Teacher Earns 10K Bonus

By Erin Turner

When Brenda Davis began teaching kindergarten over 20 years ago at a high-poverty grade school in South Tucson, she never dreamed her aspirations and hard work would result in a $10,000 bonus.

But the Liberty Elementary School teacher earned just that when she became one of seven award winners for the Rodel Charitable Foundation of Arizona’s Exemplary Teacher Initiative this year.

“It was a complete shock,” Davis said. “I can’t believe it.”

The Rodel Foundation only considers teachers from poverty-stricken schools in which 70 percent of the students are on free or reduced lunch programs, said Bobbie Wood, Rodel Foundation branch administrator.

Teachers who have students who exhibit scholastic achievement through high reading and math test scores for three consecutive years are considered for the award.

Once the Rodel Foundation reviews the test scores, principals from schools that measure up are asked to nominate their best teachers, Wood said.

“The principals are unknowledgeable of the teachers who are possible nominees for the award,” Wood said. “If there is a method between a teacher with high achievement test scores and a teacher who is nominated by their principal, they are generally part of the original nominated group.”

This year Davis stood out among 1,000 other Tucson teachers who were possible candidates for the award.

“I have very high expectations and standards for my kids,” Davis said. “Their scores are always high.”

And kindergarten isn’t just naps, coloring and playtime anymore. There is testing, and the five-year-olds are expected to know how to read by the end of the year, Davis said, “It’s more like first grade now.”

Davis has been teaching at Liberty Elementary, 5495 S. Liberty Ave., for 21 years and said her favorite experience as a teacher is when old students return to visit.

“I actually mentored one of my former students who was student teaching,” Davis said. “It was really cool.”

Along with her recognition and $10,000 savings bond, Davis will participate in a mentoring program in conjunction with the University of Arizona. She will mentor two student teachers each year for three years, Wood said.

“It’s a great program,” Wood said.

Davis already mentors first-year teachers at Liberty.

“I think all teachers are good,” she said. “It takes a special person to be a teacher.”

Programa de Pima Apodera a Los Padres Sin Pareja

Por Janelle Drumwright

Michele Turner sabe por experiencia propia que tan difícil es ser una madre sin pareja.

Turner, 36, comparte una casa de tres habitaciones con seis de sus ocho hijos, el mayor de 18 años y el menor de 3 años. Ella trabaja tiempo completo y estudiaba medio tiempo para poder proveer a su familia, pero aun así necesitaba usar estampillas de comida para suplementar su ingreso.

Fue en la oficina de las estampillas de comida donde Turner notó un anuncio en la pared para un programa nuevo por medio del Pima Community College llamado “Educación Para Tener Poder Económico” o Education For Economic Empowerment.

El anuncio ofrece a los padres sin pareja una oportunidad para aprender del manejo de finanzas, y cómo mejorar sus oportunidades de vivienda, vacaciones y educación, ella dijo.

Turner decidió que era algo que ella quería hacer.

“Para una madre sin pareja y con hijos, esto es lo que uno quiere, es autónomos y eso es lo que el programa ofrece,” Turner dijo.

El programa es financiado por una beca de tres años donada por el programa llamado Instituciones Sirviendo a Latinos y a Comunidades, o Hispanic Serving Institutions Assistance Communities junto con el Departamento de Vivienda y Desarrollo Urbano, conocido como el U.S. Department of Housing and Urban Development en inglés, dijo Meyer Becskehay, el coordinador del programa.

Pima cumplió los requisitos para la beca porque sirve una población hispana que forma más de 25 por ciento.

Los participantes del programa reciben ayuda financiera para el cuidado de sus hijos mientras están asistiendo las clases del programa, además de recibir un pasaje del bus Sun Tran. También tienen la oportunidad de ganarse becas dentro del mismo curso.

“Es diseñado para los padres sin pareja que sostienen su familia y que fueron a la universidad y se salieron, que nunca fueron a la universidad o que no terminaron el bachillerato,” dijo María Rodríguez, la asistente del programa.

Becskehay dijo que el programa está basado en dos programas de la Unión Americana, uno para padres de niños de 3 años.

Real Spirit of Christmas is Found in Giving

By Melissa Colosimo

Ramon Gonzalez is expecting more than 8,000 children at his party this year, and so far he only has five toys.

Gonzalez is the founder of Miracle on 31st Street, a community holiday event that has grown substantially since its start 36 years ago. The party provides food, refreshments and most importantly, according to Gonzalez, toys for the children.

Gonzalez started what is now a South Tucson tradition in 1970 with about 25 kids, mostly family and friends. He was able to buy a small toy for each child and saw how much it meant to them. Now, with thousands of children, the party has become a full community event. Gonzalez said he has never received large donations; the event has always relied on small donations from the community.

Gonzalez said he fears seeing a child who doesn’t get a toy, although it hasn’t happened yet. His Miracle on 31st Street takes place Dec. 24 beginning at 10 a.m.

To make donations to the Miracle on 31st Street Christmas party, call Gonzalez at 883-5805. Toys are the biggest priority for this event and can be dropped off at 2019 W. Ajo Way. Money donations can also be sent to the same address. Send a check payable to Ramon’s Miracle on 31st Street with a memo designating it for the Christmas party.

South Tucson and Tucson have several other opportunities for those who need help or want to donate this Christmas.

