# TMS Pride

November 2025

## Honoring Our Veterans








TMS honors veterans on Veterans Day.

Mrs. Hammers: U.S. Air Force

Mrs. Richardson: U.S. Navy Reserves

Mr. Sorden:  U.S. Army

Brandon Cropper: U.S. Marines

Carlos Montoya: U.S. Army

Superintendent Lindsey: U.S. Navy

Thank all of you for your service to our nation.

# Honoring Our Veterans

By: Makenzi Rice (written in November 2022)

**Veterans' day is a way to thank all soldiers who served in the military. To honor the veterans we interviewed some staff at our school about their family who served in the military.**

**Our custodian, Phil, stated, "My dad was a vet. He did two tours in Vietnam. He was a gunner on a helicopter and was wounded. He won two Purple Hearts for his service and retired at Holloman Air Force Base. I thank veterans everyday. They shouldn't be taken for granted ".**

**Our shop teacher, Mrs. Day told us, " My uncle and dad were vets. My Uncle Wayne used to watch my oldest so I could go back to school. He was one semester away from becoming a math teacher when Vietnam began. Instead of being drafted he volunteered to be in the Navy. He spent his entire life after that at my grandma's house. It wasn't until after he passed that we knew the true horrors he went through. His Navy ship had to battle on land. He got into drugs and drove his wife and daughter away. If it wasn't for him I would have never been able to become a teacher".**

**Our former workshop teacher, Coach Ventura said, "My dad was in combat in Korea after being drafted. He was a Sergeant and Medic. He was in charge of the bazooka. He was on the front lines. He came home and had shrapnel metal in his leg from a grenade and a busted hand. He was wounded two time and won two Purple Hearts for his service. My brother was a Staff Sergeant in the Marine Corps. He was in for 12 years. His daughter works in the Pentagon."**

**Our former principal, Mrs. Grace said, "My grandfather was killed in WWII. He died when they were storming the beaches, the Germans killed him. He's buried in France because they couldn't get his body back to us." All veterans have gone through terrible things to keep us safe so never take Veterans' Day for granted.**

# Honoring Our Veterans






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According to History Channel.com, Veterans Day originated as "Armistice Day" on November 11, 1919, the first anniversary of the end of World War I. Congress passed a resolution in 1926 for an annual observance, and November 11 became a national holiday beginning in 1938. Veterans Day pays tribute to all American veterans who served their country honorably during war or peacetime (HistoryChannel.com).

Tularosa Middle School started a tradition of honoring our Veterans and current military members by constructing a memorial wall. We try to include pictures of staff members who served in the military, the family members of staff and students, and previous students who served or are serving. We feel it is important to remember our military members and the service they have given to our country or are giving to keep us safe and free.

We would like to honor our staff members. Ms. Armijo's sister, Amanda Armijo, has served 24 years with the Army. Thank you Amanda. Also a big thank you to Mr. Sorden, out history teacher for his service and to Mrs. Richards, 6th grade science, for her service. This year we would also like to add Mrs. Hammers to our honor list for her service in the

The United States has seen action in World War I, World War II, the Korean War, Vietnam War, Gulf War, and involvement in Grenada, Lebanese War, Panama, Bosnia, Kosovo, Afghanistan, Iraq, NW Pakistan, and Libyan Civil War. Currently we still have troops in Iraq and Afghanistan as well as Syria and in the current Middle East conflict.

The TMS Veterans' Memorial Wall represents all branches of the military. There are pictures of military members who have served in WWI to the Iraq War. Many of the military members on our wall have been highly decorated for their accomplishments.

Thank you to all staff and students who participate in our project each year. We respect and honor your family members for their service.















Thank you to all of our staff and students who have contributed pictures and stories for our wall to honor Veterans. Each year our wall continues to grow. We are so thankful to all of those who served and are serving so that we can continue to be free.

# Veterans Day

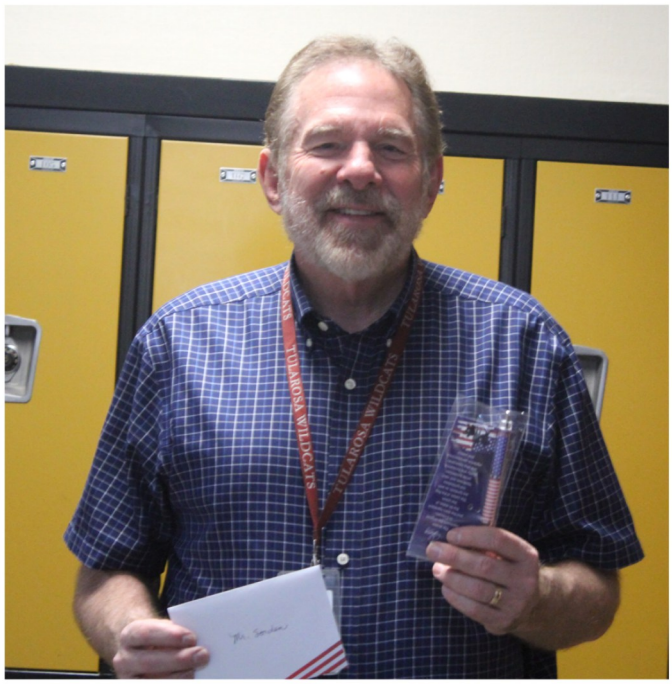
By Max Ruspoli

Veterans day is on Tuesday, Nov 11. Veterans Day honors all who have served in the United States Armed Forces, both living and deceased, acknowledging their sacrifice,  courage, and dedication to the country. Veterans Day began as Armistice Day to commemorate the end of World War I on November 11, 1918.

