



Sandoval Extension Master Gardener Newsletter

<http://sandovalmastergardeners.org/>



Sandoval County

New Mexico State University • Cooperative Extension Service • U.S. Department of Agriculture

February 2022

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NMSU and the U.S.
Department of
Agriculture cooperating.

SEMG Newsletter
Submissions
Deadline: 25th each mo.

Please submit news,
articles, events and
photographs to:
newsletter@sandovalmastergardeners.org

Editor:
Kate Shadock

From Barbara Boyd, Advisory Council Chair

As you all know, we have had a warm and dry winter until recently. These conditions will have an impact on our gardening this coming growing season, especially the lack of moisture. Please take the lack of moisture into account as you plan out your garden for the coming year. Another major factor in plant health is our soil. Our soil is "typically high in calcium and other minerals, often low in organic matter and nitrogen. These minerals and the high pH of the soil limits the availability of some of these nutrients to plants. Addition of organic matter and acidifying agents can help with this issue." From Dr. Marisa Thompson, NMSU.



Consider including in your plans the addition of organic matter and nitrogen. It is best to "add compost to the garden soil in the early spring and again in the fall. One to three inches of compost should be spread in the garden area and then scratched into the soil with a tine rake. There are many choices for mulching: straw, shredded leaves, fine wood chips, saw dust, coffee grounds, lawn clippings, and blends thereof. Unfinished compost may also be used as a mulch around perennials, in garden beds, and in sheet composting. Maintain moisture so that slow decomposition of the organic material occurs." From Soil Matters resources through NMSU. compost-questions@nmcomposters.org

Welcome to the Intern Class of 2022! You have already exceeded our expectations as 30 new interns signed up! The classes are still virtual, and we have continued the mentor intern groups. A big shout out to the mentors to take on this very time consuming, but critically important component of our Intern training. Veteran Master Gardeners can also take the online classes, please see the member portion of the website to access the training.

We are going to have our virtual plant sales again this year as it was a great success last year! Please consider growing extra seedlings to include in the sale. Michelle Witte is again coordinating this effort.

~Barbara

Placitas Garden Tour, Inc. Donations

Sandra Liakus, SEMG 2008, Placitas Garden Tour Chair

The Placitas Garden Tour, Inc. has donated \$1500 each to two local organizations, the Placitas Community Library, and the Sandoval County Extension Master Gardeners.



The ticketing proceeds from the September 19, 2021, Placitas Garden Tour benefited the two organizations that sponsored the volunteers, who worked at the gardens and helped to facilitate the tour functions. The Placitas Garden Tour thanks all 2021 volunteers, who helped to make the garden tour run smoothly and guide the tour guests.

Placitas Garden Tour Chair, Sandra Liakus (right) presented a \$1500 donation check for Sandoval Extension Master Gardeners to Treasurer Beth Murphey (left) and Chair Barbara Boyd (center) in late November as a thank you benefit for volunteer support for the September 19, Placitas Garden Tour.

The money donated to the Placitas Community Library is allocated to be used to refurbish the landscape drip irrigation system. The money donated to the Sandoval Extension Master Gardeners will be used for community horticultural educational projects to help Sandoval County residents with their garden questions.

Placitas Garden Tour Officers, Sandra Liakus (second to right) and Karen Cox (left), presented a \$1500 donation check for the Placitas Community Library to Library Director, Mary Sue Houser (right) and Library Board President, Doris Fields in December as a thank you benefit for volunteer support for the September 19, Placitas Garden Tour.



www.placitasgardentour.com
placitasgardentour@gmail.com
 Photos: Sandra Liakus

MARK YOUR CALENDAR:

Placitas Garden Tour 2022 is scheduled for September 11



REMINDER
2022
THINK TREES
conference
REGISTRATION
is now OPEN



[Register Now](#)

Attend In person at The Embassy Suites Albuquerque, NM

With virtual attendance options available

CEUs are available from:

NM Dept. of Agriculture (NMDA) **full annual requirement provided!**

International Society of Arboriculture (ISA),

NM Society of Landscape Architects (NMSLA)

Society of American Foresters (SAF)

Additionally,

An [ISA exam](#) is scheduled for February 9th, 2022, at the Embassy Suites hotel

[Details on the ISA exam](#)

All About Trees - Training

When: **Saturday, February 12, 2022 – Free & [Registration](#) is required**

Where: Bernalillo Extension Office – 4-H Building
NMSU-Bernalillo County Cooperative Extension Service
1510 Menaul Blvd Ext NW Albuquerque
505-243-1386

8:30 - 9:00 Attendee Sign-In

9:00 - 9:05 Announcements and Introduction

9:05 - 10:05 “Tree Care for Self Care”

Dr. Kathleen Wolf, University of Washington, College of the Environment

Highlighting how time in gardens and working with plants provides health benefits with a focus on the personal experience of benefit, versus developing the messaging that an audience can use in their communications to promote trees.

