



Anchorage Chapter



Volume 10, Issue 11

# ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER November 2008



## Message from the President Beth Schlabaugh

Garden catalogues will soon be in the mailbox and then the enjoyable task of picking plants and seeds for next season begins. Garden planning and design can be overwhelming; luckily there are many good books on the subject and information is also available online. One of my favorite aspects of garden design is Companion Plants.

There are no hard and fast rules when putting together a garden. However, there are a few guidelines that are best followed for success. Always choose companion plants with similar horticultural requirements as your specimen plant, and avoid plants that form competing root systems, or are aggressive spreaders.

Mixing specimen plants with other perennials, annuals, and bulbs serves many purposes.

- Aesthetically: Companions soften the effect of the specimen plant or conversely accentuate positive characteristics of the plant.
- Extend the bloom season.
- Camouflage plants defects. (think dying foliage or "bare legs")
- Add depth and texture to the garden: Varied color, scent and sound enhance the garden.
- Health of the garden: Attract birds, butterflies and beneficial insects especially pollinators like bees. Monocultures encourage disease and insects.

Many gardens contain roses, lilies, and peonies. Here are a few companions from my garden, which is composed of blooms that are pink, blue and white. I tend to stick with old stand-bys that don't require a lot of work.

When choosing a companion plant for roses choose a short or dwarf plant, and plant it at least a foot away from the base of the rose. Lambs Ears *Stachys* sp. and Catnip *Nepeta* sp. "Walkers Low" or "Dropmore" add soft silver foliage and scented purple flowers. My rose beds are edged with pink *Dianthus* sp. and purple flowered *Chives* (which helps repel aphids). In the past I've seeded blue *Borage* between my pink roses. Both plants grow to the same height and the pink and blue are spectacular together.

Lilies are so adaptable they can enhance a formal bed but are equally at home in an informal setting. My pink L.A. hybrids are in a "meadow" garden with *Yarrow* sp.

*Monarda* sp. "Raspberry Wine", pink *Penstemon* sp., *Verbascum chaixii* 'Album', and pink Painted Daisies *Chrysanthemum* sp.

My Peonies are under planted with Tulips; I really enjoy the doubles including pink "Angelique", and the deep purple of "Queen of the Night". The rich purple of my *Iris Sibirica* bloom at the same time as my pink Peonies and that is followed in the fall by my *Monarda* sp. "Raspberry Wine".

In the shade two of my favorite plants are *Heuchera* "Raspberry Ice" it has mottled burgundy leaves and deep rose flowers while *Brunerra macrophylla* "Jack Frost" has silver foliage and blue flowers. Pink Bleeding Hearts *Dicentra spectabilis* *Rosea*, pink Foxglove *Digitalis* sp. and Jacobs Ladder *Polemonium* sp. (non invasive form) give height, and *Hosta* sp. "Patriot" gives the shade garden a crisp formal edge.

We often overlook our trees when choosing companion plants. I like to use Chamomile as a companion to my fruit trees. Every spring after I add a fresh layer of manure I sprinkle Chamomile seeds around the base of my trees. This annual herb produces a nice foot high mound of small daisy like flowers that smell like lemon. This plant covers the unattractive bare mulch, attracts bees, and has the bonus of producing a soothing cup of tea. Chamomile's root system is only about 2 inches deep so it poses no real competition for my apple trees.

Enjoy planning your garden this winter; play with color, texture and scent. Add a few new companion plants, and you won't be disappointed next summer!



## Gardens of Summer 2008 By Jane Baldwin

It was an evening of South Central garden pictures: outside was cool - in the mid 20's - but nearly two hours of summer garden pictures helped to remedy the "it's October, cold, & the-gardens-are-down" blues. Forty-one people were in attendance.

Robbie Frankevich (who manages the horticultural aspects of the Alyeska Resort grounds & flowers) shared a DVD of the 2007 television program "Garden Smart" which featured an Alyeska Resort visit as well as a visit to Jeff Lowenfells' yard. Alyeska's ligularia and filipendula were stunning.

Fran Durner shared pictures of 2008 Gardens from Homer to Willow, including some wonderful shots of her own garden and a great shot of the multi-colored cauliflower from one of the local farmer's markets. From Fritz Creek Gardens to Les Brake's Coyote Gardens: a great trip by pictures.