**In November 1919, President Wilson proclaimed November 11 as the first commemoration of Armistice Day with the following words: "To us in America, the reflections of Armistice Day will be filled with solemn pride in the heroism of those who died in the country's service and with gratitude for the victory, both because of the thing from which it has freed us and because of the opportunity it has given America to show her sympathy with peace and justice in the councils of the nations…"**

**U.S. Dept. of Veterans Affairs. "History of Veterans Day." department.va.gov/veterans-day/history, 2025**



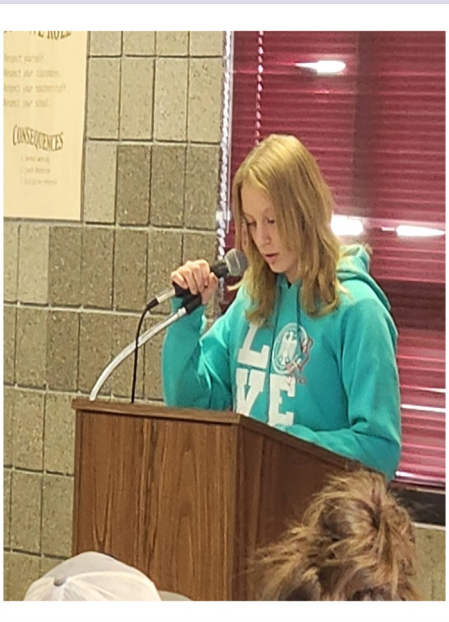







TMS students and staff honor Veterans by talking about Veterans Day and recognizing staff and local residents who are Veterans. Mrs. Medlock read a poem about remembering our Veterans and the red poppies.








# Veterans' Day



US Navy Petty Officer 3rd class Lindsay
AIMD NAS Whidbey Island, WA
1988-1992 Gulf War
Mr. Lindsay
Superintendent of Tularosa Schools



Principal Burk with his son Tannon Burk.
Tannon Burk US Navy
Sonar Submarine Technician

