



TAOS

LIFE AT A HIGHER LEVEL

Visitor & Newcomer Guide
Summer/Fall 2008

Pilar
Sipapu
Peñasco
Red River
Angel Fire
Eagle Nest
Taos Ski Valley
Questa • Costilla

The official guide of the
Taos County Chamber of Commerce
and the Town of Taos Visitor Center
Complimentary publication of The Taos News

TAOSARTCOLONY



Taos artists in weekly life-drawing class share the cost of a model's fee. Classes and workshops take place throughout the county.

RICK ROMANCIO

CREATIVE SPIRIT, ENCHANTING LIGHT

By Sandy Penny

There's a debate in Taos about why so many artists move here. Some say it's the light. The light in Taos shifts from moment to moment, and the ever beautiful but moody landscape changes with it.

Others tell a more mystical story. It goes like this: You're passing through Taos and your car breaks down, or you get a virus, or you get stuck in a snowstorm. After a short stay, you realize Taos is where you want to be, and so you stay, or you go and you just have to come back. Ask almost any Taos transplant, and they'll tell you something similar about how they came to live here. And that's also how Taos became an art colony.

TAOS ART COLONY

Based on stories told about Taos by their artist friend Joseph H. Sharp, in 1898, artists Ernest Blu-

menschein and Bert Phillips embarked on a leisurely sketching trip from Colorado to Mexico through the Taos area. About 20 miles outside Taos, their horse-drawn wagon slipped into a rut and broke a wheel. The closest blacksmith was in Taos, so after losing a coin toss, Blumenschein set out on horseback with the unwieldy broken wheel. According to the Taos Art Museum Web site, Blumenschein wrote of the experience much the same as people today who have never seen New Mexico.

"No artist had ever recorded the superb New Mexico I was now seeing. No writer had ever written down the smell of this air, or the feel of that morning's sky. I was receiving under rather painful circumstances, the first great unforgettable inspiration of my life." Blumenschein knew his destiny was being decided and that he was getting his own impression from nature, "seeing it for the first time with my own eyes, uninfluenced by the art of any man." Profoundly inspired, he and Phillips decided Taos would be the end of their wagon trip (www.taosnet.com/simpson/tam/blumy).

TAOS SOCIETY FOR THE ARTS

Phillips and Blumenschein became the fathers of the Taos art colony when they created the Taos Society for the Arts. According to the Taos Inn Web site, the idea for the society was conceived by the two artists at Helen and Doc Martin's dinner table in 1912. A gifted batik artist and Bert Phillips' sister-in-law, Helen Martin hosted many visiting artists. An article with drawings by Blumenschein about a ceremony at the Taos Pueblo appeared in the July 10, 1898 issue of Harper's Weekly, a time when few people had any idea what the Southwest was like. The article contributed to an influx of artists.

E. Irving Couse heard about Taos from another artist, Joseph Sharp. He visited and spent the rest of his life painting the Taos scenery and local culture. W. Herbert Dunton was studying in New York when Blumenschein charmed him to come to Taos. Oscar E. Berninghaus was hired by the railroad to do a series of watercolors for travel pamphlets. When he saw Taos, he was

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ART COLONY *continued from Page 104*

hooked. These six painters comprised the Taos Society of Artists in 1915.

The purpose of the society was to develop a high standard of art among its members, to broaden the taste of art lovers, and to help members market their art through public exhibitions and other means. The group succeeded on all counts, and their distinctly American Southwestern work was shown in galleries throughout the country. It was a very exclusive group that had to vote-in new members. Although the group disbanded in 1926, their mission has lived on in other organizations.

TAOS CENTER FOR THE ARTS

Formerly the digs of land robber baron Arthur Manby, the mission of the TAA and now the Taos Center for the Arts includes dedicated visual and performing arts space. Stables Gallery offers space for art exhibits and workshops. The Taos Community Auditorium (called locally, the TCA) offers performing arts, concerts and films. Throughout the summer, the Stables offers experiential art workshops. A schedule is posted at www.taoscenterforthearts.org or you can call (575) 758-2052.