The Salvation Army in Tucson has several events planned. Volunteer bell ringers are needed for all shifts for any length of time. Food donations are being accepted for its annual Christmas community dinner.

The free dinner includes toys for the children and takes place Dec. 25 at the Tucson Convention Center exhibition hall from 11:30 a.m. to 1:30 p.m. Sponsor programs offer the opportunity to adopt a family for the holidays and toy drives will take place throughout the month of December. For more information and details about the Salvation Army and these events call 795-9671 or visit its Web site at www.thesalvationarmytc.com.

Another free Christmas dinner will be hosted by the Gospel Rescue Mission in South Tucson. It will be hosting its annual Christmas Street Banquet. The volunteer-run event provides food, music, Christmas trees and gifts to the less fortunate. The banquet takes place on Friday, Dec. 22. For more information call Suzanne Brucker at 740-1501 Ext. 309.

For donation opportunities, BorderLinks, a border educational organization, is hosting its annual Holiday Posada party in Nogales, Mexico on Dec. 14. The event helps provide toys for children who live along the border. BorderLinks is asking for toy donations for 400 children ages 15 and under. Donated toys should be new or like-new and cost no more than $5. BorderLinks also asks that the toys...
**El Indio, A So. Tucson Tradition**

By Brian Goldsmith

Melly Estrella was once a 7-year-old girl taking to-go orders for her father’s Mexican restaurant, El Indio. Sixteen years later, the now 24-year-old helps manage the restaurant.

“A lot of our clientele have known us since we began, and they’ve seen us grow up,” she says smiling.

Estrella remembers it wasn’t always easy working at such a young age when her friends were having sleepovers and play-dates.

“When you’re so small, you want to be playing instead of being at the restaurant for long hours,” she says.

The restaurant, located at 3355 S. Sixth Ave., is decorated with Aztec art including large murals outside the building as well as in the main dining room.

The Estrella family has been operating the restaurant since 1990 when it opened in the South Gate shopping center, across the street from its present location.

Currently, five members of the Estrella family work at El Indio.

Melly’s father, Pedro, owns the restaurant, and his wife, Amelia, works behind the counter as a cashier.

Melly’s sister, Marisol, helps manage the restaurant while her cousin Carlos works as a chef.

While some may have a tough time working with family, Estrella insists that is not the case at El Indio.

“You’re faced with problems, but being with your family it’s less stressful,” she says.

Estrella, who has a college degree in hotel and restaurant management, enjoys working with family and admits it has some advantages, such as a more flexible schedule.

“In the mornings I would come in and work and then go to my classes,” she says.

“Then I would come back in the evening, and while looking over the business I could do my homework.”

However, Estrella insists the other employees don’t feel left out because they’re not part of the immediate family.

“We’re all part of a big family,” she says.

The restaurant’s employees are very close and often spend time with each other outside of work.

“We work together and along with that we attend each other’s special functions,” Estrella says.

Estrella says many of El Indio’s employees have been with the Estrellas for 10 years or more.

“Our turnover rate is not that bad as other restaurants,” she says.

The Estrellas consider the restaurant successful, but admit it was hard at first. However, after establishing good relations with their customers they were on their way.

“The biggest form of advertising has been word of mouth,” Estrella says.

The Estrellas are grateful for the longevity of their customers’ patronage and try to give a little back during the holidays.

“We give calendars out to our customers for Christmas and New Years,” Estrella says.

El Indio’s 40 wooden tables and booths that are scattered throughout the restaurant help create a comfortable setting to meet with friends and family.

The busiest times for the restaurant are Friday evenings and Sunday mornings, Estrella says.

“A lot of people come for menudo after church,” she says.

The menudo, a soup made from tripe, is one of El Indio’s most popular items and is served only on the weekends, she says.

The restaurant, which is open from 7 a.m. to 10:30 p.m. Wednesday through Monday and is closed on Tuesdays, serves breakfast, lunch and dinner daily.

They also run daily specials during the week priced at $6, which include soup, the main dish, dessert and a soft drink.

El Indio has attracted many of its customers because it serves authentic Mexican food, says Patricia Armenta, who has been dining at the restaurant for the last 14 years.

Many restaurants don’t properly prepare Mexican food, she says.

“To me this is closer to homemade than going to Taco Bell or Macau,” she says.

Jimmie Vidal, 74, has been eating at El Indio since the restaurant first opened and enjoys how the Estrellas treat him, as if he belongs.

“The working people here all know me by my first name,” he says after taking a bite of his cheese enchilada. “We talk and play around.”

Vidal’s favorite dish is one of El Indio’s specialties - the Cocido de Res, a vegetable soup with chunks of beef.

“I’ve been eating it ever since I was born,” he says before turning to talk to a friend at a nearby table.

Pets In Need of Holiday Homes

By Rachel Hamilton

According to the Humane Society of Southern Arizona, there are more than 80 dogs and 50 cats ready for adoption over the holidays.

But if adopting an animal isn’t an option, the organization provides a “Home 4 the Holidays” sponsorship program.

A donation of $75 by a family, individual or business waives the adoption fee for a shelter animal decreasing the adoption costs for a prospective home.

Donations can be made at the shelter, over the phone, by mail or on the Humane Society website at www.hssaz.org.

When a pet is sponsored, the sponsor’s name on the animal’s cage with a tag to designate their status as a sponsored pet. The Humane Society will accept sponsors until Jan. 2 when the program ends, but the animals that are sponsored during this time will remain so until they find a permanent home.

