

A FREE COMMUNITY NEWSLETTER

JUNE 2014

MIMBRES MESSENGER

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MEET YOUR NEIGHBOR - Chris Rottman

Principal of San Lorenzo Elementary School

By Marilyn Markel

Chris Rottman just finished his first year as principal of San Lorenzo Elementary School. Chris, his wife Amanda and three children live in Bayard. Chris' daughter Hannah just graduated from Cobre High, son Dylan is a junior at Cobre, and son Orion is a 5th grader. Amanda teaches Pre-K at Stout Elementary in Silver City.

Called Mr. Rottman, of course, by students, staff, and parents, Chris grew up in Roswell and attended WNMU on a football scholarship. That's where he met Amanda, a Silver City native.

Chris studied to be an athletic trainer, physical education teacher, special education teacher, and received two Master's degrees at NMSU, one in administration. He taught in Deming, Las Cruces, Roswell and at Central Elementary before becoming the principal at San Lorenzo. Chris is also the wrestling coach at Cobre High and assists with other sports.

Mr. Rottman is looking forward to working with the Mimbres commu-

nity in the coming year – he encourages parental involvement and volunteers to bring art, music, and other activities into the school to enrich the students' learning opportunities. The garden and greenhouse are an example of parental and volunteer involvement that enhances the students' experience at San Lorenzo. He is making plans to

bring special programs to the school, such as a New Mexico Game and Fish nature presentation in September.

Mr. Rottman recognizes the unique qualities of life in the Mimbres—the high value we

place on our rural way of life, the importance of history of the Valley, and the appreciation we have of the natural beauty around us.

The Mimbres community is getting to know Chris and he is getting to know us-- through the kids and their families at the school, by helping with events like the Harvest Festival, and by welcoming community participation in the most important resource we have—the children of Mimbres.



Mr. Rottman and Sandra Galaz at a staff meeting

Open Fire! A letter from an 'Editor'

By: Franz Raiter

I would like to dedicate this month's Messenger to Anna and Mary, as they are the ones doing all of the actual work with the layout and any real editing that occurs. I'm a little suspicious that they are letting me be 'Editor' just so the lynch mobs and snipers have someone to target. Oh well, it has been fun while it's lasted.

I have received an accolade as well as a flurry of hate mail, which is why I have chosen to write under a *nom de plume*. It is a French word meaning "hat constructed entirely of sharpened pencils." Traditionally worn by writers who kept misplacing their pencils, it was soon discovered that the cumbersome, uncomfortable and slightly dangerous hats provided a great defense against that other time-worn French tradition called *tos de snak*, where month-old, hardened croissants were thrown at the heads of unpopular writers. Now, I know many of you are saying, "Who says you're a writer?" or "Button

it, idiot!" or even, "I can't friggin' read!" but remember this: while the Mimbres Messenger makes great kindling and can be used to fan yourself on hot days, it can also be carefully cut and folded into a number of remarkable paper airplanes! My opinions don't reflect those of MVHAL, the Messenger, or anyone, now that I think of it, but hopefully someone will get a chuckle out of this.

In this month's Sustainable Residents of the Valley article, I interview Hans Jaeggi, of La Tienda Del Sol, corner Market, gas station and restaurant. Hans happily showed me his new project, slowly explaining the complicated system in a way my childlike mind could grasp. He put up with my dumb questions and steered the conversation in such a way as to help me write it down in a semi-coherent manner.

There's no free ride...

Solar power does have its detractors and is not without problems. Hans has managed to bypass one of the main stumbling blocks: battery technology is still catching up to the potential that solar

offers. His system is currently tied directly to the grid. Critics can point to many issues concerning mineral extraction and its political ramifications as well as the resource intensive manufacturing process. Also, it does take fossil fuels to install a system like that found at the Tienda del Sol. Additionally, a large 'front end' cost is required to install such a system; coming up with the kind of cash needed is beyond the financial abilities of most. The rewards are tangible, however and there is a light at the end of the financial tunnel; Hans expects to make his money back in about 12 years if all goes well. He is an intelligent inspiring character and can be fun to talk to, when he isn't grumpy. I applaud his efforts and will keep following his exploits. Thanks Hans!

Franz may be surprised to learn the free ride is over now that he has graduated.



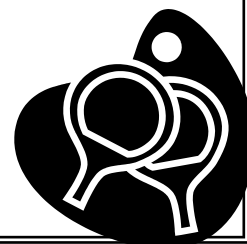
CONGRATULATIONS! A & M

PICKLEBALL CLINIC TO BE HELD ~ FRIDAY, MAY 30th - 9:00 AM TO 11:00 AM



Even though Pickleball has been around for almost 50 years, its popularity is exploding all across the nation. It can be played at virtually any age, but it is especially popular with our aging population as it can be played well up into the nineties. Pickleball is a combination of tennis, table tennis and badminton and is played with a whiffle ball and wooden paddles. It is played as a competitive sport in the Senior Olympics, and many communities around the country are finding ways to build courts to accommodate the fast growing demand in their local communities. Schools from elementary to college have added Pickleball to their daily curriculum. Come join us to see what all of the excitement is about.

If you can't make the local clinic, or you picked up your Messenger too late to read this notice, Pickleball is played every Monday and Friday from 9:00 am to 11:00 am at the Silver School Tennis Courts on Swan. There is equipment available to use and everyone is invited. For more information contact Rebecca Stein at 536-3237



Sustainable Valley Resident of The Month - Hans Jaeggi

By: Franz Raiter

It was a cool, somewhat hazy spring day when I found Hans Jaeggi standing on the porch in front of his store, looking to the south wistfully. Maybe he was simply eyeballing the kitted out, vinyl-clad motorcyclists hoping they would either buy something or ask him to join them on their tour. Or maybe he was planning his escape deep into Mexico. Either way, I interrupted his reverie and asked him a few questions about the new solar panels that prominently greet travelers heading upriver on HWY 35. With a Teutonic chuckle, he pierced my soul with his crafty blue eyes and eagerly offered to give me a tour of his exciting new project. You get a sense that he finds much of the experience humorous, laughing easily at some of the more perplexing bureaucratic problems he encountered along the way.

“Crazy stuff, they telling me” –Hans J

He has been in the Valley for over a decade. “In ‘98 I bought some dirt in the Noonday and I started to develop it a year later. I think I finally finished my house in 2008.” He laughed and continued; “I decided, in 2012 to buy the store and came, in July I think, then opened in September.”

