

# 80TH ANNIVERSARY PRESS KIT

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FROM THE OWNERS

# CELEBRATING 80 YEARS IN THE OLD WEST

Our family is honored and proud to be celebrating 80 years of serving the best Mexican food, steaks and margaritas in the Southwest! We are still everyone's favorite stop on the Old Butterfield Stagecoach Line – offering the best local, farm to table chile inspired cuisine, over 100 specialty tequilas, creative and tasty margaritas and the coldest “cerveza” in town – all in an historic adobe compound listed on the National Register of Historic Places. We owe a great deal of gratitude to a young, energetic and ambitious twenty-five year old lady, our Aunt, Katy Griggs Camuñez who created her little chile joint on September 16, 1939.

Throughout our 80 years, La Posta de Mesilla has received many awards and recognitions, the most prominent of which is being recognized by USA Today as a “Top Ten Great Mexican Food Restaurant in the USA”, and having the USS New Mexico SSN 779, a nuclear powered submarine, name their galley after our famous “chile joint” – *La Posta Abajo de Mar – La Posta Under the Sea!* Other treasured accolades

include recognition by the New Mexico Restaurant Association for Restaurateur of the Year; Chamber of Commerce's Business of the Year; New Mexico Culinary Treasure Award; Best Historic Restaurant; Best Margaritas and Mexican Food, and numerous other noteworthy accomplishments!

But our sustained success is greatly attributed to the thousands of employees that have worked here beginning in 1939. Without their dedication and hard work – this 80<sup>th</sup> yearlong celebration would not be possible! We are blessed to continue to serve our wonderful customers and their families during this time as well. We truly are and continue to be a “Family Tradition with a Taste of History” and thrilled to continue to thrive in historic Old Mesilla, New Mexico.

Thank you for taking the time to learn more about the wonderful legacy of La Posta de Mesilla. We hope you enjoy reading about our history and that you celebrate with us by sharing our story!

*Mil Gracias!*



*Viva La Posta!  
Tom and Jerean Hutchinson*

Registered National Historic Landmark





# HISTORY

# ¡VIVA! LA POSTA DE MESILLA

The year was 1939. Franklin Roosevelt was President of the United States, the World Fair in New York would make its debut, England and France declare war on Germany, the Green Bay Packers win the Pro Football Championship, the New York Yankees win the World Series, and several movie classics reach the big screen including the Wizard of Oz and the Academy Award Winner, Gone with the Wind.

Additionally, on September 16th, 1939, of the same year, on the corner of a dirt street plaza in Mesilla, New Mexico, where in 1854, a historical ceremony was held recognizing the consummation of the Gadsden Purchase, in a building that for many years, operated as a Butterfield Stagecoach Stop and the Corn Exchange Hotel, a twenty-five year old Katy Griggs, niece of one of the more renown merchant families in Mesilla, opened a "little chile joint" and named it La Posta. Her uncle, Edgar Griggs, loved his niece and appreciated her energetic personality so much, that he actually sold his young niece the property that would be La Posta for "one dollar, love and affection". With just four tables on a dirt floor, her mother cooking in the back of the same room with no running water, Katy greeted guests and manned the cash register. Those that visited La Posta that day remember the large crowd who came to taste her New Mexican food dishes prepared from century old recipes handed down over the years from the Fountain, Chavez and Griggs Families. Katy welcomed each table with a free bowl of tostadas and chile, a tradition she started in the Mesilla Valley in 1939 and which we today refer to as "chips and salsa" – a staple of the Southwestern diet. As the story goes, Katy ran out of food that first day a few hours before closing. She tearfully apologized to those who ventured to Mesilla to taste her cuisine, vowing never to let that happen again. Katy quickly gained a reputation as a hard working, shrewd but smart business woman. Over the years, La Posta became a favorite dining spot for locals and visitors alike. It was not unusual to find yourself dining next to a head of state or visiting dignitaries. Rumor has it that such famous personalities, as Sam Donaldson, Val Kilmer, Cheryl Crow, Sam Elliott and

George Foreman to mention a few, have dined here on occasion. In fact, a few former Presidents have enjoyed La Posta "To Go"!