Becoming a sponsor is easy and can increase the chances of a pet finding a home this holiday season.

If adopting is an option, head down to the shelter located at 3450 N. Kelvin Blvd. to pick out a pet.

Giving animals a home for the holidays will make a world of difference for them.
Aid Given to All at South Side Church

By Rachel Hamilton

Walking down into the majestic kiva of the Southside Presbyterian Church, a wave of spirituality overcomes even the most cynical non-believer.

It is not because this church is holier than others, but because over the past 35 years it has put the Christian principle of “love thy neighbor” into action.

The church provides refuge for immigrants, homes for low-income families, necessities for the homeless, space for early education centers and many other services to help benefit the community.

Many members of the church work actively alongside humanitarian projects, like No More Deaths, Samaritans and Human Borders, and strive to provide a better life for people of all faiths.

“The church serves over 100 people every day through its humanitarian projects, which include a day laborer center that provides a place for the workers to congregate and have access to restrooms and a clean water spigot,” said the Rev. John Fife, long-time pastor of the church.

During that time, the government provided buses for migrant workers to get to the farming communities in Marana and other outlying areas so they could find work. When the buses stopped running in the 1990s, the workers still came to that same corner looking for day jobs. With no organization and no facilities, it quickly became a hazard to both workers and residents.

“Kivas are traditionally built eight feet underground,” he said. “For us, that was not feasible. We have the three steps to give the feeling like you are going down into it.”

Now in its 100th year of service, Southside Presbyterian is a beacon of hope for the disadvantaged.

Fife invites everyone in the community to join the congregation and exercise their Christian beliefs.

“Southside is a community of faith that includes all people who are committed to serving the needs of the community in important ways,” he said. “And the music is great.”

La UAHA Lidera Con el Numero Más Alto de Becas Donadas

Por Ryan Jones

Traducido por Natalia Lopera

La Asociación de Hispánicos Graduados de la Universidad de Arizona o The University of Arizona Alumni Association, está ayudando a la comunidad Hispana estudiantil de Tucson por medio de ayuda financiera.

Fundado en 1982, el grupo de graduados promueve el desarrollo académico entre los estudiantes hispanos, ayudándoles a ser exitosos en la universidad por medio de distintas becas.

Desde 1986, la asociación ha donado más de 1.368 becas a estudiantes hispanos, lo cual da un total de más de $3 millones. En el año pasado solamente, alcanzó a recoger $314,000 que se dieron a 141 estudiantes hispanos, de los cuales nueve están sacando su grado.

“Nuestro objetivo principal es recoger dinero y proveer una red de conexiones que les sirva a los estudiantes para obtener trabajos en el extranjero,” difundió Juan Luján.

La UAHA recibe apoyo de la Asociación de Graduados de Arizona y muchos negocios locales. Como resultado, ellos coleccionan la cantidad más grande de becas para estudiantes interesados entre las universidades públicas de los Estados Unidos.

“Ayuda a los estudiantes a obtener un grado, completar el programa de estudios, obtener una oficina de trabajo y encontrar una red de conexiones que les sirva a los estudiantes para obtener trabajos en el extranjero,” difundió Juan Luján.

Miembros de la Asociación de Hispánicos Graduados están involucrados en las comunidades de todo el país. Los miembros sirven en cuellos gubernamentales, grupos de consejos, hacen públicos o hacen voluntariados para obras cívicas.

“Nosotros queremos que nuestros estudiantes conozcan gente y se involucren en nuestra comunidad,” dijo Luján.

El programa de becas está disponible para estudiantes de último año en escuelas secundarias, estudiantes en la UA o para estudiantes de otros institutos postuniversitarios que hayan demostrado conocimiento y entendimiento de la comunidad hispana.

Para más información sobre la Asociación de Hispánicos Graduados, visite a http://www.uagrad.org/uaha/.

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Bishop Remembered for Immigrant Support

By Natalia Lopera

Bishop Emeritus Manuel D. Moreno died Friday, Nov. 17, of prostate cancer at home age 75.

For more than 21 years Moreno led the Tucson diocese and now leaves a legacy of interfaith relations, immigrant rights advocacy and youth abuse prevention.

After suffering from a severe headache, Moreno was taken to Banner Good Samaritan Medical Center in Phoenix where he underwent brain surgery to relieve the pressure in his head caused by internal bleeding, according to a Tucson diocese press release. The surgery was successful, but doctors informed the family a few days later that the bleeding had continued due to the advanced stage of his prostate cancer and no further medical attention was advised.

He was transported to his Tucson home at his family’s request, where he died surrounded by his friends, nephews and nieces, three years after retiring from his 21-year episcopacy.

Moreno was born in Placentia, Calif., on Nov. 27, 1930, to Antonio and Euedina Dunan Moreno and was the eldest of five children, according to the Roman Catholic Diocese of Tucson Web site.

He became a priest in 1961 and Pope Paul VI promoted him to bishop on Dec. 20, 1976, making him the sixth Hispanic bishop in the country.

Sonya Gutierrez, who was an executive assistant during Moreno’s tenure, said the bishop never forgot his Mexican roots and would be remembered for his devotion to immigrants and Hispanics.

Moreno worked hard to help immigrants because he thought they were no different from others, Gutierrez said.

“Because they were human, he did what Christians are called to do,” Gutierrez said.

