



# Annual Irvin Alumni Ruidoso Rendezvous..... An Established & Growing Tradition!



## 21-24 October 2024

**Mini Reunion Planning  
Oct 2013**

**Irvin Rendezvous – Oct 2022**



### Will YOU be at the NEXT one?



### WE HOPE SO!!!

Read on.....





# Annual Irvin Alumni Ruidoso Rendezvous..... An Established & Growing Tradition! 21-24 October 2024



**HISTORY:** During the Class of '62 50<sup>th</sup> Reunion, there was some discussion of having Alumni get together in the future. In October of 2013, about 15 Irvin Alumni met informally at the Inn of the Mountain Gods in Ruidoso, NM, to discuss a plan for future Irvin Mini-Reunions. Pam Cotten ('62) volunteered to host the first Mini-Reunion in Fredericksburg, TX, the following year which was a smashing success with about 45 '61 and '62' Alumni attending. Unfortunately, no one volunteered for 2015 so another plan was needed where the get together would be more informal requiring less planning. Thus, the idea of having an Irvin Alumni Mini-Reunions/Rendezvous in Ruidoso at the Inn of the Mountain Gods the third week in October every year was devised. The first Irvin Alumni Rendezvous occurred in October 2016 with about 65 folks attending. Since then, the Rendezvous have occurred every year since then except for 2020 (Covid) and last year as an Irvin Reunion was held in El Paso.

The Irvin Alumni Rendezvous are just informal gatherings that provide a means for Irvin Alumni and friends to visit and relax and enjoy each others' company. Each year some of our most enthusiastic "newbies" are those who recently celebrated their 50th high school reunion and it's fun to see younger & older Irvin Alumni and their spouses/partners. There is no set schedule or pre-planned events (other than the 5:00PM Happy Hour each evening at Wendell's Lounge), and **no necessary event registration** (but your own lodging reservation is on-your-own). Note that Wendell's Lounge and Wendell's Restaurant will be open every evening.

If you think you might be interested in attending, please contact me and I will put you on the distribution list to receive new information and updates. I will make name badges for the attendees.

**HEADQUARTERS LOCATION:** Inn of the Mountain Gods [1-800-545-9011](tel:1-800-545-9011) but you can arrange other nearby lodging. You will need to reserve your lodging on your own. You can make your room reservations on the Inn of the Mountain Gods website.

## **TYPICAL POPULAR ACTIVITY CHOICES:**

- \* All-attendees invited to evening rendezvous at 5PM at Wendell's Lounge in the Inn of the Mountain Gods **each day** (informal).
- \* Throughout the day, unplanned opportunities for small spontaneous groups or pairs (or individuals soaking in the peaceful mountain solitude & serenity)..... your choice ... hotel golf course, paddle boats, hiking trail, exercise gym, indoor pool & hot tub, etc.
- \* Day-trips to tourist attractions around Ruidoso and nearby countryside, as friends' shared interests get them together.
- \* Evening attractions in Ruidoso include dancing at "Win/Place/Show" Nightclub in town, or Inn of Mountain Gods restaurants & coffee shops or casino fun ..... Or fun social gatherings in a hotel hospitality room in the evening if hosted by an attendee(s).

**Bryson McCool ~ class '61 (Las Cruces, NM) [brymccool@gmail.com](mailto:brymccool@gmail.com)**

# Wendell's

## LOUNGE



# Wendell's

## LOUNGE

### ~CALABACITAS FRIES - 12

Battered and fried squash spears and peppers served with chipotle buttermilk sauce

### MESCALERO CHICKEN TORTILLA SOUP - 12

Tender chicken, aromatic vegetable roasted chile broth, topped with crispy tortilla strips, queso fresco, fresh avocado, lime and cilantro

### ~CHOPPED SALAD - 12

Baby iceberg lettuce, house cold smoke cheddar cheese, heirloom tomatoes, wild boar bacon, and house made croutons

### ~ STEAK HOUSE BURGER - 18

House ground steak burger with lettuce and tomato comes with fries

### ROAST BEAST TORTA - 18

Thin shaved ribeye on a ciabatta bun with lime cream, green Chile relish, and cold smoked cheddar

### SANGRIA SHRIMP MARTINI - 28

Sangria reduction, lump crab meat, avocado, lime

### SEA FOOD OF THE GODS PLATTER - 180

Choice of three sea food options comes with seaweed salad, lemon crown, cocktail sauce, saltines crackers.

### - SEA FOOD OPTIONS -

Tiger shrimp, Limp head on prawns, Mussels, Lobster claws, Cold smoked trout, Oysters on the half shell

# Wendell's

STEAK & SEAFOOD

## APPETIZERS

### BONE MARROW 29

Orange marmalade, grilled bread, lemon crowns

### SANGRIA SHRIMP 34

Sangria reduction, chimoy, fresh avocado salad, lump crab meat

### CRAB CAKES 32

Cucumber, green apple slaw grain, mustard vinaigrette

### STUFFED MUSHROOMS 23

Green chile pesto mushroom caps, topped with wild boar bacon

### SEAFOOD OF THE GODS PLATTER 160

Choice of three seafood options comes with seaweed salad, lemon crowns, mini tabasco sauce, cocktail sauce, saltine crackers

### SEAFOOD OPTIONS

6 oysters on the half shell, jumbo head on prawns, cajun poached tiger shrimp, French Caviar, steamed mussels, lobster claws

## SOUP AND SALADS

### MESCALERO CHICKEN TORTILLA SOUP 12

Tender chicken, mirepoix, chipotle, New Mexico red chili, shredded cheeses, diced avocado

