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Spring 2021

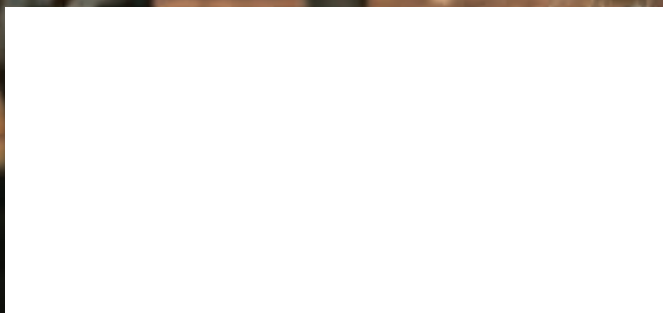
Vol. 1 | 1

**Meet Bret Maverick
the Mountain Lion**

**Chisum Ranch
Round Up!**

Dairy Life

**An inside look at dairy
in Chaves County and
the importance of
Dairy Producers of
New Mexico.**





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FROM THE PRESIDENT

“The future’s so bright I gotta wear shades.”



Andrea Moore, President

{W}elcome to our inaugural issue of Roswell Now! Our mission at the Roswell Chamber of Commerce is to promote economic and social prosperity, assist in business development and tourism, and foster community spirit and pride. We have been working hard and without end to improve how we fulfill our mission statement. One of those ways is to create and distribute a community magazine. Roswell Now will be a quarterly publication that will showcase the many facets of Roswell and Chaves County. As Timbuk 3 sang in 1986, “The future’s so bright I gotta wear shades.” I am beyond excited to bring you the first of many more issues of Roswell Now! As you read this and future editions, you will find there is something for everyone. You may know some of the people and places highlighted inside and others you will get to know. The staff at Roswell Now has worked tirelessly to provide content that will not only inform but entertain. There will be little hidden gems throughout, and as always, we welcome the community’s input. Roswell Now, after all, has been developed for you. You will notice that Roswell Now is a unique publication since it brings the people and places around our beautiful community to the forefront. I moved into this community over

two decades ago, and it never ceases to amaze me what a truly remarkable gem we have in Roswell and Chaves County. Roswell Now will change as the Roswell Chamber of Commerce and surrounding community changes. Roswell Now is and will be a direct reflection of our community, business, and people that live within. Dr. Martin Luther King Jr. once said, “I have a dream,” and so do I. My dream is that Roswell Now becomes the magazine that everyone in Chaves County looks forward to reading every quarter when it hits the front door because it will be the one place to learn about the hidden treasures that resided next door.

Once again, welcome to the inaugural issue; now read on and enjoy!

A Moore

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Seeing with a Smile

By Joyce McCollaum

Painters, poets, potters, and storytellers extoll the beautiful quality of light here. To appreciate the beauty around us, we value good eyesight, and the experts at Engstrom Cataract and Laser Center in Roswell are a leading location in the state providing eye care.

Traditionally cataracts were seen as a function of aging, but in places where there is much sunshine coupled with inadequate nutrition, they are starting to be a problem for people of all ages, according to Dr. Grace Mellgren of the Engstrom Center. On a mission to the south Pacific, they helped a little boy with this problem. It can also affect babies and is considered a serious issue since their vision is developing.



The newest development in the field of vision care is the use of lasers. There are many different kinds used in eye surgery. After cataract surgery, doctors use a YAG (yttrium aluminum garnet) laser to open the membrane that holds the new lens's implant done inside the eye. The light goes through the cornea, into the eye, and does its work. Laser or LASIK vision correction is done on the front of the eye to flatten or steepen it or correct astigmatism.

PRK (photorefractive keratectomy) came out in the mid-nineties. That was done on the surface (without a flap), then eye surgeons began to cut a flap in LASIK, doing a correction and then putting the flap down. Now there is a newer one using a different type of laser and procedure. It is called SMILE (small incision lenticular extraction), which came out in the US in 2016. In 2018 the FDA approved SMILE for correcting astigmatism. The Roswell facility has been doing SMILE laser vision correction since then.

This procedure is performed at the office, and the patient goes home on the same day. They come in a day later, seeing 20/20 or 20/15.

SMILE is done a little deeper in the cornea, so it does not affect as many nerves. It is less likely to cause dry eyes.

The earlier style procedure PRK takes off the front part of the eye. Eyes are bandaged for seven days to allow them to heal, which is very effective. With LASIK, the surgeon cuts a flap, lifts it, and uses the laser to flatten the cornea. The flap comes back down, and this

Top Picture - Dr. Grace Mellgren of the Engstrom Eye Center

Middle Picture - Dr. Grace Mellgren draws a diagram of the cataract procedure.

Bottom picture - Dr. Grace Mellgren hand gestures the cataract procedure.

Photos courtesy of Eva McCollaum

incision line is where the healing takes place. It only takes hours to heal. At this time, "LASIK is the king of vision correction."

The laser used in SMILE cuts two curves and makes a tiny incision to the surface, then the surgeon loosens the tissue on both sides and pulls a small piece of tissue out of the eye. Since it is unnecessary to cut as many nerves as in LASIK, the cornea is left stronger. Recoveries and outcomes are better. China and India have performed over three million procedures of this type.

For two years, the Engstrom Cataract and Laser Center in Roswell was the only practice in New Mexico that could offer this procedure serving the communities of Roswell, Ruidoso, Carlsbad, and Artesia. Dr. Mellgren says they had many patients when the pandemic hit, and then everything shut down. They expect busier days with the opening up of the state and eased restrictions.



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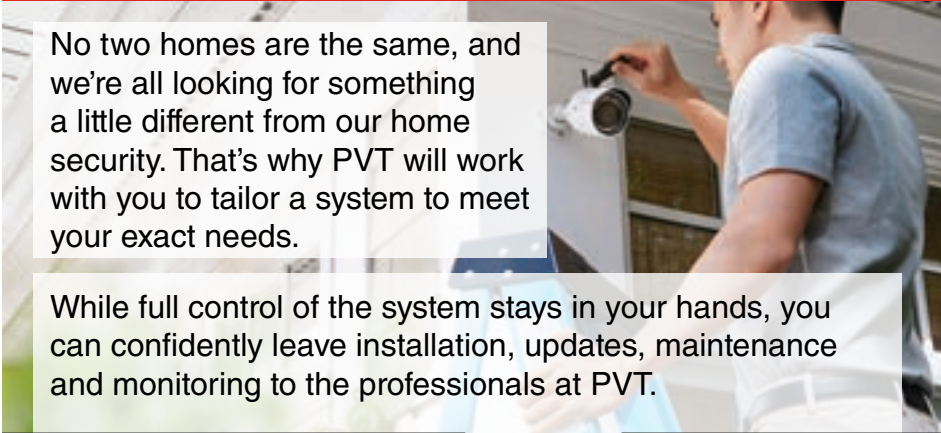
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{ REDCOATS OF THE MONTH }

JANUARY

In her downtime, she loves to spend time playing with her seven grandchildren. They keep her busy with dance and sports. She also enjoys reading, traveling, and camping with her family.

is a door greeter at the Church she attends called Church on the Move. She has been a member for over four years and has been active with this organization over the last five years.

FEBRUARY

MARCH



APRIL AVITIA

JULYANA GAUNA

GLADYS OCON

January's Redcoat of the month is April Avitia, a native to Roswell. She has been a part of the Redcoat team for over four years. April enjoys meeting new people and the networking opportunities available through the many events hosted by the Chamber.

April is a proud graduate of Roswell High School, International Business College in El Paso, TX, and ENMU-R. After graduating from IBC in 1990, she began her employment with Post-Newsweek Cable, aka Cable One, now Sparklight. Her first position with Sparklight was as a dispatcher; after a few years promoted to Customer Service Manager. She has been managing our local Sparklight office for over 30 years.

April loves to be challenged by continuously learning new and improved technology within her industry. Her focus is to provide superior customer service to her customers.

Febbruary Redcoat of the month is Julyana Gauna. Julyana is currently employed with Wells Fargo Bank as a Senior Business Banking Specialist and prides herself on providing economic and financial support to the Roswell community. Julyana gives financial guidance to short and long-term goals, plans, and strategies.

Julyana's passion is being a proud mother of two handsome, wonderful, smart, and loving teenage boys. She is a proud Zumba and Mixxedfit instructor at Studio B, and there she teaches dance fitness routines where she passionately motivates women with meeting their fitness goals.

Julyana is a community advocate. She often

March Redcoat of the month is Gladys Ocon. Gladys is the eldest of three siblings, learned at an early age that nothing came easy nor free in life. You had to work hard for what you wanted, and you needed to dedicate yourself to a craft and aim high to succeed.

Gladys took on banking at Wells Fargo at a young age since numbers were something that drew to her very well. She holds the position of Service Manager. Hard work, determination, and dedication have been the flag she has carried through the years. She has served the community for over 15 years within one of the leading companies in the banking industry. She has dedicated her time to a career filled with change,

{ REDCOATS OF THE MONTH }

challenges, and extraneous hours.

Gladys is a single mother of three girls and a grandmother to one happy little girl who has dedicated her life to instilling the best qualities she possesses to her legacy. She is a mother, grandmother, daughter, sister, and friend to many and holds each title at the highest expectations with grace. She is a true inspiration to all women around her and has overcome obstacles, challenges, and many curve balls life has thrown her way. Gladys has become a face that the community recognizes very well, with a heart of gold filled with the love to serve others. She volunteers with the Roswell Community Disaster Relief Program founder and has devoted much time to the Roswell Chamber Redcoats for many years.

Gladys is an essential component to the community for leading, administering, and executing activities to lend a helping hand to those in need. In her free time, she loves to spend it with her family and enjoy everyday blessings.

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We provide end of life support at our local Veterans Cemetery for all Veterans desiring to be buried at home in Roswell.

Our main fundraising event, the **VETERAN'S VALENTINE BALL** is held annually in February.



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ALL Donations and Monies benefit VETERANS and their families.



RNM

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Publishing & Editorial

Andrea Moore, President & CEO
chairrc@roswellnm.org

Contributors

Bryan Britton
Jeffrey Curtis
John LeMay
Joyce McCollaum
Carolyn P. Sidd

Beverly Coots
Robert Hagevoort PHD
William Lowery
Andrea Moore
Kaye Whitefoot

Lonny Coots
Beverly Idsinga
Eva McCollaum
Elizabeth Morales
Kim Wiggins

Design & Production

Elizabeth Morales, Creative Director | Graphic Designer
Bryan Brittan, Video Production and Visual Editor | Graphic Designer

Advertising | General Information | Letters

Roswell Chamber of Commerce Executive Staff
131 W. 2nd St., Roswell, NM 88201
575-623-5695 | Roswellnm.org
elizabeth@roswellnm.org

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Shawn Powell, President of ENMU-Roswell

Executive Staff

Andrea Moore, President & CEO

chairrc@roswellnm.org

Elizabeth Morales, Administrative Director

elizabeth@roswellnm.org

Liz Taylor, Membership Director

liz@roswellnm.org

Bryan Brittan,

Customer Service Specialist | Graphic Design Assistant

bryan@roswellnm.org

visit our website: www.roswellnm.org



ROSWELL CHAMBER OF COMMERCE
BUSINESS OF THE MONTH
January: Vitalant

Blood Saves Lives

By Carolyn P. Sidd

{**H**ave you or a loved one ever received a blood transfusion? Thanks to the nonprofit agency Vitalant, formerly Blood Services, local blood donations have become easier, and maintaining an available supply of whole blood and blood products has contributed significantly to the quality of patient care in our region and nation-wide. “In 1974, I was asked to start the first blood drawing center in Roswell, NM for the southeastern quarter of the state, 200 miles from Albuquerque,” states Barbara Corn Patterson, RN, retired, and Roswell’s first Blood Services Director. She received a box of supplies along with agreements from St. Mary’s and Eastern New Mexico Medical Center that she could draw blood one day a week at each hospital. “I placed posters and waited and waited.” A few employees came to donate. Her first few weeks were a blur of failure, but she could not give up. Patients needed blood. “I hit the streets, newspapers, radio, TV, businesses, and schools.” Her family helped, and the medical community was supportive. “Blood saves lives.” Patterson headed the Roswell Blood Services Division from 1974-1982. Since then, Vitalant has expanded its volunteer base throughout southeastern New Mexico. No longer confined to a closet-sized room in a hospital basement, the staff and volunteer donors enjoy a bright, specially designed building in Roswell, from which fully-equipped donation buses, bloodmobiles, travel across the region to Carlsbad, Clovis, Ruidoso, Mescalero,

Hobbs, Tucumcari, Lovington, and Portales, often holding more than thirty drives each month.

