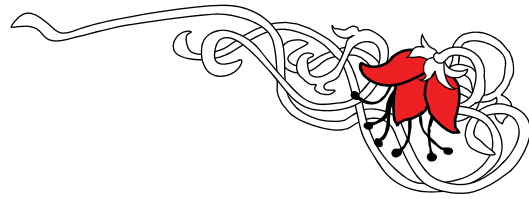


Anchorage Chapter



Volume 14, Issue 6

ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER June 2012



A Nickel's Worth from Madam President LaFleur-meister

Wow!!! What fabulous 'break-up' weather! I only washed my car once and didn't have to refill the windshield washing fluid tub at all. Thank You, Mother Nature, I'm thankful to be looking at summer weather on the horizon.

Jane Baldwin and I met up with Marge Olson and Camille Williams at the Anchorage Pioneer Home (APH) to help pick weeds, put down bark mulch and distribute steer manure around the perimeter of APH. It was a real eye-opener to me to see how appreciated our work as Master Gardeners are to everyone I encountered. Marge and Camille have assigned duties such as watering and opening doors to help with air movement in the greenhouse and 'cold frame' to a couple eager residents who take their jobs seriously. When you take your turn to volunteer, I hope you seek out Verna - their resident gardener, and Max - mister-ever-helpful, to say thanks! They have both been key in maintaining the hundreds of plants that await the landscape. Thanks once again to UAA Horticulture Department for their gift of seedlings that have been tenderly cared for and appreciated. By the time this newsletter is printed, Cam & Marge's team of MG volunteers will have it planted it all and it will be ready for your loving touch this summer. Please get a hold of Volunteer Coordinator Lynne Opstad on how you can be a part of the success of this partnership.

For those of you who haven't joined our *GOOGLE* Group, I hope you do so after reading this newsletter. We have a lot of great deals and information emailed around here. The conversation Lisa W. started on emptying out the greenhouse due to aphid infestation had me laughing many times through the different emails. I love the sense of humor that went through the subsequent MG's posts. Plus by joining us on the *GOOGLE* Group, you'll be privy to one of the first places to get information on Summer Garden Tours and more. Last year we had enough kind-gardeners to have tours on Wednesday's as well. Yes, thanks to our new directory we have summer tours lined up but things can change in a day's notice. So please go our website to find how to join. As a side-note, MG Vice Presidents Annie Nevaldine and Barbara Baker are our contacts for tour information this summer. Lynne Opstad will help out by sending out announcements as she knows them.

Speaking of the wonderful new directory, current members should have one by now. A lot of work is put into it and I understand some errors have been found. We all apologize for to the Master Gardeners affected and are sorry we missed it in our editing. If you find a misprint, please alert Membership Guru, Kathy Munk so she can keep our current Master Gardener data base up to date. And a HUGE HUG and thanks to Jane Baldwin and editing team for this top-notch directory.

Summer is here! It's time to play!!! I look forward to seeing you at our Tours this summer. Bring it on!

Treasurer's Report

Balances 3/31/12	
Checking acct	1327.18
Saving acct	9360.33
CD's	10459.35
TOTAL	\$21146.86

Revenue:	
Membership dues	760.00
Interest	2.08

Expenses:	
Awards	313.46
Hospitality	514.27
Operations	9.00
Pioneer Home	38.37

Balances 4/30/12	
Checking acct	1212.08
Savings acct	9362.41
CD's	10459.35
Total	\$21033.84



Pilates for the Gardener By Pat Anderson

Master Gardeners were delighted to learn how to keep fit and flexible from Naomi Vaughan, Pilates Certified Instructor, at the last Master Gardener's meeting. Naomi was born in Fairbanks, Alaska and has been in the Pilates community for the past 12 years. She is the mother of two children and lives with her husband in the Anchorage area. She is a certified instructor through Power Pilates New York. As an ex-athlete she has worked with athletes, dog mushers, seniors, and injured individuals. She has also worked with the Special Olympics for many years. Teaching figure skating for the Special Olympics at 16 years of age gave Naomi some great perspective about coaching and teaching. Naomi has a passion for the body and teaching others about it.