### LOBSTER BISQUE 18

Maine lobster broth, double cream, cognac

### FRIED YUCCA ROOT SALAD 13

Red oak, frisse hydroponic lettuce, baby arugula. Topped with cotija cheese, crispy yucca root, charred shishito peppers, chipotle buttermilk dressing

### CAESAR SALAD 12

Shaved manchego cheese crisp hydroponic romaine, house made croutons

### CHOPPED SALAD 13

chopped baby iceberg lettuce, house cold smoked sharp cheddar, wild boar bacon, heirloom tomatoes pickled red onions

## ENTREES

### SCALLOPS & BUTTER POACHED LOBSTER 65

Asparagus chipotle hollandaise sauce, lemon caviar, black onion coral

### PAN SEARED SEA BASS 60

Yellow squash ribbons, green oil, yellow pepper mole

### COLD SMOKED SALMON 50

Pan seared, red rice, mango salsa, crispy garlic, fresh cilantro

### LAMB SHORT LOIN SADDLE 58

Whipped queso fresco, pomegranate molasses, and fresh pomegranate seeds, paprika tossed fingerling potatoes

### JUMBO HEAD ON PRAWNS 55

White wine poached prawns, fresh papaya salad, lime oil, potato pearls, house made paprika oil

### BLACKENED CHICKEN BREAST 43

Two 4oz blackened chicken breast stacked with smoked cheddar sautéed wild mushrooms, sherry pan sauce

### BONE IN PORK BELLY HATCHETS 48

2 sous vide pork belly chops with whipped yukon gold potatoes, beer braised brussel sprouts, house made master demi-glace

## STEAKS

House cut steak selection from Beck and Bulow Ranch

FILET 6oz 40 8oz 48

NEW YORK STRIPLOIN 14oz 65

100% PURE NEW MEXICO WAGYU BEEF RIBEYE 14oz 85

ELK TENDERLOIN 7oz 45

FRIDAY SATURDAY NIGHT FEATURE PRIME RIB 8oz 39 12oz 45 16oz 56

Slow roasted prime rib served with horseradish cream au jus, whipped Yukon gold potatoes

## STEAK COMPLIMENTS

BUTTER POACHED LOBSTER TAIL 45

3 SEARED DIVER SCALLOPS 35

OSCAR STYLE CHIPOTLE HOLLANDAISE SAUCE 25

WENDELL'S MASTER DEMI-GLACE 9

## SIDES

PAPRIKA FINGERLINGS 10

With mornay and wild boar bacon

ASPARAGUS WITH CHIPOTLE HOLLANDAISE 10

SQUASH RIBBONS 10

BEER BRAISED BRUSSEL SPROUTS 10

WHIPPED YUKON GOLD POTATOES 10

SAUTÉED WILD MUSHROOMS 10

CREAMY GREEN CHILE LINGUINI 10

SALT CRUSTED BAKED POTATO 10



## APPETIZERS

### TOSTADAS AND TOMATOES \$11

Garden fresh house made salsa to make your taste buds dance the tango.

Served with crisp tostada chips lightly seasoned. Add queso to your order for a full blown fiesta at your table \$2

### SALTED, HUNG AND CURED \$21

Chef's assortment of savory goodness to include meats, cheeses, artisan crackers, fruits, and nuts for your noshing pleasure.

### BROKEN ARROW PRETZEL BITES \$15

Fresh hot pretzel bites provide the perfect balance of soft and chewy. Lightly sprinkled with our signature sea salt. Ready to be dipped in warm house queso and Shiner Bock mustard.

## SALADS

### ROASTED ROOTS \$18

Roasted sweet potatoes, broccoli stems, candy cane beets, golden beets, eggplant and fennel served on baby spinach with red onion, avocado, dried cranberries and pumpkin seeds, topped with a honey lemon dressing.

Add grilled chicken breast or plant based pork strips for added protein \$3

Fire Grilled Shrimp \$4

### CAULIFLOWER BURRITO BOWL \$18

Cauliflower rice topped with black beans, roasted corn, avocado, pico de gallo, cucumber, and sour cream, choice of dressing.

Add grilled chicken breast or plant based pork strips for added protein \$3

Fire Grilled Shrimp \$4

### SOUP OF THE DAY \$8

Ask your server for today's selection  
Add Soup to any Salad for \$4

### WING IT \$18

Jumbo traditional crispy wings. Choose your dipping sauce to make this a full blown party. Buffalo, Orange Chile, or Bourbon BBQ, and Ranch or Blue Cheese.

### FRIED RAVIOLI \$16

What's better than a bowl of mac and cheese? These! These little crispy fried pockets are filled with creamy ricotta, mozzarella, and parmesan cheese and coated with crispy panko bread crumbs and fried to perfection.

Served with green chile aioli or Ranch for an explosion of flavor.

### CHEESE CURDS \$16

Breaded Wisconsin cheese curds. Served with ranch or chipotle ranch.

## HAND HELDS

### STREET TACOS \$16

#### *House Favorite*

Your choice of brisket, chicken or pork.

Fresh steamed corn tortillas, honey adobo glaze, cajita cheese and topped with cilantro. Plant based pork \$3 Fire Grilled Shrimp \$4

### TAP HOUSE BURGER \$18

#### *House Favorite*

Fire grilled 8 oz chuck patty cooked to order, piled high with red onion jam, fresh bleu cheese, applewood smoked bacon, roaster sauce and green chile aioli on a toasted brioche bun.

