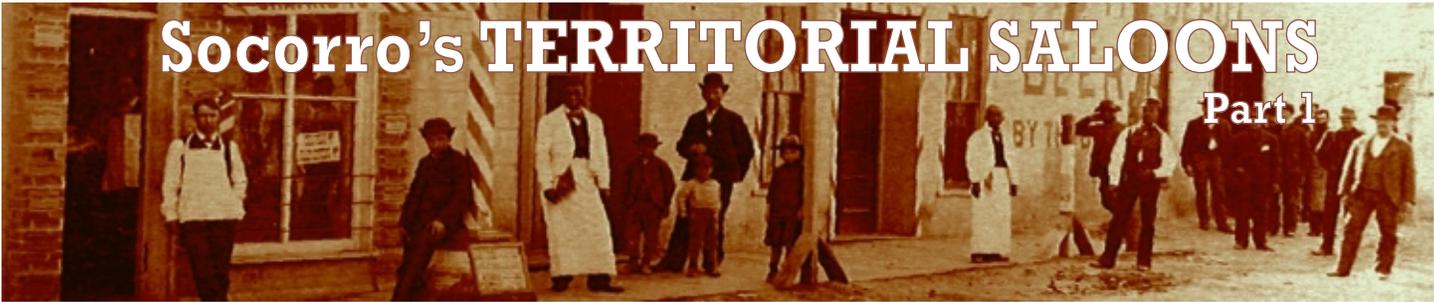


# Socorro's TERRITORIAL SALOONS

## Part 1



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For *El Defensor Chieftain*

### The Beginning

During the territorial boom decades of the 1880s and 1890s, Socorro was home to dozens of saloons — "sampling rooms," "billiard halls," and "resorts" — all of which were synonymous with today's bars and taverns.

Only one sole survivor, the Capitol Bar, can trace its lineage directly back to those territorial days and it, along with many of its numerous and long-gone neighbors, as well as a few of their colorful proprietors, are the focus of this two-part story.

Due to the lack of period newspaper coverage, we may never know the name and exact location of Socorro's first territorial "saloon" — if, indeed, it could be called that. But it certainly predated 1880, since that was the year when two major events occurred in Socorro's history: the arrival not only of the Atchison, Topeka & Santa Fe Railroad, but the establishment of the Socorro Sun, our first newspaper.

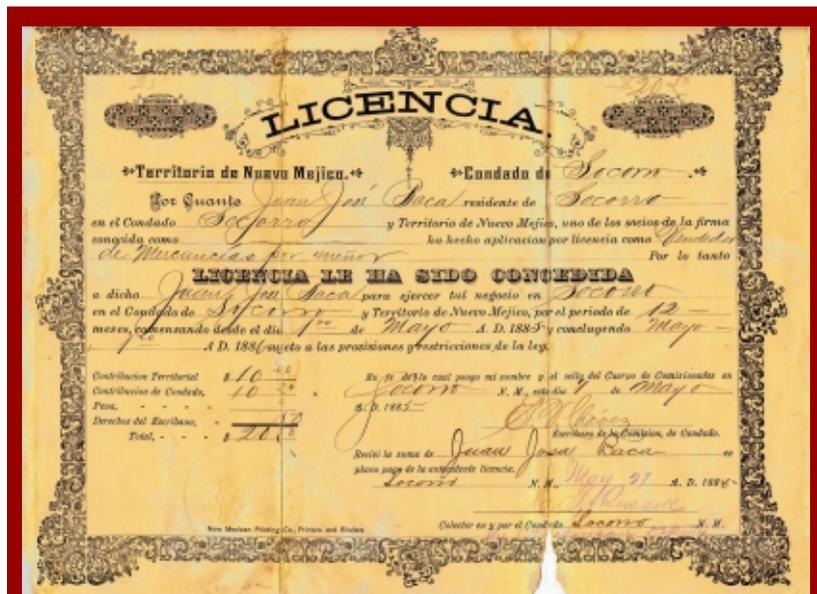
No less than eight wholesale and retail liquor establishments advertised in the 1880 Sun.

One clue is offered by Mrs. Sadie Abernathy, as quoted in Father Stanley Crocchiola's book, "Socorro, The Oasis." Abernathy related: "When I came to Socorro in 1876, the little town was a paradise. Lots of fruit trees, grape vines, (and) gardens... (There were) no groceries or dry good stores except for one run by J.J. Baca Sr. And, all he had was a few pounds of green (not roasted) coffee, a little brown sugar, some calicos of the cheapest kind — and he sold whiskey and wine by the drink at the counter ..."

