



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



17-20 October 2022

**Irvin 1st Mini Reunion –
Oct 2013**



Irvin Rendezvous – Oct 2021



Will YOU be at the NEXT one?



WE HOPE SO!!!

Read on.....





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HISTORY: In October of 2013, about 15 Irvin alumni & friends met informally at Inn of the Mountain Gods in Ruidoso, NM. Just an informal gathering to relax and enjoy each others' company. It was SO enjoyable, we all decided to make this an October habit, and each year since then, a significant number of classmates who have celebrated their 50th Irvin Reunions get together once again! Each year some of our most enthusiastic "newbies" are those who recently celebrated their 50th high school reunion. But many folks don't wait for 50 years to get with old friends; and it's fun to see younger & older Irvin siblings in the group, as well as spouses from various Irvin graduating classes and beyond. No restrictive schedule or pre-planned events (other than the 5:00PM Rendezvous Happy Hour each evening at Wendell's Lounge), and **no necessary event registration** (but your own lodging reservation is on-your-own).

FORECAST: As those Alumni who attended the 2021 Rendezvous know, a more enjoyable time will occur if we have Wendell's Lounge as a meeting place for Happy Hour each evening. It looks like Wendell's Lounge and Restaurant will continue their current schedule of only being open on Thursdays – Sundays for awhile. We are hoping things will go back to normal soon with Wendell's Lounge being open on the evenings we are there. To ensure this happens regardless, I will personally meet with the manager of Wendell's Lounge to see if we can work out something to have the Lounge open if they retain their current schedule.

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.

HEADQUARTERS LOCATION: Inn of the Mountain Gods [1-800-545-9011](tel:1-800-545-9011) but some people arrange other nearby lodging. You will need to reserve your lodging on your own. You can also 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.
- * Day-trips to tourist attractions around Ruidoso and nearby countryside, as friends' shared interests get them together.
- * Evening attractions in Ruidoso invite dancing at "Win/Place/Show" Nightclub in town, or Inn of Mountain Gods restaurants & coffee shops or casino fun Or fun social gatherings in the hotel hospitality room hosted by Jimmie Vaughn and Jim Dunlap in the evening.

Bryson McCool ~ class '61 (Las Cruces, NM) brymccool@gmail.com

Please Note: As you probably have noticed, Pam Cotten is no listed with me as a contact. She and her husband, Marston, will no longer be able to join us due to some medical problems that limit their travelling. I would like to take this time to convey a special thanks to Pam for all her efforts on past mini-Reunions and Rendezvous. Pam hosted the first mini-Reunion in Fredericksburg, TX, in 2014, which was a "real blast" and was the initial step to get these memorable annual get togethers started. Thank you, Pam – we will miss you and Marston.

Wendell's

LOUNGE



LIMITED MENU

Dungeness Crab Cakes • \$20

Dijon Vinaigrette, Cucumber Apple Slaw

Crab & Prawn Martini • \$19

4 Jumbo Tiger Prawns Served with Fresh Alaskan Crab Meat, Lime, Toasted Pinions and Tequila Cocktail Sauce

Steakhouse Burger • \$13

8 oz Ground Tenderloin, Striploin, and Ribeye, Sesame Brioche, Pickled Onion, Peppercorn Mayo, Cheddar or Swiss, Fries or Chips

Wendell's Signature Tortilla Soup • \$7

Tender Chopped Chicken with Smoked Chili's, Avocado, lime, Queso Fresco and Crisp Tortilla Strips

Caesar Salad • \$12

Crisp Baby Romaine, Grape Tomatoes and Kalamata Olives, Sourdough Croutons, Shaved Reggiano, Scratch Dressing

Wendell's

DINNER

Inn of the Mountain Gods and
Chef de Cuisine Jesse Betancur and
Sous Chef Michael Aguilar
Invite you to enjoy these
Signature Culinary Selections

Wendell's
STEAK & SEAFOOD

STARTERS

DUNGENESS CRAB CAKES

Dijon Vinaigrette, Cucumber Apple Slaw 22

PRAWN AND CRAB MARTINI

Chiffonade of Fresh Greens, Housemade Cocktail Sauce & Lemon 26

CHARRED BONE MARROW

Bacon Marmalade, Grilled Garlic Ciabatta Fresh Lemon 23

TEQUILA MUSSELS

Sautéed Chorizo & Mussels in Spicy Tomato Broth with Fresh Avocado & Grilled Chipotle Ciabatta 25

