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RA Joe Martinez-Ponce moved into Mountain Springs Apartments a week before school started. While moving in, Joe noticed that one of the windows was without a screen. With the heat of Socorro reaching high temperatures, he found himself unable to open his window for a cool breeze in the evening.

After just short of a full month of waiting, on Tuesday September 10th someone came about to get a new screen for his window. The new screen was installed within the following week.

Another resident of mountain springs who has chosen to be anonymous put in a work order two weeks ago and has had no response from Resident Life. He first went to Residential Life to talk to them in person to put in a work order, but was denied, being told that he must put in a request for a work order through an email for it to be addressed.

The work order was for a dishwasher that has not been working and a refrigerator that leaks water daily. The residents collectively mop up the refrigerators water by using a towel. However, one of the residents has type two diabetes and needs the refrigerator for his insulin that keeps him alive on a daily basis. Luckily the refrigerator is able to stay cold, but if it wasn’t it would be a serious issue.
SGA Meeting Rundown: 9/10/19

1. The Justice position is now open for applicants. The process will be done through an interview with the PR Committee and the Supreme Court.
2. Casino Night is planned in the Burlesque. There are several prizes, including a light-up keyboard, a steampunk octopus collectible, and a top hat with removable glasses.
3. Club Budgets should be completed around the release date of this issue.
4. All committee positions are filled.
Socorro Fest

Taking place on the 4th and 5th of October, the 17th annual SocorroFest is rapidly approaching. Featuring breweries, wineries, and lots of music, the festival will showcase many different local groups and companies.

Among the featured are bands known as Mocking Bird, Wredemppshun, and 67 Seconds. All three will be playing on the 5th at the Capital Bar, along with many more bands throughout both days. Several bands will also be playing at the Plaza Gazebo, including Pink Floyd tribute Pink Freud, who's lead guitarist grew up in Socorro. One of the opening bands playing is an all techie band, the Mine Country Drifters.

Along with the Capital Bar, a spirits tent will feature drinks from Picacho Peak, Red Door Breweries, Black Smuggler's, and many more. Several other vendors will be present as well, selling food and art.

The Trinity Site will be opening for its annual event over that weekend, free for all visitors to tour the White Sands Missile Range, where the nuclear bomb was originally tested.

To get more information about this event and its history, I decided to interview Ronna Kalish, the Performing Arts Series Director here at NMT.

Can you give me a little background about yourself and your involvement with the performing arts?

R: I’ve been working 26 years at NMT running the Performing Arts Series. I have a classical music background, I played French horn in school. I grew up in Chicago. I borrowed a violin once to try and learn it, [but] I gave up after a few days. My degree was in Political Science, but my perspective has always been from the community. I was a little naive when I first got here, I was totally on my own, blown away by the potential of the Macey Center.

How did the idea of SocorroFest come about?

R: The event was a combination of efforts from me and Deborah Dean, [the head of the Farmer’s Market]. The Farmer’s Market wanted more people to come, and there was an outcry of ‘we need a place for local musicians!’ It was a combination of the town wanting something cheap, the Farmer’s Market, and local music. Deborah became the first tourism director [after that].

The date of SocorroFest has moved around a lot. Why is that?

R: We tried so many different dates to try and get people to stay the whole weekend. First people complained it was too hot. [Then it] turns out we were on top of a large regional brewfest, [the Great American Brewfest]. We changed to not be on top of that [too].

Do you think SocorroFest makes a difference in bringing Techies and Townies together?

R: I like to think it does. It’s always been my goal. It’s definitely an event that brings Techies and Townies together. We’ve always had a pretty good crowd; students always want to come; we had a great turnout last year.

What is the ‘Free State of Socorro’ event listed on the flyers?

R: That goes all the way back to the 50s. There were some people joking about it, and the newspaper got a hold of it, and it ended up in LIFE magazine. There’s a passport, and that goes all the way back too.

Is there anything you want students to know about SocorroFest?

R: We are always looking for volunteers, and you can get club points for that. There’s a lot of reasons to be there [besides drinks]. There’s gonna be arts and crafts, the food is gonna be great, good music. You’re young, this is the time to experience things.

After this interview I did a little more research on the ‘Free State of Socorro’ from the Visit Socorro website. I learned that the whole case originated from a drunk driving charge. However, the defendant’s attorney argued that although DWI was illegal under state law, there was no such case in Socorro’s law. The matter was investigated, and it turned out that under the 1848 annexation of territory from Mexico to New Mexico, Socorro was omitted, and thus the town was never a legal part of NM. To read more, search this link on Visit Socorro’s website: https://www.socorronm.org/notable-local/free-state-socorro/
Alumnus Spotlight

"Any great warrior is also a scholar, and a poet, and an artist." - Steven Seagal

Master Oxford

For this Student Spotlight, I decided to get an interview with someone who had graduated from Tech. For this ‘Alumnus Spotlight’ I chose William Oxford, a professor here at NMT. He graduated with a Bachelor’s Degree in Mathematics, and a Master’s Degree in Physics. He coaches our soccer team, teaches ES 111, and as of recently, also teaches ES 110. He normally has ‘Life Lessons’ sprinkled throughout his lectures, and carries a portable box speaker to his classes. Interested, I interviewed him about his various experiences at Tech, both as a student and teacher.

