X MARKS THE SPOT
Morgan Marks makes it her mission to showcase the CFD Old West Museum as the community asset it is

The Happenings Issue
What’s inside:
• Social Club: Learn new skill sets and support local artists with Cheyenne Makers and Creatives
• Bloody Mary Bar: Chronicles Distillery puts its spin on a classic cocktail
• Roller City: Skating its way to the next generation

and much more!
Celebrating 81 Years

You'll Love Our Brand of Dealin'!

tyrrellwyo.com

John Smyth
Favorite Car Sales Person

Tyrrell Chevrolet
Favorite Car Dealership

Tyrrell Honda
Favorite Auto Repair Shop
INSIDE THIS EDITION: HAPPENINGS

Meet at the Met: Sam Galeotos brings life to downtown Cheyenne with new eatery........4
Bloody Sunday’s @ Chronicles Distilling ...............................................................6
Drag Bingo: Wyoming Equality turning bingo into an exciting, fun, safe event for LGBTQ .8
Making her Mark: Showing off the hidden gem that is the Old West Museum .............9
Makers and Creatives: Social club offers a chance to learn new skill sets ..............12
Two Bar Bowl: Langhoff families operate iconic bowling venue for the last 26 years ....14
Roller City: Becky Stroh is fulfilling her lifelong dream of owning a roller skating rink .16

NEXT ISSUE: HERITAGE

Be a part of the heritage issue
- Send in story ideas
- Advertise
  Contact:
  307-633-3192
  aeres@wyomingnews.com

Look for it in June 2020
Meet at the Met

Sam Galeotos brings life to downtown Cheyenne with new eatery and event space

Visit the www.themetdowntown.com to learn more about upcoming events, renting the Gallery and the menu.
PHOTOS BY JANELLE ROSE

By Rachel Girt
For the Wyoming Tribune Eagle

By combining polished, casual dining with weekend entertainment, Sam Galeotos set out to lure people back downtown with the opening of The Metropolitan Downtown restaurant and its event space called The Gallery at the Met.

Galeotos heads up the OMI Group, which manages The Metropolitan and the boutique liquor store next door called Provisions Wine & Spirits, all located on the northeast corner of 17th Street and Carey Avenue. The OMI Group also manages the Central Café and Water Valley Ranch located in the Encampment Wilderness area outside Encampment, WY.

Within the restaurant, the Gallery is the private dining and event space that can be rented for groups as small as 10 to up to 260 seats. On the weekends, the Metropolitan sells tickets to diverse events, including bands, dueling pianos, comedians and magic shows.

“Our whole mission has been to bring people back to downtown,” Galeotos said. His advocacy for downtown rejuvenation extended to investing in the area, as well as serving on Cheyenne’s Downtown Development Authority/Main Street Board of Directors.

“A few years ago, this section of downtown was totally dark after 5 p.m.,” he said. “Nothing happened here. Now, if you come down, there’s activity.”

Galeotos’ family has a history of owning businesses downtown. Settling in Cheyenne in 1910, his grandfather and great uncles established businesses in the foodservice industry on the other side of 17th Street.

When Galeotos graduated from Central High School, downtown Cheyenne was still alive and very active in the mid-1970s, he said. Leaving Cheyenne, Galeotos headed to the University of Arizona to earn a bachelor’s degree in Business Administration, with dual majors in Accounting and Management Information Systems. He later also attended the Wharton School’s Advanced Management Program at the University of Pennsylvania.

His prestigious travel industry career gave Galeotos many opportunities to experience diverse culinary and dining options around the world. Among his many business accomplishments, he served as co-CEO of Worldspan Information Systems, president and CEO of Cheap Tickets Inc. and president and CEO of Galileo International.

When Galeotos returned to Cheyenne more than 20 years later, “downtown was a ghost town,” he said. He pointed out that building Frontier Mall changed the city’s business landscape.

Galeotos’ decision to invest in downtown Cheyenne was spurred
by the convergence of a lack of culinary options and growing demand for more dining and entertainment in town, he said.

“People wanted what I saw was missing from downtown,” he added.

Galeotos first noticed that there were sparse dining options beyond national chains in Cheyenne.

“I had the experience of enjoying food and company for business meetings in some very nice places,” he explained. “We didn’t have that here.”

Second, Cheyenne residents, particularly younger professionals, wanted a fun place to eat and have cocktails with their friends, and maybe stick around for an entire meal or entertainment, he said. That option wasn’t available either.

Galeotos saw the buildings near the parking garage and the employment base downtown were an opportunity. He wrote down his ideas and filed them away in a cabinet.

When the building that houses the Metropolitan became available, Galeotos sat across the street early in the mornings, watching the traffic. “I thought it would be a great spot to anchor my plan.”

He bought the building, moving his office to the second floor. “I wanted to get the vibe of the area,” he said. “I wanted to walk around and observe.”

Then, in 2015, a retail liquor license became available, and Galeotos, as well as four other businesses, applied for the license. Liking Galeotos’ plan for its revitalization potential and immediacy for doing so, the Cheyenne City Council selected Galeotos to receive the license.

At that time, Galeotos knew it was time to pursue his original plan, and pulled it out of the file cabinet, he said. He had already bought the building where Provisions is located for access to the alley and then bought the vacant building next door for private dining.

A fan of old buildings, Galeotos explained the renovation of three historic downtown buildings – about 12,000 square feet total – was challenging, but worth it. In 2019, Cheyenne Historic Preservation Board gave The Metropolitan the LeClercq Jones Award for its comprehensive renovation of an aging downtown property.

