



Sandoval Extension Master Gardener Newsletter

<http://sandovalmastergardeners.org/>

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

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SEMG Newsletter
Submissions
Deadline: First of each mo.

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

Editor:
Kate Shadock

Meg Buerkel Hunn, Advisory Council Chair

We're nearing the end of 2024. There are loads of things to do: gifts to buy, parties to attend, lights to tour, music to sing, decorations to hang, cards to send, services to attend, travel to take, cookies to make. It can all get overwhelming, can't it?

And it's precisely in those overwhelming times and places that Gardens and Nature offer their gifts, their music, their celebration, their grace. The balm of the outdoors is a remedy to the chaos of the season.



Photo: Meg Buerkel Hunn

If you find yourself in a moment of panic this season, step outside and breathe deeply and thank the plants for the oxygen in your lungs. Look at the trees, note how most have lost their finery, and yet, their limbs are swaying and dancing with grace and beauty. Feel the earth beneath your feet and give a thought to the microscopic life that is living there, transforming the soil into a life-giving substance. Stand under the big sky overhead, strewn with stars or clouds or blue. Listen to the wind and (hopefully some snow gently falling) and remember that we are all in this world together, separate parts dependent upon one another. Take a few moments to just be aware... and possibly, grateful...

There is so much here. So much. It is a privilege to tend and care and notice and grow here in this place with all of you and with the Sandoval Extension Master Gardeners. I wish you peace and joy this season – and in 2025!

~ Meg Buerkel Hunn

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DECEMBER GARDEN TIPS

1. Gift Certificates for roses or trees – to be delivered in March are a great idea
2. Share the “pups” off your succulents as Christmas gifts
3. December is a great time to shop the nurseries for unusual small evergreen trees for the garden
4. Add a rosemary plant to your collection – remember because of systemic biocides they cannot be used in cooking for 12-16 weeks after purchase
5. Unless it rains you need to water some; even dormant plants need water **See related water harvesting tips on page three.**

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

Public Training Opportunities

Ready, Set, Grow 2024 schedule

[December 18, 2024 - "Climate-Ready Trees: Planting Smarter for a Warmer and Shadier Future" with Dr. Marisa Thompson, NMSU Extension Urban Horticulture Specialist.](#)

Gardening with the Masters - Loma Colorado Library

*Fourth Monday of the month. **The class runs from 6:45 pm to 7:45 pm** as the library closes at 8:00 p.m. These classes are not recorded. We encourage you to join us in person, so your individual questions get answered. New Gardening with the Masters classes will be announced here as they are scheduled.*

December 23 – Propagating Houseplants – Michelle Wittie

January 27 – Flower and Garden Photography: Tips and Techniques – Mike Stoy

February 24 – Butterfly Clustering for the Home Gardener – Teresa Harner

***Pre-recorded Classes** Courtesy of COVID, we adapted some of our in-person classes to Zoom, recorded them and they are available at <https://www.youtube.com/watch?v=QUzZfueVHWY>*

How to Use Grey Water in the Garden

Collecting and saving grey water can be an excellent way to combat drought conditions and reuse water for your garden.

If you've ever watched your garden struggle through a summer drought, you know the pain of seeing everything from annuals to a treasured plant passed down from grandma wilt, shrivel and die. *[Editor's note: Winter is a good time to start developing the habit of bucket harvesting when the garden is not stressed with heat.]*

But you don't have to lose any of them to the relentless heat that leaves the dirt dry as dust. Even if soaring summer temperatures and a lack of rain lead to outdoor watering restrictions or even an outright ban, there's still a way you can legally quench the need of thirsty plants. It's called grey water — water from kitchen or bathroom sinks, bathtubs or washing machines that some municipalities still confuse with wastewater — that you can safely capture and re-route to the landscape through manual or mechanical means. There are two basic ways to re-use grey water in the garden. We will address the simplest – Bucket Method for now.

The DIY Bucket Method

Collecting grey water using buckets and containers is a low-maintenance way to reuse your water, but it [can] require a good bit of labor.

While collecting grey water in buckets isn't the most efficient way to re-use non-potable water, it has several advantages. Anyone can do it, and it doesn't cost anything. All you need is a bucket, a little bit of effort and a lot of determination. A dose of ingenuity can also be helpful! To help you get started — and perhaps fire up your imagination for other creative ways to re-use household water — here are some DIY ways to save grey water indoors.



Photo: Lena Lir/Shutterstock

Warm-up water: Put a container under the faucet to collect cold water while you wait for the water to heat up.

