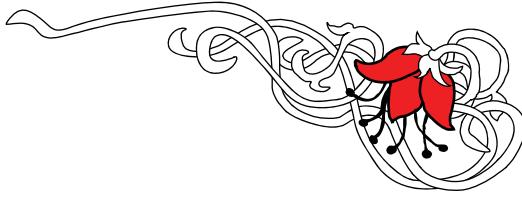


Anchorage Chapter



Volume 14, Issue 11

ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER

November 2012



A Nickel's Worth from Madam President LaFleur meister

As I gathered up my gardening tools and top-mulched the flower bed in front of our house, I began to think of all the things I have to be thankful for in my life. The influence of the Master Gardener group on my demeanor has been positive and rewarding. Being involved with the Board has enriched those friendships I've made and now it's time to 'come feel the warmth' of volunteerism with others of like-mind. Recruitment for four positions on the Board is open now with voting on candidates to be in early January. I plan on throwing my hat into the ring and I hope you will join me.

On December 15, 2012, the Alaska Master Gardener Association in Alaska celebrates its 25th Anniversary. I feel it is a noteworthy event and needs to be recognized. Do you have any ideas or suggestions for an event that could be held on a Saturday afternoon at CES? I'd love to invite all the MG I can find and ask them to join me and become a current AMGA member and celebrate the start of another 25 years in existence. Anyone interested in helping facilitate this event? If so, email me at Tagalak@alaska.net to get the ball rolling.

There are so many Master Gardeners that spend countless hours volunteering to make sure the group as a whole is taken care of, it's so hard to name them all but I'll give it the college-try. Judy Christiansen has been a backbone of the organization since day one. As a Charter member, she has served in numerous Board positions and various other MG events over twenty-five years. She's stepping down from an officer position this year (most deservedly) but I know we can call on her for guidance. Annie Nevaldine will not be on the Board but you can be assured that she will be working away in the background to promote MG. Kathy Munk temporarily retires from the Board this year but I'm hoping to see her back when time allows. Past president Jane Baldwin has been invaluable source of information for the current Board. Mary Rydesky continues to volunteer almost daily with her computer expertise and willingness to make this organization run. She is the guru when it comes to electronic voting! Cindy Walker checks the mailbox across town and does all the work associated with a Treasurer's position PLUS more. She spent the necessary hours with the IRS to make sure our organization was up to date on our 'paperwork'. Gina Docherty is silently working away handling the website and editing

our top-notch monthly newsletters. Cheryl Chapman is always willing to make the appointment and write the focus article on a deserving Master Gardener - over and over again. Barbara Baker quietly, month after month, does what's necessary to get the room ready for our meetings. Lynne Opstad, who holds the 'volunteer coordinator' position, takes a lot of time and energy to find volunteers to fill the unending tasks. Jill Shepard keeps up with the secretary position - not an easy job when you have a group not sticking to the agenda - but she does it. Lucky for us, Sandy Harrington is back working on our yearly directory and collecting photos to choose from for the 2013. If you have a great photo, email or call Sandy- the sooner the better. Sue Lincoln, Dana Klinkhart, Sharon Hoffbeck diligently put on a successful 4th year of Advanced Master Gardener classes. Still thankful to Mary Shier, Dana Klinkhart, Gina Docherty, Jane Baldwin and JoAnne Banta's for their expertise on a successful 2012 MG Conference. Thanks to Sandy and Nina at the CES Office who provide invaluable help on the phone and in person. And of course, thanks to our leader, Julie Riley who is 'everyone to everybody'. To you all (and to those I inevitably spaced out), I am thankful of our friendship and your volunteer service. I do thank you for making the Municipality of Anchorage a better place to live.

Happy Thanksgiving to you and your family. I look forward to November 19th when we hear Marilyn Barker present Autobiography of a Flower. I hope to see you then.