Pete Kinsinger, credited with being the first to discover ore in the Magdalena area during the Civil War, was an early proprietor of the well-known Park House (soon to become the famous

Park Hotel), where he regularly hosted the mining fraternity. During inclement weather, they retired to "Armstrong's nearby saloon."

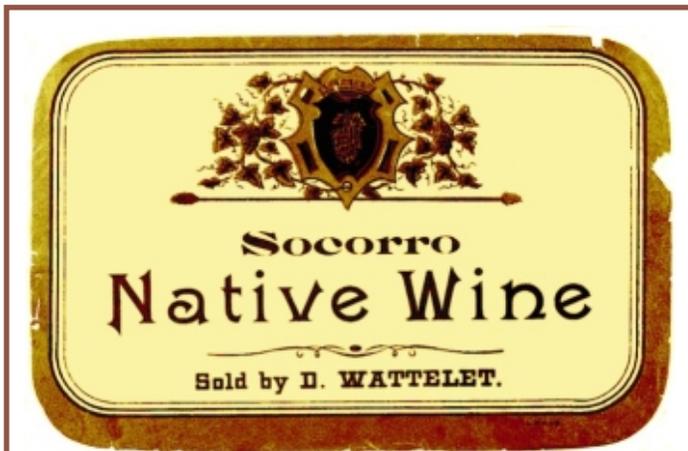
These pioneer "saloons" were, by necessity, sparsely stocked, even by the standards of the early 1880s. Their bill of fare was limited to non-perishables, such as wine and whiskey. Beer, if it could be called that, was certainly available in



Courtesy of Fred Yarger  
J. J. Baca's territorial license for his pioneer mercantile store located north of the plaza. The city required an additional license after 1884 to dispense "wine and whiskey by the drink."

the territory as far back as the 1860s, particularly in areas served by wagon trains coming in over the Santa Fe Trail. William Carl, proprietor of the "Western Brewery" advertised in the May 5, 1869, Santa Fe New Mexican: "The undersigned will keep constantly on hand at their Brewery, on the Fort Union road, a supply of beer in bottles or kegs as may be required."

Since the pasteurization of beer wasn't applied to any degree until about 1876, William Carl's product was probably pretty vile stuff.



Courtesy John and Phyllis Reiche  
An extreme rarity and relic from Socorro's Territorial Saloon days is this label from one of D. Wattelet's Native Socorro Wines.

### Wine Country

Since the Spanish period, Socorro was a known wine producing region. Early Franciscan records reveal wines produced at the nearby Senecú Pueblo were favored as a communion wine over wines imported from Spain.

By the mid-1800s, wine and brandy was a thriving industry from Socorro to Polvadera. Even before the railroad arrived in 1880, The Territory of New Mexico was the fifth largest producer in the country. The local wines sent to markets were measured in the tens of thousands of gallons.

The large quantities of native wines stocked by local merchants during the early 1880s was astounding. For example, in 1884, the business house of Huning & Goebels advertised "40,000 gallons ... of the finest wine in the city."

Distilled liquors, on the other hand, were able to withstand both the shipping expense and the rigors of weeks or months in transit. Broken olive jars found along El Camino Real are reminders of the valuable liquids — from lamp oil to brandy — that were shipped to Territorial New Mexico by the Spanish caravans.

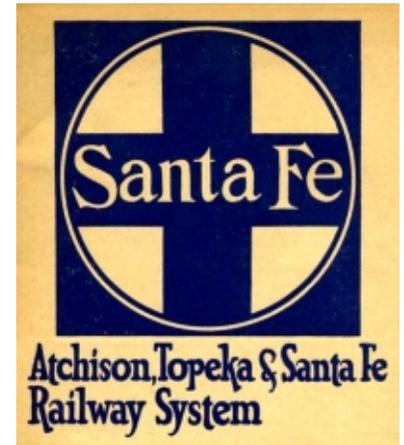
Once the Santa Fe Trail opened, American whiskeys from such far away places as St. Louis and beyond arrived in the capitol city of Santa Fe. From there, these brews were transferred to freight wagons for the trip down the Camino Real and sold to merchants in the towns along the Rio Grande — including Socorro. Whatever American

whiskeys that might be left when the supply wagons departed El Paso were easily sold in Chihuahua.

### On the Atchison, Topeka and Santa Fe

The 1880 arrival of the railroad changed all that — literally overnight. As soon as the rails were spiked down to the depot, the number of saloons and other business houses increased dramatically due to readily available milled lumber and the means to easily ship in heavy equipment, such as steam engines and compressors for making ice.