Kitchen sinks: Place a pan in the sink and rinse vegetables and wash dishes in the pan.

The stovetop: If you steam or boil vegetables, don't pour the water down the drain. Instead, let it cool and pour it on that hydrangea grandma gave you.

Rinsing out wine and other bottles: If you rinse bottles before placing them in the recycle bin, pour the rinse water onto thirsty plants.

Bathroom sinks and bathtubs: Scoop water from daily routines into buckets.

Showers: Place a bucket in the shower to catch water as it warms up and while you shower.

AC condensation: Run a hose from condensation spouts to garden plants, moving the hose from plant to plant as they show signs of summer stress.

Leftover coffee: This is liquid gold for acid-loving plants (Apple, Sumas, Pine, Juniper and Fir trees) so pour leftover coffee onto these plants — including some houseplants such as Phalaenopsis orchids instead of pouring it down the drain.

Bottled water: You paid good money at a convenience store for that bottle of water. If you didn't finish it, empty a partial container onto a plant instead of into the sink.

Pet bowls: When you're freshening your cat or pup's water, don't pour water remaining in a partially filled bowl into a nearby sink. Pour it into a container for outdoor use instead.

Original Article: <https://www.treehugger.com/how-use-grey-water-garden-4863690>

Ten Benefits of Houseplants

Humans depend on plants! However, modern-day houses and an urban setting distance us from nature and fuel anxiety and poor mental health. However, most of the problems can easily be controlled by introducing indoor plants into your living space.

1. Plants purify the air
2. They boost your attention span
3. Plants give you a sense of accomplishment – Study by American Society for Horticultural Science
4. Improve mental health
5. Plants could help in faster recovery from illness – 2002 study
6. Might give you better job satisfaction
7. Plants are good home decorations
8. Plants in the bedroom improve sleep
9. Indoor plants raise the level of humidity
10. Plants help reduce noise pollution

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Mushroom Foraging in the Winter?

By Anna Marija Helt, **Edible New Mexico**, Early Winter 2024

Excerpt from the article. To read the full article, [click here](#).



Photo: Wood Ears (Auricularia americana) by Iwona Podlasinska

What's a mushroom-loving forager to do when the monsoon season is long past? Hunt for cold-weather mushrooms, of course. While the season is not nearly as bountiful as summer, winter foraging is a great excuse to go outdoors and may pay off with some tasty mushrooms for the kitchen. The aptly named "winter mushrooms" (*Flammulina velutipes* and *Flammulina populously*) make "antifreeze" that protects them from freezing temperatures and is being studied in food preservation.

Winter mushrooms grow on dying or dead hardwoods such as aspen, cottonwood, and Siberian elm. When growing beneath the bark, they resemble their grocery store kin, enoki mushrooms: long, thin, pale, and topped with tiny caps. But when growing out of cracks in the bark, they're much stouter, with a sticky orangish-to-reddish-brown cap and creamy-white-to-yellow gills beneath.

The young stalks range from ivory to orangish brown, developing a dark brown or black velvety layer from the base upward as they mature. The velvety texture is critical for identification of these mushrooms, as the stalks of a dangerous look-alike, deadly galerina (*Galerina marginata*), also darken with age—but they are smooth or fibrous rather than velvety. While deadly galerina stalks have a ring around them and winter mushrooms don't, the ring wears away too easily to be a reliable identifier.

Spore coloration also differs between winter mushrooms (white) and galerinas (rusty brown). Since individual spores are too tiny to see, making a spore print is a critical identification step, especially when learning a new mushroom. To spore print a mushroom, remove the stalk and place the cap gill-side-down on aluminum foil. Wet the cap with a drop of water to trigger spore release, cover it with a bowl, and let it sit overnight. Deadly galerinas can grow right next to winter mushrooms, so spore printing every single mushroom is essential to ensuring that you identify any inadvertently gathered galerinas. When examining the spore print, that of winter mushrooms will be white. If the print is brownish, the mushrooms could be galerina or another toxic species. If no spore print is produced, toss the mushrooms. It's not worth the risk.

The most familiar mushrooms on this list, oyster mushrooms, continue the theme of cool-weather mushrooms that grow on wood, with two types common in New Mexico. The lung oyster (*Pleurotus pulmonarius*) is what you'll look for in cool weather and it grows on dead or dying cottonwoods, while aspen oysters (*Pleurotis populinus*) grow on aspens and cottonwoods and are less likely to be found in winter.