Moreno tried to treat everyone equally regardless of where they came from, Gutierrez said.

He also was involved with local organizations that aid immigrants, worked closely with the bishop in Mexico to increase immigrant rights and created the Catholic Social Mission Office to facilitate this cause, she said.

As bishop, Moreno faced two main challenges, the budget problems of the diocese during his tenure and the scandal of sexual abuse of children by some priests in his sector, according to the Web site.

Some lawsuits filed against Moreno and his predecessor allege they both knew of the abuse but failed to report it.

Moreno publicly apologized to the victims and their families and created the Sexual Misconduct Policy Review Committee as well as other procedures for prevention. The Tucson diocese reached financial stability in the year 2000.

He retired in March 2003 when he began undergoing chemotherapy for prostate cancer while also struggling with Parkinson’s disease, according to the press release.

The current bishop, Gerald F. Kicanas, succeeded him.

A visitation service was held on Nov. 27 at the Cathedral, a mass of Christian burial was held on Nov. 28 and the burial was on the same day at the Holy Hope Cemetery.

Bishop Moreno is survived by sisters Pilat Santana and Juanita Upegquare of California and brothers Raymond Moreno of California and Fernando Moreno of Marana.

 DJs

Hundres of onlookers attend the memorial service of Bishop Moreno. The St. Augustine Chapel was stretched to capacity to commemorate the life of the influential man. His funeral was on Nov. 28 at the Holy Hope Cemetery.

UA Alumni Association Aims to Help Hispanic Students

By Ryan Jones

The University of Arizona’s Hispanic Alumni Association is looking to give back to the Hispanic community in Tucson by supporting university students through financial aid.

Founded in 1982, the alumni group promotes academic achievements among Hispanic students, helping them to succeed in college and graduate school by providing scholarships and other financial aid.

Since 1986, the association has awarded more than 1,368 scholarships to Hispanic students, totaling more than $3 million. Last year alone it raised $314,000 in scholarships for 141 Hispanic students, nine of whom were graduate students, according to Oscar Lujan, executive director for the UAHA and scholarship coordinator for the Arizona Alumni Association.

The UAHA receives support from the Arizona Alumni Association and many local businesses. As a result, it boasts the largest scholarship donation amounts for Hispanic students among public universities in the United States.

“Our main goal is to raise money and provide networking for jobs,” Lujan said.

The Alumni Association provides mentor programs and networking support for students by uniting them with UA alumni and prominent businesses so they can establish professional connections.

Hispanic alumni members and associate member alumni are very involved in communities throughout the country. Members serve on governing bodies and advisory boards, hold public office and volunteer for civic causes.

“We want our students to network and get involved in our community,” said Lujan.

Membership requirements for the group are simple, and they are constantly receiving applications. All former students who received a degree or completed 30 units of credit or more at the UA are eligible for membership.

The scholarship program is available to high school seniors, current UA students and community college students who have demonstrated a knowledge and understanding of the Hispanic community.

For more information on the Hispanic Alumni Association, visit its Web site at http://www.uagrad.org/uaaha.

She certainly is a credit to her nationality, for sure.

Jane Sicurella, Museum visitor

“Museum’s Nacimiento Grows, Holds More Than 2,000 Pieces

By Mika Mandelbaum

Maria Luisa Tena’s Nacimiento is an annual holiday tradition in Tucson, and she never ceases to surprise visitors with the additions and changes she has made to the work each year.

“She’s not a static thing,” said Sandy Cord, a docent at the Tucson Museum of Art. “It’s a living piece of art that constantly evolves as time goes on.”

Tena builds her Nacimiento, Spanish for “nativity scene,” at the Tucson Museum of Art, 140 N. Main Ave., as a “labor of love in memory of her mother,” Cord said.

It is something that is constantly on her mind. Throughout the year, when Tena cannot sleep, she thinks of how she can change the Nacimiento. When she comes up with an idea, she ultimately asks herself, “Will mother approve?”

Tena started building her Nacimiento in 1978 with only 400 figures and has since increased her collection to well over 2,000 pieces, Cord said.

“New pieces are added every year,” Cord said. “She goes back to Mexico to find them, receives them as gifts. Some of the pieces she adds to the Nacimiento are things most people wouldn’t think to use. Things you and I put in the garbage wind up in Maria’s Nacimiento.”

Cord said “Styrofoam and egg cartons. You have to have a very creative mind to see the use in these items.”

In addition to the increasing number of pieces, the display never looks exactly the same. That’s because each year, Tena takes the entire Nacimiento apart and rebuilds it.

The work begins three months before the display is scheduled to open, making sure all of the terra cotta pieces are washed and freshly painted.

Then Tena climbs the stairs that run through the middle of the display and starts rebuilding the Nacimiento from top to bottom. She asks assistants to hand her each piece one-by-one as she carefully and strategically places them in their proper spot.

“The product is a colorful, brightly lit, intricate display,” Cord said. “It is overwhelming when you see it for the first time.”

Tena’s Nacimiento incorporates the two key elements of a nativity scene: the holy family and the adoration of the Magi. It also includes a variety of other scenes from the Bible such as King David’s Castle, the Annunciation, Mary and Joseph’s journey to Bethlehem and Jesus’ baptism in the River Jordan, which uses real water that runs through the middle of the display.

