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AMGA NEWSLETTER

March 2014
Volume 16, Issue 3

Message from Lynne Opstad, Co-President of AMGA

What does it mean to be a Master Gardener? In a recent conversation with a fellow Master Gardener this question came up and I had to ask myself- what does being a Master Gardener mean? Most of us take the Master Gardener class to improve our gardening skills. We've reached the point where we not only want to have nice gardens, but want to apply a more scientific approach to managing our gardens. I think of gardening as having certain phases. We start by wanting to produce food or bring a bit of color to our yards. We progress into expanding our gardens into more of our yards and looking for varieties and methods to increase yields or the give us that perfect color for an empty spot in our garden. Then comes stepping back and looking at structure and form to produce a cohesive look to the whole; or a move towards a specialty of gardening, such as organic food or trees and shrubs. The farther we go the more education we desire to produce the results we are looking for. Just like in other areas of our lives, we progress in our knowledge and skill. So what separates a skilled gardener from a Master Gardener?

I checked on Wikipedia and found:

"Master Gardener programs (also known as Extension Master Gardener Programs) are volunteer programs to advise and educate the public on gardening and horticulture. In the US, groups are affiliated with a land-grant university and one of its cooperative extension service offices. Typically, Master Gardeners receive extensive training and then provide information to the public, speaking at public events, writing articles for publications and the internet, and partnering with other community programs, gardens, and educational facilities.

According to the 2009 Extension Master Gardener Survey, there are nearly 95,000 active Extension Master Gardeners, who provide approximately 5,000,000 volunteer service hours of per year to their communities.

Once volunteers are accepted into a Master Gardener program, they are trained by cooperative extension, university, and local industry specialists in subjects such as taxonomy, plant pathology, soil health, entomology, cultural growing requirements, sustainable gardening, nuisance wildlife management, and integrated pest management."

In reading this description the words that stand out are "education" and "volunteer". Not only do Master Gardeners learn about gardening, but they share that information with others. We not only use the training we receive to improve our own personal spaces, but we share that knowledge by educating the public through various means. We help our communities and advance the knowledge of gardening to groups that may not otherwise have the opportunity to learn those skills. We are volunteers with a goal of advancing the knowledge of gardening to the public.
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February 20th AMGA Meeting Notes

On the 20th we held the February Monthly Meeting featuring our annual Pot Luck, Seed Exchange and Slide Show (PowerPoint presentations).

The meeting started off with a buffet made up of many healthy and delicious offerings with salads, salmon, homemade pickles, and an especially interesting dip of avocado & sauerkraut brought by Mary Shier. The desert table was full of brownies, cookies, New Zealand lamingtons and a homemade raspberry tart brought by Fran Durner. No one went hungry; there was something for every taste.

While we ate we watched Power Points brought by Master Gardeners. G. Gordon Pyle had 60+ pictures (prints) of his garden that Julie Riley was able to show us on a new viewer. Cindy Kinard showed us a pictures from her garden, Mary Shier had pictures of unusual plants, including a very strangely shaped tomato; Lynne Opstad gave a presentation of the 2013 Pioneer Home and Gina Docherty showed us pictures from last summer's AMGA garden tours and photos from her trip to New Zealand. Two others, Amy Olmstead and Tony Flores brought pictures to share but were unable to because of technical difficulties.

After dinner and the show we had seeds to exchange. Since we were done early with the program, people got extra time to visit. All in all it was a successful and enjoyable evening with our fellow Master Gardeners.

Thank you to everyone that brought food, pictures and seeds to share!

March 17th AMGA Meeting:

7 p.m. at the CES, 1675 C Steet, Anchorage

"Gardens and Native Birds - Design for the Home Gardener to Attract Birds" with Bonnie Lembo



Bonnie was the featured MG in the December, 2010, "MG Focus" article by Cheryl Chapman. Their home was designated as a Certified Wildlife Habitat by the National Wildlife Foundation.

This should be a really interesting talk - plus it takes place on the real St. Patrick's Day - not the February St. Patrick's Day. [Editor's note: Unlike the meeting announcement in the Feb. newsletter, St. Patrick's Day is actually in MARCH not February! This is what happens when one tries to hurry the seasons along...]

