



*"The People's College"*  
Becoming The Premier Rural Community College in America

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# The history of luminarias

Submitted by Destiny Torres and Jennifer Muniz, Phi Theta Kappa Chapter Officers

Although many people associate "luminaries" with the holiday lighting of candles placed in small, brown, sand-filled bags, luminaries first appear historically around the 16th century, as a Spanish tradition of lighting bonfires along the roads and churchyards to guide people to Midnight Mass on the final night of the celebration of Las Posadas.

The night of Las Posadas (Spanish word meaning lodging or inn) is a traditional, festive celebration that was first introduced to the native people of Mexico by European missionaries, and is the reenactment of the story of Mary and Joseph's search for lodging in Bethlehem. The tradition continues into modern times.

The decoration of rooftops, walls, sidewalks and driveways of individual homes with luminaries is used as a way of guiding travelers to their destination.

brought Chinese paper lanterns to hang from their portals and light their entranceways. They were beautiful but expensive, and eventually, the paper bag version became the tradition.

Today, luminaries and farolitos have become an American holiday tradition and a southwestern tradition of welcome. As well as the traditional paper bags with candles, modern day versions also include the electric luminaries or farolitos.

Some people in the Southwest call the paper bag lanterns luminaries, while others insist the correct term is farolitos since "luminaries" were the bonfires lining the roads. Whatever you choose to call them, honor the history of luminaries by setting some out this Christmas and adding a new

tradition to your holidays regardless of where you live.

Source of Information acquired from [www.squidoo.com](http://www.squidoo.com)



Luna Community College students take time to pose with Tiger, a character from Winnie the Pooh, during the annual Lighting of the Luminaria Campaign recently.

The candlelit brown paper bags are also called "farolitos," the Spanish word for little lanterns. In the early 19th century, U.S. settlers on the Santa Fe Trail

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# Twas the night before Christmas poem

## The Jesse Gallegos version

Twas the night before Christmas,  
when all through the chante  
Not a creature was stirring, not even  
“Guba Martinez” de Bustamante.

The stockings were hung by the chimney with care,  
In hopes that St. Nicholas soon meet Georgia Baca, Moses Marquez  
and Cher.

The children were nestled all snug in their camas,  
While Ernest Encinias, Miguel Martinez, Peter Manthei and  
Pablo Montoya danced in their pajamas.

And mamá in her ‘kerchief, and I in  
my workman’s-like gorra,  
I heard Maria Paiz call me and say President Campos wants you in his  
office, ahora.

When out on the lawn there arose such a fracaso,  
It was a Luna baseball player hitting  
the ball over the fence como un balaso.

Away to the window I flew like a lightning rod,  
Ripped open the shutters only to see Nancy Salmeron, Jackie Romero  
and Eloy Garcia watching an  
old episode of Maude

The moon shined on the new-fallen nieve  
But at that time, Cindy Branch told me  
I had a call from el jefe.

To my wondering eyes what did I see before me,  
could it be a truce?  
I was in shock, it was Lawrence Quintana calling  
Noches de Familia asking for Cruz.

With a little old driver, so lively and rapido,  
I knew in a moment it must have been the dental students  
and Gloria Pacheco.

More rapid than eagles his coursers llegaron,  
And they whistled, and shouted, “we were working on some dentures  
and before you knew it se pegaron!”

“Now Dasher! now, Dancer! now, Prancer and Cayetano!  
On, Comet! On, Cupid! On Donner and  
Elaine Montano  
To the top of the porch! to the top of the pader!  
Elaine Ortega came out of the School of Business and said  
“quien iba saber”

As dry leaves blew and the hurricane  
was almost made,  
Germaine Sandoval and her cosmetology students wanted  
to give me a haircut, they called it a fade

So up to the house-top the coursers they flew,  
as Financial Aid Director Regina Madrid sneezed and quietly said  
achew.

And then, in a twinkling, I heard on the techo  
The prancing and pawing of Paul Sandoval, a real good cook, he said  
he was making some queso

As I drew in my head, and was turning around  
what seemed for a while,  
Down the chimney came Dr. Campos with a smile.

He was dressed all in fur, from his head to his feet,  
And his clothes were all tarnished but he said just call me Pete

A bundle of toys he had flung on his knee,  
And he looked like a peddler, and went to the Rough Rider Grill and  
ordered a cup of tea

His eyes-how they twinkled! His dimples how merry!  
His cheeks were like roses, and said he missed Mares, her first name  
Terry!

His droll little mouth was drawn up like a bow,  
And the beard of his chin was as white as his big toe.

The stump of a pipe he held tight in his muela,  
And the smoke it encircled his head like a ciruela.  
He had a broad face and a little round belly,  
He told me he got it eating too many Ginger Snaps while watching  
re-runs of Regis and Kelly!

