



Anchorage Chapter

Volume 14, Issue 9

# ALASKA MASTER GARDENERS ASSOCIATION NEWSLETTER September 2012

# A Nickel's Worth from Madam President LaFleur-meister

The Alaska State Fair is in full swing as I write this and Mother Nature has been cooperating guite beautifully. It has been a sweet August and I am looking forward to a beautiful end of summer weather so we may be ready to welcome in white mulch.

September 6th is the date to put the Pioneer Home gardens to rest for the 2012 planting season. To put it mildly, the gardens have been a challenge this year but thanks to dedicated Master Gardeners, it was appreci-ated and enjoyed by many. Thanks to Camille Williams for all the time she spent in not only planting, caring and designing the garden's but for her hanging in there to take care of being the one to keep the Administrators of Pioneer Home and the plantings in some sort of sync. Hats off to Jane Baldwin for putting in numerous weeks of dedication in the maintenance of the project - she covered the slots that no else volunteered to cover-time and time again. Thanks loads, Jane! Our dear, dear Volunteer Coordinator and Board Member Lynne Opstad has been doing a splendid job in getting notices out on the need for volunteers (if you want to be on the volunteer list for next year - let Lynne know) as well as her putting in many weeks of maintenance over the summer, too. You're appreciated greatly, Lynne.

I also want to take time to recognize, in no particular order, more wonderful MGs that I know volunteered on the weekly maintenance duties (many of them on mul-tiple weeks): Sharon Schlicht, Kathleen Tiede, Barbara Baker, Janice Berry, Sharon Davies, Joyce Palmer, Susan Miller, Christy G. Smith, Joyce Smith, Bobbe Seibert, Julie Ginder, Mari Wood, and our helpful Master Gardener from Louisiana Connie Hebert (pronounced Ay'-bear). A round of applause for our volunteers, please!!!!! <clapping wildly>

The Alaska Master Gardener- Anchorage Board of Directors will hold its next meeting on Monday, September 10th and we'll be looking towards you - our members to give us ideas and recommendations on what type of programs you want us to focus on. Let us know what you're interested in --- in whatever way you are best at communicating those educational suggestions - so we can do our best to make it happen. Vice Presidents Annie Nevaldine and Barbara Baker are open to your ideas year round.

Speaking of program ideas, it was suggested to those of us judging horticulture at the State Fair that a pro-gram on 'what the judges are looking for', 'how to display your entry' and 'where, why, and how of getting a State Fair entry number' would be one Master Gardeners are interested in knowing more about. (If you've never entered before you will need an entry number - if you've entered in past years but don't know your number, there are ways of looking it up... be patient.) I'm proud of our State Fair and would like to see a lot more entrants and believe more knowledge on the 'how-to-fors' would be appropriate. What do you think?

I look forward to seeing you at our September 17th MG monthly educational meeting where Verna Pratt will be facilitating a group of Master Gardeners that will be discussing what "Gardeners Read". Be sure to bring along a pencil and paper to write down the names of the books that tickle your creative spirit. Get out there dear Master Gardéners, do some volunteer work and give back to your community. I can attest that the 'positive attitude' follows through to others. We can each make a difference.

# **Treasurer's Report**

Balances 6/30/12 Checking acct Savings acct <u>CD's</u> TOTAL	4631.95 12127.70 7701.12
TOTAL	\$24460.77
Revenue: Interest <u>Membership dues</u> Total	2.27 <u>40.00</u> 42.27
Expense; <u>Hospitality</u> Total	<u>25.00</u> 25.00
Balances 7/31/12 Checking acct Savings acct <u>CD's</u> Total	4646.95 12129.76 <u>7701.33</u> \$24478.04



# Potluck and Plant Swap at Amelia's By Pat Anderson

Waterfall Garden is the appropriately named place where about 40-50 MGs with and without spouses met August 6th at MG Amelia and husband John Walsh's home, enjoyed an amazing potluck, exchanged plants and explored their extraordinary garden.

The potluck was enjoyed on long open tables in the large garage with recently scrubbed floors thanks to Mr. Walsh! It didn't rain, but if it had we wouldn't have minded a bit. The food was outstanding!