### BOV8 \$17

Fire grilled 8 oz chuck patty cooked to order. Build it your way with a choice of two toppings. American, Swiss, pepper jack, cheddar, provolone, blue cheese, Applewood bacon, green chile, avocado, mushroom or caramelized onion. Additional toppings \$1. Kick it up and add pulled pork or brisket \$2

### SHRIMP PO' BOY \$19

Crispy Cajun fried shrimp, piled on a French baguette and topped with crisp super slaw and heirloom tomato.

### BREADED ARTICHOKE \$16

Crunchy and lightly breaded panko breaded artichoke quarters served with ranch dressing.

### CARNITAS FRIES \$18

#### *House Favorite*

These Crispy waffle fries are loaded with creamy chipotle queso, house made spicy ranchero sauce, and tender pulled pork piled high for a party you'll not soon forget. Garnished with a jalapeno, sour cream and cilantro.

### LOLLI POP PORK \$18

Crispy Fried pork shanks tossed in sweet chili sauce finished with sesame seeds and green onion. Served with soy sauce.

### POTSTICKERS \$16

Crispy steamed dumplings filled with savory pork, scallions, garlic & Napa cabbage, served with sesame seeds and soy sauce.

### MESCALERO FUN GUY \$15

A whole new level of grilled cheese. Goopy white cheddar mac & cheese topped with fresh green chile, Applewood smoked bacon, sautéed mushrooms and melted cheddar, grilled between two slices of golden crisp wheat berry bread. So goopy good you can't just have one.

### KNUCKLE SANDWICH \$17

This sandwich will punch your taste buds into high gear. Thick sliced smoked turkey breast hot off the grill. Topped with melted cheddar and Swiss cheese, applewood smoked bacon, avocado, lettuce, tomato and ranch knuckle sauce served on toasted sourdough bread.

### COUNTRY FRIED STEAK'D ME SAMMICH \$18

When you have a chicken fried steak that is so good you instantly fall in love. Hand breaded crispy fried steak topped with American cheese, lettuce, tomato and chipotle mayo on Texas Toast.

## ENTREES

### TAP HOUSE FAMOUS FISH AND CHIPS \$34

#### *House Favorite*

This fish and chips are like no other. Our play on fish and chips. 6 oz. lobster tail, beer battered and fried to golden brown perfection. Served with drawn butter, waffle fries and fresh coleslaw. \*\*\*Shellfish\*\*\*\*

### BREW BASTED BABY BACKS \$28

Dry rubbed and slow roasted baby back ribs in our signature Broken Arrow beer. Enjoy dry or top with our signature BBQ sauce. Served with cole slaw and mac and cheese.

### BROKEN ARROW T-BONE \$32

Tender and juicy 18 oz. T bone. Grilled to order and paired with veggie of the day and choice of side. Add sautéed mushrooms, truffle oil or bleu cheese crumbles for \$2 each. Fire Grilled Shrimp \$4

### WHITE CHILI CHICKEN \$22

Rich creamy broth loaded with white beans, slow roasted chicken, fire roasted corn, green chile and savory seasonings. Topped with avocado and cilantro. Served with toasted French bread.

### CFS \$28

Just like Sunday dinner. Golden Fried steak topped with country gravy, creamy mashed potatoes, veggies, and Texas toast.

### SWEET HONEY PORK \$27

Tender juicy grilled loin cooked to perfection, topped with sweet honey adobo glaze. Served with mashed potatoes and veggies.

### CHICKEN CORDON BLEU \$28

Wrap your taste buds around this spin on a French classic. Hand breaded chicken cutlets, topped with shaved black Forrest ham, baby Swiss cheese, and honey mustard. Served with mashed potatoes and veggies.



## SIDES

\$6 EACH

Mac 'n Cheese  
Waffle Fries  
Sweet Potato Fries  
Ale-Battered Onion Rings

Mashed Potatoes  
Baked Potato- (Loaded \$2.29)  
Side Salad  
Cole Slaw  
Vegetable of the Day

## DESSERTS

**ICE CREAM SAMMICH \$9**

House made rich cookies nestled between creamy vanilla ice cream.

**SMORES CHURROS \$10**

Cinnamon roll churros filled with sweet cream cheese, fire roasted marshmallow fluff, and creamy milk chocolate.



## BREAKFAST

Available until 11am

**RANCHERO BREAKFAST TACOS \$13**

3 tacos with chorizo and egg topped with cheddar cheese and ranchero sauce. Served with crispy hash browns.

**BANANA FOSTERS FRENCH TOAST \$16**

*House Specialty*

House made banana bread, dipped in sweet batter and grilled to perfection.

Topped with golden sweet banana foster sauce and sweet cream.

**BROKEN ARROW \$16**

Classic breakfast to get your day started. 2 egg breakfast with crispy hash browns and your choice of sausage or bacon and toast or pancake. Ham Steak \$2

**CROQUE MADAME BENNIE \$17**

Black Forrest Ham, Swiss Cheese, toasted English muffin and two eggs, smothered in a velvet Mornay sauce.

Served with crispy hash browns.

**PA-COS \$16**

3 fluffy buttermilk pancakes stuffed with scrambled eggs, sausage crumbles and shredded cheddar. Served with warm Maple syrup and crispy hash browns.

**WHOLE HOG \$18**

3 eggs, bacon, sausage, and ham served with crispy hash browns, and biscuit and gravy. Bring your appetite for this beauty.

**STEAK AND EGGS \$27**

9 oz fire grilled Sirloin, 2 egg cooked to order, crispy hash browns and your choice of toast or pancake.

