



CHILE FESTIVAL

Schedule of Events

Saturday, August 15, 2020

Attend all events (except the podcast) here: <https://www.facebook.com/bosquechilefestival/>

Podcast All Day 50 minutes Hot Stuff! Chile and Children

A special chile and children episode of the popular, new [podcast](#) produced by the History and Literary Arts program at the National Hispanic Cultural Center. Listen to hear adults, youth and children read Rudolfo Anaya's *How Chile Came to New Mexico* (a bilingual children's book) as well as chile recipes from the NHCC's community recipe exchange. The podcast is free and available at <https://lahilacha1.podbean.com/>

Music 2 pm 25.5 mins Rob Martinez & Lara Manzanares Music

Two award-winning New Mexican artists presenting music from The Land of Enchantment. Facebook, @RobMartinezMusic. YouTube, Lara Manzanares.

Lecture 2:30 pm 12 mins Growing Chile 101 - Part 1

Learn the fundamentals and nuances of growing chile in our desert climate. Is there such a thing as too much sun? Too much or too little water? Tune in and find out. John R. Garlisch is the agriculture agent for the Bernalillo County Cooperative Extension Service. He supports local farmers with production issues and teaches classes on food-safety; gardening; vegetables; and a variety of topics. <https://bernalilloextension.nmsu.edu/>

Lecture 3 pm 11 mins Preserving Red and Green Chile - Part 1

Demonstration on the freezing, drying, and pressure-canning of New Mexico chile. Cindy Schlenker Davies is the program director for the Bernalillo County Cooperative Extension Service and an associate professor with NMSU. She is published in many food preservation publications and videos. <https://bernalilloextension.nmsu.edu/>

Music 3:30 pm 26 mins Nohe y Sus Santos

At once powerful, sultry, and alluring, vocalist Nohelia Sosa completes a group of fabuloso musicians that can only be described as excitingly fresh, possessing a distinctive style that is all its own. Nohe & Sus Santos delivers a fresh LatinX vibe full of soul, passion, and attitude. <https://www.noheysussantos.com/>

Craft Demo 4 pm 15 mins Art Demo - Papel Picado

Learn how to create papel picado, the name given to the tissue paper flags chiseled with a variety of patterns and used to decorate buildings, Day of the Dead altars, and streets. Kent Swanson is the BernCo Public Art Program Coordinator.

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Lecture 4:30 pm 17 mins The Chile Kings: Fabián García and Roy Nakayama

The indisputable dominance of this single food we love, chile, was made possible by the work of two devoted scientists working at New Mexico State University: Fabián García and Roy Nakayama.

Separately, they developed new, increasingly popular, and marketable varieties of chile. Together they richly deserve to be known as the “chile kings” of New Mexico. Dr. Rick Hendricks, State Records Center and Archives Director. www.fieryfoodscentral.com/2016/07/18/new-mexicos-chile-kings-fabian-garcia-and-roy-nakayam

Poetry 5 pm 25 minutes ABQ Poets Laureate

The Albuquerque Poet Laureate Program (APLP) celebrates poetry by recognizing a resident poet who makes meaningful connections, honors and serves our diverse community, elevates the importance of the art form, and shares poetry with Albuquerque residents. Featuring: Mary Oishi, Manny Gonzalez, Michelle Otero, and Hakim Bellamy. APLP website: www.albuquerquepoetlaureate.org

Music 5:30 pm 26 mins Micky Cruz

Micky’s music is best described as Cumbia, Salsa, and Reggae with an interesting, refreshing twist where Micky has combined styles together and invented “Cumbeque” music. Facebook, @MickyCruzMusic

Chef Demo 6 pm 20 mins Red Chile Chard Enchiladas

Chef demonstration. Find the recipe and the ingredients to follow along and make at home. Hosted by Stephanie and Walt Cameron (www.ediblenm.com). www.ediblenm.com/red-chile-chard-enchiladas/

Music 6:30 pm 27 mins Baracutanga

Baracutanga is a seven-piece band, representing four different countries (Bolivia, Ecuador, Peru, USA), that blends South American ancestral traditions with a modern sensibility, whose exciting and distinct Latin flavor keeps you dancing and always wanting more. So, move that coffee table over and clear the living room floor -- it's time to put on your dancing shoes or dance barefoot, your home anyway!

