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AMGA
NEWSLETTER

November 2014
Volume 16, Issue 11

President's Message By Lynne Opstad, Co President



I was recently in Iowa on family business. When my sister and I drove down the country roads we observed the condition of the fields of corn. We discussed how tall the corn was, the color of the stalks, and wondered if there had been enough rain this year to ensure a good crop. In our small town newspaper we read the crop reports and yield predictions. "We have

no connection to the farm anymore" my sister said. "So why do we take such an interest?"

The answer to her question is that we have memories of life on the farm and still feel a strong connection to the earth. My great, great grandparents settled in Iowa in the 1800s. The Homestead Act of 1862 offered 160 free acres of land to new settlers, so people from all over Europe poured into the mid-west to find a new life.

My father's side came from Germany and Switzerland. My mother's ancestors came from Ireland and Scotland. Both sides came looking for religious and political freedom and the chance at a new beginning. I wonder what compelled them to take such a risk, to brave the ocean voyage from Europe and what must have been hard travel across the continent to settle in a new land.

My father's side of the family quickly left the farm and became "city people", brick layers and business owners. My mother's stayed on the farm. When my mother was 16 she decided to take a different path and left the farm for school and a city life. But my aunt married a farmer and stayed in the country. They devised a "trade" plan, switching children off and on throughout the summer so we got a taste of each other's lives.

I loved my weeks on the farm. We were not guests, we were expected to work; we had taken another child's place on the farm so their chores became our chores. We fed the chickens and collected their eggs, slopped the hogs, helped in the fields and weeded the vegetable garden. In our off time we explored the woods, picked berries and rode horses. I loved sitting at the kitchen

table with my uncle in his overalls, listening to him talk about his chores with a slight Irish lilt to his voice. At night I would lie in bed next to the open window and listen to the quiet, overlaid with gentle country noises.

I feel my life has been much richer by my connection to the earth and this is why I garden and hike. And why I love life in Alaska so much. I wonder how many other Master Gardeners have agrarian roots. What is your connection to the earth? How far back in your family history is the farm or ranch and how has that influenced your life?

AMGA Awards First Scholarship

The AMGA has awarded its first scholarship for tuition to the Master Gardener Course. Tuition for the Master Gardener Course has increased substantially in the past couple of years. It was AMGA's goal when establishing the Grant and Scholarship Program to use some of the funds raised to offer scholarships to help pay tuition for the course. The year's AMGA Fall Plant Sale raised enough money to offer one scholarship, plus offer grants for community gardening programs in the future. AMGA is also planning a spring book sale to raise funds for the program.

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AMGA October Meeting Recap

By Peggy Piper

October 20, 2014 proved to be the first snow for Anchorage and yet Barbara Baker, Co-president of Master Gardeners, was able to welcome 32 people for an exciting program on Preserving Alaska's Bounty.

Preliminary program information included thanking our refreshment providers, Mary Shier and Jane Baldwin and door prize donors: Pat Anderson, Jane Baldwin, Cindy Walker, Annie Nevaldine, Gina Docherty and Lynne Opstad. Many Thanks!

Announcements were many:

- *Renew membership by October 31st for a potential prize winning opportunity.
- *Canned food donations for the Food Bank of Alaska will still be possible through the next meeting.
- *Board Member positions are available now but don't hesitate: 2 members are renewing so really only 2 positions are open.
- *Book collection for our spring fundraiser still on-going - thanks to donors.
- *Trees in front of the Old Federal Building have been saved by the saw by Senator Mark Begich and staff along with concerned Anchorageites..most notably Co-President Barbara Baker and her husband, Jim.
- *Nickel LaFleur has a volunteer idea for restoring the old "Anchorage Times" paper collection at UAA Library - call her for more info and ENTHUSIASM.

Advanced Master Gardener Certificates were bestowed upon those present at the meeting: Pat Anderson, Nickel LaFleur, Greg Kalal, Gina Docherty, Lynne Opstad, Michelle Semeraud, Jane Baldwin, Mike Baldwin & Mary Jo Burns. Congratulations!



Preliminaries complete, Greg Kalal welcomed our guest speaker, Leslie Shallcross, and the education began. The goal is to preserve our summer bounty in a way that not only tastes great, but is safe to eat.