Treasurer's Report

Balances 8/31/12	
Checking acct	4242.83
Savings acct	12131.82
CD's	7701.33
Total	\$24075.98

Revenue: + 27.32

Expense: - 967.40

Balances 9/30/2012	
Checking	3295.43
Savings	12133.56
CD's	7706.66
Total	\$23135.90



October 15th MG Program: The Summer after the Snow By Jane Baldwin

President Nickel need not have fretted that we would not have enough MGs participating in our yearly sharing of our summer gardening experiences after a record breaking winter snowfall!

--Jane Baldwin said the 'melt' of the record snow went smoothly and pretty much on schedule. Perennials were happy with some perennial flowering periods slightly out of kilter - blooming slightly later, extended periods of flowering and that peony flowers seemed to last longer on the bush. Jane's yard is over-populated with huge

nightcrawlers who seem to be causing grass damage with their 2" mounds of worm casings appearing every 15-18" in some parts of her lawn. Jane's "experiment" for this year was germinating bachelor button seeds using moose nuggets like a peat pot: it worked.



Jane Baldwin's captured night crawler that was as long as her trowel.
Photo by Jane B.

den beautiful with early seasonal flowers which wasn't quite so noticeable in our late season visit to Marya's garden. At 6 ft tall (no staking), Marya's Persicaria polymorpha has been described looking like an astilbe on steroids. Marya captured MGs' attention with her dahlia garden and how they store and start their hundreds of tubers. Marya moose protects garden beds with "bluff" fencing - single rope around protected beds which has been working well for her, set in place when her kale crops receive their first moose nibbling.



Crocus following the snow melt at Alyeska. Photo by Robbie F.

Technology (www.nptec.com) through a link on their home page to their plant label operations at <http://www.myplantlabel.com/front.asp>.



Mary Shier's 3 inch garlic. Photo by Mary S.

--Mary Shier's presentation included her veggies. Her garlic harvest = WOW! Planted the fall of 2011, harvested in 2012. Mary says that she plants several varieties (best for us to plant hardneck not softneck) of garlic. Plant once, then when harvested, save back some garlic heads to plant again in the fall and you will keep stock available from year to year.

--Margerite Bernard was thrilled with how well her leeks grew this summer. She brought a mystery plant with a silvery and fuzzy flower stem to identify. Julie indicated it was a Verbascum. There are a number of Verbascum species and/or cultivars, but the wooly flower buds were not open, thus could not help to confirm the specific Verbascum.

--G. Gordon Pyle shared his summer with his inimitable exuberance and enthusiasm. His gardening efforts now overflow his own Willow Street yard to include the neighborhood pocket park across the street and a flower filled corner slope at the street intersection about a block away. Along about March until the heat goes on in his greenhouse, he sleeps on his couch because he has filled his bedroom with multiple flats for annual seed starting (including grow lights!). Grow on, Gordon!

Because the program ran long, Nickel's pictures ran in the background without narrative while door prizes were awarded and the attendees moved on to the refreshment table hosted by Nickel LaFleur, Gina Docherty and Connie Herbert. Thank you Master Gardeners for the door prize donations: Cheryl Chapman (greenhouse shelving unit), Rosemary Kimball (sun stick), and Joyce Palmer (metal plant tags).

AMGAA Board of Directors Seeks Nominees

The AMGAA is looking for current voting members to serve on the Board of Directors for a 2 year term. The board meets once a month in September through May. Nominations are open from now through the next meeting date, November 19th. The election will be held electronically in January, with results announced at the Annual AMGA meeting on January 21st, 2013.

Please contact a current board member with your nomination. You can nominate yourself, but if you nominate someone else, be sure to have their permission first.

Master Gardener Focus: Kathy Wartinbee

By Cheryl Chapman



The No. 1 thing Kathy Wartinbee and husband David did at their new Alaska home was to run a sturdy raised bed the length of the house to keep visitors rolling down the driveway from joining them in the bedroom with a mighty crash.