All Vitalant blood donors are volunteers. They are not paid. They are our neighbors, our health care workers, our teachers, our mechanics, our mail carriers, our friends, our clergy, our students, and our retirees. These donors are dedicated. So much so, states local Vitalant Donor Recruitment Supervisor Stephanie Seabrease, blood donations have continued despite the COVID-19 pandemic and gathering restrictions.

The donors and businesses in Roswell and the rest of Southeast NM were nothing short of amazing! Donors continued to donate, and businesses called and offered large spaces to host blood drives. They identified the need and kept the blood levels safe in worrisome times. Their caring mindset and step-up-to-help attitude is awe inspiring. “Thank you for reminding me every day how good people can be.” Blood donors are absolutely the best people on this planet!

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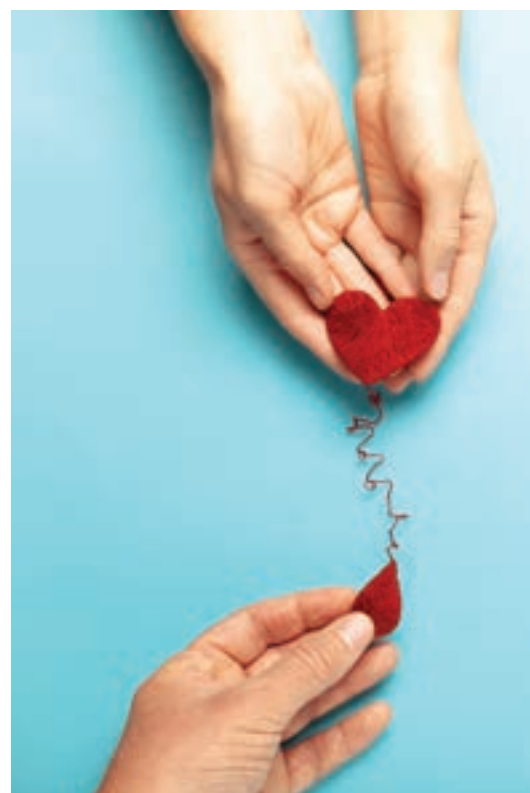
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PEDIATRICS TO CIRS

By William Lowery

{D}r. Scott McMahon did not come to Roswell, New Mexico, to devote his life to mold. Today, people come from all over the world to Roswell to consult with him about problems with something called CIRS: Chronic Inflammatory Response Syndrome – an illness associated with mold spores that usually originate in moldy, water-damaged buildings. This illness leads to problems in several body systems at the same time and affects both children and adults, many of whom have been misdiagnosed for years. Some children may even be labeled ADHD when their real problem lies in the air they breathe.

It was children, students actually, that led Dr. McMahon to change his medical direction. This native Californian came to Roswell, NM, to work in pediatrics, and he did that for 28 years. He arrived in 1992 and eventually partnered with another doctor to found

FHL Pediatrics. He speaks of those years as a rewarding time and about “watching babies grow up to have their babies.” He retired from pediatrics in 2020 to devote his time to CIRS research and diagnostics. Like many professionals in town, he says that “Roswell has been very good to me.”

It was in 2009 that his life took an unexpected turn. He was asked to address a state medical meeting for the fifth year, and he needed a topic. “I had heard about a relatively new kind of medicine that treats multi-system illnesses [that are] environmentally based.” The doctor said that he sent in the title of his address: “pediatric mold exposure: the next great epidemic?” Only ten weeks before the meeting. At that time, he knew little about the subject. It was not something that was taught in the medical schools, and few doctors specialized in that area. He believed, however, that God had led him to select the topic, and he prayed about it: “I told God, ‘you have ten weeks to tell me about this.’”

Three weeks later, he heard 30 students from one of the local schools experiencing multi-symptom illnesses. Fifteen of the students agreed to a series of tests covering 37 diagnostic systems affecting various parts of the body. Abnormalities showed up in 58% of the tests, with the students averaging 21 of the 37 symptoms. Dr. McMahon had his presentation for the meeting. “The first thought I had was ‘this is real!’” From that, Eureka! moment, his medical focus shifted.

Working from his Whole World Health Care office in downtown Roswell, he has evaluated about 2,000 people for CIRS. His patients come from around the world, and he has taken part in medical (and legal) issues across this country. He has published ten articles in medical journals in the past ten years and is busy on four more. Not everyone agrees with his work. “[People say] there is nothing in the medical literature that supports what I do, and I get so angry at that because it is not true.... 98.2% Of studies of those living in [wet], moldy

areas support what we do.” CIRS is now taught in some medical schools, and, according to the doctor, the field is “mushrooming.” “Within five years, everyone will know about this.”

CIRS is an illness that comes from inhaling mold spores. It is not an infection; rather, it is the body’s reaction to an invasive foreign body.

One-in-four people have a “genetic disposition” to become sick: about 80 million Americans. Usually, the condition comes from spending a great deal of time in a moldy building and any building with sheetrock and moisture is subject to mold, even in the New Mexican desert. All it takes is a leaky pipe or condensation from the weather or a heating-cooling system. CIRS affects various body systems: mental, digestive, respiratory, and visual. Patients may complain of chronic sinus infections and headaches. Those who are afflicted are often exhausted and a long sleep does not help. There might be short-term memory loss. (According to Dr. McMahon, research suggests that CIRS related memory loss is the only one of three major forms of Alzheimer’s that may be treatable and reversible.) Lack of focus and severe digestive problems are common. The long-term effect of CIRS is a general debilitation: one can no longer function normally. The first symptoms in children may be severe headaches, chronic fatigue, digestive problems, inability to concentrate. These conditions may exist alone, but at 11 or 12, they can combine to become multi-systemic.

Dr. McMahon will not say that CIRS is always curable, but it is preventable and treatable. He mentions a patient who had been a cross-country athlete but had started losing her breath going upstairs. After treatment, she was able to go back to running.

Pictured are Dr. Scott McMahon, his lovely wife Mary, and their family.

Dr. McMahan had his presentation for the meeting. “The first thought I had was ‘this is real!’” From that, Eureka! moment, his medical focus shifted.

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ROSWELL CHAMBER OF COMMERCE
BUSINESS OF THE MONTH
February: La Gran Victoria

Realizing A Lifelong Dream From Mom to Business Owner

By Elizabeth Morales

Olga Lozoya's passion for cooking was inspired when she became a mom. She is known for her flavorful food made at family gatherings and special occasions.

Her dream to have a restaurant became a reality when Lozoya and eldest daughter Melissa Altamirano opened La Gran Victoria, which means grand victory, in 2018. Before the restaurant was open many of Altamirano's husband's coworkers would ask him where to get good Mexican food, he always replied, "My mother-in-law's house."

The building was once the KSWS radio station. The interior has been remodeled decorated in traditional Mexican style. Sarapes, bright colored blanket with fringe, has been fashioned into window dressings and bright colors fill the interior. Made to order tables and chairs from across the border fill the dining area.

La Gran Victoria's Mexican cuisine is tailored from the north region of Mexico, particularly Chihuahua. This region is known for its grilled beef and beloved machaca, fajitas, and cabrito, also known as a baby goat. The flavors are hearty and rich in flavor. Ranching is a large part of this region's agricultural makeup and has since become a large producer of many kinds of cheeses. You will find queso fresco, ranchero, and other varieties sprinkled on top to accentuate her recipes. She prepares them with the freshest ingredients and spares no expense on the meats and seafood. The servings are large and filling. Flour tortillas are made from scratch daily.

Local favorites include the tricolor enchiladas, a spicy mix with a sweet undertone. This meal has one red chile

enchilada, one green chile enchilada, and lastly, her signature white creamy cheese pecan sauce blend placed over the third enchilada.

Another is molcajete a la parrilla. Marinated steak traditionally with lime, fresh orange juice, and a unique spice blend grilled to perfection, sliced potatoes, sausage, green onions, avocado with Chipotle sauce, and sprinkled with Queso Fresco, garnished



with grilled nopales (cactus paddles). There are three types of molcajete dishes designed for two and served with rice and beans.

The third is her chile en nogada. A poblano chile Relleno stuffed with a creamy home-made filling made with green chili, chicken, and corn fried to perfection and drenched in a rich pool of pecan sauce garnished with

pomegranate seeds.

Daily specials are featured on their Facebook page and listed on the blackboard by the counter as you enter the restaurant. Aguas Frescas are made daily from watermelon, cantaloupe, and pecans. Desserts on the menu include bunuelo, cheesecake chimichanga, flan, sopapilla, and more.

Melissa did not think they would make it through the shutdown. For many weeks they struggled financially. We had a doctor's office who would place large orders to feed the police department, fire department, and the hospitals. Those orders made a significant impact in keeping our doors open. We missed our customers when dining inside was not permitted. "We treat our customers and employees like family," said Altamirano.

Martha Samora is a loyal customer of La Gran Victoria Restaurant since it opened. Martha said she kept ordering takeout. The mole plate is her favorite meal. "The owners take the time to get to know you, and it is spotless inside the restaurant," said Samora. "It feels like home, like eating with my grandmother." When they opened, she came to the restaurant for the first time to try out the food; Melissa asked her to sample a lot of different dishes. They made her feel like family.

"I like Roswell," said Altamirano. "Everyone here is so giving. Everyone was going through a hard time, and we created specials to help our customers."

Olga Lozoya stirring a fresh pot of soup made from scratch.

Customer Martha Somara picks up a to-go order of mole. Pictured with Melissa Altamirano.



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CATTLE KINGS

BLAZING THE TRAIL OF 1866

By John LeMay

The history of the American West centers on and around the life of the cowboy. As early as the 1830's large cattle ranches were springing up along the rivers and rich grassland in what was soon to become the Texas Republic. Many pioneers settled along the Red River area in northern Texas including the Chisum, Goodnight and Loving families. By the start of the Civil War, in 1861, John S. Chisum already owned some thirty thousand head of cattle and over eleven thousand head of sheep. He and Oliver Loving were already making a mark as they found ready markets for their ever expanding herds. The younger Charles Goodnight was a Texas Ranger and would soon follow in their steps. The War Between the States created a vast market for beef, and these men were happy to supply both Union and Confederate forces. In 1861 alone, Chisum made long distance cattle drives to Vicksburg, Little Rock and Shreveport. Loving and Chisum soon became fast friends after Loving lost most of his horses to a Comanche raid in the summer of 1862. Chisum supplied a force of heavily armed cowboys, and together they recaptured Loving's entire herd of horses near the Colorado border. Sometime after this, the young Charles Goodnight began partnering with Oliver Loving.

