Santa Fe Extension Master Gardeners Newsletter

Amaranths and Chenopods: Abundant, Nutritious, and Beautiful

by Deborah Madison

After writing <u>Vegetable Literacy</u>, a book for which I grew most of the family members I wrote about, I decided I would focus on what likes to grow in my home garden, in Galisteo, New Mexico—and those were the chenopods, once considered part of the family Amaranthacae. Because of recently discovered genetic differences, the chenopods are now classified as a subfamily of the amaranths. The common name for chenopods is goosefoot, since the triangular shaped leaves of many members do roughly resemble the foot of a goose (I know because I had a chance to really look once at the feet of a goose).

I like the amaranths too. In my mind the family and the subfamily are still closely aligned. Earlier this season I had what looked like pigweed, a weedy member of the amaranth



Love-lies-bleeding amaranth. Photo by Alexander Pope (Flickr).

family, but only in the area that I sowed with another, more domestic amaranth called alegria, from which Mexican candies are made. It was very tempting to pull these plants up, but after a month I was glad I didn't: they are *A. alegria* after all!

Among the many beautiful members of these families are love-lies-bleeding (*A. caudatus*), the tri-colored amaranth known as Joseph's coat (*A. tricolor*), and magenta spreen (*C. gigantium*), a low-growing chenopod with a purple center on its otherwise green leaves.

cont. on page 2



Amaranths and Chenopods—cont. from page 1

I always grow red amaranths (*A. cruentus*) such as 'Hopi Red Dye' because they are so handsome mixed with our native sunflowers. They also produce countless numbers of seeds, so they can be relied upon to return each year. Last summer, when the monsoons didn't come until August, there was nothing in the way of the red amaranth I

had sowed years before—that is until the rains started. Then they fairly jumped out of the ground and looked gorgeous until the freeze came.

Years ago in Puebla, Mexico, I had the pleasure of eating a soft pillow-like dish for breakfast each morning. That was my first encounter with amaranth, and I didn't know what



A. cruentus. Colored etching by J. Pass, c. 1794, after J. Ihle (Wikimedia Commons).

all those tiny, soft inflorescences were. They sort of looked like broccoli, except with the puffy egg crust and red chile sauce in which they were cooked they tasted nothing at all like broccoli. Later, in Baja, Mexico, I learned more. When I mentioned the dish to a friend, he knew exactly what I was speaking about—huauzontle (C. nuttalliae). The dish was for Lent, which was about to end, so he and his wife showed me how to make it. Their amaranth came from Puebla, and it was as good as I had remembered, maybe even better. I planted huauzontle when I returned home, and it grew well, very tall and wide, but it was always too tough to work as well as it should.

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Editor: Sarah Baldwin

Art Director: Jannine Cabossel



Amaranths and Chenopods—cont. from page 2

While pigweed comes whether or not I want it and the striking red amaranths thrive with rain, it is mostly the chenopod subfamily that I grow for food: chard, spinach, beets, the atriplex mountain spinach (orache), Good-King-Henry, quelites or lamb's quarters, quinoa (not with success), epazote, and more. Mountain spinach, chard, and the wild, native four-wing saltbush tend to tolerate salty soils well; they have a salty taste and often don't require salt as a seasoning. And lamb's quarters, which we also call quelites and wild spinach, grows generously and weed-like. It's quite good cooked like spinach.

There are approximately 1,300 species of chenopods worldwide, ranging from annual herbs

to trees. Both chenopods and various amaranths are important food sources in Central America, Africa, India, the American Southwest, and other parts of the world. The seeds and leaves are very nutritious and good cooked. Like red beets, the leaves of red atriplex and red amaranths bleed when cooked, but when new and tender they can also be eaten raw in salads. The atriplex seed heads are large and beautiful, whether red, pale green, or even salmon-colored. (Of course amaranth and quinoa are well known as nutritional powerhouses.)



Chard and beets are chenopods. Photo obtained via pixabay.

These families do have their bratty members. Russian thistle (*Salsola tragus*), often known as tumbleweed, is one. Redroot pigweed (*A. retroflexus*) is another tumbleweed-like plant that produces large numbers of sticky burrs. Pigweed leaves, the ones that come up in our gardens, are edible and the seeds can be used as a grain, but they may be high in oxalic acid, and if grown in nitrogen-rich soil they can be toxic to livestock. Some species are considered a threat to genetically modified crops, and they are developing a resistance to glyphosate. Palmer amaranth (*A. palmeri*) is native to the Southwest, and both its seeds and its leaves are nutritious; what's made it a problem is that it produces a great many seeds, which tend to germinate well. The plant is now a serious pest in states like Illinois, Ohio, and Michigan, where it threatens row crops, and in the Carolinas, where it threatens cotton crops. And if you look at the *Santa Fe New Mexican*, on the page that has the weather and pollen counts, you'll see "chenopods" listed as a source, although allergies from them are considered fairly light in New Mexico, and they are often listed as "low."

