



## AMGA NEWSLETTER

DECEMBER 2016  
Volume 18, Issue 12

### Message from Harry

Looking back over the past year at all of the activities that we as individuals have been involved with reminds me that we Master Gardeners play an important role in our community. Both our current membership and past members continue to be involved in a wide variety of activities that benefit our city.

Many of us volunteer in our local public gardens such as the Alaska Botanical Garden or in our schools and neighborhood parks. Others are involved in our city's growing number of community gardens including the International Fresh Gardens that assist some of our newest residents in developing gardening and entrepreneurial skills. We have members working with local churches that provide growing space for community gardens and others helping out on rooftop vegetable gardens at a local soup kitchen. And we are always available to our neighbors and friends who look to us to provide growing advice.

As an organization, we have continued with our traditional activities such as our monthly educational meetings and garden tours for our members and guests. We hosted a successful and well received statewide Master Gardeners Conference in April and held yet another great plant sale in August that included multiple classes and how-to demonstrations. The flower garden beds at the Pioneer Home, our biggest service project were once again, incredibly beautiful and much appreciated by all. Monthly newsletters and bulletins via Constant Contact and Google Groups helped to keep members up to date and in touch. Advanced Master Gardener classes were held in November thanks to a quick acting team from our membership and our tireless Julie.

Unfortunately, there was no Master Gardener class in 2016. Although many of us contacted our legislators and university officials, wrote opinion pieces in the newspaper or attended meetings, budget cuts to the Universities' Cooperative Extension Service were severe. The cuts have caused the local office to downsize its staffing. Faculty members including our longtime Horti-

cultural Agent have been transferred. Although a new office site with a meeting and training space has been secured, the office is open for very limited hours to the public. With further budget cuts on the horizon at the statewide and university level, it is difficult to see how the local C.E.S. will continue to operate.

I have talked to many of our members and I know we are all concerned about our future as an organization. It has been a difficult year with so many unknowns and a lack of clear direction from the University. Most importantly we have lost our Horticultural Agent, friend and mentor Julie Riley. We won't have a new crop of Master Gardeners for 2016 to replenish our ranks and the future is uncertain as to how the C.E.S. will function.

Although it would be easy to become pessimistic about our prospects, I want to encourage each of us to instead consider the many ways we can overcome these challenges. I'm convinced that we have the talent, expertise and energy for us to remain true to our mission. In the coming year, our board and committee members as well as our entire membership will need to do the strategic planning necessary for us to remain a vital and important organization.

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**November Meeting:  
Ira Edwards: Apple Pressing and Cider Making  
By Gina Docherty**

Harry opened the meeting up by announcing that the next meeting (January 19th, 2017) will be held at the BP Exploration Building, not the CES. The new Board members were announced by Jane Baldwin: Marilyn Barker, Cheryl Chapman, Harry Deuber & Cindy Walker. Congratulations! Jane Baldwin reminded Chris Wood and FX Nolan that they are still needed to add their expertise to the group, and welcome to contribute as they see fit.

Harry talked about the current state of the CES, and our need to figure out how we will continue to work with CES and thrive as a group. Currently, the Anchorage CES is only open 3 days a week, (Tuesday through Thursday) from 12 until 4. Phone calls aren't getting answered and there is no plan on replacing the Horticulture agent or plans for any classes as yet. Someone mentioned that nothing will happen until the legislature resumes functioning next January.

The "Early Membership Drive" prize winners were announced. (Sorry, I didn't get all your names!) Hopefully someone will be contacting you & letting you know where to pick up your prize.

Dana Klinkhart and Annie Nevaldine presented Julie Riley with a book of photos, titled: "The Life of Riley". It was full of beautiful photographic memories of Julie over the years. Snacks were provided by Lynne Opstad & Martha Jokela. Greg Kalal brought a bag full of angel wing begonia cuttings to share with the group.

