A debt of gratitude is owed to many for their work in getting GHHHCC accepted to the National Register of Historic Places: to Steven Moffson of the NM State Historic Preservation Office who wrote and submitted the application on our behalf and to the many, many people who helped the GHH earn this recognition. That list would be incredibly long and impossible to detail, from community volunteers to elected officials to members of the Gutierrez, Hubbell, and Chavez families, to county staff. Each and every person who contributed to saving, restoring, maintaining, and supporting this house and property should be patting themselves on the back. Thank you!

The last three months have seen many changes. We said goodbye to Asha Baker who served as manager for four months. Although her time with us was short, Asha made some tremendous contributions. Beginning in September HHA welcomed two new staff people. Maria Kemper serves as an administrative assistant, working Monday-Friday 10:00am-2:00pm to oversee office functions, and Mick Gorospe resides in the casita and serves as caretaker.

As we move into the last quarter of the year, there are many exciting events on deck. Please see the Announcement and Upcoming Events column for details. I especially invite you to attend our Annual Membership Meeting on November 21. The Executive Committee will provide short reports and the Nominating Committee will present its slate of new directors for HHA members’ consideration and vote. Please plan to attend this important meeting. While you are here, be among the first to visit our new Community Cultural Gallery exhibit, “From the Rhine to the Rio Grande: 19th Century Photography” and check out the Tiendita. Bring your wallet; there are several products you will want to take home!

You will not want to miss the opportunity to purchase a retablo by internationally recognized award-winning santero, Charles Carrillo. Dr. Carrillo is generously donating 30% to HHA so you can take home a beautiful, well-priced art piece and help our organization. Hurry- they are only on sale until October 31.

Finally, please consider offering us the gift of your time or your treasure. We are actively seeking volunteers to serve as museum guides and to assist with student field trips. If talking to groups is your passion we will soon be launching our ambassador program. We will train and support you. Memberships are just $25; money used to support our education initiatives.
What’s Growing in those Fields?

The gardens of the GHH have been lush this summer – a combination of human hard work and Mother Nature. We have grown juicy melons, sweet greens, Inca blue corn, yams, blackberries and grapes to name a just a few.

The Demonstration Garden is beautiful with towering native sunflowers and those wonderful hollyhocks that come back each year. Planted by master naturalists a few years ago, they self-seed, slowly filling in the long bed in front of our new lilac bushes. If you would like a few seeds for your own garden, now is the time to collect and toss in your garden – please help yourself!

As the gardens begin to wind down, we are brightened by the thought of our annual Food Festival. On Sunday October 11th, from 11:00am-4:00pm the property will be filled with visitors, old and new. We will have chef demonstrations to help you use your harvest, vendors selling delicious fall crops, honey and soaps. This year’s theme is “The Year of Soil.” Curious how we make this topic come to life? Come on out!

Our goal is to teach and appreciate – the glory of nature and the rich history of the South Valley. Do you remember a certain plant or flower in our gardens in past years? We would love to hear from you as we build on our very foundation – the rich and fertile soil of the Rio Grande Valley. Contact Diane at 507-6416.

Historically Speaking…

Did you know that the wedding gown in this picture was previously on display at the GHHHCC?

The original owner of this dress was Trinidad Garcia, bride of Frank A. Hubbell who married in 1888.

The heirloom gown made by a French dressmaker in Mexico was handed down to Trinidad’s granddaughter, Cynthia Hubbell Rich, who wore this beautiful dress when she married Max I. McDonald in May of 1957.

Coming January 2016

Hispanic Neighborhoods Along the Rio Grande from Albuquerque to Isleta

Presented by David Schneider

in Cooperation with Bernalillo County Open Spaces

David Schneider is bringing his series of talks to the GHHHCC beginning in January 2016.

David and other speakers will give informative and entertaining presentations on the Hispanic Neighborhoods along the Rio Grande.

Starting with Albuquerque and ending with Isleta, this is a series you will not want to miss!

Saturday, November 14, 2015

The Hubbell House Alliance Presents,

From the Rhine to the Rio Grande: 19th Century Photography

Please join us for the opening of our new exhibit featuring a Civil War era Carte de Visite Collection with images from Vevey, Switzerland to Santa Fe, New Mexico.

This collection includes images from noted photography studios such as Brady’s National Photographic Portrait Galleries, New York & Washington D.C., Charles D. Fredericks & Co., New York, and W. Henry Brown, Santa Fe.

