

A FREE COMMUNITY NEWSLETTER

JULY 2020

MIMBRES MESSENGER

A July 4th Celebration During a Pandemic

What's the Fourth of July holiday without a live parade?

We are about to find out. One thing is for sure, it will not be the same. There will be no floats going down the street, but despite the coronavirus pandemic and public health and safety measures prohibiting large gatherings, organizers are creating a **"Virtual Independence Day Parade."** Together with the Town of Silver City, Grant County government, local schools, and the Grant County Chamber of Commerce is again organizing the parade, which is being sponsored by PNM.

"Despite COVID-19, we still want to celebrate our amazing community, our patriotism, and our nation's independence," said Steven Chavira, Chamber of Commerce Executive Director. The parade theme is "Salute to America: Coming through with Flying Colors."

Organizers have encouraged local organizations to participate by creating a short video about their organization that will be available online on the 4th of July and throughout the holiday weekend. Parade entries will be organized by categories such as school, civic, sports teams, and veteran's groups. There will be a panel of judges to select the best entries

On the evening of the 4th, the Town of Silver City is promising a 1 1/2 hour, live fireworks show which will be simulcast with music on KNFT-FM 102.9 and KSCQ-FM 92.9. Fireworks lovers please wear your masks when appropriate and continue social distancing while enjoying the fireworks display.

What is one to do if there is no parade to attend and you can't gather in large groups? I guess we will just keep doing what most of us have been doing since the shut down – **EAT!** At least that is what most of the people I know have been doing. There will probably be a lot of good cooks come out of this pandemic.

With that in mind, we thought it might be fun to offer a few recipes from the Mimbres Valley that you could make for the 4th. Grilled hot dogs and hamburgers can't be beat, but everyone knows how to make those. Here are a few suggestions for things you might not have thought

about and that won't keep you at the hot stove all day. Lots of these recipes can be prepared the day before. Hey! Who doesn't like a new recipe?

Why not start your celebration with an **American Flag appetizer?** On a rectangle tray or plate, arrange the following in the shape of an American flag. Blueberries (or maybe a pile of blue corn chips) for the stars, salami or pepperoni for the red stripes and white cheddar cheese cubes for the white stripes.



You could also end your celebration with an **American Flag Cake or Fruit Torte.** On a white sheet cake with white frosting, decorate the cake with blueberries for the stars, strawberries

or raspberries for the red stripes and leave the white frosting for the white stripes.

For the **fruit torte**, use a small graham cracker crust. Whip until fluffy a large package of softened cream cheese with 1/2 cup of sugar, add a TBS of lemon juice and 1 tsp of lemon zest. Spread mixture in the graham cracker shell and refrigerate. Right before serving, decorate like the picture. Blueberries, strawberries or raspberries and whipped cream.



The following are some suggestions for things you can serve in between.

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VOLUNTEER STAFF

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- Bonne Beavers, co-editor
- Marilyn Markel, Kathy Hill, and the "Bugman" Contributing Writers
- Grace Williams, Distribution & Printing
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- This month's guest writers: Kathy Overholt

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LETTER FROM THE EDITOR

It has been four months since Covid-19 was first mentioned in the *Messenger*. A lot has changed since then, but not necessarily for the better. Fortunately, our area has faired very well with a low number of cases, compared with the rest of NM and nationwide. For the most part, I have noticed that the majority of the people in Grant County have been abiding by the governor's state-mandated Covid-19 safe health practices. The traffic in Silver City is very light, and even the closing of Bullard street for the weekend shopping and dining wasn't very well attended. Even with the phased reopening, most people are still very leery of being too lax.

With new cases spiraling out of control all around us (El Paso and Arizona), Grant county needs to be particularly vigilant in staying safe. Almost all the cases reported in Grant and Luna counties have been a result of people traveling. You might not have to stay-at-home, but it is wise to stay within your community. The governor and health department are pleading with people not to travel out-of-state and particularly to areas like neighboring El Paso and Arizona and they are advising out-of-state visitors to observe the Covid-19 safe practices mandated under the governor's public health order. "Visitors can't ignore our mask requirement—it is required," Governor Gresham said.

The public health order requires wearing masks, avoiding large gatherings and respecting distancing measures.

This week the Governor said that any further reopening is on hold. She addressed reports of confrontations over the rule that face coverings are required while out in public. "A mask is not a political statement," she said. "It is a public health requirement, and the most effective tool in a COVID positive world." She also hinted at the fact that

By Mary Willhite



she may instruct state police to start citing people for violating her public health orders.

Let's face it, we are all sick of this. It is hard for everyone. Humans are social animals. They crave companionship, touching, hugging, and laughing together. Your first instinct when seeing your friends is to run up and hug them. With a mask on, you can't even tell if someone is smiling at you or sticking their tongue out at you!

All of this is hardest on the young people, but they are apparently the most at-risk group at the moment. Most of the new cases have been in the 18 to 30 age range. Thankfully, they are the most likely to recover, but maybe not before infecting their parents or grandparents or other relatives.

Keep your fingers crossed and keep your distance, limit the number of people you come in contact with, follow the rules, and wear your mask. Stay safe!

Mimbres Valley Farmers' Market

By Bill Overholt

The Mimbres Valley Farmers' Market will be held on Saturday mornings from 10 a.m. to noon from August 1st until September 26nd at the Valle Mimbres Market, 2739 Highway 35. On October 3, an end of season Harvest Festival and final farmers market will be held at the Roundup Lodge from 9 am until noon.

Please come out and support Mimbres farmers and take home delicious and nutritious locally produced food. All growers, big or small, are welcome to participate. There will be no charge for market vendors as the Market's insurance is once again being covered by the Mimbres Valley Health Action League. Thanks MVHAL! Please note that state regulations may require masks and/or social distancing at the Market. For more information please contact Market Manager, Bill Overholt, by email at billover@ufl.edu or by text/voice at 772-828-9614.

