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Summer Cattle Market Conditions

Summer officially started this past weekend and cattle markets so far have shown little of the seasonal pressure that has been expected. Fed cattle prices have strengthened counter-seasonally the past three weeks and cattle slaughter has continued down year over year. Feedlot marketings are expected to increase in June but the sharp spike in feedlot supplies that was implied by earlier placements may not materialize that way.

Strong fed markets in May likely pulled some cattle forward while others may get pushed into July thereby smoothing out the June peak. June marketing’s will increase and fed prices will likely drop back but perhaps with less pressure than earlier anticipated. The June Cattle on Feed report showed May marketing’s down 4 percent but, with one less business day this year, daily average marketing’s were equal to one year ago. May placements were down 7 percent, as expected, leading to a June 1 on-feed total down 2 percent from last year.

Placements of cattle under 700 pounds was actually up nearly 3 percent compared to last year (including a 10 percent increase in placements under 600 pounds). At the same time, placements of cattle over 700 pounds were down 12 percent indicating that feedlot supplies will tighten significantly into the fourth quarter of the year.

May feedlot placements were heavily oriented to the Southern Plains with year-over-year increases in Texas and Kansas placements while Nebraska and Iowa placements were sharply lower than last year. This brings the June 1 Texas feedlot inventory above the Nebraska total for the first time since January.

More rain fell across most of this past weekend continuing a steady pattern of rain since Memorial day. The lack of deep moisture means that drought conditions still exist and could redevelop rather quickly if rainfall is interrupted. Summer heat and wind will make it difficult to recharge subsoil moisture. Meanwhile, forage has responded dramatically to recent moisture and current conditions are better than indicated by the drought map. Though starting late, enough pasture and hay production is underway to meet summer needs in most cases.

Cull cow prices have remained strong as well with no seasonal decrease yet. Average dressing boning cow prices were $110.50 per cwt this past week. Prices for bred cows continue to strengthen with young to middle-age bred cows trading mostly in a range from $1500 to $2300 per head, depending on quality.

It’s The Bees Knees

Flowers and other blossoming plants have nectarines that produce sugary nectar. Worker bees suck up the nectar and water and store it in a special honey stomach. When the stomach is full the bee returns to the hive and puts the nectar in an empty honeycomb. Natural chemicals from the bee’s head glands and the evaporation of the water from the nectar change the nectar into honey.

Source: agday.org

Piggy, Piggy

- Pigs can’t sweat. Pigs have no sweat glands, that is why they roll around in mud to cool off.
- Heart valves from hogs are used to replace damaged or diseased human heart valves.
- A pig can run a 7-minute mile.
- A baby pig, or piglet, weighs about 3 1/2 pounds at birth and will double its weight in just 7 days.

Source: agday.org
What’s Soil pH and Why Do I Care?

Submitted By: Donald Martinez Jr., CES Ag Agent
Source: On Pasture

Every soil test you get back tells you what your soil’s pH level is, and you’ve probably used that to figure out ways to improve your pasture’s productivity. But what exactly is pH and what is it doing to your forages?

Soil pH is a measure of acidity. It is important because it affects the availability of nutrients for your plants. Soil pH is supposed to be in a certain range, like a speed limit on a road. Go too far over or under, and the cops or the plants will let you know. The cops will give you a ticket, and the plants will give you a warning by growing poorly. Proper soil pH is important to your livestock too. If your soil is too acidic, trace minerals become less available for plant intake, so your animals don’t get all the benefits from grazing them that they might have.

So what is pH? It is a scale of the concentration of hydrogen ions present. That’s the H. The p of pH lets us know the scale is logarithmic, or that instead of counting 1, 2, 3, it would be like counting 1, 10, 100. The center of the scale, 7, is neutral and is based on the number of ions present in pure water. Each step to the left of the 7 shows an increase of 10 times in the number of hydrogen ions present. (“But wait!” you say. “Why does the number get smaller if the number of hydrogen ions is increasing?” We could tell you, but then you’d want to kill us. So let’s just go with it.)

![Soil pH Scale](image)

If you’d like to do your own soil taste test rather than send it to a lab, here’s a scale to give you something to compare your soil’s taste to when you’re judging it’s pH. Thanks to the Encyclopedia of Earth for this picture.