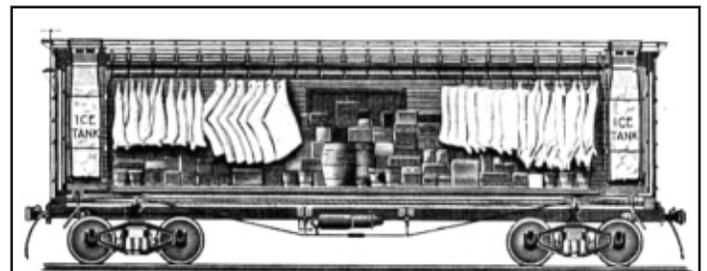
Additionally, commodities such as kegged beer could now be shipped "fresh" and in large lots. While the AT&SF didn't introduce its fleet of



refrigerator and fruit cars until 1884, the major breweries such as Lemp's, Anheuser, Schlitz and Blatz maintained their own early fleets.

Based upon territorial newspaper ads, breweries were shipping their "Celebrated Lager" into the Rocky Mountain region as early as 1880. Socorro, for better or worse, was now connected with the commerce of the outside world and the Industrial Revolution came with it.

During these boom-time years, the amount of freight received at the Socorro depot was stupendous: in 1887 and 1888, for example, Socorro was the Santa Fe railroad's largest freight-



Courtesy Tiffany Refrigerator Car Company (1879)  
View of an early reefer car showing how perishables, such as sides of beef, beer kegs and boxed fresh produce, were shipped (circa. 1879-1880). Shippers quickly learned that the hanging beeves caused the cars to sway dangerously and soon after this sketch, they were packed together tightly closer to the floor.

receiving station in the entire territory — it surpassed that of the second largest point, Albuquerque, by more than 50 percent.

### Cold Cash

If the railroad was the means of conveyance, ice was the key to preservation, and the demand for ice was tremendous. Most of Socorro's ice was harvested from ice ponds upstream from the Las Vegas Hot Springs Resort Hotel near Las Vegas, New Mexico.

According to the Daily Sun, the AT&SF shipped 8,700,000 pounds of ice in 1883 alone. Twenty carloads of that ice (at 16 tons each, or 640,000 pounds) were stored in Socorro at John Dwyer's ice house. A second ice house was established in 1886. A year later, the ice plant at Hammel's Illinois Brewery was in operation. Most know the building today as the Hammel Museum, operated by the Socorro County Historical Society.

1886 seems to have been the banner year for Socorro's saloons: more than a dozen were located on or near the Plaza, and others on the side streets. Given the competition, some of them resorted to clever names to attract their patrons.

On the Plaza there were the Oasis, The Smelter Sample Room, the Little Gem and Armstrong's White Elephant. On Manzanaras Avenue was found "Our Office" and perhaps most clever of all, the "X-10-U-S" (Extenuous?).



Joseph Smith photo, courtesy NM Bureau of Geology collection

**"Our Office" saloon, W. Goodlett Proprietor, was located a short distance up Manzanaras Ave. from the AT&SF depot during the early 1880s. "Honey, I'll be working late at "Our Office" must have been a well-worn cliché by the time the place closed its doors.**



Courtesy of Socorro County Historical Society  
**The Palace Saloon was an early purveyor of keg beer in territorial Socorro.**

Innovative services were also high on the list to help the territorial saloons maintain a competitive edge.

We tend to envision ice-cold draught beer as being a 20th century phenomenon. Not so. Beer in kegs likely made its appearance with the arrival of the railroad and, thus, draught beer was probably available. True, the kegs were not pressurized and they sat on ice — but they were available. The terms "ice-cold" and "on draught" were standard advertising fare by 1885. Pasteurization of beer began on a commercial scale in 1876.

The most intriguing innovation occurred at the Smelter Saloon, in 1886, with the introduction of the "Arctic Beer Fountain," obviously a modification of the "Tufts Arctic Soda Fountain." The Tufts apparatus used carbon dioxide to produce mineralized soda water, stored in cylinders, and directed to the fountain where fruit-based sodas were mixed.

However, the boys at the Smelter Saloon modified the soda contraption for use with kegged beer to dispense a pressurized draught. The beer-filled cylinders must have sat in tubs of ice — thus, the "Arctic" part. The Arctic Beer Fountain must have been popular because ads ran for at least three years.

### Mixed Drinks, Dance Halls and Schooners

The so-called "mixed drink" has been around almost since the American Revolution. Socorro enjoyed the services of not only the saloons but also, beginning in 1884, of several manufacturers of mineral waters and fruit-flavored effervescent beverages.



Courtesy Socorro County Historical Society  
**Those who envision Socorro's territorial saloons as being dark, dusty "holes-in-the-wall" will be enlightened by this elegant and lavishly appointed bar. Exact location is unspecified. However, studying the floor plan, wood ceiling and other clues by the authors, the photo appears to be that of Biavaschi's new saloon of 1896.**

It was just a matter of time before some creative barkeep added ginger ale to the bourbon. E.M. Pitcher appears to have been the first local manufacturer and was followed by several others well into the early 20th century. By 1903, A.F. Katzenstein manufactured not only the standard fare of ales, but also bottled and marketed Socorro Springs Mineral water — "not only pleasant to drink but (possessed) of a long local reputation for (its) medicinal properties."