He was chubby and plump, I told him he weighed a ton,  
And I laughed when I saw him, asking for Mr. Gonzales, first name  
Ron!

A wink of his eye and a twist of his cabeza,  
He asked me if I had seen Manuel Archuleta  
He spoke not a word, but like usual he went straight to the jale,  
He wanted me to do the same, but I said “no way, chale  
And laying his finger aside of his nose, I quickly gave him caria  
And giving a nod, he took out his cell phone and called Maria!

He sprang to his sleigh, to his team gave a pito,  
He told Ron Duran, the bookstore manager, I consider you my jito  
But I heard him exclaim, ‘ere he drove off in his coche,  
“Happy Christmas to all, and to all a good-noche!”

# Luna employees share their stories

The following were sent by  
Luna employees:

## Dear Jesse:

The only thing that we do as a family is we all get together over New Years (myself and my sisters) and call it the "Family Christmas." This is over New Years and is a time for the 'whole' family to be together. That includes all the cousins, nieces, nephews, brother-in-laws and sisters. We started this tradition once my parents passed away as a way to keep in touch with each other.

Each year it is held at another family's house as not to put the burden on any one family. Last year I had it and the title was "Hot, Hot, and out of this World." We had chili and aliens for New Mexico. It was fun.

**Susan Olson-Smith  
(Nursing)**

## Dear Jesse:

As the Holiday Season is upon us, I find myself reflecting on the past year and on those who have helped us during our fall semester in a most significant way. I value my relationship with you and look forward to working with you in the year to come. I wish you a very **happy Holiday Season** and a **New Year** filled with **peace and prosperity**.

**Rose I. Tapia**

## Dear Jesse:

One Christmas when I was ill, our family did not have a Christmas spirit, allow me to tell you, it was the saddest Christmas our family ever experienced. My dad had a talk with me and encouraged me not to give up the Christmas spirit. Now we strive, even though we don't have much but we have a nice meal



**Luna Community College softball take some time to wish everyone Happy Holidays.**

and if we can't purchase gifts we have the white elephant exchange which is fun. Last year, for the white elephant exchange we had new and used gifts and the last individual, guess what he received? Doggie biscuits.

**Elaine Montano**

Dear Jesse:  
Twas the night before registration  
and all through the school  
Everyone was preparing  
for enrollment to ensue

The pencils were sharpened  
and put in a cup  
the classes were waiting  
and eager to fill up

Directions were given  
by Dr. Vidal  
"The early bird gets the worm.  
Participation by all!"

So the LCC staff  
put on their best face  
Let's register those students  
at a really fast pace!

The Santa Rosa campus  
put out coffee and snacks  
Our students lined up  
They're all coming back

The count is 500  
It'll only get better  
Merry Christmas to all  
And a great Spring Semester!  
**Victoria Flores**

## Dear Jesse

Christmas is about spending time with your loved ones and family friends. Just talking about silly things and the embarrassing things that occurred over the entire year of 2010. Christmas isn't about presents, it's about being with family and friends. We get together with them to make white sugar snow balls cookies while singing Christmas carols.

**HERES HOW TO MAKE WHITE SUGAR SNOW BALLS.**

1 CUP SUN MELTED BUTTER  
1 CUP LADY'S WHITE POWDER  
1 TEASPOON VANILLIA EXTRACT  
2 CUPS SNOWY FLUFFY FLOUR  
1 DASH RAIN SALT  
1 CUP OF SUGAR  
1 CUP OF YOUR COHOICE OF WALL NUTS OR PECANS.

**ENJOY,  
JODIE ANGELA WOLFF**

# The ancient and modern traditions of luminarias

By Cruz Flores

In New Mexico, Christmas is luminarias and wherever luminarias are used they say New Mexico. They go back a long way. The early Spanish colonists had no festival lights to brighten their Christmas processions, so they used little wood fires. Like the shepherds who built up their campfires in past days, the Spanish Colonists lit their little fires to help the Christ child find his way.

In recent years New Mexicans found simple means of providing luminarias, which are paper-sacks filled with sand and a candle. Luminarias are a dramatic spectacle which is evidence with The Luna Community College's Noches de Las Luminarias.

Other New Mexico Christmas traditions are "Las Posadas" (looking for the Inn). In the past Hispanic families would celebrate "Las Posadas" to recreate the journey of Mary and Joseph as they searched for lodging in Bethlehem before Christ was born.

The Nacimiento, Nativity Scene, is a very important tradition in New Mexico. Most New Mexico families provide some space in their homes for a Nativity display.

Of course there are many Christmas traditions but being a gardener I have always been partial to the Christmas flower. In the next page you may read a Mexican Folk Tale that brings forth the history of the humble plant that during the month of December comes to life in a blaze of glory.