10:05 - 10:20 Break

10:20 - 11:20 “Plant Names, Where They Come From and Why They Change”

Dr. Matt Ritter, Professor, California Polytechnic State University

All known tree species have scientific names, and most have common names. These names can change for specific and important reasons.

11:20 - 11:30 Break

11:30 - 12:30 “Tougher Trees for a Tougher Climate in New Mexico”

Ross Shrigley, Executive Director, Plant Select®

With the encroachment of insects and diseases, it seems our tree palette is shrinking, but Plant Select® is working to bring climate-ready trees to the market. Plant Select’s goal is to create smart plant choices for a new American Landscape inspired by the Rocky Mountain Region. Plants chosen for the program exhibit these eight attributes: flourish with less water, thrive in a broad range of conditions, reliably habitat-friendly, proven to be tough and resilient in challenging climates, one of a kind/unique, resist disease & insects, offer long-lasting beauty, and are non-invasive.

12:30 - 12:45 Survey

ADMISSION is FREE

Registration is required – <https://rsvp.nmsu.edu/rsvp/treenm>

Beyond the Garden Wall

Why The Tomato Was Feared In Europe for More Than 200 Years

In the late 1700s, a large percentage of Europeans feared the tomato. A nickname for the fruit was the “[poison apple](#)” because it was thought that aristocrats got sick and died after eating them. The truth of the matter was that wealthy Europeans **used pewter plates, which were high in lead content**. Because tomatoes are so high in acidity, when placed on this tableware, the **fruit would leach lead from the plate, resulting in many deaths from lead poisoning**. No one made this connection between plate and poison at the time; the tomato was picked as the culprit.

Around 1880, with the [invention of the pizza in Naples](#), the tomato grew widespread in popularity in Europe. But there’s a little more to the story behind the misunderstood fruit’s stint of unpopularity in England and America, as Andrew F. Smith details in his [The Tomato in America: Early History, Culture, and Cookery](#). The tomato didn’t get blamed just for what was really lead poisoning. Before the fruit made its way to the table in North America, it was classified as a [deadly nightshade](#), a poisonous family of *Solanaceae* plants that contain toxins called tropane alkaloids.



Around this time, it was also believed that tomatoes were best eaten in hotter countries, like the fruit’s place of origin in Mesoamerica. The tomato was eaten by the Aztecs as early as 700 AD and called the “tomatl,” (its name in Nahuatl), and wasn’t grown in Britain until the 1590s. In the early 16th century, Spanish conquistadors returning from expeditions in Mexico and other parts of Mesoamerica were thought to have first introduced the seeds to southern Europe. Some researchers credit Cortez with bringing the seeds to Europe in 1519 for ornamental purposes. Up until the late 1800s in cooler climates, tomatoes were solely grown for ornamental purposes in gardens rather than for eating.

The first known reference to tomato in the British North American Colonies was published in herbalist William Salmon’s *Botanologia* printed in 1710 which places the tomato in the Carolinas. The tomato became an acceptable edible fruit in many regions, but the United States of America weren’t as united in the 18th and early 19th century. Word of the tomato spread slowly along with plenty of myths and questions from farmers. Many knew how to grow them, but not how to cook the food.

With the rise of agricultural societies, farmers began investigating the tomato’s use and experimented with different varieties. According to Smith, back in the 1850s the name *tomato* was so highly regarded that it was used to sell other plants at the market. By 1897, innovator Joseph Campbell figured out that tomatoes keep well when canned and popularized condensed tomato soup.

Today, tomatoes are consumed around the world in countless varieties: heirlooms, Romas, cherry tomatoes—to name a few. More than [one and a half billion tons of tomatoes](#) are produced commercially every year. In 2020, Americans consumed 19.32 pounds of tomatoes/per person – second only to onions (21.3 pounds) as highest consumed produce.