The first method, freezing, will kill some micro-organisms, stop some chemical reactions, lower water content and destroy parasites like halibut worms. Be sure that container types, rigid or plastic, are "food grade" and the freezer is set between 0 to -10. Veggies will need blanching in boiling water with a quick dunk in ice cold water afterwards to be safe and preserve color.

Second and Third methods involve heating; one a boiling water bath and the other using a pressure canner. Pressure canners (240 degrees) are good for less acid foods, and protect against botulism. High acid foods can be processed in a boiling water bath (212 degrees) with a rack on the bottom and in between if jars are layered, and with the lid on. These would include jams,

jellies and preserves.

Our final method is drying with a dehydrator that has a thermostat and fan. The possibilities are amazing. Watermelon is a winner according to one of our members who has actually won an award for her dried fruit.

November 17th Upcoming Meeting Urban Greenhouses: From Yugo to Mercedes - Greenhouse Options Speakers: Michael Burke and Jeff Smeenk

Jeff Smeenk is a horticulturist working at Palmer Soil and Water Conservation Service. He hails from upstate NY with stops at Michigan State to work with potatoes. Jeff will talk about affordable high tunnel greenhouse growing. He has been a frequent speaker for master gardeners and his talks are always entertaining.

Michael Burke, also an 'upstate New Yorker', is a pastor at St. Michael's Episcopal and took the MG course a few years ago. He is a member of the Pioneer Fruit Growers Association and grows interesting things like zone 3 black raspberries and many different apple tree varieties. His experience is with a fully insulated 196 sq ft cold climate greenhouse. He uses the soil under the greenhouse as a heat sink. He gardens in this structure from March through October.

Please join us for an educational evening and learn about greenhouses from the experts!

Treasurer's Report

Balances 8/31/14	
Checking account	6938.58
Savings account	<u>11680.12</u>
	\$18618.70

Dedicated Funds	\$6453.86
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Revenue:	
Education-AMG	3000.00
Interest	16.10
Membership	<u>20.00</u>
	\$3036.10

Expense:	
Education	21.30
Operations	49.99
Website	<u>85.00</u>
	\$156.29

Balances 9/30/14	
Checking account	9802.29
Savings account	<u>11681.56</u>
	\$21483.85

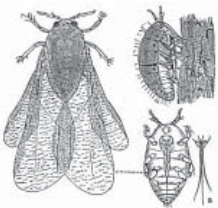
Dedicated Funds	\$6468.52
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How a Tiny Insect Changed the Course of Wine's History

By Janice Berry

We all know how the British are known for their love of gardening. But I bet you didn't know that North America when first "discovered" by Europeans proved to be a veritable treasure trove of new specimens for their plant collections. When the English began exploring our country, they brought back to Europe many new discoveries from the plant kingdom. Some of the new species found were the azalea, camellia, catalpa, euphorbia, hydrangea, rhododendron, rudbeckia, Virginia creeper, and wild cherry. With a motive for profit, the goal was to bring back these plants alive and sell them to nurseries for propagation. The number of plants available to the English grew from about 1,000 in 1750 to over 20,000 one hundred years later! Thus bedding plants became a huge industry.

This widespread transfer of plants between the continents inspired the growth of greenhouses. One keen gardener in the summer of 1863 noticed that one of his prized vines growing in his greenhouse suffered from an infestation of insects which he'd never seen before. He collected a few and sent them to be examined by Oxford university international insect expert, Professor John Obadiah Westwood. The insect was identified as grape phylloxera, a tiny relative of the aphid that would soon devastate Europe's wine industry. Wine growers in France discovered their vines withering and dying throughout their country three years later. These almost microscopic, pale yellow sap-sucking insects remain at large today, feeding on the roots and leaves of grapevines. The resulting deformations on roots and secondary fungal infections can girdle roots, gradually cutting off the flow of nutrients and water to the vine. When this outbreak first occurred in Europe, 40% percent of France's wines were killed in 15 years. Small pockets of vines survived the devastation through a mysterious immunity. All the vines in the Champagne region of France were wiped out except for two tiny vineyards, which today still produce wine from the original roots.