“When I started to deal with PNM it was 2012. They let me know that I needed a new transformer and stuff like that.” I asked about the new transformer and he replied, after glancing around the store, “Yeah, let’s go outside, a little bit and I will show you what happened.” As we crunched across the dirt parking area, he explained, “See, the thing is, when you go commercially, it makes a big difference than when

you do residential.” He pointed a short distance away to a small pole with a little transformer at the top and one line running to it. “The old transformer is over there.” Then, pointing to another pole a short distance away, he said, “The main load was on the little one over there, and that was feeding the whole store. Then the day came and they [PNM] let me know, ‘Oh, you can’t do that because...’” His words trailed off and he shook his head and smiled, “Crazy stuff they telling me.” He then pointed to a brand new pole topped by a substantially larger transformer and said, “So I had to put I this one up and this is only for the store, even though it doesn’t need it, really.” I let out a low whistle at the sight of the shiny new transformer. He paused, looked at me with a glint in his eye, laughed and said, “I said: ‘Thank you for allowing me to develop your grid’, because it doesn’t belong to me, but it costs me \$7,300 bucks! Ah Ha! You see? It’s a big deal.” He then described how they re-routed the wiring underground and then showed me the electric meter that was displaying a digital readout. Hans explained that the number, which was neither rising nor falling, represented the store’s electricity usage and the amount the solar panels were producing, saying, “I have to produce, during the day, what I also need at night, when I don’t produce. If this number is static, we are in a good balance.” He pointed to some numbers, which represented past electricity consumption that were jotted down on the box. He said it has been meeting his expectations for the most part. “What this means is that we already produced about 500 kw/h more than we used.” What *that* means, is that he

was able to correctly project, using old data, combined with his calculations, what his new operation was going to need in order to build the right size solar collection unit. As far as estimates go, he knocked it out of the park, essentially building the perfect sized solar farm for his needs; that is something anyone who has tried to successfully complete even a simple home project can admire. With the amount of money, material and stress involved, this accomplishment is remarkable. He installed a 22 kilowatt-peak system to meet the needs of the store.

The buzzing of solar electricity...

As we continued through the parking lot to the inverters and opened the door to a small building, we were greeted by three humming boxes, each with their own readouts showing their respective electrical production over the last thirty six hours, along with the recent peaks in production. Haze, hot weather, humidity, dust and clouds can negatively affect the production. We discussed the last time it rained, which was experienced by most Valley residents as a sort of wet dirt on their windshields. Like anything else left outside, the panels were covered with a layer of dusty grime. Hans said you couldn’t just hose off the panels however, because minerals in the water would leave deposits that affect solar collection. Cleaning those deposits with vinegar can deteriorate the aluminum. Hans said the best way to clean them, aside from a good snow storm, is to hope for rain; he glanced at the sky and let out an eerie, wailing cry that sent a shiver

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AGAVE: THE *FEMME FATALE* (LITERALLY) OF THE SUCCULENT WORLD!

By: Nancy R. Coinman

June is the month that agaves in the Mimbres and Sapillo valleys and their side canyons send up their last dramatic effort to reproduce. Agaves, commonly called “century plants” actually display their last stunning spectacle when they have matured 8-30 years. They are leaf succulents because they withstand drought by storing water in their rigid leaves, which exhibit spiny dentate margins and formidable long thorns at their tips. The agave’s lanceolate leaves are arranged in a tight rosette, varying in color from green to gray to blue with some variegated varieties with white or yellow borders or stripes.

While agaves are related to yuccas and sotols, agaves differ in that they are monocarpic plants which means they all die once they have flowered and set seeds. And it is this spectacular and dramatic flowering process that is the agave’s signature activity. The flowering stalk propels itself skyward to a height of 12-15 feet, sometimes growing 3 to 6 inches a day as it directs all of its energy to flowering. Some varieties of *A. americana*, known as “blue steel,” produce flower stalks that can reach 40 feet in height and exhibit rosettes that are 12 feet wide and 8

feet high. Agave stalks produce clusters of tubular flowers which sprout from thorn-tipped leaves along the tree-sized stalk, turn from yellow to reddish orange, and finally display upward-reaching clusters of bright yellow flowers. The flowers have six sepals and drip copious amounts of sweet, although foul-smelling, nectar that attracts hummingbirds during the day, while at night, moths and bats

arrive for a nocturnal banquet. Jay Sharp (2012 *Desert Exposure*) and the Arizona-Sonoran Desert Museum describe this seminal and life-ending event of the agaves as literally flowering themselves to death. Pollinated flowers then form elongated capsules of black seeds on dried candelabra-shaped leafless “trees,” which are attractive in their own right as the seeds are shaken loose and dispersed by wind and birds. One would assume that the seeds are the primary mechanism of agave reproduction; however, most reproduction occurs during the life of the agave as it sends out horizontal runner shoots, genetic clones of the mother plant and endearingly called “pups”, which appear around the mother plant over the lifetime of the agave and before it directs all of its energy to a final flowering stalk. The cloned “pups” can be removed and transplanted, while the seeds, carrying a variable genetic legacy, are more difficult to sprout.

Agaves are perennial succulents, members of the family *Agavaceae*. Varieties are distributed throughout the Americas and vary in size, color and zonal distribution. Native agaves in the Southwest include *Agave parryi*, a hardy variety known from prehistoric times which is typically restricted to Arizona, New Mexico and Chihuahua, Mexico at elevations between 4,500 and 8,000 feet (Zone 4). Well-known agave communities in the Mimbres & Gila watersheds belong to this hardy, high elevation group and tend to be more bluish gray than green. Warmer varieties of native agaves include *Agave murpheyi*, sometimes referred to as the ‘Hohokam agave’ since it was cultivated so intensively by the prehistoric Hohokam people of the

warmer deserts of Arizona and northern Mexico. Agaves have been important to human communities for their fiber, as food, and as intoxicating drinks.

Agave cultivation is well evidenced from prehistoric groups in the Southwest and Mesoamerica. Extensive and unambiguous agricultural features in the Safford area near the Gila River and in the Marana area near Tucson along the Santa Cruz River document the importance of agave to the Hohokam culture as early as AD 800 and especially intensive during the Classic Period (AD 1150-1400). Indigenous farmers cultivated *A. murpheyi* in rockpiles that consisted of large mounded heaps of local cobbles, which enhanced the growing environment by allowing penetration of rainfall and runoff, slowing evaporation and preserving higher moisture. Other associated agricultural features include gravel mulching, contour terracing, and check dams to slow down runoff. In the Marana area, archaeologists mapped agave rockpiles in an agricultural zone totaling more than 2 square miles. The agave rockpiles were typically associated with large roasting pits (*hornos*) used to cook the large hearts of the agave. Agave cutting knives made on tabular stone with serrated edges are predictably found near rockpiles and roasting pits. Analysis of the soil from prehistoric roasting pits invariably identifies botanical remains of agave in the form of phytoliths (microscopic opal bodies specific to a species) and fibers from the heart and leaves. Archaeological evidence at the well-known site of Casas Grandes (Paquimé) in the Mexican state of Chihuahua, reveals some of the largest rock-lined agave roasting pits known, measuring almost 6 feet deep and 15 ft across. There were four ovens surrounding a mound with an adjacent roomblock, comprising a ritual complex in the ceremonial precinct of the site. One of the ovens that was excavated revealed the undisturbed remains of between 50 and



Agave with emerging flower stock about 4 ft.
Photo by N. Coinman



Yellow, red-tinged flowers opening along stalk.
Photo by N. Coinman

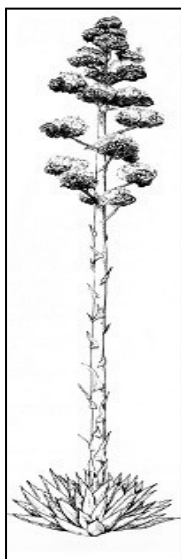
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100 agave hearts that had not been retrieved and consumed when the site was unceremoniously abandoned. Archaeologists also found botanical evidence and small roasting pits in adobe compounds at Casas Grandes suggesting that macaws and other birds were fed the pulp of roasted agave hearts. Archaeologists working with the evidence from Marana suggest that the hearts of the smaller *A. murpheyi* would furnish 347 calories and 4.5 grams of protein per 100 grams of cooked agave heart. Clearly, the extent of agave cultivation throughout the desert areas of the prehistoric Southwest supports the assumption that agaves provided an important part of the diet, as well as other products such as fiber for clothing and rope.