As the Civil War drew to a close, the eastern market for beef began drying up. Chisum had already begun marketing beef to military outposts in the West. By 1864 Chisum was said to have delivered nearly 10,000 head of cattle to the New Mexico Territory ahead of the first Goodnight-Loving drive. Chisum's brother, Pitser, went along on his first drive to New Mexico and stayed behind at Ft. Stanton to keep Chisum updated on the western cattle market. Goodnight and Loving also began looking for new markets in 1865 and were attracted to the western military outposts and reservations. However, raiding Comanches were making a straight route to New Mexico nearly impossible. Goodnight hatched a plan to take a southern route through Texas and hookup to the old Butterfield Stage Route to deliver a herd of cattle to the Bosque Redondo

Indian reservation near Ft. Sumner, New Mexico. They would cross the Pecos River at Horsehead Crossing, a well-known Comanchero ford, and then take the cattle herd north along the Pecos entering New Mexico just south of modern day Carlsbad. The first drive was in the spring of 1866 due to a disastrous Indian raid in 1865. This was a smaller drive of around a thousand head of Goodnight and Loving cattle.

The birth of the truly great American cattle drives began in August of 1866. This drive was the second drive to New Mexico Territory for Goodnight and Loving but the most noted by historians of the West due to the herd's massive size. It began with John Chisum astride his famous mule with a pistol strapped over his saddle horn. Some three thousand head of cattle were heading to New Mexico, of which one thousand belonged to Chisum, and two thousand belonged to Goodnight and Loving. Chisum had secured a contract with a New York firm to supply some ten thousand head to the military over the next year, and this was the first delivery of beef. The other important factor in this historical event is that this would be the only cattle drive the three cattle kings would take together. The cattle drive followed the earlier Goodnight-Loving route passing through Texas to Horsehead Crossing and then up the Pecos River through the Carlsbad and Roswell area and on up to the Bosque Redondo Reservation just south of Ft. Sumner. Here all the cattle were sold but seven to



eight hundred head of Goodnight-Loving cattle. Loving then took these cattle north through Raton and sold them in Colorado, thus establishing the cornerstone for the Goodnight-Loving Trail's northern route. Goodnight had already returned to Texas to secure the next herd of cattle. This third cattle drive would head out in the fall of 1867. As fate would have it, Oliver Loving would die at Ft. Sumner on this drive after being severely wounded in a Comanche Indian attack just south of modern-day Carlsbad, New Mexico. Although he survived the Indian attack, he later contracted and died from gangrene after making it back to Ft. Sumner for medical care. His memory would be immortalized

OF THE PECOS

1866-67 OIL, 72 X 96, 2012



when Chisum, Goodnight and some twenty Jinglebob and Goodnight cowboys carried his coffin back down the hazard-stricken cattle trail for burial at his home in Weatherford, Texas. The Lonesome Dove series by Larry McMurtry is loosely based on this historical account.

Cattle Kings of the Pecos was commissioned by the Roswell Museum and Art Center Foundation to draw attention to the incredible wealth of history surrounding the Roswell area. The original 72 x 96 inch painting is in the Roswell Museum and Art Center's permanent collection and displayed for public viewing. The setting for the painting is a hilltop

just south of Comanche Hill near Roswell, New Mexico. It overlooks the vast grassland of the fertile Pecos Valley. Just behind the purple hills in the distance, John Chisum later established his headquarters at South Spring Ranch in 1874.

Resources:

John Simpson Chisum
The Cattle King Of The
Pecos Revisited, by
Clifford R. Caldwell.

Charles Goodnight
Cowman And Plainsman,
by J. Evetts Haley.

Wiggins 2021 Bio

Kim Wiggins' distinct style and modern vision of the West has made him one of the most recognizable artists in America today. He is acknowledged as one of the creative forerunners behind the current New West Movement. Growing up

on a ranch in southern New Mexico, by the mid 1970's he was painting in oil and working as a graphic artist for a national equine magazine. Although primarily self-taught, he was mentored by masters such as Henriette Wyeth, Alexandre Hogue, and William Lumpkins. During the 1980's he experimented with various forms of Impressionism, Expressionism, Magical Realism, Symbolism, and Modernism, eventually leading to his unique approach.

As a modern innovator, Wiggins' finest work merges symbolism with the American West. In 2020 Wiggins won the Gold Medal for Best Narrative at

the Autry's Masters of the American West. Other awards include the Briscoe Museum's William B. Travis Award in 2018; The New Mexico Historical Society's Heritage Award in 2014; In 2005 his nine foot tour de force, Lewis & Clark Among the Mandan, was purchased by Jackie Autry for the Autry's permanent collection; In 2000 at the prestigious Painters and the American West he was honored with People's Choice for his monumental work of the Santa Fe Plaza. This major exhibition documenting the history of the West traveled from the Denver Art Museum to the Corcoran Gallery of Art and Art Institute of Chicago.

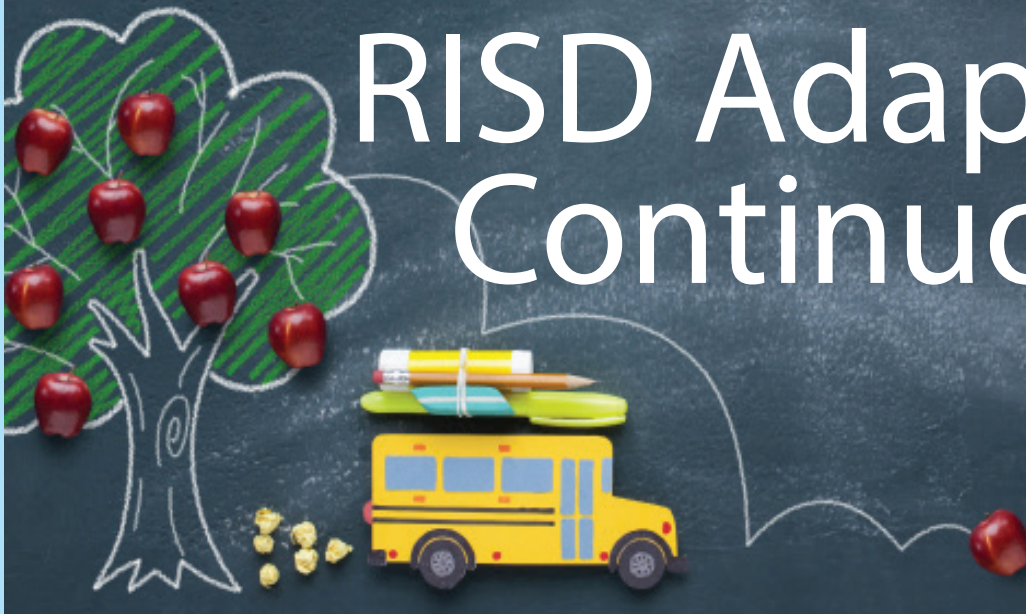
His work is featured in the recent National Geographic book, The Old West and has appeared in or dawned on the cover of such publications as American Psychologist, Architectural Digest, Art of the West, Cowboy & Indians, Elle Decor, International Artist, Southwest Art, Wildlife Art, Western Art & Architecture, Western Art Collector and Wildlife Art. Wiggins is listed in Who's Who in American Art and Who's Who in the World. Other collections include the American Museum of Western Art, Briscoe Western Art Museum, Booth Western Art Museum, Museum of New Mexico, Phippen Museum, The Anschutz Collection, Tulane University, and Roswell Museum & Art Center. The Staples Center in Los Angeles houses a collection of ten major historical works by Wiggins depicting the history of California, often used for backstage interviews such as the Grammys.

Kim Wiggins is represented by Manitou Galleries, Santa Fe, New Mexico and Maxwell Alexander Gallery, Los Angeles, California.

Cattle Kings of the Pecos was commissioned by the Roswell Museum and Art Center Foundation to draw attention to the incredible wealth of history surrounding the Roswell area.

Artist Kim Wiggins

RISD Adapts Continuously



By Eva McCollaum

When it all started, the students were thrilled. It was like a snow day for the rest of the year. RISD teachers and administrators realized almost immediately that their work was about to become complicated and exhausting. And frustrating! Almost everyone agrees that schools provide essential support to students and families



throughout the community. For that reason, schools have been asked to deliver services in entirely new ways. They have encountered technical difficulties, structural shortfalls, and unexpected mysteries, but through it all, they have sought to serve Roswell's students. Mireya Trujillo, Assistant Superintendent of Human Resources, knows better than most of the district's full challenges, both in serving students and in supporting teachers. When the schools first closed, the solution seemed to be online classes. That was the first hurdle. Though most teachers had access to computers and

the internet in their homes, a significant portion of the students did not. Further, though Roswell has one of the highest internet availability rates in the state, the price points start at a relatively high level. A little over ten percent of the community has access to a low-cost internet service, and with the economic uncertainty surrounding the pandemic, low-income students were particularly hamstrung when it came to virtual classes. So, RISD had to adapt. Trujillo explained that the district now provides "equipment and hotspots to students who have limited access to virtual learning." They also offer "different resources that are available, whether it is video, websites, publications, tutorials on the district website." Classroom teachers found themselves in the midst of becoming "much more tech savvy," according to Gilbert R. Alvarado, teacher and coach at Goddard High School. "Some students were very ready for the change because they had been taking college classes online, but no one was ready for the first day all the students and teachers came online at once. Everything froze." That is emblematic of experiences throughout the country. Online learning presents special challenges and opportunities for everyone involved. Some students took to the new format with enthusiasm. Many who had strong support from family, and some technical support in the home, continued to advance academically. However, some

people found this new type of classroom mystifying. "It took a good deal of adjustment."

With the advent of the hybrid system, everyone involved in schooling is having to adapt again. The hybrid system involves all the challenges of virtual schooling combined with the complex infrastructure and support necessary for traditional schooling and added to an entirely new scheduling system. As RISD has structured it, the hybrid system involves half of the students coming to school on Monday and Tuesday and the other half coming Thursday and Friday. Wednesday, the buildings are deep cleaned. Assistant Superintendent Trujillo explains that the district is "trying to be sensitive to what family schedules permit." If families have students in both junior high and high school, they will arrange for them to be at school on the same days. "We also give families the option to choose how they want their students to take classes." In other words, families can choose to





keep their children on a strictly virtual curriculum, or they can choose to have them return to school. That means more versatility is required of classroom teachers and building administrators. Principals are required to organize student groups and traffic within their buildings, maintaining COVID safe practices. Teachers have the towering challenge of keeping in-person classes and virtual classes in some sort of parity. Academic standards and benchmarks still guide curriculum design, but there has always been more to school than that. The social, cooperative, and personal skills



that students learn in school have only recently been thrown into stark relief. “My Seniors seem to be responding well to the changes as they come. The place I see more struggles is among my high school Freshmen.” Head Baseball Coach Alvarado has now met students whose last part of junior high and first part of high school was virtual. They are now expected to learn the manners and habits necessary to work with their peers and authority figures. Though there are no specific requirements for socialization at any particular level of schooling, students’ gain experience from working with a diverse and large population of other people is invaluable. That may be the most important element offered by the hybrid design: that and the opportunity for parents and children to have a little break from each other.

The need for the school’s shared experience has never been more apparent than it is in these unusual times. For that reason, the shortage of qualified teachers has never presented more challenges. Luckily, the RISD has Mireya Trujillo on the job. Teachers who come to RISD now have more opportunities for job training and professional mobility than ever before. For professionals in other fields who have already attained a bachelor’s degree and want to be part of the profession, the district will pay for them to complete licensing programs, “like traditional schooling, such as Eastern in Portales or an alternative licensing program like LEAP (Leading Educators through Alternative Pathways).” Trujillo also gets feedback from teachers when they complete various forms of training to get an idea which works best and provides the most useful materials and skills. She has designed a tool to get information from anyone who leaves the district to why they are leaving. RISD is working to discover how they can best “support the different members of our employment units.”

Gilbert Alvarado, an alumnus of Goddard, explained that he was glad to be back in Roswell because “it is competitive as far as pay is concerned, and it is a good place to live.” He would encourage teachers from outside the area to consider coming here to teach. “The cost of living is low, and the vast majority of the students are good people.”

For all the exhaustion this past year has caused, both Trujillo and Alvarado are looking forward to the day schools can fully re-open. “There is nothing like consistency,” says Alvarado. It is something we all appreciate even more than we once did, even more than a snow day.