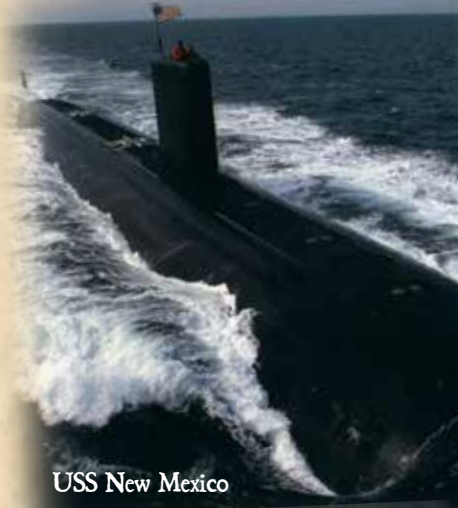
But clearly, this was Katy's "chile joint". Until she passed away in 1993, you would still find her in the kitchen or visiting with guests, sharing a few jokes that today might make a sailor blush. More often than not, you could find Katy slipping out the back door and loading up the trunk of her car with freshly prepared food to deliver to those in need. She was quite the lady!

In 1996, Katy's great niece, Jerean Camuñez Hutchinson and husband Tom (Hutch) acquired the property and business, thus, keeping it in "La Familia". This year, several presidents, several football and baseball champs, and many movie classics later – La Posta proudly celebrates its 80th birthday. If Katy were alive today, she would humbly attribute the 80 years of success to God's blessings, "luck" and having wonderful and dedicated people work for her, some of whom have been part of the La Posta family for 10, 20, 30, 40 and yes over 50 years! She would also be pleasantly surprised to learn that only the second U.S. Navy ship (SSN 779) in the history of the state to be named the USS New Mexico, recently named their galley after her "chile joint" – yes, Katy's chile joint, La Posta -- from a small town in Mesilla, NM to La Posta "down under" – now serving aboard the USS New Mexico submarine 3000 leagues under the sea.

We are honored to share the history of La Posta with you and delighted you took the time to learn a little bit more about the historic and enduring treasure that is La Posta de Mesilla. We always strive to carry on Katy's legacy of community outreach, great service, distinct & tasty New Mexican cuisine with the most creative & finest margaritas around! For more than 80 years La Posta de Mesilla has provided the best in Mexican food, steaks, tequila and margaritas – served daily in a 150 plus year old historic adobe on the National Register of Historic Places! Which is why we are –



Katy Griggs Camuñez



USS New Mexico

**"Still Everyone's Favorite Stop on the Butterfield Stagecoach Line!"**

Registered National Historic Landmark







# AUTHENTIC NEW MEXICAN CUISINE

## Famed for Mexican Food, Steaks & Margaritas Since 1939

For 80 years, La Posta de Mesilla has served authentic "New Mex" cuisine in an 1840's historic adobe building. La Posta de Mesilla features local New Mexican chile grown in the heart of the Hatch and Mesilla Valley, known for it's world famous red and green chile. La Posta is legendary as one of the oldest and most historic Mexican Restaurants in New Mexico and throughout the United States.

For 80 years, La Posta has embraced "Local Farm To Table" principles. As a proud member of the Mesilla Valley community for nearly a century, La Posta de Mesilla is dedicated to using as many locally grown and produced ingredients as possible:

- Chavez Farms - Over 50 years of providing our famous red chile and jalapeños.
- Young Guns Produce - Over 25 Years of providing Hatch Valley Green Chile.
- Mesilla Valley Pecans are used in our famous Pecan pancakes and crushed pecans rimming our award winning margaritas.
- Robertos - Decades serving Robertos fresh, delicious corn and flour tortillas and tamales.
- Clayshultes & B's New Mexico Honey Farms - Over 50 years of serving pure, raw, organic honey direct from the bee hives.