J.M. Miller opened the first of many "dance halls" with live music on the south side of the Plaza, in 1880. The origin of the term "schooner" for a mug of beer predated Socorro's first saloons, but was the term widely in use in the 1880s. The patron could purchase a schooner for 10 cents at Steinman's "Socorro Headquarters," in 1885.

Other establishments, such as Juan Jose Baca's long-lasting and venerable old stand, located just north of the Plaza where the Stage Door Grill is now located, sold not only "wine and whiskey by the drink" as early as 1876, but household staple items as well.

One of the better-known and efficiently managed establishments of this type was that of Giovanni Biavaschi, who established his Manzanares Avenue "stand" in 1882. Biavaschi was a successful businessman in the Socorro area for more than 20 years.

In addition to these so-called "middle-class" saloons, Socorro hosted a few truly first-class hotels with their elegant and lavishly appointed

bars. "Saloon" was considered an inadequate term by the proprietors.

The hotel bars were the Grand Central (the pioneer hotel, which faced California Street east of the Capitol Bar) and the Windsor (very close to the Val Verde Hotel).

The Grand Central of 1883 advertised a "large Sample Room for commercial travelers ... telephone free for guests ... The Culinary Department Will Be Provided Over By A French Cook of Well-Known Ability ... The new and elegant bar connected with the hotel supplies the choicest brands of wines and liquors, and also the most popular brands of American and Imported Cigars ..."

The Grand Central was one of the early centers for live entertainment. Ads for the Windsor were similar. In 1886, well-known hotelier Henry Lockhart purchased both establishments. A third highly regarded establishment was the Biavaschi Saloon. There may have been others.

### Fresh Foods and Spirits

Most readers of newspapers in the mid to late 1880s would be astonished by the sheer variety of beverages, commodities and foodstuffs available on the shelves of Socorro's business houses —



Courtesy Socorro County Historical Society  
**"Grand Central - Bar Room" can barely be seen painted in the window, identifying another one of Socorro's first class Territorial saloons. The Grand Central was located on the corner of California and Manzanares, south of present day Gambles Hardware. The eloquent brick building was razed in 1964 when California Street was widened to its present four-lanes.**



Courtesy Falstaff Brewing Company  
**Lemp beer and serving tray – a popular beer served in Socorro's territorial saloons. Lemp Brewing was acquired by the Falstaff Brewing Co. in the early 1900s.**

thanks again to the iced refrigerator cars. These included all kinds of fresh fish and seafood, from salmon to lobsters. By 1886, the Palace Restaurant advertised "Oysters in every style all the year round," imported fruits, fresh beef, mutton, pork, veal and many other items that even today aren't readily available at the local level.

The list of spirits, wines, beers and mineral waters were equally remarkable with Lockhart's Grand Central Hotel and Bar leading the pack. In 1886, some of his offerings included "the best beer on draught, Whyland & Co.'s celebrated Century Whisky; Gaff's and Kentucky Prince, in bottles; Seven-year-old McBreyer; genuine imported Hennessy Brandy, Dekuyper gin; Port and Sherry wines; five-year-old Peach Brandy; Bass's Ale and (Guinness) Porter, on draught or bottled; and imported Belfast Ginger ale."

Based solely on the frequency of advertisements, Socorro's favorite brews were Lemp's "Celebrated St. Louis Lager," (seems all lagers were "celebrated" back then), Dick Brothers, Anheuser, Blatz and Falk's.

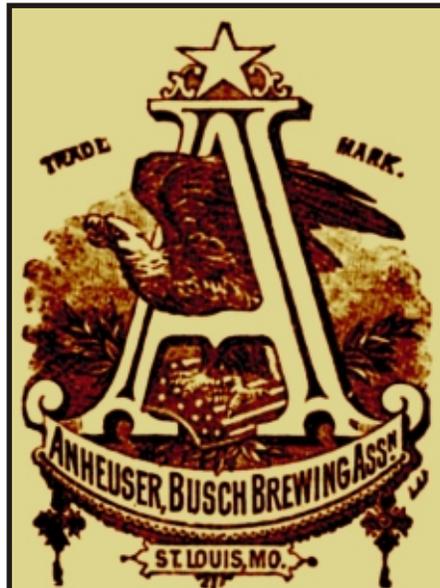
The locally brewed Hammel's "Celebrated St. Louis Lager" must have been popular as well since it remained on the market until Prohibition. Due to local



Photo by Paul Harden  
**Hammel's "Magdalena Beer," once brewed in Socorro.**

demand, the Hammel's catered to the tastes and desires of Socorro's neighboring towns and villages, and even marketed a specially labeled "Magdalena" beer.