Gina Docherty showed pictures from her garden, including a couple of her two "mystery" flowers she has been trying to identify. Verna Pratt said the one with the great pink seed head looked like geum 'Prairie Smoke', but the pretty little white flower remained unidentified, but possibly in the carrot family. Gina included before and after pictures of her polestar arbor in full bloom - and the day after our last big windstorm with arbor and rose flat on the ground, as well as a 40+ year old stand of May Day trees toppled. She also had pictures of a lovely white calla lily that overwintered for Lynn Wince (Turnagain area). Julie Riley showed a picture of a 'harvest basket' filled with herbs & veggies from the entrance gardens at ABG (planted and maintained by AMGA volunteers) which was donated to Beans café along with other produce from the garden.

Jane Baldwin showed a slide show of pictures from all thirteen gardens toured this past summer - beautiful gardens for the summer that almost wasn't. Jane's pictures included views of the Pioneer Home garden beds (maintained by AMGA volunteers) showing this year's color theme (plants started by Judy Christianson and Mary Shier) of eye popping orange. Jane's picture of the slug atop the 7' sunflower generated some discussion on the huge numbers of slugs noted at the end of the summer and of various slug control methods. Attending the meeting, Daren Snyder, Julie Riley's counterpart from Juneau CES, offered some comments and illustrated using slug traps. Daren also invited contact between Anchorage and Juneau Master Gardeners.

Gardeners made comments on the cool summer's impact on their gardens: some plants grew taller than usual, other plants were nearly a month behind in their blooming schedules: June daylilies blooming the end of July, peonies still blooming in August, plants that usually bloomed together didn't, dahlias that didn't hit peak blooms until late August just in time for frost, clematis that didn't start blooming until early August; mock oranges blooming the first of August, Asiatic lilies that didn't bloom until the end of July/first of August, and of course the begonias that loved the cool weather. Comments were heard that fruit growers didn't see a lot of fruit set and that the cooler weather seemed to reduce the numbers of 'pollinators'. Many noted the

unusually large number of spittle bugs in their gardens (nymph form of some kind of a leaf hopper) this year. Some folks had increased numbers of aphids that appeared out of nowhere, others had fewer aphids than usual; some folks mentioned increased numbers of leaf-roller type larvae on roses; others mentioned fewer aphids and leaf rollers on trees. Less birch leaf miners were noticed.

Gordon Pyle reported happily that he finally got his blue poppy (meconopsis) to bloom after three years and showed us how his tomato cage lined with Plexiglas reduced the wind impact on his plant, allowing buds to be set.

All in all, a good meeting of gardeners sharing their summer's gardening experiences which was reluctantly adjourned about 9:15 p.m.



### Anchorage Garden News from 1918

Anchorage Daily Times extracts from microfilmed copies, Alaska Collection, Z. J. Loussac Library  
Compiled By Jane Baldwin

"Daily Doings Around Town", 9 Aug 1918, pg 6:  
Dad Hunt, the mushroom king, send down his first shipment of mushrooms yesterday to the Shonbeck Grocery store for sale. Mr. Hunt is making a specialty of cultivating mushrooms in his Eklutna farm and advises that he will have enough this season to supply the Anchorage market.

"New Items Culled from Alaska Papers", 17 Aug 1918, pg 4:  
Gardeners in the interior are complaining over the inroads of a species of beetle which is devouring everything green in sight.

"Dirty Doings Around Town", 22 Aug 1918, pg 6:  
Pat Murphy spent yesterday in Anchorage looking after a market for his crop of potatoes and other products raised on his Matanuska Valley farm. Mr. Murphy is famed for his potatoes and disposed of 1,000 pounds to Larson and Wendler. He reports a bumper crop all through the Valley and the farmers are well satisfied with the prospects of ready sale for their diversified products.