The phylloxera aphid probably traveled from America to Europe long before the outbreak, but they most likely died before they arrived across the vast Pacific Ocean. Then steamships and railroad trains became faster. It was now

possible for the little pests to survive. In America, attempts to grow European vines were not successful due to the grape phylloxera and this frustrated grape growers. Among them was George Washington on his Montecello farm. American vines were immune to phylloxera, but the wine was not very tasty. Then someone came up with the idea to graft American roots to European vines to combat the disease. Many vineyard owners in Europe felt this would corrupt the quality of their ancient

vines, however 80% of France's vines were reconstituted by the grafting on of American roots. So it is thanks to American vines that French wines still exist, and if the quality in flavor has suffered, it is hard to say.

Source material from *At Home: A short History of Private Life*, by Bill Bryson (2010) and Wikipedia.

Captain Jack's Deadbug Brew For Organic Gardening

From Amelia Walsh

<http://www.biconet.com/crawlers/captainJacksDeadbug.html>

Here is part of an advertisement for a new 'organic' pesticide that might be something to try in the future:

Captain Jack's Deadbug Brew contains Spinosad (spino-sid), a naturally occurring soil dwelling bacterium that was collected on a Caribbean island from an abandoned rum distillery in 1982.

This unique bacterium was defined as a new species when it was discovered, and it has never been found in nature anywhere else in the world. Since being discovered, Spinosad has become a leading pesticide used by agriculture world wide in the production of organic produce.

Captain Jack's Deadbug Brew kills bagworms, borers, beetles, caterpillars, codling moth, gypsy moth, loopers, leaf miners, spider mites, tent caterpillars, thrips and more!

Mode of action

Spinosad is highly active, by both contact and ingestion, to numerous insect species. Spinosad's overall protective effect varies with insect species and life stage. Spinosad affects certain species only in the adult stage, but can affect other species at more than one life stage. The species that are subject to very high rates of mortality as larvae, but not as adults, may gradually be controlled through sustained larval mortality. The mode of action of spinosoid insecticides is via a neural mechanism.

Two other uses for Spinosad are for pets and humans. Spinosad has recently been used in oral preparations to treat *C. felis*, the cat flea, in canines and felines.

Trade names include Comfortis and Trifexis® (which also includes milbemycin oxime) (both brands treat adult fleas on pets; the latter also prevents heartworm disease), and Natroba (for human head lice.) It is commonly used to kill thrips and other pests on flowering marijuana plants a few weeks before harvest without harming the flowers or making them harmful if smoked.

Dahlia Over Winterization Experiment By Nickel LaFleur



I love dahlias and wanted to be able to keep the tender perennials over the winter so I started researching the right method. Just like everything else with gardening, there isn't just ONE right method. I've overwintered dahlias in the past with an 'okay success rate' but wanted to strive towards a 'great success rate' this year.

First thing I did was ask dahlia-expert Master Gardener Amelia Walsh about her techniques. She answered my questions and suggested that I try a variety of ways and report back to the group on what worked and what didn't. So the experiment has started - I've got the greenhouse temperature down to the low 40s and aim to work out there in the late morning/early afternoon when the sun is available to warm everything up. Thanks to the generosity of my neighbor, I added another few dozen tubers to my experiment.

My technique in the past was to fork-out the clump of dahlia tubers and shake off a large portion of the soil and transfer into a grocery bag. Then, stuff that down in a dark corner of the garage to await spring. Sometimes they made it, sometimes they dried out, and sometimes there was a nasty mold-issue underway. I never knew what to expect.

This year I have all the dahlias in the greenhouse in a variety of over winterizing methods. I heard the use of fish boxes and coolers were dandy storage containers for dahlias so I have confiscated all our coolers to see if that's true. Master Gardener Kathy Liska brought me in a couple bags of clean sawdust to nestle them into and Master Gardener Amelia Walsh gave me perlite and peat moss to use as well. Master Gardener G. Gordon Pyle told me that he uses sawdust and wet newspapers to store his dahlia specimens. I'm going to try that, too.