She began her talk by explaining how weight lifting shortens your muscles, while Pilates actually lengthens them. She has actually had a pupil in her class who added inches to her height! Naomi explained that twice a week, or two hours a week is required to experience improvement. Pilates strengthens you from the center (core) of your body, helps with co-ordination and balance.

While sitting correctly in chairs, pulling in the stomach, sitting tall on sit-bones with the back in a natural slight curve MGs learned how they could help their body take a new pathway to fitness and co-ordination. Naomi showed how to exercise toes, ankles, and feet to bring blood and strength to the feet. Neck-rolls are another way to enjoy a five-minute break at work, or anywhere! She once helped an elder gain circulation to their blue feet so that they were again pink and healthy so walking was a pleasure.

At the meeting, mats were provided, and willing gardeners laid on them while Naomi directed legs, arms, sitting bones and cores to the proper positions. "There are seven basic exercises we do on mats" she explained, "and we just did six of them". When she was asked what the seventh position was, she explained that in detail also.

Naomi provided Complimentary Friendtificates for anyone who was interested, to join her in one free class at the Alaska Dance Theatre! Her schedule is online: alaskadancetheatre.org. If anyone is interested in learning more call 907-277-9591: the ladies at the front desk are very helpful with any questions. She assured us, that we can all be fit and healthy gardeners with Pilates as a weekly routine in our lives!



Pioneer Home Gardens

By now most of AMGAA's 265+ membership is aware that each summer AMGAA volunteers have designed, planted and maintained

the flower beds and raised planters on the front and side of the Pioneer Home building on 11th Avenue and I Street for many, many years. Over the years, how many of you have checked out these beds to see how lovely and different they are each year?

This project is a highly visible service project - a labor of love and volunteerism. While primarily a gift to the elders of the Pioneer Home, the flowers are enjoyed by the neighborhood, pedestrians walking by on their way to town and the heavy traffic along I street. It is an AMGAA volunteer contribution to Anchorage's "City of Flowers" reputation. The planning and growing on of seeds or young plants in anticipation of summer begins early (think January). MG volunteers do the spring garden bed clean up and follow with the annual planting out of the beds near the end of May.

To keep the gardens looking their best throughout the summer, AMGAA relies on support from its volunteer MGs for weeding, deadheading, and watering. The summer months are divided in to weekly coverage with two volunteers needed. Each volunteer commits to "cover" the garden for the week. This involves two 2-hour shifts during the week. Your time can be scheduled at your convenience. Choose the time that works for you. Out of town for the weekend? Choose Monday/Thursday or Tuesday/Friday for your volunteer visits. Kids and/or grandkids in tow? Bring them along and teach them about gardening. Don't want to work alone? Grab a partner and sign up together. Intimidated by the first time and wondering how and what to do? Ask to be partnered with someone who can show you the ropes your first time out. Leery about making a commitment because your plans might change? Not to worry if you'll be sure to advise in advance when plans change. Or sign up as a "substitute" on-call volunteer.

Talking with the PH residents who come out to visit with you is truly heart-warming as they tell you how much they love the flowers and share with you their memories of their own gardens of yesteryear. People walking by love to engage in talking with you as you tend the flowers. Volunteering, sharing your knowledge and furthering good gardening practices -- isn't that really what being a Master Gardener is all about?

Volunteer Coordinator Lynne Opstad will be sending out a list of summer weeks that need coverage. Do you wonder just who these volunteers are? The answer is YOU. Please consider helping with the PH gardens this summer. Questions about PH volunteering can be directed to Camille Williams and/or Marge Olson (contact info in the MG Directory).

Master Gardener Focus: Mary Rydesky By Cheryl Chapman



A Google search turns up the tidbit that there are four deer for every man, woman and child in Cameron County, Pa., not great news for gardeners like the young Mary Rydesky, who dug up her first plot "a thousand years ago" at the family home in Emporium, the county seat, to her mother's astonishment.