Typically growing in shelflike clusters, both mushrooms range from oyster shell to lung to kidney shaped, with whitish to cream-colored gills beneath. The mushroom's upper surface can have a greasy sheen and ranges from whitish, especially for aspen oysters, to beige to pinkish or grayish brown. When present, the stubby stalk has gills running down it and is usually off center. The spores of lung oysters appear pale lilac if the spore print is heavy enough. A lighter spore print will be whitish, as will the spore print of aspen oysters.

By the way, oyster mushrooms are carnivorous. Despite being stationary, they paralyze and eat tiny worms called nematodes. Think of it as extra protein in your mushrooms.

As with any wild mushroom, do not eat winter, wood ear, or oyster mushrooms without painstaking and well-informed identification. Have at least two local guidebooks for reference, and reach out to the New Mexico Mycological Society (nmms.wildapricot.org) for assistance with identification. If you're a novice forager, tag along with an experienced mushroom hunter. Learn when and specifically where the mushroom grows, and be familiar with all regional look-alikes. Above all, eat only mushrooms that you've identified with absolute certainty.

Not keen on foraging? No worries. Cultivated oyster and enoki mushrooms, along with dried wood ear mushrooms, are available at many grocery stores and Asian markets, and can be used just the same in recipes.

*"Everything that slows us down and forces patience,
everything that sets us back into the slow circles of nature is a help.
Gardening is an instrument of grace."
~May Sarton*

*"I grow plants for many reasons: to please my eye or to please my soul,
to challenge the elements or to challenge my patience, for novelty or for nostalgia,
but mostly for the joy in seeing them grow."
~David Hobson*

*"Gardening simply does not allow one to be mentally old,
because too many hopes and dreams are yet to be realized."
~ Allan Armitage*

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Creating Steep Hügel Beds

Gardening enthusiasts are increasingly drawn to hügel beds for their unique design, which combines composting, water retention, and soil fertility into one elevated structure. For gardeners dealing with limited space or sloped terrain, *steep hügel beds* offer an efficient, resourceful approach to maximizing yield while requiring less maintenance.

In this guide, we'll delve into the steps of creating a steep hügel bed and explore how it can elevate both your garden's productivity and sustainability.

What is a Hügel Bed?

A hügel bed, or hügelkultur, is a raised garden bed built on a base of rotting wood and organic material. Originating from traditional German and Eastern European techniques, this method creates rich, moisture-retentive soil that reduces the need for frequent watering and fertilization.

The structure relies on layering organic materials—logs, branches, leaves, compost, and soil—in a mound shape. This layered approach aids in slow nutrient release and fosters a healthy ecosystem for plants.



Why Steep Hügel Beds?

While standard hügel beds are usually mounded at moderate heights, steep hügel beds create a more pronounced slope. These steeper beds provide additional benefits:

Space Efficiency: Steeper slopes allow more growing area in a smaller footprint, ideal for urban or compact gardens.

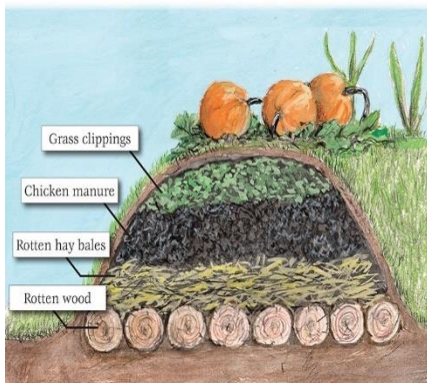
Enhanced Water Retention: The layered materials act like a sponge, reducing the need for irrigation.

Improved Drainage: Excess water drains quickly from the elevated design, helping to prevent root rot in plants that prefer drier conditions.

Extended Growing Season: Decomposition within the hügel bed generates heat, protecting plants from early frosts and warming the soil for spring planting.

Step-by-Step Guide to Building a Steep Hügel Bed

Building a steep hügel bed requires careful planning and layering. Here's how to do it step-by-step:



1. Select the Site and Size

Choose a sunny location for your bed. If possible, orient the bed to follow the sun's path for maximum sunlight. For a steep hügel bed, aim for a height of at least 3–5 feet and adjust the width based on available space. A bed that is too wide may become challenging to reach for weeding and harvesting.

2. Prepare the Base Layer

Start by digging a shallow trench (about 6–12 inches deep) to secure the bed and prevent the base materials from shifting over time. This trench will also create a foundation for the decomposing layers to settle.