Eva McCollaum Photo
 Pictured: Mireya Trujillo,
 Assistant Superintendent of Human Resources.
 Gilbert R. Alvarado, teacher and coach at
 Goddard High School.



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January



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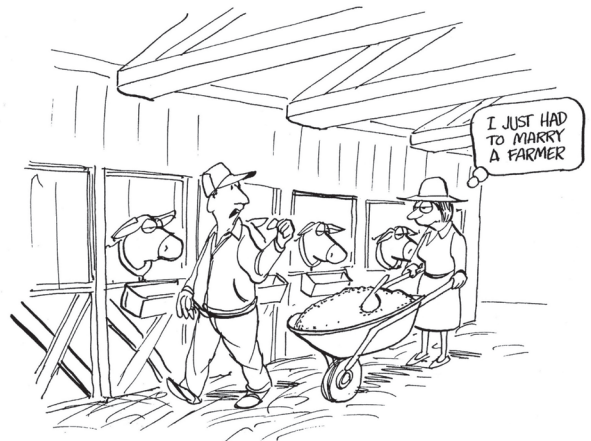
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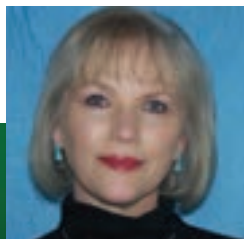
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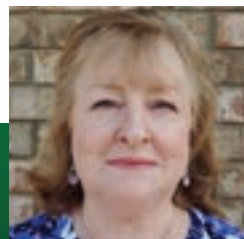
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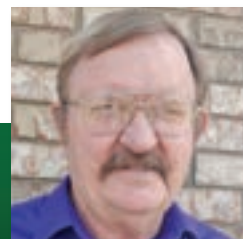
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Bret the BIG CAT

By Bryan Britton

It is always a treasure going to the zoo, watching all the animals roam their exhibits while children watch in bewilderment. Luckily, we have our very own zoo here in Roswell that is filled with amazing animals cared for by a generous and kind staff. One of my favorite exhibits to visit is Bret Maverick, the mountain lion, not only because he is adorable, but also because it intrigues me how such a large cat like him could be native to New Mexico. I got the chance to speak to one of Bret's handlers, Ayrin Meeks, who took me behind the scenes of the mountain lion enclosure and walked me through the life of this amazing creature.

If you have not been to the zoo in a while, the new habitat that Bret lives in is a structure to behold. This new enclosure, opened November of 2020, is a slice of the wild right here in Roswell. It offers plenty of constructs for Bret to climb, which he likes to use in the morning to 'survey his land' and contains plenty of grass, which Bret has never had before. One of his favorite things to do is to roll around in the grass and occasionally eat some as a snack. Although, he usually gets a snack of trout, chicken feet, and/or beef heart and liver. "Anything meaty, is his favorite,"

his handler Ayrin says. "Perk N Jerk once donated their fatty beef trimmings and he absolutely loved it."



As soon as Bret is done eating, it's time to play! Lucky for Bret, he has enrichment everyday full of fun activities that keep his mind sharp and his body agile. Bret is 14 years old, which is older for a mountain lion, so he needs plenty of exercise per day to keep his body in good shape. "Mountain lions have excellent vision, extremely sensitive hearing and comparative to that

have a weak sense of smell and can smell things up to four to five miles away from the zoo," Ayrin states. One of his favorite toys is a ball with a small opening on one side that the handlers add doe estrus, or pheromones, too. "He absolutely enjoys that toy and he will play with it for hours and hours on end." Another part of his enrichment activities is auditory, or the use of sound. They will play sounds of the jungle in his enclosure and his ears perk up. "It's so fun to watch his ears listen to the sounds, as if they are satellites dialing in to a signal." Bret, like most animals, follows his natural instincts and loves to bat, chase and roam his den during the enrichment activities until he is tuckered out.

Once play time is over, Bret likes to lay inside his den and take a nap. Big cats, like domestic cats, like to

take naps throughout the day and can sleep up to 19 hours. That's over twice the recommended eight hours of sleep for humans! "Bret loves his sleep and can't get enough of it. He'll tire himself out from his enrichment activity and he'll sleep for about 2-3 hours. Once he's up, though, he's running around the outdoor enclosure again and he's more active than ever." Thanks to the zoo's many supporters, Bret gets quite a few seasonal donations, and, during the fall, he loves pumpkins the most. Bret will bat them around his enclosure, like a soccer ball, and if they are big enough, he will shred them apart with his huge claws.

"Sometimes he will eat them, but for the most part, he just likes using his claws to shred them. Any donations we can get to help support the zoo are always appreciated, whether to help upkeep the animals or for their enrichment activities. We hope to expand the zoo as well and upgrade some of the enclosures. It would be really cool to bring in a jaguar exhibit or even another mountain lion like Bret. Big cats are my passion; they are what I love to work with the most. He's my favorite."



I would highly recommend visiting Spring River Park and Zoo and paying Bret a visit to see his newly constructed desert sanctuary. Not only to observe the adorable Mr. Bret, but also to catch a glimpse of all the other animals. Foster the growth of Spring River Zoo with a contribution. Visit <https://www.roswell-nm.gov/1422/Zoo>



ROSWELL CHAMBER OF COMMERCE
BUSINESS OF THE MONTH
March: Holloway Construction

Family Builds Legacy

By Eva McCollam

{H}olloway Construction has been at its present location on Sunset Avenue since 1981, but the Holloway family has been building in southeastern New Mexico for over sixty years. It all started with the family patriarch Chalmer Orville Holloway, called C.O. by friends and family.

Though a relatively small company, they produce big projects. Holloway Construction builds and remodels commercial buildings. They are particularly experienced with schools and medical offices. They are currently involved in a remodel of the Yucca Elementary School in Artesia.

For every project they take, Holloway Construction works with a variety of local and far-flung design firms. One of their most recognizable projects is the Kymera Medical building on west County Club. Jason Holloway (a third-generation builder) explained that medical buildings sometimes present special elements of construction, including rooms that will be used for sensitive medical equipment--x-ray and MRI machines--which means they get "into some pretty complicated lead shielding." When asked which building he took the most pride in, he said "all of them." As a builder, he prides himself on his ability to cooperate productively with a wide variety of clients and designers.

He most appreciates the small-town atmosphere and the trustworthy folks in Roswell and the surrounding area. "It is interesting to find and see buildings that my grandfather and my father built." In many ways, the family-owned business continues to influence the next generation. "The kids

do come along to work sites." By riding in the truck, the children learn what buildings the family is working on at any particular point in time.

Holloway Construction has never had to advertise. Their expertise and their excellence are known throughout the community. Even in the changing times and the difficulty of a pandemic, Jason Holloway says, "The city of Roswell treats us very well." It should. The Holloway family has treated the city well.



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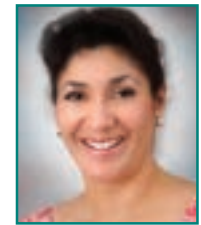
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{ **C** haves County is a beautiful place for dairy farms because of the arid climate and large spaces. Encroachment of dairy farms in California led them to move in the 80’s, 90’s and early 2000’s to other U.S. cities. Some have made New Mexico their home. People thought they moved because of environmental regulations. That is false. New Mexico has the strictest dairy groundwater regulations than any other state in the nation. This is due in part to the Dairy Rule that was passed in 2015. This Rule was a collaboration between the Environment Department, the dairy industry and the environmentalist coalition. The arid climate in NM makes it possible for cows to go out more often; producers can farm their own feed; and there is plenty of space.

A group of dairymen formed Dairy Producers of New Mexico (DPNM) in 1992. This grassroots agricultural organization’s primary role is to advocate for producers in New Mexico and West Texas. New Mexico has numerous dairies. The peak was 184, with the current number about 130.

The price dairy producers receive for their milk was at a historic low for quite a while resulting in the loss of many dairies. Regulations and weather put extra burdens on dairies as well. During times of drought, feed costs rise but producers do not get paid more for the milk. Most consumers have no idea that the federal government determines what producers receive for their milk. It’s a very complex formula on a scale of 100 weight (a hundred pounds of milk). The breakeven point is \$17.50. Right now, milk producers are taking a loss because it is around \$14.50. Everything that happened last year with COVID restrictions and many

other circumstances determine the amount producers receive for their product.

“We have been in a drought for a couple of decades,” said Beverly Idsinga, Executive Director of DPNM. Weather plays a significant role in the dairy industry. In late December of 2015, winter storm Goliath hit New Mexico, Texas and Oklahoma, causing some of the plants where large portions of milk is delivered to shut down, so there was nowhere for the milk to go.

“We go to D.C. a few times a year to protect producer’s interests,” said Kaye Whitefoot, DPNM’s Deputy Executive Director. “It is not just about protecting them, but it is also advocating for them. We do everything we can to make sure

they can milk their cows and do what they love every day,” said Whitefoot.

There is a considerable need for a grassroots organization like DPNM to interact with the many agencies and organizations who regulate the industry. DPNM makes sure the producers have a voice in the decisions that affect their dairies. These agencies/organizations include the Environmental Protection Agency, Department of Homeland Security, NM Environment Department, NM Department of Agriculture, and the U.S. Department of Agriculture, NM Water Quality Control Bureau and NM Water Quality Control Commission. Membership in DPNM is voluntary but most of the producers support the organization because they recognize the



love a dairyman?"

value of what is done on their behalf. DPNM is also a member of Western States Dairy Producers Association which includes dairy associations from Utah, Arizona, Idaho, Oregon, Texas, California and Washington. This group provides an even bigger voice for producers to protect dairies in the states represented.

One of the biggest challenges DPNM faces on a state level is educating new legislators. Most of them are not aware of the impact dairy has on the state. Many of them come from urban areas, so they need to learn about dairies when they get started. This year was even more of a challenge due to COVID restrictions making face-to-face contact with them inaccessible.

“We have an excellent story to tell, especially with all these bills coming out with climate change and environmental justice. It took about a decade to get the Dairy Rule in place. There is still legislation being introduced that tries to undermine or change it, so educating the legislators about what these bills could do to the industry is vital,” said Idsinga.

The dairy industry has an initiative to be Carbon Net-Zero or Negative by 2050. We are already producing 3.75% of the U.S. milk with only 3.5% of U.S. cows. In New Mexico, we are doing more with less. NM

is fourth in the nation in milk production. All our dairies in New Mexico are family-owned and operated. The families live on the land where they dairy, and they farm the feed. They drink the water and breathe the air. It is a generational business. These farms consistently work harder to protect their lively hood for future generations with healthy, nutrient-rich products, keeping the land in a better state for their children to inherit. New Mexico’s farmers

project located in Chaves County, working on turning manure into renewable energy. There is interest from other places to put in digesters or renewable biomass projects in different areas around the state.

“Producers are waiting to see how this one goes and waiting to duplicate it to make it bigger, better, faster. Agriculturists are the original stewards of the environment. We do what we do because



are incredibly efficient. The nutrient-rich water is used four to five times over because they use it to wash down their equipment, water the farmlands, and other various uses.

In October of 2013, AGPower Field Processing and former Governor Susana Martinez broke ground on the biomass

we love it.” said Idsinga.

“Our producers are some of the best people in the world. We want to work for them, we want to fight their battles because they are fighting to feed a Nation,” said Whitefoot.

“So how can you not love a dairyman?”

DAIRY IN CHA

By Dairy Producers of New Mexico

Many people are not aware that all thirteen of the U.S. states comprising our original Colonies still describe themselves historically as dairy states in their promotional literature; but that is because, prior to the Industrial Revolution of the 1830's, all economies were agricultural. Most families at whatever extended level kept cows for the nourishment of their households, just as they maintained their own hogs and chickens and tilled dirt. In a word, folks mostly fed themselves.