The renovation restored much of the original facades of the buildings, as well as interior elements like the original hardwood floors and decorative tin ceiling tiles in the Gallery.

“We had to remove the tin ceiling tiles and redo the whole roof, which structurally was getting ready to collapse,” Galeotos said. “We put the original tiles back in.”

Provisions opened first in December 2017, followed by the restaurant in June 2019.

Galeotos credits his wife, Stacey, and Katy Rinne, who served as OMI’s director of marketing and business development at the time, for developing the contemporary look. The Metropolitan concept extends from the polished, yet casual décor to the classic menu of New American cuisine created by Chef Juan Coronado, a graduate of Johnson and Wales University. Galeotos recruited Coronado, who has worked with Denver chefs at the Panzano and the TAG restaurant group.

Coronado’s menu is a creative take on classic dishes like prime rib, burgers, salads and pasta, combined with seasonal offerings and house specialties.

Opening the Gallery space, next to the restaurant, has enabled the Metropolitan to offer private dining. A highly versatile space, the Gallery breaks up into three smaller rooms for a more intimate space, or the full area seats 260 people.

“We are able to give patrons renting space in the Gallery the same excellent service and quality as you get dining in the restaurant,” said Tiffany Erickson, who helps manage The Met’s events.

Erickson works to find the right balance in serving the community for private events and providing larger entertainment options for the public. Friday and Saturday nights typically are dedicated to adult entertainment like New York Dueling Pianos, concerts, jazz and comedians. Ballet Wyoming even hosted a ballet in the larger space.

“We want to provide people with the option to have cocktails and dinner with friends, and then walk through the hallway to catch one of the entertainment acts in the Gallery,” Galeotos said.

Dueling pianos is a high energy entertainment concept that Galeotos was eager to bring to Cheyenne audiences. A typical dueling pianos show features two piano players who sing, do comedy routines and take audience
Aaron and Chase Lesher, brothers who own Chronicles Distilling, devised their Bloody Mary bar concept, nicknamed Bloody Sunday, as a way to attract customers and to relax on Sunday.

“We wanted to create a place where people could come and socialize in a beautiful place without television,” Chase said.

From 10 a.m. to 5 p.m. on Sundays, customers can mix their own Bloody Mary, using one of the Chronicles Distilling flavors as a base or choosing to have one of Chronicles’ signature cocktails like the Sweet Fire.

The Sweet Fire uses shots of their Berry Barb Whiskey (Strawberry Rhubarb) as a base for the Bloody Mary.

“It starts sweet and then gets spicy from the tabasco sauce,” Chase explained. “It’s delicious as hell, with a whole new twist.”

He also recommended trying a Bloody Mary with their Tart Lemon Vodka for a little sweeter, citrus taste than the clear Biting Wind Vodka.

“Later this year, we will also have a cucumber flavored vodka ready to sell,” Chase added. He then mixed Bloody Mary samples using the cucumber vodka for the tables to try.

On Bloody Sunday, customers pay for the shots of alcohol, poured over ice into one of the tall glasses. Customers then can select fixings from the Bloody Mary Bar. A table in the back has a wide range of veggies, aged meats and spices from tabasco to pickle juice to add.

A loaded Bloody Mary could include bacon, artichoke hearts, peppers, mozzarella balls, onions, celery or olives. Wooden spears and plates are available to help skewer the fixings.

“The great thing about the Bloody Mary bar is customer can fix their drink exactly how they want and not have to throw away fixings that they hate,” Chase said.

The murmur of voices, laughter and music create a pleasant, low-key vibe for a Sunday. Chase explained that the Sunday crowd ebbs and flows throughout the day. “Sometimes it’s a crazy packed day, and some days it’s pretty chill,” he added.

Beyond the fixings, the bar doesn’t sell food, but allows customers to bring and eat food, sometimes delivered or carried in from restaurants in the area, Chase said.

True to their company slogan “share your stories,” the bartenders enjoy talking to customers, sometimes leaning over the wooden bar or stopping by the tables.

“We treat everybody like a friend or a family member here,” Chase said.

The brothers tend to juggle duties. Most often Chase is in the basement, mashing and distilling, surfacing to bartend or hang out with customers. When not working in the oilfields, Aaron runs the bar and bartends.

The brothers opened the craft distillery in the Asher Building at the corner of 15th Street and Thomas Avenue downtown just in time for Cheyenne Frontier Days last year. The distillery offers corn-based spirits with two straight clear products, Corn
Whiskey and Corn Vodka, and two flavored spirits made with real fruit Strawberry-Rhubarb Whiskey and Lemon Flavored Vodka.

Right now, their products are only available at the Chronicles, either for sale in their distinctive bottles or used to make cocktails in their bar on the main level.

The two-and-half-year process of opening the distillery and remodeling the building almost broke them, Chase said, chuckling.

“We didn't think that it would take us as long as it did to open,” he said.

Today, less than a year after opening, the distillery is making improvements to its mashing and distilling equipment to keep up with product demand. “It's a good problem to have,” he added.

“We constantly make products, but they sell out here in the distillery,” Chase said. “There's people all over Wyoming that call and try to get our product in their bars, liquor stores and restaurants.”

Chronicles hopes to sell its products in other areas by the end of this year or in 2021, Chase said.

Using real fruit, juiced in the distillery, sets Tart Lemon Vodka and Berry Barb Whiskey apart from its competitors. Most distilleries use flavor extracts and water to dilute the alcohol content of their products, Aaron explained.