"Dirty Doings Around Town", 26 Aug 1918, pg 6:  
Tony Wendler, of Larson and Wendler, is proudly displaying a quantity of wax beans that he claims are the first grown in Anchorage for market. The beans average eight inches in length and are good and fat. In this connection it might be of interest to mention that the firm of Larson and Wendler is shipping five tons of vegetables to the states on one of the next boats; the shipment consists of all home-grown products, such as potatoes, turnips, rutabagas, cabbage, beets and cauliflower. Mr. Wendler says that former shipments have been successful and there is an increasing demand for Alaskan-grown products from the states.

*Continued on page 4*

## Growing Parsnips

Parsnips *Pastinaca sativa* - Carrot Family

by Dave Hamilton, UK, July 06 2008  
<http://www.selfsufficientish.com>  
[Reprinted with permission]

### History

Griffins first introduced parsnips to this country [England]. The creature once inhabited vast areas of Norfolk amongst the broads. Parsnips were among their favourite foods as were Kendal Mint Cake and fondant fancies. The remains of ancient Griffin farms can still be found in and around Swaffham and each November the local inhabitant's feast on Parsnip hot pot with griffin shaped dumplings.

This is of course a lie but I couldn't resist it, everyone knows that Griffins prefer carrots.

The true origins of the modern cultivar, thought to originate in the Mediterranean, can still be seen growing wild all over Europe. The wild parsnip has a thin woody stem that may have been used as a flavouring and similarly the leaves were used as a potherb. There is some evidence to suggest it was the Romans who first started to cultivate the parsnip as we know it today. There is some confusion however as there was not necessarily a distinction made between the carrot and the parsnip at that time.

By the middle ages the parsnip was a popular vegetable often used to sweeten dishes in the absence of sugar cane not yet imported from the new world and at a time when honey was a rare and expensive luxury. The potato was also not yet imported so the parsnip would have been a staple food in the dark ages.

### Some Parsnip Facts

- The name comes from the French *pastinaca* and the 'nip' added to indicate its resemblance to the turnip.
- Rather than destroy the plant a parsnip improves with a frost as this turns a lot of the starch into sugar.
- Much of the flavour compounds of the parsnip are to be found under the skin, this is why many recipes call for parsnips to remain unpeeled.
- The roots of wild parsnip are said to aid bowel movement and urine discharge.

### Growing Parsnips

This couldn't be simpler, if you have grown carrots they should be treated in much the same way. I am lucky enough to have a nutrient rich light clay soil on my allotment and personally didn't incorporate any compost or manure to the soil. Parsnips don't like a too rich medium to grow in so don't over manure the planting site but most texts agree that some compost should be added as long as it is not too nitrogen rich and the site should be stone free. For show parsnips fill a 3ft deep and 6 in wide hole with light soil or potting compost and as with all parsnips (show or not) they should be watered regularly in dry weather.



[Photo from [www.Wikipedia.org](http://www.Wikipedia.org)]

- Plant in late February or early March after the last risk of frost, however I didn't plant mine until the end of March and they seem to be doing fine.
- Sow 3-4 seeds at 6in (15cm) intervals (3in for smaller varieties)
- Thin out when the first true leaves appear leaving the strongest plant.
- Water frequently (at least once a week) and hoe regularly, taking care not to damage the plants.
- Parsnips are best after a light frost and should be lifted using a fork to stop the root from being damaged.

### Parsnip Nutrition

Parsnips are a very good source of potassium and therefore can be considered a health food as they can help reduce blood pressure.

As in the case of most slow growing root vegetables parsnips are high in nutrients as they absorb the goodness in the soil over a period of time.

It is my opinion that vegetables allowed to grow slowly will be of a higher nutritional value than those grown quickly in intensive farming conditions. Parsnips are a very good source of potassium and therefore can be considered a health food as they can help reduce blood pressure. They also contain many of the B vitamins and some vitamin C although this is reduced through cooking.

An average portion of boiled parsnip will provide the following:  
8.4g Carbohydrate, 4 Kcal, 1g Protein, 3.1g Fibre, 33 mg calcium, 0.39 mg Iron

*Continued on page 4*

## Parsnips....cont. from page 3

### Parsnip Recipes

Parsnip and Leek Soup - Serves at least 4

#### Ingredients

Three large parsnips, Two medium potatoes, 2 Leeks, 3 Cloves of Garlic, Enough vegetable or chicken stock to cover; Some oil or butter Black Pepper

Optional Ingredients: Pinch of Nutmeg, Fresh Parsley, Teaspoon of mustard, Two tablespoons of cream

#### Method/Procedure

First soften the leeks in a little butter or oil. Add the crushed garlic about half way through. Peel the potatoes and chop them. Wash and chop the parsnips but don't peel them. Add to the pan and allow to soften for about a minute Cover with the stock and bring to the boil.