By the mid-nineteenth century, machination affected many corners of agriculture while also introducing new ways of producing other kinds of goods, in venues called factories. A handful of denser population centers existed already by their own right, but these factories only enlarged them and meanwhile became the magnetic centerpieces of towns that grew and consolidated into cities throughout the rest of the century. Philadelphia, for example, rose in population from 41,000 in 1800 to 121,000 in 1850 to nearly 1.3 million in 1900 (and Boston in 1900 was only 561,000, while serving as the cultural center of America). The nation, as defined at whatever moment of that era, was still largely rural of course; and a visitor to a city even of 100,000 residents would have seen plenty of agricultural elements around every corner. Yet by the beginning of the 20th century, America began to duplicate the discrete geographical division between Town and Country that Europe had experienced shortly earlier . . .

. . . except that there was an entire sparsely-populated western half of the country which, from the time of the territorial borders established by the Mexican-American War ending in 1846

to the year 1900, experienced a trickling settlement. The vast majority of folks who performed this settling were of the rural class—and were anyway having to build their communities from the ground up, recapitulating the progression from agrarian to industrial. Once again, when possible, virtually everyone had a cow or two, along with hogs and chickens, even while bearing with them in many cases the basic or better tools of the current technologies.

Our wonderful town of Roswell was



founded arguably in the late 1870's, in exactly the way most western outposts were founded—except that in the case of Roswell the wealth of Artesian water stood out. One of the earliest momentous events in its history was the drilling of a prodigious well. Yet beyond its natural privileges in the realm of water, the story of Roswell falls generally in line with many other like towns

west of the Mississippi River during the early 20th century. There were reasons for Roswell to believe that it should be regarded properly as the “Gateway to the Southwest,” but countless other burgeoning townships were devising their own methods to promote themselves similarly. Chambers of Commerce have existed always, even when not officially.

In any case, our town participated on its own schedule according to the same pattern already described: all folks mostly fed

themselves until a division of labor arose in the form of a few people deciding to specialize and expand in milking cows, while others therefore enjoyed the convenient privilege of specializing in other trades and foregoing the upkeep of their own cow barns. In our part of the Southwest, it happened in the 1920's and -30's that a full-fledged dairy industry came about—with processing, bottling, and doorstep delivery, to resemble the structure and service that was already decades old back East.

The thorough book is still yet to be written about the Price-Black family, who milked dairy cows all across the state of New Mexico for most of the 20th century.

And for several decades, when dairy prices were governed very differently than they are now, the Price-Blacks controlled the milk market of the Southwestern United State to a tremendous degree. I am fairly sure that the last holding of the Price-Black legacy of dairy farming was sold to my family in 2004, here in Chaves County when Price's Roswell Farm became Three Amigos Dairy;

CHAVES COUNTY

but on our same site they had milked cows since the 1930's, with a herd that had begun in the family in 1906. Perhaps some of the grey-haired folks in this room can recall the delivery of milk to their door by Price's Creamery (or by Valley Gold, another of their labels). But I am also aware that, by the middle of the century, there had arisen other providers here locally in our county—Glarly's and Raymond Pollard are two. In the late seventies, Jeff Sapp and Jerry Greathouse partnered to develop what eventually became Nature's Dairy and Creamery, which provided the milk to our school children for a long time.

In 1981, three dairy families moved from Arizona to the Roswell Area with new construction of farms: the Richardsons, the Davis's, and the DeGroots. These dairies, of six to eight hundred milking cows, qualified as large for their era. Modeling derived from the calculations made possible by the advent of the PC computer had declared to dairy farmers everywhere that Chaves County, along with a few other pockets of New Mexico, were ideal places to relocate their operations from just about anywhere. And it was roughly five years later that Roswell saw the swift flow of other dairy operators directly out of California as well as a few other points of origin, an influx that lasted for nearly a decade. The still-present names familiar to many are Visser, Hoekstra, Voerhoven, Vander Muellen, Troost, Squire, Vaz, and Villapando. Very soon our section of the Pecos Valley was saturated with dairies—"saturated" in the sense that the state regulations presiding over water usage could allow no more. But for the last twenty-five to -thirty years or so we have averaged over 100,000 milk cows in our valley, which in 1993—for efficiencies—led Leprino Foods to build a formidable cheese plant on the farms' doorstep. It was the advent of the trend of putting the processing plant right next to where the production occurs. Back in 1981, you should know, most every load of milk

was driven all the way to Amarillo, Texas or farther—and back then on single-lane roads behind trucks that belched.

While the Clovis/Portales area has become a weighty dairy region in its own right during the past twenty years, Chaves County, with its replenishing aquifer and its century-old history with the cow, is still the true heart of New Mexico Dairy. Know that our state of New Mexico averages the largest in herd size nationally at 2,400 head milking, and we come in at 9th in production with less than 140 farms. For perspective, states like New York and Wisconsin and Pennsylvania still claim 6,000 to 8,500 dairy farms apiece, with an average milking herd size floating around 80. Even while our cows receive

today all the same special care their lineal forebears enjoyed decades ago when our family farms were smaller, we in New Mexico and here in Chaves County are the champions of efficiency.

On behalf of every dairy operator in Chaves County, I want our community to know that we love that we live and work where we do. Over the last ten years, milking cows in New Mexico has become a much tougher endeavor than it ever was previously. But this special place is our family home—and everyone loves home. We adore and thank our neighbors.



An advertisement for Lore's Cleaning Service LLC. The background is dark blue with white decorative circles. At the top, the name "Lore's" is written in a large, white, cursive font, followed by "Cleaning Service LLC" in a smaller, white, sans-serif font. Below this, the services "Real Estate Listings", "New Constructions", and "Residential" are listed in white, sans-serif font. Underneath, "Business • Commercial" is written in a smaller font. At the bottom, "Text or Call" is written in a large, white, sans-serif font, followed by the phone number "(575)937-5295" in a very large, white, sans-serif font. On the left side, there is a circular inset photo of a smiling woman with long blonde hair wearing a red shirt.

THE GOODNIGHT LOVING CATTLE TRAIL



The Chisum Ranch 1888

By John LeMay

Today Roswell and Chaves County is home to cows. Lots and lots of cows. And, the truth is, Roswell always has been—but for different reasons. While today the cattle are used in the dairy industry, at the time of Roswell's founding and early days it was beef cattle. One could argue in a roundabout way that what we today call Roswell was founded because of the beef trade and the Goodnight Loving Cattle Trail. The trail began in Graham, Texas, and went southwest to the Pecos River, then north through what would later become Roswell, and from there to Ft. Sumner, New Mexico. James Patterson was keenly aware that cattlemen stopped to water their cattle along the trail at the Hondo River in what is today present day Roswell. Patterson built a single 15x15 foot adobe structure, which he used as a trading post.

While those cattle were merely passing through, another man brought the cows home to stay. That man was John Simpson

Chisum, "Cattle King of the Pecos," who came to the Pecos Valley with several thousand heads of cattle in 1867. Chisum first set up a ranch north of Roswell but later moved to more permanent headquarters at South Spring River Ranch south of town. Chisum would also be a prominent figure in the Lincoln County War and New Mexico history in general. During the Lincoln County War, he employed Billy the Kid and fought against the tyrannical Lawrence G. Murphy and James Dolan of Lincoln.

Chisum was well known for his unique way of making his cattle recognizable, and therefore not as easy to re-sell after being stolen by cattle rustlers. In addition to branding his cattle, he also cut their ears down the middle creating an effect famously called the "Jingle-Bob." When it was in operation, not many other ranching outfits in the country could compare to John Chisum's South Spring River Ranch. The adobe structure consisting of nine rooms in a line was famous for its extravagant long porch. Many people,

outlaws and dignitaries alike, visited and stayed at the ranch, including Pat Garrett and Billy the Kid. At John Chisum's South Spring River Ranch, the lady of the house was Chisum's niece Sallie Chisum, his brother James's daughter. Sallie, only 18 when she moved from Texas to Roswell, won the affections of many a cowhand at the ranch. Sallie was also friends with Billy the Kid, and he reportedly wrote to her often.

John Chisum also had two brothers that moved with him to the Pecos Valley, Pitzer and James, to help run the ranch. The three together planted and bound three cottonwood trees together to grow as one, signifying their close relationship eventually.

John Chisum died December 20, 1884, and laid to rest in Paris, TX, the town he lived in during his youth. His memory is forever immortalized in the 1970 film *Chisum*, in which John Wayne portrays the title role, and by a bronze statue in his image that stands in downtown Roswell today.

KEEPING HERDS HEALTHY

By Beverly Coots

Dairies and ranches in New Mexico work hard to keep their livestock healthy and vital, and bovine veterinary practitioners provide essential services to the industry. It is challenging work, often with long hours and many “house calls,” if you can refer to a dairy, ranch, feedlot, or farm as a house.

New Mexico’s climate limits dairy herds’ problems and helps produce high-quality milk. Consequently, we have the largest herd sizes in the United States. Dairy farmers in New Mexico have done more with less, and the volume of milk per cow has increased by thirty-three percent in the last fifteen years. Effective veterinary services play a large part in this increased efficiency.

Veterinarians who practice in this field often come from ranching or dairying families. Tammy Kincaid came from a ranching background and is a Doctor of Veterinary Medicine and a Bovine Veterinary Services partner out of southeastern New Mexico. She was kind to allow an interview and to advise on the writing of this article.

Many of us have depended on a veterinarian for a pet or small animal. Pets get themselves into jams, and we count on practitioners to treat the problematic results. Herds are no different, and cattle being curious about everything can find themselves in fabulous fixes. If you have ever walked on a country road near a grazing herd of cattle, you will find that they come straight up to the fence, and sixty or so hooves will keep pace with you until they scare, kick up a little dust, and run away. They will return if you are out long enough. Curiosity may “kill a cat,” but it can do serious damage to a herd of cattle. Cattlemen and veterinarians work together to prevent these troubles.

As with pets, the veterinary focus has shifted from treating disease to fostering wellness from birth throughout life. With cattle, there is an additional concern of herd health. Bovine veterinarians must be skilled in individual as well as in herd animal health.

The dairy and ranch industries rely on veterinarians as trusted advisors and consultants to manage whole herd

wellness and best practices for herd health management. They still respond to illness and treatment but focus on health and wellness. As a result, our dairy cattle herds and ranch livestock are more vital and healthy than ever before.

As an example of the current wellness focus, the dairy industry uses veterinary services to maintain optimal herd health. This work includes cattle vaccination programs, reproduction management, and nutrition. They also advise on best milking practices and course of treatment for cattle. The veterinarian works with individual dairies to ensure the herd rotation is the best possible for the health of the cow and the production of milk so that part of the herd is “resting” while the other part of the herd is producing milk. Giving the cow sufficient rest keeps the cow healthy and helps in milk production.


Another area where veterinarians are vital to the dairy industry is in the optimization of replacement heifers. These animals are the future of the operation, and a great deal of

work and care is focused on the young stock. Some veterinary services that specialize in the dairy industry also have in-house labs for culturing milk samples and troubleshooting mastitis (the inflammation of udder tissue.)

Bovine veterinarians also work with beef cattle in all phases, including cow/calf management, range stocking management, feedlot nutrition, and herd wellness. They assist in calving management so that the herd is rotating. Some New Mexico herds calve both in the fall and in the spring so that the herd is optimally rested and can reach its full potential.

Dairy farming and ranching are going strong for New Mexico, and bovine veterinary services play a large part in that strength.

Thank you, Dr. Kincaid, for your knowledge and assistance in writing this article.



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IRRIGATIONS VITAL ROLE

By Elizabeth Morales

From the early English settlers to modern times, agriculture has been a mode of existence. When most farms originated, they were designed to meet a family's needs. Modern farming has evolved to meet a population's needs that rely heavily on agricultural products and services. We all know, where there is food, there must be water.