Some folks describe soil pH by taste. Acidic soil is sour or bitter, and soil becomes “sweeter” as you move closer to neutral. But this isn’t a very precise, or particularly palatable way to test for soil pH. Usually we send it to a soil test lab instead of eating it, and they let us know our pH. Based on the results the lab can tell what we should add to our soil to get it to the goal pH, usually 6-6.5 or 7.
Continued—What’s Soil pH and Why Do I Care?

Submitted By: Donald Martinez Jr., CES Ag Agent
Source: On Pasture

Why are we looking for a pH score between 6 and 7?
That’s the soil sweet spot. It’s where most nutrients are available, and where plants and soil organisms do best. You can see it best by taking a look at the chart on the right. Notice how nitrogen begins to drop off when pH hits 5.5, and the impacts on phosphorus when pH is 6.

Here’s how it happens. Imagine a particle of soil as a kitchen table with only a certain number of chairs around it. Each chair is a seat for an element of your soil. If the chairs are all taken up by acidic hydrogen ions, there’s no room for anyone else to sit down. If you want to kick some of those acidic fellows out of their chairs, you’ll add lime to your pastures.

If you have sandy soil, your soil particle kitchen table has fewer chairs, so it takes less lime to improve the pH. If you have clay-based soils, your soil particle kitchen table has LOTS of chairs, so the soil testing lab will tell you to add quite a bit more lime.

Where does soil acidity come from, anyway?
Soil acidity comes from numerous sources, and some are simply unavoidable.

1) Hydrogen ions can be a result of the breakdown of carbon dioxide gas in soil water. Roots and soil organisms release carbon dioxide. The carbon dioxide and soil water react, releasing H+ ions, and lowering the pH.
2) Another situation is a result of our good friend organic matter. You still want to invite organic matter to the party, but you should know that sometimes organic matter will pick up some of those nonacidic cations and swoop them off through the soil profile. Oops. Also, soil organic matter tends to have lots of bits and pieces, and those bits and pieces break off easily, releasing hydrogen ions.

3) A third way that soil gets more acidic is when things oxidize. When ammonium (NH₄⁺) gets turned to nitrate NO₃⁻, all those H+s go into the soil. Half end up as water and half as ions- which adds 2 more hydrogen ions to the concentration for every ammonium ion that gets oxidized.
4) When plants take up ions through their roots, and we want them to do that so they grow, they release a cation or take up an additional negatively charged ion as well to maintain the same charge (ratio of pluses to minuses). Lots of times, they release hydrogen ions, lowering the pH.

5) Finally, there’s acid rain. Not just rain, but dust, fog, snow, all have acids in them that add hydrogen ions to the soil. Rain falling through the sky may start out pure, and just the simple fact that there is carbon dioxide, not pollution mind you, can drop the pH from 7 to 5.6. This is just like what happens in the first source for acidity, above.

All these ways to lower soil pH, and soil acidity is one of the biggest obstacles to production. What to do about pH depends on the soil you have. The more you know, the more you understand your soil and soil test results, the better decisions you can make. The better your grass will grow.
When deciding what kind of oil to buy, consider three things: 1) what it will be used for, 2) how much it costs, and 3) nutrition. Below is a comparison of commonly used oils. You'll notice olive oil is more expensive than canola or vegetable oil, but keep in mind that typically recipes call for small amounts of olive oil so a bottle lasts a long time.

**Smoke Point:** Trying to find the healthiest cooking oil can be difficult. You want to cook with an oil that has a high flash (smoke) point, but you also need to use a cooking oil that has a healthy balance of Omega-3 to Omega-6 fatty acids—and even better if the oil is loaded with antioxidants and vitamins! Knowing the smoke point of an oil is important because heating oil to the point where the oil begins to smoke produces toxic fumes and harmful free radicals. Check out our healthiest cooking oil comparison chart below to help alleviate the confusion.

**Flavor:** Sometimes, even if the smoke point is appropriate for your cooking method, certain oils shouldn't be used because of how they will affect the flavor of the dish. Olive oil, for example, has a very strong, distinct taste that is not easy to cover up. This makes it great for dressings or for dipping bread, but not for dishes when you do not want to taste the oil.

For baking, you have to be even choosier. Since most baking is done at a relatively low temperature, the majority of oils have a high enough smoke point, but the flavor profile is more important. You want to use an oil that either compliments sweets or won’t affect their taste at all. Butter, shortening, canola oil, and extra virgin olive oil all work well for baking and they can make a pretty big difference in the texture, as well.