But it is the personal elements that make this Nacimiento so unique. It includes scenes of Tena’s Mexican heritage like farmers and the Mercado, the Mexican market. One scene in particular shows the culturally historic Lady of Guadalupe surrounded by sunbeams.

Lastly, Tena includes what she calls the “Arizona scene,” which depicts a desert with adobe houses and cacti.

“She says the Arizona scene represents herself because she has lived here since 1968,” Cord said. Jane Sicurella, a visitor to the museum, was particularly impressed with Tena’s display.

“It’s just a magnificent collection of her creativity,” Sicurella said. “I just wish more people knew about what’s behind it all. She certainly is a credit to her nationality for sure.”

The display, which opened Nov. 11, has already attracted many visitors. “Amazing” and “magnificent” are just a few of the first words uttered by museum visitors when they see the Nacimiento.

“I wouldn’t have thought there’s another one of this scale anywhere,” said Joe Sicurella, another visitor.

The Nacimiento will remain on display at the museum through the end of March.

The Diocese Press Release.

MONICA R. JONES

http://www.uagrad.org/uaha/
Breed May Not Be Responsible For Bad Reputation

By Ben Meeker

Pit bulls strut freely down neighborhood streets barking their teeth, barking behind fences with signs that read “Beware of Dog” and making new friends regardless of one another’s attacks.

South Tucson police officer Marty Harkins was attacked by two pit bulls Nov. 11. Harkins was out walking to a radio station and from two bicycle police on an vandalism call.

The attacked Harkins immediately after he entered the front gate of a home located in the 1600 block of South Seventh Avenue. The two pit bulls, one large and one medium, was able to be kept free from one of the dogs and striking it with his baton. Despite the effort, Harkins kicked and grabbed at the other dog.

Harkins was transported to University Medical Center for the treatment of the wounds. Pima County Animal Control took custody of the pit bulls. Harkins returned to work after taking a short vacation.

Attacks like this fuel the growing controversy as to whether pit bulls are a naturally vicious breed or if pit bull owners are to blame for their dangerous behavior.

By definition, pit bull owners are enforcing pit bull ordinances on sterilization, limiting the number of pit bulls per home and outright banning the dogs. Denver has banned pit bulls within its city limits since 1990.

“The reason for the ordinance was in a two-year period of pit bull attacks resulted in death or seriously bodily injury,” says Doug Kelley, director of Denver Animal Care and Control. Since the ban, Kelley said there have been no fatalities attributed to pit bull attacks.

Yet in other communities, keeping the dogs would only add to the myth that all pit bulls are naturally dangerous.

“The pit bull is the friendliest dog, only bad owners,” says pit bull owner James Neff, 23.

Athens and Arias, 9-month-old sibling pit bulls, belong to Neff. He says he is against breed-specific legislation. His human and brown-spotted puppies are sterilized, up-to-date on their shots and have identifying microchips implanted.

“I am definitely trying to be a good pet owner,” Neff says. “I definitely have the background.”

Neff used to show a spioner in eastern Arizona’s Graham County Fair. In a three-year period, and his dog won first place in the breed and runner-up for best in show.

Pit bulls are a large and athletic breed, characteristics that make an attack more dangerous, says Marsh Myers, director of Education and Cruelty Prevention for the Humane Society of Southern Arizona.

He says the degree of injury is based on the age, size and strength of the victim. The size, strength and number of dogs should also be taken into consideration. If the pur- pose of the dog is to be a guard dog instead of a family pet, the attack can also be more severe. Other than physical characteristics, Myers says the belief that pit bull attacks are more dangerous than attacks by other breeds is a myth.

“Researchers have found no specific type of bite or injury to be exclusive to a particular breed,” Myers says. But in Denver, physical characteristics of the pit bull like fighting ability, athleticism, and aggressiveness are reasons the dogs were stricken from the city. Still an increasing number of pit bulls roam the city’s streets, released by their owners in fear of citations.

“We pick up more and more every year,” Kelley says. This year dogcatchers have collected 807 pit bulls in the city limits.

The dogs and owners are subject to “a strike and you’re out” policy. After a pit bull is detained, the owner can claim the dog but must prove it has been relocated outside of the city. Unclaimed pit bulls are either eutha- nized or adopted by pit bull adoption agencies, says Kelley.

Kelley agrees Denver’s pit bull ban has flung the city into the center of national contro- versy. “Everybody has their opinions,” he says. “As long as the ordinance is here, it is our duty to enforce it.”

Defense for the breed comes from many national welfare organizations and Internet sources such as www.badrap.org and www.farmfoundation.org. These Web sites are aimed at educating the public and responding to criticism that pit bulls do not make fine companions.

“One pit bull has been known to be extremely friendly to humans,” Myers says. “The belief that pit bulls are inherently and indiscrimi- nately aggressive is false.”

He says a pit bull ban is not likely for the city of Tucson and would be against the mis- sion of the Humane Society. “Not only do these laws unfairly target a specific breed, but they don’t address the actual problem, which is the lack of because proper training and sterilization and training of all dogs by their owners,” Myers adds.

Dog bite incidents and hospitalizations are monitored nationally by the Center for Disease Control and the American Veterinary Association. Both organizations oppose pit bull bans.

Dog parks have made the socialization aspect of dog training available to owners. Athens and Arias frequent the dog parks. “Not only do the parks play an important role in teaching his pit bulls socialization. He says the puppies are friendly and enjoy play- ing with the other dogs.”