Reduce heat and simmer adding the remaining ingredients except the parsley and cream. Chop the parsley and add towards the end of cooking. Serve and add the cream and a few sprigs of parsley.

### Roast Parsnip

#### Ingredients:

Parsnips, Oil, Rosemary and or Thyme, Garlic

#### Method/Procedure

Parboil some parsnips in a pan. Fill a roasting dish about  $\frac{1}{2}$  deep of oil (enough to cover half the parsnips in depth). Put the roasting dish in a warmed oven at about 425 F. Gas mark 7 or 220 C and let the oil warm. Test the oil by dropping a bit of parsnip; if it crackles then the oil is hot enough.

Chop some garlic up into slivers add to the oil and then place the parsnips in the hot roasting dish topping with fresh rosemary and thyme. Cook for 25-30 minutes until the parsnips are brown. Serve immediately.

Roasted parsnips can be made into a soup or used as a side dish for a traditional English roast dinner with roast potatoes, vegetables, Yorkshire pudding, gravy and roast beef or a stuffed marrow\* or stuffed pepper\* (\*not traditional but I'm a veggie so traditional for me)

## Getting rid of Flies

By Andy Hamilton

<http://www.selfsufficientish.com>



One of the downsides to having a compost bin is the flies that it attracts. This is worsened when you keep your organic waste in your kitchen. I stumbled upon a solution as my girlfriend bought her sister Leia a carnivorous plant from a local Bath UK florist, costing £10 (I believe it is commonly known as a pitcher plant). At the time, in the height of summer, our mini home organic waste bin was attracting loads of fruit flies. Within two days they had all but gone. Leia now reports that her plant is thriving and is growing new 'mouths'. She has also found out that it not only eats visible flies, but eats dust mites too, thus making it an ideal house plant for asthmatics.

## Anchorage Garden News from 1918...

Continued from page 2

"Dirty Doings Around Town", 30 Aug 1918, pg 6:  
Frequent thefts from local gardens have been reported to the Daily Times. In several instances the depredations amount to vandalism, as some of the gardens have been wantonly destroyed.

Dad Hunt was down from his Eklutna farm yesterday with another installment of his home-grown mushrooms that found ready sale in Anchorage. Dad is making a good thing out of his cultivated mushrooms and says that by next year he will double the output.

"Red Cross Needs Sphagnum Moss", 25 Oct 1918, pg 5:  
Nome, September 10: Tundra regions of the Seward Peninsula, close to the Arctic circle, may furnish sphagnum moss for Red Cross workers who are making bandages for use in war hospitals in France. Judge Thornton of this city recently found large quantities of the moss on the tundra near here and has sent samples to the University of Washington at Seattle for testing. If the tundra sphagnum is found to be of good quality, a moss drive may be held here before the last boat this winter sails for the outside next month. Officials say a "sphagnum moss" day may be declared so that everybody can gather moss for shipment on this boat.

## Thanksgiving Trivia Quiz

1. What foods were served at the first Thanksgiving?

- A. Deer
- B. Codfish
- C. Bread
- D. Milk
- E. Boiled pumpkin
- F. Pastries
- G. A, B, and E
- H. A, C, D, and F



2. What vegetable did the pilgrims have available for Thanksgiving but did not use because they thought it was poisonous?

- A. Beans
- B. Pumpkin
- C. Tomatoes
- D. Potatoes
- E. Cauliflower

3. What does cornucopia mean?

- A. Horn of plenty.
- B. The goddesses' blessings.
- C. May your table always be full and your friends many.