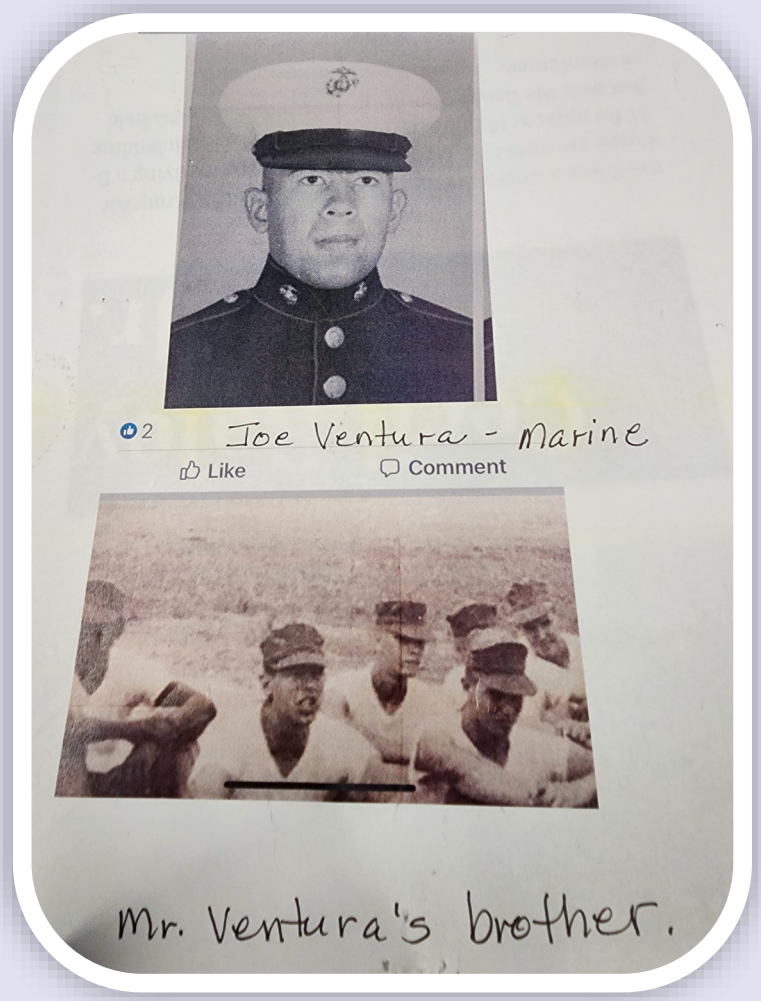


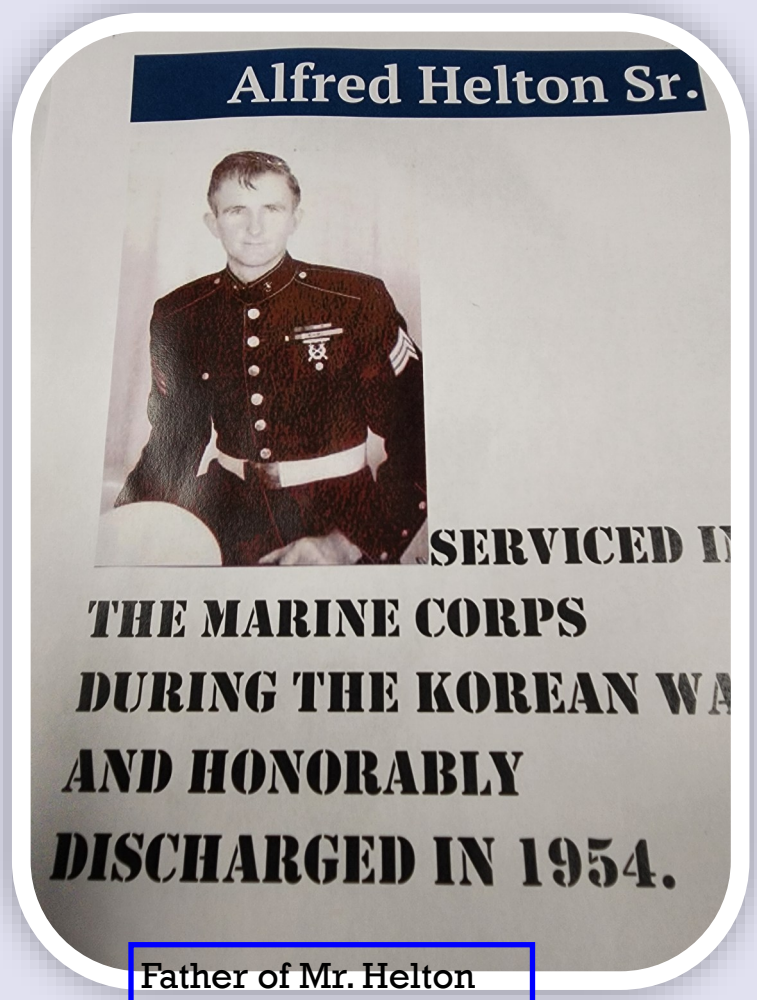
Father of Christy Ball: William Webber.
Korean War Veteran US Air Force

# Veterans' Day




Father of Billy & Shyan Hillebrand:
Lucas Hillebrand, US Air Force




Father of Mr. Helton

# Veterans' Day

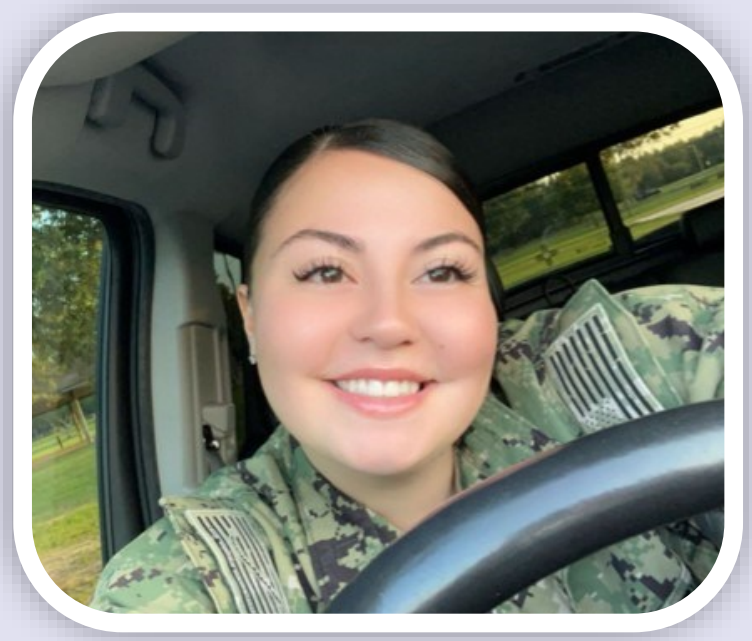



Sister of Gina Armijo: CPT Armijo served in al sadar, Iraqi 2006-2007 and in Jordan in 2014.



