

# Tidbits: Santa Fe traveler in the news, Santa Fe dining and more...

JULY 2, 2013 BY BILLIE FRANK

Glad to report that the heat wave we've experienced has broken and we've had much-needed rain. The summer is in full swing and there's lots coming up over the next few months.

## Tooting our own horn:

We were excited to discover that Santa Fe Travelers was named one of the top travel blogs in New Mexico by THE *The Guardian*.



The Guardian chose our photo of the Madrid General Store for their post, photo/Steve Collins

## Tooting Santa Fe's horn (mostly):

*Travel + Leisure* just released their 2013 *World's Best Awards*. This year Santa Fe was named the **fifth most popular city in North America**.

And congrats to the **Rosewood Inn of the Anasazi**; they snagged the #2 slot in the *Top Small City Hotels in the Continental U.S.*

The not-so-good news: we came in at #5 in T + L's *America's Favorite Cities* survey **Snobbiest Cities** category. But we're in some great company. And BTW, you don't have to dress up to hit the Canyon Road Galleries, we don't. I've met gallery owners and their employees and they've been very welcoming.



Farmer Matt Romero roasting chiles at the Santa Fe Farmers Market, photo/Steve Collins

New Mexico and Santa Fe made USA Today's post ***New Mexico Chile: America's best regional food?*** Santa Fe loves its chile and you can, as the post says, eat it for breakfast, lunch and dinner. The post has chiles arriving here in 1542 and that's not correct according to the state's chile experts. **The Chile Institute** in Las Cruces, NM sent us an excerpt from the 1993 book, *The Pepper Garden*, written by chile experts, Dr. Paul W. Bosland and Dave DeWitt. They write that while there is evidence of chile peppers found in Mexico as early as 9,000 ago and they may have come up via trade-routes in pre-Columbian times, most experts agree that the domesticated chile arrived in New Mexico with Juan Oñate in 1598. Also, they call the sauce made from the official NM State Vegetable, "chile sauce", here we call it just plain "chile".



The Pink Adobe is gone- but not forgotten, photo/Steve Collins

Things are changing fast, the venerable **María's New Mexican Kitchen** is now part of Santa Fe Dining, owners of several restaurants around town. And last week we said good-bye to another landmark. **The Pink Adobe**, founded by artist Roslea Murphy in 1944 is no more. The restaurant and iconic **Dragon Room Bar** she left to her family is now the **Guadalupe Café**. The corner spot they used to occupy is now **Jalapeños**. I know, my head is spinning, too. Good bye Al and good-bye to Roslea's legacy. You will be missed.



Goodbye Vivre Hello Terracotta Wine Bistro, photo/Steve Collins

Also, officially gone; **Vivre** and **Shibumi**. The two shared the building at 304 Johnson Street. The Vivre space won't be down long. In their place: **Terracotta Wine Bistro**. The new restaurant, owned by Peas 'N' Pod catering partners, Glenda Griswold and Chef Catherine O'Brien is hoping to open sometime next week. The new eatery will be offering what Griswold calls "an eclectic menu with Mediterranean accents" with an eye towards fresh, locally produced foods when possible. The same menu will be served for both lunch and dinner. All entrees will also be available as small plates. Full-size plates will run from \$16 to \$20 and small plates \$12 to \$15. Wines by glass will be priced at \$6 until 6pm. "All day is Happy Hour," quips Griswold. They expect their website to be up by next week. For information call (505) 989-1166.

For the last few national holidays, **315 Restaurant and Wine Bar** has been doing outdoor barbecues. They have another one coming up. On Thursday, July 4<sup>th</sup>, they're offering BBQ on their patio. They'll be cooking up brisket, ribs, chicken and more for a fixed price of \$35pp. If 'que isn't your thing you can pre-order lobster (\$50pp).

And it's not just our national holiday this French inspired bistro is commemorating. On Sunday, July 14<sup>th</sup> they're celebrating Bastille Day with a three-course prix-fixe French-inspired dinner for \$35 pp. More information on both is on their **website**.

The Santa Fe Culinary Academy is hosting a "Pop Up Dinner" on Thursday July 11<sup>th</sup> at 6:30pm. *Locally Grilled* will feature popular local chefs Chef Patrick Gharrity of La Casa Sena and Blue Corn Brewery's Chef David Sundberg. They are planning a four-course dinner "hot off the grill" paired with libations. The cost is \$65pp. For details and reservations call (505) 983-7445.



Kathleen McCloud's "Penelope's journey as recorded by Madame Anna", courtesy Axle Contemporary

#### **Santa Fe art:**

**Axle Contemporary**, the gallery on wheels, opens their new show, *Traveling Raveling*, on Friday, July 12<sup>th</sup> in the Railyard Shade Structure. The opening is from 5-7 pm. The show will also be at BatMart on Baca Street, after dark, Friday and Saturday (July 12<sup>th</sup> and 13<sup>th</sup>). The departure point for participating artists, Michelle Goodman, Gina Telcocci and Kathleen McCloud is "an imagined, or perhaps forgotten, kinship with the itinerant healers, menders and fortunetellers of Europe and the American West." The show runs at locations around town through August 4<sup>th</sup>. Check their website for daily location.



Santa Fe University of Art and Design during last year's Art Fest, photo Steve Collins

Santa Fe University of Art and Design has several workshops open to the community during their ArtFest, taking place in July. Information on the three-week courses can be found [here](#).

#### **National Forest and National Park news:**

This just in: The New Mexico Department of Transportation (NMDOT) in conjunction with the Santa Fe National Forest has closed NM 475 (Hyde Park Road) from mile marker 6.8 to mile marker 17 (Santa Fe Ski Basin). The closure begins just past where there are residential developments. The road will be closed until further notice. The closure has been requested by the U.S. National Forest Service to reduce the risk of a forest fire in the Santa Fe National Forest during the current extreme drought conditions. Access will be available to businesses and residents located before mile marker 6.8 along Hyde Park Road. According to Assistant District Engineer for the New Mexico Department of Transportation, David J. Martinez, the blockade will be manned 24-hours a day. He says fire danger in the area is VERY high. For additional information and updates on this closure, visit the **New Mexico Department of Transportation Road Advisory Website** or call the Road Advisory



Bandelier National Monument, photo/Steve Collins

While there are many National Forest closures in the area **Bandelier National Monument** remains open to visitors. On Friday evenings in July and August, weather permitting, they will be offering their popular *Nightwalks*. Bandelier Superintendent Jason Lott says, "The Nightwalk is a very beautiful, timeless, and unusual experience, walking silently with a ranger in the dark in Frijoles Canyon" said Bandelier." Spaces are limited. Call the Visitor Center, (505) 672-3861 extension 517 for reservations and details. The fee is \$6 per walk for adults and \$3 for children and adults with Access or Senior passes

On Saturday nights through the end of August, rangers will offer evening programs at the Juniper Campground Amphitheater. Campers and non-campers are welcome to both these programs, and there is no extra fee. Contact Bandelier for more information.

That's it for this week. If you have any Santa Fe news we can use, send it our way.