<https://www.baracutanga.com/>

Chef Demo 7 pm 44 mins Disc-It -- Chicharrones

Chef demonstration. A New Mexico favorite that's delicious to eat anytime of the year. There are dozens of ways to prepare them but Nevin Montañó does it best! Scratch 'n sniff your screen to get a whiff -- or better yet, try this at home! <https://www.disc-it.com/>

Music 7:45 pm 26 mins Animated Jukebox

Animated Jukebox is a Top 40, R & B, Rock, Pop, Spanish high energy band. Facebook, @AnimatedJukebox

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CHILE FESTIVAL

Schedule of Events

Sunday, August 16, 2020

Attend all events (except the podcast) here: <https://www.facebook.com/bosquechilefestival/>

Podcast All Day 50 minutes Hot Stuff! Chile and Children

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Music 2 pm 26 mins Rob Martinez & Lara Manzanares

Two award-winning New Mexican artists presenting music from The Land of Enchantment. Follow on Facebook, @RobMartinezMusic. Follow on YouTube, Lara Manzanares

Lecture 2:30 pm 15 mins Growing Chile 101 - Part 2

Learn the fundamentals and nuances of growing chile in our desert climate. Is there such a thing as too much sun? Too much or too little water? Tune in and find out. John R. Garlisch is the agriculture agent for the Bernalillo County Cooperative Extension Service. He supports local farmers with production issues and teaches classes on food-safety; gardening; vegetables; and a variety of topics. <https://bernalilloextension.nmsu.edu/>

Lecture 3 pm 12.5 mins Preserving Red and Green Chile - Part 2

Demonstration on the freezing, drying, and pressure-canning of New Mexico chile. Cindy Schlenker Davies is the program director for the Bernalillo County Cooperative Extension Service and an associate professor with NMSU. She is published in many food preservation publications and videos. <https://bernalilloextension.nmsu.edu/>

Music 3:30 pm 24 mins Animated Jukebox

Animated Jukebox is a Top 40, R & B, Rock, Pop, Spanish high energy band. Facebook, @AnimatedJukebox

Craft Demo 4 pm 14 mins Art Demo - Mini Chile Piñatas

These pint-size piñatas are as much fun to make as they are to break. Made with materials that can be found around the home, join us to learn how. Filling with candy is optional. Danielle Fast is a Recreation Coordinator with BernCo Parks and Recreation Department

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Lecture 4:30 pm 23 mins Heat, Soil, Pepper: A Green Chile Primer

Educational session about green chile basics from the first family of New Mexico chile, the Baca Family of Bueno Foods. Rebecca Alderete Baca is a poet and third generation member of the Bueno Baca family. <https://buenofoods.com/>

Poetry 5 pm 25 mins ABQ Poets Laureate

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Music 5:30 pm 28 mins Baracutanga

Baracutanga is a seven-piece band, representing four different countries (Bolivia, Ecuador, Peru, USA), that blends South American ancestral traditions with a modern sensibility, whose exciting and distinct Latin flavor keeps you dancing and always wanting more. So, move that coffee table over and clear the living room floor -- it's time to put on your dancing shoes or dance barefoot, your home anyway! <https://www.baracutanga.com/>

Chef Demo 6 pm 15 mins Poblano and Green Fig Pork Tenderloin

Chef demonstration. All the best of Europe just around the corner. Europeans love to have a romp in the country, an opportunity to experience where their food comes from, to eat and talk and enjoy nature. We love the opportunity to provide such a place it just happens to be south of Albuquerque and not in the south of France. Start here, with this recipe. Thomas Dollahite -- former archaeologist becomes a farmer, then a restaurant owner on the family farm with a focus on bringing Europe's best to New Mexico. <https://www.foodfarmfestival.com/>

Music 6:30 pm 26 mins Nohe y Sus Santos

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Chef Demo 7 pm 12.5 mins Disc-It -- Green Chile Cheesesteak

Chef demonstration. A New Mexico twist on the traditional cheesesteak sandwich. And yes, green chile does make it taste better! Tony Garduño, Tio Antonio's, <https://www.disc-it.com/>

Music 7:30 pm 25.5 mins Micky Cruz

Micky's music is best described as Cumbia, Salsa, and Reggae with an interesting, refreshing twist where Micky has combined styles together and invented "Cumbegue" music. Facebook, @MickyCruzMusic

