

Anchorage Chapter



Volume 13, Issue 10

ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER

October 2011



Message From Jane

October in the garden with Jane:

OK, it's for real; no more state of denial: 28° degrees three mornings in a row. Time to get serious about garden clean up. There are still a lot of leaves yet to fall; still have hoses out. How did that pile of dirty garden pots get so big? I need an outdoor sink with hot water. Maybe I could attach a hose to my kitchen faucet and run it outside through the kitchen window. Lawn chairs are still out, but there's still some long-sleeved, fleece-vest sitting time ahead to watch the birds and contemplate next year's garden. Pinwheels aren't in place yet (winter moose combat strategy). What else can be done? One could:

- 1. Pick up leaves with the lawn mower, bag them in large black plastic bags, add a shovelful or two of garden soil, dampen slightly, poke a few holes in the bag for air and stockpile them out back for soil amendments next summer
- 2. Wash, sort, stack garden pots and flats.
- 3. Figure out winter storage of potting soil, pots, flats, etc. so that next year you won't find them frozen in a snow bank when you need them for starting seeds the end of February and March.
- 4. Leave some carrots, garlic, parsnips, radishes, turnips, maybe even kale and Brussels sprouts in the ground for late harvesting. Mark them with garden stakes so you can find them in case of early snow (we can hope); maybe with thick layer of mulch.
- 5. Tip over or tip to at least a slant any plants wintering in pots to keep snow and ice from pooling in the top of pots with any freeze/thaw action it helps avoid rotting and roots being too wet with thaw/melt action. If you have extra bags of leaves you can insulate large pots by stacking bags around the pots. Or you could heel in pots in your now empty veggie bed.
- 6. Take cuttings of tender perennials to root and grow indoors for next year.
- 7. Cut tender herbs: root some in water on your windowsill, freeze some in ice cube trays, dry some, make some 'bouquet garnis' out of cuttings of parsley, sage, rosemary and thyme (think there's a song there)

for chicken soup. Drop the sage and add oregano for beef based soups. Dry these combos for later use - or freeze them in ice cube trays. Maybe try some flavored vinegars and or olive oil.

- 8. Pick some mint and dry it for winter mint tea. Make mint jelly. Add a touch of green food coloring so it looks like mint jelly.
- 9. Too much kale? Cut in ribbons and freeze in 2 cup measures for use in winter stews and soups. Celery can be diced and frozen similarly for winter 'stoups'.
- 10. Plant bulbs for spring they're in the stores now. Want some of the large allium flowers next summer? You'll have to plant them now. It doesn't have to be a full bed of bulbs. Think how nice a small spot of 6-10 tulips would be... all one color or a mix of one of the purple toned and orange sherbet-ish intrigues me. That color mix was seen in MG Camille Williams' garden and it was stunning. Be sure to mark where bulbs are planted because come spring you won't remember exactly where you planted them.
- 11. Save ripened seed for the MG seed exchange at the February 2012 monthly meeting.
- 12. Since there is still some time left to plant as long as there is time for roots to settle in before the ground freezes hard in the root zone, one could continue dividing perennials.
- 13. Build a hypertufa trough or container now and put it outside for the winter to finish curing. Put it where it will get filled with snow to leach out the alkaline/lime from the cement used and it will be ready to plant come spring.
- 14. Get the bird feeders out, cleaned and ready to put out when the bears hibernate.
- 15. Take a nap.

September 19, 2011 AMGA Meeting By Pat Anderson

Master Gardeners enjoyed Annie Nevaldine's presentation, "Softening Vertical Surfaces". Annie illustrated many ways that vertical structures can be beautified with the use of various plant materials. The pictures were great and the fresh ideas showed us how vertical plantings of climbers, drapers, trailers and spillers can soften and beautify buildings, fences, arbors, railings, landscaping, and any other vacant vertical spaces that need interest.

Unique door prizes were won and all present enjoyed the seasonal treats of pumpkin pie and apple cake that Marge Olson and Verna Pratt provided. Give-aways included Margaret Love's geranium cuttings, Herb Spencer's neat packets of tall orange Trollius seeds, and Annie Nevaldine's Cyclamen plants she had grown from seed. Happy Master Gardeners left the meeting inspired to think vertically!