Plants to be swapped were placed on tarps along the front driveway-the back driveway was enjoyed by some diners who took their food to outside tables. Many types of plants from Ribbon Grass and White-White Glomerata (that included directions how to plant to withstand invasiveness) to London Pride Saxifrage - a rock garden beauty were happily taken home.

However the evening's highlight was the incredible diverse gardens the Walshes have designed! The name Waterfall comes from a long waterfall that splashes into a lovely pool, with garden-art, plants and paths in front and alongside. Plus many other water features were found as one explored the various themed garden spots in the expansive yard. A large rock-garden that was rimmed by sun-kissed yellow blooming Katchaticum held almost every type of Primula, many of which were in bloom! The sloping rock garden is rimmed by more than one type of wonderful flat rocks for walking on, rocks for plants, and actually black, grey and other rocks bonded everything together, with their different sizes shapes and colors that complimented the plants next to them.

At the foot of the sloping rock garden was an arbor into heavily wooded spaces that held another trickling brook overlooked by wonderful metal fish sculptures!

Dahlia beds were in bloom at one end of the rock-garden plus huge pots of fuchias, exotic geraniums and dahlias graced every corner by the house. Beautiful delphiniums (each stem held up with a long supporting pole), ligularias and other complimenting perennials graced the outside and in every nook and cranny of the attractive large wood paneled house. To the right and up front of the house was another water feature where the wind tossed a large half-bubble of water which splashed down on beautiful stones that were surrounded by tastefully placed shrubs and greenery. Speaking of greenery - even their Colorado Blue Spruce trees looked exceptionally blue!

Master Gardeners thought they had died and gone to gardener's heaven at the amazing Waterfall Garden found on Lilac Drive in Anchorage, Alaska. Many many thanks to Amelia and John Walsh for a fabulous evening!

# A tour of Carole Commeau and Beth Baker's Sukpaw Kennels garden in Eagle River By Cheryl Shroyer

What can you do with a house on a steep hill? Carole Commeau and Beth Baker created a breathtaking backyard combination of terracing with huge stones, twisting paths, a meditative labyrinth, and a surprising clearing filled with bustling bee hives. A stunning view of the lush neighboring mountains framed by tall trees crowned the garden where structure was the lesson.

"A garden path," write the landscape architects Charles W. Moore, William J. Mitchell, and William Turnbull, "can become the thread of a plot, connecting moments and incidents into a narrative. The narrative structure might be a simple chain of events with a beginning, middle, and end. It might be embellished with diversions, digressions, and Picaresque twists." — Rebecca Solnit, Wanderlust: A History of Walking



The gardens starts with a broad pebble-covered path and descends steeply past raised beds with huge stone



borders to a labyrinth. The labyrinth is on a leveled corner area edged by woods. The labyrinth was stunning. No kidding. I watched someone walk the labyrinth and couldn't wait to get down there. A labyrinth is a path that always goes to a center and then leads you out. It was made with shaped concrete stone, a thin red border defined the path.

Continued on page 4

Master Gardener Focus: Martina Shtinemetz By Cheryl Chapman



The whole kit and kaboodle of Shtinemetz critters pours across the yard in rowdy greeting when a car pulls up: the kit, Tony, the black shelter cat; and the kaboodle, German shepherd Lena, Findus, the best of many doggy breeds and the entire flock of chickens highstepping through the herbs.

All roam free at the garden-bowered home they share with Master Gardener Martina Shtinemetz, her husband and the younger of their two sons — the elder is off working in international relations — but despite the wilderness setting near Bird Creek, rarely do bears actually gobble up the animals.

"I've seen bears walk straight through the flock without looking right or left," Shtinemetz says. "If they get in the coop and a chicken is sitting right in front of them, they won't turn it down, but I think they don't really like the feathers."

The Shtinemetzes moved into their home in 1995 from a shanty out back. Shtinemetz had come to Alaska from Germany with the Council on International Educational Exchange to help with the Fairbanks to Anchorage Wheelchair Handcycle Race, and there she met her husband-to-be, one of the racers.

After their marriage, "at first we lived in Anchorage, but if I was going to live in Alaska, I wanted to live in the woods, so in 1991 we moved here, to land he owned." She had been making feints and stabs at gardening since she got to Alaska, "but I wasn't very successful, and I wasn't very motivated. When you're an immigrant, at first everything's all new and wonderful, but after a few years you start to realize what you left behind. That's when gardening comes in. It links you with your family and your culture."