Continued from Page 1 - Recipes

GREEN BEAN SALAD

From *Mimbres Roundup of Recipes* Cookbook (1977)
submitted by Gertrude Delk,
Delk Ranch, Santa Rita, NM

1 can green beans, drained
1 can was beans, drained
1 can kidney beans drained
1 can LeSueur tiny peas, drained (or fresh or frozen)
1 small jar chopped pimentos
2 medium onions, sliced (rings)
1 medium green pepper, chopped
4 or 5 celery stalks, sliced diagonally

DRESSING

1 tsp. salt
½ cup oil
1 cup vinegar
1 ½ cup sugar
Marinate in dressing 12 to 24 hours.
Sure good!



SPINACH 7 LAYER SALAD

From *What's Cooking in the Mimbres* Cookbook (2015)
submitted by Mary Willhite

Layer in this order:

1 head of iceberg lettuce, shredded
1 bag of fresh baby spinach
1 lb. bacon, fried crisp and crumbled
3 boiled eggs, sliced
1 pkg. frozen peas put in frozen
1 red onion, sliced
8 oz. Shredded Swiss cheese
Mayonnaise

Assemble in a very large bowl in the order given (layers).
"Frost" the assembled salad with mayonnaise. Cover and
chill thoroughly. It can be assembled the night before.
Toss before serving. This is hard to toss, so keep at it!
Makes a very large salad. Great for potlucks or as a sum-
mertime meal and is usually still tasty leftover.



Since local produce like chard, apricots, apples, squash,
and peaches are starting to be plentiful. Here are some
more ideas.

WILTED CHARD (Lisa's recipe)

From *Artisan Farming* (2008)
by Richard Harris and Lisa Fox

Fresh Chard, rainbow or regular
1 TBS olive oil
½ cup to 1 cup sliced almonds
2 to 3 teaspoons fruity balsamic vinegar
Juice of one orange
Salt and pepper to taste.

Wash the chard and pat it dry. Tear it into pieces. Heat
the olive oil in a large skillet Put 1/2 the chard in the skil-
let, cover, and cook 3 minutes over medium-high heat.
Uncover and add the rest of the chard, along with the
almonds, vinegar, and orange juice. Toss, then cover
again and cook for about 5 minutes. Season to taste with
salt and pepper.

Variations: Fresh herbs enhance this recipe. Add at the
end of cooking. Try basil, Marjoram, dill, fennel, or any
combination.



APRICOT (or any fruit) COBBLER

Easy-Peasy Recipe
From *What's Cooking in the Mimbres* Cookbook (2015)
submitted by Elsie Troutman

Preheat oven to 350 degrees. In a 2-quart (approximate
size) casserole dish or pan, melt 1 stick of butter in the
oven while it is preheating. (Butter should be very hot.)

MIX:

1 cup sugar
1 lb. fruit. (Any with juice such as ripe or canned apricots,
peaches, berries or a combination of your favorite). Heat
the sugar and fruit in a pan. (This should also be very hot.
Hot enough to bubble.)

COMBINE:

1 cup sugar
1 cup flour
1 tsp. baking soda
1 tsp. salt
¾ cup milk

Pour the flour and milk mixture into the casserole dish of
melted hot butter.

Then quickly pour in the hot sweetened fruit. Bake in
preheated 350 degree oven for 35 minutes to 1 hour or
until golden brown. Best served hot with ice cream!

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Continued from Page 3 - Recipes

CHAMPAGNE APPLE ENCHILADAS

From *Artisan Farming* (2008)

by Richard Harris and Lisa Fox.

The filling recipe came from Becky Mullane of Dixon's Apples who got it from her Grandmother, Faye Dixon.

FILLING

8 Champagne Apples
 ½ cup sugar
 1 ½ TBS flour
 ¼ tsp lemon extract
 2 TBS. butter
 ½ cup water
 6 to 8 Large flour tortillas

SAUCE

½ cup butter
 ½ cup white sugar
 ½ cup brown sugar
 1 tsp ground cinnamon
 ½ cup water

For the **filling**, core apples, and slice thin. Put the slices with sugar, flour, and lemon extract in a zipper-lock bag. Shake to coat the apple slices evenly. Put the mixture in a saucepan with butter and water and heat to boiling, stirring constantly. Reduce heat to low and simmer for 5 minutes.

Layout one tortilla. Spoon about ½ cup of filling evenly down the middle of the tortilla. Fold the ends inward, and then roll the tortilla. Place it seam down in a large greased baking dish. Repeat with each tortilla until the filling is used up.

For the **sauce**, combine the butter, white sugar, brown sugar, cinnamon, and water in a medium saucepan. Bring to a boil, stirring constantly. Reduce heat and simmer 3 minutes. Pour the sauce over the enchiladas and let stand 30 minutes.

Preheat oven to 350 degrees. Bake uncovered for 20 minutes until golden. Partially cool before serving. (These are probably great served with ice cream.)

These individual dessert pies are not technically enchiladas since they contain no chile, but we don't know of a better name for them. They look somewhat like enchiladas, and by any name they are delicious. For "true" dessert enchiladas you could (1) add a little coarse ground red chile to the topping or (2) top them with mole sauce instead of the sugar mixture.

SQUASH CASSEROLE

From Bret Sellers' family recipes.

Zucchini Squash
 Yellow Squash
 2 cans mushroom soup
 Saltine Crackers (1 ½ to 2 sleeves)
 1 Tub Medium Hatch Green Chile (or to your liking)
 Small to medium red onion

Slice squash to bit-sized cubes
 Dice onions
 (Can pre-cook the squash and onions, but not necessary)
 Put squash and onion in 13 x 9 baking dish. Crush crackers very small and spread on top and mix lightly. Mix chilies and soup together with about ¾ can of water per can of soup. Pour on top and mix in lightly. Cover with a mixture of shredded Colby and Jack cheese.
 Bake in 325 degree oven until cheese is golden brown.



PEACH PUZZLE

From the America's Best Lost Recipes Cookbook submitted by Lois Schlademan

Her mother made Peach Puzzle back in the 1940s or 1950s and it was always a family favorite.