Ira Edwards has been into apple trees since he was a kid. He has 12 apple trees, 3 pear trees and 2 cherry trees of his own and takes care of about 200 apple trees around town that belong to friends and older residents. Ira said there are 25,000 to 30,000 apple and crabapple trees that have been planted in Anchorage and approximately 1/3 of those are real apples. Along with a brief history of apples, he shared a few 'pearls of wisdom' with us:

1. Recommends getting a 'semi-dwarf' tree rootstock, not a dwarf.
2. Some of his favorite pie apples will keep all winter in a cool garage. Cider apples generally don't keep as the idea is to pick them when ripe and press for juice to immediately ferment into cider.
3. 12 - 13 lb. of apples equals about a gallon of juice.
4. Spraying the trees with Sevin after the fruit has set will cause it to self-thin about 50% of the apple crop, resulting in larger apples. The Sevin will be completely gone by harvest time. It is primarily sold as a pesticide but is used commercially for orchard thinning. Depending on the makeup of the spray and the usage, it can still be an organic product. Please DO NOT USE IT

DURING THE BLOOM, it is a pesticide and can be toxic to bees. This is not the only option, but is what Ira has used based on years of experience. Thinning the fruit after setting will lead to better output and a reduction in biennial fluctuations in fruit production.

5. Small amounts of Ethylene gas (from apples) will slow but not prevent potatoes from sprouting.

6. To combat fruit flies, make a trap out of a plastic bottle, (cut in half with the top inserted into the bottom) using some sort of alcohol (beer, wine, cider, not vinegar) mixed with soap for the lure. He said they want the 'good stuff' just like we do. Haha! Google will show many ways of making effective fly, wasp and fruit fly traps. They all work, but some are better than others depending on the situation.

Ira had a great side show, showcasing his cider making production. He pressed a LOT of apples this year. He sells his apple juice and makes a lot of cider for himself. He leases his expensive apple pressing equipment to the Double Shovel Cider Company, and recommended trying some delicious cider there - sounds like a plan! Thanks Ira.



Ira, the Cider guy  
Photo from Ira Edwards

**Treasurer's Report for December, 2016**

Balances 9/30/16

Checking account	12301.68
Savings account	<u>11716.67</u>
	\$24018.35

Dedicated Funds \$8503.90

Revenue:	
Education/Fundraising	12.00
Education/ADV MG	1510.00
Interest	1.49
Membership	<u>710.00</u>
	\$2234.39



Expense:	
Education/Fundraising	19.47
Operations	<u>49.99</u>
	\$69.46

Balances 10/31/16	
Checking account	14465.12
Savings account	<u>11718.16</u>
	\$26183.28

Dedicated Funds \$8503.90



## Coffee Cultivation:

### Sun-grown Versus Shade-grown

<https://www.allaboutbirds.org/in-colombia-shade-grown-coffee-sustains-songbirds-and-people-alike>

[Submitted by Janice Berry]

Coffee was first discovered and harvested in Africa, where it was an understory plant. Dutch traders introduced coffee to the New World in the 1700s as a forest-floor crop grown under a dense canopy. That method of cultivation persisted for centuries around the world.

In the 1970s, as market pressures, disease and pests hurt coffee crops, many coffee-growing countries incentivized the use of modern varieties of coffee grown in full sun. Sun-grown coffees offered the hope of better yields and disease resistance, but there were costs to this conversion.

Sun coffee is often grown as a monoculture that uses heavy doses of pesticides and fertilizers, which turns the coffee farm into an ecological desert. There are impacts to humans, too, as sun-grown coffee often requires the removal of trees from steep mountain slopes, thereby causing erosion, runoff of contaminated water, and landslides.

Sun-grown farming does produce more beans than shade-grown, but the coffee tends to be lower in quality, which means lower prices. Shade-grown coffee, on the other hand, can have lower production costs due to a lesser need for artificial fertilizers (because decaying leaf litter feeds the coffee plants) and pesticides (because trees attract birds that eat bugs like the coffee farmer's archenemy—the coffee borer). And, the final bean yields a better tasting cup of coffee, which can mean a higher price per pound.

"The nutrients administered by the trees give the coffee a unique fragrance," says Francisco Javier Velazquez Budelo, administrator for the De Los Andes Cooperativa in the Colombian village of Jardín. "It gives the coffee more taste, more force."



