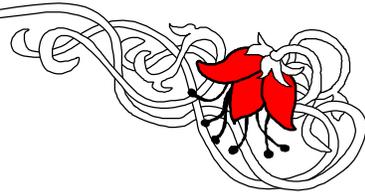


Anchorage Chapter



Volume 8, Issue 11

# ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER November 2006

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From the President's Corner  
Dana Klinkhart

It was nice to be home in time to catch the fall foliage showing its color in October. The mountain ash decorated the city with its red berries and various shades of yellow and apricot leaves. Ornamental plum trees and the cotoneaster joined the show, too. Once the leaves fell, however, all that I had to admire in the yard was the colorful sedum commonly called 'Autumn Joy'. It is this late bloomer that has had my attention this fall.



The umbrella-like flower heads are pink at first and then they change to a dark rose color in October. The light green foliage creates a wonderful contrast with the blossoms of this succulent. The Sedum 'Autumn Joy' or Sedum 'Herbstfreude' grows to a height of 18-22 inches and likes to be placed in a well-drained, sunny garden bed. It doesn't seem to require a particular type of soil and what's more, the butterflies and other insects like it! To top it off, it is reported to be disease resistant. I waited to pick the blooms until frost and then brought them in to arrange in baskets and vases to dry. Their texture and color blend nicely in the home. The thought of winter doesn't seem as grim with colorful reminders of the garden.

This herbaceous perennial fits right into our climate, too. It's zoned for 3-10 and it can be divided in the spring or fall. The late fall is my preference to divide this stonecrop rather than wait until spring when the plant slowly makes its appearance. There is plenty to do in the spring as it is. I plan to keep my eyes open for other varieties of Sedum for my garden. They are so versatile and easy to grow. They fit right in with my plan to make gardening easier.

Preparing the garden for winter is usually the clue that gardening is over. However, our next association program meeting on Monday, November 20<sup>th</sup> suggests otherwise. This event promises to inspire gardeners. You are invited to bring samples of creative garden art. These can be items that you have purchased or handcrafted. So mark your calendar and plan to bring art from your garden to share.



## Good, Bad or Ugly

Jo Anne Banta

I have some good garden news, some bad garden news and even some ugly garden news, and it's all come from Ayse Gilbert, artist and plant authority supreme. Ayse (I-sha) was our speaker at AMGA's October meeting; her topic, "The Good, Bad and Ugly" on the 2007 garden scene.

First, the UGLY items: California's Heronswood Nursery, for years the source of unusual desirable plants, is no more. It's a long story involving several big names; but suffice to say, once its uniqueness was discovered, Heronswood was purchased by George Ball, Junior, of Burpee. His promise that the nursery would be re-created in Pennsylvania and that "... it will remain the same," proved false when Burpee ran into financial trouble. As of May 2006, no more wonderful nursery stock from Heronswood. Next on the ugly list is White Flower Farms which has decided not to ship to Alaska any longer. Its reasoning: too cold, people too difficult to work with, too many shipping problems. Last, but not least, are the big box stores that ship in beautiful perennials only to kill them off by giving them no water and no care. Ayse would like to see these outlets handle only annuals.

The BAD news nurseries are those that refuse to ship outside the continental United States, despite the fact that both UPS and Fed Ex are available to them. Some outlets do not even know that Alaska is a state. Other "bads" are nurseries and people who give away, sell or propagate invasive plants – Siberian tea, Himalayan impatiens (Washington orchid) and loosestrife, for example. Bad also are those plant sources that offer only a limited selection. We would all prefer a nursery catalog filled with broad varieties of seeds and plants.

Now for the GOOD: Number one on the list is the computer site Dave's Garden ([davesgarden.com](http://davesgarden.com)) It is the watchdog for nurseries, rating 5,000 different plant sources, providing direct links to comments from customers. The site lists the top thirty nurseries. You may use Dave's Garden to locate a certain plant or to pull up nurseries by city and check them out. Others among the "good" are some of Ayse's favorites. "Reaths" is number one for peonies; it has a wonderful selection and ships good roots in the fall. "Digging Dog" in Albion, California, is easy to deal with and provides good shipping. "Forest Farm" publishes a great easy-reading catalog and will ship trees up to four feet tall. "Seneca Hill Perennials" is nice to deal with and carries beautiful woodland perennials. "Joy Creek", outside of Portland is a good source for clematis and shrubs. Ayse also recommends a wonderful magazine, *Gardens Illustrated*, which is published in England and is available at Borders and Barnes and Noble.