3. Add Organic Layers

Once the base is secure, start layering materials, ensuring each layer has a balance of "browns" (carbon-rich materials like straw, leaves, and cardboard) and "greens" (nitrogen-rich materials like grass clippings, kitchen scraps, and compost).

- **Layer 1 – Logs and Branches:** Continue stacking branches over the base logs, forming a central mound.
- **Layer 2 – Smaller Branches and Twigs:** Fill gaps with smaller branches, creating structure for the steeper slope.
- **Layer 3 – Green Materials:** Add grass clippings, food scraps, or fresh compost.
- **Layer 4 – Leaf Layer:** A layer of leaves will improve moisture retention.
- **Layer 5 – Soil:** Top the mound with a thick layer of soil. This final layer should be nutrient-rich, as it will directly support plant roots.

4. Shape the Slope

To create the steep effect, compact each layer slightly to keep it from slipping and adjust the angle. A slope of 45–60 degrees is ideal for stability and plant growth. Adding stones or logs around the bed's base can provide additional support for steep beds, preventing erosion and soil runoff.

5. Planting Your Hügel Bed

After constructing the bed, allow it to rest for a week or two before planting. This period helps settle the layers and lets initial decomposition begin.

Choose plants that suit the varied conditions of the hügel bed:

- **Top of the Bed:** Plants that prefer well-drained soil, like herbs (rosemary, thyme), tomatoes, and beans.
- **Middle Slope:** vegetables with moderate water needs, such as lettuce, carrots, and cucumbers.
- **Base:** Water-loving plants like squash, melons, or leafy greens thrive in the moisture-rich lower zones.

6. Maintenance Tips for Steep Hügel Beds

One of the best parts of hügel beds is their low-maintenance nature, but some upkeep is still beneficial:

Mulching: Apply a layer of mulch, such as straw or wood chips, to retain moisture and reduce erosion.

Seasonal Adjustments: Each year, add a small amount of compost or topsoil to maintain fertility as the mound naturally compresses.

Watering: In the first few weeks, water your hügel bed frequently to encourage decomposition. After that, watering needs will reduce as the bed begins to retain moisture.

Benefits of Using Steep Hügel Beds

1. Resource Efficiency

By recycling wood and organic materials, hügel beds promote a zero-waste gardening approach. They reduce the need for fertilizers, mulch, and frequent watering, cutting down on both garden costs and environmental impact.

2. Increased Crop Yield

Thanks to the elevated structure, hügel beds make it easier to grow vertically, maximizing the yield in small spaces. The layered decomposition provides a continuous nutrient supply, promoting healthier, more productive plants.



3. Biodiversity and Soil Health

Decomposing organic materials attract beneficial insects and worms, which improve soil health and help reduce pests. The porous, moisture-retentive layers also create a favorable environment for microbial activity, which enriches the soil over time.

4. Extended Growing Season

The warmth generated by decomposition allows gardeners to plant earlier in the spring and keep plants thriving well into the fall, providing a longer harvest period.

Potential Challenges and Solutions

While steep hügel beds offer many advantages, there are a few challenges to consider:

Soil Erosion: Steep slopes are prone to erosion, particularly during heavy rainfall. To prevent soil loss, use stones or small logs as barriers along the sides of the bed.

Layer Compression: Over time, organic layers will compress, causing the bed to sink slightly. Adding fresh compost annually helps counteract this.

Difficulty with Root Vegetables: In the first year, woody layers may hinder the growth of root vegetables like carrots or beets. Plant these after the initial decomposition stage. Building a steep hügel bed is an efficient, eco-friendly way to enhance your garden's productivity and sustainability. By recycling natural materials and reducing the need for synthetic inputs, this method provides a lasting foundation for plant growth.

With proper planning and maintenance, a steep hügel bed can become a resilient, productive centerpiece of any garden—whether on a small urban lot or a sprawling homestead. So why not try it and experience the magic of hügelkultur firsthand? Happy gardening!

Photos and artwork from original article – no attribution provided

Consider Adding Protein Rich Alternate Foods To Your Meals

<https://www.healthline.com/health/food-nutrition/19-high-protein-vegetables#pinto-beans>

To add more protein to your diet, try any type of beans, along with broccoli, Brussels sprouts, green peas, and potatoes. Quinoa and wild rice are also rich in protein.

It's important to include healthy sources of protein in your diet each day. Protein helps your body with a number of essential functions and helps you maintain muscle mass. When you think of protein, steak or chicken might come to mind.