“We use actual fruit juices to dilute the alcohol, which improves the flavor and avoids the harsh, bitter burn of most flavored alcohols,” Aaron said.

He explained that it takes about three pounds of lemons to produce enough juice to make one 750 ml bottle of lemon vodka. Back in October, the distillery had to juice almost 15,000 lemons to make its very popular Tart Lemon Vodka.

The brothers, former Marines, started the distillery on a whim back in 2017. They helped friends in Nebraska start a distillery and decided to start one in Cheyenne, where Aaron had been living for more than a decade.

“We didn't expect the nightmare of setting up a business, and the amount of city, state and federal regulations and paperwork,” Chase said. He credits Backwards Distilling Company in Casper and Jackson Hole Still Works in Jackson for helping them.

The Lesher brothers renovated by hand their section of the historic Asher Building, which was built around 1914 as a grocery mercantile store. The bar area looked like a dated office before the brothers fixed up the space.

“We busted plaster off the brick walls,” Chase said. Wincing, he recalled the months.

Left to right: Brothers Aaron and Chase Lesher pose in front of their distillery, located in the Asher building in downtown Cheyenne.

Aaron serves a Sweet Fire, one of Chronicles' signature cocktails, On Sundays, customers can use the bloody Mary bar to customize their own drink. The brothers renovated the property by hand and made the wooden bar and tables.

PHOTOS BY RACHEL GIRT & TONY OLMSTED

Chronicles, 18
Wyoming Equality turns bingo into an exciting, fun, safe event to support the LGBTQ community

By Rachel Girt
For the Wyoming Tribune Eagle

Wyoming Equality’s Drag Bingo elevates a dowdy game into a flamboyant, highly entertaining show, all while sticking to its historic activist roots of raising funds and support for the lesbian, gay, bisexual, transgender and queer community.

For many, the drag show means so much more than a fun outing. “Wyoming Equality originally started doing drag bingo to create a safe space for people from all backgrounds and all walks of life, whether they are lesbian, gay, bisexual, transgender or straight,” said Erin Clingman, who helped organize the event for several years.

Clingman has interned with Wyoming Equality in college, worked as its office manager and served as a board member for three years. “Attending drag bingo is important,” Clingman emphasized. “Your ticket helps make LGBTQ youths’ lives better by supporting Wyoming Equality’s work with Gay-Straight Alliances in schools across the state.”

Wyoming Equality holds drag bingo twice a year as one of the nonprofit’s main fundraisers. “Attending drag bingo twice a year as one of the nonprofit’s main fundraisers. Since 1987, this advocacy organization has sought to achieve equality for the LGBTQ community in Wyoming through education, programming and support.

To help foster safer and more inclusive environments in the state’s schools, Wyoming Equality launched the Wyoming Gay-Straight Alliance Network, which offers support and resources to students and educators. Gay-Straight Alliances are student-led or community-based organizations, found in middle schools, high schools and colleges, that provide a safe and supportive environment for LGBTQ youth, as well as their allies.

Drag queen bingo has long been associated with advocacy work. The first drag bingo show was held as a fundraiser for Chicken Soup Brigade, a support organization for people with AIDS, in Seattle in the 1990s. For Clayton, attending a drag bingo show in Cheyenne four years ago was a lifesaver.

Clayton is a trans-male, meaning he was born female but identifies as male. While he is out to his family and friends, Clayton prefers not to use his full name due to safety concerns. “I was in a very bad place that night,” Clayton said. “My plan was to obliterate, drink what little I had in my bank account away and kill myself after the show.”

Watching Jessica L’Whor perform as part of the Northern Colorado Glitter Drag Troupe’s first number changed Clayton’s mind. “I was star-struck,” he said. “Something clicked that night, and it is the reason I’m still here,” Clayton said. “It’s the reason that
Making her Mark

By Rachel Girt
For the Wyoming Tribune Eagle

As the executive director of the Cheyenne Frontier Days Old West Museum, Morgan Marks has embarked on a mission to showcase the museum as a strong community asset with dynamic changing exhibits.

“This museum is a hidden jewel,” Marks said. “If you just visited the museum during CFD or once as a child in third grade, you are missing out on new exhibits and events held year-round,” she said.

Marks became the executive director almost a year ago, but has worked at the museum for several years, starting with an internship while attending the University of Wyoming.

“We are very delighted to have Morgan and are confident in her ability to move the museum forward,” said William Hill, Old West Museum board member and a retired Wyoming Supreme Court justice.

Marks was the natural choice for the executive director position based on her years working at the museum, Hill said. “She was well known to the board and highly respected and very well-liked.”

Choosing art and museum management as a career has always been a passion choice for her, Marks explained. She comes from a family of musicians, and her parents were heavily involved in community theater.

“Everything that adds depth to life comes from artists,” Marks said. “Artists are architects. They’re the people who write the books and shows we love.”

Born and raised in Texas, Marks visited her great-grandmother in Cheyenne during summer break until her family moved to Cheyenne when she was 11. Her first memories of CFD were of watching the Strolling Strings, mostly composed of East High School orchestra students, perform during one of the parades.

The high energy fiddle tunes captured young Marks’ attention to

120,000 historical artifacts and premier Western art, the Old West Museum is a hidden jewel

Morgan Marks is the executive director of the CFD Old West Museum and wants to show the community just how special it is. PHOTO BY RACHEL GIRT
the extent that she decided to learn the viola.

“I was determined to play in the Strolling Strings one day,” she said.

Her determination paid off, and she became a member of the Strolling Strings while attending East High School.