UAA Tree Campus USA Celebrates Trees

The AMGA Google Group members who were motivated and involved in the recent Arbor Day Foundation Tree Campus USA voting contest helped to make our UAA Tree Campus USA a winner! Thanks to all of you who participated and encouraged family and friends to also support UAA's Tree Campus USA 2015 Arbor Day efforts!

Growing Young Gardeners: Autumn Leaves are Falling Down By Amy E. Reed, MG

I would like to share the latest song that my preschooler planted in my head: To the tune of "London Bridges"

"Autumn leaves are falling down,
Falling down, Falling down.
Autumn leaves are falling down.
We love autumn!"

"Now it's time to rake them up,
Rake them up, Rake them up.
Now it's time to rake them up.
We love autumn!"

Fall really hung on there this year in Southcentral Alaska, and with it were gardens to winterize, hoses to put away, and tools to clean. It was nice to take a break from the tasks in the garden and crunch through the fallen leaves with my four year old. We sang this song while we raked leaves, which also gave us lots of energy!

Another activity we did was collecting and identifying the leaves. After collecting an assortment of leaves while on a walk, we spread the leaves on the kitchen table. I consulted *Alaska Trees and Shrubs* (2nd ed.) by Viereck, L., and Little, E. (2007) to help with identification. We found Paper Birch, willow, Thin-leaf Alder, Balsam Poplar, and Black Cottonwood leaves in our yard.

Here's a great craft to do with your collected leaves:

Step 1: Lay a towel out on your ironing board, then, lay one piece of the 12 x 18 inch wax paper on top of the towel.

Step 2: Select your favorite leaves and arrange them on the wax paper.

Step 3: Carefully place the second piece of 12 x 18 waxed paper over the top of the leaves and letters.

Step 4: Top the placemat with a second towel so the place mat is sandwiched between two towels.

Step 5: Heat your iron to the highest setting (Adult supervise and use iron safely)



Step 6: Once the iron is heated, slowly run it over the top of the towel. Run it slowly over the towel several times to make sure you get every corner pressed and heated.

Step 7: Remove the top towel, the 2 sheets of wax paper should have sealed around the leaves.

This craft is very festive as placemats on your Thanksgiving table!



**Oil-on-Canvas
Mural
at the
Old Federal
Courthouse
Located at
605 West 4th St.,
Anchorage
Compiled by
Nickel LaFleur
October 2014**

**Old Federal Courthouse History
Compiled by Nickel LaFleur**

In 1937, a group of twelve men and two women, employed by Works Progress Administration (WPA) (FAP was the predecessor) arrived in Ketchikan to paint scenes of Alaska scenery. From Ketchikan, they broke up into groups and traveled to parts of Alaska to paint murals. The group was part of The New Deal program which lasted from October 1933 thru October 1943. During this 11 year period, artists, musicians, actors, writers, photographers and dancers were employed using \$1,250,000 of federal dollars (note: this \$\$\$ figure for the WPA was part of the New Deal) to pay them.

Of the many murals that were painted, the only surviving mural that is located in its original location is at the Old Federal Court Building in Anchorage Alaska. WPA artist from Park Rapids, MN., Arthur T. Kerrick (1888-1960) arrived in Anchorage in 1942 to sketch the area he would eventually paint. The painting of "The Alaskan Landscape" mural was done in the Lower 48. Documents show that after paying shipping to get the mural to Anchorage, there wasn't any money left in the budget to hang it. It wasn't until in the 1950's before it was hung by Clem Pilip, a local paperhanger and painter who owed fines for 52 parking tickets. Clem Pilip agreed to hang the mural in trade for having his fines forgiven. Not sure whether Judge Dimond would approve of this arrangement, it was hung in his courtroom without his knowledge and he was later told.

This beautiful mural is entitled "Alaskan Landscape" and is located in the bankruptcy courtroom on the 1st Floor of 605 West 4th and is available to be seen by the public (when Bankruptcy Court isn't in session) by going through the National Parks entrance (SE) security and get assistance from there.

In 1993, west coast restoration artist Peter Malarkey was hired to restore the mural.

2015 will be the 100-anniversary of our city and taking time to visit a piece of history will be on my 'to-do' list, I hope it is on yours, too.