This recipe (which won the grand prize in the Cook's Country lost recipe contest) has all the abracadabra of a magic trick as well as beautiful presentation and great taste. The name refers to the "puzzling" cooking method. It begins by placing a custard cup upside down in the center of a pie plate. Seven peaches (peeled but still whole—neither very ripe

nor rock-hard—they should have a little give when squeezed) are arranged around the cup and then drizzled with a mixture of brown sugar, butter and vanilla. A buttery biscuit dough is then domed over the peaches and the custard cup. As the peaches bake under the crust, a vacuum forms inside the custard cup and the juices in the pie plate are pulled up inside the cup. Once cooled, the pie plate is flipped over to reveal the peaches nestled into the flaky biscuit. So where is the butterscotch-like syrup? It's all in the custard cup!

Continued on Page 5—Recipe

Continued from Page 4 - Lottie

HOW TO MAKE PEACH PUZZLE



1. Place a custard cup or ramekin upside down in the center of a 9-inch pie plate. Arrange the peeled peaches around the cup.



2. Fit the dough snugly around the peaches without attaching the dough to the pie plate. Bake as directed.

PEACH-



3. Place a serving plate over the cooked Peach Puzzle and quickly invert the pie plate.



4. Cut into wedges and pour the syrup in the custard cup over each portion.

ES AND SYRUP

$\frac{3}{4}$ cup packed light brown sugar

6 TBS water

2 TBS unsalted butter

$\frac{1}{2}$ tsp. vanilla extract

$\frac{1}{8}$ tsp. salt

DOUGH

1 $\frac{1}{4}$ cups all-purpose flour

2 TBS baking powder

$\frac{1}{4}$ tsp salt

5 TBS unsalted butter, cut into $\frac{1}{4}$ -inch pieces and chilled

6 TBS milk

For the peaches and syrup: Adjust an oven rack to the middle positions and heat the oven to 400 degrees. Following the photo, place a 6-ounce custard cup or ramekin upside down in the center of a 9-inch pie plate and arrange the peaches around the custard cup. Combine the brown sugar, water, butter, vanilla, and salt in a medium saucepan and stir over medium heat until the sugar dissolves and the butter melts about 5 minutes. Pour the syrup over the peaches.

For the Dough: Pulse the flour, granulated sugar, baking powder, and salt in a food processor until blended. Add the butter and pulse until the flour mixture is pale yellow and resembles coarse cornmeal. Turn the mixture into a medium bowl.

To make the dough by hand: Use the large holes on a box grater to grate frozen butter into the bowl with the flour mixtures, then rub flour-coated pieces between your fingers until the flour mixture turns pale yellow and coarse.

Using a rubber spatula, fold the milk into the flour mixture, pressing the mixture against the sides of the bowl to form the dough. Squeeze the dough together and flatten into a disk. On a lightly floured work surface, roll the dough into a 9-inch circle. Lay the dough directly

over the peaches and press and fit the dough so that it fits snugly around the peaches. (The dough will stretch as you fit it around the peaches, but do not attach the dough to the pie plate.)

Bake until the top is golden brown, 25 - 30 minutes. Transfer the pie to a rack and cool for 30 minutes.

Place a large rimmed serving place over the top of the pie plate and quickly invert the puzzle onto the plate. Cut into wedges around each peach and serve, pouring syrup over each portion.

One bit of advice with this recipe (which is delicious), when flipping the contents onto the serving plate, be very careful, because it is **very heavy** and hard to quickly invert. More than one set of hands might be advisable!



Guess you have noticed that a lot of these recipes are desserts.

So, after this pandemic....will the producers of "My 600 Pound Life" just find me or do I find them?

Mimbres Valley Harvest Festival By Bill Overholt

In light of the unknowns about the COVID-19 situation this coming fall, the organizers of the Mimbres Valley Harvest Festival have decided to host a harvest celebration by holding a final farmers' market at the Roundup Lodge on Saturday, October 3 from 9 am until 2 pm. This timing coincides with the Health Fair that will be held that day at the San Lorenzo Elementary School. The Harvest Festival will feature a Farmers' Market with produce and value-added products from local growers. Stay tuned for more details as October approaches.

Thistledown Velvet Ant

By the "Bugman"

Described by one local naturalist as 'two balls cottonwood fluff crawling on the ground,' this month's insect is the thistledown velvet ant. Despite its name, this insect is not an ant, but rather a kind of wasp. The females (pictured at the upper right) are about ½" long, wingless and covered by long white hairs. Their appearance is thought to mimic creosote bush seeds (pictured at the lower right) as a type of camouflage from predators. Males are about the same size but have wings and are able to fly. The males are not often seen, but the females are commonly observed running along the ground, often apparently in great haste. Another commonly encountered velvet ant in the Mimbres Valley is the Red Velvet Ant which, as the name suggests, is covered by red or orangish-red hairs.



The life cycle of the thistledown velvet ant begins in the spring when they mate. The female then searches for the burrow of a ground nesting wasp which she enters and lays an egg on an immature wasp. The velvet ant larva hatches from the egg and proceeds to consume the immature wasp, pupates and becomes an adult. The adults are nectar feeders.

In addition to their camouflage, thistledown velvet ants have three other defenses. Like all insects, their bodies are covered by an exoskeleton, but with velvet ants, the exoskeleton is especially hard making it difficult to crush. Secondly, when disturbed, velvet ants make a squeaking noise to warn off predators. If their squeak doesn't frighten away the enemy, female velvet ants pack a nasty sting which ranks among the most painful of insect stings. As alluded to in the February bug-of-the-month column about tarantula hawks, insect stings are ranked on a human pain scale from 1-4, with fire ants and a few others rated at level 1, honey bees, yellows jackets and some other wasps rated at 2, velvet ants and some wasps rated at 3 and tarantula hawks and bullet ants as the only insects rated at pain level 4. So, if you see a velvet ant scurrying along the ground, admire its industriousness, but don't try and pick it up unless you want first-hand experience of pain level 3!



ROUNDUP'S ROUND UP

By Kathy Overholt

Our month is finally on the horizon. In August, the Silver City Food Co-op round-up funds are dedicated to the Mimbres Valley Roundup Lodge on Acklin Hill. As anyone who has been in the building at the beginning of the year knows, the AC and heating unit at the lodge is being replaced with a high efficiency model. Naturally, this necessitated a complete overhaul of the lodge's antiquated electrical system. This was/is no small expense. For years, the Boosters have been holding fundraisers devoted to these renovations. Last fall work finally started.