## Grant Secures Refugee Gardening Program

By Cheryl Chapman

Thanks to a competitive \$90,000 federal grant, the refugee gardening project that horticulturist Julie Riley began in 2007 will continue for at least three more years, says Jessica Kovarik, program director and state refugee coordinator for refugee assistance and immigration services (RAIS) at Catholic Social Services in Anchorage.

The funds were awarded by the Federal Office of Refugee Resettlement in partnership with the U.S. Department of Agriculture, to only 10 programs nationwide

After 32 years of service to the Anchorage gardening community, Riley, a Cooperative Extension Service agent under the University of Alaska-Fairbanks, was moved to Fairbanks in November, putting the refugee gardens in jeopardy and threatening to cut off their fresh produce intended for municipal farmers markets.

Shoppers at the Muldoon Farmers Market, the Northway Mall Farmers Market and this past summer's new market in Mountain View are familiar with Fresh International Gardens' colorful bags of salad mix (nine different greens, dill and fresh-picked nasturtiums), piles of shiny radishes, multiple kinds of kale, and young spinach harvested just that morning at the McPhee Community Gardens.

Riley and Catholic Social Services mutually realized that many refugees being settled in Anchorage, some after decades in detention camps, had been skilled small farmers in the home countries now lost to them. Given opportunity and mentorship, they could parlay those abilities into respected and at least partially self-supporting work, improve their English and interact with Americans in a non-threatening environment: And so Fresh International Gardens was born.

"The grant will allow us to hire a full-time coordinator to develop new programming in addition to running the Fresh International Gardens program that already exists," Kovarik said. "We'll also have continued help from AmeriCorps VISTA volunteers like Andy Jo, who helped Julie this summer."

The project will provide agricultural education, training gardens, technical help, farm business and money management classes, Vocational English Second Language (VESL) tutoring, healthy-eating nutrition and cooking classes, and support for the refugees' adjustment and social integration in their new and totally different environment.

Continued on page 5

## Growing Young Gardeners: Garlic Notes

By Amy Reed



The garden looked barren and lonely after our fall harvest. Soil was just begging to be utilized. After making a fantastically aromatic garlicky clam spaghetti one night, an idea hit—lets grow garlic!

I knew nothing about growing garlic. I picked the brains of fellow AMGs. I googled. I took a garlic growing class at Alaska Botanical Gardens, and I found a great article from the Cooperative Extension. HGA-00047, "Growing Garlic in Alaska", written by Heidi Rader and Julianne McGuinness.

Armed with this plethora of information, I felt confident inviting my in-laws over to help my daughter and I plant. I had previously ordered garlic bulbs on-line from Territorial Seeds, Inc, and the aroma from the postal box was overpowering the garage. The temperature outside was hovering around 32 degrees, and I had turned the landscape water feature off in the morning due to ice chunks cascading down the rocks. My father-in-law was in charge of breaking up the garden soil, I dug the holes six inches apart and four inches deep, and my mother-in-law broke apart the cloves and planted each one upright. My daughter will tell you she had the most important part by sprinkling a tablespoon of bone meal with each plant to fertilize them. We called the bone meal "fairy dust" in order to entice her to this project. We succeeded in planting four rows of garlic varieties, mulched the bed with hay, and covered the straw beds with black bird netting to prevent it from blowing away in windstorms. Every family event becomes a family memory, of course. My mother-in-law stood up from kneeling to plant the garlic cloves. Her hair was dusty white! My daughter had sprinkled "fairy dust" all over her in the planting process!

There were many points of information given from the many resources I had used to plant garlic in Alaska. If you are planting garlic now, you still aren't too late with our above average winter.

-Garlic should be planted late September to mid October when the temperature is 32 degrees Fahrenheit or a week or two after killing frost.

-There are two types of garlic bulbs: Hardneck and Softneck. Softneck are what you usually buy in the grocery store. Hardnecks are hardier and produce larger bulbs. Softnecks lack the "woody" stalk and are easy to braid for storage.

-Plant garlic that is known to grow well in Alaska:

German Red, Purple Glazer, Khabar, etc.

-Plant garlic cloves four inches deep the right way up. Do not plant cloves that do not have paper skin on them—they will rot.