"But she ultimately got into it," Mary says, and deer notwithstanding, "we must have

eventually dug up miles of yard for our gardens."

She learned about compost in Emporium too, from her Aunt Bridgie, whose property included a 1 ½-story concrete blast wall from the early 1900s when the little valley town was home to explosives companies whose products helped build the Panama Canal. The factories were long gone, but the wall remained as backdrop for a mammoth, nurturing compost heap.

"I'd walk up the slope, drop whatever I had that was fresh on top, and take whatever finished compost I needed off the bottom," says Mary. "I've always loved gardening. And dogs. Dogs were one of the three things that brought me to Anchorage."

She moved from Dallas in 2003, having been swayed on an earlier visit by the Alaska Botanical Garden ("When I came, I signed up as a volunteer right away"); the University Consortium Library at UAA and Alaska Pacific University ("I was so impressed that two schools could work together for something they both needed"); and the dogs ("Everybody took their dogs everywhere, even to work").

Mary is a pioneer in the developing field of telemedicine, which links the sick with medical care sometimes thousands of miles away. In Alaska she has collaborated with Native healthcare systems to improve lives in the villages and in the Bush, and more recently has directed distance learning and transition management, which helps companies and people struggling with involuntary, unwelcome change.

She also has gotten deeply involved with veterans separating or retiring from the military, teaching them about the new world of navigating life electronically. "Many of them are under phenomenal transition stress," she says. "They're in their 20s all the way up to their 60s, and they haven't ever done resumes. They haven't ever interviewed. Some have not been invited to re-enlist after their deployments, and some have come back to Alaska injured."

The Master Gardeners are another group enriched by Mary's Web magic. She's the one who set up the Google group and the email network that lets Anchorage MG's know about everything from a bare-root apple tree sale at Lowe's (\$7.49!) to plagues of aphids.

She and her laptop took the 2008-2009 Master Gardener class, and she databased the information and documents so everything can be located instantly by simple keywords instead of by frantic pawing through a fat, unwieldy book.

"We were all unnerved by the exam, but the laptop made it easy for me to find the answers," she says. She's worked out a similar approach to last year's advanced Master Gardener course, "Plant Physiology," with outlines, activities, announcements and a forum.

"Everybody becomes a teacher," she says. "We become a community to take knowledge forward."

"My iPad is just too much fun. I can see a mystery plant anywhere, snap a photo of it, email it to the Google group and find out what it is. It's instantaneous. It overcomes time. Wherever I am, I'm in proximity to the other gardeners.

"With computers, we've all become real-time scientists. We observe, we share, we comment and connect."

There are tremendous Web resources for learning, she says. In mid-May, a quick YouTube Google for "Alaska garden" turned up 18.1 million videos, including a seven-part "Introduction to Gardening in Alaska" from the University of Alaska Fairbanks. Googling "Alaska garden" produced 60.3 million references, and "Alaska plant physiology," 1 million, "though you need to always put on your Master Gardener hat to check credibility."

Mary and husband Dan do real-time, real live gardening at their South Anchorage home on Jarvi Drive under the supervision of Lucas, "the mayor of Jarvi Drive," a sizeable and svelte black-and-white rescue dog more hound than not.

Greenery in their attached garden room is thriving, including what may be the world's most mammoth Brussels sprout plant - at least 6 feet tall, 3 feet wide and foamed over with yellow flowers. This year it will mark its fourth birthday among the geraniums, amaryllis, and seedlings of nasturtiums, canary bird vine, onion sets, loveage and basil, squash, kale, pansies and lettuce, all on HeatTrak step mats from the Costco catalog. Come November, they're going to try heat mats under a trough of potting soil in the garden room "and see if we can have fresh vegetables all winter."

Dan, an information technologist, took inspiration from Amy Olmstead's presentation on drip gardening to banish hoses and watering cans forever. "He has drip-gardened my life on little timers," Mary says.

