

BUSINESS

SECTION B | TUESDAY, JANUARY 12, 2016 | ALBUQUERQUE JOURNAL

THE MARKETS

DOW	16,398.57	▲	+52.12
S&P 500	1,923.67	▲	+1.64
NASDAQ	4,637.99	▼	-5.64
NYSE	9,527.66	▼	-1.11

DON'T SWEAT THE SWEAT

Studies show that always measuring your achievements takes all the fun out of activities.
Page B4



Cancer center to test SolaranRX melanoma therapy

Promising tech was developed at UNM

BY KEVIN ROBINSON-AVILA
JOURNAL STAFF WRITER

Albuquerque-based SolaranRX Inc., which is developing University of New Mexico technology to diagnose and treat melanoma, has signed a Cooperative Research and Development Agreement with the National Cancer Institute to test its technology

on laboratory mice.

The company, which launched in 2014 and is housed at the Bioscience Center in Uptown Albuquerque, will pay for the research, which could cost about \$50,000. But given that the cancer insti-



ROSE: "Validation for our technology"

tute is a part of the National Institutes of Health, the agreement shows significant confidence in SolaranRX's therapy, said Stuart Rose, company cofounder and board chair.

"This provides a level of validation for our technology," Rose said. "That it's been accepted into the program says that the institute believes it has meaningful potential."

The technology uses a peptide that specifically binds to melanoma cells. Doctors can

load it up with imaging and therapeutic radionuclides to assess the spread of melanoma, then target the tumors for treatment.

Dr. Yubin Miao, associate professor at UNM's pharmaceutical sciences and dermatology departments, developed the technology. SolaranRX licensed it from UNM.

The National Cancer Institute and SolaranRX will jointly evaluate the peptide in pre-clinical mouse models, which could help pave the

way for human trials in the future, said SolaranRX CEO Les Stewart.

"Combining our expertise with that of the National Cancer Institute ... will help SolaranRX accelerate the development of our Precision Theranostic Platform for metastatic melanoma," Stewart said. "Current immunotherapy treatments for malignant melanoma are effective in only a subset of patients, and a significant number of patients must stop treatment

due to side effects. Thus, new therapeutic modalities like SolaranRX's platform that may be effective in a broader melanoma patient population are greatly needed."

SolaranRX presented at Technology Venture Corp.'s Deal Stream Summit in Albuquerque last September to raise \$4 million in private equity. The company is now talking with potential investors, with meetings scheduled for this month in San Francisco, Rose said.

NM's SBA director retires

Promoted business outreach for veterans

JOURNAL STAFF REPORT

John C. Woosley, director of the U.S. Small Business Administration in New Mexico since 2006, has announced his retirement.

Woosley was instrumental in establishing a Veterans Business Outreach Center for the state, according to the announcement released by the SBA.

Woosley's retirement was effective on Friday. His replacement will be selected by SBA administrators after the vacancy has been posted on USAJobs.gov.

Under Woosley's leadership, Albuquerque was selected as one of the 10 initial venues for the Emerging 200 leadership program. New Mexico was one of only a few districts that have had two classes for several years, adding Gallup and then Farmington to the classes that have been offered every year since 2008 in Albuquerque.

"When I joined the Small Business Administration I received a very warm welcome from the New Mexico small-business community, SBA's resource partners and all the other entities that promote small-business success in New Mexico," Woosley said in a prepared statement.

Woosley previously worked as a Certified Public Accountant, in manufacturing and operations and in sales. As a CPA, he provided accounting, finance and computer consulting to small businesses while working for Price-waterhouseCoopers in Milwaukee, Wis., and CPA firms in San Diego, Calif. He managed factories and manufacturing operations in the United States and Mexico and is experienced in promoting U.S. exports.

He also worked as a business broker with Vanguard Resource Group in San Diego, providing services to small businesses.

Woosley has bachelor's and master's degrees in accountancy from the University of Illinois and has been licensed as a CPA in Illinois, Wisconsin and California.

A bartender draws a pint of Pigtail Pilsner from the tap at the Canteen Brewhouse. An offshoot of the Il Vicino restaurant chain, Canteen is getting ready to open a new taproom in the Northeast Heights.

MARLA BROSE/JOURNAL



COURTESY OF EL PINTO

El Pinto owners Jim, left, and John Thomas appear in their Kickstarter video in which they pitch their idea for a "Raw and Wild" reality TV show. The latest attempt would feature travels around the state to learn about New Mexico food sources and traditional cooking.

COOKING UP A FRESH TV APPROACH

El Pinto owners formulate idea for new reality show, seeking to keep it real

BY JESSICA DYER
JOURNAL STAFF WRITER

El Pinto reality show ... take two?

The owners of the well-known North Valley restaurant are still pursuing their TV dreams, only now they intend to do it on their own terms. After previous attempts to create a reality show with experienced production teams that ultimately felt too forced or phony, Jim and John Thomas are forging ahead with their own, newly established production company and their own vision.

