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TABLE®

NEW MEXICO

THE MAGIC BEGINS

A SEASON OF
FESTIVALS, MARKETS,
ARTS, AND DELIGHT

A BEWITCHING
COCKTAIL FOR
EVERY OPERA

A SUMMER
MEAL AT DOUBLE
DD RANCH

SUMMER 2024 \$12.95



DISPLAY UNTIL AUG 26, 2024

Plus

CHERYL ALTERS JAMISON HAS IDEAS ABOUT FRESH SUMMER BERRIES; CELEBRATE JUNETEENTH WITH VEGAN FOODS; CREATE COOL SUMMER QUAFFS WITH UNIQUELY NEW MEXICAN INGREDIENTS; LEARN ABOUT ARTISTS SHOWING AT THE MAJOR SUMMER MARKETS; DRESS FOR COMFORT AND WELCOME THE WARM DAYS WITH OUTDOOR FURNISHINGS FOR THE HOME.

EVERY SEASON HAS REASON



For paletas, summer skies, and other sources of joy, see pages XX-XX and the rest of our visit to Double DD Ranch.

There is no season without a reason in New Mexico. Autumn brings fall color and jaw-dropping vistas, as aspens change from green to gold in the blink of an eye. Winter is snow (we hope) and the heady aroma of piñon fires scenting the air, the promise of farolito-lit

walks and swooshing down the slopes. Spring reminds us that Mother Nature is mercurial, teasing us with crocuses one minute, and freezing temps the next.

But summer—summer sings in New Mexico, and so we hope does this issue. Not only does the weather coax us to leisurely al fresco meals.

all that's on offer this *Summer*. Our calendar keeps your are promised. we do a deep-dive into the arts as we're spoiled with not one but three major arts festivals in the state's capital: Spanish, International Folk Art, and Indian Market. We give you all the must-know information plus talk to artists who will be there and give you a deep-dive into their work and inspirations.

TABLE contributor Cheryl Alters Jamison celebrates the joy of all things berry as she shares some of her favorite berry recipes for summer nibbling, entertaining, and indulging. While you're stocking up on blackberries, raspberries, and strawberries at the farmers' market, take a moment to indulge in the art of Susan Burks who immerses herself in the Santa Fe Farmers' Market to produce a series of edible masterpieces that describe what's ripe across each month of the summer season.

Tease out a berry story you might not have known with a tantalizing tale of the strawberry and how explorers (and spies!) coaxed a seasonal stowaway onto their ships and brought it to Europe. You'll never pick up a punnet of strawberries in the same way again.

Entertaining is—of course—a delight in summer and we invite you to join us for a gathering at Double DD ranch just outside of Santa Fe as two Hollywood A-listers christen their new property. Bison, cocktails and fire-roasted food are promised, and we also our guest at a joyous June 14th celebration courtesy of the Santa Fe Soul Festival. Expect

founder. for your tailgating pleasure, and if your thirst remains unquenched, there is more, with cocktails inspired by New Mexico, thanks to lavish liquids produced by top-notch purveyors of both boozy, and not, ingredients.

No need to go far afield, thanks to our La Posada staycation where we journey without leaving the area code. With the travel you saved, you'll thankfully have time and mad money for a spot of shopping. We tempt you with party frocks and outdoor desirables, basking in all that is on offer this summer. No ticket required. The best of summer is on our doorstep.

Enjoy!

COVER STORY SUMMER, 2024



DOUBLE DD-LICIOUS

TAKE TWO STARRY LA HOSTESSES, ADD A GLAM GUEST LIST, THROW IN SOME SMOKY GRILLED FOOD AND A JAW-DROPPING LOCATION, AND YOU'VE GOT ALL THE MAKINGS FOR THE PERFECT SUMMER PARTY. OH, AND DON'T FORGET TO INVITE THE BUFFALO FROM NEXT DOOR FOR GOOD MEASURE. CYNDY TANNER WRANGLES AN INVITE TO THE DOUBLE DD RANCH BASH AND INVITES YOU ALONG.

STORY BY CYNDY TANNER
PHOTOGRAPHY BY TIRA HOWARD
STYLING BY VALERIE LEVINE
PRODUCTION BY PARASOL PRODUCTIONS
FOOD BY CHEF PETER O'BRIEN, HIGH MOUNTAIN CUISINE
DRINKS BY CALEY SHOEMAKER, AS ABOVE, SO BELOW
RENTALS BY SUMMIT PARTY RENTALS
DINNERWARE BY EIGHT MILLION GODS
PROPS BY HIGH NOON GENERAL STORE AND FLOR DEL RIO DECORATING
PHOTOGRAPHED ON LOCATION AT DOUBLE DD RANCH, DDRANCHEVENTS.COM

Left: Kabobs roasted over a hardwood fire at Double DD Ranch. Guests gathered on the porch of hosts Maxine Lapiduss and Hillary Carlip...minutes after a summer rain, and minutes before a glorious rainbow. See page XX for the guest list.