It should be obvious there was very little that Socorroans could not readily obtain at a local mercantile, grocery or saloon during 1880-1890.



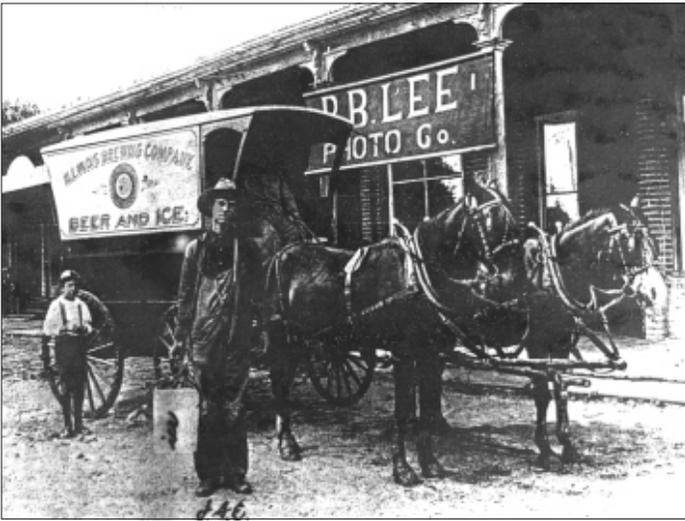
Courtesy Anheuser Busch Corp.  
**An early logo of Anheuser Busch, another popular beer served in territorial Socorro. Today's logo, with outstretched eagle wings, was changed during WWI to promote patriotism.**

### **Ill Winds on the Horizon**

By the middle of the 1890s, an ill wind called the "Silver Crash of 1893" was blowing throughout the land.

Briefly, silver bullion was widely used in coinage but the supply began to outstrip demand. The price for silver plummeted from \$1.06, in 1889, to as little as 39 cents per ounce, in 1894. So what does this have to do with Socorro's economy at the time? Only this: the "crash" caused every lead-silver mining district in the United States to cease operations. That included Magdalena, with its large lead-silver mines, and Socorro with its associated smelters.

The town was plunged into a depression that would last long after 1900. Very little new



Courtesy Socorro County Historical Society  
**Another popular beer was the local "Illinois Brew" of the Hammel Brewing Co. in Socorro. It was popular throughout much of the state for being one of the few beers delivered and served cold -- a real novelty in the 1880-1890s. Today, the Hammel Brewery is home to the Socorro County Historical Society.**

construction took place. A rare exception was a new block of buildings on the southeast corner of the Socorro Plaza, where Giovanni Biavaschi decided to go into the saloon and restaurant business on a grand and glorious scale.

The silver crash wasn't the only ill winds felt by Socorro and her saloons. Fire was also a serious enemy. Many saloons met their fates in that manner, some of them tragically. Distilled spirits are highly flammable and when heated to a critical temperature the liquor explodes in a fireball.

One such tragedy took place at G.E. Wards' famed Brunswick saloon on the corner of Plaza and Court streets on April 6, 1886. With the saloon ablaze, Wards attempted to save his money and valuables when an explosion of liquors occurred. His charred remains were found in the ruins the following morning. The fire consumed six other business houses and a second saloon before the flames were extinguished.

The same fate befell the once-opulent Grand Central Hotel, in December 1902 (although it had since ceased business as a hotel and saloon), and the equally opulent Windsor Hotel (still in business at the time), on July 18, 1905.

### **Giovanni Biavashi and his Long-lived Saloon**

Giovanni Biavaschi was an Italian immigrant who, along with several of his fellow countrymen, arrived in Socorro during the early 1880s. He

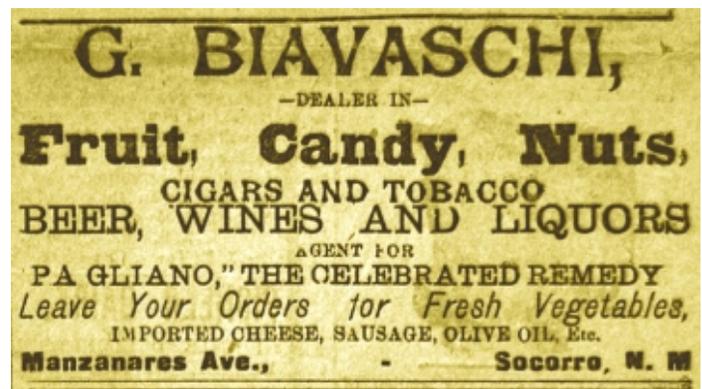
hailed from Valtellina, Italy, and settled on a ranch on the flats between Magdalena and Kelly. Biavaschi eventually acquired interests in other ranches, such as the Snake Ranch between Socorro and Magdalena, and also had a sizable vineyard near Florida on the north side of Socorro.