Firepit within a round deck

August 1st Garden Tour Report Rick Abbott and Hope Wing's Garden By Annie Nevaldine

What do you do when you live way up above Potter Marsh, and want to grow 150 pounds of tomatoes and basil, and can fence out the moose and the bears but not the wind? Why, you build super-duper enclosed raised beds that are heated, electrified, plumbed, and vented. You build them at the perfect height for standing so that no bending is ever required. You lay them out in a semicircular pattern enclosing a fire pit nestled in gorgeous blood red firepit glass, which is centered in a round deck outfitted with comfortable wooden rocking chairs. In addition, you build several other exposed raised beds for the lower-maintenance veggies such as spinach, kale, chard, and lettuce.

As beautiful as functional, this is what our eyes feasted on and our brains wrapped around at the home of Rick Abbott and Hope Wing on August 1st. Together they brainstormed the ideas and design, and talented Rick executed the plans with perfectionistic attention to detail. In fact, the open raised beds are numbered for easy crop rotation. A candelabra is adorned with necklaces and metal fish swim upstream on the iron fencing. Mounted on the nearby shop, a window box the entire length of the building is bursting with livingstone daisies. Who said monoculture is a poor idea?

And to demonstrate the genius of the design, the wind cooperated by blowing hard so that we could really appreciate how the enclosed raised beds really did protect both their veggie contents and the fire pit below. Many thanks to Hope and Rick for hosting the MGs.



No bending over to care for these open and enclosed raised beds.



Livingstone Daisy window box across the length of the shop; still colorful on a cloudy day.
Photos by Gina Docherty

Master Gardener Focus: Franny Junge By Cheryl Chapman



Retirement hasn't worked out as expected for Master Gardener Franny Junge and her craftsman husband, David, and she'll tell you straight out that they've flunked it. With the Junges a dozen years into official leisure, it's hard to see how they could be busier, what with Franny's gardening and MG volun-

teering, her work as a founder and spinner, weaver and knitter with the Anchorage Weavers and Spinners Guild, her artistic contributions to projects like the 2009 Wild Bras on Parade exhibition "Foundations for Recovery" to benefit breast cancer survivors, to spinning up a storm at Alaska State Fair demonstrations.

The gardening bug bit daughter Amy Olmstead first, the infection spread to Franny, and it eventually manifested itself in a complete makeover of the Junge South Anchorage homesite, hardscape courtesy of David, who spent 16 years teaching mechanical engineering at UAA. The man knows his way around a lumberyard.

"When we moved here 30 years ago, from the back of the house to the fence there was nothing but trees," says Franny. "And that was fine with me. I didn't do gardening then except for a little weeding. A very little weeding. Grudgingly."

"Then Amy got me hooked. These days I'm avid; she's passionate."

At first the newly retired speech and language pathologist-turned-teacher, who worked for many years with autistic children in the Anchorage School District, hit area nurseries for their showiest annuals.

"I bought every beautiful flower I could get my hands on and set them out," she says. "There was no plan except color, color, color, but now the majority of my plants are perennials, with annuals here and there for emphasis.

"I'm most interested now in textures, subtle shades, different sizes, and unusual plants, and sometimes this gets me into trouble. That Aegopodium podagraria "Variegatum," for instance. Bishop's weed. David loves it so it's still there in the back yard, but we keep it in a raised box bed so it can't get away."

The Junges have organized their domain, inside and out, by activity, and each area has thought-out support crafted by David. Spinning and weaving? Franny's room for that is flooded with light from big south-facing windows and lined with glass-fronted cubbyholes for fibers: Alpaca, musk ox, Merino wool, even New Zealand possum as downy as Angora. David made her big spinning wheel, a Great Wheel that's 6 feet wide by 5-feet-3-inches tall with dainty paws and the easy visual flow of a friendly dinosaur (something vegetarian); call it Spinosaurus rex if you meet it socially. He's made Franny three other wheels as well: a small one for travel; a Rube Goldberg contraption, "Wheel Spinning," dubbed by a Polish friend apt to reverse syntax; and EWEnique, a double treadle spinning wheel the shape and size of a friendly sheep. Fiber goes in EWEnique's ear and comes out as thread on a bobbin, and her tail wags the whole time. To see the magic "there's a window in her bum," says Franny. "David wanted her to baa every time the

wheel went round but I put a stop to that after the third baa."

Her fiber room shares upstairs space with a tropical Abyssinian banana headed for the ceiling and a Hoya vine rampant since the 1970s.

"I love that Hoya," she says. "It likes to be pot-bound and doesn't need much water. I can go off and leave it for three weeks before it misses me."