TEMPURA FRIED CAULIFLOWER

Tossed in Sesame Jalapeno Reduction 18

GRILLED WAHOO POKE

Fresh Avocado, Napa Cabbage Slaw, Soy Balsamic Glaze 23

SOUPS + SALADS

MESCALERO TORTILLA SOUP

Tender Chicken, Mirepoix, Chipotle & New Mexico Red Chile, Shredded Cheeses & Diced Avocado 8

CAESAR

Crisp Baby Romaine, Grape Tomatoes & Kalamata Olives, Sourdough Croutons, Shaved Reggiano, Scratch Dressing 12

CHOPPED

Mixed Field Greens, Grape Tomato, English Cucumber, Niçoise Olives, Sharp Cheddar, Applewood Smoked Bacon, Sourdough Croutons 11

SIDES TO COMPLEMENT

ADDITIONAL SIDES 8 EACH

Salt Crusted Baked Potato

White Cheddar and Chive Whipped Potatoes

White and Green Asparagus with Hollandaise Mousseline

Sweet Potato with Sautéed Rainbow Chard and Bacon Lardons

Marinated Heirloom Tomatoes, Gorgonzola, Olive Oil, Balsamic Reduction

Orecchiette Mac' and Cheese Au Gratin

SIGNATURE SELECTIONS

SAUTÉED JUMBO PRAWNS

Pasta Orrechiette, Tomato Confit, Swiss Chard 32

SEARED SCALLOPS AND BUTTER POACHED LOBSTER

Beurre Blanc, Petite Parsley, White & Green Asparagus with Hollandaise Mousseline 42

FRUITWOOD SMOKED SALMON

Lemon Dill Compound Butter, Charred Campari Tomato, Sweet Potato with Sautéed Rainbow Chard & Bacon Lardons 36

DIJON AND THYME PRIME RIB OF ROAST BEEF

Horseradish Crème Fraiche, Herbed Jus &
Choice of side (three sizes 8 oz, 12 oz, 16 oz) 30, 38, 43

ROASTED ELK TENDERLOIN

Caramelized Leeks, Sherry Reduction, Mash 44

ELK OSSO BUCCO

Slow Braised Elk Shank on a Carrot Puree Risotto Burgundy Cherries Crispy Shallots 22

PAN SEARED DUCK BREAST

Served on Mascarpone Mashed Sweet Potato, Fried Brussel Sprouts
Caramelized Shallot Reduction 36

GUINEA FOWL

Sous Vide with Curry Spices, Cucumber Kimichi, Sesame Quinoa, Cranberry Chutney 35

STEAKS

Our Premium Center Cuts of Beef are Hand Selected, Aged for a Minimum of 28 days

FILET MIGNON 6 OZ 36

FILET MIGNON 8 OZ 44

TWIN FILETS & TWIN DUNGENESS CRAB CAKES, SAUCE BÉARNAISE 50

NY STRIP 14 OZ 46

RIBEYE 16 OZ 49

22 OZ T-BONE NATIVE AMERICAN BEEF 52

ENHANCE ANY ONE OF THESE DELICIOUS OFFERINGS TO INCLUDE:

LOBSTER TAIL 32

"OSCAR STYLE" WITH CRAB MEAT, ASPARAGUS & BÉARNAISE SAUCE 14

MELTED MAYTAG BLEU CHEESE 4



Appetizers

Tostadas and Tomatoes 8

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 16

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

Broken Arrow Sticks 10

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

Wing It 14

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

Mac & Cheese Croquettes 12

What's better than a bowl of mac and cheese? These! These little love bomb are filled with creamy smoked gouda mac & cheese and coated with crispy panko bread crumbs and fried to perfection. Served with green chile aioli for an explosion of flavor.

Carnitas Fries 15 *House Favorite*

These Crispy waffle fries are loaded with creamy chipotle queso, house mac spicy ranchero sauce, and tender pulled pork piled high for a party you'll no soon to forget. Garnished with a jalapeno, sour cream and cilantro.