To help finance the cost, the Mimbres Valley Health Action League (MVHAL) wrote an application to the Co-op's round-up program on behalf of the Boosters and the lodge. MVHAL makes extensive use of this building free of charge and this

was our way of giving back to the Boosters for all that they have done for us. We were thrilled when we were notified that we had been selected for the month of August.

If you're going shopping in town in August, check out the Co-op and be sure to Round-up your purchase. What this means is that if your bill is \$9.52, you pay \$10.00 and \$0.48 is put into the Round-up. At the end of the month, all the Round-up contributions are collected and will be given to MVHAL for the lodge. Typically, this should amount to about \$1,500.

The Co-op has been very careful in this age of COVID-19 and only ten people at a time are allowed into the store. It's a nice, small, friendly place that supports local farmers and non-profit groups in Grant County. We are thankful to the Co-op for selecting our project and encourage all who shop there to donate their pennies by 'rounding up'. In advance, thanks for your support in these days of social distancing and disruption. Stay safe!

Give me your tired, your poor, your huddled masses yearning to breathe free ...

(Inscription on the Statue of Liberty)

By Mungo de Grijalva

Photos: USS Enterprise, "snooty nosed kid" as a 19 year old sailor, A detail of Tiffany Chung's "The Vietnam Exodus History Learning Project: the exodus, the camps and the half-lived lives"

It was the 4th of July, in the 1970s. I was an aircraft mechanic aboard the USS Enterprise, an aircraft carrier, and the biggest combat ship for its day. I was a nineteen-year-old "snooty nosed kid" away for the first time from home (United States) and the protective guidance and loving comfort of Mom and Dad.

On the day we celebrate our Independence, our ship and crew rescued a number of Vietnamese "boat people" in the middle of the South China Sea. Throughout my life, I've had a reoccurring dream, a reenactment, of this rescue. For some odd unexplained reason, I've remembered and commemorated this incident every Fourth for the last forty-five years.

It was a warm day, blue sky on all horizons, cloudless with turbulent dark water. We suspended "flight operations" in order to steam towards a rickety, sinking, wooden boat. It was overloaded with people, mostly children, a few old women, a handful of men. They looked shocked by hunger, thirst, and loss of hope. All where sunburned dark brown, with wide dark eyes, shallow faces and emaciated bodies.

As they were being unloaded by a helicopter onto the flight deck, we flight deck crew formed a gauntlet to prevent these distressed people from wandering into the many deadly hazards on a flight deck — aircraft, fuel, ordnance, hot burning surfaces. A ten-year-old small, petite girl, whose most notable feature was her big brown eyes, wearing only a deteriorating pair of stained underwear, locked eyes with me. I smiled. Her eyes looked terrified, traumatized, uncomprehending as if they had witnessed untold horrors no one should see. We held our gaze for a few seconds. She cracked a hint of a smile, as she was shuffled off to the living quarters for refugees. I never saw her again. I've always wondered what happened to her? To the others? To the

people who were not rescued?

They were the surviving families of our friends and allies and were escaping persecution, death, and worse. They launched their barely seaworthy boats from their homeland towards the unknown, expansive ocean seeking "to breathe free." They were armed with the hope that American vessels would not abandon them. An untold number died a slow painful death at sea. The price of freedom is high.

Recently, I viewed a profound, deeply moving documentary, "Finding the Virgo" (saw it on the PBS channel), that provided me some answers. A Vietnamese woman, Lauren Vuong, made this film about her quest to acknowledge and give thanks to the crew of the ship Virgo who rescued her and her family from their plight to escape Vietnam. They were days from expiring from thirst and starvation. She now lives in California and is a practicing attorney and accomplished filmmaker. She was a girl of six when she was rescued. Seeing the noble, productive person she's become has helped bring a sense of closure for something that's haunted me — those dark, penetrating eyes of the ten-year-old girl we rescued at sea. I especially appreciated her father's heartfelt comments he made at the end of the film where he thanked America and its people

for taking them in and giving them a home. Ms. Vuong's courageous mother and father have become two of my American heroes. I learned from her and I'm grateful.

As we gather with our family and friends to celebrate our Independence with fireworks, barbecues, and libations take time to honor and give a "Thank you" to the women and men (many are, like I was, "snooty nosed") who watch over and guard our freedom. Later, before retiring to rest say a prayer or a plea to the Almighty for their safety and for all the families who sacrifice their loved ones for our security and independence. Happy Fourth of July!



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A Little Covid-19 Humor

author unknown

To anyone or any families who have been personally effected by the Corona Virus, no disrespect is intended. We all just need a little bit of humor in our lives at the moment so we can laugh through our adversity.

- ◆ Half of us are going to come out of this quarantine as amazing cooks. The other half will come out with a drinking problem.
- ◆ I used to spin that toilet paper like I was on Wheel of Fortune. Now I turn it like I'm cracking a safe.
- ◆ I need to practice social-distancing from the refrigerator.
- ◆ Still haven't decided where to go for Independence Day--- The Living Room or The Bedroom
- ◆ PSA: every few days try your jeans on just to make sure they fit. Pajamas will have you believe all is well in the kingdom.

- ◆ I don't think anyone expected that when we changed the clocks we'd go from Standard Time to the Twilight Zone.
- ◆ This morning I saw a neighbor talking to her cat. It was obvious she thought her cat understood her. I came into my house, told my dog..... we laughed a lot.
- ◆ Went to this restaurant called MY KITCHEN. You have to gather all the ingredients and make your own meal. I have no clue how this place is still in business.
- ◆ My body has absorbed so much soap and disinfectant lately that when I pee it cleans the toilet.
- ◆ I'm so excited --- it's time to take out the garbage. What should I wear?
- ◆ I hope the weather is good tomorrow for my trip to "Puerto Backyarda". I'm getting tired of "Los Living room".
- ◆ Classified Ad: Single man with toilet paper seeks woman with hand sanitizer for good clean fun.
- ◆ Homeschooling: My child just said "I hope I don't have the same teacher next year".... I'm offended.
- ◆ Homeschooling: One of these little monsters called in a bomb threat.
- ◆ Home-schooling is going well. 2 students suspended for fighting and 1 teacher fired for drinking on the job.
- ◆ Better 6 feet apart than 6 feet under....