K. Annabelle Smith is a writer based in Santa Fe, New Mexico who covers a wide variety of topics for Smithsonian.com. Her work also appears in OutsideOnline.com and Esquire.com

Photo: Pexels

GARDEN2TABLE 2022

By: Cassandra D'Antonio (SEMG 2012)

All About Rutabagas

When was the last time you purchased a rutabaga? For me, it was last week after running across more than one food blog or article extolling this inexpensive, flavorful, low calorie, and easy to prepare winter vegetable, making me wonder if the rutabaga is the “new” kelp, Swiss chard, daikon radish, water cress, broccoli leaves, collard greens, celery root, dandelions, all of which were purportedly trending in 2021.

I think we can all agree that the first trendy hipster vegetable was kale, which became fashionable about 10 years ago, when we started blending it into our smoothies, turning it into chips (guilty), and even rocking it on t-shirts (not guilty). However, around 2015, some food writers were declaring kale dead in blogs titled “The Rise and Fall of Kale,” and “What Will Be the Next Hipster Vegetable.” Explaining how kale became the hipster vegetable that drew us all in, Christine Garofalo wrote in 2015 for Paste Magazine that “[a] number of external factors surely contributed to making kale so cool — from marketing execs pushing “Eat More Kale” shirts to the trendy, suspender-wearing chefs at the Lower East Side restaurant Fat Radish who came up with the Kale Caesar — but at the end of the day, I venture to say that all these fancy marketing schemes could not have had the same impact had kale not also packed a lot of nutrition into a small, relatively cheap, package.” Ms. Garofalo goes on to write, “There is no shortage of could-be viral veggies out there,” and proceeded to list six criteria, keeping in mind some of the things that made kale so cool, that could make a vegetable go viral from farm to table: cost, nutritional density, availability, familiarity, cultural cachet, and juicing potential.



Rutabaga: Trending or Underrated? Though rutabaga doesn't meet a few of Ms. Garofalo's metrics, according to Erik Mathes, ([Fall Food Trend: Rustic Rutabaga Gets Its Modern Moment | Vitamix](#)), the rutabaga was trending with savvy chefs in the fall of 2016. (I have to say I missed it.) Or maybe it's coming back because it never really took off? What recently brought the rutabaga to my attention was a January WSJ article on British food stylist and writer Anna Jones and her new cookbook “**One: Pot, Pan, Planet**” (Knopf), published in the U.S. Jan. 4, which offers her new collection of plant-based recipes—all of which can be made using only a pot or two—and serves as a guide to environmentally sustainable eating, shopping, and cooking. In the WSJ interview, Ms. Jones pronounces the rutabaga as the most underrated ingredient, crooning “**It's a really, really useful, really cheap vegetable. I think it should be up there with the squashes of the world. It's got that savory-sweet balance.**” It's great cut into strips for oven chips. I also make a version of a carbonara with it. It goes crispy and craggy—obviously not the same as pancetta, but to me, it works in well. Smoked salt gives it a bit of smoky flavor.” Ms. Jones' vegan **Smoky Rutabaga Carbonara** is this month's Garden2Table featured recipe.

Rutabaga Basics

This rustic root vegetable is a staple in Northern European cuisine and known by several names around the world. It is referred to as “swede” in England, “turnip” in Scotland, and “rutabaga” in America. Originating sometime in the 17th century, it's a hybrid between a turnip and a wild cabbage and looks like a giant, ugly turnip. While rutabagas and turnips look somewhat similar, they're not identical. Rutabagas are large, more yellowish, and only grow in cool climates. Meanwhile, turnips are small, usually have a reddish tinge, and grow in a variety of climates. Both vegetables have a slightly bitter flavor that's similar to cabbage, but rutabagas are sweeter and milder when eaten raw, and when cooked, rutabagas become savorer, yet still sweet—almost like a rich potato. Everything you would ever want to know about the rutabaga can be found here: [Rutabaga - Wikipedia](#).

Rutabaga Nutrition

At only sixty-six calories per cup, rutabagas make a great, low-cal snack or side, are high in vitamin C and fiber, make a great alternative to potatoes in a low-carb diet. One cup of boiled and cubed rutabaga contains twelve grams of carbohydrates, while the same amount of boiled and cubed potatoes contains 31 grams of carbohydrates. For more nutritional information, please visit: [7 Health and Nutrition Benefits of Rutabagas \(healthline.com\)](https://www.healthline.com/health/nutrition/rutabaga)