Be sure to wear GREEN (and your name tag)!

AMGA Treasurer's Report January 2014

Balances 12/31/13	
Checking	2613.09
Savings	<u>12667.86</u>
	\$15280.95

Dedicated Funds \$6425.05

Revenue:

Conference	30.00
Donation	10.00
Interest	2.00
Membership	<u>1491.00</u>
	\$1503.00

Expense:

Newsletter	742.84
Operations	<u>49.99</u>
	\$792.83

Balances 1/31/14

Checking	3321.26
Savings	<u>12669.47</u>
	\$15990.73

Dedicated Funds \$6425.44



2014 Directory Corrections

"Have no fear of perfection - you'll never reach it"

Salvador Dali

Page 6: Terms for Board of Directors:

Barbara Baker 2014-2015,

Nickel LaFleur 2013-2014,

Lynne Opstad 2014-2015,

Cindy Walker 2014-2015

Page 10: Elaine Junge MG class 2014 (online)

Page 11: Amy Olmstead MG class of 2002

Page 20: Hudson, Ginger e-mail:

growingtallllc@gmail.com

Page 23: Mathews Shirley e-mail: smathews@alaska.net

Page 27: Salat, Shay e-mail: tretiak72@hotmail.com

Page 36: Arbor Day is the 19th of May

If you have noticed other errors, please let me know. I'm building character by correcting them.

Sandy Harrington e-mail: dsharr@ptialaska.net
phone: 346-3599

Growing Young Gardeners

By Amy Reed, MG

I was raised in Erie, Pennsylvania, which translates to Zone 5a on the USDA Hardiness Zone Map. Every year my mother gave me the "job" of raising from seed the morning glory plant. I made it my mission each year to tame the slender climbers to grow higher on the trellis than the previous year. By giving me a garden task that was my own, I feel my mother instilled a love for nature at an early age.

This past January, my family traveled to the Grand Cayman Islands in the Caribbean. While there, we observed an entirely different fauna than what we are used to in Zone 3 Anchorage! Various types of vivid orchids were abound, and also plants intended for xeriscaping were prevalent. Butterfly bushes, hibiscus, succulents, oleanders, and Purple Heart; Wandering Jew plants adorned most landscapes. I pointed out many of these different plants to my three year old daughter as we walked through gardens. One day, I gave Sydney her V-tech Kidizoom camera. I gave her the "job" of finding and taking pictures of different plants and animals from what she normally sees at home. How eye-opening it is to see the world from the perspective of a 3.5' foot child! Despite lots of shots of my knees and her feet, I saw centipedes, iguanas, fallen coconuts, and many ground covering flowers and plants that I had not observed myself! Sydney had so much fun with her photography "job", we spent a wonderful morning enjoying nature, and we now have a great scrapbook of photos she can look back upon.

Children as young as toddlers thrive on responsibility, and it is important to give them something that is their "job" to take care of. This can start as simple as attempting to fold a dish cloth from the dryer or feeding a family pet, and progress to having a plant or row in the garden that belongs to him or her.



Little Sidney's 'job' was to photograph different plants and animals on her vacation.
Photo by Amy Reed

Hardy Hazelnut: The Hazelbert

Article report from Gardens West Magazine,
Prairie Edition, Jan/Feb 2014

By Gina Docherty

On a recent trip, I saw a Hazelnut and oak orchard growing in New Zealand. Interestingly, these trees are not grown for their nuts, but used as a host for the fungi that produce truffles. Coincidentally on my return home, a recent Canadian magazine edition featured an article on a hardy variety of hazelnuts, the hazelbert. Here is a synopsis:

Hazelnuts are generally hardy only to zone 6. They are grown in the Willamette Valley in Oregon, and produce 90% of the domestic hazelnut or filbert crop in the U.S. They prefer cool summers, slightly acidic soil, high humidity & mild winters. They don't tolerate high winds or heavy snow due to brittle branches.

The native North American Hazelnut (*Corylus Americana*, native to Quebec, Ontario, Manitoba & the eastern US) is hardy to zone 3 & is more adaptable and shade tolerant. The plant is small & shrubby, but the nuts are just as tasty as European filberts, albeit small.