From the Board

by Carol Horn, publicity director

When I first came to Santa Fe, I was ecstatic to live in the country, with lots of earth around me. Things were a little tough to begin with, as the land included lots of hungry wildlife, cactuses, and hard clay soil with many rocks. With help from some friends, we filled in a large, nonoperational concrete fountain with soil and enclosed it with a chicken-wire fence. In this bed I planted flowers and tomatoes for the first few years. Mint has now taken it over.



My friends from Washington kept mentioning hugelkultur to me. So eventually, two 2x5x8-foot holes were dug and filled with rotting wood, old leaves, paper, compost, and finally soil and then wrapped with fencing and two chicken-wire gates. In these plots I have had bumper crops over the years of collard greens, kale, peppers, and the ever-present tall mullein. Right now tomatoes and raspberries are enjoying the sun there. Our fruit trees even have fruit this year, as the timing of the freezes, rains, winds, and flowering all cooperated to produce apples and a few peaches, apricots, cherries, and other fruit.

I try to keep the critters happy by feeding the ground squirrels, birds, and hummingbirds. I keep the birdbaths and trays of water filled for all, including deer, bobcats, and foxes. I even watched the eastern swallowtail caterpillars eat most of a giant dill plant and did not complain. But somebody slipped through the fencing early on to chomp away most of my squash leaves and even the blossoms. Somebody else started munching on the tray of succulents, and someone else demolished the lettuce plants in my husband's raised bed. Everyone out there was mighty thirsty!

But that's all right; I can go to grocery stores. My garden is the grocery store for wildlife. I brought the succulents in and put more trays of water out. Other squash plants are now blossoming and no one is eating their leaves. I added hooped netting to protect the raised bed. I value all of the life around me, plants, trees, and critters, and my garden has Certified Wildlife Habitat designation from the National Wildlife Federation.

The Master Gardener courses have helped me with all of this. I am looking forward to attending some free late summer classes at the fairgrounds to learn more. See the calendar of events (page 16) for information about upcoming learning opportunities.



Making Seeded Paper

by Laurie McGrath

I was intrigued when I saw a notice for an Art Week workshop called Cards That Grow. The idea of a material made from plants being repurposed into something that could grow plants piqued my interest. So one Monday morning I found

myself dipping a screen into a tub of watery cotton fiber pulp and attempting to extract a uniform layer of it.

Ilse Bolle, a fiber artist who shows her work at ViVO Contemporary, on Canyon Road, hosted the workshop at the gallery. As we all pressed and sopped our dripping, slippery pulp to a texture that resembled a thin dough, I felt more like an incompetent pastry chef than an artist.

We then turned the pulp onto a mat to extract more water. Ilse patiently showed us how to adorn our sheets with seeds, buds, and leaves she had collected from her garden or purchased in packets. Thankfully edges were left rough and organic. More pulp was added if needed to hold recalcitrant stems or petals in place. Gradually the thick pieces of paper began to look colorful, taking on interesting textures and random patterns.

Ilse had examples of cards and showed us ways to create simple shapes for gift tags or ornaments. We then lay our sheets on foil to take home to dry. Once dry mine resembled packing material rather than paper, but with the help of a steam iron I was able to tame a few into very rustic looking cards. I'll tear one into pieces and plant them so that I get the full circle of our process. My "cards" may yield marigolds, radishes, or pollinator plants. That discovery will be my offering to the recipient.

cont. on page 6

Making Seeded Paper —cont. from page 5

Ilse told me she has done this project with three-year olds, which made me feel right at grade level. But I suspect I will try this again, likely more than once. It was messy fun, with an engag-

ing sense of potential beauty. After all, we gardeners love our plants. How pleasing to think we can preserve them a bit longer.

The first paper was made in Egypt from the inner fibers of papyrus plants, layered, weighted, rubbed together, and dried. Today cotton is the



fiber of choice, blended with wood pulp for most uses. However, paper artists use all sorts of plant fibers to make one-of-a-kind works. The sources are grouped as either inner bark, leaf, or grass fibers. Many of them can be found in your garden.