Pierce Montoya, Tularosa graduate

US Navy



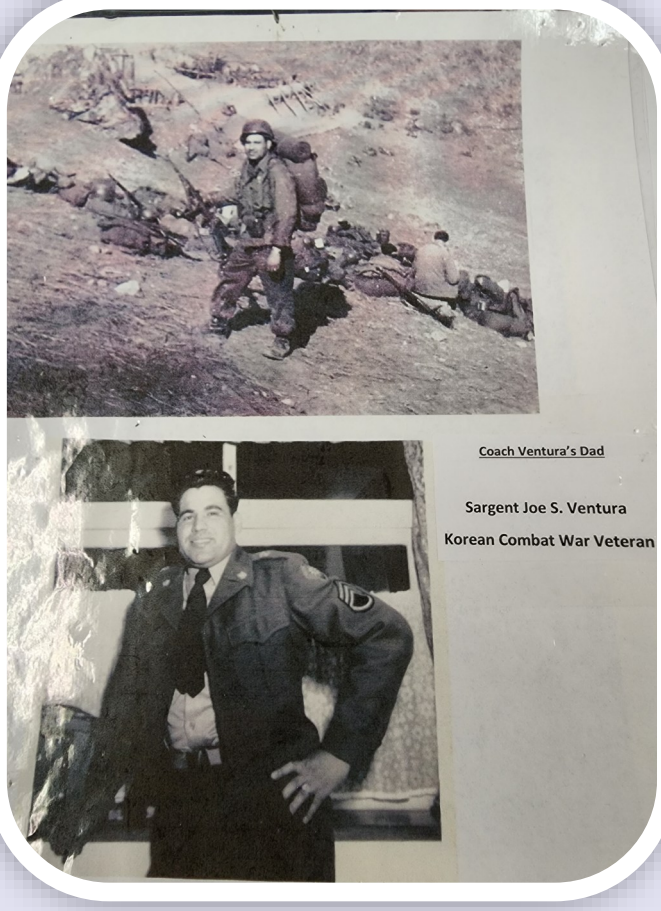
ABH3 Alicia Centrella E4, US Navy

Tularosa graduate

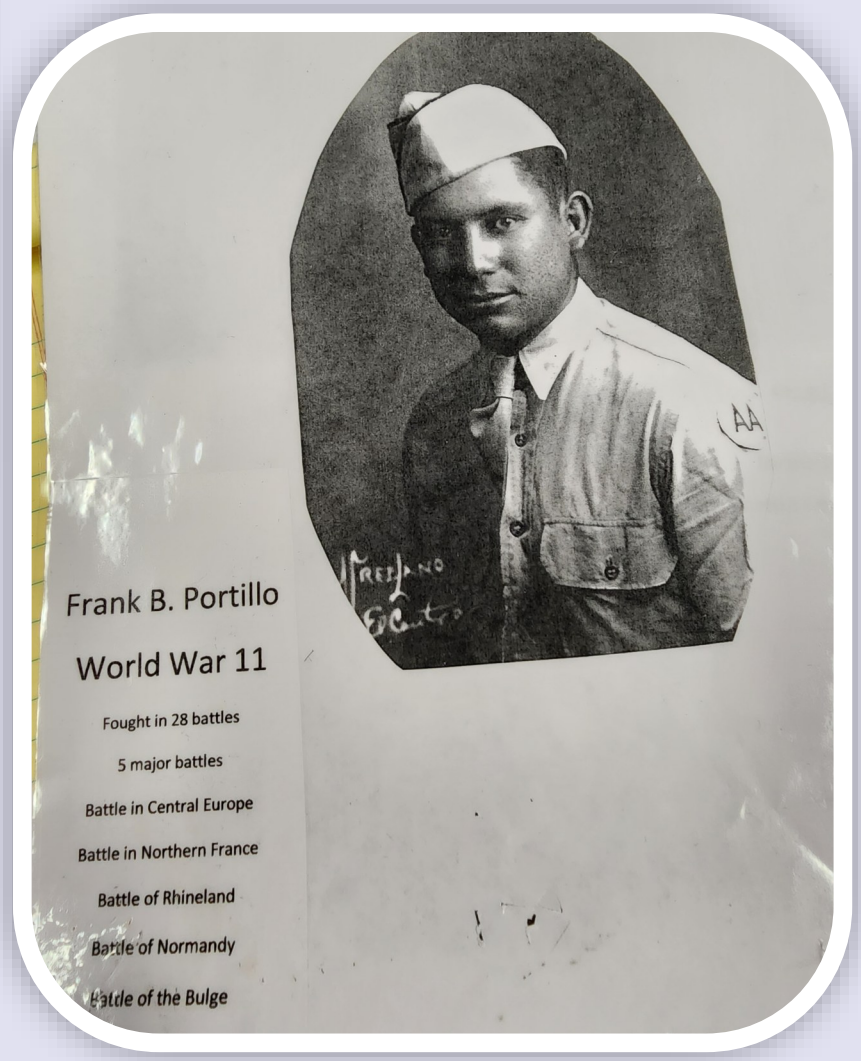


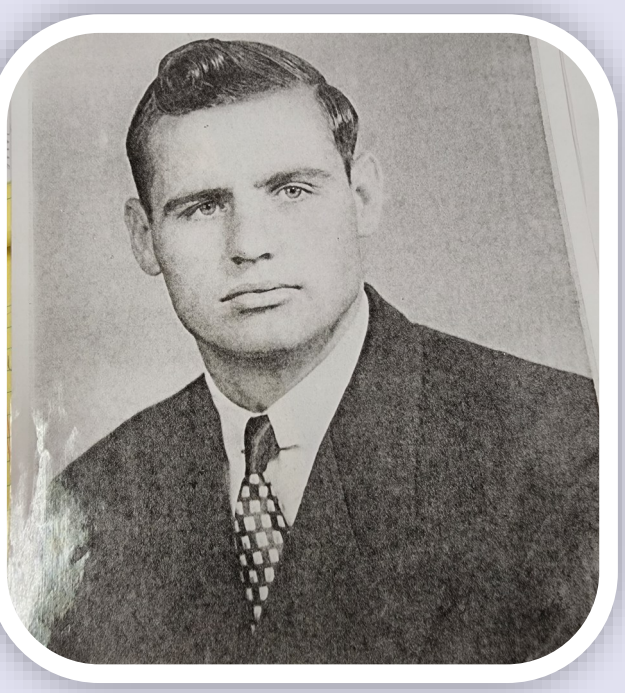

Father of Mrs. Day

# Veterans' Day




Father of Coach Ventura:
Sargent Joe S. Ventura
Korean Combat War Veteran



Father of Ms. Hill: Otto Otis Hill
Aug. 1928-Jul. 2012
EM3 US Navy World War II
Pacific Theater

# Remembering Thurman

Thurman John Gallerito, Jr. passed away on November 10, 2025. Thurman was born on November 11, 2008 in Socorro, NM. He was 16 at the time of his passing.