Ayse suggested some of her favorite plants for 2007. *Dracocephalum* is a hardy flower that will add bright blue

to a rock garden or a main garden. It is available from both Forest Farm and Digging Dog nurseries. *Phlomis tuberosa* is worth trying, especially since the moose don't like it. *Berberis* has sulfur-colored blossoms and adds fall color with berries. *Rehmannia*, Chinese foxglove, will produce a big show with little care; it grows to four feet. Rated Zone 9, it should be grown as an annual here. Seneca Hill Perennials carries a new peony-poppy type, *Glaucidium palmatum*, that Ayse recommends. She also loves the purple *Tradescantia* that you see growing in New Sagaya's planters. This can be hardy, but watch carefully in the spring because it looks very much like grass.

Today's plastic pots resemble terra cotta and are much lighter, easier to handle. In the fall, Ayse simply dumps her potted perennials upside-down and takes off the pot. She removes the dead foliage in the spring and keeps what is still alive.

Refreshments by Verna Pratt and Annie Nevaldine featured a delicious salsa made nearly entirely from Verna's garden. Annie brought her 2007 Alaska Garden Flowers calendars, which sold quickly. (A portion of the meeting's sales go to AMGA.) Mike Rheinschmidt won the door prize, a pair of tiki torches. Don't forget, next month bring your favorite garden ornament to the meeting. See you there.

## Send Tree and Shrub Questions to Anchorage TREErific

Nickel LaFleur - Anchorage TREErific member

Anchorage TREErific is a community group with a mission! Our mission is to "enrich our community through the planting, caring and promotion of trees." Anchorage is blessed with wonderful parks, beautiful trails and amazing access to parks and forests, but we still feel that it deserves to have more trees. Not to mention the fact that we need to be taking care of the ones that we have. So, in addition to our desire to educate, promote and plant ... we'd like to share our love of trees.

One way would be to contribute to the Alaska Master Gardener newsletter by having readers email us at [TREErificAnchorage@yahoo.com](mailto:TREErificAnchorage@yahoo.com) with their questions on trees and shrubs. It will be our goal to answer each of them and publish a few in the monthly AMGA newsletter.

We welcome the public to our next educational meeting on November 15<sup>th</sup> at 6 pm at Russian Jack Chalet where we are excited to be hearing from Bob Boyer (past president of the Alaska Pioneer Fruit Growers and owner of a couple orchards) who will talk to us about his successes and failures in raising fruit trees in Anchorage. If you want to know more about all the wonderful apples that will grow in Anchorage (cherry and pear trees, too) mark your calendars for Wednesday, November 15<sup>th</sup> and join us at the Chalet.



## A Tribute to Lenore Hedla

By Julie Riley

Gardening author Lenore Hedla passed away on October 16, 2006 at the age of 91. She was a strong supporter of the Cooperative Extension Service and the Master Gardener program. Her husband George was in the first Master Gardener class taught by Wayne Vandre in 1978.

I first met Lenore at one of their 'wild' parties in June. This is when the wildflowers along the edges of the garden were in full bloom. Anybody who was anybody on the Anchorage horticulture scene would be there. The lady'slipper orchids would be beautiful and wine would flow. It would be pointed out that the empty bottles filled with water were perfect to collect heat for growing warm season vegetables. It was at these events that it became clear there was a division of labor in the Hedla household. The vegetables were George's domain and the flowers belonged to Lenore (although George did take up growing dahlias).

The garden was huge and encompassed a series of spaces around the entire perimeter of the house with a small patch of vegetables on the bluff. I remember Lenore taking me down the long wooden walkway that led to their spectacular view of Cook Inlet. She pointed out a solid patch of dwarf dogwood along the edge of the woods and said, "You have to keep the grass out to keep it looking good. Sometimes I cut the grass down with the weed-eater". Not only was Lenore planting perennials, she was managing the native vegetation that grew on their property. If you wanted to know if spring was early or late, you called Lenore. After all, she planned her wedding around when the birch leaves would open.

Lenore belonged to the North American Rock Garden Society long before the Alaska Rock Garden Society existed. On the back patio a waist-high box provided a special growing space for some of the diminutive species she got from around the world through seed exchanges. Lenore introduced me to many new perennials. In fact, she seemed to abhor large plantings of annuals. I'll always remember her garden for what I have come to think of as a classic Alaska combination of perennials— blue delphiniums, red maltese cross and orange trollius stacked according to height and blooming at the same time. I remember subtle color combinations, a steely purple-flowered primula paired with the purple foliage of *Viola labradorica* and a hosta with creamy, rather than white, variegation. Lenore also introduced me to unusual species of common garden perennials such as *Trollius pumulis* and *Clematis integrifolia*. I'll always cherish the piece of Aleutian speedwell that she gave me. Those of you who have taken the Master Gardener course probably remember my story of how I almost killed it.