When she attended the University of Wyoming, Marks pursued undergraduate degrees in Spanish and economics, but her love of the arts continued. While going to school, she interned at the Old West Museum.

Just prior to her graduation, a marketing professor encouraged Marks to pursue a Master of Management in International Arts Management.

“He understood that I didn’t want to be an economist. He told me that the program lined up with my interests in arts, humanities and culture,” Marks said.

She applied and was accepted. The yearlong program was a whirlwind of international travel, learning about art management in Dallas and Fort Worth, Texas; Montreal, Canada; Milan, Italy; and Bogota, Colombia.

“We were able to see a huge variety of ways that arts and humanities are integrated into their communities to make people’s lives better and make the arts accessible,” Marks said.

Marks explained the program examined different management and funding sources. The Italian museums were either very much subsidized by the government or were corporate museums dedicated to things like the creation of plastic to the espresso machine.

“Whereas the Texas museums were nonprofits and match more closely to how our museum gets funding through donations,” she added.

After receiving her masters, Marks moved back in with her parents in Cheyenne and took a marketing internship at the Old West Museum. After her marketing internship ended, she was hired first to help move artifacts to the Cheyenne Depot Museum, and then she worked as the museum assistant for facilities, education programming and intake for art shows.

In 2017, Marks became the marketing director for the museum. Slowly, over the last couple of years, she also took on more outreach management duties. She became the executive director when the position opened up in June 2019.

Working in most areas of the museum has given Marks a unique insider’s knowledge, but she admitted that being in charge is a big transition.

“I learn at least one new thing every single day,” she said.

Marks credited the museum staff for being the best team.

“Award all their support makes this job and reaching our future goals more manageable,” she added.

The museum is currently fundraising for $9.5 million expansion, as well as working to become nationally accredited through the American Alliance of Museums.

The museum expansion plans include $6.5 million for a new two-story carriage house for the carriage collection, $2 million in renovations to the current facility and a $1 million endowment.

The museum building was built in about 1957 as the new pavilion to replace the older structure that was located at the west side of Frontier Park, Morgan said. The building functioned as an entertainment and exhibition hall until the new CFD Exhibition Hall was completed in about 1976.

Thereafter, space was converted into the CFD Old West Museum, which opened in 1978. During that
time, the building served a myriad of purposes, including holding offices for the contestants, racing, stall assignments, as well as the tack room. The CFD headquarters also moved into the building.

Through the years, there have been several modifications to the interior of the building, removing CFD offices, old bathroom facilities and the like, with the largest coming in 1991 with the addition of Vandewark Wing, Marks added.

The addition gave the museum the rotunda, gift shop, main entrance, conference room and the Vandewark Gallery. It also reconditioned the original front of the museum, and added museum staff offices and the front reception area for CFD headquarters.

“We're running out of space,” Marks said, explaining why the expansion is needed. “The museum is a very special place. We need to invest in the museum to protect our collections so future generations can learn the story of Cheyenne Frontier Days.”

Less than 2% of the museum's three-dimensional collection is on display today due to lack of space, Marks added. “Our historic artifact collections continue to grow, with new donations and acquisitions every year.”

Hill meets once a month as part of the collections committee to review artifact donations. For example, February’s meeting looked at former general chairmen clothing, old badges and photos.

“People are extremely generous with their private collections and wanting to give it to charity,” Hill said, admitting that he was fascinated by the history.

Of more than 168 historic Western carriages, only 65 can currently be displayed at once in the museum, with the rest tucked away in barns and storage areas, mostly located on the Frontier Park grounds. During art shows, the carriages are rolled out of the building to make room for art exhibit space.

The expansion will double the total size of the museum, allowing the staff to better store and display artifacts, Marks explained.

Marks expects reaching the $9.5 million fundraising goal will take a minimum of five years, likely longer.

During that time, the museum also plans to seek national accreditation.

Of the nation's estimated 33,000 museums, 1,083, or 3.3%, are accredited through the American Alliance of Museums. The accreditation process includes a rigorous self-assessment and review of peers. Accredited museums must meet national standards and best practices, and demonstrate they are appropriate stewards of the collections and resources they hold in the public trust.

“Achieving national accreditation for the museum will be a wonderful landmark for us,” Hill said. “We hope to be able to conduct more aggressive fundraising than we've been able to do in the past.”

Meeting all the requirements for accreditation may take up to five years, but “it's worth it,” Marks said. She explained that accreditation elevates the museum's credibility and its ability to access large national donors.

Marks is excited about upcoming changes at the museum — everything from new exhibits to revamping events.

One of the new exhibits will celebrate the 50th anniversary of the Dandies, an all-girl horseback team that has served as CFD goodwill ambassadors since 1970. In addition to riding in parades across the country, the Dandies give a high-speed precision mounted drill performance while holding sponsor flags during the CFD rodeo.

Wanting to attract more people through its doors, the museum staff have been working hard to refresh and add new events, Marks said.

“We are exploring adding yoga and mindfulness practices, probably under the gorgeous lighting in the rotunda and ghost tours around Halloween,” she said.

Additionally, Jean Krause, who is the education coordinator and a former elementary school teacher, is revamping the summer kids' camps, Marks said. The museum has changed the cowboy/cowgirl summer camp theme to be a pioneer camp and plans to alternate between the two camps on an annual basis.

The Western Spirit Art Show, which runs March 7 through April 19, sports not only a new brand and logo, but also has many new artists and more contemporary artwork than found at the summer Western Art Show.