Then she planted it thick with daffodils and colorful bulbs, a heart-lifting show-stopper in spring that over the years, the Master Gardener has gradually replaced with seasonal perennials like autumn's scarlet bee balm (*Monarda didyma*) and lilies so deeply red that they read like shadows.

"I'd never gardened before we moved to Alaska," Kathy says, "so this is our 'Poke and Hope' garden."

Kathy grew up in Greenville, a small, forested town on the Shenango River in northwest Pennsylvania. A grandmother and grandfather lived in Kittatinny where they farmed and taught school, her grandmother in a one-room schoolhouse and her grandfather as a school principal. Kathy graduated from Clarion University, her grandmother's alma mater, with degrees in teaching and library science; her library M.A. came from the University of Michigan, and after she and David married, she worked as a school librarian while he pursued advanced degrees.

"For a while we lived in Desire," says Kathy, "halfway between Panic and Paradise. David did his master's degree work on bugs above and below the beaver dam in the backyard. There were big blueberries there, the best blueberries, but I didn't garden, except for orchids under lights. A friend who could make a table grow got me started on orchids, and I still have about 200 of them. The 201st was a gift and it came with bugs along with good wishes, and I've been fighting the bugs ever since."

David was a Peace Corps volunteer (Senegal), a bacteriologist and physiologist with a law degree, and these days teaches physiology and anatomy at Kenai Peninsula College in Soldotna. He got his Ph.D. from Pitt and taught for 25 years at East Stroudsburg University in northeastern Pennsylvania's Pocono Mountains "but we also spent time in Punxsutawney, Pa., home of Punxsutawney Phil," says Kathy. The world's most famous weather-predicting groundhog hangs out these days at the Punxsutawney Public Library with his inamorata, Phyllis, since an unfortunate earlier incident when Phil declined to leave his natural Gobbler's Knob burrow on

Feb. 2, was dug out with a backhoe, and, according to malicious whisperers, froze to death. But official word is that there is, has been and will be only one Phil, now 122 years old.

The Wartinbees began summering in Alaska for David's scientific research, "and it was here that I was blown away by the flowers and gardens," says Kathy, who "would cry every time we had to leave," David says. Back in Pennsylvania they bought a dually pickup truck and a gooseneck trailer, loaded up 13,000 pounds of books and headed north.

"We got here in '97, and I talked right away with Tom Jahns, the CES agent, who had a Master Gardening class starting in January in Cooper Landing," Kathy says. The first Wartinbee summer project was a greenhouse with a raised U-shaped perimeter bed, two rectangular raised beds in the middle, hanging baskets of vegetables, and dried beans suspended from the rafters. This past summer the Wartinbees raised 15 kinds of tomatoes from seeds, a favorite the sweet orange Sugar Lump, though that variety is "vulnerable to finger blight," says David.

Each bed floats on 2 inches of foam and has four lines filled with heated glycol under it, like a home's radiant heating system. "We start it up April 15 and shut it down in mid to late September," David says. Right out the door is a recycled white-painted propane tank filled with manure compost tea, an experiment from Fritz Miller, a welding and fabrication instructor at Kenai Peninsula College (August's Master Gardener newsletter, "Central Peninsula Master Gardener News").

"There's a submersible pump so it's easy to spray it on everything, and the results have been fabulous," says Kathy. "It starts with horse and chicken manure and coffee grounds, and the peony growers are taking all that Fritz can produce.

"We dug a fantastic hill of red fingerling potatoes, glossy and plump and with a full, nutty flavor (note: ask Kathy for her potato soup recipe), and our giant cabbages are chest-high."

The two dozen roses are doing well, too, and Morden Sunrise was hanging in there with showers of blush-gold blooms even in late September. Kathy loves roses. David doesn't. "My first job was weeding roses for two neighborhood ladies and every night I'd come home with my hands scratched up like I'd been in a cat fight and lost," he says. "I hate roses."