At this point you're seriously wondering about the edible attraction of the culturally alien agave, given its formidable leaves and piercing thorns and absence at the supermarket. You may know, however, that agave syrup is available in many stores and is becoming increasingly popular as an alternative to honey. But roasted agave heart? Think about the more approachable artichoke with its smaller heart, dipped in mayonnaise or lemon butter! The larger agave heart, usually weighing more than 50 pounds, is exposed by cutting away the tough leaves, and when roasted, produces a sweet mass that is compared to brown sugar or honey-dipped yams. The appealing taste takes us full circle back to the last-gasp flowering event of a mature agave. And this is where humans have capitalized on the agave's unique reproductive strategy. If food is right up there at the top of our survival list, intoxicating beverages are usually not far behind. The agave provided indigenous populations, the arriving Spaniards, and modern populations throughout the world two important fermented drinks – *pulque* and *mescal* (which includes

tequilas). Indeed, much of the agave grown today is directed solely to the production of these intoxicating, distilled beverages. During the long years leading to maturity, the agave stores carbohydrates in its heart for the final reproductive act. At this penultimate point in the agave's life, the plant's emerging blossom stem must be cut in order to stop the plant from sending its sugar-loaded sap to the flower-bearing stem for pollination. The sap or nectar (*agua miel*) in the heart can then be tapped and drained daily, yielding as much as 8 liters a day! After 4-6 months of collecting the sap, the plant finally dies, its reproductive strategy thwarted. The collected sweet juices are fermented in vats using naturally occurring yeasts from the agave plant itself, and the intoxicating brew, traditionally known as *pulque*, is ready in 7-10 days.



Agave in full bloom.
Carter et al. p. 186

Pulque has been documented as a ritual intoxicant since at least the time of the Mayans, Aztecs, and other pre-Columbian cultures in Mesoamerica.

In the Southwest, the roasted agave heart is known to have been an important food tradition among the Mescalero Apache, whose name actually comes from

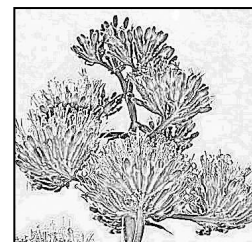
their heavy dependence on what is commonly referred to as the mescal agave (*A. americana*). However, the distilled drink, *mescal* (Mexican Spanish) or *mexcalli* (Uto-Aztecan Nahautl) has also been a well-documented crowd pleaser from prehistoric times to the present. To make *mescal* (or *tequila*), the agave's flowering process is also interrupted at the height of the heart's carbohydrate content. The heart is cut away, and roasted or steamed, the pulp mashed, and the sugary juices extracted and fermented into the distilled spirit, *mescal*. However, *tequila* is technically a legal variety of

mescal made specifically from agaves known as "blue agaves" (*A. tequilana*), and were initially grown and distilled in the town of Tequila, in the state of Jalisco, Mexico, although other famous brands are known from Oaxaca in southern Mexico and elsewhere. An advertisement for the Don Julio brand made in Jalisco captures the flavor of *tequila*'s special preparation when it describes the cultivation and selection of the blue agave. The ad pictures Don Julio in a field of blue agaves and tells us, "He nurtures them. He pampers them. He cuts out their hearts and beats them to a pulp!" The ad further notes that having selected the largest and sweetest hearts, the flavor is so good that, "their death was not in vain!" Thus, the agave is no ordinary succulent; its life sequence is a series of startling and dramatic events, clearly designed to be a successful reproductive strategy regardless of being thwarted by hungry and thirsty humans!

Agaves are now on display June through July in successive stages of uninterrupted flowering and pollination in a number of canyons along Sapillo Creek and the Mimbres River, such as Georgetown, Bear, and Ancheta canyons.

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Nectar-filled yellow flowers.
Photo by N. Coinman

GARDENING TIPS FOR JUNE

By: Sharlene Grunerud - Mimbres Farms Greenhouse

June temperatures in our area can reach the 100 mark, but if you have mulched and deep watered your plants to establish deep roots, this temperature stress can be avoided. Watering lightly every day takes more water and time than watering deeply once a week. I like to set the water flow on low and let it run on my plants as I do my weeding, bug picking, or tidying up in the garden.

Now is the time to keep on top of your weeding, even if they are barely visible on the surface of your soil. Find the tool you are most comfortable using, whether it is a hand fork or my favorite, the lightweight stirrup hoe. Pick a day or two every week and dedicate an hour or two (or more depending on the size of your garden) to weed. For your comfort and health, the best time of day is early in the morning or early in the evening. Getting this problem under control now is much easier than after the weeds have sent down deeper roots or have gone to seed.

Insect control is a challenge any time of year, but June can mean the difference between success and failure. Insects have the ability to find stressed plants in your garden and attack. Again, pick a day or two every week to spend an hour or two to look for and remove insects from your garden. The wily squash bug can take out your squash patch before you know you have a problem. Get down to the level of your plants and lift EVERY leaf to locate not only the bug, but also their eggs, which are

tiny golden balls laid in a beautiful geometric pattern on the underside of the leaves and along the stems. The bug knows you are looking for it and will hide on the opposite side of the stem or in the mulch around the plant. Don't be in a rush because the squash bug will "freeze" and blend in with its surroundings, but will eventually move. If you are squeamish about squashing the bug between your fingers, keep a small bucket of water with just a few drops of soap in it handy to drop them in. The soap breaks the tension of the water surface so that the bugs can't crawl up the side, and it also suffocates them. This very light soap mixture can also be sprayed onto the smaller, soft-bodied bugs such as aphids. Spraying this mixture should be done before or after the sun is on the plant. If you are certifying your produce as organic, you will need to use an Organic Materials Review Institute (OMRI) approved soap product. These approved materials are shown at www.omri.org

Another technique for squash bug control is to lay a rigid piece of material, a board or flooring tile, next to your squash plants and early in the morning go out and stomp on it. The bugs seek this type of shelter during the night.

There can be three full life spans of squash bugs in your garden. The first being the over-wintered bugs, the second being the bugs that have hatched from eggs of the first, and the

third being the bugs having hatched from the second generation. This third generation can over-winter in debris in the garden and so the cycle begins again.