LA POSTA'S FAMOUS  
RED ENCHILADA AND STEAK



Restaurateur of the Year Awarded by  
the New Mexico Restaurant Association

New Mexico Culinary Treasure,  
New Mexico Tourism & Travel Department

Best Historic Restaurant  
Best Red Enchilada  
Best Mexican Food



LA POSTA'S ORIGINAL  
COMPUESTA CUP



LA POSTA'S TRADITIONAL  
COMBINATION PLATE



LA POSTA'S  
FAMOUS FAJITAS



**LA POSTA DE MESILLA**  
FAMED FOR MEXICAN FOOD & STEAKS SINCE 1939

**USA TODAY**  
TOP  
**10 GREAT MEXICAN RESTAURANTS**  
ACROSS THE  
**USA**





# 'RITAS, TEQUILAS Y MAS



Over 100 Tequilas

**La Posta de Mesilla** features the largest selection of tequilas and award winning Margaritas in the Mesilla Valley, throughout New Mexico and quite possibly the United States. Known for our creative use of local products such as chile, honey and pecans, – each margarita is a unique and delicious experience!

Our Adobe Cantina and Tequileria showcases over 100 tequilas, along with specialty Mezcal and Sotol! The intricate and detailed woodwork of our cantina is enhanced by exposed historic adobe walls, beautiful Mexican talavera tile, unique and colorful tequila bottles, and Spanish colonial chandeliers. In addition to our award winning margaritas and collection of over 100 tequilas, the Adobe Cantina and Tequileria has a full bar, offering a full range of cocktails, and several ice cold beers on tap.



MY TEQUILA 'RITA

## AWARDS

Las Cruces Sun-News Reader's Choice Award for

**BEST MARGARITAS**



CHILE 'RITA



Flaming Salsa 'Rita

Made with Patron Añejo, agave nectar, fresh lime juice, and our very own salsa. Rimmmed with salsa and our famous Chips!







VIVA TEQUILA!

# WE LOVE TEQUILA!

We enthusiastically offer our customers our very own private reserve signature barrels of tequila celebrating Mexico's fine Artistry of Tequila! We are currently serving our "tenth" barrel of premium aged tequila. Our signature barrels include the famous tequila houses of Herradura, Patron, and Casa Noble. La Posta de Mesilla was the first restaurant in the state of New Mexico to purchase and serve our own private barrel tequila where we featured La Posta de Mesilla Herradura Private Reserve Double Barrel Reposado. We were also the first to offer a barrel of Patron's Ultra-Añejo as well as the first to offer a barrel of Casa Noble's Organic Reposado tequila. We love tequila!! Since that inaugural pouring, each barrel has enthralled our customers with unique and distinct flavors of 100% agave, various duration and methods of aging, and all made using traditional methods employed for more than 150 years by artisan Mexican Jimadores (agave farmers). With every barrel, uniquely special – first sip, as in first "love", delights with a kiss of flavor, delicately unveiling hints of hidden tastes and aromas, and subtly finishing with a smooth and sometimes smoky, earthy essence.

~Salud!







# HISTORIC ADOBE HACIENDA

## IF THESE WALLS COULD TALK...

Befittingly, La Posta is well-known for our authentic New Mexican cuisine. But a visit to La Posta extends far beyond a memorable meal. It is a rich cultural encounter where history commingles with the present and where olden days are seamlessly woven into the very fibers of the walls. It is an ambiance that takes its' diners on a mini excursion across the border to an old Mexican hacienda.

For more than a century and a half the adobe walls of La Posta have withstood the attack of elements and man, sheltering such personalities as Billy the Kid, Kit Carson, General Douglas MacArthur and Pancho Villa.

If these walls could talk – some dating back as far as the 1840s—they would share some pretty extraordinary memoirs, most likely starting with the story of the oldest room in the restaurant, the Banquet Room on the northwest corner. The tiny space was the original room where La Posta first opened on September 16, 1939. Everything from the 150+ year adobe walls to the windows and doors, to the wood vigas on the ceiling, is original.

The La Posta compound originally dating back to the 1840's, is on the National Register of Historic Buildings. The building is territorial style, with a zaguan leading into a lobby filled with tropical plants, an aviary of beautiful parrots, African grays, cockatoos, and a tank full of live piranhas.

Now taking up half of a block in Historic Old Mesilla, our compound is over 20,000 square feet. Although many rooms are quaint and cozy, with low ceilings and thresholds small enough to make an average person have to duck, there are also rooms for private parties accommodating up to 150 people. Our Patio and Adobe Cantina y Tequileria are local and tourist favorites.