-Add a tbsp. of bone meal to each clove. Mulch with chopped leaves, branches, straw, or seaweed.

-Remove mulch a little at a time in late March or early April. Sprouts usually come up in May.

-Rotate garlic beds every two years to reduce disease and pest transmission. Do not plant garlic near onions, shallots, chives, or leeks or where they have been planted in the last three years.

-The garlic bulb is ready to pick when the bottom leaves get brown and dry (usually August to late September)

-Fun fact: you can eat all parts of the garlic plant! The Hardnecks will produce a flower stalk or "scape" that forms an umbel capsule. This capsule can be cut off and used in pesto.

My family's favorite garlic recipe is adapted from Cooking Light's 5 Ingredients, 15 Minute Cookbook

### Angel Hair Pasta with Clams

8 oz. angel hair pasta  
1 tsp. olive oil  
2 cloves minced garlic  
3 6-oz cans minced clams  
2 tbsp. shredded Parmesan cheese

Cook the pasta according to package directions. While pasta cooks, heat oil in large skillet over medium heat. Add garlic, sauté for two minutes. Drain the clams, reserving the liquid. Add clam liquid to skillet and simmer for five minutes. Add clams; simmer additional five minutes.

Combine drained pasta and clam mixture into serving bowl. Toss gently. Sprinkle with cheese and serve immediately. Yield: four servings

[Editor's note: If you didn't get your garlic planted in time, don't panic. You can still plant them in 4" pots (2-4 cloves per pot spaced evenly), put them outside with a covering of leaf mulch, & then plant them in your bed next spring after they sprout. It worked for me this year & hopefully next year as well!]



## Anchorage Community Composting By Cheryl Chapman



Anchorage's fledgling community composting program was such a blazing success this past summer that the city plans to expand it in 2017, with initial plans calling for even more buckets and a drop-off/pick-up site closer to town than the Anchorage Regional Landfill.

"People brought more than 6 tons of kitchen scraps to the landfill dumpster, and Susitna Organics brought back more than 6 tons of compost," said Travis Smith, Anchorage Solid Waste Services recycling coordinator.

Six-plus tons? Not bad for only 250 5-gallon white buckets with cheerful flowered "ANC Community Compost" labels and airtight lids that could be spun on and off one-handed.

All those buckets in kitchens across the municipality had their birth at April's Anchorage Master Gardeners Conference. Mayor Ethan Berkowitz dropped by the gathering and asked for ideas: "More compost," said the gardeners. "Lots more compost," and the program kicked off with the mayor's ceremonial bucket dump July 11 into the landfill receptacle.

Susitna Organics in Big Lake had an \$8,890 contract to turn the radish leaves, apple cores, orange rinds, egg shells, coffee grounds, tea leaves and brown lettuce into rich, free compost, Smith said. The funding was drawn from Solid Waste Service's recycling fees, not taxes, he added.

Most of Alaska's food is trucked, barged or flown from out of state. "It takes a lot of energy to bring in that apple, and there's an up-and-coming national trend for food waste recycling because composting recaptures the energy while promoting local food-growing," Smith said.

Between the pilot program's launch and its end on Oct. 25, a steady rotation of gardeners pulled up to the landfill scales, flashed their laminated "ANC Community Compost" cards and were waved down the hill to the roll-away dumpster to turn their carrot tops into black gold. Those who drove out on Tuesdays, the day Susitna Organics dropped off compost, found a big pile of the nutritious soil amendment. Those who delayed until Friday found only scattered sprinkles.

The problem wasn't early-arrival greed but rather, a misunderstanding: A dumpster full of suspect tomatoes, banana peels and the like reduces to about 15 percent

of that when it turns to compost (a full bucket of kitchen waste equals a fifth of a bucket of compost), so the philosophy should have been "take a penny, leave a quarter" instead of "take a penny, leave a penny," said Smith. Besides, a little compost goes a long way: 10 parts soil to 1 part compost is about right.

After an Alaska Dispatch News story about the program ran July 11, "I woke up to more than 100 emails the next day from people wanting to sign up, and the program was filled by the end of the day. We only had 250 buckets but more than 500 people wanted to participate," Smith said. "I was truly humbled and amazed by the outpouring of support."