The native filbert is a host to a fungal disease called Eastern Filbert Blight (EFB), but is only mildly affected by it. EFB has proven lethal to the European filberts. Fortunately, EFB-resistant cultivars have been developed.

Growers began crossing European filberts with North American native hazelnuts to improve resistance to EFB. One native, the beaked hazelnut (*Corylus cornuta*, native from Newfoundland to BC & across most of the northern US) appears to be immune. The other goal was to produce hardy, disease resistant, adaptable plants with moderately large nuts. So far, this is a work in progress, but there are seedlings or strains being offered.

Filberts require 2 non-identical plants for cross pollination. Native species & hybrids, however, only need 2 plants of the same species or hybrid. They are pollinated by the wind.

Native Filberts have tiny red flowers appearing in early spring (between March & May) that will eventually become the fruit inside frilly open-ended husks. The catkins are very showy, and the leaves are colorful in the fall. They could produce nuts in about their third year.

According to an article about nut tree by Mel Monson (2011: "University of Alaska Anchorage Campus Has Trees Wants Nuts"), UAA campus has 2 hazelberts growing on the west side of Rasmuson Hall. They were reported to be between 5-8' tall. They had blooms on them in July, which does not bode well for producing nuts in the fall. The normal bloom time is March. Even if they don't produce nuts, this tree might be an interesting addition to an Alaskan garden. Truffles anyone?

Canada sources:

<http://www.hardyfruittrees.ca>

<http://www.grimonut.com>

<http://www.nutttrees.com>

US sources: <http://www.sln.potsdam.ny.us/index.html>
(St. Lawrence Nursery in NY)

<http://www.elmoreroots.com>

Herb Study Group Update

By Sharon Schlicht

The Herb Study Group met on February 7 to continue a discussion of Artemisia that was started at the January meeting. Here are a few things we learned about Artemisia:

There are 300-400 varieties of Artemisia, and only a couple of them are used for culinary purposes. Most have medicinal properties. Artemisia absinthium is banned in the US because of its hallucinogenic properties. Popular varieties for flower beds include Silver Brocade, Silver King and Sweet Annie. They should not be planted near walkways. The plants become tall, bushy and floppy, and stems will break if they are stepped on. Artemisia (except Sweet Annie) is propagated from cuttings as it does not come true from seeds.

Tarragon and Yomogi are two edible varieties. Tarragon has a mild licorice flavor and is well-known for flavoring vinegars. Yomogi is a perennial from Japan and Korea. Young leaves and seedlings are used in salads and soups as well as rice cakes and rice dumplings.

Artemisia tilesii is a native plant. It was originally used by Athabascans to treat skin cancer and stomach problems. The plant's aroma varies depending on where you get it. Dried leaves can be used in making soap. You can boil wild tarragon in water and breathe in the steam to treat a cold.

For additional information see The Herb Society of American website (www.herbsociety.org).

The next meeting of the Herb Study Group will be Friday, March 7 noon to 1:30 p.m. at the CES office, 1675 C Street. Julie Riley will present "Herbs of Iceland: Wild Species and Garden Varieties."



Artemisia tilesii - common names are: Tilesius' wormwood, Aleutian mugwort, and stinkweed

Photo from Wikipedia

Northwest Garden Fair and Then Some

By Sandy Harrington

It had been 6 years since I had been to the Northwest Flower and Garden Show. Little did I know this year the trip to Seattle was going to be unique. My friend, Nancy, and I arrived on Tuesday afternoon a little bit apprehensive about the Seahawk Victory Parade. At 4:00 in the morning on Wednesday the 5th, the celebration began with the constant refrain, "Seahawks, Seahawks", many times over. The "parade of pride" started at 12:30, an hour late, and by then there were an estimated 700,000 (by now rabid fans), lining 4th Avenue in downtown Seattle. It was a sight to behold. Once.

To do descriptive justice to the flower and garden extravaganza that is the Northwest Flower and Garden Show is challenging and impossible, because there is so much to see and learn and not enough time to absorb it all. A reasonable goal is to take what you can and hope you got more than you thought.