In 1936, James A. Farley, Special Representative to FDR, (along with being the Postmaster General and Chairman of the Democratic National Committee) came through Anchorage on his way to the Matanuska Valley meet some 200+ families arriving by train from the Midwest to farm the area.

The Anchorage Chamber of Commerce arranged buckets to be set up around the courthouse to show it was old and dilapidated and needed replacement. Since Mr. Farley was also the US Postmaster, the push to lobby for a combo Post office/courthouse building was planned. Unfortunately, Mr. Farley, a guest of Colonel Ohlson (RR manager), never did get to see the buckets set up around the building. An interesting story on Mr. Farley's time in Anchorage was when the train broke down in the Spenard area and they had to walk for a few miles to get to the nearest establishment - the Idle Hour Club on Lake Spenard.

Mr. Farley needed to catch a train to Seward so he asked Bob Atwood to give him a ride in his vehicle to the railroad station. This provided Atwood an opportunity to ask Farley to participate in a brief ground-breaking ceremony downtown. Farley agreed to do so, and when he arrived, everyone in town was there. Even photographers were milling around taking pictures of the event. Judge A. Dimond, local Postmistress Powell and the US Marshall were all present for the ceremony. Bob Bragaw handed Farley a gold colored shovel with a red ribbon bow and asked Farley to stand in the potato patch and dig out the first scoop. (note: the corner of 4th and F used to be a potato patch that was tended by the prisoners housed at 3rd & F.) After he dug a scoop of soil out, Chamber of Commerce members Warren Cuddy and Bob Atwood informed him that he had just dug the first scoop for the new federal building/ post office and he should go back to Washington and secure the funds to get it built! Mr. Farley did just that and today there is a plaque at the Old Federal Courthouse commemorating him.

James T. Farley (May 30, 1888 - June 9, 1976) was the 53rd US Postmaster General and served from 1933 to 1940 under the FDR administration. (Note: annual pay was \$15,000 but they had 'franking privileges' - able to ride the train and use the Post Office at no charge).

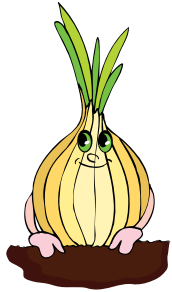
Designed by Gilbert Stanley Underwood and constructed between 1939 and 1941, the SW entrance led to the courtroom(s) and the SE entrance was used to enter the post office.

Cont. on page 7



Bird Chatter

[no Bird Chatter this month]



On Growing Onions By Jane Baldwin

Some gardeners who successfully grow onions start them from seed and some purchase onion starts which have been grown outside of Alaska and shipped in. Both approaches to growing onions can be successful.

Curt Mueller, Mat-Su MG, in his column ('Peasants Perspective') in the Mat-Su MG's October 2014 newsletter, writes:

"A variety that has done very well for the peasant is 'Ailsa Craig'. They grow to a good size and have a good flavor. They are not for long-term storage, but will keep for a couple of months. Storage varieties such as 'Patterson' or 'Cortland' will store over winter as will 'Red Beauty'. The onions will need to be properly dried and stored where they get some air circulation. Those with thick stems will not store as well and could be used first."

Dixondale Farms (www.dixondalefarms.com) is an outside source Alaska gardeners have used in ordering onion starts.

If there are other recommended sources for ordering onion starts, please share that information with the newsletter editor (Gina Docherty) at amga@alaska.net.

The Mat-Su MG newsletter is available on their website: <http://www.matsumastergardeners.com/>

From "DixondaleFarms.com" website:

Ailsa Craig

- Yellow, globe shaped, sweet, open pollinated
- Size Potential: 8" (up to 6 pounds!)
- Storage Potential: Approximately 1 month
- Days to Harvest: 95

Brought to the U.S. from the British Isles, this heirloom onion is by far the largest onion you can grow in a short growing season. If you are looking for show-size variety with which to win the county fair for largest onion, this is it. Pump these up with lots of nitrogen to get them as big as basketballs. Also known as the Kelsae Sweet.

Herb Study Group Update By Sharon Schlicht



Cilantro was the topic at the Herb Study Group (HSG) meeting on October 3. Julie Riley and Sharon Schlicht presented information about the cilantro bolting study at the Alaska Botanical Garden (ABG) this summer.