Another troublesome bug in the garden is the ¼" long, tan and black spotted OR striped cucumber beetle, which chews through the just emerged, tender base of vine crops such as cucumbers, squash and melons. The signs of this problem are one day your sprouts have emerged and the next day they are laying right next to the base. A good strategy to avoid this insect damage is to either plant transplants that have at least their first true leaves and a stronger base or to cover the seed area with a rigid, wax paper hot cap until the seed emerges and the plant stem is strong enough to repel the cucumber beetle. When you see the first couple leaves pressing against the cap, tear the cap open to allow the vine to emerge slowly. Removing the cap completely can result in sun burning the plant.

A plant does not have an immune system and cannot recover from a disease but can recover from a disorder. If you are noticing some 'yellowing' of your garden plants, the problem could be the disorder called chlorosis. The plant not being able to absorb iron from the soil causes this disorder. This can happen because your soil is too alkaline, which inhibits iron absorption or may-

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FROM THE GILA NATIONAL FOREST....

San Lorenzo School *Day in the Woods*

Gila Wild - Celebrating the 90th Anniversary of the Gila Wilderness and the 50th Anniversary of the Wilderness Act.

The Gila Wilderness, the first national dedicated wilderness, was created on June 3, 1924 as a result of a proposal by the renowned conservationist pioneer, Aldo Leopold.

In 1964, President Lyndon B. Johnson signed into law the Wilderness Act. This historic bill established the National Wilderness Preservation System (NWPS) and set aside an initial 9.1 million acres of wildlands for the use and benefit of the American people.

"A wilderness, in contrast to those areas where man and his works dominate the landscape, is hereby recognized as an area where the earth and its community of life are untrammelled by man, where man himself is a visitor who does not remain."

Day in the Woods

On May 16th, the students and staff of San Lorenzo Elementary School rode the bus up the Mimbres River and over the Divide to Sapillo Campground for their annual "Day in the Woods". A long-standing tradition, the school celebrates the end of each school year with a day of fun and education in the **Gila National Forest**.



gram from the NM Department of Game and Fish and a pack mule demonstration. Students from Aldo Leopold High School gave presentations about wolves and led the San Lo students on a scavenger hunt—the kids looked for animal tracks, and feathers, and other amazing things you can find in the forest.

After enjoying the picnic lunch featuring grilled hamburgers,

and more fun in the forest, everyone returned to school, tired, but happy—another great day in the woods!



First, the students created nests and houses out of piles of pine needles then each class rotated to four outdoor classrooms. Mandy Bloomfield and Zack Law from the Forest Service gave presentations about bears using the "Bear Aware" pro-



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SUSTAINABLE LIVING

down my spine. That may explain the strange fire-circles and haunting polka music that rises from the valley floor on full moons. Hans is simply reviving the ancient, traditional rain dances of the Celtic Gauls.

There is a sort of 'solar power sweet spot', if you will, where, if all the conditions are right, the system will produce the maximum usable power. He showed me how the inverters were wired to the panels and the way they lined up, wired in a series for best output. "The thing is, you see, the inverters are rated to 238 volts where it runs perfectly, any more or less than that, it's not perfect for the inverter; but it *can* work if the efficiency of the inverter goes down, or whatever." On a good day, the inverter is 96% effective; a little energy is lost as it travels through the system. Compare this to an average bicycle, which has been said to be one of the most efficient manmade designs ever created and you find approximately 9% drivetrain losses, you will get a sense of the great potential that solar energy represents. Hans remarked, "When I calculated those panels' potential, I came up with a 22 kilowatt peak. Figuring that I would have an average loss of 10% all over the system, then it is still making 20 kilowatts. Each panel makes 240 watts, on the paper." He paused, laughing at this notion. "You see, when it goes a degree over 78⁰f, the efficiency goes down a half percent and continues to lose as the heat rises. That is why probably it will be most efficient in March or maybe April, then it drops; but at the same time you have more hours of the sun you can use. So you are hoping for a good balance; just right now it's perfect."

Thank you for allowing me to develop your grid. –Hans J

Hans took advantage of a USDA alternative energy grant, which should help with about 20% of the funding he needs but gave him a pounding headache as he navigated through the perplexing bureaucratic requirements.



Arial photo of La Tienda del Sol and the long-awaited Solar Panels.



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- Design/Install: \$30/hr
- Workshops (see website)



He did a sort of crouching, one-footed stomp, chuckled and said, "The problem with those people, is that they don't live in reality. When you have to file this application, it says somewhere you need engineered plans, you need this and that. That means you have to invest before they let you know if you get the grant or not; people from the USDA came out and they wanted to know what was going on. They said to me 'you can only start the project when we say yes.'" He paused and shook his head at me, smiled and said, "Un uh, I already started because first of all, if PNM would let me know 'No', what should I do? So I have to deal with them first, correct? I already put in the \$7,300, otherwise they never would have allowed it. Then there was the support building and electrical that had to be engineered. I said I already had to do it because otherwise *I can't file this application*. It's a little bit of work to calculate what's going on with the electrical part. I said I already started that project because I *have* to. It was funny to deal with people who don't know what they are talking about, that was the problem." The project has taken about two-and-a-half years from start to finish and he is currently waiting for the USDA inspectors to come out and do a final inspection before they award him the grant.

HANDMADE WOODEN DOLLHOUSE TO BE RAFFLED

Help Fort Bayard Historic Preservation Society raise the funds to tune the old museum piano. The raffle will be held on December 15th and tickets may be purchased every Saturday. Come visit, take a tour and see the dollhouse. Tickets are \$1 each or 6 for \$5. You can get your tickets by mail for an additional 50 cents. Contact Cecilia Bell at 575-388-4477 or 575-956-3294. In the Mimbres, call Kathy Hill at 536-3161 or 307-640-3012.



This dollhouse measures 20" high and 27" long and 14" wide. The roof lifts off. Some pieces are permanently attached, but most are movable. Cupboard doors open and some parts are not finished so the new owner can design as they want. Two dolls and many extra small pieces are included.

SATURDAY, MAY 31st

FORT BAYARD WALKING TOUR

9:00 am Commanding Officer's Quarters, # 26, on the west side of the parade ground. Donations appreciated. 575-388-4477



Kathy Lee Hill

Fort Bayard Historic Preservation Society

PO Box 337

Mimbres, NM 88049

307.640.3012 cell

575.536.3161

kawhill@aol.com

www.fortbayard.org

Living history
Tour guide

Mimbres Valley Mobile Veterinary Services, PC

Dale C. Streams DVM
575-536-9629



LOCAL CHURCHES

MIMBRES UNITED METHODIST CHURCH

2622 Highway 35 in
Mimbres

(Next to the Senior Citizen's Center)

Rev. Janet Whitmore (Pastor)
575-536-9880 (Please leave a message)

We invite you to join us for:

Sunday Morning Worship at 9:00 am

Sunday Bible Study at 10:30 am

Open Hearts ~ Open Minds ~ Open Doors

CATHOLIC SERVICES

San Lorenzo Mission
Every Sunday at 9:30 am

San Juan Mission
Alternate Saturdays at 3:30 p.m.