Southern sunlight floods the Junges' kitchen through a screen of green: a Ti plant, the Hawaiian good-luck plant, brought from Hawaii as a stub; a plumeria, or frangipani, with white and yellow flowers; jasmine-scented blue ginger and white ginger; a yellow hibiscus yet to bloom; a coffee plant from Carrs ("It hasn't bloomed either, but we had another that did and had two beans: Success!"); and a top-heavy jade plant.

Out back, a raised bed filled with herbs is almost within reach of the door, and there Amy grows French tarragon, chives, salvia, lemon balm and Italian parsley. "Sitting boards" top the narrow edges of each raised bed for comfortable weeding or harvesting, another David nicety, and a neat gravel course for drainage separates the raised beds of Ostrich ferns, Clematis tangutica, lily of the valley, what used to be thriving Meconopsis ("Not this year") and Aegopodium from the sides of the house.

Franny has started ripping out an island bed with supervision from their black English Lab, Keeper, but as of early September it still had plenty of Rodgersia, Filipendula, splashes of pink and rose Lavatera, the odd columbine and primrose, big-leafed Astilboides, struggling hostas ("Bad year for hostas too"), way too many forget-me-nots ("A mistake - they're trying to take over"), Angelica, two vining hops ("One did well, the other, pfttt"), and a single volunteer mountain ash.

Behind an outbuilding is the compost operation. David, says Franny, took one horrified look at the pitchfork and invented a graduated sieve system that shoots finished compost out one end into covered bins, and expels the parts that haven't yet broken down back into the pile.

This year she veered from tried-and-true nasturtiums to something different for the back fence: baskets of Autumnale fuchsia, prized for its draping copper, gold and green foliage, combined with kiwi vines, Lamium, clumps of daylilies and peonies.

Raised beds on the southeast side behind the sitting area and deck greenhouse were planted with vegetables. They faltered. The potatoes were puny and few, the scarlet runner beans refused even to limp and the mint tasted like solvent.

"There may have been a problem with the soil," she says. "But I have more luck with flowers than vegetables anyway. If I had to feed myself, I wouldn't."

"The more I learn about gardening, the more I'm convinced I don't know anything at all," she says. "Always, I experiment. We all should experiment. Then if something doesn't work out, we at least know something to avoid.

"Gardening. It keeps you humble, doesn't it?"

Scenes from the Crops Department at the 2011 Alaska State Fair



Verna Pratt and Leonard Grau judge blueberries for the first crops entries at the Alaska State Fair on August 28, 2011. Photo by Fran Durner



Mary Shier and Judy Christianson look over some beautiful stems of chard while judging at the second crops entries on September 1, 2011. Photo by Fran Durner



Nickel LaFleur and Cheryl Schroyer had a fun time judging the second crops entries on September 1st, 2011. Photo by Fran Durner



"Lucy Lu," a 1,287-pound pumpkin grown by John J.D. Megchelsen of Nikiski, took the title for biggest pumpkin ever grown in Alaska. Photo by Gina Docherty



A 1,723-pounder grown by Dale Marshall of Anchorage was disqualified because of a deep hole in the bottom. Photo by Gina Docherty



The faces of Mary Shier and Kathy Liska show the high anxiety during the inspection of the bottom of Dale Marshall's giant pumpkin. Photo by Gina Docherty



Central Peninsula MG News By Rosemary Kimball

September has been the lingering end of the summer without a real hard frost...yet. MG Margaret Simon in Nikiski put it succinctly:

Harvest report:

Potatoes - great Carrots - great Parsnips - OK Parsley - ready for pesto Cole crops - not so good Harvester - pooped!

Barb Jewel is ripping out flower beds. Kathy Wartinbee's garden is still in reduced production mode and she's waiting for a killing frost before taking carrots and potatoes. She ripped out the spinach the day before she got a recipe for raggedy spinach soup. Wait until next year.

Neighbor Mark's garden was doing well and was a great place to mooch peas. However, one noon, coming back from town, I stopped to feed and the Mama-Moose-with-an-attitude and her two very large calves were clipping the carrot tops, eating the peas, lunching on lettuce. I honked and chased her into the woods with the car and then pulled Mark's delicious carrots--I know they were good because I ate the occasional carrot while I worked.

This has not been a year for mushrooms. Last year there were pounds, this year I found three Orange Delicious. Period. Although this area is Birch Boletus Central even they were in very short supply. And there wasn't even a hint of the King Boletus. Wait until next year.

Meetings are starting up, including the Master Garden group in Anchorage with access to parking. What a treat! The Garden Club down here is having a harvest potluck. Salmon was donated and bring your hot/cold dish made with something from your garden.

