

The Couse Foundation celebrates 20 years

BY DENA MILLER

DAVISON KOENIG, Executive director and curator for the Couse-Sharp Historic Site, is fond of quoting the late author Frank Waters and his take on the community Waters knew as well as just about anyone: “For a tiny hinterland community that has never heard the whistle of a train, Taos’ impact has been exceeded by few metropolitan communities.”

It wasn’t hyperbole on Waters’ part; to anyone with a modicum of historical or cultural awareness it’s a given extraordinary things happened here and continue to this day. And thanks to the dedicated efforts of The Couse Foundation – celebrating its 20th anniversary this year – history both remains alive and catapults Taos into the future.

“Our story is a significant national one,” Koenig explained. “It’s one of Taos being an intellectual center as much as a collective community of artists.”

Join the foundation in celebrating their noteworthy occasion by participating in TCF’s 20th Anniversary Commemoration. The purchase of your \$100 ticket to the online event enters you into a drawing for the virtual door prize of renowned artist Josh Elliot’s oil-on-canvas titled “A Friendship,” and every ticket purchaser will receive a special commemorative gift as well.

To be eligible for the drawing, tickets must be purchased by 5 p.m. MT on June 5, and the winner will be selected on June 12 at 11 a.m. You need not be “present” to win, according to the website, couse-sharp.org.



COURTESY PHOTO

Couse Foundation Director Davison Koenig

“We have raised \$2 million toward the [Lunder Research Center] LRC and \$1 million in pledged endowment funding,” Koenig said. “With the anniversary celebration we are restarting our capital campaign after shutting down during the pandemic,” noting that private and bank financing continued the project during the shutdown. “Our donors and supporters are the key to maintaining TCF’s mission.”

Beyond its custodianship of the Couse-Sharp Historic Site, TCF is focused upon the construction of the Lunder Research Center which is currently anticipating a completion date of

mid-2022. The \$3 million renovation of the former Mission Gallery is uniquely poised to be a state-of-the-art museum, research library, learning center, archive and exhibit space dedicated to the early Taos art colony and Taos Society of Artists.

Koenig noted there is overwhelming support for the center from museums, scholars and donors across the country. Thomas Brent Smith, director of the Petrie Institute of Western American Art at the Denver Art Museum, said the center “will be the first institution solely dedicated to the work of the Taos Society of Artists. It is sure to play a critical

role by creating an epicenter for the preservation, study and promotion of work created in one of the most important art colonies of the American West.”

As a repository for documents and art created, and artifacts collected, by the 12 members of the Taos Society of Artists, the center’s materials will include original documents and correspondence; photographic prints and negatives; sketchbooks; original works of art; scholarly papers relating to the group; and Native American art and ethnographic items.

The Mission Gallery building was acquired in late 2018 with an initial endowment from the Peter and Paula Lunder family and capital funding administered by the foundation. Combined with the homes and studios of E. Irving Couse and J. H. Sharp — original members of the Taos Society of Artists — the complex occupies over two acres on the corner of historic Kit Carson Road and Quesnel Street.

Arroyo Seco architects, David and Alix Henry, designed the repurposing of the building to preserve many of its own important historic features. General contractor Los Alamitos II, with Paul Espinoza at the helm, has transformed the space with light and airiness abounding.

According to Koenig, the Lunder Research Center will have a soft opening in October featuring the center’s first artist-in-residence, Mark Maggiori, and his show, “Taos Pueblo Portraits.”

The impressive momentum of The Couse Foundation relies not only upon their donors and benefactors, but also upon the dedication and support of its staff, the Board of Directors and the foundation’s National Advisory Council,



COURTESY PHOTO

Work is ongoing inside the new archival library.

Koenig said.

“We would especially like to mention Rich Rinehart, president of our board, who is the co-project manager with me on the Lunder Research Center construction and capital campaign, and has been working tirelessly,” Koenig noted on behalf of himself and program manager Regina Scherffius. “Holly Azzari, is our vice president and volunteer coordinator and helps us run a tight ship; Virginia Couse Leavitt is our secretary and continues to work

full time for the site; and Jeanne Timber, is our treasurer and helps keep us above board.”

The Couse-Sharp Historic Site, located at 145 Kit Carson Road, is listed on the National Register of Historic Places and the New Mexico Register of Cultural Properties.

To request an appointment-only tour of the property and for additional information on the upcoming gala events please call 575-751-0369, or visit couse-sharp.org.