For all of Lenore's formality and precision with language, if you spent a little time with her there would always be something she'd say that would cause you to raise your eyebrows. She had her opinions and they weren't necessarily always along the strait and narrow. One of the things that would get Lenore's hackles up would be to ask her when her garden would be at its peak. She didn't believe in peak bloom and would say a garden has many peaks. She did agree with Seattle-area author Ann Lovejoy about integrating the use of shrubs into the perennial border.

The earliest versions of Lenore's book, **Gardens for Alaskans**, are a treat to read. In addition to the text, Lenore also took most of the photographs herself. Later on she would lament that by including pictures of people, the books became easily dated. But that's one of the things I love— seeing pictures of great gardeners I never knew like Aline Strutz, famous people that I didn't know gardened (Elmer Rasmussen and Pete Zamarillo) or young versions of Janice Shamberg and Wayne Leiser. Jane Hafling, who designed the Alaska Master Gardener Association logo, is pictured in the 1974 edition.

Lenore's latest book, **The Alaska Gardener's Handbook**, published in 1994, was used as required reading for the Anchorage Master Gardener course for a while. The book is still the best we have on gardening in Southcentral Alaska. The flower section is the largest, but Lenore includes a chapter on just about every gardening topic pertinent to Alaska.



After George died and Lenore got to the point where it was difficult for her to garden, a string of gardeners kept the grounds intact. Suzanne Forester is probably the longest standing gardener that Lenore had and was also her friend. Master Gardeners Bruce Jokela and Marge Jordan also had the honor of caring for Lenore's garden. At the end, Master Gardener Dell Kuk was one of Lenore's caregivers. Perhaps it's fitting that Lenore passed away at the season's end in October. Her writings however, will continue to inspire and help us dream of springs to come.



## Orchard Report

By Tami Schlies

This was a good year for fruit yield at our house. Almost every apple tree produced fruit, and the Evan's cherries actually produced enough for a couple of pies (well, would have if my son had not had a feast one day while he was looking for duck eggs in the orchard.) The Opal plums and Dan's Yellow produced their first plums and were quite delicious. A handful of honeyberries and gooseberries, buckets of strawberries, and enough currants for a few jars of jelly round out my fruit larder for the year. The kiwi sulked after finally being planted in the ground this year, but will hopefully spring back next year – they were producing fruit while in the pots.

I noticed when eating green fruit from my Norland tree earlier in August (yes, I am an avid green apple muncher. I can't help it.) that while the fruit was juicy and good, it had a brown layer inside, as if it had oxidized. This tended to be more prevalent in fruit on the southwest side of the tree. After doing some research, I believe it is brown heart. Brown heart is believed to be associated with cool, wet weather and high nitrogen fertilizer and is caused by high levels of CO<sub>2</sub>. My orchard is in the poultry yard, thereby getting plenty of nitrogen. I also fertilized with bone meal and greensand this spring; the nitrogen content of the bone meal (6-12-0) may have been too much. The older the fruit got, the more apples were affected by the browning.

Brown heart can also be more severe in fruit when watercore is also present, as the accumulated fluids prevent adequate gas diffusion in the tissues, so it is not surprising that later in the fall I noticed my large Norlands exhibiting glassy, water soaked looking flesh at the basal end; a classic watercore apple. Experts believe that late in the season if conditions are right (low night-time temperatures and plenty of rainfall), sap is delivered to the fruit cells too quickly for them to absorb, resulting in the intervascular cell spaces filling with fluid. High light intensity and temperatures exacerbate watercore symptoms, explaining the higher concentration of affected apples on the southwest side of my tree. Larger fruit also tend to develop watercore more than smaller fruit.

Calcium plays an important role in both brown heart and watercore. I added Quickcal earlier this spring, but obviously not enough. I also foliar sprayed with a weak solution of boron, but the publication from UC Davis on Postharvest Technology states that high fruit boron may also contribute to watercore. I intend to have the soil in my orchard tested this fall to verify how much calcium and boron is actually available to the trees. Although watercore is unattractive, it does not lower fruit quality or flavor of apples if they are used before the accumulated sugars begin to ferment. Next fall, taking sample harvests from the southwest quadrant of the tree early on and

checking for browning or watercore will be a good indicator of when I should harvest to prevent watercore.