Helen Hiebert, a papermaker who teaches and exhibits internationally, has written a book called *Papermaking with Garden Plants & Common Weeds*. For children Ilse Bolle recommends *Paper by Kids*, by Arnold Grummer. The author claims "you can make a good sheet of paper on your very first try." The process is remarkably simple, as is the equipment: water, pulp, a blender, and a framed screening device, plus sponges and absorbent padding. From there on it's your imagination, stimulated by the plants around you.

Resources:

Arnold Grummer's <u>website</u>
Hand Papermaking, Inc., <u>Free Articles for Beginners</u>
Southworth, <u>About Paper</u>

Photos by Laurie McGrath

Project Highlight: The Harvey Cornell Rose Garden

by Shelley Cooper and Kim Martinez

April 13, 2019: Snow is gently falling on the Harvey Cornell Rose Garden. By nine o'clock, the awakening rose bushes are covered with two inches of heavy, moisture-rich snow. While this little storm delayed our Let's Grow pruning event until April 27, our wet winter was a blessing for the garden this year. The roses have been a riot of color and scent, delighting neighbors and visitors with their abundant display.



The Harvey Cornell Sr. Memorial Rose

Garden, on Galisteo Parkway, was established in 1959 on a tract of land donated by Nat Stern in the 1930s. In 1957 Joe Clark founded the Santa Fe Rose Society (SFRS), and he eventually convinced the city council to designate that area as a rose garden and park. Clark recruited Harvey Cornell, who had been the chief landscape architect for the National Park Service, to draw up a landscape plan.

In 2010 Santa Fe Master Gardeners joined with the SFRS and the City of Santa Fe to care for the park. This three-way partnership has been a boon for the garden; year by year the roses have become stronger, happier, and more beautiful.

With comprehensive instruction from rosarians Jack and Juanita Ortega, Katherine O'Brien, and Cindy Hoffman (our partners at the SFRS), as well as from Susie Sonflieth of SFEMG, Master Gardeners and the public learn how to prep roses for spring, how to prune, deadhead, compost, and fertilize, and more.

Join us on Saturday, August 17, from 8:30 to 11:30 a.m., for a free clinic on preparing roses for winter.

Photo by Sarah Baldwin

We Are Here to Help!

From April through September, Santa Fe Extension Master Gardeners are available to answer gardening questions on Mondays and Thursdays from 1 to 3 p.m. at the SFEMG office (at the fairgrounds, 3229 Rodeo Road). These folks can answer your questions and share their experiences with what does and does not work in our environment. Drop by to chat about gardening challenges and to get suggestions.

Master Gardeners and interns staff Ask a Master Gardener tables at various locations during the growing season. Here are August's AAMG events:

Aug 03	Railyard	8–11 a.m.
Aug 08	Santa Fe Botanical Garden	9:30 a.m12:30 p.m.
Aug 10	Railyard	8–11 a.m.
Aug 17	Railyard	8–11 a.m.
Aug 24	Railyard	8–11 a.m.
Aug 31	Railyard	8–11 a.m.

You can also pose your questions online by going to our <u>website</u> and clicking on the "Garden Questions?" tab; someone will do research and get back to you.

Dixon Farms and Wineries Tour

Join Slow Food New Mexico on Wednesday, August 21, from 1 to 4:30 p.m., for a self-guided tour of three Dixon farms, two wineries, and the seed library at the Embudo Valley Library and Community Center. Highlighting New Mexico's rich farming traditions, the tour includes Stanley Crawford's El Bosque Garlic Farm, Loretta Sandoval's Zulu's Petals Organic Farm, and Mesa Ruiz's La Mesa Organic Farm. Farmers will provide brief introductions on the hour, at 1 p.m., 2 p.m., and 3 p.m. La Chiripada and Vivac wineries will also be open for touring. Dixon is a beautiful 50 minute drive north of Santa Fe. Check here for further details about the event.



Devil's Claw (Proboscidea parviflora)

by Ingrid Lincoln

Also known as double claw and unicorn plant, devil's claw is a native annual herb found in arroyos and on mesas, gravelly flats, and rocky slopes throughout the Southwest. While it is an unusual plant, yet to be utilized in many of our gardens, it has been domesticated for centuries by the local Puebloans and indigenous nations for a wide range of medicinal purposes, as food sources, and for fibers in basket weaving.