Thurman had a big part in creating the beautiful mural in the Tularosa Middle School library. Thurman loved art as well as the outdoors. He loved to hunt and fish and spend time with family and friends.

Thurman will be missed and our thoughts and prayers are with his family and friends.








# Counselor's Corner

From Ms. Clagget

LION MENTALITY, King of Your Own Jungle - DENZEL WASHINGTON MOTIVATION

Kindness Conversations: Centaurus High Students Share Inspiring Insights

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tu.be/B3Xvu8xrUBw?si=MruE1jm88E5IMkV

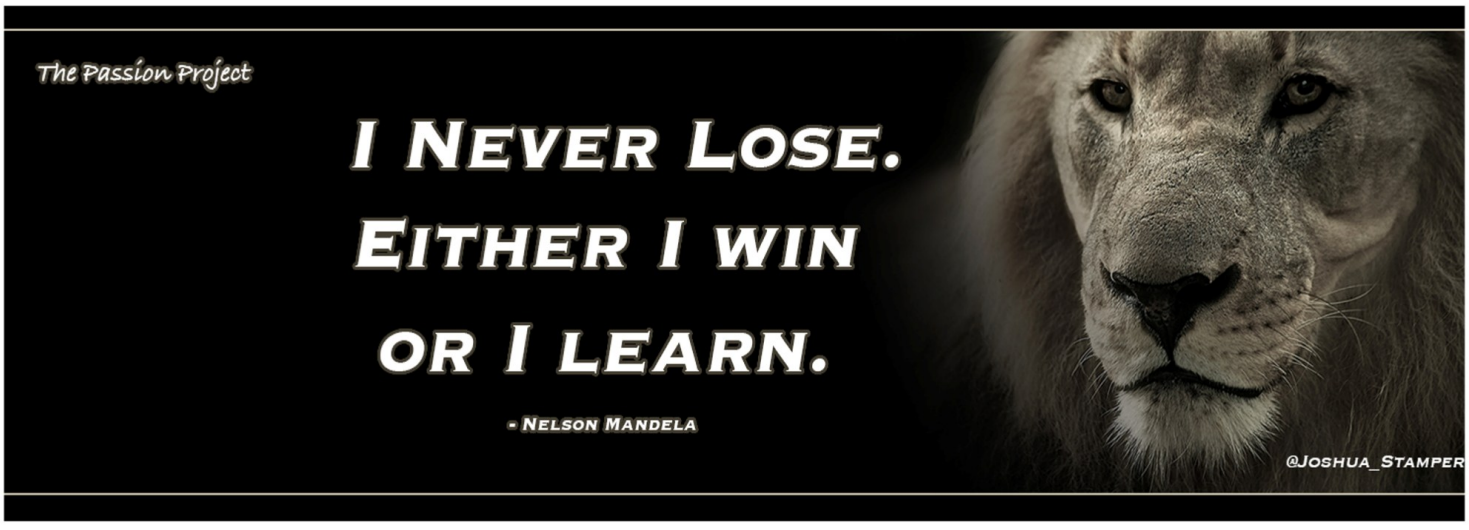
Students surprise Chicagoans with random acts of kindness

Why Be Kind?

https://youtu.be/UCCb85TgeEU?si=G9di__lLM7yOOwIT

https://youtu.be/yPgEeNdn-FY?si=sMj-8QQMG4WKWuUw

Kindness, Compassion, Goodness, Joy, Peace, Laughing, Smiles … .Each smile to others, can go a long way, for everyone and all of the universe.. Attitude of Gratitude. May all beings be happy and in joy!



Nurse News-November 2025

**November is Diabetes Awareness Month**

What is Diabetes? Diabetes is related to your body and insulin. Insulin is a hormone produced by your pancreas. In Type 1 Diabetes, your body is not producing insulin. People with Type 1 Diabetes need Insulin injections. In Type 2 Diabetes, your body doesn't use insulin properly. Type 2 Diabetes is the most common type of diabetes. Type 2 Diabetes can be prevented or delayed.

The keys to any type of Diabetes is Healthy Meals and Exercise. If you are overweight, losing just 10-15 pounds is beneficial. Increase your intake of water, non-starchy vegetables, and watch portion sizes. Exercise 30 – 60 minutes daily 5 times a week.