Seeds from eighteen cultivars were planted the first week of July. Ten plants from each cultivar were monitored to determine when stalk elongation was first observed, when the first signs of flower buds were observed, and when florets first opened. Stalk elongation began in mid-August. By mid-September stalk elongation was noted on all ten plants of every cultivar except one--Johnny's Calypso cilantro. Calypso had stalk elongation on only one of ten plants when the study ended.

In September volunteers came to the cilantro beds for a flavor evaluation. As they tasted different cultivars, they completed forms rating the flavor of each. Data will be compiled and analyzed in the near future. Based on verbal comments, it seems that Calypso was a favorite. Fresh cilantro and foods made with cilantro were available for tasting at the meeting.

Volunteer activity at the ABG herb garden continued into mid-October. Some of the herbs were harvested for use in ABG's Garden in the Schools program at eight Anchorage schools. The herb beds have been cleaned out and put to rest for the winter. Volunteers will return next year during gardening season. Thank you to everyone who volunteered in the herb garden this year.

The next HSG meeting will be on Friday, November 7, 12:00 - 1:30 p.m. in the Conference Room at Cooperative Extension Service, 1675 C Street, Suite 100. Please note that this is a change from the large classroom where we usually meet. Sage is the topic. If you would like to receive information about HSG meetings, please contact Julie Riley at jariley@alaska.edu.

Cilantro/Coriander Culinary Facts

Cilantro leaves are used to flavor dishes from the Middle East, Latin America and Southeastern Asia. Chop just prior to use for maximum flavor. In China, cilantro/Chinese parsley is finely chopped and added to fish and meat dishes. Thai cooks add it to a multitude of dishes. Use it to enhance salads, beans, rice, omelets, soups, lamb, cilantro based pesto and almost any dish you can imagine.

Coriander seeds have a warm taste with hints of lemon, orange and sage with a slightly bitter quality. It is best paired with beans, pork, corn, breads and duck. You will find it many times combined with garlic, curry and chili. They are used to flavor beans, stews, sausage and pastries. It is also used to flavor some Belgian style beers.

Updates to the interior and exterior of the building have been accomplished over the past 75 years with emphasis on not losing the integrity of the building along the way. Its interior boasts ceramic tiled wainscoting and quarry tiled floors. The wainscoting lined the stairwells, entry vestibule, corridors and original postal lobby. The courtroom has stained walnut wainscoting and benches with "The Alaskan Landscape" mural intact. On June 23, 1978 the Old Federal Building was put on the National Register of Historic Places. And in 1981, when employees moved to the New Federal Building on 7th and A, the US Park Service spent 1.7 million to convert the Old Federal Building post office side (SW side) into a visitor's center.

Please take the time to visit this beautiful old building known as "New Deal Concrete", it'll be worth your while.

A Look at the Anchorage Times Newspapers Nickel LaFleur

In my attempt to research the history of the evergreen trees in front of the Old Federal Courthouse on 4th Avenue, I had the chance to dig into what is referred to as "The Times Morgue."

As many of you remember, The Anchorage Times was our afternoon newspaper for a number of years. After the closure of The Times, the collection of binders had to be relocated. Thanks to the curator of Consortium Library and the librarian from The Times, what's left of the collection is now housed on the 2nd floor of the Consortium Library at UAA in the far northwest section. There are large tables and comfortable chairs available in this area, too.

In going through the binders, I found them in disrepair with a large majority of them having articles falling off the page due to the glue evaporating. There are rows and rows of binders that could use someone to volunteer to tape the articles back on the pages.

Thanks to MG Cheryl Chapman, we have secured permission to come to the 2nd floor of the library and work on the binders at our convenience. With parking being free all day on Friday, Saturday and Sunday's, it's a great time to show up at the library. I have offered to be the contact person for this project and encourage those of you with some extra time to share, to join me by emailing Tagalak@alaska.net or calling 907 337-5651.

For those of you who love Alaska history, here's your chance to find out things you didn't even KNOW you wanted to know. There are a multitude of binders titled "CRIMES" that I am anxious to explore.