If you're not a big meat eater, you have other options to make sure you get the recommended amount of protein that your body needs. Worry not, because there are plenty of protein-rich plant-based alternatives available year-round. Try out these options for plenty of variety. You can enjoy each of them alone as a side dish, or in different recipes for a filling main course. Keep in mind that the protein content may change depending on how you prepare each plant-based option. The values below match the cooking method indicated for each food.

1. Edamame

Total protein: 18.4 g per cup (prepared from frozen)

If you normally only eat edamame at your local sushi restaurant, it's time to start enjoying it at home. It's packed with healthy plant protein, vitamins, and minerals.

2. Lentils

Total protein: 17.9 g per cup (boiled)

Lentils, which resemble tiny beans, are actually a pulse in the legume family. But you won't find a better option for an inexpensive, readily available vegetarian-friendly protein.

Bonus: Dry lentils cook up in only 15 minutes!

3. Pinto beans

Total protein: 15.4 g per cup (boiled from dried)

Pinto beans are popular in Mexican cooking. They work well in burritos, as a salad topper, in soups and chilis, or just as a side. Try cooking dried pinto beans instead of using the canned type for even more health benefits.

4. Chickpeas

Total protein: 21.3 g per 100 g portion (dried)

Chickpeas, also known as garbanzo beans, are a main ingredient in hummus. They have a subtle, nutty flavor that works well in a variety of dishes.

Enjoy snacking on roasted chickpeas or using them as a staple in curries, soups, or vegetable bowls.

5. Mung beans

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Total protein: 14.2 g per cup (boiled from dried)

Mung beans are part of the legume family and offer plenty of protein per serving. They're also a good source of iron and fiber.

6. Fava beans

Total protein: 12.9 g per cup (boiled from dried)

In their pods, fava beans look like edamame or green beans. Try adding these nutritious legumes to stews and salads or making them into a tasty dip.

7. Lima beans

Total protein: 11.6 g per cup (boiled)

This little legume packs a nutritious punch with plenty of potassium, fiber, and iron. While some people don't like the taste of lima beans, recipes like the ones below can help with that.

8. Green peas

Total protein: 8.58 g per cup (boiled)

If you think green peas are mushy and unappetizing, you're not alone. But they're versatile and can be a delicious addition to many recipes.

9. Quinoa

Total protein: 8.14 g per cup (cooked)

This popular health food is high in protein, fiber, antioxidants, and minerals. Quinoa cooks in just 15 minutes and is a terrific addition to salads, veggie burgers, pilaf, casseroles, and much more.

10. Wild rice

Total protein: 6.54 g per cup (cooked)

Wild rice isn't actually related to rice, but you can use it in many of the same dishes. Try this nutrient-rich grain in casseroles, soups, pilaf, stuffing, or on its own.

11. Pistachios

Total protein: 5.95 g per ounce (oz) (dry roasted)

Shelling pistachios may be a challenge, but it's worth the effort. Pistachios are not only delicious by the handful but are versatile enough to enjoy in baked goods, on top of salads, and as a coating for fish.

12. Almonds

Total protein: 5.95 g per oz (dry roasted)

Almonds are delicious and nutritious. They're a great source of protein, healthy fats, vitamin E, and antioxidants. Get the most nutrients by eating almonds with the skin intact.

13. Brussels sprouts

Total protein: 5.64 g per cup (boiled from frozen)

If you hated Brussels sprouts as a kid, it might be time to try them again. They're delicious roasted, steamed, or even shredded in a salad.

14. Chia seeds

Total protein: 4.68 g per oz (dried)

These tiny black seeds have earned their superfood status. Even a small amount has a ton of protein, fiber, omega-3 fatty acids, and other nutrients. Chia seed pudding is a popular choice, but don't be afraid to try out these seeds in other dishes.

15. Yellow sweet corn

Total protein: 4.68 g per 1 large ear (raw)

Sweet corn is as nutritious as it is tasty. Look for fresh corn in the summertime, or use the frozen version for recipes year-round.

16. Potatoes

Total protein: 4.32 g per 1 medium potato (baked, with skin)

The trusty spud gets a bad rap. It's actually packed with protein and vitamins C and B-6. Try russet or red potatoes for an even greater protein boost. Extra points if you eat the skin!

17. Asparagus

Total protein: 5.31 g per cup (boiled)

Nothing says springtime like fresh asparagus. Try these delicious spears roasted, grilled, or steamed. You can even wrap them in bacon for a protein-filled treat.