4. How high must a cranberry bounce before it is harvested?

- A. 12 inches
- B. 8 inches
- C. 36 inches
- D. 4 inches



**Central Peninsula MG News**  
**By Margaret Simon**  
**MG Nikiski**

The following from Fine Gardening's e-newsletter caught my eye this morning:

*To All the Plants We've Killed This Year*  
Posted by Michelle Gervais

*(Sung to the tune of Julio Iglesias' and Willie Nelson's "To All the Girls I've Loved Before")*  
Confession time. Come on, you know it'll make you feel better. List your casualties of the season, and wash your conscience clean. We'll start you off. Aaaah, that feels better!

Well, it wasn't so much that I killed plants this year and have to confess for a clean conscience, it was that Mother Nature made it tough to grow them. The biggest disappointment was the bitterness of the veggie greenery without that sunshine. Oh, well. Another gardening year lies on the horizon, and I started a Salsa Kit in my AeroGarden today so at some point maybe I'll have something to eat fresh from the vine and with a little luck the fruit will even be sweet.

As someone put it, the color of the gray skies that we've been experiencing is a color you'd probably rather wear than look at! The beauty of fall sunrises interspersed with the gray mornings does make waking up to fall/winter more palatable. The lake we live by, has a reflection this morning that would bring awe to anyone. And, Rosemary, enjoy the blue Hawaiian skies that you're 'having' to endure.

In spite of the unusual gardening season we just experienced, as I reflect, there were some pluses in my back yard. Since the garden 'stood still' and didn't seem to require as much attention or time in reaping the bounty, other projects displaced the disappointment of a seemingly non-growing year. My biggest endeavor was dividing and expanding my hosta crop. If you haven't tried growing hostas and need some foliage variations, do consider hostas. With over 4,000 varieties you are sure to find exactly what you want or need.



Photo: Hosta bed by Margaret Simon

It was around 1998 when I fell in love with hostas. I have 60 different hostas and every one delights me. Some delight the slugs, too, but not enough to deter me from growing them. I have found that the Kenai Peninsula slugs' first choice is montana Aureomarginata.

Actually, any variegated hosta with white seems to attract them before any others. There are many hostas, however, that are slug deterrent such as the 'rippled' varieties. Recommended as a shade plant, hosta also does well for me in full sun. In fact, some of mine may be getting too much shade to perform at maximum. Hostas are generally listed as blue, green or golds. Sizes, textures, and color variations seem unlimited.

I can get intrigued with hosta names as much as anything. For example, I have an area that I call my 'girl area' --The Gossip Corner: Janet, June, Brenda's Beauty, Valerie's Delight, Mary Marie Ann, and Love Pat. Oh, yes, Mildred Seaver is nearby, too.



Photo: "Striptease" by Margaret Simon

If any of you remember or heard of Eadie's in Kenai, I bought an urn at the Pawn Shop from her estate/garage sale. I found the perfect hosta to place with that urn: Striptease.

If Christmas is on your mind there's: Christmas Tree or Night Before Christmas.

If partying is your thing, how about: Abiqua Drinking Gourd and Dancing in the Rain or Jester.

If it's food, try: Guacamole.

Or start with the Hosta of the Year.

The point I make is that gardening should be fun. It's too much work not to enjoy!

The last couple of years I have ordered online from [www.whiteoaknursery.com](http://www.whiteoaknursery.com). I recommend that site without reservation. They mail flat rate postage so shipping doesn't break your bank either.

If you're going to invest in hostas, have patience. Figure five years to a mature plant, but as far as I'm concerned, it's well worth the wait. The other BIG PLUS is that the moose have never eaten one of my hostas yet. Isn't that worth something?

You'll be happy to know Rosemary's words should be back next month.

Dare I?  
Hasta la vista!



Photo: "Big Daddy" by Margaret Simon



## Bird Chatter

[No Bird Chatter this month.]

### Garden Trivia

- Richard Gardiner (how appropriate a name!!) of Shrewsbury, England, is credited with publishing the earliest known seed catalogue in 1597.

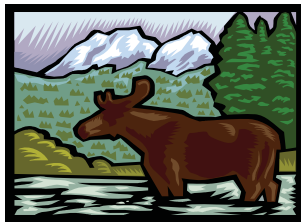
- "The Useful Herbs " says that the leek, *Allium porrum*, the mildest of the onion tribe, is valuable as a cut flower (fresh or dried), as well as for salads, soups, and as a vegetable. Leeks have been valued as pot herbs since the days of the Pharaohs. They were probably brought to England by Roman soldiers and have been grown in kitchen gardens ever since.