My ducks are history. Found a kid with a duck project and he won first prize: 5 ducks, the ducky puddle, a bag of food, the water bowl and heater. It seems very quiet to shut the door and not have that mouthy female tell me that she really should have some chow, NOW! That makes the next project moving the foul fowl off the front porch, and into the greenhouse and then the front porch cleaned off.

I guess winter is close.

Margaret Simon's Parsley Pesto

2 cups firmly packed fresh parsley
1 tablespoon dried sweet basil
3/4 cup grated Parmesan
1/3 cup pine nuts
3 cloves garlic
1/2 teaspoon coarse ground black pepper
1/2 cup good quality olive oil

Process in food processor until desired consistency.

Kale Chips A Note from Kathy Wartinbee

We have just a light bit of frost on the pumpkin (truck) and it's 28 degrees at the moment. A killing frost is coming pretty fast. Getting things out of the ground today is a big push. I'm never sure how all this happens but "the hurrier I go the behinder I get".

When we Lesley (friend from Maine) and I went to the Homer garden tour this summer, one of the gardeners mentioned making kale chips. There is a recipe in one of my cookbooks for them and I promptly forgot about making them. Then a Lily, a quilting friend, mentioned her daughter makes them and sent another recipe. When I was packaging up the kale for freezing yesterday, I left out some of the kale to try making chips. Lily also baked some potato chips. Here are 2 of the sites she found.

Potato chips http://www.ivillage.com/bakedpotato-chips/3-r-153631

Carrot/kale/etc. chips http://familyfun.go.com/recipes/veggie-chips-699507

It might be fun to try a carrot chip. I buy them in the chip bags at the store. Might as well try to make some.



Some Notes on Growing and Eating Kale By Gina Docherty

Did you know that Kale is one of the most health-promoting vegetables known to man? It is extremely rich in vitamins A, C and E. One cup of kale has more vitamin K and A than the recommended daily allowance and 89% of required daily amount of vitamin C. It is also a good source of calcium and iron.

These health benefits are attributed to the sulfurcontaining phytonutrients, which reduce the occurrence of several different kinds of cancer, including breast, prostate, colon, skin and gastric cancers.

Kale is also rich in beta-carotene (seven times more than broccoli), lutein, and zeaxanthin (10 times more than broccoli), which prevents macular degeneration. It is used to ease lung congestion in Chinese medicine. Kale is also a low glycemic vegetable - it you're trying to lose weight, eat kale!

Kale is easy to grow in Alaska's cool climate. It can be direct seeded in the garden as soon as the ground is workable because it is very frost tolerant. It might be a good idea to cover them with row cover to protect them from unexpected problems like pests. Once the plants are 8-10" tall they can be harvested for salads or garnishes. If allowed to get much bigger they may become bitter; however a light frost can actually improve the flavor.

To harvest, the lower leaves can be cut off, or the whole plant can be harvested. Tender young leaves can be eaten raw in salads. Mature leaves taste better sautéed or steamed. The stems are edible if you like the crunch. Interesting to note, kale loses some of its nutritional value when it's cooked.



-- With the end of the season, Judy Christiansen and Mary Shier have 'retired' from working on the Anchorage Pioneer Homer entrance beds. The pair designed, grew, orchestrated planting and clean-up, Mary for 15 years and Judy 25. They estimated the project took each of them 300 hours/year. What an incredible commitment!

-- Bird Valley Weed Warrior Martina Steinmetz jumpstarted a stranger's car and then convinced him to pull

invasive weeds with her.

-- MG Brenda Carlson has been given an African name for all the time she spent helping the Mabudu family landscape their Habitat for Humanity house. The name given to Brenda, Lovua, means "a woman of much love".*
-- *There was an outpouring of generosity by Master Gardeners when the call for landscaping help for the Mabudus went out. Thanks to the many MGs who provided plant material, yard art, garden tools, containers and soil: Brenda Carlson, Brenda Bissell, Noel Nelson, Mary Miner, Kathy Feathergill-Calvin of Forget-me-not Nursery, Pat Anderson, Camille Williams and Marge Olson.
-- Linda Spencer won 3rd place in Northrim Bank's annual Purple Plant Competition for her Heliotrope—not easy to grow in our climate.

-- It's never too late to try something new. Congratulations to Jill Shepherd for winning two ribbons on her first ever entries at the Alaska State Fair (Stevia,

Tuberous begonia).