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**If you hate wearing a
 mask, you're really
 not going to like the
 ventilator.**

COMMUNITY and COUNTY CALENDAR

Per the Governor's orders most everything that normally appears here each month has been cancelled until further notice. There are a few places that are still able to operate, (at least at this time) and they are listed below.

ALBERTSONS - Wednesday, July 1 - First Wednesday of the month. Seniors 55+ get 10% off. All day.

ALCOHOLICS ANONYMOUS - Cancelled until further notice. For more information call 515-313-4693 or 888-388-1802.

COMMODITIES DISTRIBUTION - July 15 - (third Wednesday of every month) - 12 NOON to 2:00 pm - Roundup Lodge
Please bring a suitable box. Volunteers to help pack boxes are always needed.

DESERT WEST AUCTION - THE BIG RED BARN - 3870 Hwy 35, Mimbres. Third Sunday of every month Off Line and On Line
Auction email: desertwest@desertwestauction.com web: www.desertwestauction.com phone: 575-536-9353 On Line
at www.liveauctioneers.com (We assume they can still hold their off-line auction)

HMS MIMBRES CLINIC - Clinic Hours and Days have been CHANGED - Now open **Tuesday, Wednesday and Thursday 8:00 am to 5 pm.** 575-536-3990 (Closed between 12 noon and 1 pm for lunch)

LA ESPERANZA VINEYARD & WINERY - Winery open Friday, Saturday and Sunday - Noon to 6:00 pm. For curbside service. Mimbres' Award Winning Winery. For more information and pickup orders call 505-259-9523 or 505-238-6252

LaTIENDA - NEW HOURS Store hours and Fuel Pumps are open 9:00 am to 4:00 pm ~ LaTienda Restaurant Del Sol is now OPEN with a luncheon menu of burgers, sandwiches and salads. Hours for lunch are 11:00 am to 4:00 pm. Take-out is also available. All safety Covid-19 practices are observed. Support your only local restaurant.!

MIMBRES VALLEY SENIOR CENTER - LUNCH DAILY - Monday - Friday NEW HOURS—LUNCH IS NOW AT 12 NOON Reservations are requested one day in advance. See Page 16 for daily menu. 575-536-9990

NEW PROCEEDURES

Until further notice, you may still get Senior Lunches at the Senior Center. The building will remain closed, but you may call in your order one day in advance and pick them up at the Center between 12 noon and 12:30 pm. Drive around to the back door and stay in your vehicle and they will bring your lunch to your vehicle.!

MIMBRES FARMERS' MARKET - Saturdays, August 1 - September 26, - 10:00 am to Noon. Outdoors at the Valle Mimbres Market, 2739 Highway 35. On October 3, the Farmers' Market will be held from 9:00 am to Noon at the Mimbres Roundup Lodge, 91 Acklin Hill Road.

SILVER CITY FOOD CO-OP - Food Co-op at 575-388-2343 or www.silvercityfoodcoop.coop for information Don't forget to Round up. Starting in August, MVHAL and the Roundup Lodge will be the recipients of the Round up Program.

SILVER CITY MUSEUM GOES DIGITAL DURING LOCKDOWN Virtual Summer programs being held via Zoom Information can be found on the Museum's newly redesigned website, www.silvercitymuseum.org. Website visitors can also sign up for the email list to get links and reminders of upcoming events, and of course those who like or follow the Museum on Facebook will get updates, links, and fascinating tidbits. For more information, please contact the museum at (575) 538-5921 education@silvercitymuseum.org, or visit the museum's website: www.silvercitymuseum.org

August 29th - 11:00 am mountain time

Jaime Crow in Southwest New Mexico: Mexicans and Whites in Grant County Since 1870 With Dr. Stephen Fox

<https://us02web.zoom.us/j/88319675010>

Meeting ID: 883 1967 5010

SILVER CITY VISITORS CENTER NOW OPEN FOR CURBSIDE SERVICE - Murray Ryan Visitor Center offers Curbside Service The Silver City Murray Ryan Visitor Center is now open for curbside service. Residents and visitors can interact with staff via a video intercom system. Come to the front door, ring the bell, and have your questions answered. Staff will also gather maps and brochures that are requested and put them in a bag to be picked up outside the front door. The "Billy the Kid" cabin is also open. Visitor Center hours are 9 am to 5 pm Monday through Saturday and 10 am to 2 pm on Sundays. Visitors and residents are encouraged to stop by or call (575) 538-5555. Residents and visitors will be reminded to wear masks and practice social distancing while visiting and shopping in Silver City.

VALLE MIMBRES MARKET - TUESDAY, THURSDAY AND SATURDAY 11:00 am to 6:00 pm; Fresh organic and local produce, groceries and more. Every Saturday 10% off all fresh produce. Credit, debit, EBT. 2739 Highway 35. 575-574-7069. Mimbres Farmers' Market, Saturdays, August 1 - September 26. 10 am to Noon. Come support you local farmers!

WALGREENS - Tuesday, July 7 - (1st Tuesday of each month) - SENIOR DISCOUNT - 10% off of items not on sale.



FOREST SERVICE NEWS



Welcome the New District Ranger

Ericka Luna has accepted the position as acting District Ranger on the Wilderness Ranger District, Gila National Forest. Luna will serve as the acting Ranger for a period not-to-exceed one year.

Ericka currently serves as the Regional Government Relations Liaison at the Southwestern Regional Office (R3) in Albuquerque, New Mexico. She has most recently had the opportunity to fulfill a 5-month assignment as acting Chief of Staff for the R3 Office in Albuquerque. Other assignments include acting district ranger on the Carson National Forest, acting Deputy Forest Supervisor on the Black Hills National Forest, acting Assistant Director of Tribal Relations in Washington, D.C., Tribal Relations Policy analyst in Washington DC, and several positions in the USDA Office of the Secretary in Washington, D.C.