"There is such a connection between gardens and culture. The author Willa Cather knew this. In 'My Antonia' she makes it clear how important your garden is, at least for the first generation of immigrants.

"I see Korean women along the roadsides picking plants and know that when they get them in their kitchens back home, they'll be back home."

Shtinemetz grew up in the Rhineland, a land of rolling hills where the Mosel River flows through vineyards and

meadows, forests and fields.

"There are records of my father's family living in our village since the 1700s, and my mother's family had been hill people longer than that. But all of them gardened," she says.

"The house built by my father in the 1950s had a sizeable garden, and every house in the village had a garden and was mostly self-sufficient. The village itself was self-sustaining with its gardens, cattle, grain and grapes for wine that we made there. And the brewery was only 10 miles away."

"I didn't garden then. I watched them, and I have so many memories connected with their gardening. One thing I did not like was picking blueberries. It was an annual social event for the women. They'd get together, go into the woods and make a day of it, picking berries and talking and laughing. I was little. I was bored to tears.

"But now, my berries are my favorites because they remind me of my mother. She loved black currants, and in winter when I go out to the bushes and touch them, they release their fragrance, and my mother comes back to me in winter memories."

Shtinemetz's currants have done well by her, and this year, the first, the sulky 7-foot-tall serviceberries have fruited as well. "Until this year, nothing. Every year, nothing, and every year I'd ask myself, why on Earth did I plant this bush? But this year there are berries, and I am anxious to try them," she says.

The berry ranch also has red currants, gooseberries, raspberries, elderberries (encroaching, but wonderful wines and jellies), strawberries (something big sat in the patch overnight), honeyberries, goji berries, sea buckthorn ("looks like a palm tree"), Jostaberries and one blueberry ("A joke. But it's alone and needs a partner.")

Her younger son loves her enormous and varied vegetable garden (a sample: golden zucchini, yacon from the Andes, broccoli rabe, Jerusalem artichoke, radicchio, Chinese Nuegel beets) and her goal is to make the household self-sufficient, at least in summer. "To reach my first vegetable garden, I have to go on a walk, so this year we built a potager right out the back door," she says.

The chickens love the gardens too, sometimes too much and too well. The Shtinemetz flock looks like a geriatric meeting of the World Chicken Council: Buff Orpingtons, bantams, Barred Rocks, Australorps, Rhode Island Reds, Araucanas.

"It's a chicken retirement home," says Shtinemetz, who doesn't kill anything (she even replants carrot culls after thinning the rows). "When their chickens get old, people give them to us because they know we won't kill them." And indeed, barring something Alaskan, each bird's sleek bonhomie speaks of a bird confident of the future right up to the ticket punch to the Celestial Coop.

### Sukpaw Kennels garden in Eagle River Tour... cont. from page 2

As you concentrate on following the path your singular focus allows all that brain chatter to stop and a meditative process happens. Just enjoy the quiet. I was inspired to read parts of the book The Way of the Labyrinth: A Powerful Meditation for Everyday Life by Helen Curry sitting on a table available to look at for more information on this unique garden feature.

Following the garden path down further we were led into a clearing and discovered bee hives. Lots of honey was expected from this season. The old sled dog kennel served as a secure fenced in area keeping bees safe from bears and other intruders. (Beth ran the Iditarod in 1994.)



The ascending paths had a different view. The beauty of the stones was forefront. Now the flower beds became a focus. One could notice the garden magically melting into the surrounding woods. The artful blending enhanced the garden in the woods experience. So did the sounds of rushing water from the adjacent stream.



Back at the garden top on the concrete patio with a sunken fire pit, the mountain view again took over. Carole and Beth had a book of photos detailing the landscaping project. It looked more like a road project with all the heavy equipment necessary to create the wide paths and haul in the rocks. The secret to successes was the right contractor the women said. Not quite. It was Carole and Beth who created a garden structured to take the best advantage of spectacular scenery, blend into surroundings, pathways to take the journey, stone raised garden beds to frame flowers and vegetables and the labyrinth for meditation.