They've got fans blowing on the baby seedlings for a couple of hours every day to make them stout, not spindly, as per advice from Ellen Vande Visse of Palmer's Good Earth Garden School. Ellen also turned them on to Fishy Peat: Mary stirs in perlite and uses it as a seed-starting potting medium, "and the seedlings come up earlier and better, and grow faster." Squash seeds planted in her Fishy Peat mix on May 2 were a sturdy 10 inches tall on May 12.
Continued on page 7

AK Don Soil Mix

Master Gardener Don St John from the Central Peninsula shared his wonderful recipe for soil mix. The recipe works very well. Enjoy!

Tomato Soil mix
From Darrell and Jane Misner:

10 Shovels peat
2 Shovels sand
2 quarts Perlite
3 quarts steer manure
2 cups Sea-Ag fish meal
1 cup lime
1.5 cup gypsum
3 teaspoons Epsom salts

Mix well. A cement mixer does a good job.

My mix is modified as follows:

10 Gallons peat (1 shovel = 1 gallon)
NO sand
2.5 Gallons perlite this makes the mix lighter and doesn't pack down
3 quarts steer manure
2 cups Sea-Ag fish meal
1 cup lime
1.5 cup gypsum
3 Tablespoons Epsom salts

I use the mix 1 year in greenhouse; then add and mix last 5 items before using in outside raised beds.

I store peat in large garbage can with lid.
I store perlite in large garbage can with lid.
I store steer manure in 5 gallon bucket with lid.
I store Sea-Ag fish meal in medium garbage can with lid.
I store lime in 5 gallon bucket with lid.
I store gypsum in 5 gallon bucket with lid.
I store Epsom salts in zip lock bag on top of lime or gypsum.
I store scoops, gallon buckets, cups, and tablespoon in top of container it is used in. I get mine at garage sales.

If you have any questions please email. I hope this works as good for you as it does for me.

Don St John
akdon@acsalaska.net



Master Gardener Volunteer Opportunities

Call the Cooperative Extension
for community
needs:

786-6300



Master Gardener in Paradise

By Rosemary Kimball

It was a tough job but someone needed to do it so I did it...went to Hilo on the Big Island to house sit for friends. It's a whole different ball game here from late May in Sterling. The garden scene in Hilo is the same but different. There is now a blueberry that works in the tropics. It grows in the cooler part of island but they are big and very flavorful. Also up by the volcano a variety of red plum, Methley, that is suitable for the tropics. My host, Harry, is an active gardener, but is using pots in their new digs in Hilo. The basil is HUGE and is acting more like a perennial. He also has pots of petunias, pansies, and gorgeous New Guinea impatiens. The tomatoes started to ripen while they were gone. When I'd go down to feed the fish, also in big pots, they were morning snackies. Amaryllis are foundation plantings.



Jean and I did a field trip to Home Depot's garden center. The first thing that hits you is a big sign for fruit and spice trees for \$39.99. Lots of grapefruit, oranges, lemons, limes and bananas. Didn't find any spice trees but I know of one gardener that has a nutmeg tree. People here don't have to work too hard for a productive yard. The downside to all that is that the work--and the weeds--go on all year. I keep thinking of the big feeling of relief we get in October.

One Saturday after a visit to the two farmers' markets we went up to the volcano to Harry's nephew's orchid farm and picked Methley plums. Fruit butters are now a big thing at the farmers' markets and they are pretty pricey for a half pint. Since fruit butters are easy to make that's what we did with the plums. Made 11 half pints which should be worth, on the market, about \$100! It took Jean and me a couple hours to make a glorious mess with red splashes hither and yon. Jean is a joy in the kitchen as she cleans as she goes. We learned a lot about getting the seeds from the plums. She kept telling me I was in charge and I kept saying that I'd never cooked a plum in my life! Harry made really ono (good) lamb chops for dinner Saturday. Tonight he's cooking mahi mahi and Jean is making bananas Foster for dessert. (Google the recipe.) It's not my fault I'm gaining weight! The Kamis made me do it!



Fruit Compote: Volcano-grown blueberries, Methley plums, mango & papaya, with mint on top.

