



Mayor Javier M. Gonzales

*la tierra del mañana*

*LA TIERRA DEL MAÑANA*

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Mayor

# En la Tierra del Mañana

## In the Land of...

En la tierra del mañana aprenderemos de las cosas impredecibles y serpenteantes, como las viejas recetas y las disputas territoriales.

## Señor Pasqual & His Ristras

Chile ristras hang like braided ponytails from within the tourist shops. They frame the entryways of well-worn homes that snake outwardly from the city center. These are the slow swayers that patiently await activation from the many kitchens, each with their own, best chile. I consider the ristras earthly extensions from none other than San Pasqual himself, a New Mexican patron saint of the kitchen. He's an overseer and blesser of the spices, of the deep powers of the cooking place. Victoria De Almeida, whose family has resided in New Mexico for ten generations, renders him in her paintings with a gentle face, cherub cheeks, and fluffy cat by his feet. In one arm he cradles a bowl—presumably chile—and with other hand, grasps with confidence, the dependable wooden spoon.

## Mayor's Message

The Mayor's mañana is written with forceful civic pride. Chopping scallions on the Mayor's mañana will imbue your kitchen space with the soulful slowness of Santa Fe's many grazing Subarus.

## Almost-on-Timekeeper

Oh, there are benefits to the slowness, the mañana'ness, but the metropolitans of past and present wouldn't like to admit it. It takes work and flexibility and you've got to stretch. *Bwaahhhhhh bwuahhh, bweeahh bweeahh bweah-bweah-bweah* is what I hear in my head, imagining Greg's pedal steel. We talked, and oh boy is it a seducer, those tones swinging up and shimmying down with a vibrato that'll make you late to your next errand.

## Carmella's "Top Secret" Green Chile

Sauté half a yellow onion and 4 cloves of chopped garlic in 2 tbsp. of olive oil over medium heat until soft. Add 2 lbs. of pork stew and cook until nearly done and juices have released. Add 4 medium diced potatoes and cook five minutes more until they start to soften. Add 2 one-quart bags of roasted, chopped green chiles. Add some water until it covers the mixture and simmer for 30 minutes. Cover and remove from heat. Let it rest at room temperature for at least an hour. Chile is always best if you can make it the morning of your dinner and let it sit for most of the day so that the flavors can mix well.

## Glaze

That turquoise, winking at me through the glass!

## Departing

On the last day, you'll speed through town in your one-day rental like a jewel smuggler on a deadline. Making the stops with grace, knowing the roads just well enough to altogether avoid opening Apple Maps. The anxiety of adding goodies to your trunk, like a procrastinating Santa Claus bleeding turquoise-colored money.

## Order of Tacos

Leaving Santa Fe, your last meal should be the taco plate at El Chile Toreado. You'll ask the woman in the stand to choose her favorite four and she will: asada, carnitas, barbacoa, al pastor. She'll insist on topping them with green chile, but will recommend Christmas. Eating and sweating in the parking lot's direct sunlight, you will inch one step closer to knowing your place in the universe.

"Art in restaurants is on the same level as food in museums."

— Niles Crane

15 Aug — 4 Oct, 2015

Turf Projects, Croydon, South London