**Considerations:** for high temperature cooking, select cooking oils with a high smoke point. For low temperature cooking, or adding to dishes and salad dressings, chose oils with higher Omega-3 fatty acids since they promote healthy cells and decrease stroke and heart attack risk. They are also known for their anti-inflammatory action. Although you need Omega-6 fatty acids to maintain cell wall integrity and provide energy for the heart, too much Omega-6 fatty acids can increase inflammation in the body. Also, cooking oils high in Omega-9 is a good way to go. Omega-9 fatty acids are considered to be "conditionally essential," which means that although your body produces them, they aren’t produced in meaningful quantities. Consuming omega-9 fatty acids such as oleic acid lowers the risk of heart attacks, arteriosclerosis, and aids in cancer prevention.

<table>
<thead>
<tr>
<th>Type of Oil</th>
<th>Uses</th>
<th>Cost</th>
<th>Unit Price per fl oz.</th>
<th>Smoke Point Fahrenheit</th>
<th>Omega-6: Omega-3 Ratio (plus other relevant fat information)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canola</td>
<td>Sautéing, baking</td>
<td>3.59-4.59</td>
<td>.07-.09</td>
<td>400 F</td>
<td>2:1, 62% monounsaturated, 32% polyunsaturated</td>
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<tr>
<td>Olive</td>
<td>Sautéing, baking, frying, marinating</td>
<td>7.69-7.99</td>
<td>.45-.47</td>
<td>320 F</td>
<td>73% monounsaturated, high in Omega 9</td>
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<tr>
<td>Vegetable</td>
<td>Grilling, sautéing, roasting, spreads for breads</td>
<td>3.18-4.39</td>
<td>.06-.09</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut</td>
<td>Sautéing, baking, frying, marinating</td>
<td>3.58-4.98</td>
<td>.15-.21</td>
<td>440 F</td>
<td>32:1</td>
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<tr>
<td>Sesame</td>
<td>Stir-frying (light), dressings/sauces (dark)</td>
<td>5.89-7.89</td>
<td>.70-.62</td>
<td>410 F</td>
<td>42:1</td>
</tr>
</tbody>
</table>

*Usually made from a combination of corn, soybeans, and/or sunflower seeds.  
**There are light and dark versions of sesame oil.  
***Average costs in New Mexico.
Canning Green Chile

Guide E-308
Reviewed by Nancy Flores, Extension Food Technology Specialist

Cooperative Extension Service • College of Agriculture and Home Economics

CAUTION
Because chiles are naturally low in acid, canning them requires special precautions that differ from those followed when canning high-acid fruits. Growth of micro-organisms particularly must be avoided. Some bacteria cause food spoilage, while others produce toxins that cause illness or death. For example, Clostridium botulinum is a harmless bacteria in air. In little or no acid, an air-free canning jar, and temperatures between 40°F and 120°F, this bacteria grows and produces a deadly toxin that can cause serious damage to the central nervous system or death when eaten in even minute amounts.

Pressure processing is the only safe way to can chiles and other non-acid foods. Boiling water produces steam. Steam under pressure raises the temperature much higher than it normally would be without pressure. To prevent botulism, the internal temperature of canned chiles and other non-acid foods must reach 240°F. This guide provides the correct processing times and canner pressures for canning chiles safely in New Mexico.

To prevent the risk of botulism, chiles and other low-acid and tomato foods not canned according to the 1994 USDA recommendations in this guide should be boiled even if no signs of spoilage are detected. Boil food for a full 10 minutes at altitudes below 1,000 feet. Add an additional minute of boiling time for each 1,000 feet of elevation. Boiling destroys botulism toxin. If in doubt, always boil foods before tasting.

<table>
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<th>At Altitude (ft)</th>
<th>Boil Foods (minutes)</th>
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</tr>
<tr>
<td>3,000-3,999</td>
<td>13</td>
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<tr>
<td>4,000-4,999</td>
<td>14</td>
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<td>5,000-5,999</td>
<td>15</td>
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<tr>
<td>6,000-6,999</td>
<td>16</td>
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<tr>
<td>7,000-7,999</td>
<td>17</td>
</tr>
<tr>
<td>8,000-8,999</td>
<td>18</td>
</tr>
<tr>
<td>9,000-9,999</td>
<td>19</td>
</tr>
</tbody>
</table>

SELECTING AND PREPARING CHILES

Selecting Chiles
Select chiles that are mature, heavy for their size, smooth and symmetrical, bright green in color, fresh, and crisp. Avoid misshapen pods, shriveled skin, mold, soft spots, and bruises. Approximately 9 pounds of chiles will make 9 pints of canned chiles.