18. Broccoli

Total protein: 4.28 g per 1 stalk (boiled, medium)

There's a reason your parents always told you to eat your little green trees. In addition to protein, broccoli offers filling fiber, vitamins K and C, and more. Don't forget to eat the stalk!

19. Avocado

Total protein: 4.02 g per 1 avocado (medium)

You can do a lot more with an avocado than just make guacamole. Try it in a pudding or smoothie for a creamy, thick, and protein-filled twist.

***DON'T FORGET TO DRINK
WATER & GET SUN.
YOU'RE BASICALLY A
HOUSEPLANT WITH
COMPLICATED EMOTIONS.***

digitalmomblog.com

Congratulations to SEMG Class of 2024!



Saturday November 16, 2024, Sandoval Extension Master Gardeners celebrated 33 interns who completed all their course work and volunteer hours to graduate as Master Gardeners. The graduation celebration included recognizing our newest Life Member, Ed Chappelle. There was also a heartfelt thank you and acknowledgement of Meg Buerkel Hunn's guidance as outgoing Chair of the Advisory Council. We shared gratitude and best wishes to Lynda Garvin who has played pivotal roles for Master Gardeners at both the county and state level for several years. The graduation was followed by a delicious potluck. Enjoy the photos, courtesy of John Thompson.





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Reminder to Members & Interns

Throughout the year, SEMG provides several opportunities for interns and members to visit public gardens with a guide, labs where garden research is undertaken and commercial locations that are not accessible to the public. Sometimes we even get to tour private gardens with the designer and/or homeowner to see and hear why they made the design decisions. These opportunities are most numerous in the early spring when both gardens and gardeners are resting.

To be current on these openings – keep an eye on our website, in the MEMBERS ONLY section called **PROJECTS AND VOLUNTEERS**. Some of these sessions are initially available only to Interns; and will be open to members, if there are spaces left towards the end of the sign up period. Some are only available to members as part of their advanced training.

On this same link is an ever-changing list of volunteer opportunities where we can give hours in order to both fulfill our requirements for the year and to learn more about SEMG's support of Sandoval County residents.

SEMG Members & Interns: It's That Time Again!

Meg Buerkel Hunn

Advisory Council Chairs, SEMGs, and 2024 Interns: Please be on the lookout for an email survey designed to collect the hours you have given to SEMG in 2024. Each MG needs to complete annually a minimum of • 10 hours of Continuing Education (earned either by attending the SEMG Intern Training classes or approved continuing education classes) • 20 hours of Volunteer work - this can be in project gardens, at information tables, on the email helpline, on committees, doing administrative tasks for the organization, etc. • 10 hours of Outreach - this is volunteer work that occurs directly with the public: helpline, information tables at Growers Markets and other public events, as well as answering questions during Placitas / Corrales Garden Tours. These hours are reported through our Extension County Director to our funding sources (the USDA, to NMSU, and to Sandoval County) - and show the impact of Master Gardeners in our county and across the state.

In 2023, SEMG had 195 Master Gardeners who volunteered over 9,000 hours in our communities (a value of more than \$300,000). We helped educate our neighbors about the most up-to-date methods of sustainable gardening in the high desert through classes and demonstration gardens, and we raised more than 58,000 pounds of produce for our neighbors who experience food insecurity!

A reminder that all SEMGs (except Life Members) are required to submit their hours and dues on an annual basis. Life Members are encouraged to submit their hours, and may submit dues as a donation. A SEMG who neglects to pay the annual \$25 dues will be moved to Inactive Status, and will not be eligible to vote that calendar year or receive the website password.

A SEMG who is unable to complete their necessary volunteer hours (due to illness, caregiving, education, military service, etc.) will automatically be placed on Leave of Absence status. If they have paid their dues, they will remain in Active Status and may still vote and receive the website password. All years spent on Leave of Absence and/or Inactive do not count towards the 15 years needed to obtain Life Membership.

For more information, please see our Membership Policy Document posted at:

<https://sandovalmastergardeners.org/wp-content/uploads/2023/08/SEMG-Membership-Policies-August-2023.pdf>. Your \$25 annual dues for 2025 may be paid via the PayPal link on the website and/or mail a check to SEMG Sandoval County Extension P.O.Box 400, Bernalillo, NM 87004 by December 31.

The 2024 Intern training fee INCLUDES your 2025 dues; 2024 Interns do NOT pay 2025 dues. Voting for 2025 SEMG leadership (Chair, Vice Chair, and Treasurer) will take place in late 2024.

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