



# 2021 Home Grown New Mexico EDUCATION CLASSES & EVENTS

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

Please note that **you need to REGISTER on our site. More event details on website for each class.**  
Go to: [homegrownnewmexico.org](http://homegrownnewmexico.org) and look at the **CLASS/EVENT** page on top menu to sign up.

## MARCH-APRIL

**Saturdays and Sundays-WEEKENDS ONLY- STARTS:**

**March 6th thru April-25th • Time: 10 am—5 pm**

### **Mini-Seed Shelters**

Due to CV-19 we are offering two **Mini-Seed Shelters** this year. If you are looking for free seeds for your vegetable or flower garden, come to one of these the Mini-Seed Shelters. **Please bring any seeds you may have to share.** It is not necessary but helps keep our seed supply going.

### **Two Locations:**

**The Seed Shelter • 1539 Burro Lane • Santa Fe**

**Railyard Park Seed Shelter: 701 Callejon (behind SITE Santa Fe outside Railyard park classroom) • Santa Fe**

**Fee: FREE for everyone!**

## JUNE

**Sunday, June 6th—12 noon to 2 pm**

### **Veggie Gardening in Our Santa Fe Area**

Jannine Cabossel, *The Tomato Lady*, will show you in her garden, how to be a successful vegetable gardener. Come learn how to garden in our harsh environment. Give yourself the ability to grow vegetables with these gardening tips!

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

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

**Fee:** \$5 for members/\$20 for non-members

**Sunday, June 20th—11 noon to 2 pm**

### **Grain Trials Field Day**

Tour the 5th season of the Rio Grande Grain trials at La Villita Farms (formerly Mergirl Gardens). This fall we planted one acre of a variety of ancient & heritage wheat, barley and spelt in an effort to discover which varieties do well here in New Mexico and to increase local seed stock. Regenerative agriculture concepts and our experiences with growing small plots of grain will be discussed. There is plenty of space to spread out and you are welcome to bring a picnic lunch. Please bring your own water!

**Location:** La Villita, NM (directions will be given on PayPal)

**Fee:** \$5 for members/\$20 for non-members

## JULY

**Sunday, July 18th—12 noon to 2 pm**

### **Hypertufa Planter Workshop & Demo**

Get ready for planting with these easy to make and durable plant pots that will look great in your garden and last for years. These rock-like pots are wonderful for displaying rock-garden plants. They look like stone, but weigh less and can take whatever shape you want.

**Instructor:** Bob Zimmerman and Chris Salem

**Location:** 56 Coyote Crossing • Santa Fe

**Fee:** \$5 for members/\$20 for non-members

## AUGUST

**Sunday, August 1—12 noon to 2 pm**

### **Leaf & Hive Brew Tour & Demo/Jun & Kombucha Making**

Leaf & Hive Brew is now offering its unique Honey Brew probiotic *alcoholic* beverages to Santa Fe. Unlike regular kombucha, Andrew and Fred Lucas ferment their Jun beverages from green tea and/or oolong, with honey and flavors such as ginger, hibiscus, and botanicals. The result is like a delicious sparkling mead! This is a rare opportunity to learn about this ancient brew and tour the facility. Afterward, we'll participate in a tasting of what they have on hand in their taproom. Come thirsty!

**Tour Guide:** Leaf and Hive

**Location:** 1208 Mercantile Rd. • Santa Fe

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

**Sunday, August 15th—12 noon to 2 pm**

### **Dehydrating the Harvest**

Have you thought about getting a food dehydrator to preserve seasonal produce? Do you already have a dehydrator and want to learn more ways to use your dehydrator than just drying apples? In this class, Bob will demonstrate how to preserve all kinds of food, complete with recipes and tips for getting the most out of your dehydrator. Here are just some of the unique and tasty treats that we will explore—fruit chips, beef, & turkey jerky, parmesan, tomato & zucchini chips, sun-dried tomato crackers and fruit rollups.

**Instructor:** Bob Zimmerman and Mike McGeary

**Location:** 56 Coyote Crossing • Santa Fe

**Fee:** \$5 for members/\$20 for non-members



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### Sunday, August 29th—12 noon to 2 pm **Getting Seedy: Why & How to Save Your Seeds**

Join Master Gardener & Certified Seed School Teacher Diane Pratt. In this workshop, you'll learn the advantages of locally adapted seeds and how they offer resilience to climate change, how to get started saving seeds, which vegetable seeds are easiest to save, how to know when seeds are ready to collect, and how to store them. Plus, techniques for determining the viability of seeds & why we can't save seeds from hybrid varieties.

**Instructor:** Diane Pratt

**Location:** 56 Coyote Crossing • Santa Fe

**Fee:** \$5 to members/\$20 for non-members

### SEPTEMBER

### Saturday, Sept 11th —12 noon to 2 pm **Reunity Resources Farm Tour**

Visit Santa Fe's community farm practicing organic and regenerative agriculture. Reunity Resources is working with closed loop nutrient systems using food waste from local businesses to create a variety of compost and mulch products using Aerated Static Piles and vermicomposting (worms). The compost operation has diverted over 5 million pounds of food waste from the landfill and sequestered much of that carbon in the soil increasing fertility and water absorption. The results are evident in the amazing variety of fruits, vegetables, herbs and flowers produced on the farm. The farm is committed to serving the community through education and outreach and donates much of the produce to local hunger projects. The farm stand will be open as well.

**Location:** 1829 San Ysidro Crossing • Santa Fe

**Fee:** \$5 for members/\$20 for non-members