How does someone know if they have diabetes? There are several ways. One way is a Fasting Blood Glucose Test. Before breakfast on 2 different days, a Glucometer is used to measure your blood sugar using a small drop of blood from your finger. If the reading is 126 or higher, you need to see your healthcare provider for further information and instructions. Normal Blood Glucose Reading is under 100. Check out more information at www.cdc.gov or www.diabetes.org

**TAKE CARE OF YOUR BODY**

Get daily exercise (Go for a walk in a safe area, do a You-tube exercise)
Eat healthy: More non-starchy vegetables, less carbohydrates, less sugar, more water
Think safety: Wear seatbelts when in a vehicle
Get at least 8 Hours of Sleep each Night

**IF YOU DON'T FEEL WELL, REACH OUT TO PARENT/GUARDIAN, SEE A DOCTOR/ TELEHEALTH**

**TAKE CARE OF YOUR MIND**

FIND JOY IN LITTLE THINGS DAILY
THINK OF 5 THINGS THAT MAKE YOU HAPPY
BE THANKFUL FOR WHAT YOU HAVE
EXERCISE YOUR BRAIN TO COMPLETE YOUR ASSIGNMENTS

**IF YOU ARE STRUGGLING, REACH OUT TO A FRIEND, FAMILY MEMBER, TEACHER, SCHOOL COUNSELOR, SCHOOL NURSE**

**TAKE CARE OF YOUR SPIRIT**

MEDITATE
PRAY
WORSHIP
HAVE QUIET TIME

**IF YOU ARE STRUGGLING, REACH OUT TO YOUR PASTOR, PRIEST, SPIRITUAL LEADER**



# DECEMBER NURSE NEWS

## 20245DECEMBER NURSE NEWS

**WHEN YOU ARE SICK, PLEASE STAY HOME**

**RETURN TO SCHOOL GUIDELINES:**

**24 FEVER FREE WITHOUT MEDICATION TO REDUCE FEVER**

**24 HOURS WITHOUT VOMITING**

**24 HOURS AFTER ANTIBIOTIC FOR STREP**

## NATIONAL HANDWASHING AWARENESS WEEK

DECEMBER 1-7

**5 STEPS**

1) WET
2) LATHER
3) SCRUB
4) RINSE
5) DRY

**WHEN TO WASH YOUR HANDS**

*When they are dirty

*Before eating

*After using the restroom

**OTHER TIPS**

*Do not sneeze into hands

*Do not cough into hands

*Do not touch Face, Nose, or Eyes

**HAPPY BRAIN ACTIVITIES DURING CHRISTMAS BREAK**

***READ A BOOK**

***DO A PUZZLE**

***DO WORD GAMES**

***CRAFT AN ORNAMENT**

***CRAFT-WOODWORK, SEW, KNIT, CROCHET, STAMPING**

***EXERCISE AS SIMPLE AS TAKING YOUR DOG FOR A WALK**









# TMS FFA

## November Contest News



Our opening/Closing teams did very well and came and gave 100%. We just got beat by more polished teams. I am super proud of each team and how well they worked together and how much they improves. This contest is hard because it is a lot of different parts.

Our quiz team 2 did well. We will get better next year. That was hard 100 question test.

Our quiz team 1 got 3rd place the did very  fantastic. They came to play and rocked that test.

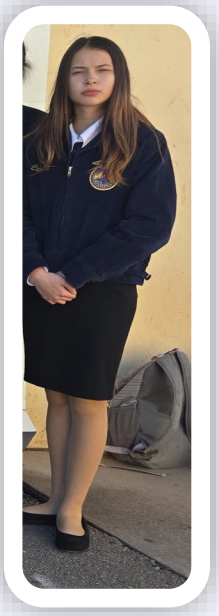
Katelynn Mills showed her SNAP! She placed 2nd. She did outstanding and showed everyone who she is.

Maleiya Coney showed everyone how strong she is as a public speaker and how she can't be stopped. She placed 1st in the Creed.  Hailey Serna did a fantastic job in the Creed.  She will be a beast at it next year.

I am so very proud of these kiddos and how much hard work they did to do as well as they did. They brought me to tears. They definitely showed their wildcat Tularosa Pride today.

Thank you all for your help in this as well you guys are awesome.