Growing Rutabaga in New Mexico

In most parts of the Northern hemisphere, rutabagas are in season October through March and are best enjoyed in the dead of winter. When researching the rutabaga, a lot of articles I read declared that the rutabaga is very easy to cultivate. But, according to one of my favorite gardening blogs, *The Gardening Dad*, **rutabagas are not so easy to grow here in New Mexico because they are not able to survive frost or cold weather under 50°F**. If you plant them outside too early in the spring they will die; if you plant them too late, your rutabaga won't produce a harvest before the first frost arrives in the fall. However, if you are interested in giving it a try, and I suggest you should, you can check out informative growing tips here:

[Here is the BEST Time to Plant Rutabaga in New Mexico \(2022\) - The Gardening Dad.](#)

Cooking with Rutabaga

Rutabaga has the sweetness of a carrot, the tartness of a radish and the texture of a turnip. Eaten raw, the flavor is mild, earthy, and bittersweet. When roasted its flesh goes a deeper orange and it becomes sweeter, a bit like butternut squash, with a nutty, buttery flavor. The best part about rutabaga is that you can prepare it just like a potato, which translates to more ways than you can count, and it's much lower in carbohydrates. (I did read some people are born with a gene that makes rutabaga taste highly bitter.) Their skin is typically waxed and can range from tan to deep violet, and the inner flesh is a mellow gold. Store rutabagas in your fridge in an unsealed plastic bag, and wash and peel the skin thoroughly before cooking them. Though the rutabaga is used all over Scandinavia in many side dishes (mashed or roasted) and as a component of traditional holiday feasts, they aren't as popular here in the states. However, you can find a slew of rutabaga recipes on the internet. Here are just a few.

[Roasted Rutabaga Hummus \(simplebites.net\)](https://www.simplebites.net/roasted-rutabaga-hummus/)

[Rutabaga Champ](#)

[Baked Rutabaga with "Red-Eye" Tomato Sauce](#)

[Roasted Rosemary Rutabaga Fries](#)

[Southern-Cooked Rutabagas](#)

[Lemon-Glazed Carrots and Rutabaga](#)

[Cauliflower, swede and turnip curry recipe | delicious. magazine \(deliciousmagazine.co.uk\)](#)

[Caroline's swede soup | Growing Communities](#)

PHOTO CREDIT: GILBERT S GRANT/GETTY IMAGES

GARDEN2TABLE 2022

February Recipe

As I mentioned, I purchased two large rutabaga last week, and will give some of these dishes a try, especially our featured recipe below, **Smoky Rutabaga Carbonara**. I hope you enjoyed learning more about this underrated root vegetable and will give it a try too!

Smoky Rutabaga Carbonara

TOTAL TIME: 50 minutes

SERVES: 4

Ingredients

- 1 large rutabaga (about 1 pound)
- Olive oil
- 1 heaping tablespoon smoked or flaky sea salt
- 14 ounces of spaghetti
- 3 large organic eggs
- Black pepper
- ½ cup vegetarian Parmesan or vegan Parmesan-style cheese, grated, plus more to serve
- Finely grated zest of 1 unwaxed or organic lemon



Directions

1. Peel rutabaga and cut it into roughly ½-inch-by-1-inch batons. (No need to be too precise. The measurement is just a guide.)
2. In a large frying pan, heat a little olive oil (enough to coat) over medium heat. Add rutabaga, season with smoked salt or sea salt, and add 2-3 tablespoons of water. Let rutabaga simmer until water is all gone, then continue to cook over medium-high heat, stirring regularly to avoid sticking, until rutabaga is golden brown and crisp-edged, but soft in the middle, about 15 minutes. Reduce heat to low and keep pan on heat.
3. Meanwhile, bring a large pot of heavily salted water to a boil over high heat. Cook spaghetti according to package instructions. Crack eggs into a bowl, add a good grinding (about 1 teaspoon) of black pepper and Parmesan, and mix well.
4. Once pasta is perfectly al dente, use tongs to lift it out of the water and straight into the frying pan with the rutabaga, along with a little of the cooking water (scant ½ cup). This will cool the pan a little, stop the eggs scrambling when they are added and help the sauce emulsify.
5. Toss pasta and rutabaga together, and once pan has cooled enough that you don't hear any sizzling, add egg mixture. Toss again until all pasta is coated in sauce. If you need to, add a little more cooking water until you have a thick, silky, creamy sauce that sticks to the pasta. Serve immediately, with more Parmesan, black pepper, and a sprinkling of lemon zest.