Ericka was born in New Mexico, attended New Mexico State University and has a B.S. in Agricultural Biology and an M.A. in Agriculture, Agricultural Economics and Agricultural Business.

Whenever possible, Ericka and her dog Watson enjoy visiting National Forests and hiking with her family.

WILD FIRES

As everyone in the Valley has been painfully aware this past month, we now have three fires burning in the Wilderness Ranger District of the Gila National forest: The Tadpole Fire, The Good Fire and the Cub Fire. Firefighters are working hard to keep these fires contained, but the smoke has been from not too bad to awful, depending on the way the wind is blowing. And, has the wind been blowing!

Thankfully, these fires have all been caused by lightening but everyone needs to know the Gila National Forest is currently under a campfire ban, including the use of charcoal grills. Use of pressurized fuel devices with an on/off switch are acceptable.

Violating the campfire ban may result in an appearance in federal court, fines, and possible time in jail. Forest visitors will still be able to use pressurized liquid or gas devices (stoves, grills or lanterns) with shut-off valves, in an area at least three feet from any flammable materials.

A temporary flight restriction is in place over the fire areas. Wildfires are a No Drone Zone. For more information visit Know Before You Fly, <http://knowbeforeyoufly.org>.

If you are enjoying your 4th of July in the wilderness, please remember **NO fireworks are permitted on public lands at any time.**



Tadpole Fire—Taken at night from Palomino Trail

Air quality monitoring stations are in place and are providing smoke data and an air quality summary. For localized smoke impacts visit Wildland Fire Air Quality Response Program <https://bit.ly/3fzSqaE> for real time smoke monitoring data and a daily smoke summary.

Please see the New Mexico Department of Health site also known as 5-3-1, <https://nmtracking.org/fire> for guidance on mitigating your smoke exposure. Smoke-sensitive individuals and people with respiratory problems are encouraged to take precautionary measures by staying inside during heavy smoke periods and avoiding outdoor activities.

CAMP GROUND REOPENINGS

The Gila National Forest reopened four more recreation sites in mid-June. Forest Services officials are working hard to reopen sites as soon as possible and as conditions allow. Some of the factors considered when deciding to open a site include state and local health and safety guidelines, seasonal availability and facility conditions. The sites that

will be reopening are Wolf Hollow Campground on Black Range Ranger District, Forks Campground on the Wilderness Ranger District, and Juniper and Piñon Campgrounds on Quemado Ranger District. All of these campgrounds are on a first-come first serve basis. Reminder – the Gila National Forest has a 14-day stay limit for all campsites.



Photo of the Tadpole Fire taken from McKnight Road by Grace Williams

Take a Ride in the Mimbres

The CCCers, North Star Road, and Extraordinary Views

By Marilyn Markel

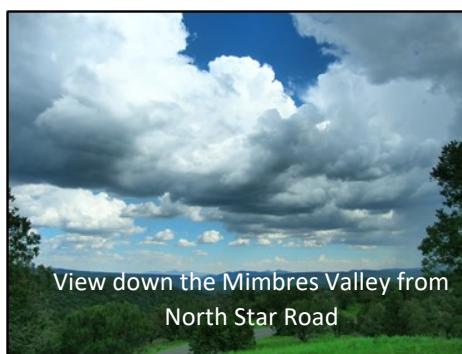
Now is a great time, in this age of the Covid-19 and social distancing, to visit places in the Mimbres area that you have not been to before or want to see again. One of my favorite views of the Mimbres Valley is from the North Star Road (AKA Forest Road 150 or the Wall Lake Road). The first few miles up North Star off of Highway 35 is steep and curvy, and sometimes rough, depending on when the road was last graded. In winter it's four-wheel-drive only. In summer it's spectacular. Green vistas and monsoon clouds over the valley make the drive well worth it. And now, thanks to the Gila National Forest and the USDA, you can learn about the history of the road and the CCCers who built bridges and left their mark on the Gila country. A sign in front of the Wilderness District Ranger Station and another about a mile and a half up the North Star Road, tell the story of the Civilian Conservation Corps (CCC) in the Mimbres area (1933-42).

There were about 17 CCC camps in and around the Gila National For-

est, including Camp Mimbres or Camp Sully. The CCC was created during the Great Depression to provide employment and teach skills to unmarried young men. Fire towers, ranger stations, and campgrounds were built, dams to prevent erosion were constructed, telephone lines were erected, and vegetation planted. The North Star Road was reconstructed and improved; bridges in Terry Canyon and Black Canyon were built. Some bridges have recently been replaced, but two CCC bridges in Terry Canyon are still in use. The road was first constructed in the late 1800s by area settlers and soldiers from Fort Bayard.

Take a look at the sign at the Wilderness District Ra. Sta. A map shows how North Star cuts through the Gila Wilderness and Aldo Leopold Wilderness areas. The trip from the start of the road on Highway 35 up to Beaver Head Work Center takes several hours, with very slow-going through Terry Canyon, Rocky Canyon, Black Canyon, and Diamond Creek. It's an adventure. But, to have awe-inspiring views of the Mimbres and Sapillo Valleys, and to visit the CCC sign on North Star, you only need to venture off the pavement less than two miles.

For more info: Go to the Learning Center at www.fs.usda.gov/gila



View down the Mimbres Valley from North Star Road

Continued from Page 11—Forest Service

Watch Out for Rabid Animals

Seasonal natural resource staff have seen dead foxes on the forest. There have been two cases reported in Grant County of foxes that tested positive for rabies in 2020 and nine cases in New Mexico. If you see any animal that appears sick or overly friendly, do not approach the animal.

If you find a dead animal do not touch it. Report all sightings to New Mexico Department of Game and Fish at 505-532-2100 or New Mexico State Health Department at 505-827-0006.

Rabies is a fatal but preventable viral disease. It can spread to people and pets if they are bitten or scratched by a rabid animal. In the United States, rabies is mostly found in wild animals like bats, raccoons, skunks, and foxes. For more information on animal rabies see the CDC website.