“We are establishing the Western Spirit as the premier juried art show to enter if you are a new and emerging Western artist,” Marks explained.

As part of the celebration of its 40th anniversary, the Western Art Show and Sale, held during CFD, will feature eight alumni artists, in addition to the other pieces in the show, which celebrates the American West's heritage, scenery and the Western way of life. Marks credited these artists for helping grow the show to where it is today.

Tied to its art shows, the museum has started the Western Art for Non-Profit Partners Program as a way to help other nonprofits in the community.

“If you want to support the museum and artists, you are able to purchase a piece and donate to one of our partner nonprofits,” Marks said, adding that the entire purchase is tax-deductible.

The annual gala, scheduled for Oct. 17, will revert to being the Carriage Ball, bringing attention back to preserving the museum's incredible carriage collection. This year's theme is “CFD Glamour: 1920s Hollywood Races to CFD.”

“We're really working on becoming a really clear, strong community asset,” Marks said.
Learning new skill sets and supporting local artists attracted Tracy Duck to Cheyenne Makers and Creatives events like Saturday’s Welding with Friends class.

“My dad’s a welder, and I always wanted to try it,” she said, outfitted with her father’s welding helmet and gloves.

Launched in July 2019, Cheyenne Makers and Creatives hosts standalone events that teach a wide range of skills, from art techniques to butchering a bison, all held in different spaces around Cheyenne.

For Saturday’s class, the club partnered with Laramie County Community College Life Enrichment to host the welding class at the Flex Tech Building.

Sam Graham, the lead welding instructor at LCCC, taught the class the basics of welding and how to be safe. Afterward, attendees tried their hand at welding some scrap pieces of metal.

The class gave Duck the opportunity to learn basic welding techniques for a few hours without signing up for an entire semester and buying expensive equipment, she said. Duck is a local artist who mostly paints, but also does theatre set design.

“If there’s something in life you want to do, you should just give it a shot,” Duck said. “These events force people out of their comfort zone and try new skills.”

Michael Launer, along with co-founders Caitlin Argyle and Jon Hill, originally wanted to create a collaborative workspace, or makerspace, that would have a variety of equipment ranging from band saws to welding machines.

“Our initial vision seemed out of reach because we didn’t have the resources between just the three of us, so we needed to come up with an alternative,” explained Launer.

So, the trio batted around ideas over beers until settling on the concept of a decentralized makerspace, where the events are hosted in different locations in the community focused on learning new skills.

“Think of it as a book club. But instead of reading books, we’re meeting in people’s kitchens to learn about food, meeting in garages to learn how to weld, or meeting at a music venue to make T-shirts.”

The community response at the first meeting overwhelmed the three friends, who were expecting maybe 10 people. More than 400 people expressed interest in attending the event, with over 60 showing up to brainstorm what they wanted to learn or teach.

The club uses its events as “a great excuse to see really cool spaces on top of doing the cool things,” Launer said.

When Jason Grilswold wanted to share his passion for screen printing T-shirts, the club paired up with the Lincoln, which was under construction. Before the class, the founders met with Grilswold to plan a screen printing class with more than 60 attendees.

They pre-made the screens for seven designs, promoting the Lincoln, the club and even one for a fake band called “Good Rabbit.”

“We ended up making hundreds of T-shirts,” Launer said, explaining that the club founders were happy to have enough
The Makers and Creatives events are not part of a series and not just focused on art, he added. Every class is a standalone event, usually stemming from participants’ ideas. “I think the motley nature of it has been something people like,” Launer added.

Brandon Escobedo, who works in IT, admitted, “I don’t have a creative bone in my body. I don’t know how to weld, but thought it would be fun.”

Escobedo has tried his hand at screen printing, spray paint art and welding. “It’s a pretty welcoming group, and open to anyone that really wants to learn,” he added.

So far, events have included spray painting at Chronicles Distillery, screen printing T-shirts at the Lincoln, making paper airplanes at a public art reception in the new airport terminal, deconstructing a buffalo at a local taxidermy shop, welding at Laramie County Community College and working with clay at the Wyo Art Factory. On March 25, magician Dan Jaspersen will perform and teach some magic skills at Warehouse Twenty One’s new production facility.

The club is also planning a backyard chicken coop tour on April 11 and hoping to do a nude life drawing class in the future.

“We hope that we can expose people to something that they don’t normally get access to or haven’t been brave enough to try,” Launer explained.

After attending the screen printing class, Sheila Dixon was approached by Launer to teach the next class on how to butcher a bison. “I hunt, and I always cut up my own meat to be more in control of the process and to know where the meat comes from,” she said.

The class focused on deboning the bison carcass, which was quartered before the event to make it more manageable. The club sold hands-on tickets for those who wanted to handle the meat and tickets to those who wanted to watch.

Dixon was pleasantly surprised about how hands-on the attendees of the bison deconstruction class were. She thought that many would be squeamish, but that wasn’t the case. “It couldn’t have gone better,” she added.

During every class, Makers and Creatives have several people checking in with the students, encouraging them to ask questions and share their knowledge with the group, as well.

Dixon appreciated the learning environment while teaching the bison deconstruction class. Steve Knox, a local artist who also processes his own meat, hosted the class in his taxidermy shop/painting studio.

“We were able to have a great conversation, share our ideas about different approaches and learn from each other,” she added.

Sharing ideas is at the heart of this growing community, Dixon explained.

“It makes you excited for the next class,” she said. “Even if you’ve never tried it before, people with varying levels of skill will be there, and you’ll get to learn from all of them.”