This year there were 23 display gardens, with a variety of plant material and garden art. One display flower that caught my attention was a simple Pansy called Delta Pure Red, gorgeous in a mass and by its self. There were also dazzling glass pieces that are indicative of the influence of the Pilchuck Glass School in Stanwood, Washington. It was awe inspiring to view steel sculptures that had cut out designs, some with large welded and rusted pieces forming distinctive shapes such as a 6 foot or so metal vase.

The Northwest Orchid Society display had orchids with unusual shapes and stunning elegant colors. Their web site is www.nwos.org Having to go through security for the flight back to Alaska puts limitations on purchasing plants no matter how drop dead gorgeous they are to the eye.

Among the 350 vendors, the Heaths and Heathers Nursery booth is one I naturally gravitate to, the colors are captivating and I think because they are difficult, for me, to grow here in Alaska I am seduced by the challenge. The owner was encouraging about a specific variety that is hardy at zone 4. The website is www.heathsandheathers.com Last spring, I planted 2 heathers. If they can survive through this winter, it will be difficult not to order more.

To expand and deepen one's gardening knowledge there were numerous lectures. Cindy Walker said she was able to attend quite a few. My time was limited so I only attended one lecture called Misery Loves Company which included Marianne Binetti, Greg Butler, and Cisco Morris, who has spoken at one of the Master Gardeners Conferences here in Anchorage.



Fern growing 11 stories up on the Mayflower Hotel - photo by S.Harrington

Going to a Garden Fair the size of the one in Seattle can provide visitors with visions of dancing flowering sugar plum trees, and that's great. But for a lesson in plant adaptation and tenacity, the fern I saw growing on the building face of the Mayflower Hotel 11 stories up was a wonder.

When it was time to board our flight back to Anchorage, the call was made for parents with children, anyone who needed help boarding 'And anyone wearing Seahawk clothing'. REALLY!?

Springtime in Seattle at the NW Garden Show 2014 By Jane Baldwin



Beginning of snow storm at a downtown Seattle hotel

Who knew the dreaded Polar Vortex would engulf Seattle the very week of the NW Garden Show, providing a COLD, SNOWY, ICEY week complete with single-digit temperatures and breezes that put the wind chill at below zero at times? Certainly not a bunch of Anchorage area gardeners, most of whom arrived sans winter gloves, hats or their familiar yaktrax and studded boots.

Nonetheless, weather or not, the show delivered five days of garden-related vendors <sigh>, amazing display gardens, and three conference

seminar rooms presenting many, many options and choices daily.

Notable presenters - I seem to recall a statement that about seven of this year's presenters were authors among the top garden book titles sold on Amazon in the past year -- provided sessions heavily emphasizing the increasing focus on food growing (and cooking and healthy eating) and horticultural sustainability topics.

In other seminars some specific perennials treated were, as usual, oriented to Northwest garden zones. But, most of the sessions' content principles on food growing (except for some fruit), landscaping, small space gardening, container gardening, ornamentals, use

of color & texture, basic horticulture and arboriculture practices were applicable to our northern gardening.

One of the most enjoyable for me was Linda Chalker-Scott's presentation "Going Native: Are NW Natives the Best Choice for Gardens?" -- done in her inimitable but research/science based garden myth-busting mode. MGs will recall she was a key note speaker at AMGA's 2012 spring conference.

Beside myself, other Alaskans known to be in attendance included Susan Brusehaber & friend, Cheryl Chapman, Fran Durner, Sandy Harrington, Debbie Hinchey, Rosemary Kimball, Julie Riley, and Cindy Walker. Most likely other Alaskans were there as well as former Alaskans, too!



Plant burritos - photo taken on washing machine after unpacking; plants were rolled in newspapers (like burritos)

Again and as usual, we all struggled to figure out how to get our irresistible plant and book purchases back home without exceeding luggage space and weight limitations. After packing up I was sure I was going to have to leave my pajamas in the hotel room' trash can to make room for plants. One more effort at squishing let me close my carry-on bag. I'm not sure about the carry-on weight restrictions, but I could heft it up into the overhead storage compartment.

