



# 2018 Home Grown New Mexico EDUCATION CLASSES & EVENTS

To sign up for classes, visit [homegrownnewmexico.org](http://homegrownnewmexico.org)

Here is our schedule for 2018. Please note that **you need to sign up on our site. Availability is limited—we need a head count to prepare for the classes.** Go to: [homegrownnewmexico.org](http://homegrownnewmexico.org) and look at the **CLASS/EVENT** page to sign up. We encourage everyone to become a member to save money. Non-members pay more—a membership pays for itself in 3-4 paying classes!!

## MARCH

**Wednesday, March 14th—4 pm to 6 pm FREE!**

### Home Grown New Mexico Seed Exchange

*If you are looking for free seeds for your vegetable or flower garden or got some to share, come to the Santa Fe Seed Exchange.*

**Location:** Frenchy's Barn • 2001 Agua Fria (intersection of Agua Fria & Osage Ave.) • Santa Fe

**Fee:** FREE for everyone! No need to sign up—just show up!

**Sunday, March 25th—12 noon to 2 pm**

### Biochar Demonstration Workshop-South Valley, Albuquerque area

*This workshop includes: a sample burn to make the charcoal; hands-on participation in loading a drum with already shredded material; a full discussion of how to inoculate the charcoal to turn it into biochar, including several different recipes; and demonstration of how to incorporate the prepped biochar into the soil. We'll also give you a zip-loc bag full of finished biochar for your very own.*

**Instructor:** Michael Reed/Permaculturist

**Location:** Michael Reed's property • 2401 Black Mesa Loop SW, South Valley, Albuquerque area 87105

**Fee:** FREE for members/non-member

## APRIL

**Sunday, April 8th—12 noon to 2 pm**

### Miso Workshop and demonstration

*Miso is created by fermenting rice Koji, salt and soybeans. This flavorful, enzyme-packed condiment can be used for many dishes. In this workshop, you will learn: variety of miso, why miso is considered to be healthy food, and how to incorporate miso into everyday diet. The instructor will do a miso making demonstration.*

**Instructor:** Nao Sadewic

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** \$15 per person for members or non-members

**Sunday, April 29th—12 noon to 2 pm**

### Pasta Making class

*Join Michelle Michelotti-Martinez of Eatentions to learn the art of pasta making. She will talk about the use of certain flour and other ingredients to obtain the best results for fresh pasta & demonstrate how to roll out the dough, dry, & cut the pasta. A quick pan sauce will be demonstrated & we will finish with a sampling!*

**Instructor:** Michelle Michelotti-Martinez

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** \$20 per person for members or non-members

## MAY

**Sunday, May 6th—12 noon to 2 pm**

### Composting Teas For Your Veggie Garden

#### Using Vermicompost

*Duskin will demo how to make an inexpensive compost tea brewer using vermicompost. With a brewer, you can make a compost tea for your plants. The use of compost tea has been shown to increase plant growth and suppress disease.*

**Instructor:** Duskin Jasper

**Location:** Milagro Community Garden • 2481 Legacy Court (off of Rodeo Road and Legacy behind church) • Santa Fe

**Fee:** FREE for members/\$10 non-member

**Sunday, May 20th—12 noon to 2 pm**

### Cheesemaking-French Chevre

*Hands on-Learn how to make French Chevre cheese from goat's milk. Bring a container to take home some cheese curd.*

**Instructor:** Diane Pratt

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** \$10 for members/\$20 for non-member

## JUNE

**Sunday, June 10th—12 noon to 2 pm**

### Bokashi Composting Method

*Have kitchen waste? Don't like to turn piles? Want to make great soil? Then the Bokashi system of fermenting your kitchen waste might be for you. Utilizing a select set of micro-organisms, your waste is turned into a potent pre-compost which, when added to your soil, is rapidly converted to rich soil, ready to plant in in a few weeks. What's in your bucket?*

**Instructor:** Kathy Morse

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** FREE for members/\$10 for non-member