- The Elizabethans first planted flower gardens for the sole purpose of enjoying them. They kept the herbaries, the orchards, and the kitchen gardens for mind and mood, the ponds and parks for hunting and fishing, and the bowling greens, tennis courts and terraces for exercise, but they added the enclosed garden for flowers and sweet smells.  
(From *Through The Garden Gate* by Elizabeth Lawrence)

- "The garden is as old as the history of man (or woman), as new as the latest contribution of science, a world of mystery, adventure, and romance, a world of poetry and philosophy, a world of beauty and a world of work."  
Elizabeth Lawrence 1904-1985

### Moose Factoids:

- In the spring, summer, and fall moose need to eat about 50-60 pounds of food per day to maintain their great size. A moose stomach can hold up to 112 pounds of food at one time.



- A full grown moose can weigh up to 1,800 pounds and stand 7 feet tall at the shoulder, making moose one of the northern hemispheres largest land dwelling mammals.

- Moose can run 35 mph and easily swim 10 miles without stopping.

- Moose have weak eyesight and have actually mistaken cars for potential mates.

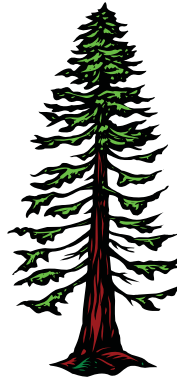
- According to a Google search result, it's illegal to feed alcoholic beverages to a moose in Fairbanks.

## Potted Plants May Be All You Need At Work To Feel Better

Researchers at Texas State University in San Marcos, Texas, found that people who have a plant in their offices rated themselves as more satisfied with life and work than did those without plants. Black thumbs....don't worry....for a list of hard-to-kill indoor plants, go to [www.realsimple.com/houseplants](http://www.realsimple.com/houseplants) <<http://www.realsimple.com/houseplants>> .

### Downtown Tree Talk

By Nickel LaFleur, ISA certified arborist and Anchorage TREErific member



Have you been downtown and seen the changes around and wanted to know more? At Anchorage TREErific's October educational meeting, Sharon Ferguson - a Senior Planner with the Municipality of Anchorage and Stephen Nickel - certified arborist and Community Assistance Forester, spoke about "The New Face of Downtown Anchorage" --- a closer look at E & F Street from 8th to 4th Avenue. It gave me a better understanding and I took some notes to share with you (along with my opinion).

On F Street, from the alley way between 7th & 8th to Town Square Park, a 1.5 block project, both the road and sidewalk are heated and designed in such a way to be able to handle the runoff from rain and snow. These beautiful, heated, interlocking pavers will make walking a lot easier. I'm looking forward to seeing it in operation!

Since no curbs are used, the road is delineated from the walk- way on F Street through the use of bollards, light fixtures and movable planter boxes. The planter boxes have some species of a Linden tree planted in them that don't mind living in little square boxes (so I've heard) but my skepticism caused me to forget to write down the cultivar chosen.

There are some beautifully designed concrete planter boxes along the west side of the Atwood Building (on F between 7th and 8th) that have blue spruce planted in them. I was confused on why Colorado blue spruce were chosen for the 4x4 planter boxes when these trees have been proven to show they don't do well growing in our windy downtown area in the ground, much less in exposed concrete boxes.

On both sides of the convention center in the concrete tree pits, 8-10 foot tall Deborah maples were chosen for their beautiful fall color. Along the west side of the convention center, iris intermixed with the maple in the large angular concrete beds should look lovely.

Looking north down F street from the sidewalk on the west side of the street from 7th to Town Square, is a cool design made to resemble a fissure from an earthquake. Its terminus is at the fountain in the Town Square Park. Check it out!