TAOS ART ASSOCIATION

Artists were welcome diversions in a small town like Taos and many Taos women delighted in the artistic

and intellectual contact. Hostesses, like the somewhat scandalous Mabel Dodge Luhan, often invited artists and locals to dinners and salons. Although Luhan died in 1962, the Mabel Dodge Luhan House still offers refuge to artists seeking inspiration and a quiet place to create.

The Taos Art Association was a membership organization of artists formed in the 1950s to support and promote the arts in Taos. After 50 years in operation and with the property in significant disrepair, the membership voted itself out of a say in the organization and in 2000 it became the board-run Taos Center for the Arts.

NEW MILLENNIUM ART COLONY

What has changed about Taos art societies is their inclusiveness. Most groups now welcome everyone. There are several weekly modeling sessions where attendees share the cost of the live model to make it affordable for artists. A weekly life drawing group, a sculpting contingent and a portrait society session all offer shared models.

Experienced visual artists work side by side with newcomers, and they happily share tips. Plein air painters (those who paint on-site outdoors) set up their easels all over town during good weather, near historic hotels, on the plaza, on Ledoux Street and anywhere else that inspires them.

In public venues, visiting artists and collectors have a unique opportunity to chat with local artists and observe

their techniques. For planned outings, check out Taos Art Happenings on artist Nancy Delper's blog, www.taosart.blogspot.com or call (575) 776-1137.

WORKSHOP HEAVEN

Taos hosts great workshops by successful artists throughout summer and fall. Juried shows and art auctions abound. University of New Mexico-Taos offers classes in all kinds of media. Explore www.unm.edu or call (575) 737-6224.

Painters also contribute to many fund-raisers throughout the summer. You can watch them paint, buy art right off the easels and support good causes at the same time. Most of these events are listed on www.taosnews.com Web calendar or in Que Pasa, Tempo magazine's calendar.

An art vacation in Taos can initiate a huge creative shift within you. Art is everywhere, at banks, restaurants, churches, on the street and, of course, in galleries and museums. Most people in Taos have a day job and a creative passion. Your restaurant server may be a sculptor, your grocery checker a glass blower or jewelry maker, and your favorite chef, an oil painter.

Next time you're making small talk with people around town, just ask, "Are you an artist?" That simple question may elicit worlds of information on the Taos art scene. Whether you stay in Taos or return home to a distant locale, you will be changed in some way by the creative experience and the enchanting light.

◆ MOUNTAINHARVEST ◆

FRESH, FRIENDLY, BOUNTIFUL FARMERS MARKETS

By Sandy Penny

It's summertime and farmers markets serve up delightful piles of greens, seasonal fruits and vegetables, native plants and flowers and fresh-baked goods, all in makeshift stalls. There's nothing quite like meeting face-to-face the people who put their hard work and love into the food you're eating.

You might think that, in this day of supermarkets and flash-frozen food, farmers markets would die out. Well, not in Taos or Northern New Mexico. In fact, new markets sprout up every year. Environmentally concerned residents of New Mexico's mountains and high desert cherish fresh food, casual atmosphere and open air browsing with friends, neighbors and visitors. It's more of an event than a shopping trip.

From May through October, weekly markets carry on this delightful tradition in Taos, Taos Pueblo, Questa, and Dixon. Vibrant colors and aromas lure you to an array of vendors who proudly sell home-grown, homemade and home cooked products. Local New Mexico specialties like green and red chili jellies, berry jams, chokecherry syrup and desert flower honey tempt your taste buds. A local troubadour might be strumming a guitar and singing an original song while you shop.

While browsing the Taos Farmers Market, you might dine on green chili stew with handmade tortillas or fresh grainy bread and follow it with a slice of home-baked pie or fresh fruit and organic coffee. It's a healthy harvest meal in the sunshine that's good for body and soul. Support area growers and celebrate the Taos market day tradition with locals and visitors who flock to the markets as much for the people watching as the healthy food.

TAOS AREA FARMERS MARKETS, LOCATIONS AND HOURS

■ Taos Farmers Market

Location: Usually in the Town Hall parking lot next to library, 1 block NW of Plaza; Town Hall construction will squeeze parking for the market, but Town Parking is being rearranged at press time to accom-



Fresh flowers are available from many growers, here at Taos Farmers Market.

MEGAN AVINA

modate the farmers market.

