

# El Paso 2026 Seminar Schedule

## Garden & Design Stage

### Saturday March 7, 2026

#### Growing Vegetables in the Desert

11:00am

##### **Belinda Diaz – El Paso County Master Gardener & Vegetable Specialist**

Learn how to grow a thriving garden in our unique climate! Belinda will share expert tips on planting, caring for, and harvesting vegetables that flourish locally, helping you get the most out of your garden all season long.

#### Why Most Homes Feel Cheap (Even When They're Not)

12:00pm

##### **Fabiola Salayandia**

The subtle design decisions that quietly downgrade space — from lighting mistakes and proportional errors to material mismatches and trend overload.

In this eye-opening seminar, Fabiola of Architectural Atelier reveals how to elevate your home through intentional contrast, thoughtful layering, and true designer-level thinking.

#### Veggie Detective – Just the Facts

1:00pm

##### **Tx A&M AgriLife Extension Service – Master Gardener Youth Outreach**

A team of Master Gardeners will bring vegetables to life, showing their unique roles in our diets, gardens, and everyday health. Fun, educational, and interactive — learn why these colorful plants are more important than you think!

#### Design Decisions That Destroy Relationships (And How to Avoid Them)

2:00pm

##### **Fabiola Salayandia**

Remodeling can create unexpected tension — and most design fights aren't really about the tile. In this honest and insightful seminar, Fabiola Salayandia, explores why renovation conflicts happen, how couples make costly emotional decisions, and how to design a space both partners truly connect with. Because a beautiful home should strengthen your relationship — not strain it.

## **Sunday March 8, 2026**

### **Buzzing with Life – Supporting insects in a Thriving World**

**12:00pm**

#### **Jan DeCrescenzo – El Paso County Master Gardener & Entomology Specialist**

Jan DeCrescenzo will discuss the vital role insects play in maintaining healthy garden ecosystems. She will also cover the principles of Integrated Pest Management (IPM) and how to manage pests responsibly while protecting beneficial insects.

### **It's Not You. It's Your Space.**

**1:00pm**

#### **Fabiola Salayandia**

How your environment shapes your mood, productivity, and even your relationships.

In this engaging session, Fabiola explores spatial psychology and the subtle science behind why some homes energize you — while others quietly drain you.

### **Pollinators – Meet the Busy Bees**

**2:00pm**

#### **Tx A&M AgriLife Extension Service – Master Gardener Youth Outreach**

A group of Master Gardeners will present an engaging program highlighting the importance of bees in our environment, with a special focus on their essential role in pollinating plants and supporting our food systems.

## **EPCC Culinary Stage**

## **Saturday March 7, 2026**

### **The Art and Science of Food Preservation**

**1:00pm**

#### **Chef Cristina Navarro with EPCC**

Chef Navarro brings passion and expertise to the art of food preservation. While preservation techniques have been practiced for generations, modern advancements now allow us to maintain the vibrant colors, fresh flavors, and nutritional value of foods like never before.

In this engaging session, Cristina will demonstrate how traditional preservation methods can be applied to today's culinary needs—helping reduce waste, extend shelf life, and maintain the natural integrity of ingredients.

Whether you're interested in healthier cooking, sustainability, or simply learning new kitchen skills, this is a seminar you won't want to miss!

## Pickling Through Fermentation: Tradition Meets Modern Flavor

3:00pm

### **Chef Jaycee Duron with EPCC**

Chef Jaycee specializes in the art and science of preserving fruits and vegetables through pickling and fermentation.

In this dynamic session, Pickling Fruits and Vegetables Through Fermentation, she'll show how this time-honored tradition has evolved with modern culinary techniques and food safety standards. Discover how fermentation not only extends shelf life, but also enhances flavor, preserves vibrant color and texture, and maintains the nutritional value of fresh produce.

Whether you're a home cook, foodie, or curious about natural food preservation, this is a seminar you won't want to miss! Come learn how to turn simple fruits and vegetables into bold, flavorful creations!

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