-- Did anyone take Nickel LaFleur up on her Alaska State Fair challenge? Come to the Oct MG meeting and brag about your ribbons. Everyone gets 5 minutes to share pictures of their garden from this past season. -- MG G. Gordon Pyle was featured in the Anchorage Press column "Streetwalker". The writer found him celebrating his 70th birthday outside in his garden. J. Riley thinks it's Gordon's best garden ever

Riley thinks it's Gordon's best garden ever.

-- On Sept 28, the refugee garden was saved by "latent heat of fusion". (Lf) refers to the heat gained by the air when liquid water changes to ice. Lf=333 Joules per gram (J/g) of water or 80 calories per gram (cal/g) of water. By not harvesting plants hit by a hard frost until they warmed up slowly, the gardeners were able to make \$330 at the Northway Mall Farmers' Market that day.

-- Sue Lincoln not only planted over 400 peony roots this fall, she also captured an injured Goshawk, with "deep red eyes", and took it to the Bird Treatment and Learn-

ing Center.

-- Many MGs are on the final count down to completing their 40 hours. Many thanks to Richard Saunders, Kim Moat-Barnes, Keven Kleweno. Judith Brendel, Sheryl Prewitt-Ronan, Becky Saleeby and Christine Sexton for coming through with your commitment.

-- MG Pat Leary is retiring after 30 years working for UAA. Pat is currently Landscaping Supervisor with UAA Maintenance & Operations and will be missed by all

those who are horticulturally inclined.

-- Did anyone see the bizillion spiders webbing over a field in South Anchorage this fall? Julie Riley had the fortune of observing a spectacular spider 'ballooning' event 17 years ago at Potter Marsh. Every surface of the boardwalk railing was covered with little spiders trying to catch the breeze and disperse.

-- Dottie McDevitt gets the prize for growing a 12 foot tall Umbelliferae weed this summer. Identification is

still pending.

Advanced MG Core Course Registration

Registration for this year's Advanced MG core course on Plant Physiology is open between Oct 1 – 15, 2011. You should have already received registration materials via email from Mary Rydesky through SurveyMonkey. The course meets Mondays and Wednesdays from 11:00 a.m. – 2:00 p.m. at UAF Cooperative Extension Service in Anchorage (1675 C Street) starting October 31.

If you do not have an email address and did not receive the registration form in the mail, call Dana at 346-1631, or pick one up from the CES office in Anchorage.

The fee for this year's core course is \$30, payable to AMGAA the first day of class on Oct 31. Forms will be processed according to e-mail date or postmark. You will be notified by October 21 as to your status in the class. If the course is not full by Oct 15, registration applications will continue to be accepted.

Plant Physiology counts as 18 CEUs. Below is a list of course topics. Instructors and their biographies are posted on the AMGAA Google Groups site. The recommended text is Botany for Gardeners by Brian Capon.

Plant Physiology

Instructors: UAA, UAF and CES faculty

Oct 31: Plant cells, roots, shoots, stems, leaves, metabolism & growth

Nov 2: Photosynthesis, respiration

Nov 7: Plant responses to light, gravity, touch Nov 9: Plant adaptations to extremes; hormones & growth regulators

Nov 14 Plant dormancy and cold hardiness Nov 16 Water uptake, translocation, nutrient absorption; UAA research



Condolences

Condolences to Master Gardener Judy See who lost her husband, Benjamin, on August 30 to an infection.

MG Sandy Kranich passed away September 4, 2011. She was passionate about creating a firewise landscape at her hillside home.

about creating a firewise landscape at her hillside home. She diligently educated others on how to reduce their chances of catastrophic loss due to wildfire. Even with the pain and fatigue of fibromyalgia Sandy kept moving, determined to clear out the dead and downed wood on her lot. She was truly an inspiration.

At her funeral, Sandy's daughter Susan said that once her mother completed the Master Gardener course she had a new confidence in her gardening. Sandy was part of the 2009 Master Gardener class. Even sick with cancer in August, Sandy was concerned about completing her shift watering and weeding at the Anchorage Pioneer Home. She will be missed. The forget-me-nots (and dahlias) placed in the entrance of the church where her service was held were a fitting remembrance.

Sandy's family is happy to donate her Master Gardener materials to anyone who would like them.

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Did You Know This About Apples? By Nickel LaFleur ISA Certified Arborist

In January, Dwight Bradley spoke to us at a Master Gardeners meeting about growing apples in Alaska and he suggested a couple books to read to learn more. One was The Story of the Apple by B. Juniper & D. Mabberley and the other was The Apple Grower by Michael Phillips. As I was reading them, I took note of a few things that I found of interest and would like to share them with you.