The forest recommends that you kept your dog on a leash while hiking on the forest so that it doesn't chase any wildlife or have a possible encounter with wildlife.

TO OUR ADVERTISERS

Present and Future

As many of our present advertisers are aware, the *Messenger* has a new on-line automated billing system. Thanks to Mitch Clinton and RJ Nelson, the system is now up and running. We want to thank all of our advertisers for their patience and cooperation during our transition period. You have been wonderful!

Anyone who would like information on becoming an advertiser can request information on-line by going to www.MVHAL.org/mm scroll down and click on "Would you like to advertise in the Messenger?" and fill out the form. Someone will contact you.

While you are there, you will also be able to access the current and back issues of the *Messenger*.



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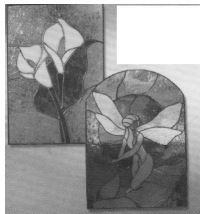
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A Letter to all New Mexicans From Senator Martin Heinrich

Dear friend,

We all have a part to play in protecting the places we love from catastrophic wildfires. Right now, we are starting to experience an active wildfire season in New Mexico, with multiple fires burning in our state and in neighboring states. As we confront our usual fire risks during hot and dry weather conditions alongside unique challenges stemming from the COVID-19 pandemic, we need to be especially vigilant and limit any possible disastrous fires.

I encourage you to visit the Wildfire Preparedness & Prevention Resource Center on my website for prevention tips, best practices to protect homes and businesses, and an interactive map of active wildfire information from around the state. Before you go on any outdoor trips, please look up the current rules and guidelines, including fire bans and closures. In addition to wildfire season, we are also still in this middle of a pandemic, so I encourage everyone to practice responsible recreation when you go outside.

Throughout the next weeks and months ahead, it is absolutely critical for all of us to follow the following rules to prevent human caused wildfires:

- * Do not use fireworks of any kind;
- * Use caution and common sense before lighting any fire;
- * Understand that any fire you create could become a wildfire;
- * Never, ever leave any fire unattended;
- * Properly extinguish and discard smoking materials;
- * Be aware of your surroundings and careful when operating equipment including off road vehicles during periods of dry or hot weather;
- * Speak up and step in when you see someone in danger of starting a wildfire; and
- * Be prepared for any emergency by putting together a disaster kit and family evacuation plan.

Through my role on the Senate Energy and Natural Resources Committee, I am also making sure the U.S. Forest Service is enacting proper protocols to protect the health and safety of wildland firefighters and surrounding communities amid the COVID-19 pandemic. I will continue to monitor this effort closely throughout this year's fire season.

I urge all of us in New Mexico to stay safe this summer. Join me in doing your part to prevent disastrous wildfires in our state.

Sincerely,

MARTIN HEINRICH
United States Senator

Good Neighbor Award

By Mary Willhite

This month's **Good Neighbor Award** goes to Barry Gray. Well-known in the Mimbres Valley, Barry is a friendly face to everyone he sees.

Everyone knows he is funny, friendly, and quick-witted, but what you might not know is that he is extremely talented in a multitude of disciplines. If you want something done, Barry is the man for the job. He is a one-man energizer bunny.

He has been the driving force that has kept the Roundup Lodge from going into complete disrepair. From the roof to the foundation, he has kept this community building going, and it is looking good. If it was not for Covid-19 and PNM dragging their feet, there would already be new heating and A/C systems for us to enjoy. The mechanics are already there and waiting, Barry just needs the electrical go-ahead from PNM.

However, this downtime has made it possible to do a few other projects that have been on the back burner for a while. The Lodge is being thoroughly cleaned thanks to Barry's wife Dawn and her crew. Barry is overseeing installing new tile floors in the restrooms. During the stay at home order, I think Dawn was happy to be on the receiving end of his talents for a while instead of waiting while his community projects come first!

Barry is also active in the Mimbres Valley Health Action League (MVHAL). Every month he sets up for the Food Distribution which is held at the Lodge and he is always involved with the Harvest Festival, not to mention anything else they ask him to do!

Barry not only donates his time, money, and labor to community projects, but he is a whiz at recruiting other individuals to donate their time and labor. The Lodge begs and pleads for volunteers, but Barry makes it happen. He is also a great fundraiser. Among many other fundraising projects, the Lodge's aluminum recycling project was his idea, and he did the bulk of the work.

The Lodge and MVHAL are not the only recipients of Barry's talents. Barry is well known for his generosity in helping neighbors in need. He is generous, dependable, and always helps where he is needed. (No, I am not going to give you his phone number!) I do not think he ever met a stranger, and he is a friend to everyone.

Thank you for all you do for the community!

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SENIOR CENTER MENU

PLEASE CALL YOUR SENIOR CENTER BEFORE
10:00 A. M. OR MAKE RESERVATIONS THE DAY BEFORE
FOR MEALS. ALL DONATIONS ARE ACCEPTED. THANK
YOU.

JULY 2020

MILK IS SERVED DAILY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2	3
HMS Senior Centers Ena Mitchell 542-9414 Silver City 388-2545 Santa Clara 537-5254 Gila 535-2888 Mimbres 536-9990		Chicken Strips Mashed Potatoes & Gravy Green Beans Breadstick Peaches	Lasagna Tossed Salad Italian Vegetables Breadstick Orange	BBQ Chicken Baked Beans Potato Salad Cornbread Grapes
6	7	8	9	10
Hot Dog Sauerkraut Tater Tots Tossed Salad Ice Cream	Salisbury Steak Mashed Potatoes & Gravy Peas & Carrots Slice Bread Apple	Beef Tacos Lettuce & Tomato Pinto Beans Spanish Rice Fruit Cocktail	Pepperoni Pizza Italian Vegetables Tossed Salad Sliced Pears	Chicken Adovada Pinto Beans Squash Flour Tortilla Banana
13	14	15	16	17
Egg Salad Sandwich Potato Chips Carrots & Celery Peanut Butter Cookie	Cajun Baked Fish Rice Pilaf Broccoli & Cauliflower Biscuit Yogurt	Green Chile Chicken Enchiladas Lettuce & Tomato Pinto Beans Spanish Rice Fruit Cocktail	Tuna Salad Sandwich Cucumber & Tomato Salad Graham Crackers Orange	Sloppy Joe Green Beans Tossed Salad French Fries Applesauce
20	21	22	23	24
Chile Beans w/ Cheese Tossed Salad Cornbread Strawberries Ice Cream	Bean Burrito Tossed Salad Spanish Rice Orange	Turkey Sandwich Lettuce & Tomato Baked Chips Carrot Sticks w/ Ranch Apple	Tater Tot Casserole California Vegetables Tossed Salad Slice Bread Peaches	Chicken Sandwich Lettuce/Tomato/Onion Green Beans Pineapple
27	28	29	30	31
Grilled Cheese Sandwich Vegetable Soup Tossed Salad Orange	Chile Relleno w/ Cheese Pinto Beans Tossed Salad Flour Tortilla Fruit Cocktail	BBQ Pulled Pork Peas & Carrots Tossed Salad Dinner Roll Peaches	Green Chile Cheeseburger Lettuce/Tomato/Onion/Pickle Mexicorn Sliced Pears	Meatloaf Scalloped Potatoes Mixed Vegetables Dinner Roll Ice Cream