Blistering
The tough outer skin must be removed from chiles. Blistering the skin by one of the following methods makes removal easy.

Handling pungent chiles can burn hands and eyes. Protect hands with a thin layer of solid fat or wear rubber gloves. Keep hands away from eyes while working with chiles. Wash hands before and after going to the bathroom and before touching other people, such as picking up a baby.

Wash and dry chiles. With a knife, make a small slit in the side to allow steam to escape. Be sure heat source is very hot. Turn chiles frequently to prevent scorching and ensure even blistering. Remove from heat and spread chiles on a flat surface in a single layer to cool before peeling. For easier peeling, place in a pan and cover with a damp towel for a few minutes.

The following are three heat-source methods for blistering chiles:

Oven or broiler method. Place chiles in a hot oven or broiler 400–450°F for 6–8 minutes until skin blisters so that it can be pulled away form the flesh.

Range top method. Place chiles on a hot electric or gas burner after covering burner with a layer of heavy wire mesh.

Outdoor grill method. Place chiles on a charcoal grill about 5–6 inches above glowing coals.

If chiles are not processed within two hours after blistering, place them in shallow containers in the

To find more resources for your business, home, or family, visit the College of Agriculture and Home Economics on the World Wide Web at www.cahe.nmsu.edu
refrigerator to prevent spoiling. This applies both to purchased, roasted chiles as well as to those roasted at home.

**SALT**

If desired, add 1/4 teaspoon of salt per half-pint, or 1/2 teaspoon salt per pint. Salt may be omitted, as it is used only for flavor. For best results, do not use salt substitutes for canning because heat causes some substitutes to become bitter or develop a metallic taste. Instead, add salt substitutes just before serving.

**GENERAL CANNING PROCEDURES**

Use regular and wide-mouth Mason jars with self-sealing lids held in place by screw-on metal bands. The bands hold the lids in place during the processing and cooling periods.

Mason jars are made from tempered glass to resist high temperatures. Only half-pint and pint jars should be used for canning green chiles.

Inspect jars carefully for cracks or chips; discard faulty ones. Wash jars in hot, soapy water and rinse thoroughly or in the dishwasher. Keep jars hot in the dishwasher, a sink of hot water, or a warm oven until they are filled.

Check metal screw bands for signs of rust or dents. Discard badly corroded or dented bands. Use only new lids and follow manufacturer's directions for preparing lids for canning.

Remove peels, stems, and seeds from chiles. Chiles can be cut in pieces or left whole. Pack chiles loosely and add boiling water. Leave a 1-inch headspace. Using a rubber or plastic spatula or knife that won't nick or scratch the jar, slice between the chiles and the jar to ease out trapped air bubbles.

Use a clean, damp cloth or paper towel to wipe the rim and threads of each jar. Put on a new lid with a screw-on metal band to hold it in place; tighten comfortably. Process using a pressure canner.

**FOLLOW THESE STEPS FOR PRESSURE CANNING**


2. Leave weight off vent port, or open the petcock. Heat at the highest setting until steam flows from the vent port or petcock.

3. Maintain high heat setting, exhaust steam 10 minutes, and then place weight on vent port or close petcock. The canner will pressurize during the next 3–5 minutes.

4. Start timing the process when the pressure reading on the dial gauge indicates that the recommended pressure has been reached, or when the weighted gauge begins to jiggle or rock.

5. Regulate heat under the canner to maintain a steady pressure at or slightly above the correct gauge pressure. Quick and large pressure variations during processing may cause unnecessary liquid losses from jars. Weighted gauges on Mirro canners should jigggle about 2 or 3 times per minute. Gauges on Presto canners should rock slowly throughout the process.

6. When the timed process is completed, turn off the heat, remove the canner from heat if possible, and let the canner depressurize. Do not force-cool the canner. Force cooling may result in food spoilage. Cooling the canner with cold running water or opening the vent port before the canner is fully depressurized will cause loss of liquid from jars and seal failures. Force-cooling can also warp the canner lid of older model canners, causing steam leaks. Depressurization of older models should be timed. Standard-size heavy-walled canners require about 30 minutes when loaded with pints. Newer thin-walled canners cool more rapidly and are

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equipped with vent locks. These canners are depressurized when their vent lock piston drops to a normal position.