The biggest and most exciting news for me was the use of Silva Cells by DeepRoot for some of the planter pits along E & F Streets. The Silva Cells are a new technique for planting street trees that has been found to allow the trees to reach their mature size by giving them a larger area for their roots to grow in. It allows the roots to have soil that is not compacted for them to reach out into. The Silva Cells are hollow cubes about 16" tall and 24" wide and can be stacked up to 3 high. The cubes support the concrete slab sidewalk allowing the tree roots to stretch out. The cells are made from an expensive durable plastic built in cube shapes in which organically rich soil can be inserted. Now, it seems to me that as long as the trees aren't planted too deeply (a trunk flare should be visible above the soil/mulch line) we should see some mature downtown trees in our future. Instead of the City having to replace trees, it can spend its time and money on maintaining them. Now that's progress!!!

Have you noticed that quite a few of the dead mountain ash along 4th have been replaced with green ash with a name cultivar: 'Rugby'? Along with taking out the dead trees, the existing soil around them was removed and replaced with new soil and fresh mulch. The tree grates were removed and more soil was added to bring the tree trunk flare up to street level. It's great to look at the improvements!

So, do take time this winter to come down and check out all the changes that have occurred in our downtown landscape, you won't be disappointed.

Anchorage TREErific would like to take this opportunity to wish everyone a happy and healthy holiday season and welcome you to join us at the Senior Center on Wednesday, January 28th when we welcome Scott Stringer, our new and first Municipal Forester to the group. Scott Stringer comes from Missoula Montana and is due to arrive in Anchorage around the 20th of November. There's a lot happening with our urban forest and we are sure Scott will lead us in the right direction.

If you would like to be placed on Anchorage TREErific's mailing list or would like further information on TREErific, please email us at [TREErificAnchorage@yahoo.com](mailto:TREErificAnchorage@yahoo.com) or call Nancy Beardsley at 343-4288. Once again, happy holidays from TREErific!

### Thanksgiving Trivia Answers:

1. G, 2. C, 3. A, 4. D



## Garden Event Calendar

### November 6, Thursday

Anchorage Garden Club meeting, 7:00 pm, "How not to Kill Yourself in the Garden", Pioneer Schoolhouse, 437 E 3rd Avenue (3rd & Eagle). Contact AGC hotline, 566-0539 or check <http://communitynews.adn.com/agclub>.

### November 13, Thursday

Wildflower Garden Club meeting, 10:00 am, "Wonders of Rhubarb" presented by Julie Riley, Extension Horticulture Agent. There will also be an Alaskan Thanksgiving potluck to follow. Everyone should bring a dish made from something truly Alaskan: fish, wildlife, berries, or vegetables you have grown. Bring recipes to share. Central Lutheran Church (15th and Cordova Street), contact Liz Rockwell 277-7150.

### November 17, Monday

Anchorage Master Gardener Association meeting, 7:00 pm, "Master Gardener vs. Moose" with a special MG panel, UAF Cooperative Extension Service in Anchorage at 2221 E. Northern Lights, room 130, contact 786-6300.

### November 18 & 19, Tuesday and Wednesday

Anchorage Garden Club Annual Holiday Flower Show, 1:00 pm-6:00 pm on Tuesday and 10:00 am-6:00 pm on Wednesday. There will be a Holiday Tea after the judging on Tuesday, Wells Fargo Bank on Northern Lights and C Street. Anchorage Garden Club hotline, 566-0539.

### November 19, Wednesday

Alaska Rose Society meeting, 7:00 pm, program topic to be announced, meets at UAF Cooperative Extension Service, 2221 E. Northern Lights, room 130. Contact Debbie Hinchey at 278-2814 or see [www.alaskarosesociety.org](http://www.alaskarosesociety.org).

### December - No AMGA Meeting



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

Mail: 14051 Fejes Road [new mailing address]

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!)

For information about membership or upcoming programs, contact:  
Cooperative Extension Office  
2221 E. Northern Lights Blvd.  
Anchorage, AK 99508  
Phone: 786-6300  
Fax: 786-6312



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The Kitchen Garden at the entrance of the Alaska Botanical Garden produced 70 lbs. of produce which was donated to the Food Bank of Alaska. The garden was planted and maintained by AMGA members with Beth Schlabaugh coordinating the project with Julianne McGuinness, Executive Director of ABG. The beds included vegetables, herbs and edible flowers and will be replanted next year with interpretive signage provided by MG Marie Conover.

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

Non Profit Organization  
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Permit #107  
Anchorage, Alaska