La Tiendita is Now Open!

10:00am-2:00pm
Tuesday–Saturday

Check out our selection of

Art Work, Books, Jewelry, and Gourmet Food Products.

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Experts claim the archaeological record shows *chiles* (*Capsicum annuum*) were not present in New Mexico until Spanish *pobladores* brought seeds with them from tribes in Mexico. Other researchers and historians are not convinced since the Pueblo people had been procuring macaw feathers and copper bells and all manner of other trade goods from tribes deep into Mexico for generations before Coronado arrived so why not seeds? In any case, when it comes to *chiles verdes y chile rojo* (green and red chile) what we call “New Mexican” food is closer to Pueblo Indian cookery than anything one might find elsewhere. As all good New Mexicans know, green chile is just the unripe stage of red chile. That’s why seeds collected from a green pod won’t germinate but those from red will.

No offense to our southern New Mexican neighbors but there is no such thing as “Hatch Chile” unless you count the brand name cannery. Hatch is a place that happens to grow some very good chile but it is not a *variety* of chile like Joe Parker, Big Jim or Espanola Improved. Some Hatch farmers have saved their own seed year to year so its genetics have become localized to the point that they may be said to have a Hatch-adapted *strain* of the variety they are growing. So far though no one has bred a chile variety named “Hatch.”

New Mexicans fiercely debate the merits of their favorite chile variety, chile farm or chile-growing region but one thing is certain: in the flavor department, small, thick skinned, thin fleshed, hard to peel *chiles nativo* -- our native chile -- outdo any other. These regionally adapted varieties (or as biologists call them *landraces*) come from seeds saved year after year in a specific climate. Most well known is Chimayo but *nativos* are found in almost every Indian Pueblo and many *Manito* (native New Mexican) villages from Lemitar to Abiquiu, the limiting factor being shorter growing seasons and cooler nights which don’t favor a good crop, if any at all. Espanola Improved is in fact a native that has been bred for uniformity although the rich flavor from the original Española Valley landrace has been somewhat lost.

There’s been debate over the merits of Colorado’s chile of late but please remember that our northern neighbor was once part of the province of *Nuevo Mexico* as well as Texas, Arizona, California, Utah and Nevada and in theory (although never settled by Spaniards) even parts of Kansas and Oklahoma were on that map. We can all at least agree that chile is ¡muy bueno!

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**Semillas Nativas: Chiles**

The New South Valley Pop-Up Visitor’s Center, La Entrada, opened August 13, and the HHA is there to promote the GHI! Located at 840 Bridge, La Entrada Visitor center is a community source of public outreach and education regarding the many cultural and natural attractions in the South Valley.

Come visit us any Saturday or Sunday from 11 to 3!

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**Upcoming Events**

**Annual Membership Meeting**
November 21, 10:00-11:00am

**Backyard Farming Classes**
October 11, 11:00am-4:00pm

**Annual Local Food Festival and Field Day**
The Hubbell House Alliance is holding a donation drive the day of the Food Fest to raise funds for their educational initiatives. See below for more details.

**Volunteers Needed!**
We are actively seeking volunteers to serve as museum guides and to assist with student field trips.

If interested, please call 505-244-0507
Become a Member of the Hubbell House Alliance 501 (C) (3), the non-profit managing the Gutierrez Hubbell House History and Cultural Center.

With a $25 Membership Fee you can help support HHA’s educational initiatives!

Holiday Open House
December 17th, 6:00-8:00pm
Please join us!

The Gutierrez Hubbell House receives Hubbell visitors from all over the United States.

Here are just a few we managed to photograph.

Sally Siebert came from Connecticut to visit her brother Roman Hubbell and tour the GHH.

Max McDonald, the husband of the late Cynthia Hubbell Rich of Colorado, brought his new wife Amy to see some Hubbell history.

Vance Hubble and his sister, Mary Hubble Kaisler, were visiting from Georgia.

Interested in having an outdoor wedding?

Our natural Open Space land is perfect for your **dream wedding** or **special event**. Rich with history and beauty, our venue will fulfill your dreams and leave you with a lifetime of special memories. Our gorgeous landscape, including the natural beauty of our cottonwood trees, will make your ceremony or reception a magical event.

**Contact:** Natalie (505) 884-0434
http://www.occasionservicesevents.com/Contact-Us.html

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