Unfortunately 5 days in a 70°F vendor garden, my new Zone 3 Fritillaria Persica bulb broke dormancy and now about two weeks later is 15" high and will be blooming soon. Soooo, that one will be planted out for next year's bloom. :-)



Fritillaria persica that broke dormancy and is growing by leaps and bounds in the garage

There were a couple of extra-curricular activities during the week also included in the memory collection: A Saturday night taxi ride in the middle of a snowstorm looking for a source for 'All Blue' potatoes for the February Potato Bash tasting. . .Memorable because the taxi driver told us if the snow got much worse the taxi company would probably call all their taxi's off the road to out-of-service status; and we did momentarily wonder whether we would be stranded somewhere on foot on the streets of Seattle.

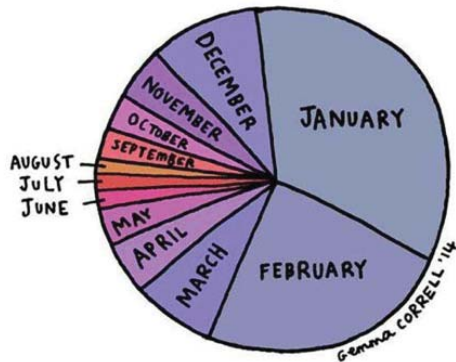
The other unanticipated experience: attending the Seattle Seahawks' Super Bowl celebration and parade. Julie's famous last words: "We're here, the parade route is only 3 blocks down Pike Street, we should go since we're here . . ." well, an estimated 750,000 other people also went to the parade and I never did find Julie in the crowd! BTW, the 2010 census puts Alaska's entire population at about 731,500.

All Photos by Jane Baldwin



Bird Chatter

How Time Passes... In ALASKA



Bacon Quiche with a Scone Crust

By Jodie Bergsma, "Reader Recipes we love",
from 'that's life!' [Australia] magazine, Book 15, Summer 2014

- 1 cup self-raising flour
- 1 tsp baking powder
- 1 Tbs butter, diced
- ½ cup milk
- 1 egg, beaten
- 6 slices bacon, chopped
- 1 sm pepper, diced
- 2 spring onions, chopped
- 1 cup frozen corn, thawed
- 6 eggs
- 1 can condensed milk
- ½ cup grated cheese

Preheat oven to 250°F

1. Sift dry ingredients into bowl with a pinch of salt; rub the butter into flour until it resembles fine bread-crumbs. Make a well in the center & pour in the milk. Mix into a soft dough
2. Place scone pastry onto a lightly floured surface & knead lightly. Add a little more flour if dough is sticky. Roll dough & place it into a lightly greased deep 10" pie dish. Brush with beaten egg. Bake for 6-8 min. until lightly cooked; set aside. Increase oven temp to 325°F.
3. Place bacon in frying pan, cook 2-3 min. Add pepper, green onions & corn; cook for another 4 min. Whisk together eggs & canned milk in a bowl, season with pepper; fold in cheese.
4. Scatter bacon mixture evenly over the pastry base. Pour in egg mixture & bake for 50-55 min. until quiche is set. Top with baby rocket leaves & serve with garden salad if desired.

Tea Time in Alaska By Marylynn L. Kostick



R. tomentosum in flower
Photo from Wikipedia.org

Rhododendron is a genus comprised of well over 1,000 species of plants that can provide fanciful bouquets and comforting aromas in regions around the world. The sizes and shapes of the plants can range from small ground-covering shrubs to large and tall trees that may bear leaves year round (evergreen) or loose leaves upon entering the cooler, drier seasons (deciduous).

While on a hike out into the hills of the Chugach forest the intoxicating redolence of a particular species of Rhododendron drew me down to the forest floor in a state of relaxation I had not experienced in some time. As I reached the ground I noticed the carpet of a low shrub-like evergreen. As I remembered back to my readings of traditional uses of native plants in Alaska I immediately realized I was in an ocean of Tilaaqqiua, also known as Labrador or Eskimo tea - names given to three species of Rhododendron: (1) tomentosum (syn. Ledum palustre), (2) groenlandicum (syn. Ledum latifolium), and (3) glandulosum (syn. Ledum glandulosum).