# TMS FFA






TULAROSA FFA
AGRICULTURE
EDUCATION

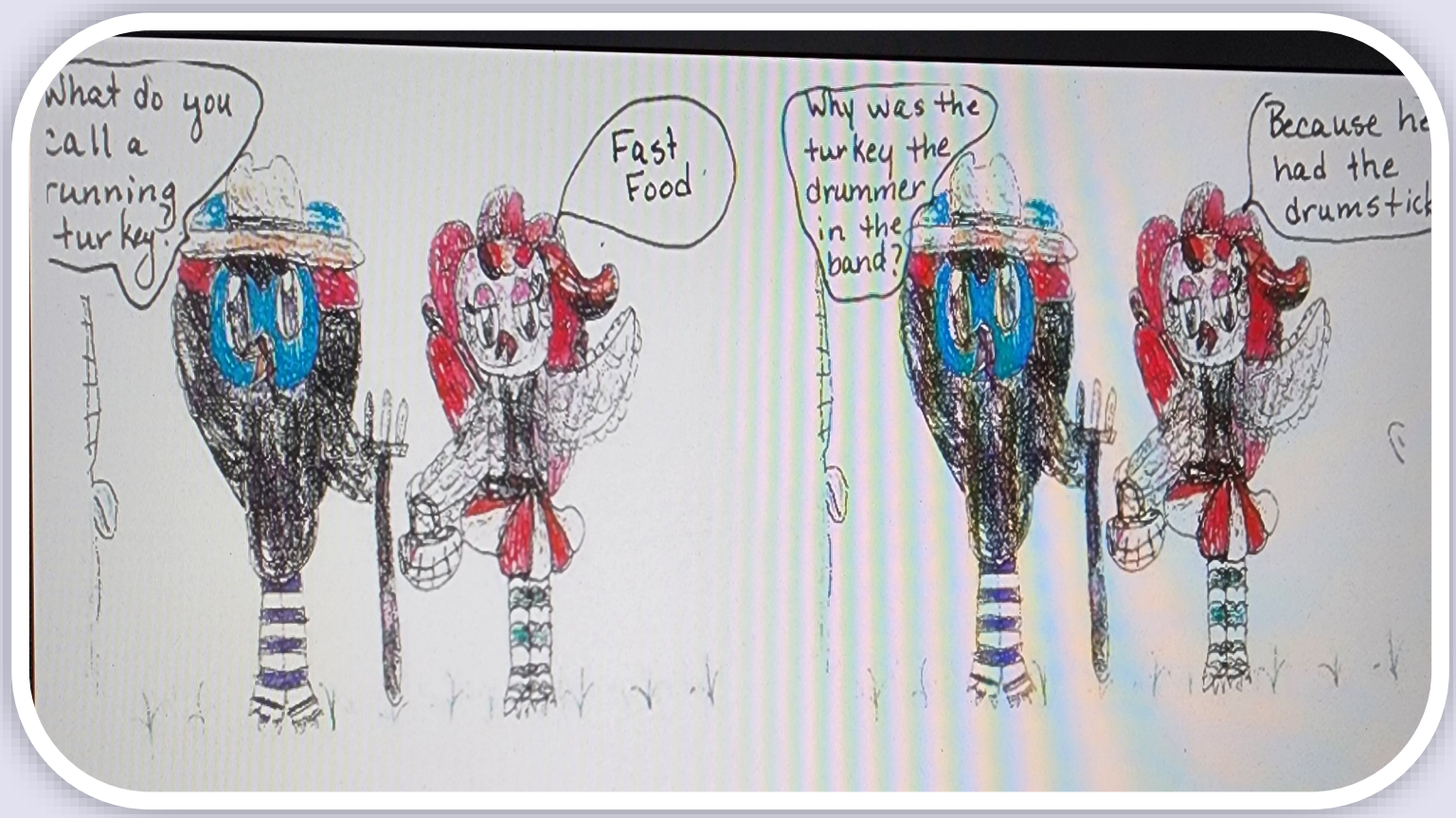



TULAROSA FFA
AGRICULTURE
EDUCATION



# Comics by Scarlet



# Out and About...















# Out and About...










# Out and About...
















The Godfather








PEPSI


BIG
BRAND




LIBRARY











# TMS Art Corner









# TMS Art Corner
















# TMS Students Learn the Story of Ojo de Dios



TMS students learned the legend of the Aztec Princess in the story of Ojo de Dios in the library with Ms. Hill. After listening to the story, 6th and 7th grade students made God's eyes with yarn and sticks. It was fun and creative. The students also listened to the story The Houdini Box and learned about the magician Houdini. They also heard the story of how Sara Hale worked for 38 years to get Thanksgiving turned into a National Holiday. The students are taking AR quizzes over the books they are reading and using the digital library.













# TIS Thanksgiving Parade

TIS students dressed up for Thanksgiving and visited TMS to showcase their parade outfits. The students were very creative and did a great job. We really enjoyed the parades. Thank you students.















# PUMPKIN ROLL Recipe

By Brenda Barreras and Scarlet Cosio

The pumpkin roll is a good dessert to have when you serve Thanksgiving dinner. It looks beautiful on the table and tastes even better.

Ingredients needed

1 cup powdered sugar (to sprinkle on the towel)

¾ cup all-purpose flour

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon ground cinnamon

½ teaspoon ground cloves

¼ teaspoon salt

3 large eggs

1 cup sugar

2/3 cup pure pumpkin

1 cup walnuts (optional)

1 package cream cheese

1 cup powdered sugar

6 tablespoons butter or margarine (softened)

1 teaspoon vanilla

Powdered sugar (optional for decoration)



Directions

Preheat oven to 375° F. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with 1/4 cup powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

Bake for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

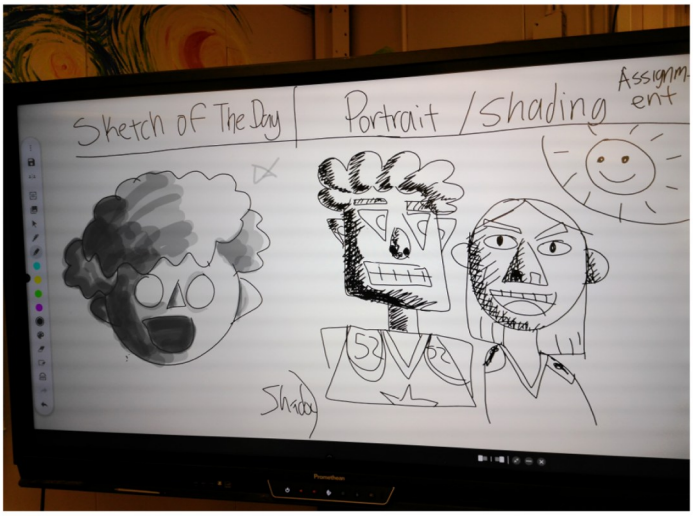
Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