But for Kathy, the thornier the better. "The closer they are to rugosas, the less the moose like them," she says. The latest garden, a rock garden, replicates scree where little plants lie flat to escape the wind. Flat stepping stones weave through "so you can get next to your plantings without crushing anything."

The fenced lower fruit garden is a refuge for raspberries - "moose and bears come over the bluff and harvest everything that's unprotected," says David, and the expansive vegetable garden is heavily fenced as well.

Continued on page 4

Master Gardener Focus: Kathy Wartinbee cont. from page 3

"We had the best leeks we've ever had this year, and the best garlic," he says. "The peas are sweet but still too small, slugs got into the Bright Lights Swiss chard, and the Brussels sprouts aren't showing us any love."

Though in a wind jacket, "the zucchini didn't get warm enough," but the cabbages are nice and solid, the cauliflower, though small, are creamy, the beets, onions and celeriac didn't do badly, and the volunteer sunflowers put on a brave show.

It's a 100-foot drop from the Wartinbee home to the Kenai River Valley, a vantage that gives them a sweep of river and mountains from Spurr to Iliamna, and temperatures 10 degrees higher than those on the valley floor.

Another rock garden leading from the house to the garage was packed with Mugo pines until a little bull moose found it during one exceptionally tough winter and now is a sanctuary for primulas (Lewisias and Tweedias), a petite rhododendron, Soldanella Lungovensis, rampant traveling veronica and a tiny hosta with inch-long leaves, shaking wee bellflowers in the breeze up the bluff.

Last year's rabbit wars between hares and the Wartinbees over apple trees in the upper garden ended at the bell with hares the clear winners, but since Kathy and David improved the fencing and wrapped their 15 apples, cherries and plums with tape from A.M. Leonard, the hares chitter and thump angrily from outside and eventually hop away hungry.

A separate garden holds cane fruit - five Haskaps (honeyberries), all with very different flavors; kiwis; red, black, white and pink currants ("We had so much company this summer I didn't realize the currant defoliators were here too until too late," Kathy says), golden and wine raspberries, four kinds of gooseberries and Alpine strawberries in raised beds with gravel walks between. All are thriving.

"Brown goes down, green comes up," says Kathy. "It's simple." In winter while the garden sleeps, Kathy plans for the next year, and quilts. On the wall, along with the wildlife art she and David collect, is a cautionary poster: "Warning - Quilt Pox. Very contagious to adults. No known cure."

Planning a quilt and planning a garden have a lot in common, she says. "You have to have a pattern to go on with," she says, "but then whether it's a quilt or a garden, you have to have a place as well for your eye to stop."

New Biodegradable Shoes Made From Vegetables

Recently Wired online magazine reported on a unique trend of biodegradable footwear made from vegetables. A number of small companies have started making environmentally friendly footwear from sustainable vegetable-based bioplastics.

One company highlighted in Spain, One Moment, is making shoes out of soft and durable bioplastics that are 100% biodegradable.

Closer to a rugged slipper, they are washable vegetable-based plastic made using an injection mold process. "Available in a variety of neon colors, they resemble some sort of psychedelic elven bootie." They cost about \$13.00 (10 euro) a pair.

After several months use and when they start to wear out you can cut them up and put them in your compost. How fun is that!

You can read more, and see pictures at: <http://www.wired.com/reviews/2012/10/one-moment-01m/>

Other sources of plant fiber clothing include:

Pineapple - Pineapple fabric, or Pina cloth, is a fine silk derived from pineapple leaves

Bamboo - Modern bamboo clothing is clothing made from either 100% bamboo yarn or a blend of bamboo and cotton yarn. The bamboo yarn can also be blended with other textile fibres such as hemp or even spandex.