The scientific name for a domestic sweet apple is Malus pumila and it's in the Rosaceae family. Apples are rich in Vitamin C and don't lose food value when dried making them easily stored and transported. Unpasteurized cider retains most of its Vitamin C & acquires B12 as a result of the fermentation.

We've all heard the story of salesman/peddler John Chapman (AKA Johnny Appleseed) who lived from 1774 to 1845 and spread apple seeds from farm to farm as he peddled his wares. It was said he was more successful at dispersing seeds than his preaching. Though the majority of the trees he planted were bitter and not edible, they made for good cider. A time when most of the apples in North America were grown to be drunk and not eaten.

Apples are self-incompatible and don't resemble the parent plant material. They do not come true from seed. So you are often disappointed with the results when you try growing apples from seeds rather than from whips or through grafting. Apples are not easily propagated by cuttings & layerings.

It's not known who invented grafting. It's documented that the ancient Greeks had extensive grafted orchards. And it wasn't until 1523 that the 1st account on how to accurately graft a tree was published by John Fitzherbert in The Boke of Husbandry.

Seedling trees can't be induced to flower. A tree that is between four to six years old (known as its 'teenage' years) will produce a light crop compared to when it has matured. Seed development will depend on pollination.

New York City has been referred to as "The Big Apple" but did you know how it derived its name? In the early 19th century, a woman named "Eve" established a furnished bordello at 142 Bond Street. Well, Eve would refer to her girls as "my irresistible apples" and patrons would speak about "having a taste of Eve's apples". By 1907, "The Big Apple" or "The Apple" had passed into general use when referring to New York City without any of its original connotations. The Apple Marketing Board in upstate New York promoted such phrases as "An apple a day keeps the doctor away" and "as American as apple pie." I think Miss Eve would have gotten a chuckle out of that.

Garden Event Calendar

October 6

Anchorage Garden Club, Program: Alaska State Fair Flowers, with Becky Myrvold from the Alaska State Fair; 7-9 pm, meeting at Central Lutheran Church, 15th & Cordova while Pioneer School house roof undergoes repairs. 566-0539 http://www.alaskagardenclubs.org/anchorageclub.htm

October 6

UAF/CES Alaska Food Preparation Class: Drying & Freezing; 5:30-10:30pm; Viking Hall, 8141 Briarwood St. Preregistration required: 786-6300; \$25/class

October 13

Wildflower Garden Club: "Those Slimy Slugs" - Verna Pratt 10-11 am, Central Lutheran Church, 15th & Cordova Streets. http://www.alaskagardenclubs.org/wildflowerclub.htm

October 15

Alaska Rock Garden Society, monthly meeting, 2:00 pm, MTA Conference Room, 480 Commercial Drive, Palmer, AK. http:// www.args.org/

October 17

AMGAA Monthly Meeting: "MGs Summer in Review: Woes and Wonders". Because of meeting time constraints and technical set ups, please limit presentations to 5 minutes. If needed, coordinate in advance with Julie Riley (786-6300). 7:00 pm, CES, 1675 C Street.

October 18-Dec 9

UAF/CES Master Gardener Course for 2011. Intensive sustainable gardening class specific to Alaskan growing conditions. Must PRE-register, space limited; cost \$100-130 depending upon cost of materials. 786-6300 for registration and more information. Course held at UAF/CES Anchorage Office, 1675 C Street.

October 19-21

UAF/CES Alaska Invasive Species Conference: Location: Millennium Hotel, 4800 Spenard Road, Anchorage. See website for more information. http://www.uaf.edu/ces/pests/cnipm/calendar/

October 25

Alaska Orchid Society, Photographing Flowers, Ray Bulson, local photographer. 7:15 pm, BP Energy Center, Anchorage.

October 31-Nov 16

Advanced Master Gardener Training Class, Plant Physiology, 11:00 am to 2:00 pm, Monday and Wednesdays at UAF CES Anchorage office. Pre-registration required; see registration article this newsletter for details.

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The Anchorage Chapter of the Alaska Master Gardeners Association welcomes letters, opinions, articles, ideas and inquiries. Contact the editor, Gina Docherty, at:

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AMGA Web Site: www.alaskamastergardeners.org
(The Newsletter will be on-line in living color!)

To send concerns or information to the AMGA directly, mail to: $\ensuremath{\textit{AMGA}}$

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If you have questions or want to make address or email corrections, please contact Sandra Harrington at: dsharr@ptialaska.net

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