7. After the canner is depressurized, remove the weight from the vent port or open the petcock. Wait 2 minutes, unfasten the lid, and remove it carefully. Lift the lid away from you so the steam does not burn your face.

8. Remove jars with a lifter, and place on towel or cooling rack, if desired.

Dial gauges on pressure canners should be checked annually to make sure they are accurate.

<table>
<thead>
<tr>
<th>Processing Times for Chiles</th>
<th>Pounds of pressure for altitude of</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jar size</td>
<td>Processing time</td>
</tr>
<tr>
<td>(minutes)</td>
<td>(lb)</td>
</tr>
<tr>
<td>Half-pint</td>
<td>35</td>
</tr>
<tr>
<td>Pint</td>
<td>35</td>
</tr>
</tbody>
</table>

Note: The above instructions are for dial gauge pressure canners. When using a pressure canner with a weighted gauge in New Mexico, use the 15-pound weight and the time periods given.

**STORING CANNED FOOD**
Clean the outsides of sealed, cooled jars. Label with date and contents and store in a cool (50–70°F), dark, dry place away from sun, light, or dampness. Canned chiles are best if eaten within one year.

**ACCIDENTAL FREEZING**
Freezing can cause food in jars to spoil if the jars become unsealed. Freezing and thawing cause food to soften and lose eating quality. Protect jars from freezing by wrapping with layers of newspapers.

**IF CANNED FOOD SPOILS**
Examine jars carefully before testing chiles. Check lids for a vacuum seal. NEVER taste food from an unsealed jar.

Signs of food spoilage are streaks and dried food at the top of the jar, swollen lids, broken jar seals, rising air bubbles, and any unnatural color. Other indicators include bad or unnatural odor; spurring liquid; white, blue, green, or black mold; and foaming.

Dispose of any food you suspect of being spoiled. For safety, spoiled canned food and containers may need to be detoxified before disposal. Contact your county Extension office for detoxification instructions.

**ALTITUDE ADJUSTMENTS**
All communities in New Mexico are above sea level, varying from 3,000 to 10,000 feet, with differences even within a county.

Use the chart on the next page to determine the elevation of your community. Then select safe processing times for canning your chile. The boiling temperature of liquids is lower at higher elevations, so food must be processed longer or at a higher pressure at high altitudes.

**REPROCESSING UNSEALED JARS**
Remove lids from unsealed jars and discard. Check sealing surface of jar for tiny nicks or cracks. If the jar has defects, discard it and replace with another jar. If not, add a new lid and process for the same amount of time within 24 hours. Unsealed jars can be kept in the refrigerator and the food used within 3–4 days, or remove about an inch of the contents and freeze.
### Elevations of Cities and Towns in New Mexico

<table>
<thead>
<tr>
<th>City/Town</th>
<th>Elevation (ft)</th>
<th>City/Town</th>
<th>Elevation (ft)</th>
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<td>Las Vegas</td>
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<td>Logan</td>
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<td>Jemez Springs</td>
<td>6,200</td>
<td>Wagon Mound</td>
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</table>

This publication is intended for use by individuals with a basic understanding of canning procedures. For more detailed information consult the USDA Complete Guide to Home Canning, which is available through your local county Extension office.

Original author: Mae Martha Johnson, former Extension Nutrition Specialist. Content previously reviewed/revised by Alice Jane Hendley, former Food and Nutrition Specialist.

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Garden Vegetable Soup

Source: Ideas for Cooking & Nutrition

Makes 9 servings of 1 cup each
Preparation time: 10-15 minutes
Cooking time: 20-25 minutes

**Ingredients**
- Cooking spray
- 2 carrots, sliced
- 1 small onion, chopped
- ½ garlic clove, minced
- 2 cans broth (14 ounces each)
- 1 cup chopped green cabbage
- 1 can diced tomatoes (14 ounces), with liquid
- ½ teaspoon Italian seasoning
- 1 can green beans (14 ounces), with liquid
- 1 summer squash (such as zucchini), chopped

**Directions**
1. Spray a large saucepan with nonstick cooking spray. Sauté the carrot, onion, and garlic over low heat for about 5 minutes.
2. Add the broth, cabbage, tomatoes, and Italian seasoning. Bring to a boil.
3. Cover the pan, and lower the heat. Simmer about 15 minutes, or until the carrots are tender.
4. Stir in the green beans and squash. Cook for 5 minutes longer.
5. Refrigerate any leftovers.