Not very many establishments in the town, state or even the nation can say that they have been around for 80 years, much less tell the stories that are sheltered within the walls of La Posta.







# LEGENDS OF LA POSTA



## OUR FAMILIA

For over 80 years, La Posta de Mesilla has seen a number of wonderful people join our familia. Many stayed for only a brief time, but others stayed for a number of years and touched every part of this restaurant in a number of special ways. It's impossible to mention everyone who has been a part of the La Posta "Familia" since 1939, but here we try to celebrate those exceptional members of our family who have withstood the test of time.

Every November 2nd, we honor our beloved employees who have gone before us. *On Dia de los Muertos* (Day of the Dead) we build an Altar with all their favorite foods, knickknacks even clothing they wore. We light up candles, share stories, dance and remember the wonderful lives these legends shared with us.

- 1) Francisca 'Panchita' Flores worked at La Posta for over 40 years. (April 12, 1915\* - April 15, 2006\*)
- 2) Katy Griggs Camuñez original owner of La Posta. (Aug. 10, 1914\* - Oct. 3, 1993\*)
- 3) Elisa 'Licha' Carnero Gallegos worked at La Posta for over 45 years. (June 17, 1938\* - July 20, 2018\*)
- 4) Juanita Nieto worked at La Posta for over 35 years. (March 27, 1924\* - Jan. 23, 2004\*)
- 5) Everardo 'Gilito' Lopez, AKA the Piranha and Bird Man. (April 15, 1926\* - June 16, 2015\*)
- 6) Manuel 'Rucho' Chavez, worked at La Posta for over 40 years. (Aug. 17, 1924\* - December 6, 2015\*)







# CHRISTMAS AT LA POSTA DE MESILLA

## FELIZ NAVIDAD & HAPPY HOLIDAYS!

When Jerean Camúñez Hutchinson and her husband Tom (a.k.a. Hutch) acquired the legendary La Posta de Mesilla in 1996 – a new tradition of celebrating Christmas and the holidays was established in the Southwest, shining new light to the phrase “deck the halls!” Jerean’s Hispanic roots are the core for her passion and love for all things Mexican and a decorating style of “mas y mas” (e.g., more and more) that charms all. Since La Posta’s inception – Christmas is a special and spiritual time for all that wander to La Posta during the holidays. Every year, a creative band of designing elves -- spearheaded by “la patrona”, wonderful La Posta staff, and various local artists including Beverly Chavez Floyd, Louis Samaniego, Kathy Groves and Patrick Carey -- have been delighting the young at heart with a magical creativity that every year distinctly transforms an 1840’s historic building into a festive collection of 15 adobe dining rooms, a patio and two cantinas, each uniquely adorned with “puro” Mexican décor and sparkling lights. Over 50 Christmas trees and wreaths of varying size & whimsical hand-crafted Mexican artwork, flowers, ornaments,

“y mas” – artfully enhance each rooms’ vintage ambiance! A life size Mexican folk-art Nativity created and painted by local artist Kathy Groves is traditionally displayed throughout the La Posta compound. Or perhaps one prefers the traditional life-size Roman Fontanini Nativity surrounded by vintage hand-painted Mexican angels! The unique beauty of La Posta de Mesilla with its’ amazing flair during the Christmas season is a gift to all who wander and dine during the holidays! And your stop to La Posta de Mesilla during the Christmas holidays would not be complete without indulging on our famous Christmas Enchilada – topped with both our local red and green chile or enjoying our traditional heart-warming red chile posole with a pumpkin empanada to top off your meal. To celebrate the holiday season, be sure and try our signature spiced Cranberry Margarita! Christmas and the holidays at La Posta de Mesilla – truly a magical time to enjoy friends and family. A feast for the eyes, the aroma of holiday spices, and the lively spirits that happily say – Feliz Navidad & Happy Holidays!







# USS NEW MEXICO



In 2009, the USS New Mexico (SSN 779), a nuclear powered Virginia class submarine built by Northrop Grumman in Newport News, Virginia, named its galley after La Posta de Mesilla, calling it, *La Posta Abajo de Mar* (La Posta Under the Sea).