San Jose Mission
in Faywood
Alternate Saturdays at 3:30 pm

For information regarding San Juan and
San Jose services call 537-3691

RIO MIMBRES BAPTIST CHURCH

Mimbres Cactus Drive, Mimbres, NM
575-536-9543

Nursery provided 9:45 am to 12:30 pm

Bible Study 9:45 am

Wednesday Worship Services 6:00 pm

Where everyone is welcome to worship

TEAMKIDS AND YOUTH GROUP WEDNESDAYS @ 6 PM

For grades Kinder-12th
Phone: 575-536-9543

laceofjadeknight@hotmail.com

29 Mimbres Cactus Dr.

*Come and have fun
and learn
about our Creator!*



COMMUNITY CALENDAR AND HAPPENINGS

ALCOHOLICS ANONYMOUS - EVERY TUESDAY - 5:30 p.m. Mimbres Roundup Lodge. Acklin Hill Road. Speaker meeting - last Tuesday of the month. For more information **575-313-4693 or 888-388-1802.**

COMMODITIES DISTRIBUTION - JUNE 11th (second Wednesday of every month) - 12 NOON to 2:00 PM - Round-up Lodge Please bring a suitable box. Volunteers to help pack boxes are always needed.

HMS MIMBRES CLINIC - Clinic Hours: Open Monday, Tuesday, and Thursday 8-5, Wednesday 10-5. On Friday the clinic is closed.

LA ESPERANZA VINEYARD & WINERY - FRIDAY, JUNE 6 - SUNSET to 10 pm - STAR PARTY. The Silver City Astronomical Society will set up several telescopes to allow you to view the stars. For more information, call 505-259-5523 or 505-238-6252.

MIMBRES FARM BUREAU - JUNE 12th - Monthly meeting the 2nd Thursday of each month at 6:30 pm. Pot-luck supper followed by a business meeting.

MIMBRES VALLEY HEALTH ACTION LEAGUE - JUNE 2 nd at 5:30 pm Board of Directors monthly meeting. Three Questions Café, Highway 35. Members welcome.

MIMBRES VALLEY ROUNDUP LODGE BOOSTER CLUB

JUNE 5th - 5:30 p.m. Monthly meeting. Roundup Lodge. New members welcome. Light dinner served.

JUNE 8th - 2:00 p.m. to 5:00 p.m. Bingo. \$5 a card or 3 for \$10.00. Grand prize \$50.00 cash.

JUNE 20, 21 & 22 - ANNUAL RUMMAGE SALE & BAKE SALE - Friday, Noon to 4:00 pm, Saturday, 9:00 am to 3:00 pm, Sunday (Bargain Day), 9:00 am to 3:00 pm

MIMBRES THERAPEUTIC HEALING MESSAGES - Tuesdays and Thursdays. For appointments call 575-574-7069

PICKLEBALL CLINIC - MAY 30 - 9:00 am to 11:00 am - San Lorenzo Elementary School. See notice on page 2 for more information.

TOPS (Take Off Pounds Sensibly) Local meetings every week. "Just for the health of it." For more information call Paula Norero at 536-9433 or email at paula@gilanet.com.

VALLE MIMBRES MARKET - TUESDAY TO SATURDAY - 10:00 AM to 6:00 PM - 2739 Highway 35 Fresh organic produce, groceries and more 575-574-7069. Every Saturday 10% off all fresh produce to everyone. Every Wednesday Seniors get 5% off all food.

SIGN UP YOUR 3 AND 4 YEAR OLDS NOW

San Lorenzo Elementary is interested in offering a pre-k class for the 2014-2015 school year.

If you have a child 3 or 4 years of age by September or know of a family, please contact San Lorenzo Elementary at 575-536-9348 or 575-537-4070.

They will also be having a summer program for students. Call the school for details.

COUNTY CALENDAR

ALBRTSONS - JUNE 4 - First Wednesday. Seniors 55+ get 10% off. All day.

BACK COUNTRY HORSEMEN - 2nd WEDS—6:00 p.m. Gila Regional Conference Room. Subject to change. Please call first. 575-574-2888

BAYARD PUBLIC LIBRARY - SATURDAY, JUNE 14 –11:00 am to 1:00 pm - 1112 Central Ave - The Gila Conservation Education Center and the Bayard Public Library present a children's program on plants. **PLANT FLOWERS AND DECORATE YOUR OWN POTS!** Free and open to the public. - For more information call the library at 575-537-6244

BOOKMOBILE WEST SCHEDULE - THURSDAY, JUNE 19

Mimbres - Mimbres Valley Café	9:45 am - 11:00 am
Lake Roberts - Sapillo Creek Fire Station	11:45 am - 12:45 pm
Doc Campbell's Post (near Gila Cliff Dwellings)	2:30 pm - 3:30 pm

GRANT COUNTY ARCHAEOLOGICAL SOCIETY - 3rd WEDS - 6:00 p.m. Either at Women's Club (Hwy 180 and Yucca St) in Silver City or for summer at the Roundup Lodge for a pot-luck supper. Interesting programs follow meetings. For more information, call **Marilyn Markel 536-9337**.

MS SUPORT GROUP - First Tuesday of the month at 11:30 am for lunch in Silver City. Meetings are held in various Silver City area restaurants. New members with Multiple Sclerosis are welcome. Email huseworld@yahoo.com for the location.

SILVER CITY FOOD CO-OP ~ JUNE COMMUNITY FORUM - TUESDAY, JUNE 10 & THURSDAY, JUNE 12 - Noon to 1:00 pm in the Co-op Community Room. The June Community Forum is a class on the wonders, YES, the Wonders of Compost! Do your garden a favor and get a full lesson on how to get your compost pile up and running. All the Community Forums are FREE and open to anyone who is interested. 520 Bullard Street. 388-2343

SILVER CITY MUSEUM - 312 W. BROADWAY - ANNEX - 302 W BROADWAY

ONGOING EXHIBITS AT THE SILVER CITY MUSEUM - Parece Que Fue Ayer: Grant Couty Chicano Music Project, now through July 20, 2014; Faces and Places of the Chihuahuan Desert, now through June 8, 2014

For more information about any of the Museum programs, call 538-5921 or go to www.silvercitymuseum.org

WILD, WILD WEST PRO RODEO - JUNE 4th through 7th

Southwest Horseman's Park - off Hwy 180 and Caballero Road East of Silver City

Gates open nightly at 6:00 pm, Mutton Bustin' at 7:30 pm
and the PRCA Rodeo performances get underway at 8 pm.

