

# santa fean NOW

The City of Santa Fe Event Calendar

## this week's top nightlife and entertainment picks



Béla Fleck and  
Chick Corea  
at the Santa Fe Opera

week of  
September 3



[on the market]

### 36 Double Arrow South

Close to the Plaza and located on a hilltop off Old Santa Fe Trail is this Southwestern home on more than five acres, featuring colorful tile work by Roland Van Loon. Artist John Massey created the home's sculpted curved stairway with an iron railing that leads to porcelain slate and puzzle tile floors. There are two master suites—one on the lower level of the home, and the other upstairs—each with its own balcony. A third bedroom can be used as an office. Watch the dogs play in the property's two fenced runs from the spacious *portales* that surround the home. A three-car garage has a center bay designed to accommodate a recreational vehicle. The private well has rights to more than three acre-feet of water.

List Price: \$ 998,000, Contact:  
Peggy Fino, 505-470-9220, Keller Williams,  
peggyfino.com



### Manon Pierme's Manolla by Senbi

style

Manon Pierme is on a mission to provide delicious, quality foods to Santa Fe and beyond. For the past year, Pierme has been producing handmade, artisanal Manolla by Senbi granola from her facility at the Lena Street Lofts.

Sold in 10-ounce packages, the granola comes in slightly sweet lemon lavender, chai, and rose chili flavors; and savory herbs, curry, and chickpea flavors. The dairy-, gluten-, and GMO-free granolas are available at La Montanita Coop and at Body of Santa Fe, and talks are underway with Whole Foods Market for even greater distribution.

Offering a tasty contrast from the highly processed, sugar-filled, and bad oil-laden granola on the market, Manolla is made with less than three grams of sugar per serving (from coconut nectar) and 12 grams of carbohydrates. "Manolla is a great way to get some needed fiber, protein, fats, and smart carbs, made mindfully," adds Pierme.

The 23-year-old, who was raised in Santa Fe and Colorado, likes that her business sets an example for entrepreneuring Santa Feans, and says the small city allowed her to learn quickly and thrive. "I tell people I find it's harder to wake up every morning and deny the passion that calls in your heart than it is to take a risk and see if you can succeed," she says.

Pierme left "regular college" after six months to attend the Institute of Integrative Nutrition, and later completed yoga teacher training with Body of Santa Fe. She's also trained as an Ayurvedic Self Care Educator and offers nutrition coaching from her facility.—Cristina Olds

Manolla by Senbi, 1600 Lena,  
Ste A5, manollasenbi.com