During the 1980s, Phyllis Reiche interviewed several Socorro old-timers who recalled Biavaschi as "a rotund man with a large red mustache and a very red face. He wore a huge belt buckle, which was quite prominent on his expanded waistline." Some old timers described him as a colorful character and a real entrepreneur, while others remembered him as being somewhat of a con-man. "No doubt he was something of each."

Biavaschi opened his first Socorro "stand" in 1882, on Manzanares Avenue, directly opposite today's Gamble's True Value Hardware. He offered a wide variety of goods and the "purest of whiskies, finest brandies, imported and native wines and beers." His establishment was said to be "the favorite resort for strictly first-class liquors of all sorts from a drink to a gallon cask."

Biavaschi's Manzanares stand must have been a successful enterprise. However, as the mid-1890s rolled around, Biavaschi looked ahead to bigger and better things. He determined to establish a first-class saloon on the southeast side of the Plaza. Biavaschi and his partner, Antonio Gianera, entered into an agreement — with Mary and William Watson, Anna and Cony Brown, and Sallie and Eutemio Montoya — to purchase the lot for \$500.00. Biavaschi immediately went to work on construction.

It is interesting to note that some previous writers talk of Biavaschi having a brother or relative named "Tavaschi" or "Tabaschi." Tabaschi is a surname and although Eugenio Tabaschi was a minority partner, he was not directly related to Biavaschi, if at all.



El Defensor Chieftain archives  
**An ad for Biavaschi's first store on Manzanares street.**

## Built to Last

Unlike Socorro's other territorial saloons, Biavaschi's would be built for the ages using heavy native stone and pressed brick. So impressive was this new brick building that regular updates were reported in the Socorro Chieftain: "The large stone walled cellar (was) completed and the walls of the building more than half up" by July 24 and the "handsome pressed brick front" was finished about two weeks later. By early September, Biavaschi moved in to the new structure and began to add a second stone and brick edifice that adjoined the original structure on the south. A porch was added as a final touch and the Biavaschi saloon was complete.

According to reports in the Socorro Chieftain, the new building was said to be "finely arranged and will be used as a saloon and restaurant with other commodious rooms for all kinds of amusements ... Mr. Biavaschi certainly deserves great credit for his enterprise and faith in the town, shown by putting up of so fine and substantial a building with the times as hard as they now are."

## Trade Tokens

Many saloonkeepers of the period, including Biavaschi, produced what are known in the collector's world as "trade tokens." These tokens were usually struck in a metal such as brass or aluminum. The shape of the tokens varied from oval or octagonal to round like a coin, and bore the name of the establishment on one side and "good for one drink" or "good for 12-1/2 cents in trade" on the other. They were handed out by saloon keepers as an enticement to return at a later date



Courtesy of Bill Kiser

Trade tokens of various Socorro territorial saloons, including Biavaschi's, A.E. Green's Club Bar, and in later years, the Capitol Bar. Tokens were good for one free drink, a practice that is illegal today.



Courtesy of Socorro County Historical Society

**A view of the Arcade Restaurant and adjoining saloon.**

for a first drink on the house. Highly sought after today, these tokens are quite often the sole tangible evidence of a saloon's existence.

Biavaschi's saloon seems to have been a success. Drawing in part upon the products of his own and other local vineyards, he offered native wines. He also distilled a portion of them into fine brandy, and even "made an unusual quince liqueur." And that's where Biavaschi should have left it, but the urge to expand again overtook him in 1902.

## The Expansion

Preparations were previously made for the second expansion when he and Gianera bought, on Sept. 9, 1899, from "Watson, Brown, et. al.," yet another lot adjacent to and south of the existing business (the "beer garden" of today's Capitol Bar).

The new place was called The Arcade and was open for business by late 1902. The opening was reported in the Nov. 11 Chieftain as follows: "G. Biavaschi's Two Saloons: 'The Old Stand' (the Manzanares Avenue site) still stands where it has for 20 years, the favorite resort for strictly first-class liquors of all sorts ... 'The Arcade' This place has just been richly furnished and is strictly up to date in all respects. The motto here is 'once a customer, always a customer.' Short Order Restaurant — An old Harvey House cook has been employed and as good meals will be served as can be had in the state (sic) of New Mexico. Single meals or board by the day or by the week. Come by and bring your friends for a square meal. Family trade solicited. Newly furnished rooms. Everything brand new, clean and comfortable.