Nearly 5,000 luminarias were displayed at LCC for the public to view. At left is LCC employee Chris Lucero. At right is LCC student Ky Baeza.



# Pedro's Christmas Flower

## Mexican Folk Tale

**Submitted by Cruz Flores**

"How are you this morning, Mama?" Pedro spoke softly as he bent over the thin-faced woman who lay on the cot. Better maybe, a little better, she answered. "Pedro," she whispered, "perhaps I can get up soon-maybe mañana, Pedro." But Pedro knew that it was not so. Each day his tired little mother grew thinner and paler. If only he could have a good doctor come to the little adobe hut, if only there was medicine for her, but medicine cost money and Pedro earned hardly enough for food from the sale of firewood.

Pedro sighed as he closed the door. Today he must buy beans and if there was enough money left, a small piece of meat. How he would like to buy a Christmas present for his mother: He would buy some of the silver necklaces which the silversmith sold, or he would buy a pair of silver earrings, but, that would never be.

Pedro placed the saddle baskets on each side of the little brown burro and let him out of the shed. The sunshine was bright but the air was crisp. He walked behind the burro, switching his long stick gently over the animal's back. Now and then Pedro would stop to pick up a piece of dried mesquite or a piece of dead cactus. These he loaded into baskets. But wood was hard to find on the desert. He walked farther than he had ever gone before. He climbed a little rise of ground and stood on the sandy hill looking down into the little valley below. A tiny stream trickled from a small rocky cliff it ran into a little pool. Beside the pool growing close to the water were some tall pretty red flowers. Their leaves were a glossy green. They shone like the wax candles in the church. Pedro ran down the slope to the flowers.

"They are beautiful, he cried, "like -Christmas." I will pick mama a bouquet for a Christmas surprise." He bent and picked a beautiful bright red blossom. But almost as soon as he had pulled the stalk from its roots it withered. Its petals seemed to shiver and fade. The white sap dripped into his fingers.

"Oh" Pedro cried, "they bleed. They die! But perhaps if I dig the roots too, they will keep for Mama's Christmas." He took a sharp stick and dug carefully about the roots. Soon he had a soft ball of earth with the red flower standing proudly upright in the middle. Pedro put the plant in the corner of one of his wood baskets. He kept gathering firewood. When the baskets were full he turned the little burro back toward home. It was still early when he stopped at the house of his first customer.

"Buenos Dias!" Senora Martinez greeted him "What a lovely flower you have there, Pedro?" "A beautiful flower" said a man who was standing beside the burro. He was a stranger and had difficulty speaking the language. "It is for my mama," Pedro said. "It is for her Christmas." "Dr. Poinsett is a great lover of flowers," Senora Martinez said, "at his home in the United States he has a greenhouse where he raises many flowers." "But that one, the doctor said, "is a new one to me. It is very lovely. Would you sell it, boy?"

It is for Mama, Pedro said, then quickly, "but if you are a doctor, perhaps you could help me, sir. My mama is very sick and there is no doctor. If you would come to see her, sir, I could show you where the flowers grow. You could have all you want." "You say your mother is ill?" the doctor had forgotten the flower.

"Oh, yes, and white and thin, I try to help her but she needs medicine."

"I will come," the doctor said. "One moment and I will be with you." The good doctor got his black bag and Pedro led the way to the adobe house. Pedro waited outside while the doctor made his examination. It seemed a long time before he came out, but Pedro was glad to see a smile on his face.

"Good food and the right medicine will cure her. You and I will go into the village and get what she needs. She is very sick now but she will get better soon." "Oh Dr. Poinsett," Pedro cried, "You mean she will be well and strong again?" "Yes," said the doctor, but she will need fruit and vegetables, beans are not enough. Come, we will go shopping. They went to the village and the good doctor bought fruit, vegetables, meat and milk. "You must eat these good foods too, Pedro," said the doctor. "I will bring some food each day while I am staying with Senora Martinez. Then I will leave money for you to buy more good food."

"Gracias, gracias," cried Pedro. He prepared the food for dinner and hurried to wash and put away the dishes, then he put the baskets on the burro and hurried away to the little valley. The sun was going down before he finished digging out the roots of the beautiful red flower like the one he had dug for his mother. He took it to the good doctor.

"Here is your Christmas flower," said Pedro "It will be the Christmas flower of many people," said the doctor, "just wait and we shall see."

"It shall be my poinsettia flower," said Pedro. "I shall name it for you. You are making my mother well and we shall have a good Christmas."

"Poinsettia is a good name," said the doctor. "We shall call it that." So Pedro's red flower is now the Christmas flower, not only to one nation, but of many. It is raised all over the country from which it came.