The plant is often overlooked but is known for its fruit, which develops from flower to a cylindrical shape tapering into a long, curving hook; once dried, the hook splits



Proboscidea parviflora flower. Photo by Dick Culbert (Flickr).

into two claw-like halves. Fragrant flowers, formed on racemes, with 5 to 15 blossoms per raceme, draw attention to the plant, which is an otherwise sprawling mesh of stems low to the ground. The flowers are five-lobed, pink trumpets with blushes of purple inside and yellow nectar guides on the lower petal for native pollinators.

Planting and care: As it is an annual, grow from seeds. Needs full sun and warm soil. Does not need much water and can thrive on intermittent rains or periodic watering.

Landscape use: A good plant to use in disturbed areas that need more ground cover, off to the side as the seed pods could potentially be a stepping hazard to tender feet. Helps create a microclimate in a given area.

Propagation: Best to start from seed. I recommend starting in a pot or tray and transplanting after last frost, when the soil is warm.

cont. on age 10

Devil's Claw (Proboscidea parviflora))—cont from page 9

Plant type: annual herb Bloom time: July–October

Height x width: 3 feet x 8 feet with ample water

Sun: full
Water: low
Soil: sandy

USDA zones: 5-8



Proboscidea parviflora fruits and seeds. Photo by Roger Culos (Wikimedia Commons).

Resources:

Bretting, P.K., and G.P. Nabhan. <u>Ethnobotany of Devil's Claw in the Greater Southwest</u>
(Journal of California and Great Basin Anthropology)
Santa Fe Botanical Garden, <u>Doubleclaw: Proboscidea parviflora</u>
SEINet Arizona–New Mexico Chapter, <u>Proboscidea parviflora</u>
U.S. Forest Service, <u>Devil's Claw (Proboscidea parviflora)</u>

Native Plant Society of New Mexico: 2019 Annual Conference

From Thursday, August 1, through Sunday, August 4, the Native Plant Society of New Mexico offers its annual conference here in Santa Fe, at the Institute of American Indian Arts. The schedule is jam-packed with workshops and field trips. Visit their <u>website</u> for details and to register.

I cannot say exactly how nature exerts its calming and organizing effects on our brains, but I have seen in my patients the restorative and healing powers of nature and gardens, even for those who are deeply disabled neurologically. In many cases, gardens and nature are more powerful than any medication.

—Oliver Sacks (Everything in Its Place, 2019)

New & Noteworthy

Have you recently read a plant-related article, visited a horticultural website or blog, listened to podcast, or seen a nature show or documentary you think other gardeners would enjoy or find useful? Send a link to the newsletter (news.sfemg@gmail.com) and we'll include the information in the next issue. **Note that some of these sources have paywalls**.

Atlas Obscura, The Tree That Is Live-Tweeting Climate Change, by Jessica Leigh Hester

Botany One, How Dracula orchids lure flies for pollination, by Alun Salt

Desert Blooms (NMSU), <u>Another One Bites the Rust: These Rust Devils Might Be More Prevalent This Monsoon Season</u>, by Marisa Thompson

The Guardian, Group of biologists tries to bury idea that plants are conscious, by Ian Sample

The Guardian, <u>Tree planting 'has mind-blowing potential' to tackle climate crisis</u>, by Damian Carrington

National Geographic, The 'balance of nature' is an enduring concept. But it's wrong., by Tik Root

New Mexican, Man-made beaver-style dams help restore land in New Mexico, by Olivia Harlow

New York Times, During a Solar Eclipse, What Are Plants Doing?, by Cara Giaimo

New York Times, The Lessons of a Hideous Forest, by William Bryant Logan

New York Times, A Menu for Mars? NASA Plans to Grow Chiles in Space, by Sarah Mervosh

Science Daily, Picky pathogens help non-native tree species invade

Science Daily, A tree stump that should be dead is still alive; here's why

The Garden Journal Radio Show

Every Saturday 10–10:30 a.m. Live from the Farmers Market



Tune in to KSFR 101.1 FM on Saturday mornings from 10 to 10:30 to listen to a lively, entertaining, and informative gardening show.

Aug 3	Santa Fe Botanical Garden edition with Lindsay Taylor
Aug 10	SeedBroadcast founders Chrissie Orr and Jeanette Hart-Mann on the exhibit Seed: Climate Change Resilience at the Albuquerque Museum
Aug 17	Santa Fe Farmers Market Institute edition with Carrie Core
Aug 24	Joe Morton, PhD, on how mycorrhizae support healthy soils for healthy plants (repeat)
Aug 31	Home Grown New Mexico's Jannine Cabossel, the Tomato Lady, with tips and techniques for next month's veggie garden; more info at Giant Veggie Gardener

Schedule subject to change. For updates and to listen to previous broadcasts, visit this section of our website.