The club is geared toward adults due to some activities like welding, and alcohol being available at most events.

“We jokingly call ourselves an adult making club,” Hill said. “Sometimes we may be working around power tools, or other times learning how to pair alcohol with a good meal.”

While there is a core group of regular attendees to the events, the club doesn’t require a membership, so the composition of each event is different.

“The wide range of people who show up have blown us away,” Launer said. “That’s one of the things I really hope that we never lose.”

“Future plans for the makers club include the formation of a nonprofit, public art projects, and we’re continuing to keep the idea of a future creative space dedicated to these values alive,” Launer said.

“We’re excited that Makers and Creatives is starting to be its own community,” he added.

**METROPOLITAN** from 5 requests for songs ranging from classic to rap.

“Dueling pianos is popular in larger cities, and I wanted to bring something different here,” he said.

Erickson is excited about new entertainment offerings, starting in late February and March. The Met will be offering cooking classes, an evening of learning how to ballroom dance, including lessons and dinner, and a Saturday morning hour-long yoga followed by brunch and breakfast cocktails.

“We are also offering a Kids Movie Night where parents can bring their elementary-aged kids to watch movies in the Gallery while enjoying a separate dinner at the Met,” Erickson said, adding that other family friendly options have included a Saturday morning magic show.

People have been very appreciative of the new options available downtown and have thanked Galeotos repeatedly, he said.

Hearing the praise, watching people enjoy the entertainment and seeing downtown light up again, Galeotos said, “We know that we have done this right.”
Two Bar Bowl co-owner Myron Langhoff started working in a bowling alley as a pinsetter to earn a little money while he attended the University of Wisconsin in the 1950s.

“I sat in the back of the house, behind the lanes, picking up pins out of the gutter by hand and throwing them in the pinsetter machine,” he said. “When the customer was ready for the next ball, you’d have a full rack to push down and set.”

Myron was responsible for setting up for four lanes, jumping back and forth to pick up the pins. He remembers working there fondly, despite being struck with wayward pins and balls, he said.

Several decades and two full careers later – 20 years in the U.S. Air Force and 20 years as a postal worker – Myron moved from the “back of the house” to owning Two Bar Bowl with his two sons, Mike and Bob, and their families.

The Langhoff families bought the business, located at 700 E. Carlson St., in 1997. Built around 1959, Two Bar Bowl has been a fixture in north Cheyenne for more than 60 years. In its early years, the center also housed a popular steakhouse where customers tied up their horses out.

“People often think that we have two bars in the building because of the name, but we still only have one,” Mike said.

The original owners named the bowling center after the historic Two Bar Ranch, located on Sybille Creek near Wheatland. A large version of the original Two Bar branding iron decorates the waterfall and signage outside the building.

After retiring from the U.S. Postal Service, Myron looked at several different bowling alleys for sale in Colorado, where he lived at the time, before settling on Two Bar Bowl in Cheyenne. He was familiar with the Cheyenne area, driving up Fridays to bowl with his oldest son, Mike, who worked as a missileer at F.E. Warren Air Force Base.

“I remember growing up that my dad always had plans to own a bowling center,” Mike said. “We have been bowlers all our lives. “Our family trips were spent
at national bowling tournaments all over the country,” Mike explained. He added that’s how the families still spends their vacations.

Mike worked part-time at bowling centers, usually in mechanics, wherever he was stationed. Mike said that he initially considered going into construction after he retired from the Air Force, but instead he went into bowling with the rest of his family.

Myron’s youngest son, Bob, who also served in the Air Force, was stationed in Colorado Springs, Colorado when the families bought the business. Bob transferred to F.E. Warren to finish his Air Force career and help the business part time. Upon his retirement, he joined the family business full-time.

“I always wanted to own a bowling center,” Bob said. He also worked on and off at bowling centers while in the Air Force, including in Korea.

The Langhoffs aren’t kidding when they say the business is family run and operated. Myron typically focuses on accounting, Mike on the building, and Bob on mechanics, leagues and tournaments. Mike’s wife, Sue, manages the café. Bob’s wife, Vicki, manages the bowling center front desk. Myron’s grand and great grandkids work there too. In fact, a grandson-in-law, Jimmy, manages the lounge and a granddaughter, Brianna, manages social media and event bookings.

Bob said, “What’s nice is if something is needed to be done, anyone is ready to jump in and help.”

Mike explained that all the kids help out by learning the business from the ground up. “We are a very close family and that’s why we promote a family atmosphere.”

Two Bar Bowl invests back into the building and operations regularly for its customers, Bob said. Over the years, the center enlarged the lounge, adding four pool tables and more seating. The Langhoffs also renovated the café area and made several improvements to the bowling concourse and lanes.

Since the 1950s, the other bowling centers in Cheyenne have closed, leaving only Two Bar Bowl, which has 24 lanes, and the center on the base. Two Bar Bowl is one of only three bowling centers in Wyoming that offer 24 lanes, with the rest being much smaller.

The mainstay of Two Bar Bowl’s business is the winter and summer leagues, where teams bowl against each other over the course of a winter or summer season, usually once a week. The center currently has 26 leagues, which include senior, adult and youth.

“We are very league friendly,” Bob said, pointing out that Two Bar Bowl oils the lanes daily to help provide consistency for those playing in the leagues.

Additionally, throughout the year, the center hosts different tournaments and fundraisers, as well as serving as the school district’s location to teach bowling. Offering wheelchair accessible lanes, the center also is home to a bowling league for Arc of Laramie County, and Special Olympic participants train there.