Schedule: Saturdays, 8 a.m. to 1 p.m., May 10 to late October

Officially more than 40 years old, thousands of Taosños and tourists mark their calendars annually so they don't miss the produce, crafts, food and friends.

■ Red Willow Farmers Market

Directions: From the Taos Plaza, go north on Paseo del Pueblo Norte, veer right at Allsup's onto Veterans Highway toward the Pueblo. Turn right on Star Road (the driveway just past Tony Reyna's shop). Drive to the growing dome, and the open air market is next to it.

Schedule: Sundays, 9 a.m. to 2 p.m., June 8 to mid-October

Red Willow Farmers Market is an old tradition at Taos Pueblo, renewed last year to encourage the community to grow their own food and sell the extra on market days. Experi-

ence the rich warmth of the people and surroundings while buying the hand-tended produce.

■ Dixon Farmers Market

From Taos: Take NM 68 south, go east on NM 75 to Dixon Town Center in front of the library.

Schedule: Wednesdays 4:30-7 p.m., early June to October

You'll find homemade tamales, tortillas, jams, jellies, pies, bread and the finest, freshest produce. With 50 vendors throughout the season, wonderful surprises await you, including Dixon apples.

■ Questa Farmers Market

From Taos: Take US 64 north, continue through the "old blinking light" in El Prado to NM 522 until you reach Questa Center Supermarket parking lot.

Schedule: Sundays, 11 a.m. to 2 p.m., May 25 to Sept. 28

Residents of Questa, Red River, Eagle Nest and Angel Fire frequently

combine a lovely Sunday drive around the Enchanted Circle with a stop for fresh produce and local home-made specialties. Crafts are sold once a month.




 ORGANICS
 


Developing hybrids and heirloom seeds, and establishing a seed bank are a big part of modern organic farming techniques to assure only the freshest and highest-quality produce for local gourmets.

COURTESY
CERRO VISTA FARM

GREEN, ORGANIC AND GLORIOUS RESTAURANTS

By Sandy Penny

Eating out in Taos is social as well as sustenance. Since Taos residents tend to be community-oriented and green-focused, our restaurants offer more fresh, organic and locally grown produce than most small towns.

They proudly serve organic salads, daily fresh breads and local free-range hormone-free meats. Also, coffee is usually locally roasted organic fair trade. Most restaurants offer open-air dining during Taos's beautiful summer.

Meat-eater or vegetarian, you'll find delicious healthy meals all over town. Most restaurants will substitute a veggie for a meat when possible to create an option like a ruben with mushrooms or avocado or portobello fajitas and tacos. Here's a sampling of green or organic Taos restaurants to whet your appetite.

Appletree, 123 Bent St. (575) 758-1900, has had

a healthy green menu for 33 years. Chef Lillian Silva gives Taos gardeners first consideration, followed by local farmers, then other organic growers. She shops the farmers market and uses local organic eggs and free-range chicken. Everything is made from scratch. They bake their own bread with organic flour. No MSG (monosodium glutamate) and then they recycle scraps with a local farmer.

Bravo, 1353 Paseo Del Pueblo Sur (575) 758-8100; manager JoAnn Corolla buys local, pesticide-free hydroponic Taos Tomatoes from AA Growers, uses local seasonal mushrooms, and free-range chicken. They sell organic chocolates, beer and wine.

Café LOKA, 112 Camino De La Placita, (575) 758-4204; baker Daria Cuthbertson gets Morningstar Farm's greens and herbs and flour from Rio Grande Agricultural Coop in Questa. They shop Taos Farmers Market. The café uses organic fair trade Bongo Billy's coffee from Alamosa and organic milk and creams.

Cup and Saucer Café, 4153 NM 68, Ranchos de Taos (575) 737-0837; Chef bakes fresh croissants,

muffins, cookies and other goodies daily. They serve organic coffee and offer fresh wholesome sandwiches with some local ingredients.

Damon's, 1014 Paseo Del Pueblo Sur, (575) 737-0410; Chef Damon's improvisational, globally influenced menu changes daily to use only the high quality local, natural and organic ingredients.

Do La Tierra, El Monte Sagrado, 317 Kit Carson Road, (575) 758-3502; Chef Rubén Tanus bases his cooking flavors on his New Mexican heritage and creates signature dishes with local products. Through his adaptation of worldwide ingredients and influences, the menu celebrates creative, global cuisine with an environmental focus on naturally and locally grown provisions.