Courtesy of Socorro County Historical Society  
**Biavaschi's Saloon circa. 1911 soon after Judge Amos Green reopened it as the "Club Bar."** The inscription on the upper façade "Biavaschi Sample Rooms" can still be read on the original photograph.

The best place in town for lodging by the night, by the week, or by the month. Solid comfort while you sleep. All first class — G. Biavaschi's."

### End of an Era

From the outsider's point of view, all seemed well. However, this time Biavaschi and his partners went deeply in debt when they borrowed some \$4,000 (about \$88,000 today) from Henry G. May to complete the expansion. By 1908, Biavaschi and partners had paid back none of the principal and had fallen behind on the interest payments. May made preparations to foreclose on the establishment. Biavaschi couldn't even come up with enough cash to pay his saloon license fee and Sheriff Geronimo Sanchez was forced to close the saloon in July 1909.

This must have been a devastating blow to the man once described by the Socorro Chieftain as a "hustling businessman (who has shown his) faith in Socorro by his investment here."

No detailed records regarding transfer of title could be found by the authors. What little is known seems to be irregular and convoluted. However, Henry May must have obtained a lien against the property because less than two months later, he entered into an agreement with Judge Amos E. Green to re-open the saloon. One year later, almost to the day, May held a special Master's Sale "at the north door of the Court House, Socorro County, on the 17th day of October, 1910" in which he placed on the auction

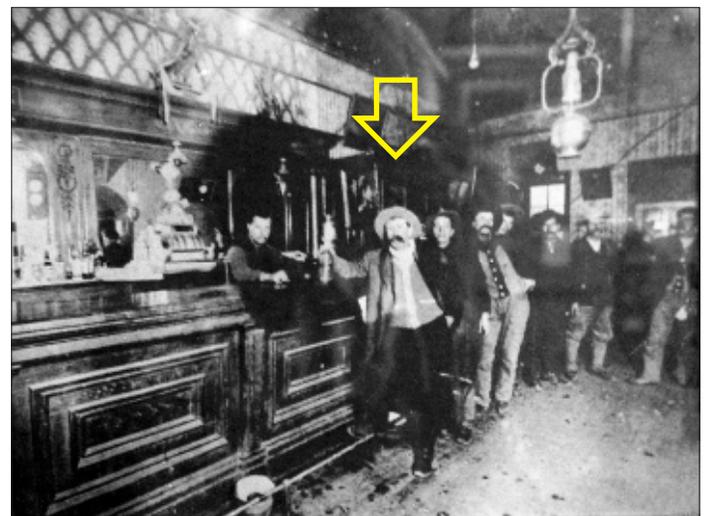
block the entire contents of the saloon, fixtures, furnishings, real estate and more. Again, no records were found to indicate the identity of the successful bidder — but based on his subsequent tenure, it is assumed to have been Amos Green.

The real estate apparently received no acceptable bids. Later, Henry May filed an application with the City of Socorro, in May 1912, for a deed to the Biavaschi saloon, which was granted. With this, the transfer was complete and Biavaschi was a broken man. He soon sold off the remainder of his assets, much of them were purchased by May — including Biavaschi's beloved Snake Ranch. Biavaschi appears to have left Socorro forever.

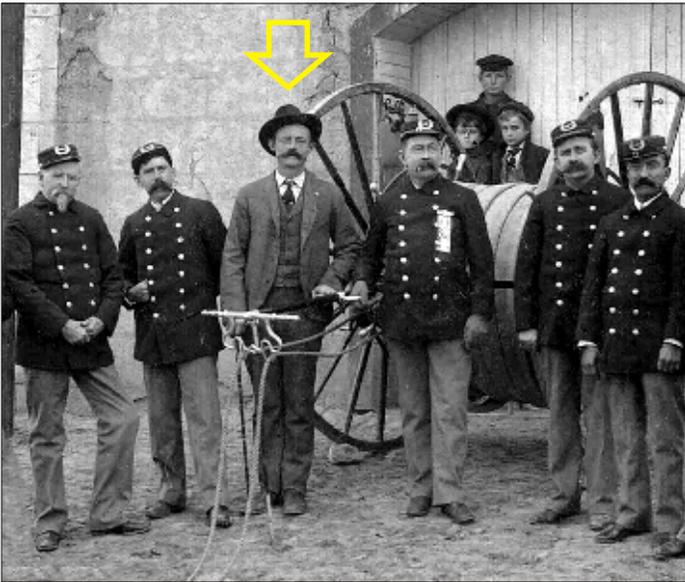
### The A. E. Green Years

Judge Amos "A.E." Green wasted little time reopening the saloon. Keeping in mind that Henry May retained ownership of the real estate, A.E. Green, the Chieftain reported on Sept. 4, 1909 "reopened the house formerly occupied by G. Biavaschi as a saloon, and will serve the public with a free hot lunch and generous glasses of good beer as a starter to the business." Within a year, the Chieftain reported, "Jose E. Torres and Judge Amos Green have combined their saloon interests and the combined business is now conducted at Judge Green's place (old Biavaschi Saloon) at the southeast corner of the plaza." Based upon his trade token, Green appears to have renamed the new enterprise the "Club Bar."