Irrigation in rural New Mexico plays a vital role in maintaining soil landscapes for crop production and water conservation. Cliff Waide is no stranger to the irrigation business.

In 1974, Jack Waide, his grandfather, started the irrigation business west of Hagerman, NM, in south-central Chaves County, just 24 miles south of Roswell. Cliff, while in high school, ran crews for Grandfather Jack. He worked alongside and partnered with him until he purchased the business in 1989.

In 1990 Waide Irrigation Service and

Supply moved from Hagerman, NM to their current location, 6436 Old Dexter Hwy, Dexter, NM. Understanding the family-owned business and the challenges and intense desire to be involved with the family business made it an easy transition for Cliff.

Technology has changed the irrigation business. Center-pivot line irrigation systems are incredibly versatile. They can adjust to rainfall and the evaporation's fix rate, capable of applying fertilizer, chemicals, and herbicides. The use of energy is cut almost in half when using center pivot systems. These irrigation systems are customized to the farmers' specifications and sized according to the acreage. They are allowing farming with a great deal of efficiency and conservations of natural resources.

It is clear, from the expansion and added services Waide Irrigation provides, that the business has prospered from the previous generation. With the additions of irrigation systems, central pivots and lateral, and other services over the years, this family-owned businessman brings out a passion that spills

over to those who work for him.

The business, not limited to farms and dairies, also provides water pipeline services to municipalities in Lake Arthur, Tatum, subdivisions around Chaves County, and are currently setting up irrigation systems for a few pecan orchards.

Cliff is a confident and assertive man. Sitting behind his desk scrolling through the big screen tv with his two right-hand men Derrick Heady, Field Supervisor, and Richard Jones, Parts and Service Manager are at his side. He can see every square mile of the many farms and dairies Waide Irrigation Service and Supply services daily. It is a massive area to cover, requiring much planning and foresight. Each crew maneuvers with ease and precision under his direction. He knows his stuff and the inner workings of every part of the business.

Running the day-to-day operations, spreading the work between servicing farms, installing sprinkler systems, maintaining center and lateral pivots, and



Elizabeth Morales Photo

Dennis Kelly and Elias Gonzales are servicing a center line pivot irrigation system on-site at a local farm.



Elizabeth Morales Photo

Waide Irrigation Service and Supply employees are guiding an irrigation pipe as it is lowered.

troubleshooting problems in addition to providing water to the dairies and other specialized services is a juggling act. It is keeping all the balls in the air with great accuracy and takes a unique, passionate kind of person.

With his level three wastewater and level four water certifications, this businessman's knowledge is the reason why his business continues to grow. Pipelines set up for water going into the dairies, and the wash water, filled with lots of outgoing nutrients, is used to irrigate the croplands.

Another side of the business services he provides is welding. The welding shop fabricates large-scale customized items for their customers and repairs existing systems on and off-site.

Cliff says the best part of his job is his customers. "It's agriculture; it's a community. All my customers are my friends; that is the best part." Richard, the parts and service manager, enjoys everything he does. "That is what is great about this job, the variety of the jobs and the customers."

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K'iche'

A Mayan Language

By Lonny Coots

There is a wide tapestry of indigenous languages that span the United States – and they are not all related. One feels it strongly in New Mexico, which boasts Navajo, Apache, and various Pueblo languages. However, as you may have guessed, this eclectic variety does not stop at the border. The Americas are laden with languages spoken before the fateful year of 1492, from Inuit in the far North to Quechua in the Andes. More and more native speakers of far-away indigenous languages have been immigrating to the United States as of late.

Dr. Robert Hagevoort, an associate professor with the College of Agricultural, Consumer, and Environmental Sciences at NMSU, often delivers specialized training to incoming dairy workers, both in English and Spanish. However, on one occasion several years ago, he noticed that a man was interpreting the instructions for a group of perplexed coworkers. After some inquiry, Dr. Hagevoort learned that some present did not even speak Spanish; they spoke K'iche', a Mayan language native to rural Guatemala.

Although he does not have any concrete statistics, Dr. Hagevoort says it

looks like the number of K'iche' speakers in the dairy sector has been rising since then. In fact, in his program, they have taken the extra step of having their instructional materials translated into K'iche' in cooperation with native speakers in Guatemala; they send them off to a school teacher familiar with several dialects, including K'iche'. Until recently,



this would have been a much more challenging task, but thanks to a UNESCO project, a standardized Latin orthography for K'iche' has been developed, allows the recording of the language; the ancient glyphic system, for which the Mayan languages are famous, has been long

forgotten – academics finally got around to deciphering it in the late 20th century. In any case, though majestic on stone, the Mayan glyphs are impractical for training dairy workers on an iPad.

As one might expect, Mayan languages such as K'iche' are not in the same language family as English and Spanish, so learning either from such a distant perspective can be difficult. Among its notable features, K'iche' has an ergative-absolute alignment, which means that a verb interacts with the subjects and objects linked to it in a fundamentally different way than in most European languages. It is somewhat uncommon cross-linguistically, but because it is not prominent among the most widely studied languages, including Arabic or the Far East, the ergative-absolute alignment has an exotic glamour that linguists find attractive. Found in Basque and the Aboriginal languages of Australia. Dr. Hagevoort says that he is happy to have collaborated to bring dairy training into K'iche' mediums; when it is difficult to understand each other, it is difficult to get along, so the translation project has helped engender a feeling of goodwill with arriving laborers.



**Topliff Dairy Chair
Extension Dairy Specialist &
Associate Professor**
NMSU Ag Science Center at Clovis
2346 SR 288, Clovis NM 88101
Phone Office: (505) 985-2292
Cell: (806) 786-3421
E-mail: dairydoc@nmsu.edu
Web: <http://dairy.nmsu.edu>
Google Scholar Orcid ID: <https://orcid.org/0000-0002-1359-3912>

Meet Dr. G. Robert Hagevoort

Dr. Robert Hagevoort, a native of The Netherlands, is an Associate Professor and Extension Dairy Specialist at New Mexico State University. Prior to joining NMSU in November of 2005, Dr. Hagevoort served for over 10 years as an independent dairy management consultant in California.

As an Extension Specialist, he works closely with the dairy industry on many emerging issues; environmental, regulatory and otherwise. In an effort to rebuild a dairy program at NMSU, Hagevoort is the co-founder of the U.S. Dairy Education & Training Consortium. His current focus is the development and implementation of a comprehensive dairy workforce training and education program. Programs in dairy safety awareness, animal handling, parlor performance, calf care, feeder performance, and hospital and maternity care and mid-level leadership development are being developed and evaluated.



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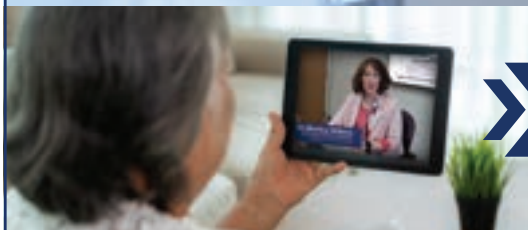
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“YEP!” ROSWELL LIVESTOCK AUCTION



longer depended on the railroad. Local livestock auctions began to emerge, and these were well supported by the regional ranches. By the end of World War II, the outdated packing plants near terminal markets moved to the plain's states and local livestock auctions replaced many of the larger auction houses. Roswell Livestock Auction was established in the early 1950s and has been going strong ever since. It began with sheep, goats, cattle, and horses. It has changed owners only three times since it opened but has been in the Wooton family for thirty-six years. They largely sell cattle now and have an auction every Monday. In 2020 more than 75,000 head of cattle moved through the auction, 1500 to 1800 per week, with a total of 50 million dollars in sales.

Roswell Livestock Auction takes consignments and sells for local ranchers throughout New Mexico, and parts of west Texas. They draw from a 350-mile radius including the Big Bend area and occasionally Arizona. They sell to the highest

bidder and take a commission. Before auction they class the cattle by age, weight, sex and quality. They keep a veterinarian on call for pregnancy checking cows, testing bulls and health certificates. Roswell Livestock Auction rarely sees fat cattle, they sell cattle at 700-900 pounds which go to feedlots for fattening and they sell calves and light yearlings to grow "out". Cattle come into the yard outside the auction house and usually remain for less than twenty-four hours. The livestock are fed and checked and sorted before the sale. The auction employs eight to ten full time employees with as many as forty-five part time employees. The auction has long had a sales barn café which is still open though only for take-out at the writing of this article.

In an interview for this article, Benny Wooton said that he had to stay abreast of the factors that affect the price of cattle. There are lots of different values for cattle. He joked that it seemed like the more he learned the less he knew. He lamented the current dry weather but reinforced the need to move the cattle for the welfare of the livestock. He noted that as long as we have grassland for grazing in New Mexico the Livestock Auction will be going strong.

By Beverly Coots

The history of the United States is marked by the history of railroads and cattle. To get cattle to market after the Civil War, cattlemen would drive their herds twelve to fifteen miles a day for two to three months to the nearest terminal market. These terminal auctions were the first competitive livestock markets. They published daily market values for cattle and were the groundwork for the USDA grading system established in the early 1900's. The cattle drives ended as the railroads came to Texas and places west. There was no need for the drives to get cattle to market. The railroads did the driving. Then in the 1930's Detroit began rolling out their first trucks and cattle sales and trades no



Photograph By Beverly Coots

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- 2 The deadline to submit the photo of your pet is **5 p.m. on April 23rd, 2021**. Pictures will be posted on our Facebook page for online public voting starting **April 26, 2021**.
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MAKE SOMETHING FUN AND FRENCH

By Eva McCollaum

Ah, Spring! The season of the egg. With the coming of Easter and so many people now on KETO eating plans, I think it's the perfect time to revisit a classic French dairy specialty—quiche!

Quiche offers the rare delight of being delicious, whether warm or cold. It reheats beautifully in the microwave, and it can be served with a simple green salad to make a filling and nutritious lunch. For those who are gluten sensitive or very strict KETO, it can be made crustless in a well-buttered dish.

For the home cook who wants to try the crusted version, I offer my recipe for a simple crust that will work for two deep dish quiches.

Crust (for two quiches)

Ingredients:

2 cups flour

½ cup shortening

¼ cup butter

1 teaspoon salt

Ice water

Mix the salt into the sifted flour. Cut or roll the shortening and butter into the flour until it resembles a coarse meal. It is okay if some of the butter stays in pea-sized lumps. Add just enough ice water to make a loose ball of dough.



(The amount of water needed to do this will vary depending on the weather and temperature the day you make it.)

Wrap the dough in plastic wrap and chill for at least an hour and no more than twenty-four hours.

My New Mexico Quiche is based on the traditional quiche recipe and inspired by my father's signature grilled cheese sandwich.

NM Green Chile Quiche

Classic French Dairy Specialty Quiche!

Ingredients:

4 large eggs

2 cups cream

1 cup shredded Longhorn cheese

¼ to ½ cup roasted chopped green chilies

1 teaspoon salt

2 teaspoons brown mustard

¼ teaspoon garlic powder

Preheat oven to 425 degrees. Roll half the crust recipe into a 12 to 15-inch disk, put it in a deep pie dish (between 9 and 10 inches across), then crimp the edges. Whisk together the eggs, cream, salt, mustard, and garlic powder.

Stir the cheese and chilies into the egg mixture and pour into the crust. Bake in the oven for 15 minutes to seal the crust, then turn the oven to 325 for the quiche to

finish baking. If you use a metal pie dish, this will take about 35 minutes. If you use a glass pie dish, it will take closer to 50 minutes. Remove from the oven when the center is set but still a bit wobbly. Let the quiche cool for at least ten minutes before you serve it.

If you prefer a more traditional French version of the quiche, replace the Longhorn cheese with Swiss, leave out the mustard and green chilies, replace the garlic powder with a dash of grated nutmeg, and layer a cup of crumbled cooked bacon into the pie dish before pouring in the egg mixture.