Doc Martin's Restaurant, 125 Paseo Del Pueblo Norte, in The Historic Taos Inn, (575) 758-1977; Chef Zippy White celebrates the dynamic flavors of each season using local and organic ingredients as available, and they offer regional fish and game specials. Chef Zippy says, "Whatever the local growers have,



Melinda Bateman of Morning Star Farms checks out her many greens.

MEGAN AVINA

we buy." Bread is always baked within minutes of eating it.

Dragonfly Café and Bakery, 402 Paseo Del Pueblo Norte, (575) 737-5859; Chef Karen Todd has her own organic garden and the produce is served in the restaurant. She composts with restaurant scraps; honey comes from her own bees; flowers from Sangre de Cristo Agricultural Co-op. She serves beef from local organic beef growers. Chicken is organic, free-range and local, and she buys from Albuquerque's Rasband Dairy known for rgBH-free milk products.

Earth Garden Tea House, 101 Camino de la Placita, (575) 758-4301; manager Rima Yamane said their lunch counter is vegan and vegetarian providing locally grown greens and sprouts of sunflower, buckwheat, alfalfa and clover. Local baked goods and their amazing "raw confections" with no sugar, dairy, wheat or nuts are absolutely delicious and nutritious.

Downtown Bistro, 223 Paseo Del Pueblo Sur, (575) 737-5060; owner/chef Marco Barbitte uses organic corn chutes, local organic tomatoes, radish sprouts, and organic potatoes. They buy as much local and organic as they can get their hands on. They serve organic local lamb specials when available.

Eske's Brow Pub and Eatery, Des Georges Lane, 1/2 block southeast of Taos Plaza (575) 758-1517; beers are made and sold on premise with the finest ingredients, fresh, unfiltered and unpasteurized. Co-owner/chef Wanda Anderson makes her famous green chili stew with local peppers and squash. Salad greens are always local organic as is their roasted beet salad. Whatever local farmers have, she features in her menu. They buy from Morningstar and Red Mountain Farms and shop the farmers market; get natural meat products from Pinnacle and Petaluma's Rosie organic chicken, fed 100 percent certified organic feed grown on soil free of pesticides and commercial fertilizers. She's always looking for good organic buffalo and free range natural beef.

5-Star Burgers, 1032 Paseo Del Pueblo Sur, (575)

758-8484; owner Bob Gontram grinds all natural antibiotic-free Black Angus and organic New Mexico lamb daily in-house, fire grills burgers and serves them on Taos-baked buns with a range of fresh gourmet toppings. They buy locally and continually source new regional suppliers. Their french fries and sweet potato fries are cooked in oils with no trans-fats that are later recycled for bio-diesel fuel.

Graham's Grille, 106 Paseo Del Pueblo Norte, (575) 751-1350; chef Lesley Fay buys New Mexico lamb, shops Taos Farmers Market, works with local vendors and participates in "Grown in New Mexico," a Sysco Foods program. They use local chillies and always free-range chicken.

Guadalajara Grill, 1384 Paseo Del Pueblo Sur (575) 751-0063 and 822 Paseo Del Pueblo Norte (575) 737-0816, serves wild catch salmon, but does not buy organic or local produce.

Gutzit, 812 Paseo Del Pueblo Norte, (575) 758-1226; owner/chef Eduardo Gutzit prepares his unique cuisine with almost all organic products and buys seasonal local produce. He uses organic eggs and free-range natural chicken, organic lettuces and local mushrooms and green chillies. French bread is baked daily, although it is traditional white flour.

Joseph's Table, La Fonda Hotel, 108 A South Taos Plaza, (575) 751-4512; chef Joseph Wrede buys all organic and locally from Morningstar Farms. He loves to work with beets, kale, Swiss chard, spinach and mixed greens. He buys local fresh all natural meats. They forage for mushrooms and wild asparagus. They have a garden, but he says he's still learning the difference between being a chef and being a farmer.

Lambert's of Taos, 309 Paseo Del Pueblo Sur, (575) 758-1009; Zeke and Tina Lambert, chef/owners offer seasonal fresh fish and game specials. They buy local and organic as much as possible. Sauces are made from scratch. Fruits and vegetables are local when available. New Mexico feta is used. Vegetarian rutabaga and potato herb cake is served with grilled tomato, spinach, basil, asparagus and roasted corn relish.