Tickets are \$15 in advance or \$18 at the gate

Wed., June 4 - The Boys and the Bulls

Thurs., June 5 - Family Night and "Tough Enough to
Wear Pink" - don't forget to wear PINK

Friday, June 6 - Rodeo Auction

Saturday, June 7 - The Final Performance


NIGHTLY DANCE - June 4th - 7th

At the Flame Convention Center

The official dance hall and saloon for the Rodeo



There is something to do all week ~ for the complete schedule www.silvercityprorodeo.com

SENIOR CENTER		June 2014		MENU	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
2	3	4	5	6	
Salisbury Steak2 ** 3 oz. Salisbury Steak W/ 2 T Gravy 1/2 C Mashed Potatoes 1/2 C Steamed Spinach 1 WW Dinner Roll W/ Margarine 1/2 C Tropical Fruit Salad	1 Taco Salad 4 oz Spanish Rice 8 oz Squash W/ Margarine 6 Low Sodium Crackers 1 Orange	Ham & Cheese Sandwich 3 *** 2 oz. Ham, 1 oz Swiss Cheese 2 Slices WW Bread 1 Lettuce Leaf, 1 Tomato Slice 1/2 C Mixed Veggies W/ Margarine 1/2 C Mandarin Oranges	3 oz. Beef Tips W/ Gravy 1 C Egg Noodles 1 C Salad 3/4 C Peas & Carrots 3/4 C Pears 1 Oatmeal Cookie	3 oz Braised Pork Chop 1/4 C 3 Bean Salad 1 C Peas W/ Margarine 1 WW Roll W/ Margrine 1/2 C Baked Apple Slices	
9	10	11	12	13	
Frito Pie...1** 3 oz. Chile Con Carne 1 oz Cheese, 1 oz Corn Chlps 2 oz. Onions, Lettuce, Tomato 4 oz. Mixed Veggies 1 Lemon Crisp Cookie	Liver & Onions *** 3 oz. Beef Liver, 4 oz Onions 4 oz Green Beans 4 oz Mashed Potatoes, 2 oz Gravy 4 oz Sliced Cucumbers, 1 WW Roll 4 oz Strawberries & Peaches W/ Toppings	2 Chicken Tacos 3 oz Chicken, 1 oz Cheese, 2 corn Tortillas 4 oz Lettuce & Tomatoes 4 oz Calabacitas W/ Gr Chile 4 oz Pinto Beans 2 oz Bread Pudding	5 oz Chicken Fried Steak 1/2 C Mashed Potatoes W/ Gravy 1/2 C Mixed Veggies 1 Slice WW Bread 6 oz Strawberries 4 oz Vanilla Wafers	1 Grilled Cheese Sandwich** 2 Slices WW Bread, 1 Cheese Slice 1/2 C Low Sodium Veggie Soup 5 Saltine Crackers 1 C Apricots	
16	17	18	19	20	
2/3 C Hawaiian Pork 1 C Tossed Green Salad 2 T Ranch Dressing 1 Slice WW Bread 3/4 C Sliced Strawberries & Vanilla Pudding	3 oz Green Chile Hamburger 1 Lettuce Leaf, 1 Tomato Slice 1 Pickle, 1 Onion 1 C Butter Beans 4 oz Carrots & Peppers 1/2 C Chocolate Pudding	3 oz Chicken Strips 8 oz Mashed Potatoes W/Gravy 4 oz Broccoli 4 oz Carrots 1 WW Roll W/ Margarine 1 Oatmeal Cookie	1 Tuna Salad Sandwich 1/2 C Tuna Salad on 2 Slices WW Bread 4 oz Cucumber Salad 6 Graham Crackers 1 Orange	6 oz Enchilada Casserole 8 oz Broccoli W/ 1 tsp Margarine 1 Banana 1 Square Apple Spice Cake	
23	24	25	26	27	
Chili Dog...2 ** 3 oz Hot Dog on a Bun 1 T Chili & Beans 1 C Baked Potato Wedges 1 C Mixed Veggies 1 Orange	6 oz Beef Fajitas** 1 Flour Tortilla 4 oz Pinto Beans, 2 oz Gr. Chile 2 oz Salsa 1 Oatmeal Raisin Cookie 4 oz Peaches	4 oz Green Chili Enchilada 2 oz Lettuce & Tomato 4 oz Pinto Beans 4 oz Spanish Rice 5 oz Apricots	3 oz Meatloaf 3/4 C Garlic Mashed Potatoes 1 C Broccoli & Cauliflower W/Cheese 1 Dinner Roll W/ Margarine 1 C Cantaloupe 1/2 C Yogurt	1 Slice Sausage Pizza*** Spinach Salad W/ 2 T Italian Dressing 6 oz Pineapple 1 Peanut Butter Cookie	
30					
2 Beef Tacos 3 oz Beef, 1 oz Cheese, 2 Corn Tortillas 4 oz Lettuce & Tomatoes 4 oz Spanish Rice 4 oz Pinto Beans 8 oz Cantaloupe	Please Call A Day Ahead For Reservations		Gila 535-2888 Mimbres 536-9990 Silver 388-2545 Santa Clara 537-5254 Grant County Senior Programs...	8 oz. Milk Served Daily 	

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Our prepaid rates for business card size ads are:

12 months	\$105
6 months	\$54
3 months	\$28
Monthly	\$10

Full page ads \$50

1/2 Page ads \$30

1/4 page ads \$20

Submit your business card size ad by the 15th of the month prior to publication. Call 575-536-9323 to place an advertisement.



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TIRE**

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The
Brown
Boys**

**KYLE & KEITH
BROWN**

575-538-3807

1155 HWY 180 E. - SILVER CITY, NM

GOT A CLASSIFIED?

The Messenger will now be accepting Classified Ads. A small ad is \$3. A larger ad with picture is \$7. All ads must be submitted and paid prior to May 15th for the June issue. You can call 575-536-9323 to place an ad, or email your ad to mvmsngr@yahoo.com.

GREETINGS FROM THE ROUNDUP LODGE

Cinco De Mayo was celebrated at the Roundup Lodge (on cuatrazo de Mayo) with a dinner which offered a vast array of traditional and innovative Mexican cuisine provided by Mimbres Booster Club members. It was a lively and enjoyable gathering of many of our friends and neighbors. One attendee described the occasion as "the best dinner (she) ever attended at the Lodge...the pace was relaxed, the company pleasant, and the food was simply wonderful. It was a great time." We thank everyone for their support.

Later in the month, the Southwest Incident Management Team #5 held an informational meeting for over 70 Valley residents to report on the Signal Fire status. Over 750 firefighters were engaged in aggressive efforts to bring the fire under control and protect lives and property. At press time, the fire was 85% contained and they were sending some crews home. Hopefully few such meetings will be required in the future. But, fire season is here and any such future meetings will be held at the Lodge. Look for flyers and announcements throughout the Valley.

The big June event at the Roundup Lodge will be our **Annual Rummage Sale and Bake Sale**,

which for many years were held on Memorial Day weekend. This year the Rummage Sale is scheduled for the weekend of June 20-22. We will begin accepting donations on Saturday, June 7.