Scarcely a house in Mexico is without its fall red flowers that almost cover the house at Christmas. Pedro's flower is truly a great gift.

May the Christmas season bring Blessings to you homes and remember that much of what makes an old fashioned Christmas so appealing lies in togetherness with family and friends, warm sentiments, timeless stories and favorite traditions. God bless You.

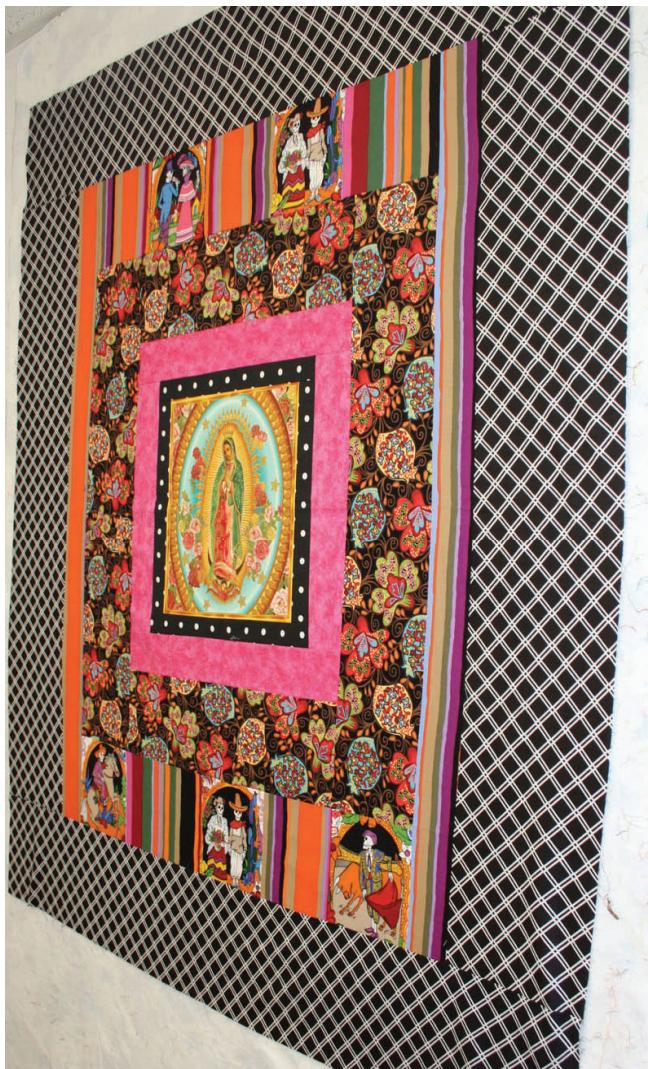
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# LCC Quilt Show





# Holiday recipes

## Chocolate Cherry Creams

Stir 6-oz. pkg. Semi Sweet Chocolate Pieces (1 cup) and 1/3 cup PET Evaporated Milk in a heavy 2-qt. saucepan over very low heat until chocolate melts. Take off heat. Stir in until well mixed 1 1/2 cups sifted Powdered Sugar, 1/3 cup cut-up Nuts and 1/3 cup cut-up Maraschino Cherries, well drained. Chill until mixture is cool enough to handle. Roll teaspoonfuls of mixture in 1 1/4 cups Coconut. Chill until firm, about 4 hours. Keep chilled. Makes 2 dozen.—

Lorraine Martinez

## TAMALES

1 medium-sized pork- butt roast  
Salt (1 tsp)  
Water (1/2 cup)  
Baking Powder  
Lard (1/2 cup)  
Corn Husks (1 package)  
Masa Harina (1 2-3lb. bag)  
Red Chili Sauce (2-3 cups)

Place roast in crockpot (slow cooker) or roaster on medium for about 8 hours. Add water and salt. Once cooked, drain the meat juice and save the juice. Shred the meat and add the red chili sauce; mix well.

In a separate bowl Mix together about 3 cups masa harina, 1 tsp of salt and about a tblspn of baking powder. Add the lard to the flower mixture and break up good, now add the meat juice from the roast and make into a dough.

Soak the corn husks in warm water until soft. After they are soft strain. Now spread the masa harina dough like butter onto the center of the corn husk. Add about two tblspn of meat /chili mixture onto the center of the masa harina spread. Now fold the husks on each side and fold up bottom. You now have one complete tamale; repeat until all dough and meat mixture is used up. This could make up to 3 dozen tamales.

In a steamer add water to the bottom of the steamer. Place 1 – 2 dozen tamales piled on top of each other, bring to a boil, once it starts to boil lower to medium heat and steam for about 45 minutes. Now ready to serve.—Mary Duran



Pictured clockwise are baseball players lighting luminarias, Norman Sena and Manuel Archuleta battling the cold and softball players lighting luminarias.