Yakitori 16

Skewers of tender bite size beef that has been marinated for the perfect flavor, fire-roasted and paired with orange chilé dipping sauce.

Potstickers 12

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

Hand Helds

Street Tacos 13 *House Favorite*

Your choice of brisket, chicken or pork. Fresh steamed corn tortillas, honey adobo glaze, cojita cheese and topped with cilantro. **Steak \$3 Shrimp \$5**

Tap House Burger 15

Fire grilled 8 oz chuck patty cooked to order, piled high with red onion jam, fresh bleu cheese,

Applewood smoked bacon, rooster sauce and green chile aioli on a toasted brioche bun.

BYOB 13 *House Favorite*

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



Mescalero Fun Guy 13

A whole new level of grilled cheese. Goopy smoked Gouda 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 14

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.

Awww... Baloney 12

Just like your auntie use to make. Grilled thick sliced beef bologna, coleslaw, and mustard on a toasted brioche bun. Served with fresh fried potato chips. Take a trip back to your childhood on a different level.

I'd Tap That Reuben 15

Wrap your taste buds around this spin on a classic. Slow roasted shaved brisket, creamy Cole slaw, Swiss cheese, 1000 island dressing on toasted wheat berry bread.

Entrees

Tap House Famous Fish and Chips 30

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 26

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 your choice of side.

Broken Arrow Ribeye 32

Tender and juicy 10 oz. cut of our very own Native American Beef. Grilled to order and paired and veggie of the day and choice of side.

Add sautéed mushrooms, truffle oil or bleu cheese crumbles for \$2 each.

Drunken Beef Stew 18

Just like mom use to make with a twist. Guinness Irish Dry stout cooked with tender chunks of beef, carrots, potatoes, celery and onion. Served over creamy mashed potatoes.

Half Baked 20

Just like Sunday dinner. Golden slow roasted half chicken that is seasoned with the perfect balanced blend of seasonings served with lemon butter caper sauce, creamy mashed potatoes, and veggies.

Porcini Sacchetti 18 *House Favorite*

"Beggars purse" filled with porcini mushrooms, ricotta, mozzarella, parmesan and fontina cheeses topped with a silky rich vodka cream sauce.

Add grilled chicken \$3 or Shrimp for \$5

Sweet Honey Pork Porterhouse 26

14oz bone in pork porterhouse grilled to perfection, topped with sweet honey adobo glaze. Served with mashed potatoes and veggies.



Salads

Smokin' Chicken 14

Crispy Chicken, bacon crumbles, romaine lettuce, cherry tomato, cucumber, red onion, feta crumbles and avocado.

Southwest Shrimp 16

Fire grilled shrimp, romaine lettuce, spinach, red onion, avocado, asparagus tips, charred sweet corn, and roasted red pepper, topped with toasted pine nuts.

Soup of the Day 8

Ask your server for today's selection

Add Soup to any Salad for \$4



SIDES

5 each

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

Mashed Potatoes
Side Salad
Cole Slaw
Vegetable of the Day



Breakfast

Ranchero Breakfast Tacos 10

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

Pain Perdu "Lost Bread" 12 *House Favorite*

Hand battered French baguette, dipped in Cinnamon Toast Crunch cereal topped with fresh strawberries and sweet cream.

Broken Arrow 12

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

Southwest Bennie 13

Sausage patties, toasted English muffin and two eggs, smothered in a southwest green chile sauce and cheddar jack cheese. Served with crispy hash browns.

Pa-cos 11

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

Steak and Eggs 26

Tender and juicy 10 oz cut of our very own Native American Beef. Grilled to order. 2 eggs, crispy hash browns and choice of toast or pancake.