Two Bar Bowl also boasts a successful youth program up to age 18 with the youngest bowler being 4 years old who utilizes their automatic bumpers. In fact, youth bowlers are able to earn scholarship funds towards college, Bob added.

Despite working at the center full-time, all the family – except Myron, due to health – bowl in their spare time, and compete in leagues and tournaments.

“Owning a bowling center doesn’t make us perfect bowlers,” Mike said. “You don’t have to be good to bowl in tournaments. You just gotta get lucky that day.”

Myron expects bowling to stay popular. “It’s a fun sport that gets you out of the house, even when there is bad weather like rain or snow.”

After 23 years in business, Myron added his favorite part remains “socializing with people.” “We’re people people and run a family-friendly place,” he said.

Check the website 2barbowl.com or call (307) 634-7918 to find open bowling times. The lanes are reserved for leagues usually in the early evening.
Becky Stroh and her husband Ron took over as owners of Roller City in 2015. They offer several opportunities to skate throughout the week for adults and children. PHOTOS BY RACHEL GIRT

By Rachel Girt
For the Wyoming Tribune Eagle

Competitive speed and roller derby skater Becky Stroh realized a dream when she became co-owner of Roller City with her husband, Ron, in 2015.

Growing up in 1970s and 1980s, she spent most of her spare time at the skating rink at Roller City, located at 5506 Weaver Road, practicing her artistic freestyle routines in preparation for national competitions.

“Back then, Roller City was a safe, friendly place for me, and my husband and I want to make Roller City a fun, safe environment for kids to come,” Stroh said.

The Strohs have focused on offering a wide range of activities to appeal to novice to experienced skaters. The regular fixtures on the calendar are Monday night Christian Skate, Wednesday Adult Night and Saturday morning Learn to Skate Class.

Roller City also offers public skating on Friday night, Saturday afternoon, and Sunday afternoon and evening.

Following the school calendar, the rink also holds holiday-themed skate events, as well as renting out space for parties and school events.

“We are seeing skating making a comeback,” Stroh said. “We have been so busy, which has been great!”

Stroh started coming to the rink as a young teenager around 1974, just a few years after the building opened in 1972, she said. She spent all her spare time at the rink working on her dance routines and filling in on the speed competition teams. Stroh traveled all over the nation for competitions.

“I grew up here at the rink, and I felt that it saved me from a lot,” she said.

She has a photo album filled with her posing for the camera in her beautiful performance costumes, which look very similar to those worn for figure skating on ice. Artistic skating is similar to concepts behind figure skating competitions, demanding timing, accuracy and musical interpretation.

Throughout her skating, Stroh has held several regional placements, maybe about 10 in freestyle, figure skating, dance and speed skating. Placing at regional competitions qualifies skaters for nationals. Stroh has placed at nationals three times in speed skating.

Roller City had very active competitive teams. For a time, Roller City even had a skating pro that used to live at the rink in quarters, near the current break area.

After competing in speed skating in 1996, Stroh took a 14-year hiatus from skating to focus on her family and work.

“I didn't see owning the rink as
a responsible job to have when growing up,” Stroh said, explaining why she didn’t turn her skating passion into a career.

Her desire to skate didn’t go away, however. In 2010, she returned to Roller City to skate on the local all-female roller derby team, Capidolls. Two years later, she headed to nationals for speed skating.

In 2015, Stroh was given an opportunity to take over the rink’s lease from the Bannon family, who had been operating Roller City since August 2006. Today, the Strohs lease directly from the building’s owners, the Porter family, who operated the rink for decades before closing the doors briefly for eight months in 2006.

Stroh is now at the rink most days either coaching, practicing derby or managing the rink.

“I’m in skates at least six days of the week, and sometimes I put them on to just skate for fun,” she added.

Under the pseudonym Boom Boom Becky, Stroh skates for the Capidolls and the Slaughterhouse Derby Girls based out of in Greeley, Colorado. She also helps coaching the Fronterrors, Cheyenne’s junior derby team, and the Capidolls.

Roller derby is an American-invented contact sport based on formation skating around an oval flat track. Points are scored as players called the “jammer” lap members of their opposing team, which is playing offense and defense.

“When I first started doing roller derby, I was a jammer, because I was fast and scored a lot of points,” Stroh explained. “Now that I am older, I block almost all the time.”

Stroh recommends skating as the best stress relief, she said. “These skaters come to get away for a little bit to do something for themselves. Some get a couple of hours away from their children or just to have some fun with us.”

“I really think it keeps me young,” Stroh added. “There are not that many 58-year-olds still playing roller derby.”

Charise Thompson, known as Mama, is one of the derby coaches. She skated derby in the 1970s on wooden tracks and has played derby in Cheyenne for the last 11 years.

“I love the camaraderie and empowerment that comes from derby,” Thompson said. “We have a phenomenal group of women on the track.”

The derby teams are always looking for members. Those interested don’t need prior experience, because the team teaches them skating fundamentals, rules, strategies and how to stay safe.

“One of the biggest misconceptions women have about derby is they can’t do it because they are too old, too big or cannot skate well enough,” Thompson said.

“We accept everyone and will teach you what you need to know,” Thompson added.

“Our skaters come from all walks of life. We even have a kindergarten teacher, a nurse and a welder on the derby team.”

Cheyenne Roller Derby will be hosting Roller Derby Boot Camps during April for newbies to learn for free, and they even have loaner gear. The junior team, composed of skaters under 18 years old, meets on Tuesday nights, while the adult team meets on Thursday nights.