**CHICKEN FRIED STEAK AND EGGS \$27**

Golden country fried steak topped with country gravy, 2 eggs cooked to order, crispy hash browns, and biscuit.

**AUO SMERED TOAST \$15**

Toasted wheat berry bread topped with avocado, eggs your way and crisp bacon. Served with fresh seasonal fruit. Ham \$2

**CLUCK VEAHI \$16**

Personal Belgium waffles kissed with pearl sugar topped with golden fried chicken touched with hot honey and Applewood smoked bacon.

**BISCUITS AND GRAVY \$10**

2 golden buttermilk biscuits topped with creamy peppered sausage gravy.



## KIDS MENU

### BREAKFAST

**LIL' BROKEN ARROW \$8**

One egg any style, hash browns and choice of slice of bacon or sausage

**WAFFLES \$8**

With Strawberries, whipped cream and maple syrup

### LUNCH & DINNER

**BIG BOWL OF MAC 'N CHEESE \$9**

Served with choice of waffle fries or fruit

**CHICKEN AND GRAVY \$9**

Served with choice of waffle fries or fruit

**KIDS BURGER WITH CHEESE \$9**

Served with choice of waffle fries or fruit

**PEPPERONI PIZZA \$9**

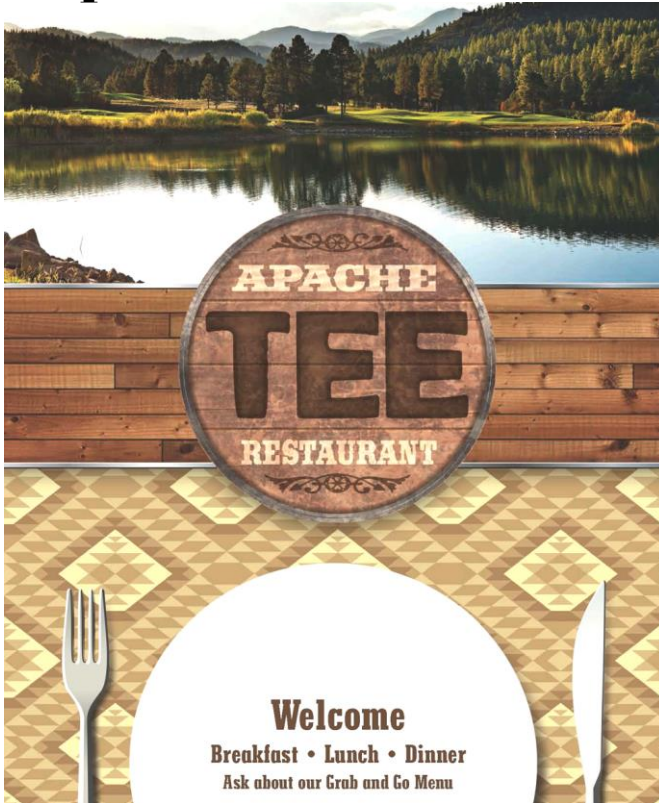
Served with choice of waffle fries or fruit



\*Substitutions Available for Additional Charge

\*\*\*Extra Sauces and Dressing are Available at \$.75 each  
Service Charge Added to Parties of 6 or More

## Apache Tee Restaurant



The Apache Tee Restaurant starts your day right with a variety of sumptuous breakfast burritos or a simple continental breakfast. And, as the day moves on through lunch and dinner, we offer all of your favorite barbecue-style sandwiches, plus fantastic side dishes – all in large portions with a variety of delicious special sauces. Apache Tee is located next to the golf pro shop, with sweeping views of the beautiful Ted Robinson-designed golf course.

## Big Game Sports Bar



Set your sights on the Big Game Sports Bar, where you'll find lots of ice-cold brews to choose from and a complete selection of drinks from our full bar. Try one of our great burgers or sandwiches as you watch a game or take a short break from winning and satisfy your hunger. We're conveniently located right inside the Inn of the Mountain Gods Casino and open for both lunch and dinner (11AM – 2AM).

# Market at the Mountain



## WAHLBURGERS

The Market at the Mountain is proud to be home to the first Wahlburgers in New Mexico. Founded by brothers Mark, Donnie and Chef Paul Wahlberg, their menu is inspired by real family dishes from the Wahlberg family. Enjoy Wahlburgers signature burgers (including plant-based burgers), fresh salads, house-made chili and spicy cheese.

**Sunday-Thursday:** 11am-7pm  
**Friday & Saturday:** 11am-12am



## SAMURAI SAM'S TERIYAKI GRILL

Head to Samurai Sam's for fresh, healthy Japanese-inspired cuisine. Their menu offers a variety of rice bowls filled with generous portions of marinated, grilled steak and chicken, fresh wok-stirred veggies and steamed rice topped with Sam's Teriyaki Sauce. Samurai Sam's is also well-known for yakisoba bowls, grilled egg rolls and crisp fresh salads.

**Sunday-Thursday:** 11am-7pm  
**Friday & Saturday:** 11am-12am



## SBARRO

Grab a slice of Sbarro's best-tasting XL NY pizza at The Market at the Mountain. Their New York-style pizza is made with hand-stretched dough, hand-shredded mozzarella cheese, hand-cut toppings and San Marzano-style tomato sauce to ensure the best quality.

**Sunday-Thursday:** 11am-10pm  
**Friday & Saturday:** 11am-12am



# Market at the Mountain



## WARSHIELD TACOS

Whether you're craving quesadillas, street tacos, loaded nachos or our famous fry bread, Warshield Tacos has everything you need to battle your hunger.