## Making Jam and Jelly

By Tami Schlies

Jams and jellies are a fine balance of four essential ingredients; fruit, pectin, sugar, and acid. Each type of fruit provides at least some natural pectin and acid, with slightly under-ripe fruit providing slightly more than the fully ripe counterpart. This is why many recipes suggest using about one-

fourth under-ripe fruit, so the fully ripe fruit balances the flavor of the sugar, while the less ripe fruit helps gel the mixture. Over-ripe fruit will yield runny jelly or jam.

Pectin is concentrated in the skins and cores of various fruits, which is why many recipes boil the whole fruit to make the juice for jelly. Excessive cooking – too slow or too long – can reduce the gelling property of any pectin. This is also why boxes of commercial pectin require you to work in small batches, as the longer cooking time required to heat larger batches zaps the pectin into uselessness. Today most commercial pectin is made from the white inner part of citrus fruits, but in the old days apple juice was added to less pectin rich fruits to make them gel.

Like pectin, acid is an essential component in the gelling of fruits. Many recipes call for the addition of lemon juice in order to bring the acid ratio into balance. To determine if the fruit you are using needs lemon juice, compare the flavor of your fruit juice with the tartness of a mixture of 1 t. of lemon juice, 3 T. water, and ½ t. sugar. If the juice is not tart enough, add lemon juice before making jelly, up to one tablespoon per cup of fruit juice.

The final component of jam or jelly is sweetener. Sugar helps the gel to form, is a natural preservative, and for most people improves the flavor of the product. I myself prefer the flavor of the fruit to shine through, which is why I like the Pomona's Universal Pectin, a low-methoxyl pectin that uses calcium to boost its gelling power with less sugar. I use this for sweet fruits like strawberries and raspberries. However, very sour fruits, such as currants or wild blueberries, require more sugar, and I make jam and jelly without added pectin for these fruits. To make these fruits gel, sugar is added in an almost cup per cup ratio with the juice. I made an amazing currant jelly with nothing but 4 cups of fruit juice and 3 cups of sugar cooked to 220° F on a candy thermometer.



## South Central Peninsula MG News

By Rosemary Kimball

It is sooooo good to be back from the Big Island. I think I've said that before though. This time we got the very noisy earthquake and Kona weather (hot, humid, no trade winds). Fortunately we were on the Hilo side of the island and the house we were taking care of did not have any structural damage but did lose a lot of glassware, the ceramic escargot plates, and knocked the pictures askew. Our power was out for three hours which, under the circumstances was minimal. At the Honolulu Airport the auto flush toilets wouldn't work and they were shut down for 13 hours. Use your imagination there...

A friend took us to the 10-acre garden of another friend... Whow! is all I can say. Marie had a list of the trees and fruits that she had planted by botanical name and Google "Hylocereus undatus" to see what she served for a treat. I know we ate more than a dozen between the four of us! Heaven! We came back with bags of different fruits. Some of them I was able to juice, freeze and put in the cooler to bring home. (We went over to Hilo with strawberries, jams and salmon and came back with Hawaii's bounty!) Interestingly, she had, in one of her irrigation water tanks, tilapia. Water there was catchment and power was solar. She had very well thought out dwelling arrangements.

I commented to our "landlady" about the most beautiful, cheap garlic that was available at the Farmers' Market and she said it was resold from Gilroy, California's crop! Why on earth do local market vendors get prettier garlic than we do at our Alaskan grocery stores?

I've refined what it is that I like best about Alaska: there are no 3-inch centipedes crawling out from under the bottom shelf when you're picking up cans from the floor after the earthquake; there are no cockroaches attacking pots and pans that you leave around at night- ditto ants; and the salt can stay in its calabash on the back of the stove without turning back into sea water.

I have finally solved the problem of never enough scallions: Costco! I was short before my transplants came in and had my neighbor pick me up a bag. The ones I didn't use immediately, I heeled in the ground and at the end of

October I've moved them, with soil on the roots, to a bucket in the entry way and I still have enough to last until Christmas.

Seed catalogs are as bad as local retailers (Halloween and Christmas sharing equal space mid October!!) for pushing the season. I can remember when the T&M came first thing after the New Year and here it is mid-October and its arrival is still the first.