Another great thing about quiche is all the possible flavor combinations. You can add Spinach, broccoli, mushrooms, olives, onions, sausage, Feta cheese, Fontina, mozzarella, and diced ham can easily be used to give this classic recipe new flavors.

I usually slice the quiche into eight

servings, but it has a richness that allows it to be satisfying even when sliced more thinly.

Next time you're wondering what to make for lunch on a breezy Saturday or what might work for Sunday brunch, consider quiche, the ultimate celebration of Spring.



Eva McCollaum Photos

More Cheese Please

By Beverly Coots

Leprino Foods got its start in 1950's Denver, where Mike Leprino began a family-owned market selling grocery items and handmade cheese. Since 1950 Leprino Foods has grown into a global industry with offices and plants around the world. The company employs 4,000 people, and its products are in over forty countries. Leprino operates nine full-scale manufacturing facilities in the United States. One of those facilities is here just south of Roswell's city limits.

Despite its growth over seventy years, Leprino is still a family-owned business committed to an entrepreneurial spirit and high-quality products. Leprino is the largest producer of mozzarella and pizza cheese in the world. Along with mozzarella, they make reduced-fat Monterrey Jack, provolone, and reduced fat cheddar.

Leprino employs a technique called pasta filata or roughly translated as spun paste. This type of cheese originated in the north Mediterranean areas: Italy, Greece, the Balkans, Turkey, and eastern Europe. The cheese is "stretched." This method gives young cheese a moist elasticity which makes it perfect for pizza. It is no surprise, then, that Leprino supplies a large portion of the pizza cheese market.

Leprino also makes several high-quality nutrition products: micellar casein concentrate, two types of lactose, sweet whey, and several whey protein types. The market for nutrition products has boomed in the last two decades. Just look at the local grocery for confirmation. These products are used in protein mixes, baby formulas, sports nutrition products, frozen confections, soups, and even margarine.

Casein is derived from the Latin word for cheese. It is a milk protein used as a dietary supplement. Leprino's micellar casein concentrate is 95% casein and comes from grade A milk, which means our milk here in the Pecos Valley. It is a slow absorbing

protein, and when added to foods, that slow absorption increases the sense of being full. It is a satisfying food.

Leprino's lactose is a natural sugar that comes from milk. Lactose may have a bad reputation in some circles, but it is useful to the food industry. Leprino's infant edible lactose is used in baby formula, while their refined edible lactose is used in confections, baked goods, dry mixes, and seasoning blends.

Anyone who has made cheese is familiar with curds and whey. The curds are the clotted milk and the first step in making cheese. The whey is either sweet or sour. Sweet whey is the liquid left from making hard cheeses after the curds are pulled. Sour whey is the product left after making acidic dairy products like strained yogurt or cottage cheese. Twenty percent of the protein

in cow's milk is whey protein used in many foods, from infant formula to protein mixes and desserts.

New Mexico ranks 4th in cheese production in the United States, producing 7.4% of the nation's cheese. Leprino is a big part of that production. Its local facility employs over 600 people, is a regional market for dairy producers, and recycles their treated effluent water for irrigation on neighborhood farmland.

Leprino made Roswell, NM, one of its homes because of our high-quality milk. It is a "win/win" for local dairies as well as Leprino. Raise that slice of pizza high along with that protein shake and know we are contributing to the local economy. More cheese, please.



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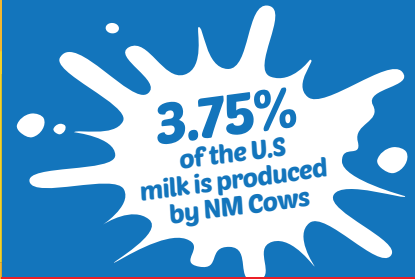
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New Mexico Dairy Industry Key Indicators



New Mexico is the **4th** leading state in cheese production, Producing **7.4%** of the country's cheese



Milk production in the Southwest (NM, TX and AZ) is the **3rd** largest milkshed in the nation behind WI and CA

Herd size on a New Mexico dairy farm is the largest in the nation, That's **2,300** Cows!

The Economic Impact of Dairy Products

	NM	U.S.
Total economic impact of dairy produced and sold in NM ⁴	\$4.45 billion	\$198.9 billion
Contribution to GDP	= 4.2% of NM GDP (\$105B)	= 1.0% of U.S. GDP (\$21.43T)
Dairy Receipts – sales of dairy products ²	\$1.4 billion	
Dairy receipts as a % of NM total farm receipts ³	43.4% (1 st in NM)	
Total employment generation in NM ⁴	5,437 direct jobs	1.0 Million direct jobs
	(\$194 million paid in direct wages)	(\$37.6 billion paid in direct wages)
Indirect jobs supported by dairy industry ⁴	16,224 indirect jobs	2.1 Million indirect jobs
Cheese production ⁷	7.4%	4 th in U.S.
Number of dairy farms ⁵	127 farms (2020)	Down 32% from 2004 (186 farms)
Total number of milking cows ³	329,000 (2019)	Down 10% from 2006 (362,000)
Number of cows per dairy ⁶	2,329 (2019)	1 st in the U.S.
Milk produced ⁵	8,187 M lbs (2019)	218,382 M lbs (2019)
Contribution to national milk production ⁶	3.75%	9 th in the U.S.
Milk productivity ⁶	25,113 lbs/cow	3 rd in the U.S.

County	# Farms ⁵ Nov 2020	Change peak ⁵ Jul 2004	Milk Cows ³ Jan 2020	Milk (lbs) ⁵ Nov 2020	% calculated	Cash Receipts calculated
Curry	25	20 (+5)	86,000	166,295,715	25.18%	\$ 352.5M
Chaves	26	41 (-15)	80,000	157,991,751	23.92%	\$ 334.9M
Roosevelt	35	44 (-9)	58,000	144,808,233	21.93%	\$ 307.0M
Lea	10	17 (-7)	33,000	67,233,270	10.18%	\$ 142.5M
Dona Ana	10	23 (-13)	27,500	41,892,452	6.34%	\$ 88.8M
Socorro	7	9 (-2)	12,600	20,678,525	3.13%	\$ 43.8M
Valencia	4	7 (-3)	8,700	16,264,480	2.46%	\$ 34.5M
Eddy	3	7 (-4)	9,000	16,217,450	2.46%	\$ 34.4M
Luna	3	0 (+3)	-	13,699,680	2.07%	\$ 29.0M
Other Counties Total	4	7 (-3)	15,200	12,662,661	1.92%	\$ 26.8M
New Mexico Total	127	186 (-59)	329,000	660,407,856	100%	\$ 1,400M

Information Credited to New Mexico State University Ag Science and Robert Hagevoort Ph.D. Extension Dairy Specialist at the Ag Science Center at Clovis, 2346 SR 288, Clovis, NM 88101 Phone: (806) 786-3421 E-mail: dairydoc@nmsu.edu - <http://aces.nmsu.edu/ces/dairy/index.html> 1 USDA NASS, Dec 17, 2020: <https://downloads.usda.library.cornell.edu/usda-esmis/files/h989r321c/q524k13h/ws85b748b/mkpr1220.pdf> 2 USDA NASS: https://www.nass.usda.gov/Quick_Stats/Ag_Overview/stateOverview.php?state=NEW%20MEXICO 3 NMDA 2019 Ag Statistics: <https://www.nmda.nmsu.edu/wp-content/uploads/2020/12/2019-NM-Ag-Statistics.pdf> 4 IDFA #DairyDelivers: <https://www.idfa.org/dairydelivers> 5 Market Admin. Report, SW Marketing Area: https://www.dallasma.com/order_stats/admin_reports.jsp 6 Progressive Dairyman: <https://www.progressivepublish.com/downloads/2020/genael/2019-pd-stats-lowres.pdf> 7 Leading States in Cheese production in 2019: <https://www.statista.com/statistics/195764/top-10-us-states-for-cheese-production-2008/>

NEW MEXICO DAIRY FACTS... DID YOU KNOW?

Hey Gladys, did you know there are only 5% more of us cows today than in 1920?

I had no idea, Buttercup! That is interesting.



Compiled by G. Robert Hagevoort, PhD, NMSU Extension Dairy Specialist

That dairy production in NM, TX and AZ combined is the third largest production area after California and Wisconsin?

That NM is the 4th leading state in cheese production, producing 7.4% of the U.S. cheese?

That NM is the 9th leading state in milk production: 3.8% of the milk with 3.5% of the cows on only 127 dairy farms?

That 85% of the milk in New Mexico is produced on the East side of the State (Curry, Roosevelt, Chaves, Lea and Eddy), 10% in the Southwest (Dona Ana, Sierra, Luna), and 5% around Albuquerque (Valencia)?

That despite the increase in dairy cow numbers in the 80's and 90's, there is only 5% more cows today than in 1920?

That the total economic impact to the State of New Mexico is \$1.4 billion, which indirectly generates another \$3.1 billion annually in converting that milk to nutritious quality dairy products (IDFA, #DairyDelivers).

That dairy farms provide roughly 1 job for every 100 cows, and an average dairy will employ almost 30 employees?

That creates about 6,000 direct dairy jobs while affiliated industries like cheese plants generate another 16,000 jobs?

That the largest cheese plant in North America calls New Mexico home?

That Southwest Cheese has the ability to process 300 tanker loads per day?

That translates to 5.1B lbs. milk 588M lbs. cheese and 37M lbs. whey/year?

That is 10% of the U.S. cheese market, or 1

out of every 10 slices of cheese?

That it takes the milk of 175,000 dairy cows daily to fill 300 tanker loads?

That milk is cooled and tested and picked up immediately for processing?

That despite the size and despite some of the stories 95% of the nation's dairies are still family owned and operated?

That New Mexico dairy cows produce 3.75% of the U.S. milk, with 3.5% of the U.S. cows, and only 127 farms?

That New Mexico dairy production analysis shows a 33% increase in production efficiency in the last 25 years?

That producing more dairy products while utilizing fewer resources to do so greatly improves a sustainable industry?

That Capper and Cady (2020) reported that between 2007 and 2017: industry GHG emissions declined 19% per gallon of milk, while milk production increased by 25%, and total GHG emissions from milk increased by only 1%?

That using Capper and Cady's 2017 numbers we can conclude that U.S. dairy met its 2020 goal of reducing GHG with 25%?

That in comparison a 2017 gallon of milk was produced: with only 80% of the manure, 83% of the nitrogen, and 86% of the phosphorus excreted?

That in NM with a stable herd size and increased efficiency, the footprint per gallon has declined 8 to 12% as well?

That says that dairy farming in NM is an environmental solution!

That if we eliminated dairy cows in the US

altogether, GHG emission reductions would only be 0.7% of total US GHG?

That according to NMOSE numbers total water diversion to dairies is about 2-3%?

That NM dairies recycle and utilize water 3-5X for cooling, sanitation, flushing, and ultimately as irrigation water?

That part of the water that cows drink doesn't disappear but ultimately ends up in your fridge as milk?

That about 43% of a cow's ration exists of by-products which otherwise would be burnt or take place in a landfill?

What does that mean? Well, to put it plain and simple: in 1800, one family farm could only supply food for one other family, while in the US today farmers make up only 2% of our population, but each can feed, 125 other people!

For more info contact: NMSU ASC Center Clovis, (505) 985-2292, ces_dairy@nmsu.edu

For additional info see NMDA Stats at: <https://www.nmda.nmsu.edu/2020/12/latest-new-mexico-agricultural-statistics-bulletin-released/>

Compiled by G. Robert Hagevoort, PhD, NMSU Extension Dairy Specialist (updated 01-21)



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Green Chile Pistachios

These Pistachios are meaty and full of flavor. They are grown right here in Roswell, NM. These tasty treats make a fabulous treat for the entire family. I am not particularly eager to share, but I had to share these nuts because I wanted everyone to experience the fantastic fresh tasting nut. Thanks, Kirk for my bag!