Sunday – Thursday

Breakfast: 6am – 10am

Lunch & Dinner: 11am – 10pm

Friday & Saturday:

Breakfast: 6am – 10am

Lunch & Dinner: 11am – 12am



## CARRIZO CANYON COFFEE HOUSE

Fuel up at Carrizo Canyon Coffee. Here, you can enjoy everything from a freshly brewed cup of coffee to lattes, iced mochas, hot and iced tea, Carrizo Canyon Cream Sodas and more. Plus, enjoy assorted salads, sandwiches, fruit cups and ice cream.

Every Day 6am – 9pm



## SCOUTS CORNER BAR

Grab a drink and create new memories at Scouts Corner Bar. This premier bar features great beers on tap, crafted cocktails and an impressive wine selection.

Monday & Thursday: 5pm-10pm

Friday: 2pm – 12am

Saturday: 11am – 12am

Sunday: 11am – 10pm

Closed: Tuesday & Wednesday

# Inn of the Mountain Gods Activities



## APACHE EAGLE ZIPRIDER

Take in the breathtaking views of Inn of the Mountain Gods as you glide over the crystal waters of Lake Mescalero. Offering parallel cables so riders can enjoy the view side-by-side. Note there is another zipline ride at Ski-Apache on Sierra Blanca.



## CHAMPIONSHIP GOLF

Experience New Mexico golf at its finest on one of the most spectacular golf courses in the country. Nestled among tall pine trees under the majestic Sierra Blanca Peak is the impressive Inn of the Mountain Gods Resort Championship Golf Course. Designed by Ted Robinson, this New Mexico Golf course features an island fairway as well as fast-breaking greens that are not only beautiful to see, but also quite challenging to play. Come see why our Championship Golf Course recently garnered a top spot in Golf Digest's "Top 40 Casino Golf Courses," ranking number 23!

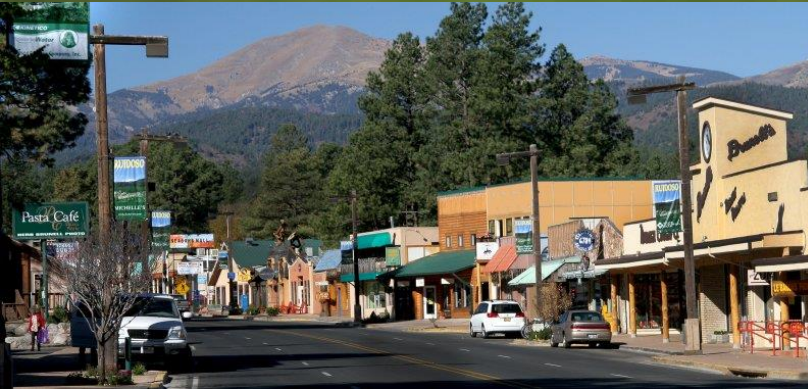
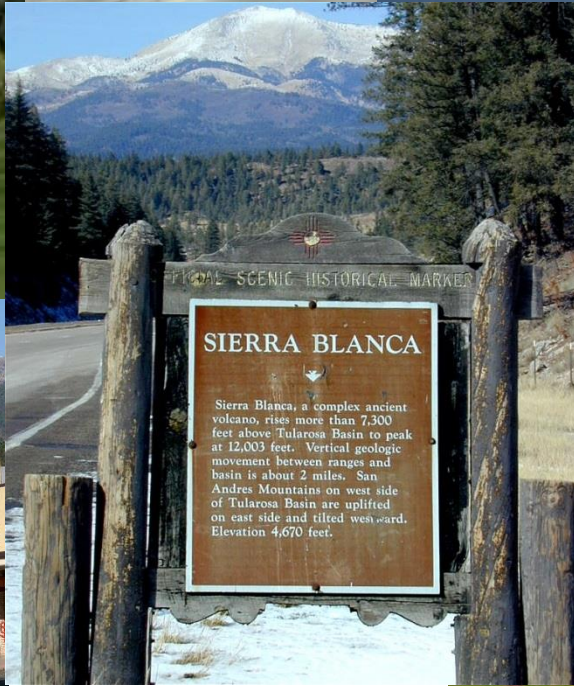
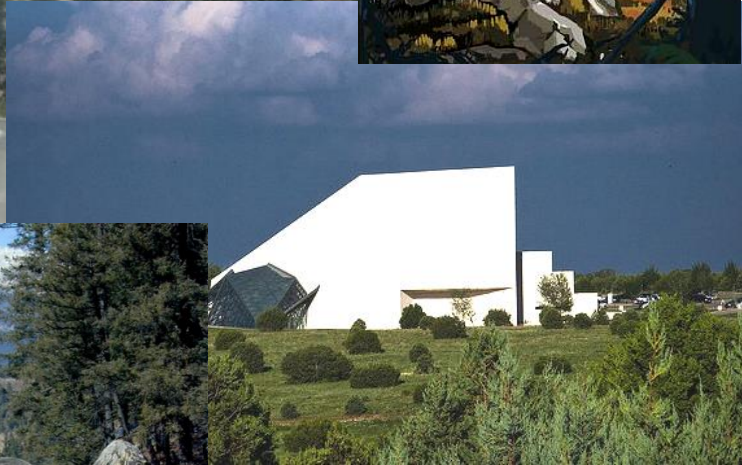
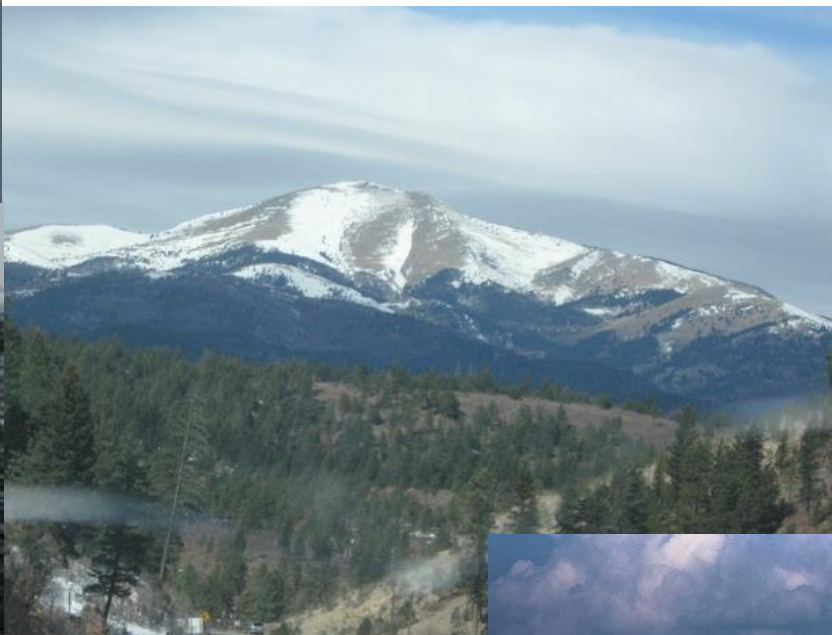
# Inn of the Mountain Gods Lake Activities