She kept telling me I was in charge and I kept saying that I'd never cooked a plum in my life! Harry made really ono (good) lamb chops for dinner Saturday. Tonight he's cooking mahi mahi and Jean is making bananas Foster for dessert. (Google the recipe.) It's not my fault I'm gaining weight! The Kamis made me do it!

Alooha.



**Central Peninsula
Master Gardener News**
By Guest Author:
Kathy Wartinbee

Humm ... When the cat's away?

The mice will play ... or friends will start a rock garden for you.



1. First comes down one tree (A tree, the same tree that was requested to be dropped, has been taken down).



2. Cardboard went down next with weed block on top



3. Outline the space with rocks.



4. Rock and soil moving equipment. Power, more power!



5. Here comes the soil.



6. Friends, never can have enough friends, moving the soil.

Rosemary's rock garden is a work in progress. We got pretty far in one evening and it was late when we finished.



We borrowed Rosemary's kitchen for some pizza. We will return to help.

Nuts! Cashews (*Anacardium occidentale*)
Submitted by Kathy Wartinbee

When I buy "something" it is usually in its final processed stage and I wonder where the "something" is grown, what it looks like, etc. Cashews are a favorite nut in our house. My usual curiosity of where they come from and what the tree looks like, etc. has kicked in.

Cashew trees are small evergreen trees that grow to about 32 ft. tall. They like sandy soil, have leathery elliptic shaped leaves, pink flowers, and grow in tropical climates like Brazil, India, Vietnam, Africa (Tanzania and Mozambique) and South East Asia.



The trees are grown for their nuts as well as another part called the cashew apple. The cashew apple is pear shaped. The apple is actually the pedicel (swollen stem) of the flower and is about 5-11 cm long.

The tree sets fruits and nuts during the dry winter months. There is only one single cashew nut (drupe) that grows attached to the bottom of one cashew apple. They ripen a couple of months later.

When ripe, the cashew apples may be yellow or have reddish cheeks. The skin is very thin and is easily damaged. Though apples are not popular here in the US, the apples are delicacies in other parts of the world like the Caribbean. The apples are high in vitamin C, are juicy, and have a strong sweet, with a bit of acidic taste but leave a furry feeling in the mouth.

Continued on page 6



Bird Chatter

-- Marya Morrow (MG 11/12), Queen of the MG Fur Rondy display, completed her 40 hours in 5 days. Not only did she answer gardening questions and distribute publications, but she and Lisa Wharton (MG 11/12) provided the talent for a new MG garden clinic training video filmed and edited by Joette Storm (MG 08/09).

-- MG Brenda Bissell (98/99) writes, "After 45 years in my beloved Anchorage I have made a decision to move to Florida." Last year Brenda donated tools, pots and garden art to a family from Togo. This year she gave her gardening books to the Anchorage CES office. We'll miss you Brenda. Thank you!

-- Sheryl Prewitt-Rowan (MG 10/11) lugged 250 pounds of Grower's Gold Indoor Mix from Home Depot to the CES office. What a way to count down to her final 40 hours!

-- Carrots were first grown as food in Afghanistan (according to The Eyewitness Atlas of the World, 1994).

-- Moving to a new house? Joanne Thomas (MG 11/12) will not leave any of her valuable possessions behind. She's taking her compost pile!

-- Alaska Distillery's latest creation is a hemp seed flavored vodka named Purgatory. Hopefully our state is better known for its flavors of salmon and rhubarb which have also been used to infuse vodka.

-- Hip, hip hooray! New hips for Jo Anne Banta (MG 01/02) and Julie Riley (84/85) in May. Julie plans to be back in the office by the end of June. Look for Jo Anne at garden tours this summer.

-- Did anyone celebrate Mother's Day at Taproot to learn that Mayday, Prunus padus, has been implicated in 3 moose poisonings? CES's intrepid Invasive Plants Instructor, Gino Graziano, presented the facts at Taproot's monthly Anchorage Science Pub.