“The bad reputation surrounding pit bulls is often the result of irresponsible owners, says Kelley. “As with people, you could probably say that some dogs are born bad.” He said. “In our experience, the poor pet owner is much more responsible for the behavior of the dogs.”

What to do if a dog attacks:

• Stay calm
• Don’t make any rapid move- ments or loud noises.
• Don’t shout or scream for help.
• Don’t make eye contact
• Don’t turn your back to the dog
• Slowly back away.
• Keep your eyes on your pet if you get attacked.

Un Iglesia Presbyterian de Ayuda por la Comunidad Sur

Por Rachel Hamilton

Traducido por Natalia Lopera

Una ola de espiritualidad sobrelle- va hasta el más alto cuando se camina por dentro del majestuoso salón ceremonial en el Southside Presbyterian Church.

No es porque esta iglesia sea más sagrada que otras, sino porque tiene de fe que incluye a toda clase de personas a servir las necesidades de los trabajadores y a los inmigrantes. El Programa de las necesidades más importantes de la iglesia. Fife invita a todos en la comu- nidad solamente, también como construir su iglesia.

Otro programa que sirve a las necesidades de los trabajadores. Fife dijo: “Para nosotros, eso no era una buena idea de fe que incluye a toda clase de personas a ejercitar sus creencias Cristianas. Fife invita a todos en la comu- nidad solamente, también como construir su iglesia.

La gente también puede recibir ayuda de la iglesia de la Esperanza. “Simplemente no era una buena idea de fe que incluye a toda clase de personas a ejercitar sus creencias Cristianas. Fife invita a todos en la comu- nidad solamente, también como construir su iglesia.

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En el transcurso de ocho años, la iglesia ha sido un santuario para aproximadamente 15.000 personas de América Central.

Otros proyectos de servicio en los cuales la iglesia ha estado involucrada es la creación de una casa para familias de nativos de bajos ingresos, la formación del El Rio Community Center y también pro- porcionaron el terreno para un edifi- cicio de Head Start en su propiedad.

Marin Kessler, una voluntaria de la iglesia, empezó a trabajar en la iglesia hace poco tiempo pero ya ha presenciado el poder del establecimiento.

“Yo había salido de ir a misa por casi cuatro años,” ella dijo. “Pero este sitio es tan distinto, tan especial.”

En la década de 1990, la congreg-ación creció de 25 hasta mas de 200 personas, y se necesitó un lugar más grande de adoración.

Los de la parroquia querían un santuario que se camuflara con el resto del barrio, hecho de matri-ales del desierto, y que reflejara la tradición de la iglesia en su ayuda a los indígenas.

“Al principio miramos a las iglesias parecidas a las misiones de los indígenas del desierto. Pero para que reproducir la arquitectura de la conquista? Entonces empezaríamos a mirar kivas.”

El nuevo santuario, construido en 1994, fue creado como réplica de una kiva Anaasú del siglo 12 localizada en las afueras de Farmington, N.M. Fife visitó la kiva cuando estaba decidiendo como construir su iglesia.

Desde su configuración rotun- da de 160 pies y tres vigas suponiendo el techo, la estructura es casi com- pletamente auténtica.

Los vigas tradicionalmente se construyen de manera que queden parcialmente dentro de la tierra.”

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Programa de Pima Ofrece Exploración de Carreras

`Pima' continúa de página 1

cosas. La primera es el progreso de tres unidades a la vez. El curso llamado Manejo de Habilidades de Life Skills Management, se enfoca en los intereses de cada estudiante y le ayuda a desarrollarlos por medio de una experiencia de vida laboral.

También le enseña a los estudiantes distintas habilidades que les servirán en la universidad. Esta parte base del programa es una serie de talleres que tocan todas las temas de las carreras que los estudiantes se interesen. 

En la tercera parte del programa cada estudiante debe escoger un servicio y proporcionarlo a la comunidad. En la clase de Turner, por ejemplo, el servicio se va a proporcionar a tres grupos. Cada grupo es coleccionando juguetes para madres que están en refugios para que le den sus hijos en navidad. Otro grupo esta coleccionando comida y ropa calientes para la gente sin hogar. El último grupo está creando tarjetas con las manitas de niños impresas para los soldados de Iraq. "Esto lo hace sentir a uno bien," Turner dijo. “Uno debera dar de vuelta y mostrarlo a los otros que uno aprecía lo que uno le dieron y a lo mejor así uno logra que otros hagan lo mismo.

Turner es parte de la clase mas grande hasta ahora. La primera clase empezó en enero hasta agosto 24, pero solo hubo seis estudiantes. Desde entonces, el programa ha crecido. En las clases de Mayo hasta Octubre hubo 20 estudiantes y ahora en las de Turner que empezaron en Noviembre 11 y durarán hasta Enero 11 del próximo año hay 24 estudiantes. El objetivo es que los estudiantes continúen su educación cuando termine el programa, dijo Beckehazy. "Nosotros queremos que los estudiantes se den cuenta de su propio potencial y que sepan que las universidades los aceptan," el dijo.

Actualmente, Turner está completando su grado de asociado para poder empezar el programa de enfermería. La carrera de enfermería es parte del programa de Turners. Su hijo de 8 años sufrió de un trastorno cerebral severo luego de un accidente y ha estado en el cuidado de enfermeras desde entonces, pero regresará a casa pronto. "Mi sueño es tener mi propio consultorio," Turner dijo. "El programa de EEE ha hecho estos sueños obtainibles.