The duo told the *Journal* on Monday they have enough footage for the first episode of "Raw &

Wild," a series that would feature their travels around the state to learn about New Mexico food sources — from piñon to choke-

cherries to brown trout — and how they are used in traditional cooking. They don't have a distribution deal, and the pilot still requires editing and some other post-production work. In fact, the owners this week are launching a crowdfunding campaign on Kickstarter to raise about \$17,800 to cover some of the remaining expenses.

But the Thomases think their idea has potential given the country's growing interest in healthy, unprocessed food. And perhaps more important, they say it would be authentic because it highlights

their genuine interest in local food and time-tested recipes.

"It's going to be a true reality (show) based on true reality," Jim Thomas said.

El Pinto announced in the summer of 2014 that it was under agreement to develop a reality show with a pair of media companies. By early 2015, they had parted ways with one but were still working with the other on a "sizzle reel" sales tape.

Having now worked on the project with multiple parties for more than a year, they said they realized that a Hollywood version of their story would likely mean behind-the-scenes finagling to create certain characters, conflict or

storylines that did not ring true.

"We saw which road they wanted to go down with drama and all that," Jim Thomas said. "(It) was presented to us 'Why don't you do something that's more realistic and true to who you are?'"

"We thought this is something we could really get into."

They have already invested heavily in the "Raw & Wild" idea. Although they will not say exactly how much they have pumped into the project, Doug Evilsizor, El Pinto's marketing director, said it's "two to three times what we're asking the public to contribute."

They say the crowdfunding campaign is also a way to gauge interest in the idea.

AROUND NEW MEXICO

JOURNAL STAFF REPORTS

Small-business forum on Thursday

The Las Cruces Green Chamber of Commerce, the Partnership for Responsible Business, Delicious New Mexico and Small Business Majority will sponsor a discussion Thursday on workforce issues such as health care, family medical leave policies, retirement security and workplace nondiscrimination.

The forum will give small-business owners

an opportunity to engage in candid conversations and provide input on best practices.

The event will be at Bernalillo County's South Valley Economic Development Center from 12:30-2:30 p.m. Small-business owners can register online here at bit.ly/1ZcdIWU.

More information is available from Western Outreach Manager Tim Gaudette at 303-960-5774 or tgaudette@smallbusinessmajority.org.

Hispano CofC plans Cuba trip webinar

The Hispano Chamber will have a webinar session on its upcoming trip to Cuba on Thursday

The webinar will be at 2 p.m. in the Wells Fargo Board Room at the Albuquerque Hispano Chamber of Commerce, 1309 4th SW.

Space is still available for the trip, which includes Havana, Santa Clara, and Cayo Santa Maria on April 13-20.

More information is

available from Mary Ann Jones at 505-550-5740 or mawhjones@hotmail.com.

Nursing program in top 3 for value

New Mexico State University's School of Nursing's doctor of nursing practices program has been named one of the nation's three best for value by Best Medical Degrees, an online resource guide.

Using the nursing education accreditation Commission on Collegiate Nursing Education, U.S. News and World Report,

Forbes, and Kiplinger as resources, the 50 best programs were ranked by cost, length of program, curricula, and accreditation, according to a news release from the website.

Rounding out the top three were Clarion University of Pennsylvania in Clarion, Pa., and East Carolina University, College of Nursing in Greenville, N.C.

The complete list can be found at www.bestmedicaldegrees.com/rankings/50-best-online-dnp-programs-2016/.

Canteen plans to open NE Heights taproom

Site on Tramway just north of I-40 will seat 50 inside, 50 on patio

BY JESSICA DYER
JOURNAL STAFF WRITER

Il Vicino hasn't yet identified any new restaurant locations but it is in expansion mode — at least with its microbrewery offshoot, Canteen Brewhouse.

Co-owner Rick Post said the company is preparing to start

the buildout of a new taproom at Canyon Plaza, a strip center on Tramway just north of Interstate 40. The area is something of a craft beer desert, Post said.

"There's nothing else up there," he said. "That's part of the reason we went there."

Post said the company is already working with Albuquerque's Modulus Design on the architectural plans and aims to start construction soon, possibly opening by spring. The venue will likely seat about 50

inside and another 50 on a patio with a "really nice view of the mountains," he added.

It's the first Canteen taproom outside of the brewery headquarters at 2381 Aztec NE. It will not have a full kitchen but will have a limited food menu, Post said.

In other Canteen developments, the brewery recently brought in Zach Guilmette to serve as head brewer. Post said Guilmette previously worked as an assistant at Canteen but

had most recently been head brewer at Chama River.

Il Vicino — from which Canteen has grown — still intends to grow itself, but Post said there's "nothing on the docket yet. We kind of knocked on some doors and looked around a little bit, but nothing as of yet."

Il Vicino has three restaurant locations in Albuquerque, its hometown, and eight overall, including sites in Colorado and Kansas.