### Wasps in the Yard Jane Baldwin

We do see both native & imported honey bees in our gardens. We also have wasps, yellow-jackets, or hornets that sting, and tiny beneficial wasps, some so small you won't even notice them. There are commercially available beneficial wasps which can be purchased much like lady bugs, praying mantis, etc. for natural pest control. Even the dreaded sawflies are actually in the wasp family.

But the ones that are most visible and feared are the yellow-jacket wasps. Native bees and introduced honey bees sting once, losing their stinger and poison/venom sac in the process, usually in defense of their nest or hive. Wasps can sting and live to sting again multiple times.

Bees tend to be about collecting nectar and pollen to feed their larvae. Wasps feed their larvae insects, spiders, etc. Both bees and wasps can be solitary or social (nest building) insects. Interacting with a solitary insect is not so daunting, but interacting with a nest of wasps is majorly daunting!

Wasp and Bee Physical Appearance 101: think head, thorax (middle part of body) and abdomen (back end). Most, but not all wasps have a narrow "waist" between their thorax and abdomen, created by a narrowing of the connecting end of their abdomen. Bees generally do not have this narrowing of the abdomen where it connects to the thorax.

The "yellow jackets" we see (Vespula ssp), which are frequently erroneously called 'bees', are in fact wasps. Typically about 1/2" to 3/4" with a bright yellow and black striped abdomen (with the narrow "waist"), they are pretty much unmistakable. However they might also be striped with paler colors such as creamy yellow as well as rusty orange.

We also commonly have white and black striped wasps known as the white-faced hornet or bald-faced hornet (Dolichovespula maculata). These are not actually true hornets, but a larger species of yellow-jacket.

Both of these (yellow jackets and white faced/baldfaced hornets) build hanging "aerial" paper nests that can be attached to tree branches, buildings, under the eaves or in sheltered building locations. Nests can become quite large by the end of the season. Most of the wasps will die off with cooler temperatures at season's end, with only young fertilized females overwintering in soil or among ground litter. Nest building begins anew in the spring and old nests are not reused.

If temperatures are cool or if their food supply is low, wasps may scavenge for food more intensely to feed their growing numbers of larvae – even searching trash containers & bags and picnic tables and plates!

It takes very little human interaction to irritate these wasps into aggressive stinging behavior - dogs chasing them will do it. Slapping or swatting at a wasp flying near may trigger a sting (a gentle brush or hand wave and/or calmly and slowly moving away may be a better tactic). If nests are close to where humans interact, this can be a major problem, as defending their nest against activity that they perceive as a threat is instinctual. Nests can be removed by professionals or by use of commercially available hornet/wasp sprays.



Central Peninsula Master Gardener News By Rosemary Kimball

Summer is winding down. I talked to my friend Joyce who gave me a bag of beautiful Anaheim peppers and said that peppers had become a nuisance. Fine with me. Always glad to help her get rid of her annoyances. She also froze corn! Her husband is from Ohio so he must try to grow corn...which she was freezing the other afternoon when I went to her kitchen. They tried 4 varieties from Burpee and the hands down winner was Peaches and Cream, a bicolor corn. They have an advantage in that they have a large, formerly commercial (Sterling Greenhouse), greenhouse to use. They planted 2 corn transplants to a 5-gallon bucket.

I don't know who told me about Johnny's cucumber, Socrates: parthenocarpic, can be grown in the greenhouse and will set fruit under cool conditions. What's there not to like about all that?

The fun thing about mid-summer is visiting gardens. Since my garden is hip-deep weeds after two years of neglect, I'm all the more appreciative of others' efforts.

Kathy Wartinbee, when I asked her how she managed to keep her two fenced gardens and greenhouse going with the steady flow of guests (she once quipped that summer was cleaning toilets and washing sheets), said, "The garden is on a self maintenance program. We got some broccoli and may even get a beet. Usually I get red root hairs instead of beets." Carmel Tysver and I did a walkabout one afternoon when Kathy wasn't home and she's going to do better than that in the beet department.

Margaret Simon of the house fire challenge, said she's freezing broccoli and blanching the vegetable on a oneburner hot plate. Her garden is just as good as ever, fire and inconvenience be damned! Amazing woman! She also said, "Slugs aren't slowing up and are getting fatter by the day. Carrots making carrots; parsnips making parsnips, potatoes busy making potatoes!" She will later get to cook all this in a brand new kitchen to boot!