Pima County One Stop ayuda con la exploración de carreras, cubriendo todo desde la preparación de la hoja de vida hasta las entrevistas.

Pima fue elegible para el grant because it is a single-parent program. No minimum education requirements are set, but students need to be successful in college.

Turner is part of the program’s largest class so far. The first class ran Jan. 31 through Aug. 24, and only had six stu-
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Por Natalia Lopera

El Obispo anterior, Manuel D. Moreno, murió Nov. 17 de cáncer de próstata en su residencia en Tucson a los 75 años.

Por mas de 21 años Moreno fue líder de la diócesis de Tucson y ahora deja un legado que los Cristianos están llamados a hacer,” dijo Sonya Gutierrez, quien fue la asistente de Moreno.

“Porque ellos eran humanos, él sabía que lo que los Cristianos están llamados a hacer,” Gutierrez dijo.

El también estaba involucrado con las organizaciones locales que ayudan a los inmigrantes, trabajó con el obispo Mexicano para aumentar los derechos de los inmigrantes, creó la Oficina de Misión Social Católica o Iglesia Social Mission Office para facilitar esta causa, ella dijo.

“Como obispo, Moreno alentó dos desafíos, los problemas funcionales de la diócesis, y los escándalos de abuso sexual de niños por sacerdotes, de acuerdo al sitio Web de la Diócesis Católica de Tucson o Roman Catholic Diocese of Tucson.

Moreno se convirtió en padre en 1961 y el Papa Paul VI lo promovió a obispo en Dic. 20, 1976, convirtiéndolo en el sexto obispo hispano del país.

“Holy Mole” Stuffed Loin

1 boneless pork loin (2 1/2 to 3 pounds)

2 tablespoons mole sauce

2 tablespoons honey

1/4 ounces taco seasoning mix (prepared or make your own)

3 pieces of cotton string, each 14 inches long

Cooking Directions:

El also está involucrado con las organizaciones locales que ayudan a los inmigrantes, trabajó con el obispo Mexicano para aumentar los derechos de los inmigrantes, creó la Oficina de Misión Social Católica o Iglesia Social Mission Office para facilitar esta causa, ella dijo.

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Cooking Directions:

1. Preheat oven to 350°F.

2. Remove pork from refrigerator about 1 hour before slicing. Bring pan liquid to a boil; gradually stir in flour mixture. Cook and stir until thickened. Remove from heat. Stir in half of hot liquid in pan; heat thoroughly. Remove from heat and cool.

3. Slice pork loin lengthwise about 1 inch deep into 1/2-inch slices.

4. Heat a little lard and oil in a skillet half way through cooking time. Remove from heat. Stir in half of hot liquid in pan; heat thoroughly. Remove from heat and cool.

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**COMMUNITY EVENTS**

**By Gemma Zanowski**

**Holiday Pet Food Drive Through Dec. 15**

The Southern Arizona Veterinary Education and Service Foundation and the Kellen Company are gathering donations of pet food for pet owners who have difficulty feeding their animals. Cash donations are also accepted and will go toward funding low-cost spay and neuter services. Pet food can be dropped off between 9 a.m. and 6 p.m. daily at the Humane Society of Southern Arizona, 3450 N. Kelvin Blvd. Call 321-3704 for more information.

**Changing Credit and Debt Patterns Dec. 7**

Education coordinator Yesenia Lopez teaches this class, a part of the Money and Me: Building Personal and Community Wealth series called El Dinero y Yo: López, enseña esta clase como parte de la serie llamada El Dinero y Yo:

La coordinadora de educación, Yesenia Dic. 7 Southern Arizona, localizada en el 3450 N. del Sur de Arizona o Humane Society of Southern Arizona, localizada en el 3450 N. Kelvin Blvd. Llame al 321-3704 para más información.

**Fourth Avenue Winter Street Fair Dec. 8 through Dec. 10**

Peruse the 400 arts and crafts booths, grab a bite to eat at one of the 35 food vendors or listen to music on one of the four stages set up at this decades-old event. The fair is set up between Ninth Street & University Boulevard on Fourth Avenue. For more information call the Fourth Avenue Merchants Association at 624-5004 or visit www.fourthavenue.org.

**Holidays in the Old Pueblo Dec. 8 through Dec. 10**

Tucson’s only gay men’s chorus delivers “exciting, thought-provoking, inspiring and entertaining productions while promoting a positive image of gay men in Southern Arizona,” according to its Web site. This production promises to be no different. Featuring traditional Christmas choral music with a bit of humor thrown in, this event offers a different perspective on Tucson Living. Performances on Fridays and Saturday start at 8 p.m., and Sunday’s performance starts at 3 p.m. at Grace St. Paul’s Episcopal Church, 2331 E. Adams St. Contact the Revelle Tucson Gay Men’s Chorus at 304-1758 or visit www.revellelegmc.com for more information.

**Downtown Parade of Lights and Festival Dec. 9**

This festival, which includes music, food and entertainment, starts at 4 p.m. Mayor Bob Walkup will light the Christmas tree at 5:45 p.m., and the holiday parade starts at 6 p.m. This event features Santa Claus, decorative floats and more. The parade winds along Stone Avenue, turns at Congress Street before ending at Armory Park. Contact the Tucson Downtown Alliance at 547-3338 or visit www.downtowndtucson.org for more information.