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ENJOYING PHOTOGRAPHY

By Jeffrey Curtis

I have added the challenge of capturing bird photos in flight; they can be tricky to photograph adequately. I have searched for a local or close spot to find them, and it led me to Rattlesnake Springs. Native Americans first used this hidden oasis in the Chihuahua Desert Plains before being homesteaded & farmed in 1880 by William Henry Harrison, not the ninth President of the United States, claimed to be his relative with the same name. Harrison created a ditch system surrounding the spring providing water to Carlsbad Caverns 9.9 miles to the north. Henry Harrison built the ditch system

labeled Harrison Ditch System; used at the park. After his death, the park service took over.

I went searching for a Northern Cardinal or Grey Hawks as well as Orchard, Hooded and Baltimore Orioles, but the area is known for its spring migrants, with April and May bringing the most significant number of migratory birds with the fall close behind in spotting rare vagrants taking refuge in the oasis. I found a Northern Flicker drinking from the ditch system and a few ducks enjoying the springs. As well as a dozen Mule Deer who must have known it was not

hunting season or they were in a protected wildlife refuge.

As you enter the park, you will find a large area with massive trees providing shade with picnic tables, grills, public restrooms and water fountains, but you will need to bring snacks and beverages for other options. Past the picnic area, you will find the sizeable natural spring with more wildlife before reaching the hiking trail through Rattlesnake Canyon, a 5.4-mile trek with a moderate difficulty rating with beautiful wildflowers and wildlife.

Cattle Kings of the Pecos Reveal-It! Answer Key

Congratulations, you did it! Mr. Kim Wiggins would like to thank you for finding all 14 objects! He can now put his painting back in his gallery.

Match the numbers to the objects down below to see if you found them all:
1. Bee 2. Saguaro Cactus 3. Fish 4. Green Chile 5. Heart 6. Paddle 7. Rabbit
8. Red Chile 9. Roadrunner 10. Snake 11. Spur 12. Worm 13. Yo-yo 14. Zia Symbol



Plant, Sunlight, Water, GROW!

By Bryan Britton

I was checking out at a grocery store one day when I saw this cute little plant with green leaves and a little flower in the middle. It looked so pretty and healthy and had a tag on it that read, "easy to take care of!" At that moment, I had a flashback to all the plants I had killed before. I thought to myself, well, the tag wouldn't lie to me, right? Wrong! I took it home, and within a month, it too had died just like all the others before. As I laid to rest my recently dead house plant in the trash, I thought to myself, "what happened? Where did I go wrong?"

I sat down at the kitchen table and looked around the room. It was dark. Very dark. Maybe I should have opened the blinds? Yes. I dug through the grave of my dead house plant to find out more. The soil was dry. Oh, so dry. Well, I must not have watered it enough, or at all, since I couldn't remember when the last time I had watered it. Oops. Well, now where do I go from here? I love houseplants! I want my house to be the amazing oasis I see others have on Pinterest! I was determined. I went online to find the perfect plant, the one I could not kill. The answer I got was succulent. I did some more research on the plant, and I went out again to pick one up. One month later, it did great! I followed the instructions, and it was thriving, looking great, and had new growth. One thing led to another, and I finally had an oasis of my own, growing right in my kitchen. Now and again, I have guests over to my house, and they always ask, "how do you keep your plants alive? I always kill mine!" So, I thought I would share some of the knowledge with everyone so you, too, can have your own oasis of Pinterest!

1. Here Comes the Sun!

Make sure to survey your house for the type of light you have in your home before bringing any plants in. It's essential to know how much light comes into your house and where the best place is for your plants. You might want all your plants in the kitchen, but if it doesn't get enough light, your plant might quickly give up on you.

2. Research, Research, RESEARCH!

You know yourself better than anybody else does, or at least I hope you do. If you know you forget to water your plants, don't get a plant that requires frequent watering! Do some digging online and find some plants that meet your lifestyle, i.e., your house is on the darker side, you forget to water, you overwater, etc. Once you figure out what kind of plants best fit your personality, then you can go shopping.

5 Not-So-Hard-to-Kill Plants

These plants can handle a little neglect from time to time without breaking the bank or your heart.

Snake Plant



Snake plants are so easy to take care of. They don't need a lot of sun or water, but they can get sunburned easily!



Swiss Cheese Plant

This popular plant loves sun and moisture. Once this plant is in its new home, try not to move it or it will get very upset!



African Violet

African Violets can be picky, but they are so pretty! Water from the bottom by soaking it and don't let water touch the leaves to ensure it blooms!



Chin Cactus

This sharp looking cactus is perfect for those who forget to water, although they do require lots, and lots of sun to grow.



Rose Painted Calathea

With beautiful leaves, this plant likes warm temperatures, prefers bright, indirect sunlight and needs a be in moist soil.



3. All About that Base.

One of my favorite things to do when I get a new plant is to find it a new little planter so it can thrive. Be sure to always get pots with draining holes at the bottom! Plants need airflow through their roots so they don't get mold or root rot. Root rot, in my opinion, is the cause of most plant deaths. If they sit in stagnant water for too long, mold starts to grow and wreaks havoc on the plant's foundation, their root system. Make sure to get a pot that is not too big either. The plant should rest comfortably inside the new pot with no more than 2 inches around the plant.

4. It's Alive! IT'S ALIVE!

Remember: plants are living things and need to be taken care of as well. I'm not talking about creating a lustrous life for your plants, but they do respond to different types of sounds and environments. Plants even like to be sung to quite often and enjoy a variety of music as well! Some plants are picky about being moved too often, so be sure to read up on your plants to learn more about them. Once you start getting to know your new plant roommates, I promise they'll stay alive a lot longer.

FATHER ADVISES PATIENCE

By Eva McCollaum

Since the beginning of these “interesting” times of quarantine and school closings, parents throughout the community have faced challenges in ensuring their children get the education they need and deserve. Sean Smalls, a radio producer and father of two has advice that will help.

Smalls has had good experiences with the Roswell Independent School District (RISD), where his seven-year-old daughter Rhiannon attends Del Norte Elementary School. When the schools first shut down after spring break of 2020, the family spent a month without a clear sense of what to do about their daughter's schooling. They reached out to the school, and soon they were meeting to revise Rhiannon's IEP (Individualized Educational Plan) for the times of COVID. “Her specialists and therapists have been phenomenal through this entire thing,” Smalls asserts.

Because RISD has had some form of hybrid schooling for months, his daughter has online and in-person services. The traditional days and weeks of school are still some time in the future, but Rhiannon has adapted to the hybrid. Smalls attributes that to the cooperation and support of the school with the parents. His most helpful advice to other parents is, “Be patient!” No one has complete or straightforward solutions to the problems of school in the time of a pandemic. However, he says, “In every situation, if you are a pliable parent, [RISD] will work

with you.”

That may mean that the child will become more well-versed with ZOOM classes and check e-mail than a parent. That may mean having to find ways to reach out to the school other than in person. Electronic forms of communication may become even more commonplace than telephoning the teacher.

Smalls also thinks it is important to remember that parents advocating for their children should remember not to treat the situation as adversarial. It is not “us” against “them” when it comes to parents and school staff. Parents can find comfort in the thought that has come to him more than once; “These people want the best for my child.” Though some teachers are responsible for the training of more than 100 students, they still see the value in each and every one. Their experience and training can be a rich source of perspective and support, especially when parents find themselves exhausted by work and family demands in their own lives.

Indeed, school staff has found teaching remotely as challenging and frustrating as anyone. They fully recognize that when students do well, everyone does well. That is one area where parents, teachers, administrators, and students can agree.



Eva McCollaum Photos
Top: Sean Smalls with his two children
Bottom: Rhiannon Smalls

Writers Rejoin Community

By Eva McCollaum

Until the pandemic closed the JOY Center on north Montana Avenue, a group of seasoned writers met there every Wednesday of the school year from 3:30 to 5:00 to pursue the craft and art of writing. They call themselves the JOY Writers. For over twenty years, they have shared their work with each other and the greater Roswell area. They give yearly readings and seminars, have published an annual collection titled *The JOY Reader*. Members include novelists, poets, essayists, and even journalists. Membership in the group requires no financial investment but a substantial investment of work and trust. Eva McCollaum, MFA and Professor Emeritus from the New Mexico Military Institute has led the group since its founding in October 1999.

When it began, the group was based on the work of Kevin McIlvoy, MFA, and English Professor Emeritus from New Mexico State University. McIlvoy had been leading a group of senior writers in Las Cruces at the Munson center for years. Because McCollaum had graduated from the writing program at NMSU some years earlier, McIlvoy invited her to lead the Roswell group. At the time, she was teaching English at Goddard High School. In the intervening years, she has gone on to earn her MFA in Fiction from Warren Wilson College in North Carolina.

The membership of the group has varied widely. The attendance has also changed. For that first meeting over twenty years ago, there were eight writers in attendance.

Some weeks as few as five writers meet, and sometimes as many as fifteen have brought their talents to the JOY Center.

Over the years, members have written memoirs, essays, novels, poems, and articles in various publications. The range of material is considerable, from fantasy novels to non-fiction biography. Carolyn Patterson Sidd, one of the most gifted group members, recently earned

produced a book (*The Last Sharecropper*) and a story collection (*The Lea Mansion Mysteries*). Hedda P. Saltz created two poetry collections (*Free Rain* and *Shattered Beautiful Things: An Arabella Opera*). Ralph Rivera, whose letters are often published on the op-ed page of the *Roswell Daily Record*, created the novel, *Espiritu*. Beverly (B.A.) Coots is working on a Christian trilogy, of which the first installment has been published (*Gabby*

Care). The late MJ Johns, a charter member of the group, published *Destiny Stone*.

Other group members serve many parts of the community—churches, schools, businesses, and even other publications. They include William Lawrence Lowery, Barta Howse, Sue Ann Carpenter, Sandra Allensworth, and Lonny Coots. The group's traveling correspondent Jenny Currier lives, works, and writes in Rhode Island (often Greece).

Because group membership is fluid and has been on hiatus for nearly a year, their latest edition of *The JOY Reader* will not come out until June of 2021. They are looking forward to the day they can begin meeting together again in their old home, the JOY Center. Until then, they will be gathering at the Chamber of Commerce building on Richardson at their usual meeting time. Anyone interested

in participating in the group should get in touch with Eva McCollaum at (575)624-1376 or evamc2@hotmail.com with the subject line "JOY Writers."



her MFA in Fiction. Her mother, Barbara Corn Patterson, now has three books under her belt—a memoir (*Rock House Ranch*), a story collection (*The Woman on the Table and Other Stories*), and a novel (*The Ranch Wife*). Joyce McCollaum

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THANK YOU!

To the Chaves County Commission, County Staff, Community Leaders and Friends for the support and encouragement that you have offered to me in my new position as Chaves County Manager. It is an honor to work for you and for our great community!



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ROSWELL CHAMBER OF COMMERCE

Cattle Kings of the Pecos Reveal-It!

Oh no! Mr. Kim Wiggins added some objects to his painting, and now he can't find them! He needs your help to find the objects and restore his painting!

Help us find these hidden objects in the big picture below:

1. Bee
2. Saguaro Cactus
3. Fish
4. Green Chile
5. Heart
6. Paddle
7. Rabbit
8. Red Chile
9. Roadrunner
10. Snake
11. Spur
12. Worm
13. Yo-yo
14. Zia Symbol

Check to see if you are correct on page 37. No peeking!

If you would like to read more about Kim Wiggins and his artwork, visit pages 18 and 19.



new

We like to call it Crispyjuicytender

**Spicy Crispy
Chicken**

**Crispy
Chicken**

**Deluxe
Crispy
Chicken**



Order ahead on the app

Prices and participation may vary. Cannot be combined with any other offer or combo meal. ©2021 McDonald's.



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