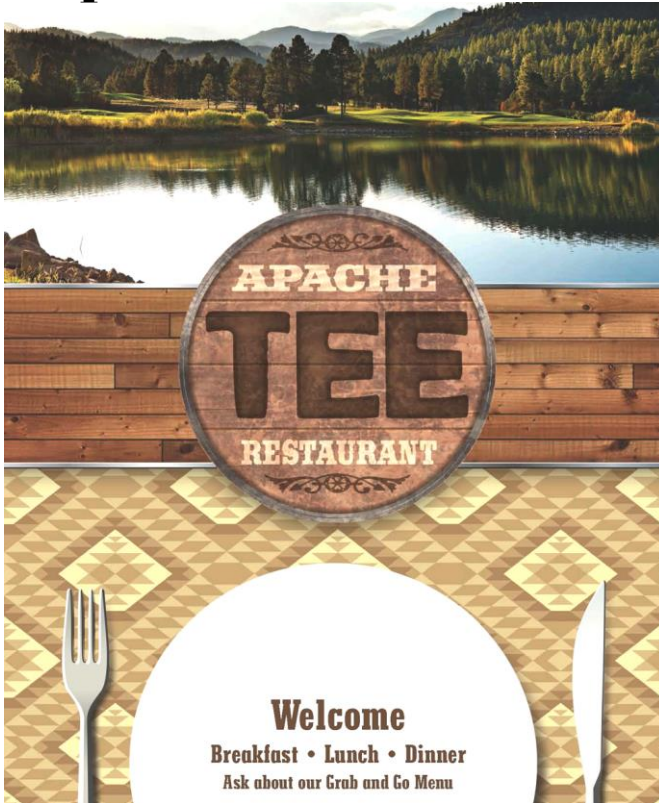
Avo Smear'd Toast 11

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

Cluck Yeah! \$12

Personal Belgium waffles kissed with a hint of honey, topped with golden fried chicken and Applewood smoked bacon. Served with warm Maple syrup.

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).

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!