<b>Boat Type</b>	<b>30 Minutes</b>	<b>1 Hour</b>
Row Boat	\$25 +tax	\$35 +tax
Row Boat w/motor	\$30 +tax	\$50 +tax
4 Seat Pedal Boat	\$30 +tax	\$45 +tax
2 Seat Pedal Boat	\$25 +tax	\$35 +tax
Kayak	\$20 +tax	\$30 +tax
Double Kayak	\$25 +tax	\$35 +tax
Stand Up Paddle Board	\$25 +tax	\$35 +tax

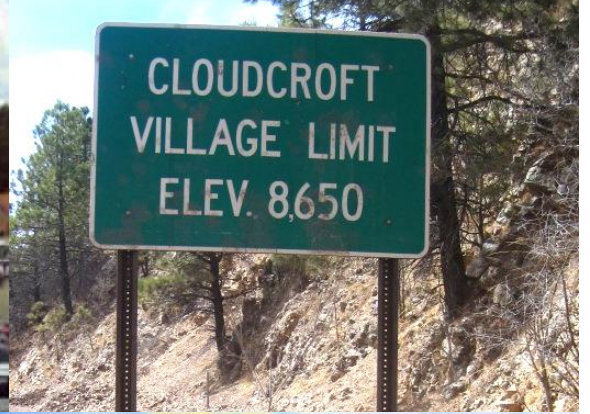
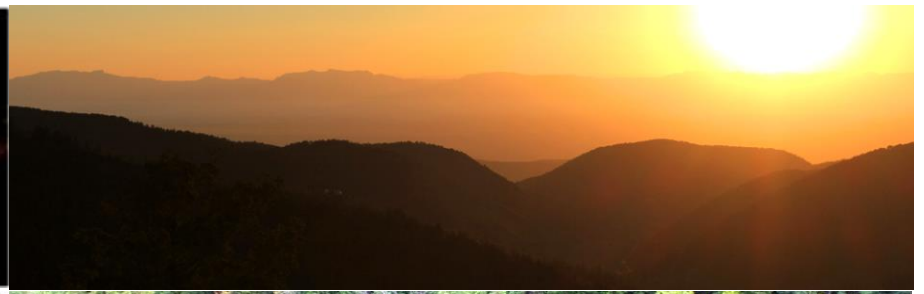
# RUIDOSO

New Mexico



# CLOUDCROFT

NEW MEXICO

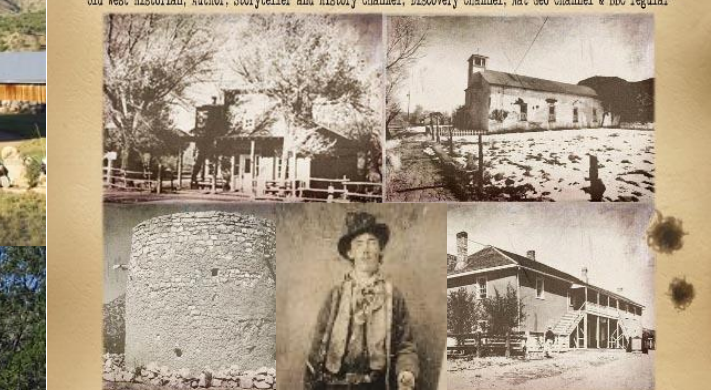


# Lincoln State Monument

## Lincoln, NM



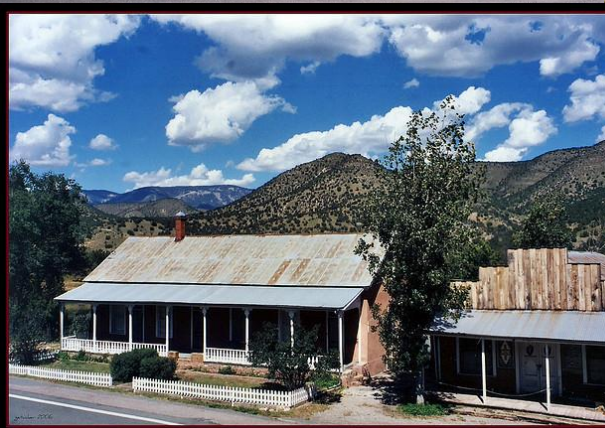
YOU ARE  
**WANTED**  
FOR A GUIDED TOUR OF OLD LINCOLN  
*with Drew Gamber*  
Old West Historian, Author, Storyteller and History Channel, Discovery Channel, Nat Geo Channel & BBC regular