**Altell Business Hours at the Chamber Dec. 13**

Meet Tucson Chamber of Commerce staff and business representatives who might save you some money on your Christmas refreshments at this event, which runs from 4:30 to 6:30 p.m. at the Chamber’s offices, 465 W. St. Mary’s Road. Admission is $5 but reservations are required by Dec. 8. For more information call 792-2250.

**Habitat Holiday Wrapping Dec. 14**

Join Habitat for Humanity at Barnes and Noble, 5150 E. Broadway Blvd., for free gift-wrapping. The agency will be providing its services and accepting donations starting at 3 p.m. Saturday. Visit www.habitat-tucson.org for more information.

**Tucson Children’s Museum Hanukkah Celebration Dec. 17**

This festival, which includes music, food and entertainment, starts at 4 p.m. Mayor Bob Walkup will light the Christmas tree at 5:45 p.m., and the holiday parade starts at 6 p.m. This event features Santa Claus, decorative floats and more. The parade winds along Stone Avenue, turns at Congress Street before ending at Armory Park. Contact the Tucson Downtown Alliance at 547-3338 or visit www.downtowndtucson.org for more information.

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**Empaque Navaides Dec. 18**

Habitat for Humanity and Barnes and Noble, 5150 E. Broadway Blvd., are empaquing regalo gratis. La agencia estará prestando sus servicios y aceptando donaciones durante las 3 p.m. el sábado. Visit www.habitat-tucson.org para más información.

**Celebración de Hanukkah en la Cámara Dec. 17**

Como parte del festival de amistad en el Children’s Museum, se hará una celebración de Hanukkah en la que habrá música, baile, arte y cuencas gracias en parte al Jewish Heritage Center y el Jewish Federation of Southern Arizona. El evento dura desde el mediodía hasta las 3 p.m. en el Children’s Museum, 200 S. Sixth Ave. Para más información llame al 792-9995 o visite www.tucsonchildrens.org.

**Las Posadas Dec. 19**

A Tucson tradition since the 1930s, hundreds of schoolchildren participate in this nativity pageant remembering Mary and Joseph’s trek in search of shelter Christmas Eve. Refreshments will be served and music played from 6 to 7 p.m., and the procession starts at 7 p.m. at Carrillo Magnet School, 440 S. Main Ave.

**New Year’s Competition Powwow and Craft Market Dec. 29 through Jan. 1**

Dancers from over 50 American Indian tribes, authentic crafts, traditional foods and a birds of prey exhibit make this annual event a unique, cultural experience. Events take place outdoors at Rillito Raceway Park, at River Road and First Avenue, and guests are advised to bring lawn chairs and something for shade. Call 622-4900 or visit www.usaindianinfo.org for more information.

**Feria de Comida para Mascotas Hasta Dic. 15**

Se está recogiendo comida de mascotas para ayudar a la gente que se le dificulta alimentar sus animales, por medio del Southern Arizona Veterinary Education and Service Foundation and the Kellen Company. Donaciones de dinero también se aceptan para castrar las mascotas. La comida se puede donar entre las 9 a.m. y las 6 p.m. diariamente en la Sociedad Humanitaria del Sur de Arizona o Humane Society of Southern Arizona, localizada en el 3450 N. Kelvin Blvd. Llame al 321-3704 para más información.

**Cambie Sus Hábitos de Gastos Dic. 7**

La coordinadora de educación, Yesenia Lopez, enseña esta clase como parte de la serie llamada El Dinero y Yo: Construyendo Riqueza Personal y Comunitaria o Money and Me: Building Personal and Community Wealth. Los que asistan a este seminario aprenderán sobre su poder de comprar. Reservaciones son requeridas para el evento, el cual comenzará el 5 de diciembre y terminará el 20 de diciembre.

**Días de Fiestas en Old Pueblo Dic. 8 hasta 10**

El único coro gay de Tucson presenta cantantes “emocionantes, profundas, inspiradoras y entretenidas que también producen 'emocionantes, profundas, inspiradoras y entretenidas que también producen' la voz” en su sitio Web. Esta presentación no será distinta. Las canciones Navideñas tradicionales mezcladas con un poco de humor ofrecerán una perspectiva distinta de la vida cotidiana de Tucson. La presentación del viernes y sábado empezará a las 8 p.m., y el domingo empezará a las 3 p.m. en Grace St. Paul’s Episcopal Church, 2331 E. Adams St. Conozca a los representantes de la Cámara de Comercio de Tucson quienes le pueden ahorrar dinero. Disfrute de este evento que dura desde las 4:30 hasta las 6:30 p.m. en las oficinas de la Cámara, localizadas en el 465 W. St. Mary’s Road. La admisión cuesta $5 pero se requiere hacer reservación antes de Dec. 8. Para más información llame al 792-2250.

**Empeque Navaides Dic. 18**

Habitat for Humanity and Barnes and Noble, 5150 E. Broadway Blvd., están empaquing regalos gratis. La agencia estará prestando sus servicios y aceptando donaciones durante las 3 p.m. el sábado. Visit www.habitat-tucson.org para más información.

**Desfile y Festival de Luces en Downtown Dic. 9**

Este festival incluirá música, comida, entretenimiento y empezará a las 4 p.m. El Alcalde Bob Walkup encenderá las luces del árbol de navidad a las 5:45 p.m., y el desfile empezará a las 6 p.m. En este evento...