**Be Creative!**
Add other canned vegetables or seasonal fresh vegetables.

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>1 cup</th>
</tr>
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<tbody>
<tr>
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<tr>
<td>Amount Per Serving</td>
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</tr>
<tr>
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<td>Protein</td>
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*Percent Daily Values are based on a 2,000 calorie diet.

Summer Italian Vegetables

Makes 6 servings of ⅛ cup each
Preparation time: 10 minutes
Cooking time: 20-30 minutes

**Ingredients**
- 1 onion, chopped
- 1 summer squash (such as zucchini), chopped
- 1 tomato, chopped
- 1 green pepper, chopped
- ½ teaspoon oregano
- 1 can tomato sauce (8 ounces)
- ½ cup shredded mozzarella cheese

**Directions**
1. Preheat the oven to 350 degrees F.
2. Combine the onion, squash, tomato, and green pepper in a baking dish.
3. Sprinkle with the oregano.
4. Pour the tomato sauce over the vegetables.
5. Bake uncovered for 20-30 minutes.
6. Top with the cheese. Bake another 4-5 minutes, or until the cheese melts.
7. Refrigerate any leftovers.

**Be Creative!**
Add 1 pound of cooked ground meat.

**Nutrition Facts**

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*Percent Daily Values are based on a 2,000 calorie diet.*
Rio Arriba County 4-H

2014 Rio Arriba County Campers

2014 State Shooting Sports

County Livestock Showmanship Clinic

2014 State 4-H Conference

2014 District Contests

Submitted By: Marcella Talamante, 4H Agent
2014 Rio Arriba County Fair Show Schedule

Fair activity schedule will be available one week prior to opening day. Fair grounds curfew is half an hour after last fair event.

July 14 – July 18
Mandatory pre-registration
4-H/FFA Indoor Non Perishable Entries Accepted, and pre-registration forms accepted required for all 4-H perishables, including Homestead Delights.

Monday – July 28
10:00 am – 3:30 pm
Homemade Delights Contest (entries accepted & interview conducted, must have pre-registered to enter).

Tuesday – July 29
10:00 am – 7:00 pm
Open Division – Indoor Non Perishable Entries Accepted
4-H/FFA Spirit Table Contest Set-Up

Wednesday – July 30
12:00 noon – 5:00 pm
Spirit Tables and Creativity/Art Contest
Judged
Livestock Entries Accepted
Mandatory Livestock Exhibitor Meeting

Thursday – July 31
6:00 am – 6:30 am
Livestock Weighs
7:30 am – 9:30 am
10:00 am
1:00 pm – 5:00 pm
1:00 pm
3:00 pm – 4:00 pm
4:30 pm – 6:30 pm
6:00 pm
7:00 pm
8:00 am – 6:00 pm
10:00 am
11:00 am
2:00 pm – 4:00 pm
4:30 pm – 6:30 pm
4:00 pm
7:30 pm
9:30 pm – 12:00 am

Friday – August 1
Sausage Contest
Talent Show
Indoor Exhibit Hall Open
Beef Shows
Cloverbud Show-n-Tell
Poultry Show
Rabbit Show
All Livestock Pulls Reported
Bull Riding
Family Dance

Saturday August 2
Indoor Exhibit Hall Open
Pancake Breakfast
Horse & Llama Show
Elk Bugling Contest
Chili Cook-off Contest
Ice Cream Social
Awards Program
Auction Buyers Sign-up
Livestock & Homemade Delights Auction

Sunday August 3
Release of Indoor Exhibits
Secondary Livestock Auction
Release Animal Exhibits & Fair Grounds
Close-up

If you are a person in need of special services, call the Rio Arriba County Extension Service two weeks prior to the first day of the County Fair, 505-688-4523 or 575-506-7423.
The mission of the Cooperative Extension Service (CES) is to provide the people of New Mexico with practical, research-based knowledge and programs to improve their quality of life. The base programs of the Cooperative Extension Service are agriculture and natural resources, consumer and family issues, youth development, and community economic development.

The Cooperative Extension Service is the community education arm of New Mexico State University (NMSU). CES faculty members are attached to all 33 county governments and many tribal areas in New Mexico. Backed by state, federal and local funding and statewide faculty specialists, the Cooperative Extension Service is a cooperative effort between NMSU, the U.S. Department of Agriculture, and county governments.