Rummage Sale hours will be: Friday, June 20 from noon to 3 p.m.; Saturday June 21 from 9:00 a.m. to 3:00 p.m.; and Sunday, June 22, which will be Super Bargain Day from 9:00 a.m. to 3:00 p.m.

In order to accommodate regular Lodge activities (Commodities Distribution and other regular monthly meetings) we have scheduled specific dates and times for drop off of donations. Booster Club members will be on hand to receive donations from 10:00 a.m. to 1:00 p.m. on:

Saturday, June 7
Monday, June 9
Saturday, June 14
Monday, June 16

If you cannot bring your donations at any of those times, please contact Paula Norero by e-mail at paula@gilanet.com or call 536-9433. She will arrange for someone to be at the Lodge to accept delivery of your donations at a time that is convenient for you.

As always, we ask that donated

items be clean and in good condition. We **will not** be accepting computer and related items this year.

PLEASE DO NOT LEAVE DONATED ITEMS ON THE PORCH OF THE LODGE. Articles left outside get dusty and dirty and occasionally blow away or become infested with undesirable insects. "Abandoned" items will not be brought into the Lodge, but will be discarded. We appreciate your cooperation.

The Rummage Sale is one of the major fundraisers of the year, with proceeds going toward the continuing upgrades of building systems. We expect to have a really fine assortment of good-quality used merchandise this year, and hope that Valley residents will come to check out the treasures that will be available at bargain prices. Snacks will be available at the kitchen throughout.

The Lodge will not be available for private functions in June because of the accumulation and storage of Rummage Sale items. There will also be no Swap Meet in June.

Bingo will be held as usual, on Sunday, June 8 from 2 p.m. to 5 p.m. See our ad for details. See you at the Rummage and Bake Sale.



Mimbres Roundup Lodge

Your Community Center

BINGO

SUNDAY, JUNE 8th 2:00 pm to 5:00 pm

CARDS

\$5 FOR 1 or \$10 for 3
Plus 3 Money Games

GRAND PRIZE \$50

SNACK BAR OPENS
AT 1:30 PM

There will be no SWAP MEET for the month of JUNE
Instead the **ANNUAL RUMMAGE SALE** WILL BE
JUNE 20, 21 & 22

DONATIONS

Can be dropped off at the Lodge between 10 am & 1 pm
June 7th, 9th, 14th, and 16th

If you cannot drop off your items at these times, please contact Paul Nurero at 536- 9433 or Paula@gilanet.com to make arrangements for someone to meet you at the Lodge

Please **DO NOT** leave items on the porch
They will be discarded.

CONTINUED FROM PAGE 6 -
GARDENING

be you don't have enough iron in your soil. Yet another reason to get a soil test. In a small area or in a container grown plant, you can water with a solution of about 2 tablespoons of vinegar, which is acidic, to one gallon of water to bring the alkalinity down and acidity up. There are iron amendments available, but again if you are certifying your crops as organic you will need to use an OMRI approved product.

This time of year you will see abundant new growth on most perennial herbs, flowers and shrubs. This new growth is the perfect stage of plant growth for use in softwood-cutting propagation. Softwood cuttings can be taken from many deciduous (plants that lose their leaves in winter) shrubs in June, July and early August. Softwood refers to the plant growth that has not turned woody, but is rigid enough to be handled. Some of the easiest to propagate using this method are forsythia, butterfly bush, spirea, rosemary, lavender, all salvias, honeysuckle and virburnums.

Before collecting cuttings, have your containers and pot-

ting medium prepared. Potting medium should be a sterile, soil-less mix of perlite, vermiculite or sand. I have had good luck with just plain washed sand - not from the arroyo but from Southwest Concrete and Paving located behind the Grant County Administration building. You can use any type of container as long as it has sufficient drainage holes—I use the light plastic 4-packs or 6-packs used for bedding plants. Also have your propagation 'tent' on hand before starting any cuts. This can be as simple as a stiff plastic bag that will fit over your container(s) and cutting(s). Thoroughly wet this medium and poke a planting hole(s) large enough to insert the cutting(s).

Always avoid direct sun on your cuttings by harvesting early in the morning and taking them directly to where you will prepare them. After the initial harvesting with pruning shears, only use very sharp tools for cutting, such as X-acto knives, or box cutters. Your first cut should be just below a leaf node, the second cut just above another leaf node, two or three nodes above the first cut. Using your very sharp tool, "shave" off the leaf or leaves right next to the stem at the bottom of the cutting. Dip the end into water then into a rooting hormone, tapping off any excess powder. Although softwood contains naturally occurring auxins (plant

growth hormones) the use of a rooting hormone will greatly increase success rates. The two, three or four (depending on the type of plant you are propagating) leaves remaining on the cutting should be reduced in size by cutting them at least in two. This will reduce transpiration (moisture) loss. Most cuttings will end up being approximately two to four inches in length. Insert the cutting into your prepared container and tamp around the base to insure stability. Using a spray bottle, heavily mist your cutting(s) and place in your propagation tent. Misting should be done often throughout the day. I thoroughly water my containers only once in the morning and heavily mist six or more times during the day—never let your medium dry out. Try to keep your cuttings evenly warm and while they benefit from lots of light, direct sun should be kept to a minimum. Most cuttings will develop roots within four to six weeks. Fine white roots should be visible at the container drainage holes. At this point the cutting can be lifted into a larger container of potting soil or, if you are prepared to 'baby' it, directly into the ground. Lots of information, pictures, and videos on this type of plant propagation is available on the web; just google "soft wood plant propagation" on your computer.

ON LINE WILDFIRE INFORMATION RESOURCES**Information on active fires**

<http://inciweb.nwreg.gov/incident>

Smoke and health-related information

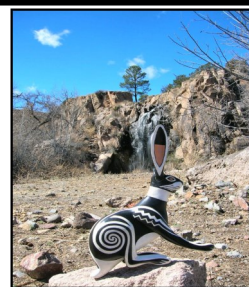
<https://nmtracking.org/fire>

General wildfire information

<http://nmfireinfo.com>

Conejo Mimbrenño

Last month I spent a day at Bear Canyon Dam watching families fishing and having fun. I like looking at the water pouring over the spillway and splashing on the rocks. Have you been to Bear Canyon? It is a great place to visit!





Conejo Mimbreño



SASS 24-hour Crisis Line: 1.866.750.6474

214 N Black St * Silver City, NM 88061

Phone: 575.313.6203 * Hours: Mon-Fri 9am-5pm

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New Mexico Farm and Livestock Bureau Mimbres Local



Local Farms
Local Food
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Meets at the Roundup Lodge the 2nd Thursday of the month at
6:30 pm - Pot Luck supper followed by a business meeting

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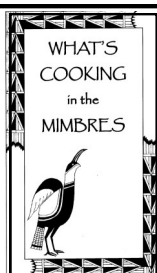
Email: hfhgilaregion@zianet.com

BOSTON BROWN BREAD

2 c. raisins
2 c. water
2 tsp. baking soda
Boil until foamy,
cool and add to:

2 eggs
1 1/2 c. sugar
1 1/2 tsp. vanilla
Dash of salt
3 c. flour
1 T. cornstarch
Beat well. Bake in 5 well-greased and floured 15 oz cans. Cans should be smooth without ridges. Bake at 350° for 1 hour. Great served with cream cheese.