Announcing the selection, Commanding Officer of the USS New Mexico, Commander Mark Prokopius, said "we are obviously proud to be associated with such a distinguished and well known establishment. La Posta, her owners, Tom and Jerean Hutchinson, and their staff are very deserving of this recognition." Proudly bringing La Posta cuisine to our brave service men and woman serving 300 leagues under the sea!

The competition to name the galley included several restaurants throughout the state of New Mexico. Over several months, members of the USS New Mexico crew spent time at the competing restaurants observing and evaluating food preparations and operations in an effort to identify a restaurant that best represents New Mexico. WE WON!



*La Posta Owners, Tom & Jerean Hutchinson in the galley of the USS New Mexico*







# ANNIVERSARY EVENTS AND PROMOTIONS

## "DINNER AND A FREE MOVIE"

Celebrating the Movies of 1939 with Dinner & a Free Movie at the Historic Fountain Theater on the Last Thursday Evening of the Month & the Last Saturday Matinee of the Month. Featuring 1939 Classics including Gone with Wind, Wizard of Oz, Stagecoach, Hunchback of Notre Dame, to name a few.



## LUNCH SPECIALS

2<sup>for</sup> \$19.39

MONDAY - THURSDAY • 11AM - 4PM

To celebrate being established in 1939, LA POSTA de Mesilla is offering one small chile con queso to share and two selected Entrées.



## Flaming Salsa 'Rita



In honor of our 80<sup>th</sup> Celebration!

If you like our Chips and Salsa you'll love our Salsa 'Rita. Made with our signature barrel Patron Añejo, agave nectar, fresh lime juice, and our very own salsa. Rimmed with salsa and our famous Chips!

Wednesday,  
July 24, 2019

## CELEBRATING "NATIONAL TEQUILA DAY"

Featuring a Fiesta of Tapas, Tequila Tasting y Mas with Mariachis on the patio. 6pm - 9pm. \$35 per person includes tequila tasting, 80<sup>th</sup> medallion beads, complimentary infused "sombbrero" sampler shot. Celebrate La Posta's Cantina filled with over 100 tequila's and best margaritas!

September 14, 2019  
MESILLA FIESTA

Tom and Jerean Hutchinson will be the Grand Marshalls for the annual Mesilla parade at 10 am, riding in a horse drawn Stagecoach followed by La Posta's 80<sup>th</sup> birthday float. The Fiesta on the plaza starts at 12 pm where Mayor Barraza will present a proclamation celebrating La Posta's 80 historic years. La Posta will be providing free cake & cookies. Nosotros on the Plaza 7pm-10pm

September 16,  
2019

## 80TH BIRTHDAY CELEBRATION GALA

La Posta will be celebrating our 80<sup>th</sup> birthday with a gala event on Monday, September 16, 2019 from 6pm - 9pm. Featuring Mariachi's, Mexican Buffet, Margaritas, Tequila Tasting, History y Mas! \$19.39 per person. Reservations required.

October 24,  
2019

## 80<sup>th</sup> ANNIVERSARY TEQUILA DINNER

Featuring a five course gourmet meal paired with creative signature tequila cocktails and tastings - complete with a Tequila 101 overview. Desserts, Cigars & Music Under the stars on the patio.

November 2, 2019

## DIA DE LOS MUERTOS

Creation of a large, beautiful altar on the plaza in celebration of "Dia de Los Muertos" and paying homage to our Legacy of Legends. Showing of "Coco" in the Historic Fountain Theater.



## Christmas Holiday

La Posta has been "decked" for the Christmas holidays for over 24 years. Always a magical, beautiful and culturally inspired display for all to enjoy. This year will be even more spectacular with a 12 foot tree, and more than 50 decorated creations throughout the La Posta compound. A beautiful way to enjoy the Christmas season.

**!Feliz Navidad!**



# Viva La Posta



Tom and Jerean Hutchinson, Owners  
Theresa Acosta, Business Manager

Office: 575-524-3524

laposta@laposta-de-mesilla.com

www.laposta-de-mesilla.com