Though this is NOT a project Master Gardeners can use for the 40-hour 'give-back', it is a worthy project for us to do in celebration of our Anchorage 100th Anniversary in 2015. Let me know soon if you are interested.

Garden Event Calendar

MEETINGS and EVENTS

Monday, November 3

**Mat-Su Master Gardener's Monthly Meeting: 7:00 pm, MTA building, Palmer.

**Alaska Native Plant Society Monthly Meeting: Ethnobotany from a Native Perspective, by Gary Ferguson, Mini-Botany: Artemesia, Birch by Beth Baker, Plant Family: Synthesis borealis and Polemonium boreale by Marilyn Barker, 7:00 pm. Campbell Creek Science Center, Anchorage.

Thursday, November 6

"Holiday Fanfare", Anchorage Garden Club monthly public meeting, 7:00 pm, Pioneer Schoolhouse 437 E 3rd Avenue, Anchorage.

Friday, November 7

Herb Study Group, Topic: Sage, 12:00 - 1:30 pm, CES - 1675 C Street, Suite 100, Anchorage.

Thursday, November 13

Wildflower Garden Club Monthly Meeting: How to Enter a Themed Flower Show, Led by Carol Norquist and Della Berry, 10:00am - 11:30 am, Central Lutheran Church, 15th and Cordova, Anchorage. Members only.

Monday, November 17

Anchorage AMGA Meeting: Urban Greenhouses: from Yugo to Mercedes, Led by Jeff Smeenck and Michael Burke, 7:00 pm, CES - 1675 C Street, Anchorage.

Tuesday - Wednesday, November 18-19

Anchorage Garden Club 54th Annual Holiday Flower Show: Holiday Carousel. Show Hours: Tuesday 12:30 pm to 6:00 pm, Wednesday 10:00 am to 5:00 pm. Wells Fargo Bank, 301 West Northern Lights Blvd.

Tuesday, November 18

Anchorage Garden Club Holiday Tea, 12:00 pm - 2:00pm, Wells Fargo Bank, 301 West Northern Lights Blvd.

Tuesday, November 25

Alaska Orchid Monthly Meeting, 6:30 pm - 9:00 pm, Details at: www.akorchid.org.

Continued on page 8...

CLASSES and WORKSHOPS

Friday - Saturday, November 7 - 8

Alaska Food Festival and Conference: UAA Lucy Cuddy Hall

Saturday Workshops include:

- Keeping Chickens in Urban Alaska: From Eggs to Etcetera by Lucy Peckham
- The Store Outside Your Door by Tara Stiller and Dr. Gary Ferguson
- Powerhouse Alaska Fruits and Veggies by Leslie Shallcross and Julie Riley
- Preserving Alaska's Bounty by Leslie Shallcross
- March-December, Harvest Fresh from the Garden by Dohnn Wood and Which Foods Can I Trust by Ellen VandeVisse
- An Alaskan Example of Small Scale Polyculture and Farm-to-Table Integration: APU and Spring Creek Farm by Chris Pavadore, Joshua Faller, Megan Talley and Megan Rock
- Hunger In Alaska 101 by Mary Sullivan and Ellen Teller
- Fermentation and Fermented Foods in Alaska by Leslie Shallcross
- Growing and Using Herbs in Alaska by Julie Riley and Growing Garlic and a Few Other Under Appreciated Food Plants for Alaska Farms and Gardens by Julie Riley and Julianne McGuinness
- Permaculture Principles in Practice by Cindee Karns, Saskia Esslinger and Allie Barker
- Salmon Love by Erin Harrington

See more workshops and details at: <http://akfoodpolicouncil.wordpress.com/conference/>



*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!*

~Grandpa Jones



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
Cindy Walker	Treasurer
Cheryl Shroyer	Secretary
Amy Olmstead	At large (Hospitality Chair)
Sheila Toomey	At large (Parliamentarian)

Committee Chairs, Program Coordinators & Volunteers

- Broadcast Email Coordinator - Lynne Opstad
- Directory - Sandy Harrington
- Education/Advanced MG - Julie Riley, Ginny Moore
- Events Calendar - Martha Farris
- 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.