Can you give me a little background about yourself?

O: High School dropout. I have a 10th grade education. Then I went to a community college for a year. I found Tech before the internet. It was one of the few schools that had an astrophysics degree. I received a birthday card from the office, and that was a huge factor in making the decision really easy [to go to Tech].

How was your experience at Tech as an undergraduate?

O: It was busy. [But] it was quite enjoyable, getting to know really bright people. The faculty here was really nice. It was a different experience than I had ever had before with the level of intelligence of the people around me. We were all in it together. Some of my closest friends right now, definitely a large percentage, I met through Tech. [Relating to my degree,] I just kind of got on a math path. I didn’t have enough for a double major, but I had enough to cash in on the math degree.

How was your experience at Tech as a graduate student?

O: I learned more about people and how life actually works by a long, long margin. Understanding how decisions are made and how to navigate systems. You can’t really hide anymore [from the faculty, department, etc.]. It’s more personal.

How is your current experience at Tech as a teacher?

O: I enjoy it a lot. There’s a relatively large need among students to understand how things work outside of academia. Rolling back to my graduate experience, I can now teach the things I wish I had known as an undergraduate. [One thing that I stress is] that anything you ever do will be in the context of a relationship.

What class is your favorite to teach and why?

O: Any opportunity I have to bring value to the student population is equally fantastic.

You often have ‘life lessons’ at the end of your lectures. When and why did you start to do that?

O: I’ve come to appreciate the fact that ‘my world’ is the ‘the world.’ Everyone has a different ‘flashlight,’ and we illuminate the different things we see. If we can share underlying concepts that, I think, are useful, we can bring relationship to the surface, and relationships are everything. They can shape your quality of life.

How has Tech changed over the years in your opinion?

O: I’m not sure how much of my view is Tech changing, or my chang-
Pie Town’s Annual Pie Festival

Pie Town, NM - The second weekend of September brings cooler weather, more schoolwork, and the famous Pie Festival out in Pie Town. Curious about what exactly this Festival is, I took the morning off and went on a Pie Quest!

Leaving Socorro, we headed southwest on Highway 60. Past Box Canyon and through Magdalena we cruised while some pronghorn antelope watched our progress from alongside the road. Then the Plains of Saint Augustine spread out in front of us as the radio antennas of the Very Large Array came into view. On the other side of the plains, we passed through Datil and into the wild Sawtooth Mountains. The spectacular crags and forests were a lovely change from Socorro. Just as the mountains ended, we arrived at our destination.

It was impossible to miss the festival. Cars were parked all along the highway, a big sign was hung overhead, and groups of people strolled along on their way from one pie event to another. There was plenty to see and do. Highlights included trained ponies, a bouncy castle, and a science trailer about the history of space travel which highlighted places across the state. There was also live music under the pavilion, adding to the lighthearted atmosphere.

Booths filled the area, selling a wide variety of homemade goods. Items included salsa, jewelry, knitting, yard doodads, kitchen implements, and honey. Catron County Search and Rescue was selling homemade dog biscuits that they coerced passers by into trying... and they were not half bad! Pie-fest themed shirts were also available. And there was food like barbecue and kettle corn - the usual fair fare.

Most important, though, was the plethora of pie possibilities: peach, pecan, cherry, rhubarb-strawberry, mixed berry, and more. Whether you bought a whole pie or just went by slice, it was delicious. Leftover slices from the pie-eating contest were pretty cheap on the fairground itself, and there were many more options available in the restaurants nearby.

Partway through the festival, though, finicky New Mexico weather struck. A huge deluge of rain dumped on us, although luckily there was not much lightning. As those running booths scrambled to cover everything, many fairgoers took refuge under the pavilion. Families, friends, dogs, we all crowded person standing right next to you. The water flooded in and around and all we could do was wait it out. But eventually, the waters receded and folks ventured out in search of more pie.

Ultimately, the festival was a fantastic event for folks from all over, and a great opportunity to see more of our state. If you missed it, consider going next fall. And if you ever get a hankering for some pie, the Pie Town restaurants are open all year long. I am sure I will be back, to finish my quest for the legendary apple-green chile pie.

Give it a Try!

Cherry Pie Recipe

Pie crust:
2 ½ cups all-purpose flour
1 tsp salt
1 Tbs sugar, optional
1 cup cold unsalted butter, cut into 1/2-inch cubes
4 - 8 Tbs ice water

Make crust: Mix 1 ½ cups flour, salt, and sugar. Mix in cherries.

Preheat oven: Set to 400 °F.

Filling:
¾ cup sugar
¼ cup cornstarch
1 tsp vanilla extract
¼ tsp almond extract
1 Tbs lemon juice
¾ tsp salt
4 ½ cups (about 2 ½ lbs) cherries, pitted

Make filling: Combine sugar, cornstarch, vanilla extract, almond extract, lemon juice, and salt. Mix in cherries.

Assembly: Roll out pie crust and press into pan. Add filling. Cover with second pie crust and crimp edges together. Cut or poke holes in the top crust to allow steam to escape.

Bake: Start at 400 °F for 20 minutes, then reduce temperature to 350 °F and continue to bake for 30 - 40 minutes. Let cool for a few hours before eating.