The 'tea' component of the name tells of the plants' use as an herbal infusion, which has been enjoyed by many generations. Leaves can be gathered during any season, with each taking on its own unique flavor composition. The leaves of the plant can be used fresh in teas or taken home to dry for use on another day. I write this article now, during the fitful transition from Alaska's winter to spring season, as it is quite a joy to take a walk through the snow-covered 'backyard' gardens of Alaska, brush aside some snow from the tinged leaves of the plant, and brew up some welcoming tea to warm yourself and your party.

This tea is suggested, by the Iñupiat elders of Northwest Alaska, to be beneficial for common colds, arthritis, and discomfort of the intestinal tract. Ascorbic

Garden Event Calendar

March 3

Alaska Native Plant Society: "Alaska's Native Orchids: A Treasure to be Enjoyed and Protected" with Stacy Studebaker. 7 p.m. at Campbell Creek Science Center, Anchorage (Elmore Road and East 68th St.)
www.aknps.org

March 6

Anchorage Garden Club: Public Program: "Organic versus Pesticides" - 6:00 p.m. Pioneer Schoolhouse 437 E 3rd Avenue, Anchorage www.alaskagardenclubs.org

March 7

Herb Study Group: "Herbs of Iceland: Wild Species and Garden Varieties" with Julie Riley - Meets at CES, 12-1:30 p.m.

March 13

Wildflower Garden Club: "Worms and Vermi-Composting" with Ellen Vande Visse of Good Earth Garden School 10:00 a.m. - 11:30 a.m., Central Lutheran Church

March 14-15

ABG Spring Conference: "Digging Deeper: Flowers, Food, & Foraging" - register online by visiting:
<http://www.alaskabg.org/>

March 17

AMGA Monthly Meeting: "Landscape Features for your Fine Feathered Friends - Design considerations for the home gardener to attract birds" - Presenter: Bonnie Lembo 7:00 p.m., CES - 1675 C. St, Anchorage
www.alaskamastergardeners.org

March 22

Alaska Rock Garden Society meeting - Topic TBA; Change in venue: Saturday the 22nd at 1:30 pm at the MTA office in Palmer. <http://www.args.org>
CHECK OUT THEIR BEAUTIFUL NEW WEBSITE:
<http://www.akrockgardensociety.org/>

April 3

Anchorage Garden Club: Public Program: "Try Something New" - 6:00 p.m. Pioneer Schoolhouse 437 E 3rd Avenue, Anchorage www.alaskagardenclubs.org

April 7

Alaska Native Plant Society: "The Red Riddle: Fall leaf reddening in bearberry, fireweed and Cornus canadensis" with Margie MacNeille - Campbell Creek Science Center, 7 pm (Elmore Road and East 68th St.)

April 12th and 26th

"Northern Garden Designs" with Brenda Adams - Where: Kachemak Bay Campus-Kenai Peninsula College. Fee: \$85. For more information: call Brenda Adams at 235-3763. www.gardensbybrenda.com

acid, or more commonly known as Vitamin C, is high in abundance in the plant's leaves. Despite its sweet and spicy flavor and salubrious attributes, this tea carries with it a few warnings. First, the plant contains ledol - a narcotic compound that in elevated amounts may induce muscle cramps, lethargy, and intestinal unrest. Second, the tea may also raise blood sugar, so diabetics and pregnant women should drink with caution.

In addition to use as a tea, the plant's flowers are a wonderful bee attractant; the plant can be used in tinctures for burns, blemishes and other skin irritations, and can be dried, crushed, and used as a spice in culinary compositions as well as an insect (mosquitos!) deterrent.

I urge you to warm yourself this winter with some Labrador tea - experience the seasons of the plant.

Sources

Gray, B. (2011). *The Boreal Herbal*. Aroma Borealis Press, Whitehorse, Yukon, Canada.

Jones, A. (2010). *Plants that We Eat*. University of Alaska Press, Fairbanks, Alaska.

Viereck, E. G. (1987). *Alaska's Wilderness Medicines*. Alaska Northwest Books, Portland, Oregon.