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Monday - Friday, 8:00am - 2:30pm

BREAKFAST 8am to 11am

<p>COFFEE & ESPRESSO DRINKS- Organic, Fair Trade Beans</p> <p>FRESH BAKED SPICY DONUTS \$2.75</p> <p>EGG SANDI'- 2 Scrambled Eggs with Green Chile and Cheddar with Bacon, Sausage, or Avocado, on a grilled Telera Roll, or Gluten Free Corn Tortilla \$7.95 Additional items \$1</p> <p>MIGAS- Corn Tortilla, Scrambled Eggs, Green Chile, Cheddar Cheese \$7.50</p> <p>THE GOAT- Scrambled Eggs, Goat Cheese, Peas, and Hash Browns \$8.95 Add (All Natural) Ham \$1</p> <p>VEGGIE & SPUDS- Grilled Veggies with Hash Browns,</p>	<p>Cheddar Cheese and one Egg \$7.95</p> <p>PATTY- Green Onion & Potato Patty with Cheddar Cheese and one Egg \$6.95</p> <p>FRENCH TOAST- Custard Style, Sourdough with Real Maple Syrup \$7.50 Add Walnuts and Pears \$1.50</p> <p>OMELET OF THE DAY- Served with Hash Browns & Grilled Pita Veggie \$7.95 with Meat \$8.95</p> <p>BUTTERMILK PANCAKES- With Real Maple Syrup \$7.50</p> <p>SAVORY PANCAKES- Potato, Onion, and Sharp Cheddar, with Apple Chutney or Real Maple Syrup \$7.95</p>
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LUNCH 11am to 2:30pm

<p style="text-align: center; color: red;">SALADS</p> <p style="text-align: center; color: red;">ORGANIC GREENS</p> <p>GRILLED VEGGIE - Grilled Veggies with Roasted Peppers, Onions, Zucchini, Mixed Greens, and Feta Cheese \$8.50 with Chicken, Beef, or Pork Add \$2.00</p> <p>SPICY THAI BEEF - Grilled Sirloin w/Cabbage, Carrot, Cucumber, Mint, Cilantro, & Peanuts \$10.50</p> <p>GRILLED CHICKEN TARRAGON - Chicken with Tarragon Mayo, Roasted Walnuts, Cranberry Relish, Mixed Greens \$9.50</p> <p>CURRIED TUNA - Curried Tuna with Apple Chutney and Cheddar, Mixed Greens \$9.95</p> <p>GRILLED PEAR - Pears, Roasted Walnuts, Bacon, & Gorgonzola on local Organic Greens \$9.95</p> <p>ITALIAN - Salami & Ham, Spicy Peppers, Tomato, Olive Tapenade, Feta & Lemon Zest Dressing \$9.50</p>	<p style="text-align: center; color: red;">SANDWICHES</p> <p style="text-align: center; color: red;">Served with Kettle Chips.</p> <p style="text-align: center; color: red;">Substitute Green Salad for Chips - Add \$1.00</p> <p>BBQ - Pulled Pork with Award-Winning BBQ Sauce on Telera roll with Spicy Slaw \$8.95</p> <p>TUNA - Curried Tuna with Apple Chutney and Cheddar \$8.95</p> <p>CUBAN - Pulled Pork, Ham, Cheddar, and Pickles with Mojo Mayo on a grilled Telera roll \$9.50</p> <p>B.L.T. - Bacon, Lettuce and Tomato with special Mayo Sauce \$8.95</p> <p>CHICKEN TARRAGON - Chicken with Tarragon Mayo, Roasted Walnuts, & Cranberry Relish \$8.95</p> <p>HAM & GOAT CHEESE - Grilled Ham, Goat Cheese, Roasted Red Peppers, Basil Aioli, Arugula \$9.50</p> <p>GRILLED CHEESE - Cheddar, Avocado, Tomato & Basil Aioli on Sour Dough \$8.50 Natural Ham or Bacon \$2.00</p> <p>PASTRAMI REUBEN - With Sauerkraut, Swiss Cheese, & Russian Dressing on Grilled Telera Roll \$9.95</p> <p>NEW! GREEN CHILE CHEESE BURGER - \$8.95</p>
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PITAS

<p>MOROCCAN - Grilled Free Range Beef, Red Pepper & Onions with Lime Yogurt-Mint Cilantro on Flat Bread Pita \$10.50</p> <p>SLOVAKI - Lemon Zest Pulled Pork with Cucumbers, Tomatoes, and Lime Yogurt-Mint Cilantro \$8.95</p> <p>VEGGIE - Grilled Red Peppers & Onions, Avocado, Cucumber, Tomato, Olive Tapenade, & Feta \$8.50 Add - Ham, Chicken or Salami \$2.00</p> <p>PEPPER BEEF & BACON - With Grilled Onions, Arugula, and Horseradish Sauce \$8.50</p>	<p style="text-align: right; color: blue;">*Prices and menu items subject to change</p> <p style="text-align: center; color: blue;">DAILY SPECIALS</p> <p style="text-align: right; color: blue;">*cash or check only</p>
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