—Adapted from *'One: Pot, Pan, Planet'* by Anna Jones (Knopf)

(Photo: Missy Croker)

Southwest Plant of the Month

Orange zexmenia

Wedelia texana (Zexmenia hispida)



General Information

Plant Form	Flower	Plant Size	3' x 2'
Plant Type	Perennial	Water Usage	Low
Sunlight	Sun, Partial Shade	Colors	Yellow

Physical Description: Sub-shrub with coarse foliage forming rounded mound of long-stemmed, yellow sun flower-like blossoms. Blooms steadily from late spring to fall.

Care and Maintenance: Dies to ground with hard freeze. Sprawls in shade. Deadhead to maintain blooming.

Gardener's Notes: Long lived, well behaved Chihuahuan native. Cultivar "**Devils River**" is commercially available. A hardier, tougher Chihuahuan relative, *Jefea brevifolia* (*Zexmenia brevifolia*) or Short-horn *Zexmenia*, has similar flowers on short stems and makes a low, rather tidy mound of small ovate leaves with a rough sandpaper texture but is not commercially available. The genus name *Zexmenia* was once misapplied to these plants in error but lingers as a common name.

Source: <https://desertblooms.nmsu.edu/plantadvisor/>

February Garden Checklist

1. Order fruit trees for later planting
2. Select perennials that are ideal for your yard
3. Dormant Season pruning of trees and shrubs in zones 6-8
4. Just after last frost in your area – give decorative grasses a trim
5. Remember to [water trees](#) at least twice a month even through winter

Source: Month-by-Month Gardening, Arizona, Nevada & New Mexico by Jacqueline A. Soule

Planning Ahead to Support 2022 SEMG Plant Sales

Beginning in 2021, SEMG used a format of multiple plant sales throughout the season. It was far more successful as a fund raiser. It also extended the opportunity for the public to buy starts beyond the first weekend of the Corrales Grower’s Market.

**For 2022 we will continue to have multiple plant sales throughout the year.
We are asking all Master Gardeners and Interns to plant extra and donate them to the sales.**

Sales are based on what Veterans and Intern Master Gardener’s donate to market. Plants offered will include vegetables, herbs, perennials, houseplants, and bulbs (such as lilies). **Anything we can grow – we can sell!**

Plant extra of what you are going to grow in your gardens and donate the surplus to these sales. Surplus plants will be delivered to Michelle Wittie (SEMG 2020) for marketing to her FB group (Gardening in Rio Rancho) with links to SEMG FB and Instagram. Plants are sold NO CONTACT from Michelle’s driveway with an honor system payment jar. Michelle has been successfully conducting her own plant sales this way for months.

Because these plant sales are fundraising for SEMG we will be pricing the plants higher than big box store pricing. It’s important to remember that most of us are growing plants we know thrive here and they are getting a healthier start than is typical for big box plants. To help your creativity and improve the likelihood of success we polled some of our Veteran Master Gardeners to find out where they prefer to buy seeds. In alphabetical order their suggestions included:



- [Baker Creek Heirloom Seed Co](#)
- [Diane’s Flower Seeds](#)
- [Native Seed Search](#)
- [Rare Roots](#)
- [Select Seeds](#)
- [Swallowtail Garden Seeds](#)

Michelle surveyed her clients recently to get ideas for what is most in demand when they come to her sales. She shared ideas of what her clients want. High demand plants are **bolded**.

Aloe	Chile	Lettuces	Peppers - hot	Squash - esp. yellow
Beets	Cucumbers	Melons	Perennials	Sunchokes
Berries	Grasses	Milkweed	Pollinator Plants	Strawberries
Chamomile	Herbs - Esp. Basil	Native Plants	Salsa Kits	Tomatoes - Esp. Heirloom and Paste
Chard	Iris	Peppers - Bell	Spider Plants	Walking Onions

Thank you for supporting our fundraising to support SEMG projects in Sandoval County. *Photo: Pixaby*

Reminder Veterans: 2022 Master Gardener Training Program Classes Are Available

SEMG Education Committee: John Thompson & Michelle Wittie co-chairs

The 2022 Master Gardener Training Program is a 15-week statewide training program that NMSU is distributing to New Mexico counties through the **NMSU On Demand** virtual classroom system. All classes will be available to veteran master gardeners starting January 8, 2022. An enrollment link will be sent by email to all eligible head gardeners in mid-January.

The link will also be available on the **Members Only** web page of the SEMG website. Veterans will have access to the same online classes being provided to new interns but are not required to take quizzes. **Veterans taking classes for continuing education credit are requested to complete the evaluation survey after the completion of each class.** Classes will be available according to the schedule below.