-- Rumor has it that Master Gardeners selling at the Spenard Farmers Market last month included Jane Baldwin (MG 95/96), Gina Docherty (MG 95/96), Fran Durner (MG 07/08), Lynne Opstad (MG 08/09) and Christine & Trent Sexton (MG 10/11).

-- A shout out to Homeward Bound for another WONDERFUL door prize at our May meeting: a butterfly wall sculpture that everyone wanted and Anna from the Valley scored.

-- Greg Kalal has seed potatoes for sale. He is donating 50 cents from every pound he sells to Master Gardeners, so mention Master Gardeners when you buy your certified seed potatoes from him, and tell everyone to buy from Greg and pass the wealth onto us. Love it.

-- Gina Docherty found a 10" nightcrawler in a dahlia pot she overwintered in her house. The worm appeared to be trying to escape from the pot & the pot was quickly removed from the window area & returned to the back room. The dahlia is reportedly alive, but not vigorous.

CES Happenings

Wednesday, June 6: Principles of Drying & Freezing; Making Fruit Leather & Other Dried Food

Wednesday, June 13: Canning Fish and Meat; Intro to Using a Pressure Canner

Time: 5:30 p.m. to 10:00 p.m.

Location: Sons of Norway Viking Hall, 8141 Briarwood St.

Fee: \$25 per individual class

Pre-registration Required. Class size is limited.

Register online at www.uaf.edu/ces/anchorage or in person at the UAF Cooperative Extension Service, 1675 C Street, Anchorage

For more information call 786-6300

Nuts! Cashews cont. from page 5

Cashew nuts are a single seed that adheres to the bottom of the cashew apple. The nut itself is inside kidney shaped shell. When ripe the shell is a dull gray.

Cashew nuts are not like walnuts or pecans. Just cracking the outside shell to get the meat of the nut is not a good idea. Those handling the shells must be careful. The interior of the shell contains a caustic resin that causes severe burns. The shell's interior is sometimes used to make varnishes and insecticides.

Before processing the nut's shell, donning a mask, long gloves, apron, etc. is very good idea. Also, while processing, not breathing the fumes is also highly recommended.

The nut is "surrounded by a double shell that contains caustic resins, anacardic acid, a potent skin irritant chemically related to the more well known allergenic oil urushiol which is also a toxin found in the related poison ivy. Properly roasting cashews destroys the toxin, but it must be done outdoors as the smoke (not unlike that from burning poison ivy) contains urushiol droplets which can cause severe, sometimes life-threatening, reactions by irritating the lungs."*

There are different ways of roasting the shells to open them. After the roasting, the nuts are put into sawdust or something absorbent to remove the last of the caustic liquid. Then the shells are cooled, opened and then dried.

Hum ...That's a lot of work for one nut!

* Wikipedia: <http://en.wikipedia.org/wiki/Cashew>

Sources:

Tropical Permaculture: <http://www.tropicalpermaculture.com/growing-cashews.html>

Wikipedia: <http://en.wikipedia.org/wiki/Cashew>

World's Healthiest Foods: <http://www.whfoods.com/genpage.php?tname=foodspice&dbid=98>

MG Focus: Mary Rydesky cont. from page 3...

Soon the flowering baskets will go out on the deck to greet guests at Jarvi Homestay, the bed and breakfast that Mary and Dan host in their home. And it should be no surprise that Mary is helping the Anchorage Alaska Bed & Breakfast Association with its database. "We operate the bed and breakfast year-round, but the really busy season is the same as gardening season: May through September," she says.

"We always get people who want to sit around the table and tell stories, and we talk and talk and talk: connecting."

Mary took a deep lesson about connecting after a year and a half in Anchorage. "I was in a near-fatal accident - in fact, it may have been fatal, because it tore my aorta, and after that happens, you have about 5 seconds. It filleted my face and broke my skull, and the doctors said I would never think or walk again."

While she was battling for life, neighbors she didn't even know kept her yard mowed and her flower beds tended, and others across the city supported her with prayers and messages of hope and caring.

Then, eight years ago, the connection was kindness - and now, every day, with every skill she has, Mary Rydesky pays that forward.

