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Generations of one family have put their passion for hospitality and design into Los Poblanos Inn & Organic Farm, in Los Ranchos de Albuquerque, New Mexico.

Classical architecture combines with southwestern style at Los Poblanos Inn & Organic Farm.
GRAND ENTRANCE
Opposite: Towering cottonwood and elm trees, planted in the 1930s, make a dramatic first impression of Los Poblanos Historic Inn & Organic Farm, which received the Trustees Emeritus Award for Excellence from the National Trust for Historic Preservation in 2013. This page: This men’s cloakroom is outside the ballroom at the inn’s La Quinta Cultural Center.

AMERICAN TREASURE
VISIT NEW MEXICO’S LOS POBLANOS INN TO EXPERIENCE HISTORIC ARCHITECTURE, SAVOR HOMEGROWN SPECIALTIES, AND ENJOY THE FRUITS OF ONE FAMILY’S PASSION—ALL UNDER THE SOUTHWESTERN SUN.

PHOTOGRAPHS BY Matthew Williams
by Gael Towey
WELCOMING INN
Enter through an allée of giant cottonwood and elm trees, their branches arching majestically overhead. Pass by a lavender field, blue-green rows lining the red earth. Take a moment when you reach the low-slung, unassuming adobe porch—thank goodness there’s a sign—to look out toward the pond crowded with lotuses, their pink, swan-like heads rising up to touch the unobstructed view of the ancient, craggy Sandia mountain range in the heart of the Rio Grande Valley.

Here at the 20-room Los Poblanos Historic Inn & Organic Farm, in Los Ranchos de Albuquerque, New Mexico, the Rembe family has created a special place that celebrates the setting and honors the past, all while looking to the future. As a guest at Los Poblanos, you have the rare opportunity to experience rooms of uncommon craftsmanship and significance. And yet this is no stuffy museum. As you have a cocktail in the courtyard or sit by the fire in your room, as you visit gardens where the food is grown that you will eat during delicious meals on the sunny porch, you relax and explore and feel deeply connected to America’s Southwest.

The Rembe family has worked hard to establish this warm, welcoming experience, and in the process they have built a unique and successful business model, created jobs, and furthered a cause they believe in.

Penny and Armin Rembe, who have been married for 52 years, raised four children in the classic courtyard adobe house where guests now check in. Owning an inn was not always part of the plan. In the late 1990s, the warm, welcoming experience, and in the process they connected to America’s Southwest.

Craftsmanship and significance. And yet this is no stuffy museum that elegantly manages a busy events business, and added guest rooms and a superb restaurant. And realizing that the lavender products Penny was making in her kitchen represented an opportunity, Matt started the Farm Shop in a sunlit, whitewashed farm building. Today, he and his team balance what are essentially six distinct but interdependent businesses—lodging, retail, wholesale production, farming, restaurant, and events. This dynamic model results in a property that may be deeply rooted in history but feels very much alive.

Around the Inn

Center: A family portrait in front of La Quinta: Armin and Penny Rembe, their son Matt—now the property’s executive director—his wife, Teresa, and their sons. Clockwise from top left: An ornate gate leads to the Spanish-style garden created by celebrated landscape designer Rose Greely in the 1930s. Penny Rembe arranges flowers. The property’s original silos; the farm once provided Albuquerque with much of its milk. The chefs take a much-deserved break; award-winning executive chef Jonathan Perno, far right, cooks inventive food featuring ingredients from the organic garden. The side entrance to La Quinta. Head of landscaping and maintenance Jesus Dominguez in front of a 1936 frescoed mural of Saint Isidore, patron saint of farmers. The Spanish-style courtyard has a colorful tile fountain. Armin Rembe and his daughter-in-law Teresa tend the beehives.
Clockwise from top left: The designers of the elegant new guest rooms took their cue from restored farm buildings on the property. La Quinta is filled with exquisite original details from the 1930s; architect John Gaw Meem used local craftspeople to bring many of his plans to life, including tin chandeliers and sconces throughout the building. Woodcut printer Gustave Baumann carved woodwork, like this pine door, with floral and Native American motifs that have an art-deco flourish. Colorful Spanish tiles frame the sink in the women’s changing room.

Opposite: An original adobe kiva fireplace—one of many at Los Poblanos—warms the dining room.

ROOM FOR CREATIVITY
Casa San Ysidro in Corrales
This intimate museum in an adobe house has an extensive collection of Spanish Colonial furniture and handwoven rugs. albuquerquemuseum.com.

Nob Hill neighborhood
Cafés, bars, and shops abound in this area near the old route 66. rt66central.com.

Albuquerque BioPark
The zoo, botanical garden, beach, and aquarium revealing the underwater life of the Rio Grande will delight kids and adults. bioparksociety.org.

Zimmerman Library
John Gaw Meem designed this masterpiece at the University of New Mexico. elibrary.unm.edu.

Sky City Cultural Center
A great day trip 60 miles from Albuquerque, this is the visitors’ hub for the historic Acoma Pueblo. acomaskycity.org.
A BUDDING BUSINESS

When Matt Rembe told his parents that he wanted to open the Farm Shop and develop a line of products, they thought he was crazy—but now it’s an important part of the business and the surrounding community, with regular events to bring people together.

Clockwise from top left: Head farmer Kyle Johnson is in charge of distilling the lavender essential oil that goes into 20-plus products. Farm Shop manager Stephen Humphry opens up in the morning. This rose soap is one of five types inspired by the New Mexican landscape.

Furniture and dried lavender, also for sale, are set up alongside the shop (for more information and to visit the online store, go to lospoblanos.com).

Opposite: The rustic shop sells Los Poblanos products and treats from the kitchen, as well as other local finds.