Corn - Unlike synthetic fibers such as polyester and nylon, corn-based fibers use natural corn to manufacture them, not petrochemicals from crude oil. The fabric made from corn-based fibers is biodegradable, hypoallergenic, moisture wicking, quick drying, resistant to bacteria, has low odor retention, and is wrinkle-resistant, according to the NatureWorks and DuPont websites.

Hemp - Clothing made of hemp fiber is lightweight, absorbant and, with three times the tensile strength of cotton, strong and longlasting.

Banana - Banana fabric and banana silk yarn are two products derived from the banana tree

Coconut - Coconut fiber is strong, durable and derived from either coconut husks or shells. Husk fiber, also called coir, is ideal for ropes and rugs, while the shell fiber makes lightweight sportswear like fleeces and shells.

Coffee grounds - Companies like Singtex are using coffee grounds in their fabrics because it's quick drying and odor eliminating. Don't worry, it doesn't mean you smell like coffee all day. The grounds are converted into yarn and then knitted or woven. You can find coffee in active wear t-shirts and even sports bras.

Castor Bean Oil - The castor yarns are round bodied and lustrous, and are being used in undergarments. (Any castor beans in your underwear?)



Central Peninsula MG News

By Rosemary Kimball

Don St. John's comment about his garden this past month is that it is white. Barb Jewell is in the waiting-for-catalogs mode and she wrote about what was good or not. "I had nice Shirley Double Poppies from Territorial but would

seed them outdoors rather than starting under lights. Pinetree had a great ammi majus and Neon Calendula. But Pinetree had a Rudbeckia Indian Summer that wasn't worth a darn. Stokes Spring Beauty Mix Dianthus wasn't worth much either. Sunflowers were a bit marginal this year due to lack of warmth and sunshine but Territorial's Sunseed did well again."

Kathy Wartinbee wrote, "I moved into the sunroom. Three bean plants and one zucchini plant are up. Do I have enough light to get them to flower? Who knows? It's an experiment. There is also some basil up but not the lettuce yet. The lettuce is thinking about showing up."

My neighbor Mark brought his geraniums in and cut them back. A couple plants were scented. He left the cuttings on the floor of the entry and it is such a pleasure to walk in there and smell them.

I go to weather.com to see what's going to happen and one of the links there was one that gave the five worst summer cities. We're famous! Anchorage was one of them. Find out here: <http://www.weather.com/news/worst-summer-cities>. It all seems so remote now but then we didn't get the trees down that you did in Anchorage. We got our first snow on the peninsula on October 13. Somewhere long ago there was a quip about knowing you were Alaskan because Halloween costumes fit over a parka.

But isn't the sunny weather we've been having wonderful? Why couldn't it have come in July? There are years and then there are YEARS. Unfortunately with the morning temperature hovering close to the zero mark, we need snow to protect our perennials.

I took a picture of the moths that were inhabiting my kitchen window and sent it to Janice Chumley, our IPM scout. Those pretty little things were Bruce spanworm moths. Spanworm just means inch worm to me and the like quakies. But I hauled out the long hose for the vacuum cleaner and slurped them down every morning. I was hard on the moths but I needed the entertainment this afforded. I also had a lot of fungus gnats in a plant I brought inside and I vacuumed those too. It's going to be a long winter if that's the October amusement!

Besides Saskatchewan's Bob Bors who's developing the northern sour cherries and edible Hascaps, there's another person I would drop everything to hear and she's one of ours, Dr. Jenifer Huang McBeath from Fairbanks who talked to the Advanced MG Plant Pathology class. One of the very interesting tidbits from her was that China is the largest consumer of potatoes in the world. When was the last--or even the first time--you saw a recipe for potatoes, Chinese style?

And here's your history trivia for the day from Wikipedia: "Every October, carved pumpkins peer out from porches and doorsteps in the United States and other

parts of the world. Gourd-like orange fruits inscribed with ghoulish faces and illuminated by candles are a sure sign of the Halloween season. The practice of decorating "jack-o'-lanterns"—the name comes from an Irish folktale about a man named Stingy Jack—originated in Ireland, where large turnips and potatoes served as an early canvas. Irish immigrants brought the tradition to America, home of the pumpkin, and it became an integral part of Halloween festivities."