We've had an extraordinary bit of good fortune in the area. One of our mover, shaker, planner, gardeners, Merle Dean Feldman and her husband David, have bought a house in the area and are moving back. Sterling scored coup as they're coming out here. This means, on a selfish level, I won't have to drive 20 miles to see her, just five. She makes the BEST iced tea.

One of my favorite garden publications, Avant Gardener, has gone on-line and is stopping the paper version. If you are interested in looking at an issue, go to <www.avantgardener.info>. Even though I'm not actively gardening anymore, it is an interesting and informative newsletter to read. You can go to the web site and see a free sample, in full color, of the August edition. Try it, you'll like it.

Another web site from Kathy Wartinbee is http:// alaskamastergardener.blogspot.com/2012/08/my-favorite-alaskan-vegetable-varieties.html . She also is a member of the Pioneer Fruit Growers and they are bringing Dr. Bob Bors to town mid-September. He spoke at the Master Gardener Conference in Fairbanks several years ago. This time he's speaking in Anchorage on Friday, September 21, and in Wasilla the next day on "Growing Fruit in South Central Alaska". It's free for members but if you join after July 1, membership is only \$8 which is one of the best bargains going. Otherwise, as a non-member, you pay \$10 for all conference sessions. Join. It's the more economical move. To access info go to www.apfga.org or contact Dan Elliott at dmelliott@mtaonline.net. One caveat though, every time I have listened to Dr.Bors it costs me a lot of money for new plants. I have five varieties of hascaps and a small forest of sea buckthorn in amongst the garden weeds. (They haven't died).

I went up to Anchorage in August to the Strange and Bizarre stuff presentation at CES. That solved a great mystery in the 'hood of what the "egg casings" were that ended up on our car windshields and on my bedroom windows. It turned out it wasn't bugs at all but the blasting from the big guns of the artillery fungus! And it wasn't just at our house. Goggle the fungus and be awed by its reproduction method.

My mantra has been for years, "mine died". I'm amazed, as I look around, at the depth and breadth of plant materials that I've sent to the great garden in the sky. Oh well.

### From Kathy Wartinbee:

### Tomato Tart

9" pie crust Basil/Garlic Pesto One Onion 4-5 Tomatoes Shredded Mozzarella Fresh Thyme Salt and Pepper Parmesan/Asiago Cheese

Set oven for 375°. Roll out pie crust to fit a 9" pie plate. With a pastry brush, dab Pesto lightly on bottom of crust. Slice onion and cover crust. Sprinkle with Mozzarella Cheese. Slice Tomatoes  $\frac{1}{4}$ " thick and arrange in a spiral, overlapping as you go until you have covered the top in a pleasing fashion.

Add thyme, salt and pepper. Grate Parmesan/Asiago Cheese and sprinkle over top.

Bake for 30 min.; checking that the crust does not get over brown.



-Take a look at the little bear 'yard art' at the SE corner of Elmore & Abbott. They were seen frolicking in wading ponds, romping down a little slide, eyeing a large orange whale, wearing huge sunglasses while holding adult drinks, sporting whirligigs for 4th of July, and more recently displaying their Olympic gold medals poised on balance beams. Can't wait to see what winter will bring!

A COSTCO employee was using a roof wand attached to a propane tank to "burn" out weeds amongst their rock ground cover. Very effective for hard surfaces.
MG Camille Williams plans to relocate this fall to Idaho where the Mock Orange (Philadelphus lewisii) is the official state flower. How cool is that - native mock oranges! Check with Camille for available garden art and various other things related.

- Brooke Heppinstall of Woolwood Studio and Gardens (Palmer) had her first visit from a hummingbird within the past few weeks: most likely a Rufous Hummingbird. Brooke relates that it enjoyed the orange nasturtiums, cruised the gardens, came back inside the greenhouse and let her get within a hand's length to take pictures.



- Several Master Gardeners won ribbons in horticultural and design categories at the Anchorage Garden Club's annual flower show in August. Good show, MGs! A special congrats to Amélia Walsh who won the Award of Merit and the

Award for horticultural Excellence for an orange spider dahlia. Well done Amelia!

- MG Sandra Harrington took first place and best in category at the Fair with her greenhouse grown bell peppers. -Board Treasurer Cindy Walker won a blue ribbon for her entry of peas grown outdoors.

