

SOUTHWEST



SCOTTIE

Article by Kelly Jameson Photography by Russell Bamert

“This is what you call ‘Mesilla Funk,’” Scottie Smith says as she begins the tour of her larger-than-life home off Union Avenue.

The rambling 4,000 plus square foot space, as Scottie is quick to point out, is full of character, ambiance and people. Her still-new indoor swimming pool addition serves as a stately yet whimsical place to entertain. The ceiling is reminiscent of a Michelangelo sky, and the adjacent dining area is another testimonial of Scottie’s love for the unusual – contemporary chairs

paired with an antique dining room table and matching buffet. "I don't let decorators decorate my house," she says with a wink. "This is my space."

The space in her kitchen shows the softer side of Scottie. If you had to put a label on it, the closest you might come is Country French. The walls are a warm spring green, and the ceiling is unexpectedly wallpapered the same color. A center island, trimmed in hand painted tiles, includes a counter cook top. Sunlight spills through a large bay window, casting rays on Scottie's collection of homegrown herbs and freshly-picked flowers. On this particular day, we were almost too late to enjoy the roses. "These are probably the last ones of the season."

Her refrigerator blends into the cabinetry, but the smart stainless finish of her dishwasher almost calls your name. There are oddly two handles on the front, one opening to a top section, the other to a lower compartment. It's perfect for the smaller



SCOTTIE'S IRISH CREAM LIQUEUR

Makes 5 cups

- 1¾ cup liquor (Irish rum, whiskey, brandy, bourbon, scotch or rye)
- 1 cup condensed milk (you can also substitute fat free condensed milk)
- 1 cup whipping cream
- 4 eggs
- 2 tbsp chocolate syrup
- 2 tsp instant coffee
- 1 tsp vanilla extract
- ½ tsp almond extract

Place all ingredients in blender and blend until smooth. Serve over ice, or in coffee with whipped cream on top. If making ahead to use later, store in refrigerator covered and it will keep for up to a month. Stir before serving.

Scottie, right, in the kitchen with her daughter Amy.