Learn how to compost your yard and food waste from the Santa Fe Extension Master Gardener Association!

Saturday, April 13 1PM—3PM Hands on

Saturday, May 4 9AM—1PM During the 14th Annual Garden Fair

Saturday, June 15 9AM—11AM Part of our Let's Grow Series

Saturday, July 20 9AM—11AM Hands on

Saturday, August 17 9AM—11AM Hands on

Saturday, September 14 9AM—11AM Hands on

Saturday, October 19 9AM—11AM Hands on

CE hours available for Extension Master Gardeners

Bring hat, gloves, sturdy shoes, water & a pitch fork if you have one!

These hands-on clinics will teach proper techniques for building a thermal pile, turning, finishing, and screening compost. In addition there is a straw bale worm bin on site for vermicomposting.

All clinics will be held at the Master Gardener Demonstration Gardens at the SF County Fairgrounds: 3229 Rodeo Road, Santa Fe

For more information, visit sfemga.org and please LIKE US on Facebook



If you are an individual with a disability who is in need of an auxiliary aid or service, please contact County Extension Office at 505-471-4711. NMSU is an affirmative action/equal opportunity employer and educator. GARDENERS



Let's Grow 2019

A FREE Monthly Education Series for the Home Gardener from the Santa Fe Extension Master Gardener Association



NM Wildlife Center, Espanola

Sun, Feb. 24 & Sun, March 24, 1-4 pm each day

NM Wildlife Center, I

Learn how to prepare paperwork and package soil samples for testing at CSU Soils Lab. Demonstrations on how to cheaply,
easily and accurately determine your soil structure, how to use the soil triangle, and why knowing your soil is important. Return
March 24 to learn how to interpret the results from the CSU Soil Lab, including amendments recommended to add to soils for certain conditions. Both sections taught by Sandy Powell and Steven Fellows.

Harvey Cornell Rose Garden

Rose Pruning Clinic (hands-on!)

Saturday, April 13, 9 am - 12 pm

Bring your handheld pruners, gloves and long sleeved clothing. Learn the correct way to prune roses from Master Gardeners Kim Martinez and Shelly Cooper and then practice in this historic gards 1315 Galistee Parkway. Instruction from 9 - 9:30 a.m, and hands-on pruning from 9:30 a.m - 12:00 p.m

Native Bee Basics, Building Bee Houses and Selecting Plants that Attract Them

Randall Davey Audubon Center

Saturday, April 27, 10 am - 12 pm Randall Davey Aud Taught by Audubon Project leader Joy Mandelbaum. Santa Fe Native Plants Project (SNAPP) will showcase

the native plants that attract bees. Sessions will be held in the Education Classroom of the Randall Davey Audubon Center at the end of Upper Canyon Road.

Cactus Propagation
County Fairgrounds Cactus Garden Saturday, May 11, 9 am - 11 am County Fairgrounds Cactus Garden
Learn to divide cactus and how to grow more. Tips on soil preparation, planting and maintenance. Drop-in demos every half hour, Taught by Jill Foster and Cullen Hallmark.

Saturday May 18, 2019, 10-11 am

Save Water! Plant Natives!

Santa Fe Water Conservation Office

Join Members of the Santa Fe Native Plant Project (SNaPP) to explore the new water conservation garden at the City of Santa Fe Water Conservation Offie, 801 W. San Mateo. Handouts, free seeds, raffle prizes and updates on plans for the garden.

Basic Composting (hands-on!)

Saturday, June 15, 9 am - 11 am

County Fairgrounds Compost Area

Participate in a hands-on compost demonstration, and learn how to start a new compost pile and to maintain it as it develops. Worm and straw bale composting basics will be covered. Taught by Vicki Jacobson and Madeline Pryor.

Selecting Native Plants for Your Landscape

Saturday, June 22, 10 am - 12 pm

Randall Davey Audubon Center

Taught by Helena van Heinegen, Joy Mandelbaum, Susie Sonflieth, this will include a tour of native plants in the Audubon Gardens.

Historic Garden Restoration

Friday, July 26, 5 pm- 7 pm

El Zaguan Garden at 545 Canyon Road

Tour the garden with Janet Hirons, Lissa Johnson, Nyla Rasmussen and Joan Dayton, during 4th Friday Art Walk on Canyon Road. Learn how Master Gardeners are restoring this garden and maintaining its historic layout and ambiance with plants appropriate for our current climate.