For more information about the program, contact Travis Smith at Anchorage Solid Waste Services, 907-343-6275, or smithtj@muni.org.

### Refugee Gardening Program...cont. from page 3

"The biggest group we've ever had was 31," Kovarik said. "The smallest was between two and three people. We've had more than 80 people total come through the program -- Hmong from Thailand, Vietnam and Laos, refugees from Congo, Togo, Bhutan, Somalia and Sudan -- but this past summer is the first year we've had a mixed ethnic group, and it worked out very well."

Anchorage Master Gardeners will have continued opportunities to work with the refugee gardeners, perhaps by presenting winter workshops on such topics as how to start plants in the home, soil preparation, food storage and food security; producing recipes and recipe cards for the farmers market veggies; helping run summer-time demonstration plot gardens; and assisting with harvesting, set-up and support as needed for the markets.

This past summer, the markets brought in more than \$12,000, divided among the refugees on the basis of how many hours they worked.

That's a lot of lettuce.



Fresh International Garden Muldoon with Julie Riley  
Photo by Andy Jo



## Bird Chatter

AN EMPTY SPACE IN THE GARDEN . . . BC is too depressed over Julie's banishment to dredge up a cheerful holiday column. But you've got to admit, that farewell party at the Fox Hollow golf course chalet (yes, used to be Tanglewood) was a stunner. The chalet itself is a beautiful place for a party -- expensive (Julie paid for it) -- and the food was fab.

Thanks to the Nepalese Refugee Group for the hot food and the Herb Study Group plus some Botanical Garden folks for various yummy dishes. LaVonne Rhyneer and the Fruit Growers dispensed the free booze and Margarete Keicher organized the desserts. (Loved those tiny wedges of layer cake).

There were others. BC apologizes and thanks all whose names didn't get passed along.

Biggest thanks go to Janie Taylor, who helped Julie pull it all together so fast. We love Julie but organization is not her strong suit.

It was a treat to see people from all Julie's groups stirred together. Was BC the only fan who choked up at her goodbye speech?

NEW FACES, AND OLD . . . BC is happy to see President Harry has been re-elected by the membership. BC expects the Board will vote him in for another term as president (Not that anybody asked for BC's opinion:) And Cindy Walker, who had to take a year off the Board after serving two full terms, is back. Will the Board retain her as Treasurer? Hint hint: The Board exercised a rarely used bylaw and added a temporary seat so she could remain Treasurer during her off year. She is the mastermind behind our 501(c)(3) status, which is likely to prove crucial in the future.

New to the Board are Cheryl Chapman, whose career as an editor herding reporters at the old Anchorage Daily News has hopefully prepared her for the year ahead; and Marilyn Barker, whose experience with the University can only help us.

NEW LOCATION . . . The daytime Advanced Master Gardener class discovered a fascinating factoid about our new office location: The Bragaw Street building is close to a bunch of schools and thus in the shut-down area when the police declare an emergency.

In the middle of a class, Shirley, manager for our offices at the Petroleum Engineers, announced the building was locked down and no one would be allowed to leave -- a gun in the neighborhood or some such thing.

A very exciting diversion from intense discussions about the chemical content of cow poop. The all clear was declared right about the time the class ended.

## Herb Study Group By Elaine Hammes

October 7, 2016 was the first Herb Study Group (HSG) meeting of Autumn 2016 and the first at the Cooperative Extension Service's new location in the Chugachmiut Building. The HSG discussed local results of growing Capsicum, 2016 Herb of the Year, which included numerous successes with a variety of methods and circumstances both inside and outdoors. Many HSG members grew peppers that flowered and produced fruit. Some peppers were grown successfully in artificial light only. Some potted peppers grew and produced prolifically on an asphalt driveway, then were cut back and re-bloomed in a warm furnace room. Peppers grown in ABG's Herb Garden also flowered and fruited beautifully. Several 2016 days of record high temperatures in June and August, as well as the warmest July on record, likely helped considerably.