Little is known about Green's Club Bar due to a vexing 10-year gap in the archives of the Socorro Chieftain from about 1910-1920.



Courtesy of Earl Jr. and Joanna Debrine  
**An early photo of the Biavaschi Saloon – today's Capitol Bar. The man in the center (arrow) is thought to be Judge Amos Green, who owned the bar from 1909-1925.**



Courtesy of Socorro County Historical Society  
**An early 1900s photo of the Socorro Hose Company includes Judge Amos Green (arrow) - owner of the Biavaschi Saloon from 1909-1925.**

### The Prohibition Years

Due to the ominous and rapidly growing temperance movement, most saloons, trying to avoid unwanted attention, ceased to place ads in newspapers as early as 1903. None were observed in the few surviving papers up through the passage of Prohibition.

The insanity reached its peak when the U.S. Senate proposed the 18th Amendment on Dec. 18, 1917.

Prohibition, as it was called, was ratified on Jan. 16, 1919, and went into effect a year later. According to the Chieftain, Santa Fe enacted its own prohibition law and New Mexico led the country by going "dry" on Oct. 1, 1918.

The resulting devastation to millions of dollars of industrial infrastructure, the bankruptcies of old-line families, many of whom had long been pillars of their communities, and most heinously the gigantic rise of organized crime, has been told and retold in gruesome detail elsewhere and won't be discussed here.

New Mexico's saloons, in an effort to remain solvent, simply re-opened their doors as Pool Halls and Billiard Parlors. Green's Club Bar became Green's Pool (occasionally "Billiard") Hall. Although never advertised as such, it was routinely referred to as a "speakeasy," where illegal liquor ("bootleg" and "moonshine") was sold on the sly — that is if one was well known and spoke "easily" (read "quietly") enough to the bartender! Biavaschi's saloon, with its full basement, secret and hidden trap doors, and various exits to back streets and alleys was perfect for the purpose.

Many of the old-line breweries tried to stay afloat by brewing root beer, sarsaparilla, "near beer" or other non-alcoholic beverages. One such establishment was the once-famous Lemp's Brewery, which valiantly introduced "Cerva," said to be the most palatable of the near beers. But there was little or no profit in near beer and the gigantic Lemp's brewing enterprise, as did so many others, quietly closed its doors in 1922 and faded into history. The entire plant was sold at auction for just over \$500,000 — a mere fraction of its assessed value of \$7 million immediately prior to Prohibition.

Another fatality of Prohibition was Socorro's own Hammel's St. Louis Brewery — the once famous brewer of a host of Bavarian beers. Under Prohibition, the Hammel family was forced to dismantle the stills and other machinery used in the brewing process. The Hammels struggled during Prohibition, operating the old brewery as a soda bottler and ice plant.

With the arrival of Prohibition, Green still owned and supervised his pool hall, but chose to sublet the premises to various managers. During the early 1920s, a young Pete Gallegos was his manager.

The Chieftain reported that the Green Pool Hall was deemed to be the best equipped and most popular "amusement place" in town and was conducted in an orderly manner and kept clean.

Courtesy of Robert Eveleth  
**Advertisement for "Cerva," the near-beer product from the once-famous Lemp's Brewery in St. Louis. Lemp's "non-intoxicating" beer was a popular drink in Socorro during Prohibition.**



Courtesy of Socorro County Historical Society  
**Judge Green's bar survived Prohibition by becoming  
"Green's Pool Hall."**

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Judge Green passed away, in 1925, after a long illness.

However, it was not the only such establishment. In fact, a major competitor was located just across the street on the south side of the Plaza — the proprietors of the competition were Damian Padilla and Freddie Emillio. When Prohibition was finally repealed, these two men would be instrumental in transforming the old Biavaschi's Saloon into today's Capitol Bar — the subject of next month's Part 2 of this article.

**Some of the references used in this article:**

*Numerous issues of the Socorro Sun, Socorro Bullion and Socorro Chieftain newspapers; "Socorro, the Oasis," by Father Stanley Crocchiola; Phyllis and John Reiche; token photos from Billy Kiser; documents from Fred Yarger; deed and other records, Socorro County Courthouse; and field work by both authors.*

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