Labrador Tea, or tomentosum leaves
Photo by Marilynne Kostick

Message from Lynne Opstad.....cont. from page 1

As a Master Gardener are you helping to fulfill the mission of the Master Gardener Program? There are so many ways to contribute. Are you teaching the love of gardening to children? Are you volunteering at a community garden or helping an organization grow food for its members? Do you volunteer in the CES booth at the Fur Rendezvous or help with the AMGA? How about leading a Garden Club or doing presentations at local gardening events? Helping with the gardens at the Pioneer Home, Senior Center or Alaska Botanical Garden? We would love to show the impact AMGA members are making in a future issue of the newsletter. Please let us know how you are giving back to your community by emailing me at lopstad@gci.net.



Master Gardeners Rock!

KPC'S KACHEMAK BAY CAMPUS presents
NORTHERN GARDEN DESIGN
 with BRENDA ADAMS

Have you seen gorgeous gardens and wanted yours to look that way, but didn't know where to start? Is your garden overwhelming you and taking too long to maintain? Or would you like guidance on how to design and build an inviting, easy to care for retreat for you and your family? Then enroll NOW in an information-packed workshop called Northern Garden Design and Implementation.

National award-winning garden designer, Brenda Adams, will teach this two-day, in-depth, how-to workshop. Gain the confidence that your gardening goals can be achieved and a sense of direction on how to do it.

When: April 12th and 26th, 10:00 AM to 5:00 PM
 Where: Kachemak Bay Campus-Kenai Peninsula College. Fee: \$85
 For more information: call Brenda Adams at 235-3763. www.gardens-bybrenda.com.

To register, go to the KBC campus on Pioneer Avenue or online at uonline.alaska.edu or call 235-7743.

Course # OSE AC019 Deadline to Register: April 3rd



March 17th AMGA Meeting:
 7 p.m. at the CES, 1675 C Steet, Anchorage

"Gardens and Native Birds -
 Design for the Home Gardener to
 Attract Birds" with Bonnie Lembo



ABG Spring Conference Registration Coming Soon!
March 14 & 15, 2014
8th Annual Spring Garden Conference
"Digging Deeper: Flowers, Food, & Foraging"

Join us at the Anchorage Hilton Hotel for another fun and informative Spring Garden Conference, featuring Roger Doiron of Kitchen Gardeners International. Lots of great talks from local gardening experts, from compost to wild edibles to designing for continuous blooms. See our website for details.

You may register online by visiting:
<http://www.alaskabg.org/>

Newsletter Submission Deadline

The deadline for submitting an item for publication in the following month's edition of the AMGA newsletter is the 20th of every month. Items arriving after this date may or may not be included.

Educational or garden related articles, Bird Chatter, calender items and announcements are always welcome.

The Alaska Master Gardeners Anchorage 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
 AMGA Web Site: www.alaskamastergardeners.org

AMGA Google Group:
<https://groups.google.com/forum/?fromgroups#!forum/AKMG>

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 Jane Baldwin at:
jbaldwin@alaska.net

AMGA Board of Directors

Barbara Baker	Co-President
Lynne Opstad	Co-President
Greg Kalal	Co-Vice President
Nickel LaFleur	Co-Vice President
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Cheryl Shroyer	Secretary
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Sheila Toomey	At large (Parliamentarian)

Committee Chairs, Program Coordinators & Volunteers

- Broadcast Email Coordinator - Lynne Opstad
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- Education/Advanced MG - Julie Riley, Ginny Moore
- Events Calendar - Cheryl Shroyer
- Google Group - Mary Rydesky - Administrator: Jane Baldwin, Gina Docherty, Nickel LaFleur - Managers
- Hospitality - Amy Olmstead
- Lifetime Achievement - Sandy Harrington
- Membership/Database - Jane Baldwin
- Newsletter - Gina Docherty
- Pioneer Home Gardens Coordinators - Camille Williams, Lynne Opstad
- Programs & Field Trips - Nickel LaFleur, Greg Kalal, Sheila Toomey
- Volunteer Coordinator - Sharon Schlicht
- Website - Gina Docherty

AMGA regularly meets at 7:00pm every third Monday of the month, September through May (except for December).

Meetings are held at the
 Anchorage Cooperative Extension Center
 1675 C Street, Suite 100
 (access off of 16th Avenue)

Monthly educational programs are free and open to the public. Visitors and guests are welcomed and encouraged.