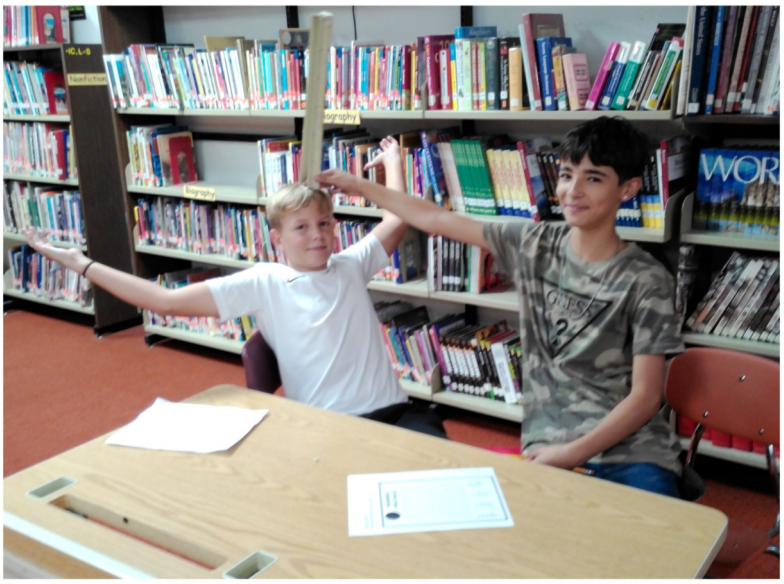
Sprinkle a generous amount of powder sugar on the towel when rolling up the cake so it will not stick.

https://www.verybestbaking.com/libbys/recipes/libby-s-pumpkin-roll/?pr_rd






Sketch of The Day
Portrait /shading
Assignment
Shading




ART


MIDDLE SCHO

# Recipes of New Mexico

## Red Pozole Ingredients

- **Olive Oil.** To saute the ingredients.
- **Pork Roast.** Cut the pork off the bone, and cook the bone to add flavor.
- **Onion.** To deeply enhance the flavor of your soup.
- **Garlic.** Fresh is the way to go.
- **Ancho chile peppers.** Sweet and smoky with medium heat.
- **Guajillo chile peppers.** The most common dried chile used in Mexican cuisine.
- **Arbol chile peppers.** Bright clean heat.
- **Bay leaves.** Add a subtle bitterness to keep the soup from being heavy.
- **Mexican oregano.** Similar to lemon verbena.
- **Chicken broth or water.** Whichever your preference is!
- **White hominy.** A key ingredient for this recipe!
- **Lime.** Enhances the flavor of soup without a lot of calories!
- **Salt and pepper.** Add to taste.
- **Avocado.** Who doesn't love avocado as a topping?
- **Radish.** The traditional topping for Red Posole.



## How To Make Red Pozole

1. **Cut the pork** off the bone in large chunks. Sprinkle salt and pepper liberally over all the chunks, including the bone.

2. **Pop the stems** off the dried chiles and shake out the loose seeds.

3. **Brown pork** on all sides in a heavy 6-8 quart dutch oven.

4. **Add in the onion** wedges and garlic, then add in the chile peppers, bay leaves, oregano, 6 cups chicken broth, and 1 teaspoon salt.

5. Be sure to **push the chiles down** under the liquid.

6. **Simmer** for 50-60 minutes, until pork is tender enough to shred.

7. Discard bone and bay leaves. **Shred pork**.

8. Use an immersion blender to **puree the vegetables**, chiles, and broth into a thick sauce.

9. **Add and hominy** and shredded pork.

# Fry Bread Recipe

By Kaitlyn Baca

## Ingredients



2 cups all-purpose flour

1 tsp salt

3 tsp baking powder

1 cup hot water

## Directions

1.Sift flour, salt, and baking powder together and place in a medium bowl. Add hot water. Mix with your hands until dough forms (dough should be a little sticky). Cover and let rest for 10 minutes.

2.While the dough is resting, add oil to a large sauce pan that is about 1-2 inches deep and heat on MED-HIGH heat (it should be about 350° when ready to fry).

3.Break the dough into golf-ball sized balls (about 1.5” wide).

Using a pastry roller, roll dough onto a lightly floured surface to about 6-7 inches in diameter (the dough should be thin).

4.Fry each piece in hot oil until dough is golden and poofs up (about 20 seconds). Fry on the other side, keeping it in the oil. Set on a paper towel lined plate to drain oil.



There are a variety of ways to serve your fry bread. One of the most popular is with meat, lettuce, tomatoes, cheese, and sour cream topped with salsa.

# Honoring Our Military













UNCOMMON
VALOR
WAS A COMMON
VIRTUE

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