Chinese Style Potato Vegetable Recipe (From Chinese Cooking - New Edition)

4 large potatoes (80% cooked)
1 tsp chopped garlic (lehsun)
1/2 tsp chopped ginger (adrak)
1 tsp chopped green chillies
1 tsp tomato ketchup
2 tbsp soy sauce
1/2 tsp chilli sauce
2 tsp corn starch
4 tbsp oil
salt to taste
sliced spring onions (for the garnish)

Method

1. Cut the cooked potatoes into fingers.
2. Heat the oil in a wok or frying pan on a high flame. Add the potato fingers and cook on a high flame for a few minutes. Remove from the wok or frying pan and keep aside.
3. In the same oil, add the garlic, ginger and green chillies and stir fry for a few seconds. Add the potato fingers, tomato ketchup, soya sauce, chilli sauce and salt.
4. Mix the corn starch in 1/2 cup of water. Add to the mixture and cook for 1 to 2 minutes.
5. Serve hot topped with sliced spring onions.

The Historical Thanksgiving Menu From Wikipedia

According to what traditionally is known as "The First Thanksgiving," the 1621 feast between the Pilgrims and the Wampanoag at Plymouth Colony contained turkey, waterfowl, venison, fish, lobster, clams, berries, fruit, pumpkin, and squash. William Bradford noted that, "besides waterfowl, there was great store of wild turkeys, of which they took many."^[2] Many of the foods that were included in that feast (except, notably, the seafood) have since gone on to become staples of the modern Thanksgiving dinner.

The use of the turkey in the USA for Thanksgiving precedes Lincoln's nationalization of the holiday in 1863. Alexander Hamilton proclaimed that no "Citizen of the United States should refrain from turkey on Thanksgiving Day," and many of the Founding Fathers (particularly Benjamin Franklin) had high regard for the wild turkey as an American icon, but turkey was uncommon as Thanksgiving fare until after 1800. By 1857, turkey had become part of the traditional dinner in New England.^[3]

A Thanksgiving Day dinner served to the Civilian Conservation Corps in 1935 included pickles, green olives, celery, roast turkey, oyster stew, cranberry sauce, giblet gravy, dressing, creamed asparagus tips, snowflake potatoes, baked carrots, hot rolls, fruit salad, mince meat pie, fruit cake, candies, grapes, apples, French drip coffee, cigars and cigarettes.^[4]



Bird Chatter

- MG Gina Docherty convinced her grandkids to try Brussels Sprouts by serving them as 'Alien Turtleheads'. Her granddaughter tried them & said "I like them - they taste like broccoli!"
- Mary Shier has been busy making ketchup - banana ketchup! She says it's good on pork, fish & chicken & cans well.
- Cindy Walker recently posted a Facebook photo of what's left of her compost pile bins after a brown bear dug through it looking for either a morsel of food or perhaps a warm place to spend the winter.
- MG Marion Nelson's art exhibition "Encaustics" (hot beeswax medium) displays Nov 8 - Dec 12th in the Gary L. Freeburg Gallery at the Kenai River Campus of Kenai Peninsula College. Opening reception Nov 8, 4:30-6:00 pm.
- From a recent statewide garden club newsletter: A Fairbanks gardener tried an experiment with growing corn -- warming up his soil temperature by burying heat mats (protected in sealed plastic) about a foot deep in a raised garden bed and harvested a bumper crop of the 'sweetest Fairbanks corn on the cob' one could imagine.



Condolences to MG Jo Anne Banta for the recent loss of her husband, Robert "Bud" Banta. Bud was born in Washington, raised in Hawaii, and spent most of his life in Cordova involved with various marine enterprises and living an adventurous life.