## Dr. Bob Bors to Speak on Fruit Growing in Alaska

The Alaska Pioneer Fruit Growers will present mini-seminars featuring Dr.Bob Bors of the University of Saskatchewan, head of the fruit breeding program and recognized for his expertise in developing hardy fruit varieties suitable for success in Southcentral Alaska.

Friday, September 21, 2012, UAA Consortium Library "Introduction to Growing Fruit in Alaska: all about growing apples and the romance series cherries, Alaska hardy variety"

Saturday, September 22, 2012, UAA Mat-Su College, Trunk Rd, Wasilla: "Introduction to Haskaps – edible Honeyberries" Free to APFGA members; non members \$10 (covers entry to all conference sessions).

Dinner & reception Friday evening for Dr. Bors \$20. Contact Dan Elliott of APFGA for further information and to see if registration is still open. 907-376-5196 or dmelliott@mtaonline.net

# AMGA September Meeting: Gardeners Read

Our first indoor meeting of the fall occurs on Monday, September 17. The topic of that meeting is "Gardeners Read," facilitated by Verna Pratt. We want to know what you are reading pertinent to gardening that inspired you, challenged you, taught you, stretched you, tickled you.....any reading that you appreciated well enough to recommend to like-minded others.

The format is that each person who wishes to describe and recommend a book, magazine, essay, or article in print or electronic format will be given up to five minutes to do so. During that time, you may review the book, summarize it, read from it, relate why you found it so valuable, whatever--anything goes.

Since we need to limit the presentations to 15 - 20 people, we are requesting that you sign up ahead of time by emailing Annie Nevaldine (alzina@acsalaska.net) with your title and author by September 15. If you are able, please bring the material with you to the meeting so that others may look at it (be sure to put your name on it). I'll make up a handout that includes all the references from the speakers so that those in attendance can have a list.

We're guessing that we'll find you all reading from many genres and on many topics--the broader, the merrier. Please don't be shy; email me with the title you'll share with us all.

Meanwhile, enjoy the last days and weeks of the summer's beauty and labor and produce.

# Advanced Master Gardener Core Course: Plant Pathology

Saturday, October 6, 9 a.m. - 4 p.m. Thursdays, Oct 11, 18 & 25, 4:00 - 7:00 p.m. Registration begins Sept 10 and ends Sept 24, 2012.

The course will cover both biotic and abiotic sources of plant disease and include the most common fungal, bacterial and viral problems you are likely to encounter in Southcentral Alaska. Nematodes, micoplasma, mychorrhizae and nutrient deficiencies will also be discussed. You will learn to recognise and diagnose plant pathogens and determine if symptoms are caused by environmental or cultural problems.

Registration will begin Sept 10. If you have email, watch for a message from Julie Riley with a SurveyMonkey link. It is anticipated that course cost will be similar to last year unless there are more expenses associated with instructors.

Advanced Master Gardeners who have completed their 10 hours of volunteer service by September 1st receive first priority registration. Master Gardeners who have completed their 40 hours of volunteer service (by Sept 1) have second priority. Third priority are MGs who have not completed their 40 hours and anyone else who would like to take the course if seats are available. However, only Master Gardeners who have completed their 40 hours of volunteer time are eligible to become Advanced Master Gardeners. Please register for the course if you are interested. Last year, everyone who wanted to take the course was able to do so. Those who register will be notified by September 26. Details of the Anchorage Advanced Master Gardener course will be on the AMGAA website when they becomes available.

# Master Gardener Focus: Martina Shtinemetz

### cont. from page 3...

Early on, the dog Findus thinned the chickens mercilessly "until he discovered that they lay eggs, and he likes eggs more than he likes chickens. He can tell right away by sniffing their tails when one has laid an egg, and he'll go to the coop and bring it to Lena (the German shepherd). While she's eating, he'll go back and get one for himself. He seems to be making some sort of payoff to her to be left in peace over his own egg," she say's.

The chickens can be a destructive force in the garden, she says, grazing freely on seedlings set out to harden off. "But they won't eat slugs, or currant worms."

Some of the lush peonies, delphiniums and other flowers are more than 20 years old. "My father loved peonies, and whenever I see a new peony, I buy it," she says. "Eighty to 90 percent of the plants here are from seed. I tried even peonies from seed, but it seemed very complicated and never worked for me."