Green Fee for Guests → \$40

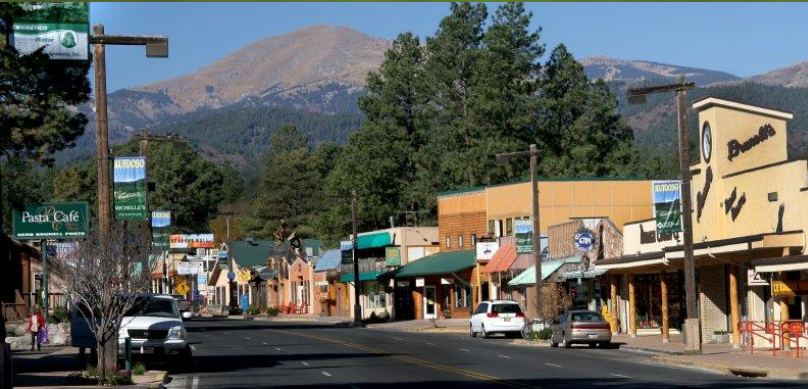
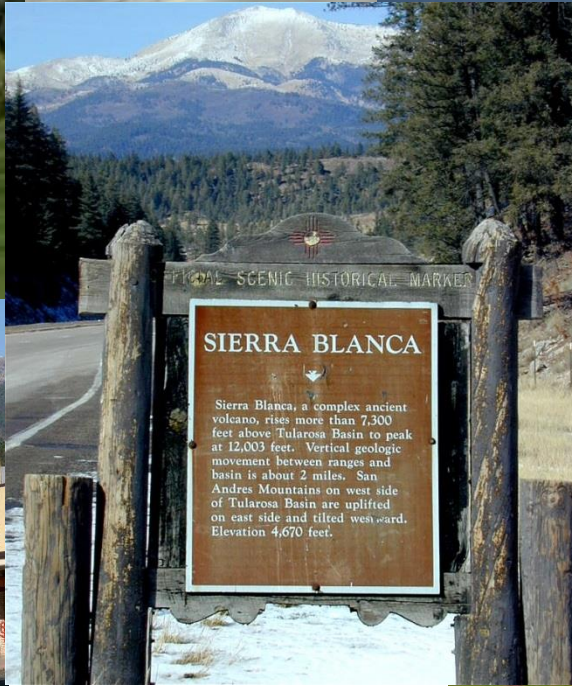
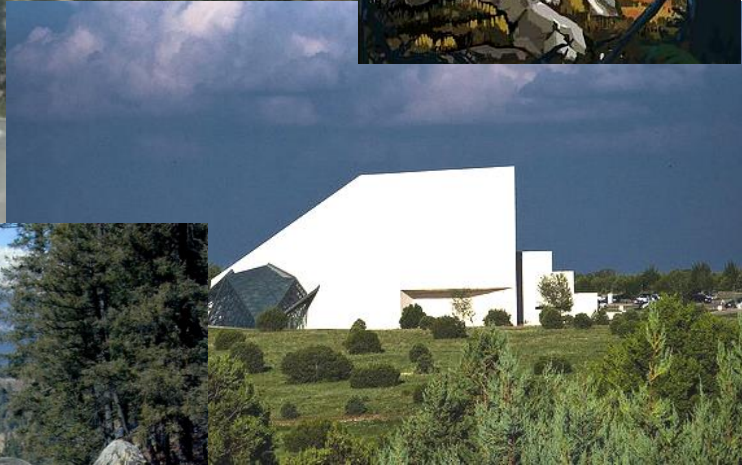
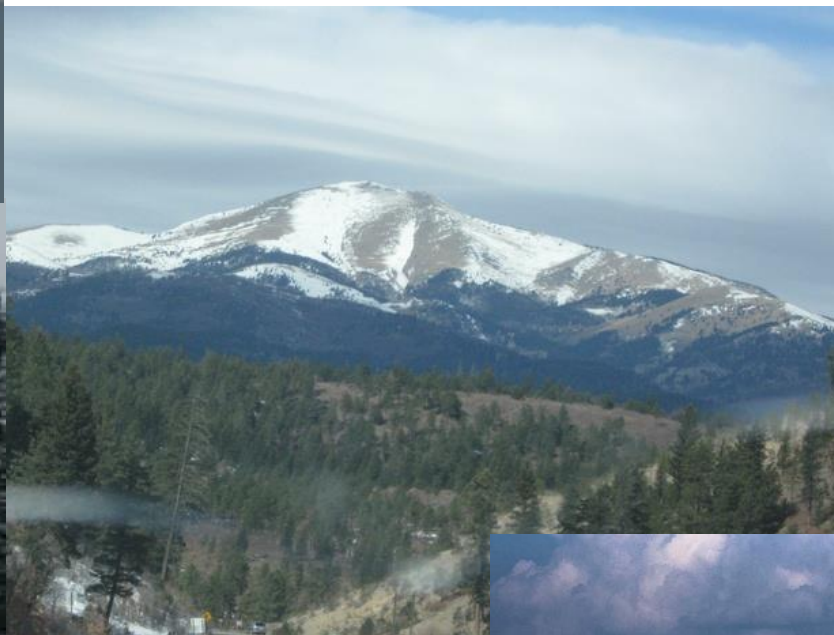
Inn of the Mountain Gods Lake Activities



Boat Type	30 Minutes	1 Hour
Row Boat	\$25 +tax	\$35 +tax
Row Boat w/motor	\$30 +tax	\$40 +tax
4 Seat Pedal Boat	\$30 +tax	\$40 +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