How to Plan a Fall Vegetable Garden with Cool Season Crops

Sunday, August 11, 12 pm - 2 pm

County Fairgrounds Vegetable Garden

Learn how to plan for fall gardening. Tips on extending your growing season and things to consider while the summer winds down. Taught by Jannine Cabossel, Bob Zimmerman, Linda Flemming, and Diane Pratt.

Saturday, August 24, 9 am - 11 am County Fairgrounds Herb Garden

Discover herbs that prosper in our region and how to propagate them from cutting, as well as techniques for growing, pruning, harvesting and preserving herbs. Taught by Cherry Payne.

For more information, visit

sfemg.org

and Please LIKE us on Facebook



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2019 MASTER GARDENER HOURS



2019
Goal: 10,000 hours
Total to date: 5,219 hours

2,200 HOURS JANUARY thru MARCH 3,019 HOURS APRIL thru JUNE

HOURS

JULY thru

SEPTEMBER

HOURS
OCTOBER thru
DECEMBER

Membership Report Second Quarter 2019

As of this writing, these are our membership numbers:

Total members: 170Interns, Track I: 50Interns, Track II: 15

In the second quarter of 2019, a total of 3,019 hours were reported on Track-It-Forward, as follows:

OS: 2,011PE: 612.5CE: 395.5

That brings the total volunteer hours for the first two quarters of 2019 to 5,219.

Please be sure to keep track of your hours and report them as soon as you can.

Tammy McLellan

Membership Coordinator

Calendar of Events

All events are open to the public. Visit the <u>events calendar</u> on our website for a complete list of garden-related activities and classes with times, locations, and registration information.

DATES	EVENTS	CREDITS
Aug 02–04	Native Plant Society of New Mexico Conference, full days (NPSNM)	3 CE
Aug 03	Iris Rhizome Sale, 10 a.m.–noon (SFIR)	NA
Aug 04	Mountain Ecosystems along the C&T Scenic Railroad (NPSNM)	3 CE
Aug 08	Growing Roses in Santa Fe, 3–5 p.m. (SFBG)	2 CE
Aug 11	How to Plan a Fall Veggie Garden, noon–2 p.m. (SFEMG)	2 CE
Aug 11	Mer-Girl Gardens Tour, noon-4 p.m. (HGNM)	2 CE
Aug 13-Oct 29	Northern NM Master Naturalist Training, 5:30–8:30 p.m. (SFBG)	3 CE
Aug 16	Restoring Damaged Ecology to Rangeland, 10 a.mnoon (SFBG)	2 CE
Aug 17	Compost Clinic, 9–11 a.m. (SFEMG)	2 CE
Aug 17	Rose Clinic: Winter Prep, 8:30–11:30 a.m. (HCRP)	1 CE, 2 OS
Aug 21	Farms, Food, Drink and Community in Dixon, 1–4:30 p.m. (SFSF)	3 CE
Aug 24	Bird Walk at Leonora Curtin Wetland Preserve, 8–10 a.m. (SFBG)	NA
Aug 24	Herb Harvesting and Propagation, 9–11 a.m. (SFEMG)	2 CE
Aug 25	Flowers Good Enough to Eat, noon–2 p.m. (HGNM)	2 CE
Aug 29	Lecture: Monarchs and Their Miraculous Migration, 3-4:30 p.m. (SFBG)	1.5 CE

HCRP: Harvey Cornell Rose Park, 1320 Galisteo Pkwy.; event sponsored by SFEMG

HGNM: Home Grown New Mexico; register for classes on website

NPSNM: Native Plant Society of New Mexico, conference at IAIA, 83 Avan Nu Po Rd.

SFBG: Santa Fe Botanical Garden, 715 Camino Lejo, 505-471-9103

SFEMG: Santa Fe Extension Master Gardeners, County Fairgrounds, 3229 Rodeo Rd.

SFIR: Santa Fe Iris Society, Fran Day, 505-466-8569; event at DeVargas Center

SFSF: Slow Food Santa Fe, event in Dixon, NM

Members Only: For a complete list of Master Gardener projects and to sign up, please visit Sign Up Genius, a link to which is in the <u>Members Only</u> section of the website. To log hours worked and to see year-to-date totals, visit Track It Forward in the same location.



Mission Statement:

Santa Fe Extension Master Gardeners is a non-profit volunteer organization whose mission is to learn, teach, and promote locally sustainable gardening through reliable, current research-based practices

New Mexico State University is an affirmative action/equal opportunity employer and educator