

letter from the editor

If you're a local in Santa Fe, this is the month that you need to take a very deep breath—preferably a zen-inspired series of deep breaths. It is after all, August, and time again for Indian Market. I respect Indian Market for the positive affect it has on our economy and I must admit that I always feel a sense of pride as organizers, city workers, hotel people and restaurateurs pull this mammoth undertaking together. Yes indeed, this town knows how to throw a party.

However, each year here at *localflavor*, we quietly decline to follow the media mania that surrounds the commercial side of Indian Market and instead search for a story or theme that will resonate with those of us who are lucky enough to live here. This is after all, a magazine for locals.

On our cover there are six young teenagers, students at the Santa Fe Indian School. As members of the Spoken Word Club they participate in local poetry slams, and this year they were invited to participate in The 11th Annual International Youth Poetry Slam Festival in Washington, D.C. The more poetic title of the event is "Brave New Voices." It is with great pride that we present six brave new voices from the pueblos of Northern New Mexico.

Indian Market may garner the most attention, but it's the farmers' and growers' markets that capture the real excitement here. The parks of Albuquerque are lush and green and in places like Robinson Park a weekly Growers Market sprouts up each Saturday morning drawing shoppers and farmers alike in the age-old ritual of buying goods from local farmers. Thanks to organizers and activists like the Downtown Action Committee in Albuquerque and the new Railyard Project in Santa Fe our most vibrant market scene is the farmers market, a place that sustains us all.

Also in this issue you'll find stories on two new restaurants—both great finds. The first is El Meze in Taos where Chef Fred Mueller rediscovers the Moorish influence that runs so deeply through New Mexico. Fred is a chef, a writer and a bit of a philosopher. Make your way up to Taos for a weekend—although close in miles, the spirit and the vibe takes you into a totally different realm. In addition to great hotels, b&b's, galleries, shopping and outdoor sports there are easily a half dozen outstanding restaurants—and now we've introduced you to El Meze, the newest and one of the best.

The fabulous find in Santa Fe is in a spot that locals have always loved in summer—the courtyard at the Loretto. The new owners of the hotel took

a long, hard look at the former Baleen and turned it inside out and right side up. Luminaria. New name, new concept, new look, new chef. This is a restaurant that can hold its own in a real foodie town while keeping their prices reasonable. Now that's a real find.

As you enjoy the magazine be sure to look twice at the wonderful advertisers—we could not exist without them. When you frequent their business, let them know you are a fan of *localflavor*, too.

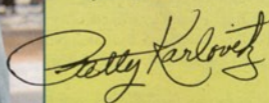


photo: Jennah Ward