Roller City also hosts the Front Range Speed Team, which Stroh coaches. The team practices in the early evening on Mondays, Fridays and Sunday mornings.

Speed skating has grown through the years, starting out on quad skates and then to the faster inline skates in the early 1990s. Today, most compete on inline skates, though some still compete on quads in separate races.

“Anyone can do speed skating,” Stroh added. “We have all ages on the team.”

Stroh loves passing the passion for skating down to the younger generations.

“It’s just so rewarding watching skaters grow and learn the sport,” she added.

Check the hours, costs and upcoming events at www.rollercitycheyenne.com. Regular quad skate rentals are included in the price of admission.
DRAG BINGO from 8
I am now married with a wife and we have a 6-year-old son.”
After the show, Clayton messaged Jessica, the performer’s stage name, and started a friendship. Clayton began traveling to Colorado to catch all of Jessica’s shows. Through the years, Clayton has become close friends with Jessica and the rest of the Glitter Drag Troupe.
“I started my transition about a year ago, and some of the first people who I came out to was the drag family,” Clayton said.
Clayton said he never misses a show. Most recently, he attended the Wyoming Equality’s drag bingo, which was an adult show for the over-18 crowd, held at the Red Lion Hotel on Jan. 25.
January’s sold-out drag bingo brought together hundreds of people. Some glammed up, some dressed in drag, and others wore jeans and boots. All were ready to be entertained, and the Glitter Drag Troupe didn’t disappoint.
Over the course of three hours, only the stunning dance numbers by the drag queens and king surpassed the sexual innuendo-laden banter of the drag queens as they interacted with the crowd and called out bingo numbers.
The VIP tables located around the dance floor offered the best view, extra champagne, and a prime target for the emcees, Jessica L’Whor and Felony Misdemeanor, to tease those sitting there.
“Hey, look at all those muscles,” purred Felony Misdemeanor after sauntering across the dance room floor to one table. “Can you pick me up?”
Her infectious laughter rang out and was paired with some saucy remarks while being carried onto the stage.
During the adult bingo, the queens tend to push audience members to explore their sexuality with participation like a twerking contest and a lot of sexual innuendoes.
Under the levy, Wyoming Equality weaved a level of advocacy into the night. The booths in the back of the room included free and confidential HIV testing by the Wyoming Department of Health. The department’s prevention program, called KnoWyo, is one of the evening’s main sponsors.
Revving up the crowd between bingo games, Jessica L’Whor, Natalia Wynters, Khrys’taaal, MaveRick, Felony Misdemeanor and Trey Suits performed energetic lip syncs, usually 5-10 minutes long, dancing in elaborate costumes. They danced through the entire room, sometimes even on tables, grabbing fistfuls of dollars from the audience.
Clayton agreed that the performances were amazing. He added, “But there is so much more to drag queens underneath the makeup and clothes.”
“It takes a special person, a special type of personality to do what they do,” Clayton said.
Clayton cherished their support when he came out.
“They are the most caring and thoughtful people who I have ever met,” he said.
When attending high school in Wyoming, Clayton identified as female and was a lesbian, he said.
Clayton faced constant harassment from other students, even being stabbed in the leg and clipped by a car walking home from school, he said. He dropped out of school in his senior year.
The effects of being hit by a car still linger for Clayton. He has short-term memory loss, and back and hip problems.
“I have had a rough time,” said Clayton, who is now 25. “It doesn’t just magically get better overnight, but Jessica is always there for me now.”
The sad reality is that Wyoming’s LGBTQ youth face hate crimes, Clingman said. “Gay-Straight Alliance clubs are so important for LGBTQ youth, allowing them to be surrounded by a community that is accepting and loving.”
As part of the LGBTQ community, Clingman stressed that Wyoming Equality’s work is important and needed here.
“Even now, in most cities across the state, it is legal to get fired or be evicted from your home because of your sexual orientation or gender identity,” she added.
Wanting to make a bigger impact, Wyoming Equality decided in 2019 to add an all-ages drag bingo program using local drag performers, Clingman said.
“Drag bingo is a huge fundraiser for the Gay-Straight Alliances in schools, but previously only people over 18 could attend it,” Clingman said. “We wanted to do an event that was family-friendly.”
The program, scheduled for this fall, will include family friendly humor, performances between bingo games and all ages prizes. The activities and the event will be appropriate for children. Visit www.wyomingequality.org for updates on future drag bingo events.

CHRONICLES from 7
spent first cutting out the old mortar from the brickwork and then replacing it using their fingertips.
Removing the fake wood paneling off the walls exposed the original wainscoting behind the bar and huge wooden beams overhead. They also ripped out the old carpet and cheap pressed wood, revealing original hardwood floors.
In addition to the building improvements, they also made the sign outside, the tables, chairs, bar and the distillation equipment.
“We have done all of this by our own hands, with the help of friends, family and talented local contractors,” Chase said, gesturing to the entire bar.
“The Cheyenne community has been real supportive of us and helped us grow,” Chase added. “We’re doing a lot better in business and sales than we ever thought we would have.”
RESULTS PUBLISH

MARCH 27TH

5th Annual
WINNERS’ GUIDE
VOTED BEST OF THE BEST IN CHEYENNE
Your community hospital is the proud recipient of a 5-Star Quality Rating from the Centers for Medicare & Medicaid Services and 19 Healthgrades Awards for 2020.

To celebrate, we’re sharing stories about all the good happening around us—and we’d love to hear yours!

Share YOUR story MYSPARKSTORY.ORG