Thanksgiving Quotes

Happy We-Stole-Your-Land-and-Killed-Your-People Day!
~Thanksgiving toast, from the movie 'Sweet November'

The thing I'm most thankful for right now is elastic waistbands.

~Author Unknown

*May your stuffing be tasty
May your turkey plump,
May your potatoes and gravy
Have nary a lump.
May your yams be delicious
And your pies take the prize,
And may your Thanksgiving dinner
Stay off your thighs!*

~Author Unknown

If you count all your assets, you always show a profit.
~Robert Quillen

Youth is like spring, an over praised season more remarkable for biting winds than genial breezes. Autumn is the mellower season, and what we lose in flowers we more than gain in fruits.

~Samuel Butler

Changes in the Advanced Master Gardener Program

This year the UAF/CES Anchorage Advanced Master Gardener Program (AMG) concluded the fourth Core program! As a result of hard work, testing the waters and listening to feedback, the Advanced Master Gardener Program has one considerable change this year. You will be pleased! The program has been simplified!

First, the history. The Advanced Master Gardener Program is a product of dreams and ideas of many. In early 2009, the AMGAA Board of Directors established an Education Committee. This committee was tasked to research the feasibility of an advanced program and if possible to develop an Advanced Master Gardener Program that would see to the AMGAA members' desire to increase their knowledge of horticulture subjects beyond the basic Master Gardener Course. Through many hours of researching other states' programs, discussion, listening and assessing and coordinating with the UAF CES Horticulture Agent, the ideas of many became a Program.

The Advanced Master Gardener Program is a University of Alaska Fairbanks CES Program developed in conjunction with the Alaska Master Gardener Association Anchorage Education Committee.

The program in a nutshell: Every year there is a Core Course. Subjects vary by year and the length varies due to the subject matter. In addition to the Core Course, participants are required to complete 15 hours of continuing education units (CEUs) or Volunteer Service Hours (VSHs)

Program Specifics:

Requirement 1: Be an Alaska Master Gardener
Requirement 2: Complete the Core Course
Requirement 3: Complete 15 hours of continuing education units and/or volunteer service hours,
Requirement 4: all requirements must be completed by September 1st following the Core Course.

Program In-depth:

Complete the Core Course. New requirement! There are no longer additional educational hours needed in conjunction with the Core Course. Previously you needed 20 hours of education. If the Core Course was only 12 hours, you were required to supplement the remaining 8 hours with other educational activities. Henceforth, you are not required to seek additional CEUs to make up the balance - there is no balance to make up.

Attendance:

Participants are expected to plan carefully to ensure they are available to finish the entire Core Course. Attendance is mandatory and tardiness is not tolerated. The driving force behind these requirements is to maintain the integrity of the knowledge base of the Advanced Master Gardener. Missing sessions leaves a hole in the knowledge base of the participant as there is no mechanism to make up a session or partial session.

Continuing Education and Volunteer Service:

You are required to participate in 15 hours of Continuing Education or Volunteer Service.

New Requirement!

Previously you were required to have 20 hours of education (which included the hours of the Core Course). You were also required to serve 10 hours of volunteer service. Henceforth, all you need is a total of 15 hours. You may use your hours as education or you may use your hours as volunteer service, or, you may divvy the 15 hours up any way you like as long as they equal 15 hours. Example: 5 hours of continuing education and 10 hours of volunteer service; 15 hours of continuing education; 15 hours of volunteer service; 6 hours of continuing education and 9 hours of volunteer service. The choice is all yours!

Typically, prior to the core course, there are sessions that compliment the upcoming Core Course. These sessions qualify as part of the 15 hours of CEUs/VSHs requirements.

The Advanced Master Gardener Program is more relaxed in the types of volunteer activities that will meet the volunteer requirements. The AMG Program has included community service (within the horticultural realm) to the volunteer opportunities. In other words, you are not restricted only to educational volunteer venues as in the Master Gardener Program.