Tour the real old west with noted historian Drew Gamber. Walk down the street known as the old west's deadliest mile. See how folks lived back then and learn what really happened during the time that Billy the Kid, Pat Garrett and the rest of the Lincoln County War participants lived there as drew unravels fact from fiction in his unique story telling style. This is an experience of a lifetime and available only to guests of Whispering Pine Cabins and Noisy Water Lodge in Ruidoso, New Mexico.

It is recommended that reservations be made a minimum of two weeks in advance for this incredible experience. Check with lodge staff for schedule information. Limit parties to 45 people maximum. You will provide your own transportation and be prepared to pay the \$5 museum entrance fee once you are in Old Lincoln.

Hour-long tour \$150 per group (Old Lincoln) • Two hour tour \$300 per group (Old Lincoln in detail)  
All day tour \$600 per group (Old Lincoln, Tunstall Kill Sight, Blazers Mill, White Oaks)  
Must be prepared for some off road driving on this tour. Truck or SUV recommended.  
A \$5 per person administration fee and taxes will be added at time of booking.



# VILLAGE OF CAPITAN





# FORT STANTON

Named for Captain Henry W. Stanton, Fort Stanton was established May 4, 1855 as a military fort to protect settlers from Apache attacks. Operated as a military fortification until 1896, it played a part in the Civil War, was the first Tuberculosis Hospital in New Mexico, was an internment camp for German seamen during World War II, and is known for heroes such as Kit Carson, Black Jack Pershing, Buffalo Soldiers of the 8th and 9th Cavalry, and the notorious Billy the Kid. The Bureau of Land Management (BLM) and Fort Stanton oversees thousands of acres surrounding the fort.

NATIONAL SOCIETY DAUGHTERS OF THE AMERICAN COLONISTS, PROJECT OF THE 2009-2012 ADMINISTRATION, GEORGIA C. HOLDER, NATIONAL PRESIDENT LANITA DUKE, NEW MEXICO STATE REGENT





## Welcome to Roads and Trails of Fort Stanton!

Welcome to the ELM Fort Stanton Area of Critical Environmental Concern (ACEC). Fort Stanton was established in 1855 as a cavalry fort. Today, the Bureau of Land Management (BLM) manages the area for biological, archaeological, scientific and quality recreation opportunities.

### TRAILS

The area has 60 miles of horse/hike/mountain bike trails. It is likely that cavalry patrols followed parts of the same trails in the 1850s through the turn of the century. Use caution in steep, loose, rocky areas. Most of the trails are not mechanically constructed or designed to any standard. The majority of the trails start at the Horse Trails Parking Lot on Highway 220. Hitching rails, stock water, and a toilet are located in the parking lot. Water and electric hookups are available for special events. The trail system design allows equestrians, hikers and mountain bikers to enjoy the backcountry of Fort Stanton.



Please stay on designated roads within the Fort Stanton ACEC. Roads are marked with signs stating if the road is open or closed. Trails are marked with flexible fiberglass markers with the trail name or arrow. Cross-country horse and foot travel is encouraged. Mountain bikers are asked to stay on established trails to protect the rider and bike.

### RIO BONITO PETROGLYPH NATIONAL RECREATION TRAIL

Hike the 2-mile Petroglyph Trail along the Rio Bonito and glimpse the past. The Petroglyph Rock, a huge 12-foot high boulder is located at the midpoint in the trail in the river bed. Other petroglyphs can be found on the rock faces and boulders within the area. The Jornada Mogollon pecked these rock symbols about 400 years ago. Petroglyphs and other durable items are the only remains to link to the culture and lifestyle of these ancient

people. The trail length is easy to moderate hiking, with a few hills, and areas with loose footing. Plan to spend at least one hour on the trail. The trail can be reached



from New Mexico State Highway 220 west of the Sierra Blanca Regional Airport. Follow the signs stating "Upper Rio Bonito" to the bottom of the hill and turn left for approximately one mile until you reach the trail head.

### FORT STANTON CAVE

Fort Stanton Cave is a "wild" cave and the third longest cave in New Mexico with 13 plus miles of passage. In 2001 the Snowy River portion of the cave was discovered and contains the longest cave formation in the world. The cave is open for recreational exploring by permit from April 15 to November 1, and is closed during the winter months to protect hibernating bats. The cave is locked to protect other unique resources and to prevent



unexpecting visitors from serious injury. You may visit the cave by contacting the ELM Roswell Field Office.

### HISTORIC AND CULTURAL RESOURCES

Fort Stanton is a rich historical and pre-historic area. Please do not remove historic or pre-historic items from the area. Pre-historic artifacts from early tribes and historic items enable us to learn about the past and en-

able us to understand what it may have been like 100 to 400 years ago. Please take pictures and leave only foot prints so others can enjoy the miracle of discovery.

### CAMPING

Fort Stanton is open to overnight camping with a 14-day length of stay. There are no formal campgrounds within the area. Equestrian groups and individuals camp in the horse trails parking lot. There are facilities for equine stock, a toilet and equestrian water. When camping in the back country please picket your equine stock to lessen the damage to the area.