**Sunday, June 24th—12 noon to 2 pm**

### Hot Sauces and Cold Relishes

*In this workshop, you will learn how to make a fermented hot sauce from dried chiles and a spicy fermented relish (or chutney). We'll also make pickled vegetables and discuss when (and when not) to use vinegar and/or refrigeration.*

**Instructor:** Teri Buhl

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** FREE for members/\$10 non-member



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## JULY

**Sunday, July 8th—12 noon to 2 pm**

### Soapmaking Workshop

*This class will be a demonstration class making cold processed soap from scratch with information provided on how to make it yourself. Learn about the materials, equipment, and techniques used in this method. This soap will be a simple soap for learning and will not use scents so that people with chemical sensitivities may participate.*

**Instructor:** Marina Bertelli/Kathy Morse

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** Free to members/\$10 for non-members

**July 22th—12 noon to 2 pm**

### Organic Pest Control in the Vegetable Garden

*What's bugging you? Come find out what's currently eating your crops besides you and how to deal with them!*

**Instructor:** Jannine Cabossel/The Tomato Lady

**Location:** Jannine's mini-farm:  
56 Coyote Crossing • Santa Fe

**Fee:** FREE for members/non-member

## AUGUST

**Sunday, August 12th—12 noon to 2 pm**

### Farm to Table-What to do with all that Zucchini?

*If you're wondering what to do with all that zucchini and summer squash, then this is the class for you! We will be making delectable recipes with zucchini, from chocolate zucchini muffins and mock apple crisp to zucchini tater tots and spiralized zucchini pasta and more! We will show you how to make the recipes and you will get to sample them as well. Yum!*

**Instructor:** Pamela Goff

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** Free to members/\$10 for non-members

**August 26th —12 noon to 2 pm**

### Extending the Garden Season into Fall

*Learn about how to extend your gardening season into fall. Learn about how to grow in low tunnels, cold frames and greenhouses*

**Instructor:** Jannine Cabossel/The Tomato Lady

**Location:** Jannine's mini-farm:  
56 Coyote Crossing • Santa Fe

**Fee:** FREE for members/non-member

## SEPTEMBER

**Sunday, September 9th—12 noon to 2 pm**

### Boozy Garden Delights

*Preserve the flavors of the harvest with alcohol based digestifs and amaros. Learn to extract flavors from local fruits, herbs and conifers and make delicious and unique liqueurs. We will discuss suitable plant material, making simple syrups and aging the final product. We will also have a tasting of last season's projects.*

**Instructor:** Steve Haines

**Location:** Steve and Alessandra Haines house:  
52 Mansion Drive • Santa Fe

**Fee:** FREE for members/\$10 for non-member

**Sunday, September 16th—12 noon to 3 pm**

### Cheesemaking-Mozzarella

*Hands on-Learn how to make mozzarella cheese and take some home!*

**Instructor:** Diane Pratt/Jannine Cabossel

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side)

**Fee:** \$10 for members/\$20 for non-members

## OCTOBER

**Sunday, October 14th—4 pm to 6 pm**

### Milling & Baking Wild Leavened Bread with Whole Grains

*Explore ancient, heirloom and local grains such as spelt, red fife, turkey red wheat, triticale, emmer and einkorn in fermented, naturally leavened bread. Pre-industrialized wheats offer a huge variety of nutrients and gluten contents and are distinctly different from large scale commercial wheat. We will demonstrate the process from grinding whole grains in a home mill to making a loaf of bread. Sprouted grains & tasty additions will also be discussed.*

**Instructors:** Alessandra Haines, Diane Pratt & Deborah Madison

**Location:** 52 Mansion Drive • Santa Fe

**Fee:** FREE for members/\$10 for non-members

**Sunday, October 21—4 pm to 6 pm**

### Fall Harvest Potluck

*Come to our Fall Harvest Potluck. Share some food from your gardens with like minded gardeners and listen to our guest speaker. Bring a dish.*

**Location:** 2520-B Camino Entrada (Santa Fe Area HomeBuilders Association-next to Habitat ReStore on south side) • Santa Fe

**Fee:** FREE for everyone!