Week	Class posted at Midnight Saturday	Q&A Live 1.5 hours Thursdays 6:00 to 7:30 pm	Topic(s)	Instructor
2	1/15	1/20	NM Climate & Water Cycle Climate & Weather NM Hydrology – The Water Cycle	Dr. Dave Dubois, State Climatologist Dr. Kevin Hobbs, Field Geologist, NM Tech & NM Bureau of Geology & Mineral Resources
3	1/22	1/27	Soils Physical & biological properties Building Soil Health	Dr. John Idowu, NMSU, Soils and Agronomy John Zarola, Master Composter & Sandoval Master Gardener
4	1/29	2/3	Botany: How plants grow How trees grow	Dr. Marisa Thompson, Horticulture Specialist Joran Viers, Certified Arborist
5	2/5	2/10	Tree Selection and Care –3 hours	Dr. Marisa Thompson
6	2/12	2/17	Ornamentals Annuals, Perennials, & Shrubs	Judy Jacobs, Sandoval Master Gardener
7	2/19	2/24	Entomology Selected Fruit Pests Veggie Pests Turf and Tree Pests Beneficial Insects	Dr. Carol Sutherland, emeritus professor, Entomology

8	2/26	3/3	<p>Beneficial Insects Pollinators: environmental services and habitat creation/support</p> <p>Beneficial Insects: Environmental Services and habitat creation/support (IPM principles)</p>	Miranda Kersten, NMSU Senior Program Manager, IPM
9	3/5	3/10	<p>Growing Vegetables Home Vegetable production. Principles of crop rotation, intercropping, succession and companion planting.</p>	Dr. Stephanie Walker, NMSU Vegetable Specialist
10	3/12	3/17	<p>Growing Fruits Fruit Trees</p> <p>Berries</p> <p>Nuts</p>	<p>Dr. Shengrui Yao, NMSU Fruit Specialist</p> <p>Dr. Marisa Thompson, Horticulture Specialist</p> <p>Dr. Richard Heerema, NMSU Pecan Specialist</p>
11	3/19	3/24	<p>Integrated Weed Management Management & Identification</p>	Dr. Leslie Beck, NMSU Weed Specialist
12	3/26	3/31	<p>Plant Pathology Plant Pathology and the Diagnostic Process</p>	Phillip Lujan, Manager of the NMSU Plant Diagnostic Clinic
13	4/2	4/7	<p>Watering the Yard and Garden Efficient Irrigation for the yard.</p> <p>Passive watering techniques—permaculture</p> <p>Microclimates – Right plant, right place</p>	<p>Richard Perce</p> <p>Lynda Garvin & Tom Dominguez</p> <p>Rose Kern, Bernalillo Master Gardener</p>
14	4/9	4/14	<p>Plant ID Herbaceous plants & Trees</p> <p>Phone apps for plant ID</p>	Lynda Garvin, Extension Agent Dr. Marisa Thompson & Lynda Garvin
15	4/16	No Q & A	<p>MG Outreach – diagnostics and public service in practice</p>	County dependent, no recordings
16	4/23	4/28	<p>Not required. County dependent.</p> <p>Turfgrass Selection and Care</p>	Dr. Bernd Leinauer

Many Hands Make Light Work

HELP WANTED #1

As the weather cools, and you'd rather be inside – We have a deal for you!

The Sandoval County Admin Building has some indoor plants in sore need of watering.

If you are interested, please contact Eydie Francis at eydie.francis@gmail.com.

I will be able to give you details. It takes about 2 hours to water all 3 floors.

We will be following state protocol for COVID-19 precautions.

HELP WANTED #2

There's a new volunteer opportunity in town!

If you have a technical background, enjoy tinkering with electronics, or simply love poking around apps and software to bend them to your will, consider lending a hand to the newly created **Meeting and Audio/Visual Services Team**.

Sound like fun? Contact Scott Lake webmaster@sandovalmastergardeners.org to learn more.

HELP WANTED #3 – Outreach Opportunity

Master Gardener Veterans to sign up for

ONE - week **email helpline** shifts

Sign up on our website.

REWARD

One week shift = 10 outreach hours

REMINDER TO ALL MEMBERS and GRADUATES – the 2021/2022 time sheets are available on the member side of our website.

<http://sandovalmastergardeners.org/semg-members/members-only-information/>

Under TIME KEEPING

Upcoming News:

NMSU State Master Extension is bringing back the **NMSU/UNM Cancer Patient Gardening Project** in 2022.

Watch for further updates.