### HUNTING AND TRAPPING

Hunting and trapping is allowed within the 24,000-acre Fort Stanton ACEC. Please control your pets so they are not involved or entangled with authorized trapping within the area. Only youth are allowed to hunt deer within the Fort Stanton Area. The hunting and trapping



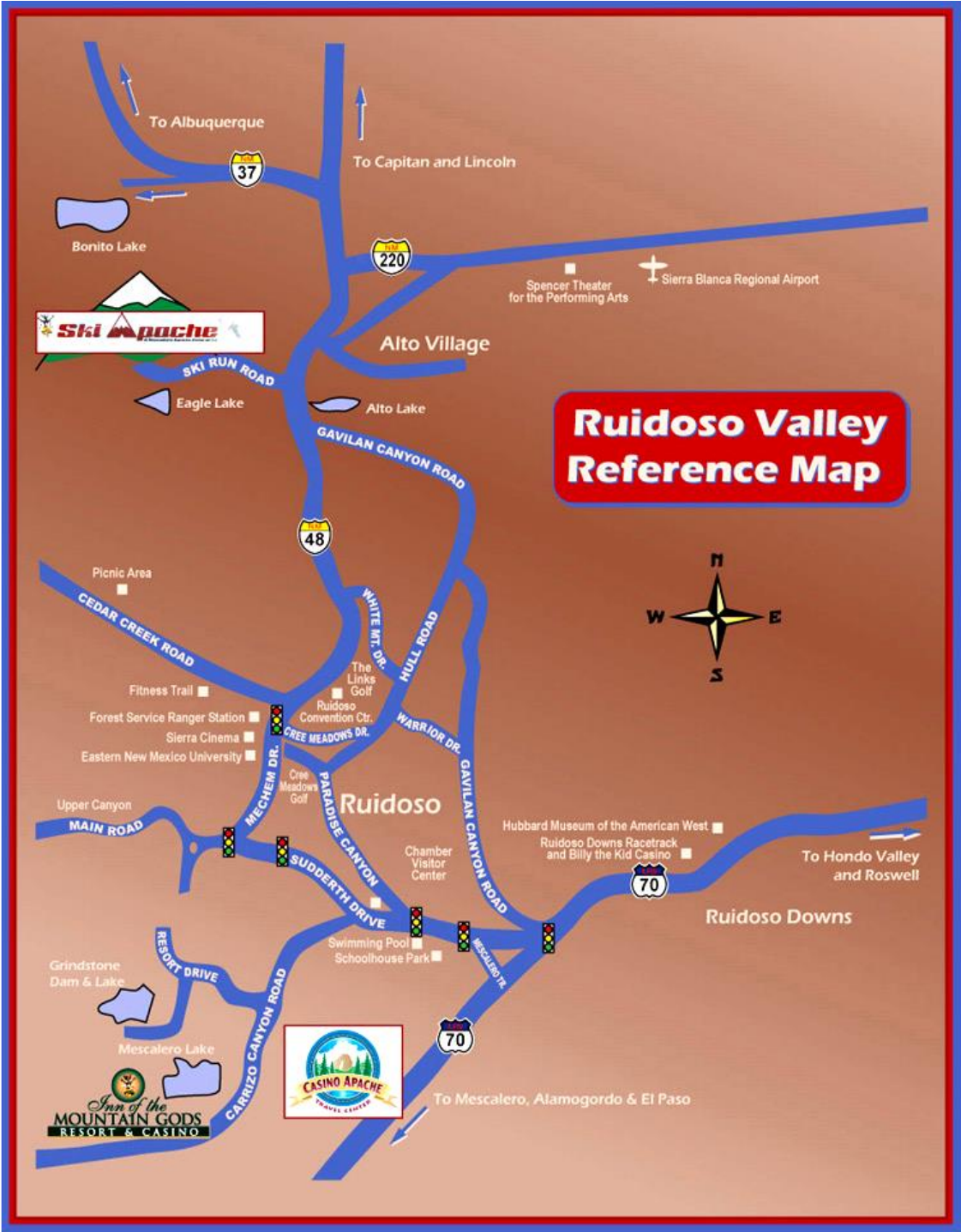
is under the New Mexico Department of Game and Fish Department rules and regulations for all game species.

### HISTORIC FORT STANTON

The 24,000-acre area is within the original historic Fort Stanton Military Reservation. The military reserve was carved out of the Mesquero Apache homelands in the 1850s. During these tumultuous times, the 9th and 10th Cavalry and the 24th and 25th Infantry Buffalo Soldiers were sent to the New Mexico Territory to protect the settlers in the area.

Historic Fort Stanton is one of the few intact frontier forts in the west. Many of the original fort buildings still stand. From 1855 through 1896, the Fort played host to some of the most colorful military units and personalities of the west, including the 9th Cavalry and 10th Cavalry and the 24th and 25th Infantry Buffalo Soldiers, Billy the





# Memories - Planning Meeting Ruidoso 2013





# Memories - Irvin Rendezvous

# Ruidoso, NM 2016



# Memories - Irvin Rendezvous

# Ruidoso, NM

# 2017









# Memories - Irvin Rendezvous

# Ruidoso, NM

# 2021





# In Memoriam

## *Frank James '63*



*Our good friend, Frank James, passed away 26 November 2023. Frank attended every Irvin Rendezvous and was always available to help out with the planning. He was an amazing and gracious person who we will sorely miss. The many fond memories he left us will help ease our sorrow. The 2024 Irvin Alumni Rendezvous will be dedicated to Frank's memory.*