It's almost pumpkin time. JD Megchelsen, grower of the 1019 pound State Fair record holder, is going to harvest his seeds November 4th at Safeway in Kenai. Informally, the MGs are going to gather there and then go out to Pad Thai for a plotting session for the new year when we do an open-to-the-community lecture series with homemade cookies to go with the hot tea and coffee. Ramrod Janice is just back from a 2-day conference with ideas and, best of all speaker commitments! That woman doesn't sit still!

The food will be good and the company better; come on down.



Cacao Pods in Marie's yard in Pahoa, HI



At the Hilo Farmer's Market: papaya, star fruit, sour sop, persimmons, avocados



## Bird Chatter

– The Alaska Botanical Garden has moved their office closer to the garden. Their new address is 3701 East Tudor Rd., Suite 203 between the Thai Kitchen strip mall and car wash. The phone number has remained the same, 770-3692.

– Mike Conti, CES I PM Technician, is also a photographer. He recently won Best of Show in Rarified Light for his digital image titled “Cold Snap”. The exhibit is now on display at the Anchorage Museum of History & Art through November 19.

– YOUR VOTE COUNTS! Community Councils reported that one vote gave [Master Gardener] Ann Spohnholz the nomination for State Representative, House District 21, in the Primary Election in 1996.

– It was Martha Stewart’s romantic involvement with George Ball, Jr. that resulted in Heronswood Nursery being sold, or was it bought? Come to AMGA meetings for all the best gossip!

– It is believed that the oldest living tree may be a yew in a church yard in Perthshire, Scotland. A small-leafed lime, growing at Westonbirt Aboretum, Gloucestershire, is estimated at 6,000 years old.

– MG Mel Monsen’s 6 ft. tall fig in a 100 lb. pot bore figs this year (and out-grew his greenhouse).

– The things Master Gardeners do .... In the dark and the rain Margaret Love and her husband, Jim, chopped up a pile of leaves with their lawnmower so Julie could have a “visual aid” for the Norma Goodman Show.

– UAF Cooperative Extension Service has announced agents and specialists will go to 11 month contracts unless the individual can come up with a month’s funding for their salary.

Q: What does the letter “A” have in common with a flower?  
A: They both have bees coming after them

Q: What do you get if you divide the circumference of a pumpkin by its diameter?  
A: Pumpkin pi

Q: Why do potatoes make good detectives?  
A: Because they keep their eyes peeled.

Q: What do you get if you cross a 4-leaf clover with poison ivy?  
A: A rash of good luck.



## Master Gardener Makes the Most of a Moose

Jo Anne Banta

Master Gardener Carol Ross is an expert when it comes to living off the land. This year while hunting in the Matanuska valley, her son bagged a huge moose: 60-inch antlers, 800 pounds of meat. Her stories of how they utilize every last bit of the animal are enough to warm the heart of any Alaskan.

When they are done butchering and packaging the prime meat, the other work begins. Carol and her family grind the smaller meat portions for hamburger and sausage. This year they got 84 one-and-a-half pound packages of hamburger, using 10% moose fat. (Carol says that’s for four families.) The Ross’ make both breakfast sausage and a special Polish sausage containing jalapenos and cheddar. They boil the bones, strain the broth and can it as soup stock. The gristle and its clinging meat becomes dog food and goes into the freezer. Even the tallow gets used; it is cooled and rolled in birdseed to become winter food for hungry chickadees. Oh, and did I mention that while waiting for her son, Carol picked three gallons of blueberries?

## Master Gardener Fall Poem

By Margaret Simon

The parsley is pesto-ed,  
The leeks are tart-ed;  
The garlic is plant-ed,  
The moose fence is dismantl-ed  
and the gardener is...  
relaxing in her reading chair  
planning the next growing season!  
Do we ever quit?

## On Lenore Hedla's Passing

From JD Megchelsen, grower of the 1019 pound pumpkin  
State Fair record holder

*She will be missed. She passed on her passion of gardening in this great state to so many. I never had the fortune of meeting this exceptional gardener, but I certainly captured her heart and soul in her book. For that I am forever grateful to her for sharing with so many. I am sure she is at peace in the eternal garden.*



## Making Jam & Jelly CONTINUED FROM PAGE 4...

An example of a few fruits that have enough natural acid and pectin to gel with only sugar include crabapples, cranberries, currants, gooseberries, lemons, wild blueberries, and plums. Sour cherries may have enough pectin and acid if they are not over-ripe, as well as chokecherries, elderberries, and grapes. Fruits that always need added pectin and acid include apricots, peaches, pears, prunes, raspberries, and strawberries. For those who don't like to rely on the grocery store pectin to make jam or jelly, you can make your own liquid pectin out of apples.