What's Cooking in the Mimbres is still available for purchase at Hupp's Hardware and Grocery, La Esperanza Winery, Elk X-ing Café, or contact any member of the Booster Club. The \$10 purchase price goes to maintain and improve the Mimbres Roundup Lodge - Your Community Center.



PRODUCE OF THE MONTH

By Frankie Benoist

Avocado (Aguacate) The avocado grows on a tree that originated in Central and South America about 8,000 BC. It was first planted in the US in the early 1900's, mostly in Florida and California.

Selecting and Storing A Haas avocado will have a green skin that turns dark or black as it ripens at room temperature. When the stem end just starts to give in to pressure, the fruit is perfect for eating. For faster ripening, the avocado can be put in a brown paper bag with an apple or a banana. Once ripe, it can be kept refrigerated for up to a week.

Nutrients Avocados are a good source of Vitamins C, B6, B5, E, K and folate; of minerals potassium, magnesium, manganese, copper and zinc in addition to unsaturat-

ed fat (the good kind), omega 3 and carotenoids, just under the skin.



Serving Suggestions For an elegant appetizer, serve halved and pitted avocados filled with salsa of chile, pineapple, papaya or mango or with copped ceviche. A quick antipasto plate can be made with sliced avocado, cheese, cucumber and shrimp. Garnish a sandwich or a black bean soup with slices of avocado (add at the last minute). Add avocado to your favorite dressing or spread on bread as a healthy replacement for mayonnaise. Serve cubed in tacos with fish (halibut or salmon), beans and tomatoes.

Valle Mimbres Market



Tuesday - Saturday 10am - 6pm
Groceries and Supplies
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Reasonable prices
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RESTAURANT DEL SOL

Authentic New Mexican Food & More
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Serving Breakfast, Lunch and Dinner

Open 7 days a week
Monday - Friday 8 am to 6:30 pm
Saturday & Sunday 9 am to 6:30 pm

SOPA FRIA POR LOS PRIMOS

(4 TO 6 SERVINGS, when family drops in at dinner time)

2 ripe avocados, peeled and pitted
1/4 c. shallots minced or
1/2 c. onions, mined
1 clove garlic, minced
4 c. plain almond milk or rice milk or vegetable broth
1 c plain yogurt or heavy cream
1 Tbs. olive oil
1 Tbs. lemon or lime juice
1/2 tsp. salt
1/4 tsp. ground cumin
1/4 tsp. ground pepper
Gently blend till smooth (prevent from heating.) Top with a few springs of chopped Cilantro and a sprinkling of chipotle powder. Serve cold.
Courtesy of Frankie



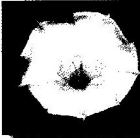
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WHAT WOULD CAPTAIN KIRK SAY IS DEFENSIBLE SPACE?

A few articles back I wrote that I had been asked at a meeting of homeowners "If there was a fire in the valley, would the fire department save the homes of its department members first". I responded by saying that was a good idea and started to write it down. Since the response gained only a polite chuckle, rather than the raucous laughter I had hoped for, I briefly explained how firefighters determine which homes are defensible and how homeowners could help fire personnel save their homes in the event of a wildland fire.

Yes, some homes are defensible against fire and some are not. And some insurance companies are now setting their rates – and whether they will provide coverage at all – based on how defensible the home is in a wildfire.

So what is defensible space?

Captain Kirk would say defensible space is space without Romulans or other AEHE (Antagonistic Extraterrestrial Humanoid Species). Many husbands would define defensible space as the boundaries of their garage workshops or "man caves," while many wives would define defensible space as the entire homestead and especially the kitchen when they are in it. (And you wonder why I'm divorced?)

For all of us who do not live in concrete bunkers surrounded by concrete driveways, defensible space in the context of fire control refers to the natural and landscaped area around a structure that has been maintained and designed to reduce fire danger.

Defensible Space Zones

Two zones make up the required 100 feet of defensible space and here is how to create it.

Zone 1

Zone 1 extends 30 feet out from buildings, structures, decks, etc.

- Remove all dead plants, grass and weeds (vegetation).
- Remove dead or dry leaves and pine needles from your yard, roof and rain gutters.
- Trim trees regularly to keep branches a minimum of 10 feet from other trees.
- Remove branches that hang over your roof and keep dead branches 10 feet away from your chimney.
- Relocate wood piles into Zone 2.
- Remove or prune flammable plants and shrubs near windows.
- Remove vegetation and items that could catch fire from around and under decks.

- Create a separation between trees, shrubs and items that could catch fire, such as patio furniture, wood piles, swing sets, etc.

Zone 2

- Cut or mow annual grass down to a maximum height of 4 inches.
- Create horizontal spacing between shrubs and trees. (See diagram)
- Create vertical spacing between grass, shrubs and trees. (See diagram) Remove fallen leaves, needles, twigs, bark, cones, and small branches. However, they may be permitted to a depth of 3 inches.

If anyone in our fire district – which goes from the continental divide on Highway 35 all the way up to the Cliff Dwellings and then south on Highway 15 about 3 miles south of Wild Horse Mesa – wishes to have their property evaluated for defensible space, just call me.

More info on defensible space is on the internet at several sites including: http://www.readyforwildfire.org/defensible_space/ <http://www.firewise.org/> http://www.readysandiego.org/Resources/Defensible_Space_Flier_Final.pdf

Paul Kenney 536-3625
Sapillo Creek Volunteer Fire & Rescue





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Please email any suggestions, articles, announcements, upcoming events, advertising, etc. for consideration by the editors to:
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www.mvhal.org

www.mimbresharvestfest.com



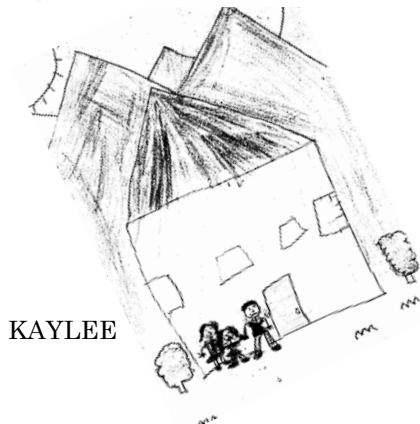
BULLETIN BOARD

JUNE 2nd, 5:30 pm - MIMBRES VALLEY HEALTH ACTION LEAGUE BOARD OF DIRECTORS' MONTHLY MEETING Three Questions Café, Highway 35.
Members Welcome

JUNE 11th - 12 noon - 2:00 pm COMMODITIES PICKUP
Roundup Lodge - Volunteers needed to pack food. Please bring suitable boxes.

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 healthy environment.

Continuing from last month's *Messenger* more artwork from the San Lorenzo Elementary School project
MIMBRES PEOPLE THEN AND NOW



KARREN



DOTTH