Lula's Doll, 316 Paseo Del Pueblo Sur (575)

751-1280; chef Tracy Manning buys local produce and shops the Taos Farmers Market, opting for organic as much as possible. They use organic herbs, and an employee is planting a garden for them. Only organic free-range chicken is served, even in chicken salad, and no processed, pressed or chemicalized meat is used. They roast all their own meat. They use only organic flour from Río Grande Agricultural Coop in Questa that does its own processing. Soups from fresh stocks every day and lots of vegetarian options including their own veggie burger patty.

Pizanos, 23 NM 150, just past KTAO Solar Radio, (505) 776-1050; they offer several tasty veggie pizza combos and a spelt crust (no wheat) on request.

Rollenos Café, 135 Paseo Del Pueblo Sur (575) 758-700; owner/chef Antonio Matus serves Niman's Ranch all-natural, no added hormones/drugs "ever" beef for shredded and ground beef raised humanely on sustainable eco-friendly ranches; free-range, non-augmented chicken; and he'll soon have un-augmented buffalo on the menu. His beans, veggies, milk and even sugar, he said are organic, for the healthiest meals he can provide.

Stakeout Grill and Bar, four miles south of Ranchos de Taos on NM 68 (505) 758-2042; owner/chef Mauro Bettini buys organic as much as possible. Meats have no hormones, no steroids, no antibiotics and are all natural. Chicken is free-range organic. He makes his own Lemoncello and pastas. Spectacular 360 degree views.

Taos Cow Ice Cream Company Café and Doll, downtown Arroyo Seco on NM 150, (575) 776-5640; manager Falicia White and owner Benjamin Leeson are very proud of their local commitment. Their locally made ice cream is hormone-free with all natural ingredients. They serve organic fair trade locally roasted coffee. All dairy products are hormone-free. They use only organic eggs and buy veggies from Morningstar Farms. They bake all day as needed, muffins, scones, cakes, danishes and coffee cakes.

Taos Diner, 908 Paseo Del Pueblo Norte, (575) 758-2374; all eggs and chillis are local. They shop the Taos Farmers Market and owner Annie Powell grows some of her own vegetables. Meats are all locally raised, grass fed, hormone- and antibiotic. They buy as fresh as possible.

Taos Pizza Out Back, 712 Paseo Del Pueblo North, (575) 758-3112, uses five-star organic produce, not local, including organic flour from the Río Grande Agricultural Coop in Questa.

The Bean Coffee House and Bakery, 1033 Paseo Del Pueblo Sur (575) 758-5123 and 900 Paseo Del Pueblo Norte, (575) 737-9304, serves organic coffee, but no organic or local produce.

Trading Post Café, 4179 NM 68, (575) 758-5089; Owners Kimberly Armstrong and Rene Mettler always give local farmers first chance to sell their produce, and they buy organic when possible. They use Taos Tomatoes, Morningstar Farms' local vegetables and during mushroom season, they buy delicious locally gathered chanterelles.

GROWING OPPORTUNITY

By Sandy Penny

Taos has always been a self-sustaining community, neighbors helping neighbors, lending a hand and sharing resources in good times and bad. A prime example of Taosño inventiveness and commitment is the Taos County Economic Development Corporation's (TCEDC) Food Sector Opportunity Project. It includes a community kitchen and garden. Fresh, wonderful local foods are prepared in the kitchen and sold in markets from Taos to Albuquerque.

UP FROM DISASTER

Almost 22 years ago when MolyCorp mine closed, many people lost their livelihoods. Some were from generations of miners with no idea how to fill the

MADE IN TAOS

Fine local products made in Taos Food Center, sold here and abroad:

Antonio's Fresh Salsa
Arabian Nights Foods
Biscochitos de Taos
Caleb and Milo, Taos Red Salsa, catering and cooking
Casa Verde Graziers, meat growers
Charyda Mirra Greens
D's Delights cookies
Fun Bun Bakery
Ginger's Snacks, dog biscuits
Jeff's Barbecue
Johnny D's breakfast burritos
Lady Di, farm eggs
Leonel's Tamales
Light Bearers Herbal Delights
Lorena's Catering
Mabel's Mac and Cheese
Maca Bars
Nano Cakes
O'rale New Mexican Foods, Red and Green Chili Tortilla Chips
Pepe's roasted jalapeno salsa
Peplita's LLC, line of package baking mixes
Real Chai Tea
Salsa King, line of jarred salsa
Sangre de Cristo Cooperative Growers, organic flours
Season of Taos, seasoning mixes
Sunshine Pie Company (Taos High School project)
Sustaining Culture, storefront Taos Mountain Gourmet (catering, cooking)
Taos Valley Mixes
Tequila Farms specialty candies
Three Angel Farms, pepper jams and jellies
Xocag! Chocolate Cartel
Yoli Granol!, granola mix
Z Best Scones

financial gap that was created by the closing. Taoseñas Terry Bad Hand and Patti Martinson, TCEDC co-founders and directors, wanted to help, but were uncertain how best to be of real service. They began by personally surveying the families of the miners, residents of Taos Pueblo and other Taosños and from this grass roots information was born the TCEDC, a private nonprofit corporation with a mission to contribute to the county's economic health and growth.

Because many of Taos' wonderful cooks had great recipes, but no money or commercial kitchen to be successful, Martinson and Bad Hand applied for and received a grant for a commercial, government inspected kitchen where those who did not have all the resources and skills to



Students use the chef hat as a graduation cap to celebrate the completion of one of the Food Sector Opportunity Projects sponsored by the Taos County Economic Development Corp's Taos Food Center.

GREG KRELLER

launch a business could get help and education. It has been a huge success, helping over 50 entrepreneurs launch more than 300 products and 21 restaurants.

PUBLIC AND PRIVATE FEASTS

The Taos Food Center is a fully-equipped 5,000 square foot kitchen available to anyone who wants to prepare food items at very low rental rates, currently \$8 to \$10 per hour.

Kitchen use is not limited to commercial operations. If you have a large event and you need a place to cook the food, you can rent the kitchen. If you'd like to teach a cooking class and need a location for it, the kitchen is available. If your nonprofit organization wants to have a bake sale, the goodies can be prepared in this kitchen. If a group is planning a trip to Taos, and they would like to include a cooking class, the TCEDC will organize one for them. The class culminates in a feast for the participants.

Before launching a commercial product, producers must take a free week-long class that teaches commercial recipe development, food safety, packaging and labeling requirements, business management and marketing skills. There is also low-cost food storage space for those who use the kitchen.

HAVE PRODUCT WILL TRAVEL

The project does not stop with helping you create a product. One of the biggest challenges for new entrepreneurs is distribution. Local producers were not manufacturing large enough quantities for the major food distributors to handle, so they had to find other ways to get the products into stores and restaurants. When kitchen manager Elena Arguello's brother Ray Gonzales retired from a food delivery business, she enlisted him to provide information on how best to handle the distribution. He jumped in and set up a route for them

between Taos and Albuquerque. The route is expanding all the time.

AND THEN CAME THE GARDEN

The community garden offers many opportunities for growing and eating fresh produce. Anyone who helps till, plant or tend the food can claim some of the produce grown there.

About 11 years ago, the TCEDC planted their first community garden, a return to their roots, literally. Some of the vegetables are for community kitchen products and some to feed the hungry.

Natural and organic practices are used and taught on-site. Many heirloom seeds are being used and distributed as part of a strategy to encourage people to garden. Seeds are available for the asking.

If you're an experienced gardener, you can share your passion with other gardeners. If you don't know anything, you can work alongside and learn from experienced farmers like Victor Mascareñas or garden manager Gilbert Suazo Jr.

JOYS, CHALLENGES, REWARDS

Mascareñas and Suazo are deeply connected to the land and are very knowledgeable about successful growing practices and natural ways to handle garden pests. They'll happily share stories of their farming experiences, the joys, the challenges and the rewards.

The garden offers a great opportunity for families to grow food and share it with others. All ages are welcome. There is something to do in every month of the growing season and all you have to do is show up and offer to help.

TCEDC is not government funded; run with donations, grants, volunteers and kitchen rental and storage fees. To volunteer or if you have a business idea you want to pursue, call (575) 758-8731.