I

It's a rare dinner party where the signature cocktail is the same color as the hair of one of the hostesses. But at the Double DD Ranch-Warming Party, the lavender-hued cocktail felt right at home with hostess Maxine Lapiduss—award-winning standup comic, television comedy writer, and producer—who has hair that bears more than a passing resemblance to a purple jelly bean.

To envision Lapiduss, imagine if Rosalind Russell (in her role in *Auntie Mame*) and Phyllis Diller had a baby. In fact, in her will, Diller bequeathed her feather boas to Lapiduss, but that's another story. Lapiduss also worked on classic TV shows that included *Ellen*, *Roseanne*, and *Dharma & Greg*.

Lapiduss's wife, Hillary Carlip, is no shrinking violet herself. Crowned with hot pink hair—think Harriet the Spy meets Pebbles Flintstone—Carlip is an award-winning memoirist, the author of five books, and a performance and visual artist. Moreover, she is a former professional circus performer: a fire-eating juggler. If that isn't a shiny enough résumé, she also won *The Gong Show*—three times!

Lapiduss and Carlip are the proud new owners of a 27-acre ranchette, located 18 minutes outside Santa Fe. They named the property the Double DD Ranch, tongue-in-cheek reference to their physical endowments. Urban-ish West Coasters, they had a COVID pandemic-induced epiphany to turn their considerable talents to create a rural-ish space for workshops, events, and wellness retreats.

When they saw the property, they immediately responded in unison with one word, *bashert*, Yiddish for “meant to be.” In other words, a resounding yes! Despite not knowing the difference between a dally and a dewlap, they decided it was the place they were looking for, complete with a picture-postcard Southwestern setting as the backdrop. The options would be as limitless as the sweeping views and the New Mexico sky.

A pandemic-inspired
epiphany brought Maxine
and Hillary to New Mexico.
The rest, to coin a new
phrase, was paradise.

To christen the ranch, they hosted a party with some of their nearest and dearest, a guest list that included a screenwriter, a cowboy, two jewelers, an anthropologist, an artist and an actor. There was also a cannabis dispensary owner, a gossamer-haired toddler, two hunks on horseback and a horse whisperer. Topping off the list was a movie star buffalo named Clyde.

When it came to food and drink the brief was clear: it had to be fun, funky, and fire-roasted. For thousands of years, humans have been putting food on sticks and cooking over an open fire. For the Double DD duo, it was dinner on a stick—everything from grilled, skewered prosciutto-wrapped peaches to succulent eggplant and shiitake kabobs with a smoky harissa.

As the sun began to set, veteran Chef Peter O'Brien was in command at the fire pit. O'Brien has been cooking professionally for over 30 years, including stints at Bishop's Lodge and The Compound and now runs his own catering company. For this bash he produced endless platters of food: chicken skewers with a garlic-parmesan hot sauce; fire-roasted kabocha-carrot-and-beet sticks topped with Swiss chard pesto; curried cauliflower steaks with avocado-yogurt sauce; and of course, soupy cowboy beans cooked in a micaceous clay pot with cheesy jalapeño cornbread on the side.

Opposite, clockwise from top left: The Guadalupe, a gin-spiked lemonade cocktail from As Above So Below. Chef Peter O'Brien roasted apples for his wonderful dessert. For the menu, see page XX. Two neighboring ranchers stopped in for a drink. Kobie Jimenez tastes a freshly grilled kabob.



T

To ensure no guest was parched, Caley Shoemaker, co-founder of As Above, So Below Distillery, got into the spirit of the evening literally, setting up a bar on the portal of the barn, looking west toward an apricot-colored sky. She created colorful cocktails that looked like pastel summer dresses, including The Guadalupe, with her house-distilled Sigil Gin, lavender-honey lemonade, topped off with a marigold perched on the tumbler rim like a sun hat. Another festive libation was the Road to Chama, a spiced-peach cocktail served in a Nick & Nora glass and garnished with a candied peach.

With cocktails flowing and the aroma of grilled food wafting in the sage-scented air, it was hard to imagine the party getting better. Then, as if sent by Central Casting, two handsome cowboys rode up on Quarter Horses, with an Australian shepherd leading the way. (A guest was overheard to say how nice it is to “live in a place where guests arrive for cocktails on horseback.”) The Mortenson Ranch is next door to the DD, and owner Clint Mortenson was one of the handsome cowboys. The ranch is also home to Clyde the Buffalo, a regular on *Yellowstone*, Kevin Costner’s blockbuster hit. Clyde has been known to turn up outside Lapiduss’s sliding glass doors. He seems to have a thing for Lapiduss and the feeling is mutual. She quips that if you’ve never had a buffalo arrive at your door to say hello, it’s quite something.