Her father loved roses, too, and she and her sons put in the circular rose garden with its rustic arch and meditation bench in his memory. The mammoth herb and spice garden is for cooking and good health.

Netting and wire fencing make the potager and herb garden chicken-free zones. The herb catalog could fill a textbook: tarragon, mints, chamomile, yarrow, catmint, chives, flat and curley parsley, borage, cilantro, sage and pineapple sage, thyme, lavender, stevia, calendula, valerian, hyssop, spring beauty ("tastes like beets"), oregano, Mexican epazote, mustard and mustard of India, and so on and on.

"A leaf of this, a leaf of that, a leaf of something else, and first thing you know you have a salad," Shtinemetz says.

"Your reasons for gardening change over the years," Shtinemetz says. "Gardening is about your present and your future as well as your past. Take peonies: They might bloom this year, or next year or three or four years from now, or never, if you've planted them too deep. And trees: You have to be patient, and in your present, be grounded.

"Stop and smell a rose. When you're in your garden you are right there, you are right now. Your past, your future and your present -- all are present at once in you and in your garden."

# Garden Event Calendar

### <u>Thursday, September 6</u>

Anchorage Garden Club Meeting: "Berries, Native & Other" by Verna Pratt - 7pm, Pioneer School House

### Saturday, September 8

Alaska Botanical Gardens 4th Annual Harvest Day, 10am-4pm; \$7 pp or \$5 with 3 cans of food or bags of garden harvest; For more information: 770-3692

### <u>Sunday, September 9</u>

Eagle River Nature Center: Wild Teas: Naturalist Doris Ivory introduction to wild tea-making, identifying edible plants on a short 3/4 roundtrip - 2 pm - Free program; \$5 parking fee for non-members

### Thursday, September 13

Wildflower Garden Club Meeting: "Late Bloomers" by Annie Nevaldine - 10am, Central Lutheran Church

### Sunday-September 16

Eagle River Nature Center - Autumn's Wild Harvest: which wild berries and mushrooms are safe to eat? Naturalist Ute Olsson indoor slide presentation followed by a 1 mile walk - 2 pm. Free program; \$5 parking fee for non-members.

Monday, September 17 AMGA Meeting: "Gardeners Read", lead by Verna Pratt; 7 p.m., CES

### <u>Tuesday-Saturday</u> September 18-22

Alaska Botanical Gardens Fall Clean Up at the Garden 11am - 4 pm - Volunteer help needed in the nursery, inventory plants, trim perennials and mulch flower beds. For more information, call 770-3692.

# Friday, September 21

Alaska Pioneer Fruit Growers Assoc., Dr. Bob Bors, U. of Saskachewan; Intro to Growing Fruit in Alaska, Anchorage. UAA Consortium Library; Pre-registration & details: Dan Elliott 907-376-5196 or dmelliott@mtaonline.net

### Saturday, September 22

Alaska Pioneer Fruit Growers Assoc., Dr.Bob Bors, U. of Saskachewan; Introduction to Haskaps - Edible Honeyberries; UAA MatSu College, Trunk Rd., Wasilla. Pre-registration & details: Dan Elliott 907-376-5196 or dmelliott@mtaonline.net

### <u>Saturday, Septemberr 22</u>

Alaska Botanical Gardens Workshop: "Planting garlic and shallots" - 2pm. For more information 770-3692

### Sunday-September 30

Eagle River Nature Center - Worm-Box Composting. Ute Olsson and Sandy Christensen

provide the basics of building and maintaining an indoor wormbox - 2 pm. Free program; \$5 parking fee for non-members.



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: munkster@hotmail.com

Alaska Master Gardeners Association, Anchorage University of Alaska Cooperative Extension P.O. Box 221403 Anchorage, Alaska 99522-1403 Non Profit Organization US Postage Paid Permit #107 Anchorage, Alaska

For information about membership or upcoming programs, contact: Cooperative Extension Office 1675 C St, Suite 100 Anchorage, AK 99501 Phone: 786-6300 Fax: 786-6312







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Master Gardeners enjoy the stunning vista from the concrete patio at Sukpaw Gardens in Eagle River. Story by Cheryl Shroyer begins on page 2.