

# The Clock is Ticking....

And the upcoming 2010 New Mexico Master Gardener Conference, June 10-12, is really shaping up.

The new website for the 2010 New Mexico Master Gardener Conference will launch the end of February and it is going to be chock full of useful information! When it launches, you will be able to view the agenda which includes a pre-conference Leadership Workshop and Thursday Night Welcome Party with a Silent Auction, information about speakers and tours, lodging information and much, much more. Most importantly, this is where you will register and pay. To get the tours and break-out sessions you want, be sure to register early as the tours and break-out sessions are space limited, so it's first come, first served. Registering before May 1<sup>st</sup> will also get you an early bird discount of \$20.

You can pick from a variety of spectacular hands on workshops and tours on Thursday and Saturday afternoons. The renowned Albuquerque Biopark will be hosting Master Gardeners for a number of combined workshops and tours led by their Curators: including the Japanese Garden Tour and Design Workshop—the new Desert Rose Garden Tour—the Pollinator Garden and Butterfly Pavilion Tour and Pollinator Workshop—Tour of the Heritage Farm—Tree Identification and Trees of the Botanic Garden tour—Rio Grande Zoo Greenhouse tour and Flower Lab. You can also choose—a Tree Identification and Tour of the urban forest of the University of New Mexico—a seminar on Canning, Freezing and Dehydration of Fruits and Vegetables at the Bernalillo County Extension Kitchen—a Tour of Soilution's Compost site and a guided Tour of a Certified Wildlife Habitat Garden in the middle of the city. Several more tours and workshops are in the works, including several home garden tours. Many tours will run simultaneously, so register early to get your first choice.

You'll also be amazed at the number of cutting-edge speaker choices there are—nineteen to date with a wide array of topics. There are many options to choose from and you'll be able to tailor a schedule that is just perfect for you. And just to entice you even more, here are bios of a couple more of the speakers that will be at the conference....

**Joel Glanzberg—Dryland Traditions and Strategies: Native American water harvesting traditions and patterns we can use today in arid environments.** Joel has broad experience in environmental design and ecological restoration projects in the arid regions of the southwest US and Latin America. Joel is also an active author and educator in the fields of permaculture, nature awareness, tracking and ecological restoration. His research has focused on the integration of traditional agricultural/agro-forestry techniques into a modern environment. He was co-founder of Flowering Tree Permaculture Institute - a low cost, family scale permanent agricultural system. Joel is a graduate of St. John's and has studied with Bill Mollison, John Todd, Rosalind Creasy, Gabriel Howarth and Gary Nabhan. He has taught numerous classes in the US as well as South America and Africa. He is a partner in Regenesys ([regenesysgroup.com](http://regenesysgroup.com)) and a staff member of The Tracking Project ([thetrackingproject.org](http://thetrackingproject.org)).

**Deborah Madison—Kitchen Herbs, Garden Herbs: Herbs are beautiful, aromatic plants in the garden landscape and a must in the kitchen. This talk will take a look at culinary herbs for the Southwest as well as their role in cooking including their pairings with fruit.** Deborah's interests lay with issues of biodiversity, seasonal and local eating, farmers markets, and small and mid-scale farming. She is on the board of the Seed Savers Exchange, has been involved with Slow Food for over a decade, and is presently co-director of the Monte del Sol Edible Kitchen Garden in Santa Fe. Connecting people to the food they eat, the source and history has long been her work, and writing is one way to reveal the deeper culture of food, whether through recipes or through

profiles of farmers and ranchers, producers and cooks, and even a humorous book on eaters, *What We Eat When We Eat Alone*.

She grew up in a California walnut orchard with a dad who grew a great garden which meant that farms and food were in her sights from the start. What began as a mild interest in cooking grew to a passion. Deborah worked at Alice Waters' Bay Area restaurant Chez Panisse and started Greens, one of the early restaurants to have a farm-driven menu. Since her years at Greens, Deborah has been largely known as a cook, writer and cooking teacher whose specialties are seasonal, vegetarian recipes with strong emphasis on farmers markets produce and heritage fruit and vegetable varieties.

**As you can see just from the sampling above, our agenda is varied, full and growing daily. So mark your calendar and plan to attend. And send us an email at [nmmgstateconf@yahoo.com](mailto:nmmgstateconf@yahoo.com) if you want immediate information, and if you do that, we will also put you in our system and will notify you as soon as the website is launched! Until then, think Green!**



**Think Green! Thriving Gardens in an Arid Land.**