MENUS SUBJECT TO CHANGE WITHOUT NOTICE

NEW PROCEDURES

Until further notice, you may still get Senior Lunches at the Senior Center. The building will remain closed, but you may call in your order one day in advance and pick them up at the Center between 12 noon and 12:30 pm. Drive around to the back door and stay in your vehicle and they will bring your lunch to your vehicle. Donations of \$2 per lunch are appreciated, but not mandatory.

SENIOR CENTER ACTIVITIES

Have all been cancelled until further notice.

For any questions about activities, please call your senior center. Activities are open to all who are age 55 plus. (Age 60+ for the nutrition program.) There are no income or residency requirements to participate in senior programs. **Donations of any amount are appreciated.**

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CATHOLIC SERVICES NEW HOURS

San Lorenzo Mission
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San Juan Mission
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at 4:00 pm

LOCAL CHURCHES

MIMBRES UNITED METHODIST CHURCH

2622 Highway 35, Mimbres
(Next to the Senior Citizen's Center)

Pastor Janet Whitmore has returned
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Gene McPeak who moved to Abilene

We invite you to join us for
Sunday Morning Worship at 10 a.m.

Mimbres United Methodist Church
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people may put their prayer requests,
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Pastor Janet and the congregation
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SENIOR MOBILE FOOD PANTRY The third Wednesday of every month, the Gospel Mission in Silver City will distribute food at the Knights of Columbus Hall, 1301 North Swan Street from 2:00 to 4:00 p.m. If you are 55 years of age or older, live in Grant County and you need help with food, you are welcome to come by. Please bring your own box or bag to put food in. Help carrying will be available if you need it. If you would like to lend a hand in helping to set up or carrying boxes to cars, please show up at around 12:30 p.m.

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Conejo Mimbrenño Visits Rock Hound State Park

The 17th in our series highlighting New Mexico National Parks and Monuments
By Marilyn Markel

Rock Hound State Park, a few miles southeast of Deming, is known for its unique geology, desert landscapes, and spectacular wildflowerer displays. Located on the rugged west slope of the Little Florida Mountains, hiking trails through rock formations and a variety of cactus and other desert plantss offer



Rock Hound Park Campsite

visitors an experience like no other place in the state. It is the only state park where visitors are encouraged to collect and take home a few samples of the abundant minerals such as quartz crystals, agates, and perlite. Visitors are allowed to pick up fifteen pounds of rocks. The park is open daily 7:00 AM to 4:00 PM. For info call 575-546-



Rock Hound State Park Activity

Read the article about Rock Hound State Park, look for the eight **underlined and bold** letters, write them down, unscramble the letters to find what you can find and take home from the state park.

Answer on Page 20

Do you know what two states have the most national monuments?

Oregon and Arizona

Arizona and California

California and Colorado

Colorado and New Mexico

Answer on Page 20

Mimbres Messenger

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Mimbres, NM 88049

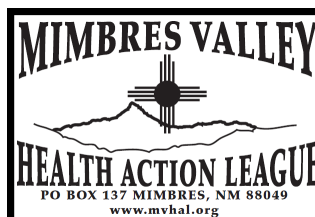
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by the editors to:
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We're on the web
www.mvhal.org
www.mimbresharvestfest.com
www.blackrange.org



The Mimbres Valley Health Action League was founded for the purposes of improving the health, well-being, and quality of life for the people of the Mimbres region. Some of the ways targeted to do that are by improving communication and social networks, providing preventive health education, improving access to health and social services, increasing financial and economic stability, increasing recreation opportunities, increasing education opportunities, and promoting a safe and



Mimbres Messenger
Farmers' Market
Harvest Festival
Commodities Distribution
The San Lorenzo Children's Garden

cancelled - 5:30 pm to 7:00 pm. MVHAL. Board Meeting.
Roundup Lodge, 91 Acklin Hill Road.

WEDNESDAY, JUNE 17 - Noon to 2 pm

Commodities Pickup - Roundup Lodge - Volunteers needed to pack food. Please bring suitable boxes.

Rock Hound State Park Activity Answer: m i n e r a l s

Answer to most national monument quiz: Arizona and California

Learn More: If you've ever driven through Arizona and California, you know there are more national monuments in each of these states than you can count on both hands. The two states each offer 18 national monuments to explore. Some of Arizona's wonders include the Casa Grande Ruins National Monument, an adobe building dating from the 14th century; the Chiricahua National Monument, an expanse of eroded volcanic rocks and narrow canyons; and the Grand Canyon-Parashant National Monument, some of the area's most remote terrain north of the Colorado River. As for California, you'll come across Cabrillo National Monument, a scenic view of San Diego with lighthouses and a monument to explorer Juan Rodriguez Cabrillo; Santa Rosa and the San Jacinto Mountains National Monument, a rocky mountainous landscape; and Devils Postpile National Monument, a unique formation of columnar basalt.



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Made from organic, non-GMO hemp, grown in Kentucky under Dept. of Ag and third party tested.

Local Distributor Steve Daniels
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