



Newsletter

Upcoming Cooking Classes!!

If you missed our pressure cooking class, you missed great food and fun!! The best pulled pork ever!

- Canning Salsa

Friday, July 10th, Santa Fe Fairgrounds Kitchen, 3229 Rodeo Rd.

9-11:30 a.m.



- Water Bath Canning Fruits and Tomatoes

Thursday, July 16th. Santa Fe Fairgrounds Kitchen, 3229 Rodeo Rd.

9-11:30 a.m. (Notice Date Change)

- Canning Jams and Jellies

Friday, July 24th, Santa Fe County Fairgrounds Kitchen, 3229 Rodeo Rd.

9-11:30 a.m.

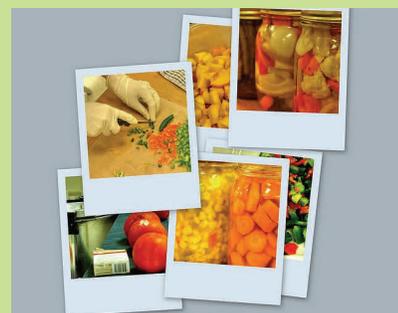
- Jerky

Saturday, September 12, , Santa Fe County Fairgrounds Kitchen, 3229 Rodeo Rd.

9-11:00 a.m.

Space is limited! You must call to reserve your spot.

The cost for the class is \$8.00. Call 471-4711 to book a class. For more information, email me at cyd-neym@nmsu.edu



Garage Sale Anyone?

What The Experts Say The Top Sellers Are:

1. Clothes (especially children's clothes)
2. Power Tools (saws, drills, sanders)
3. Sporting Equipment (golf clubs, workout equip.)
4. Bicycles (especially ones ready to ride)
5. Electronics (stereos, computers)
6. Toys (not broken)
7. Household Items (refrigerators, irons, dishes)
8. Furniture (chairs, tables, beds)
9. Books (especially children's books)
10. Gardening Equipment
11. Jewelry (watches, rings)
12. Miscellaneous (wall hangings, quilts, bedding)



Source: ["This Way To The Garage Sale"](#) by Don Long

- Have lots of change! I usually put mine in my apron pocket. Provide shade if possible.
- Make sure items are clearly marked.
- Magazines don't sell well. If you want to move clothes, price and bundle cheaply.
- Have boxes or bags and help for people to carry items to their vehicle.
- Put as many items as you can at eye level.
- Garage sale customers are *in a hurry*. Unless it is a great buy, they will move on if they have to wait on it.

Plan now to enter your work
in our County Fair!
Hundred of people will view
your items!

Entries are FREE!

All entrants must
be residents of
Santa Fe County.
See back for
exhibit
categories.

CALLING ALL ARTISANS!

**CHECK-IN FOR ADULT INDOOR ENTRIES
TUESDAY, AUGUST 4, 12 NOON – 6 PM**

SANTA FE COUNTY FAIRGROUNDS, 3229 RODEO RD.



Contact:
Cydney Martin
505-471-4711
cydneym@nmsu.edu

SANTA FE COUNTY FAIR

**AUG. 5-8
FAIRGROUNDS
RODEO ROAD**

Chocolate Avocado Cake

avocado and sugar together.



Add eggs, chocolate, and vanilla; mix well. Add flour mixture to avocado mixture and mix just until combined.

Cake:

- 3/4 cup flour
- 1/4 cup cocoa powder
- 1/4 t baking powder
- 1/4 t baking soda
- 1/4 t salt
- 3/4 cup avocado flesh (about 2 small avocados)
- 1/2 cup sugar
- 2 eggs
- 1 cup semi-sweet chocolate chips, melted
- 1 t vanilla extract

Frosting:

- 3/4 cup avocado flesh (about 2 small avocados)
- 3/4 cup semi-sweet chocolate chips, melted
- 1 cup powdered sugar
- 1/4 cup cocoa powder
- 1 t vanilla extract

Chocolate Curls (optional)

*Special equipment: Silpat Entremet Silicone Baking Pan, 10"x13.75" (Amazon.com)

Directions

1. Preheat oven to 350 degrees. Place Silpat baking pan on a baking sheet (you can also use a buttered baking sheet, but the cake reliably comes out of the Silpat pan).
2. Make cake: In a medium bowl, combine flour, cocoa powder, baking powder, baking soda, and salt; set aside.
3. In a medium bowl or stand mixer, cream

4. Pour mixture into a prepared baking pan and spread to even thickness. Bake for 12 minutes, or until a toothpick inserted into the center comes out clean.

5. Transfer cake to a cooling rack to cool.
6. While cake is cooling, make frosting: In a medium bowl or stand mixer, cream avocado and melted chocolate together. Add powdered sugar, cocoa powder, and vanilla and mix until smooth.

7. Once cake has cooled, transfer to a cutting board (invert cutting board over cake on a cooling rack, flip over, then lift cooling rack off cake.) Divide the longest side into three equal portions and cut the cake into three rectangles.

8. Transfer a rectangle to a serving platter (for clean assembly, tuck pieces of wax paper around the bottom layer of cake). Spread an even layer of frosting over bottom layer, and add the middle layer of cake. Spread another even layer of frosting over middle layer and add top layer. Frost the entire cake with remaining frosting. If desired, top with chocolate curls.

I have had several requests for this recipe. Very easy!!

Pinto Bean Fudge

- 1 cup warm cooked pinto beans
- 3/4 cup melted butter or margarine
- 1 cup cocoa
- 1 tablespoon vanilla
- 2 lbs. powdered sugar
- 1 cup chopped nuts (optional)



Directions: Mash or sieve beans. Add melted butter or margarine, cocoa and vanilla. Mix in powdered sugar gradually. Add nuts if desired. Press into a 9 x 13 oiled or nonstick pan. Store in the refrigerator.

Original Author: Mae Martha Johnson, with later contributions by Alice Jane Hendley, both former Extension Food and nutrition specialists.

Did you know?

You can freeze ripe avocados to preserve them? Simply scoop out the flesh, mash with a fork, and add 1 Tablespoon of fresh lime or lemon juice for each avocado. Scoop into a Ziploc bag, squeeze out as much air as possible, seal, and label.

Under-ripe avocados can be placed on the countertop in a paper sack with a banana to quicken ripening.



Affirmative Action Clause: New Mexico State University is an equal opportunity/affirmative action employer and educator. NMSU and the U.S. Department of Agriculture cooperating.

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