### Crabapple pectin

2 pounds sliced, unpeeled crabapples  
3 cups water

Simmer while stirring for 30 or 40 minutes, adding water as needed. Put the mash into a colander lined with cheesecloth and set it over a bowl and squeeze the juices through. To clear the juice, heat it and pour it through a jelly bag that has been pre-moistened in hot water.

### Tart Apple pectin

4 pounds sliced apples with peels and cores  
8 cups water

Simmer for 3 minutes. Press apples through a sieve to remove cores and skins. Return juice to pan and boil until reduced by half. Clarify as above.

Pectin can be used right away or frozen in small amounts (half or whole pints) or canned for future use. To use it, add 4-6 tablespoons of pectin per every cup of prepared juice (experiment first with the pectin).



Over the river and through the woods  
Trot fast my dapple gray.  
Spring over the ground  
Like a hunting hound  
On this Thanksgiving Day, Hey!  
Over the river and through the woods  
Now Grandmother's face I spy.  
Hurrah for the fun,  
Is the pudding done?  
Hurrah for the pumpkin pie.

- English folksong: *It's Raining, It's Pouring*

## Gardening Calendar

### November 2

"Invitations of a Flower" - Making cards using pressed flowers. Anchorage Garden Club program by Rita Wright of the Valley Garden Club. Pioneer Schoolhouse, 3rd and Eagle, Anchorage - Starts at 7:30 PM Website: [communitynews.adn.com/agclub](http://communitynews.adn.com/agclub)

### November 9

"Winter Feeding of Birds" - Central Lutheran Church, 1420 Cordova St, Anchorage - Starts at 10:00 AM  
Wildflower Garden Club presentation by Charlotte Jenson. Website: [communitynews.adn.com?group\\_id=684](http://communitynews.adn.com?group_id=684)

### November 14-15

"Annual Holiday Flower Show" Anchorage Garden Club, Wells Fargo Bank, Northern Lights & C St; Tuesday: 1 p.m. - 6 p.m., Wednesday: 10 a.m. - 6 p.m.

### November 15

Anchorage TREErific educational meeting presents: Bob Boyer (past president of the Alaska Pioneer Fruit Growers) to talk about his successes and failures in raising fruit trees in Anchorage. 6 pm at Russian Jack Chalet on DeBarr Road. (See related article on page 2)

### November 18

"Gentians - The Soul of Blues" by Florene Carney and Jaime Rodriguez - Alaska Rock Garden Society program; Election of Officers. 2 p.m., Cooperative Extension, 2221 E. Northern Lights, Room 137.

### November 20

"Garden Art Show & Tell" (Bought or handmade) AMGA meeting, 7:00 PM - Cooperative Extension Service, 2221 E. Northern Lights, Room 137 - Contact: 786-6300

### December: No master gardener meeting.

### January 15, 2007

"Seasons in the Nevaldine Garden" - Presentation by Annie Nevaldine. AMGA meeting - 7 p.m., Cooperative Extension Service, 2221 E. Northern Lights, Room 137- Contact: 786-6300

## MARK YOUR CALENDAR NOW!



### 2007 ALASKA STATE MASTER GARDENER CONFERENCE

March 16 & 17, 2007

8:00 a.m. - 5:00 p.m.

Fairbanks Princess Riverside Lodge

Conference fee: \$100

Friday Banquet: \$30



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

Mail: 4006 DeArmoun Road  
Anchorage, AK 99516

Phone: 345-4099

Email: [amga@gci.net](mailto:amga@gci.net)

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



T hanks for time to be together, turkey, talk, and tangy weather.  
H for harvest stored away, home, and hearth, and holiday.  
A for autumn's frosty art, and abundance in the heart.  
N for neighbors, and November, nice things, new things to remember.  
K for kitchen, kettles' croon, kith and kin expected soon.  
S for sizzles, sights, and sounds, and something special that abounds.

That spells THANKS for joy in living and a jolly good Thanksgiving.

- Aileen Fisher, *All in a Word*

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For information about membership or upcoming programs, contact:

Cooperative Extension Office  
2221 E. Northern Lights Blvd.  
Anchorage, AK 99508

Phone 786-6300  
Fax Line 786-6312

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**Alaska Master Gardeners Association, Inc.  
Anchorage Chapter  
University of Alaska Cooperative Extension  
P.O. Box 221403  
Anchorage, Alaska 99522-1403**

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US Postage Paid  
Permit #107  
Anchorage, Alaska