Reporting your volunteer hours and attendance at educational opportunities is on the honor system. It will be up to you to record and keep track of your hours. Failure to do so may impede maintaining your Advanced Master Gardener status. Please submit your hours via the form located on the AMGAA website.

New! There is ONE form to record your CEUs and VSHs! (Please use additional sheets as necessary.)

Maintenance.

Once an Advanced Master Gardener, NOT always an Advanced Master Gardener. If you are unable or not interested in the next Core Course, you can still maintain your certification by completing 15 hours of CEUs or VSHs. If you are already an ANG and if you began a subsequent Core Course, but found that 'something' came up and you couldn't finish the course, you can still maintain your certification at your present level by completing 15 hours of CEUs or VSHs.

Please feel free to contact one of the Education Committee members if you have questions or need clarification.

"There remain many important problems to be solved, and there is much to be learned about even the best-known diseases. May the oncoming years be fruitful ones and each one of you have some share in the joy of the harvest!"

Erwin Frink Smith. 1929. Fifty Years of Pathology. Proceedings of the International Congress of Plant Sciences. p. 46.

Garden Event Calendar

Sunday, November 4

Cook Inlet Bonsai Study Group, Winterizing Outdoor Bonsai and Hands-on activities - 1pm-4pm, Dimond Greenhouses, 1050 Dimond Blvd, Anchorage. Contact Paul Marmora 278-5926

Monday, November 5

Alaska Native Plant Society, UAA Professor Dr. Matt Carlson, Agents of selection of Floral Traits and Flora on St. Lawrence Island. 7 pm (half hour early), Campbell Creek Science Center, 5600 Science Center Dr, Anchorage

Monday, November 5

Mat-Su Master Gardeners' Meeting, Steve Brown, Gardening Reality or Wishful Thinking: Validate Your Gardening Theories. 7:00 pm, MTA Building Palmer Office, 480 Commercial Dr., Palmer

Thursday, November 8

Alaska Pioneer Fruit Growers Association - Season Wrap-Up: Harvest Successes and Failures: a lively discussion of the season's fruit growing and harvesting experiences. 6:30 pm, BP Energy Center, 900 E. Benson Blvd

Thursday, November 8

Wildflower Garden Club, Vegetable Container Gardening, 10:00 AM - 12:00 PM, Central Lutheran Church, 1420 Cordova, Anchorage

Wednesday, November 14

Anchorage Cooperative Weed Management Monthly Meeting, 3:00 pm BLM Field Office, 4700 BLM Road, Anchorage. Contact Tim Stallard 347-2214

Tuesday-Wednesday, November 13-14

Anchorage Garden Club's 52nd Holiday Flower Show, Wells Fargo Bank, 301 West Northern Lights Blvd - Open to the public. Entries in Design, Horticulture and Artistic Crafts - Christmas Trees, Toys and Holiday Fun - Toy Drive - Entry hours Tue. 9 am to 10:30 am Nov. 13th; Show Hours Tue. 12 to 6 pm and Wed 10 am to 5 pm; Holiday Tea Tue. 12 to 2 pm Nov. 13th - For more information call Martie Black 248-0432 www.alaskagardenclubs.org/anchorageclub.htm

Saturday, November 17

Rock Garden Society: Share Photos of Your Garden, 2:00pm, MTA Building Palmer Office, 480 Commercial Dr., Palmer. Contact Carmel Tysver 522-3490.

Monday, November 19

AMGA Meeting: Autobiography of a Flower, Marilyn Barker - 7 pm, CES.



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 at:
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For information about membership or
upcoming programs, contact:
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Happy Thanksgiving!

Time to Renew your Membership! Enclosed is the 2013 Membership Renewal Form.
Please make any corrections needed, fill in suggestions you have
& send it in before January 1st.