For dessert, O’Brien spit-roasted apples and served them with raclette fondue, with white chocolate and toasted pistachios. And to bring out the kid in the guests, there were frozen treats on yes, you guessed it, sticks, from a pink paleta cart festooned with colorful Mexican paper flowers. To end the evening, guests gathered around the fire pit, sipping hot chocolate garnished with chocolate-dipped marshmallows.

Bespoke cocktails, an inspired menu cooked over an open fire, and a ranch setting right out of a Hollywood western, created a perfect summer evening in the high desert. Perhaps one of the guests described it best though: the Double DD Ranch has a calming, clearing energy that makes guests feel instantly relaxed. Sitting next to the fire pit, wrapped in a blanket and sipping hot chocolate under a starry sky is nothing less than magical. Lapiduss and Carlip are such welcoming hostesses that people feel as if they have arrived home—a gift for future guests at ranch events. The Double DD Ranch offers breathtaking views, a panoramic setting in which alchemy can unfold. The possibilities are endless.

ddranchevents.com





WHAT THEY ATE

BY CHEF PETER O'BRIEN
HIGH MOUNTAIN CUISINE

Grilled skewered prosciutto-wrapped peaches

Eggplant & shiitake kabobs with smoky tomato harissa

Chicken skewers with garlic-parmesan hot sauce

Fire-roasted kabocha, carrot & beet sticks with Swiss chard pesto

Curried cauliflower steaks with avocado-yogurt sauce

Soupy cowboy beans

Cheesy jalapeño cornbread

Spit-roasted apples with raclette fondue, white chocolate & toasted pistachios

Paletas (Mexican frozen treats)

WHAT THEY DRANK

BY CALEY SHOEMAKER
AS ABOVE SO BELOW DISTILLERY

The Guadalupe

As Above So Below Sigil Gin with lavender-honey lemonade and a garnish of marigold blossoms

Road to Chama

As Above, So Below Sigil Gin with Gruet's Sparkling Sauvage, spiced honey-peach syrup, lemon juice, and the requisite garnish of a candied peach

Clockwise from top left: A range of kabobs, some vegan, made for happy eating for all. High Mountain Cuisine's Soupy Cowboy Beans. Cheesy Jalapeño Cornbread.



DRAMATIS PERSONAE

Maxine Lapiduss

Award-winning TV comedy writer/show runner, business strategist, and experience curator. The host.

Hillary Carlip

Bestselling author of five books, a digital innovator, and a visual artist with works in permanent museum collections. The host, tambien.

Clint Mortenson

Modern cowboy, trick rider, movie-stunt double, horse trainer, silversmith, and saddle maker. He owns Mortenson Ranch.

Wyatt Mortenson

Lifelong cowboy known for horsemanship, wrangling, stunt work, and acting.

Brian Boyd

Polo player.

Kobie Jimenez

A new-ish New Mexican working on a ranch riding horses and hanging out with a buffalo named Clyde.

Kristin Goodman

Award-winning screenwriter, director, playwright, professional horse trainer and wrangler for film and television.

Eli Goodman

Actor, producer, and co-owner of Best Daze Dispensaries.

Vanessa Vanya

Illustrator and tattoo artist.

Cassidy Freeman

Actress, musician, mom of toddler Gigi.

Ben Ellsworth

Lifelong athlete, mountain running enthusiast, Wim Hoff Method (WHM) instructor, Dad of Gigi.

Emily Warner

Owner and founder of High Noon General Store.

Adelma Aurora Hnasko

Educational anthropologist, founder of creative residency and retreat space Resolana Farms, and author of a memoir about growing up in rural northern New Mexico.

Mona Van Riper

Jeweler known for intricate belt buckles featuring crowns, fleur-de-lis, hearts, or skulls.

Clyde the Buffalo

Resident of Mortenson Ranch and four-legged actor on the TV series *Yellowstone*.

Opposite, top row, left to right: Cassidy Freeman and Gigi. Kobie Jimenez and Wyatt Mortenson. Paletas from High Mountain Cuisine. Middle row: Chef Peter O'Brien's beans. Hosts Maxine Lapiduss and Hillary Carlip. Frequent visitor Clyde the Buffalo. Bottom row: Adelma Hnasko, Rhoda Rein, Ben Ellsworth, Emily Warner (back to camera). Roasted apple raclette from High Mountain Cuisine. Caley Shoemaker, co-founder of As Above So Below, behind the bar. This page: The portal awaits the arrival of the guests.