Is Your Berry Picking being influenced by Invasive Species?

Are non-native plants out-competing Alaskan berry plants for pollinators attention and could this mean fewer berries for us to pick? You tell us. The Melibee Project Team - Dr. Christ Mulder and Katie Spellman from the University of Alaska Fairbanks - shares their research. Join them on June 8 at 6:00 pm at the Alaska Botanical Garden. They will be talking about the effects of an introduced invasive, white sweetclover, on the pollination of bog blueberry and lingonberry. They will also tell you how you can help by collecting phenology (flowering/fruitletting timing) on these species.

Their presentation is a joint venture between the Chugach National Forest, Alaska Geographic, Chugach Children's Forest, and the Alaska Botanical Garden and is part of the Project BudBurst program.

New Pruning Book Release

I am pleased to announce the release of "The ABCs Field Guide to Young and Small Tree Pruning", written by Andy G. Pleninger and Christopher J. Luley, Ph.D. and part of a visual identification series. The field guide is designed for a wide range of users: from municipal workers and home owners to arborists and landscape professionals and would be a perfect fit for Master Gardener training.

Merrill Gates
merrill@urbanforestryllc.com
www.urbanforestryllc.com

Garden Event Calendar

Monday, June 4

AMGAA unscheduled tour: 5-5:30 p.m. Forget me not Nursery (up Indian Valley Road), followed by 7 p.m. at Girdwood Alyeska Prince Hotel

Thursday, June 7

Anchorage Garden Club meeting, "Slugs" by Jane Baldwin - 7pm, Pioneer School House (3rd & Eagle, downtown Anchorage)

Thursday, June 14

A Midsummer Gala in the Alaska Botanical Garden, 5:30pm - 8 pm. Tickets on sale now - 770-3692 or www.alaskabg.org for information

Saturday & Sunday, June 16 - 17

Alaska Botanical Garden 15th Annual Garden Fair, 11am-5pm (members only early preview 10am Saturday)

Saturday and Sunday, June 16 - 17

Alaska Garden Club Symposium - Open to the public, registration required, 566-0539 or www.alaskagardenclubs.org for form and more information

Saturday, June 16

2nd Annual Weed Smackdown, 10am - 1pm, Valley of the Moon Park (rain or shine), www.weedwar.org

Monday, June 18

AMGAA garden tour field trip - Host: Collette Marshall, 3315 Patterson, 7 p.m.

Friday, July 6

Lighthouse Gardens Tea, 3pm - 7pm, Alaska Botanical Garden fundraiser. Tickets on sale now 770-3692 or www.alaskabg.org

Saturday, July 14

Mid Summer Garden & Art Faire - downtown Palmer - 10pm - 6pm, 907-746-3606 for details

Monday, July 23

AMGAA garden tour field trip, Host: Cammy Oechsli Taylor, 1333 W. 11th Avenue

Saturday & Sunday, July 28-29

Coyote Garden Tour - 10am-5pm on Saturday, 12pm-5pm on Sunday (To get to Coyote Garden at Mile 71 of the Parks Highway, turn onto Willow-Fishhook Road. Drive 7.5 miles up Willow-Fishhook Road. Signs will be posted. For more about the Coyote Garden tour call 495-6525.)

Sunday, July 29

Annual City Garden Tour, watch newspaper for further details

Monday, July 30

AMGAA garden tour field trip, Host: Carol Ross, 3401 Richmond - 7 p.m.



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

Anchorage, AK 99516

Phone: 345-4099

Email: amga@alaska.net (NEW EMAIL)

AMGA Web Site: www.alaskamastergardeners.org

(The Newsletter will be on-line in living color!)

To send concerns or information to the AMGA directly, mail to:

AMGA

P.O. Box 221403

Anchorage, AK 99522-1403

If you have questions or want to make address or email corrections, please contact Kathy Munk - munkster@hotmail.com

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

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For information about membership or
upcoming programs, contact:
Cooperative Extension Office
1600 C St., Suite 100
Anchorage, AK 99501
Phone: 786-6300
Fax: 786-6312



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