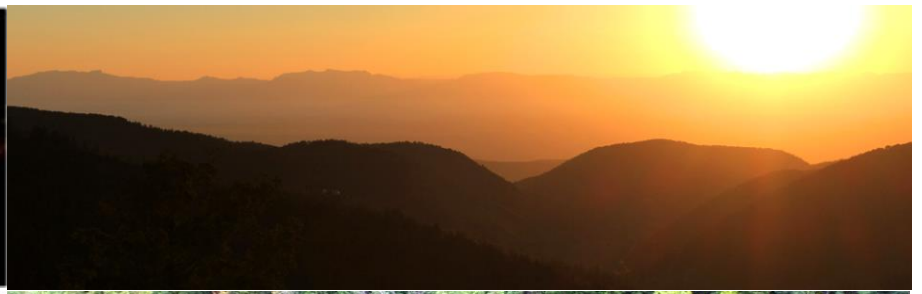
RUIDOSO

New Mexico



CLOUDCROFT

NEW MEXICO



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



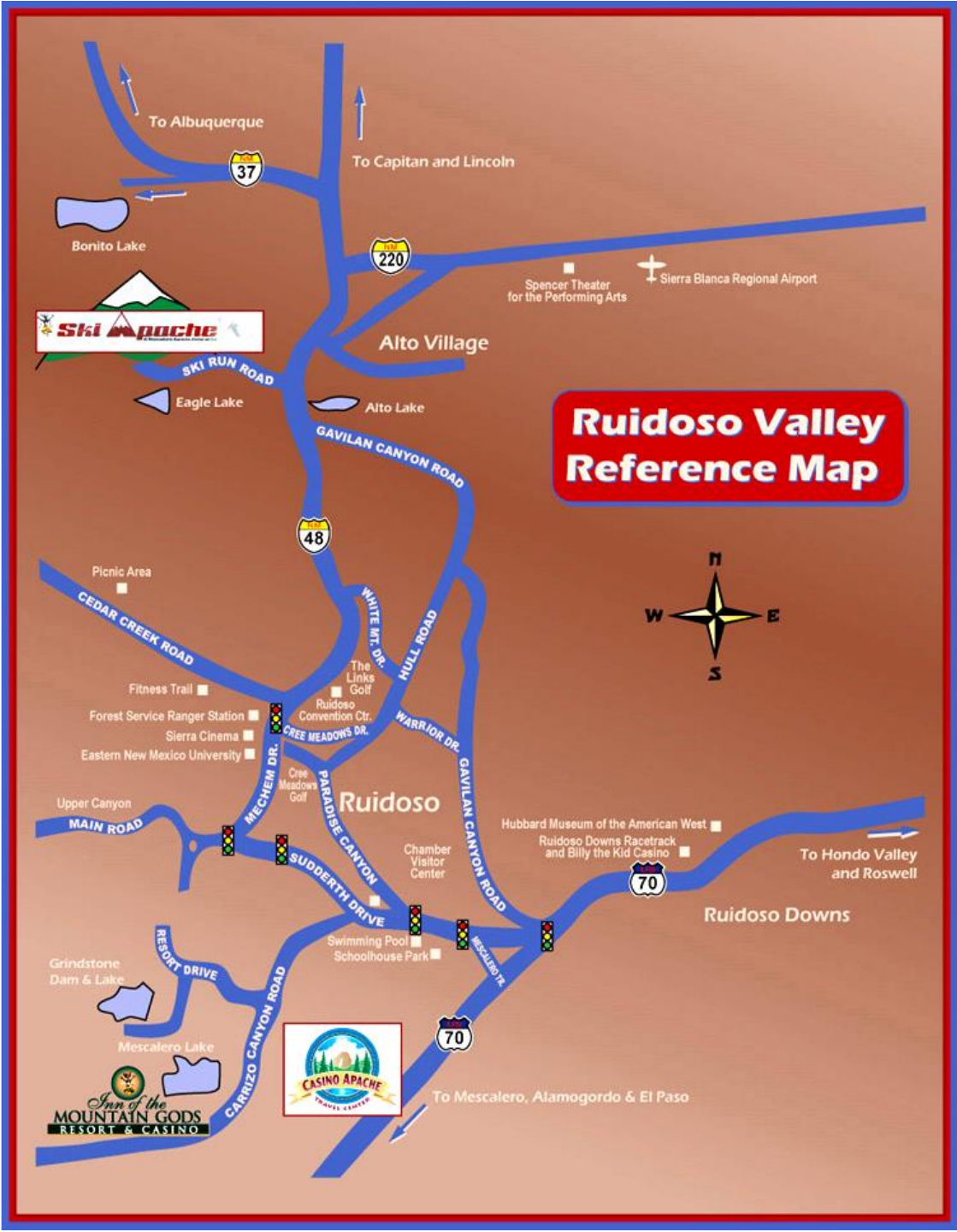
is under the New Mexico Department of Game and Fish Department rules and regulations for all game species.

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 Mescalero 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 - Irvin Mini-Reunion Ruidoso 2013





Memories - Irvin Mini-Reunion

Ruidoso, NM 2016



Memories - Irvin Rendezvous

Ruidoso, NM

2017







Memories - Irvin Rendezvous

Ruidoso, NM

2021