The November 4 Herb Study Group (HSG) discussed and determined the schedule of topics for the remaining HSG meetings for this season. HSG will meet at 12:00 noon - 1:00 p.m. on the first Friday of each month as follows (subject to change):

- December 2, 2016: Potpourri and Bath Salts presentations, Room 119.
- January 5, 2017: Cilantro (to be 2017 Herb of the Year) presentation by Julie Riley through video-conference from Fairbanks. Room 119.
- February 3, 2017: Hops (to be 2018 Herb of the Year) presentation, Room 116.
- March 3, 2017: Starting Seeds presentation, Room 119.
- April 7, 2017: Yarrow and Anise Hyssop presentations, Room 119.
- May 5, 2017: Orientation to ABG Herb Garden: Giving a Garden Tour presentation, Room 119.

The HSG also discussed Preserving Herbs including methods of air-drying, dehydrator or low oven, salts, and freezing. Sages and mints have been dried successfully. Several dried sages were sampled with robust scents. Stacked sweater dryers were used for layering plant materials to air dry. Experiences with air-drying were more successful than with oven drying. Rosemary and raspberries were preserved in vinegars, and attendees enjoyed taste-testing these. Chive flowers in vinegar provide a pink-purple color. Some herbs that

are best used fresh and seem difficult to preserve are chives, perilla and cilantro. Caution was noted that botulism is a possibility when using oils.



A local visitor enjoying mints at ABG's Herb Garden in July.  
Photo by E. Hammes

## Message from Harry...cont. from page 1

We should look forward to hearing new ideas and approaches as to how we operate and interact with the public. I am optimistic and excited by the possibilities that lay ahead. I like to think that Julie would be proud of us for remaining strong and that we will continue her tradition and dedication to volunteerism in education, sharing and awakening the joy of responsible gardening practices in others.

On a personal note, I would like to thank everyone who has helped guide me through my year as president of our organization. So many of you have been there with much needed advice and guidance. The friendship and support from you all has been invaluable and much appreciated. I know that I have grown personally in so many ways. I hope that I, along with the rest of our board and committee members have provided the leadership needed for the AMGA and that we will continue to earn your trust and comradery in the new year.

May you all have a wonderful holiday season with friends and family and take some time to reflect on the important things in life. And, remember that in just a few short weeks the days will start becoming longer!



## AMGA's 2017 Election Results

An impressive 52% of AMGA's membership voted in the recent election! We've come a long way since electing Board Directors by voice-vote at the annual meeting where a 10-12% participation rate was typical. A heartfelt thank you to all who participated - nominees, AMGA voting members and AMGA volunteers who made the election happen.

Congratulations to the four newly elected (or re-elected) Directors for 2017: Marilyn Barker, Cheryl Chapman, Harry Deuber and Cindy Walker.

It was an impressive slate of nominees! A special shout out goes to Christine Wood and FX Nolan for also stepping up and volunteering to serve. You will not disappear from AMGA's radar - there will be a place for you in AMGA's projects, committees and activities!

One year terms of office for Executive offices and other positions will be determined by the newly constituted Board at the December Board meeting and announced in the January newsletter and at the annual meeting January. (AMGA Election Committee)

## Garden Event Calendar

### MEETINGS and EVENTS

#### Friday, December 2

Herb Study Group: Potpourri and Bath Salts. 12:00 pm - 1:00 pm at Anchorage Cooperative Extension Service, Chugachmiut Building, Room 119, 1840 Bragaw Street, Anchorage.

#### Monday, December 5

\*\*Ak Native Plant Society Monthly Meeting: Climate Change, Treeline Shifts by Roman Dial. Mini-Botany: Polystichum aleuticum by Mary Stella; Plant Family: Ledum and Rhododendron by Beth Baker. 7:00 pm at Campbell Science Center, Anchorage. Details at: <http://aknps.org/Pages/Meetings.php>.

### CLASSES and WORKSHOPS

#### Wednesday, December 7 and Saturday December 10

Alaska Botanical Garden: Ice Candles and Luminarias by Mike Monterusso. Learn How to Make Beautiful Structures Out of Ordinary Household Items. Wednesday 6:00 pm - 8:00 pm and Saturday 1:00 pm - 3:00 pm at Alaska Botanical Garden, 4601 Campbell Airstrip Road, Anchorage. Class Will Be Held Outside, Dress Warm. Cost \$40 - \$45. Preregistration is required. Details at: <http://alaskabg.org/events/>.

## It's Time to Renew your AMGA Membership

If you haven't done so already, please renew your membership in the AMGA. The deadline to be included in the new Directory is December 31st.

The Directory is a gold mine of information about the AMGA. In it you'll find dates for meetings, summer tours, garden events, refreshment reminders & other information. It has contact numbers that come in handy when questions arise.

We hope that you will renew your membership with the AMGA. This next year is going to be challenging, probably our biggest challenge as a group thus far. Your input and support will help our organization continue our mission of educating ourselves and others about gardening in our great community. We're going to need a lot of input and ideas from everyone on how to continue our partnership with the CES and continuing educational opportunities.

Volunteers are what we are all about. Whether you volunteer your time or enjoy what we're all about, your membership helps us achieve this aim. Membership is \$20; \$30 for a dual membership (same household).

Renewal form (mail in):

[http://www.alaskamastergardeners.org/AMGA\\_Application.pdf](http://www.alaskamastergardeners.org/AMGA_Application.pdf)

Renew and pay on line: [http://www.alaskamastergardeners.org/Join\\_Renew\\_AMGA\\_Membership.html](http://www.alaskamastergardeners.org/Join_Renew_AMGA_Membership.html)



Well-wishers at Julie Riley's Goodbye Party  
Photo by Tony Flores



AMGA regularly meets at 7:00pm every third Monday of the month, September through May (except for December).

Meetings are held at the [NEW LOCATION]  
Anchorage Cooperative Extension Office  
Chugachmiut Building,  
1840 Bragaw St.

Monthly educational programs are free and open to the public.  
Visitors and guests are welcomed and encouraged.

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

Mail: 14051 Fejes Road  
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AMGA Web Site: [www.alaskamastergardeners.org](http://www.alaskamastergardeners.org)

AMGA Google Group:  
<https://groups.google.com/forum/?fromgroups#!forum/AKMG>

To send concerns or information to the AMGA directly, mail to:  
AMGA  
P.O. Box 221403  
Anchorage, AK 99522-1403

If you have questions or want to make address or email corrections, please contact Jane Baldwin at:  
[ak.jbaldwin@gmail.com](mailto:ak.jbaldwin@gmail.com)

### Newsletter Submission Deadline

The deadline for submitting an item for publication in the following month's edition of the AMGA newsletter is the 20th of every month. Items arriving after this date may or may not be included.

Educational or garden related articles, Bird Chatter, calendar items and announcements are always welcome.

For information about membership or upcoming programs, contact:

Harry Deuber, President  
Email: [amga@alaska.net](mailto:amga@alaska.net)  
Phone: 440 - 6372

### AMGA Board of Directors

Harry Deuber	President
Phyllis Rogers	Co-Vice President
Melanie San Angelo	Co-Vice President
Cindy Walker	Treasurer
Sheila Toomey	Secretary
Cheryl Shroyer	Parliamentarian
Kathy Liska	At Large
Fran Pekar	At Large
Marjorie Williams	At Large

### Committee Chairs, Program Coordinators & Volunteers

CES Liaison:	Julie Riley
Broadcast Email:	Fran Pekar
Calendar of Events:	Martha Farris
Advanced MG:	Ginny Moore
Directory Editor:	Sandy Harrington/Janice Berry
Field Trips & Programs:	Melanie San Angelo & Phyllis Rogers
Google Group:	Mary Rydesky
Hospitality:	Kathy Liska & Marjorie Williams
Volunteer Coordinator:	Sue Looney
Membership & Database:	Jane Baldwin
Newsletter & Website:	Gina Docherty
2016 Statewide Master Gardener Conference:	Barbara Baker
Lifetime Achievement:	Lynne Opstad
Grants:	Barbara Baker
Pioneer Home:	Erma MacMillan (design)
	Lynne Opstad
Volunteer Coordinators:	Julie Ginder, Joyce Smith, Lynne Opstad

