



AMGA NEWSLETTER

January 2016
Volume 18, Issue 1

Message from Harry

I'm still not quite sure how it came about that I would be writing this column as the new president of our organization. I don't recall showing up late for a meeting and being 'volunteered' and I don't think we rolled the dice to choose positions. Maybe it was the arm wrestling contest that I lost. At any rate and all kidding aside, I feel very honored and humbled to become the new president of such an esteemed group of fellow gardeners. I look forward to working with you all and getting a chance to meet even more of you in the coming year. I'd like to thank all who have welcomed and mentored me these past few years. We certainly have a kind and generous group and I'm very proud to be a member of the AMGA.

I don't know if everyone realizes how much behind the scene activity and teamwork it takes to keep an organization as large as ours functioning so smoothly. It takes a lot of team effort to accomplish as much as we do. Our group has been very fortunate to have had such a great leadership team with Barbara Baker and Lynne Opstad at the helm. They have gone above and beyond in fulfilling their duties as co-presidents these past 2 years. Thankfully they both will continue to play an active role in the AMGA going forward.

We are blessed to have so many dedicated members who give of their time by serving on the board and working on the various committees. Many thanks go to our guest speakers who share their time, knowledge and enthusiasm for their subject. Lastly, thanks go to all who share your gardens, volunteer at our various service projects and plant sales and to those who bring such nice treats to eat at our monthly meetings.

I'm sure I can speak for everyone from the new AMGA board to say that we intend to do our very best to serve our membership and our community in the upcoming year. We welcome your ideas and suggestions that will enable the AMGA to continue to be the vibrant educational, service orientated and fun social organization that we all enjoy being a part of.

To all, a healthy and Happy New Year 2016.



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Meet the New AMGA Board of Directors

The election finished, the new board met after the last AMGA meeting in November and decided who would be officers.

The bylaws allow extra board members to be added to the board and the board voted to have Cindy Walker join as the ninth member for 2016, with her knowledge and experience of the relatively new status of 501 c3 non-profit status of the group and tax issues to ensure that everything is done properly and to also mentor a new Treasurer.

The new board members are as follows:

President:

Harry Deuber

Co-Vice Presidents:

Melanie San Angelo & Phyllis Rogers

Secretary:

Sheila Toomey

Parliamentarian:

Cheryl Shroyer

Treasurer:

Cynthia Walker

Members at Large:

Kathy Liska

Marjorie Williams

Fran Pekar

Treasurer's Report

Balances 10/31/2015	
Checking account	9456.08
Savings account	<u>11700.58</u>
	\$21156.66

Dedicated Funds \$6527.48

Revenue:

Interest	6.17
Membership	<u>351.48</u>
	\$357.65

Expense:

Hospitality	21.58
Operations	49.99
Website	<u>125.00</u>
	\$196.57

Balances 11/30/15	
Checking account	12729.17
Savings account	<u>11702.02</u>
	\$24431.19

Dedicated Funds \$3414.03

Welcome!

New 2015-2016 Master Gardeners

The 44 MGs who completed their exams include:

Leslie Adams
 Comfort Adebayo
 Olga Alvord
 Gavin Betzelberger
 Annie Brownlee
 Joni Bruner
 John Capo
 Riki Chapman
 Louise Colbert
 Cami Dalton
 Melinda DeBruhl
 Shawn Donahue
 Terry Eng
 Debi English
 Kellie Fagan
 Irene Fitzgerald
 Rich Greenfield
 Kami Harris
 Jan Hart
 Cindy Helmericks
 Hugo Hoerdeman
 Sam Holtshouser
 Marie Hopkins
 Melanie Janigo
 Rachel Jensen
 Teresa Kurka
 Linda Kutil
 Francine Larsen
 Marie Matthews
 Karen McIlroy
 Susan Negus
 Julia Noe
 Molly Orheim
 Katherine Queen
 Jean Rounds-Riley
 Dorcas Santiago
 Mike Schuh
 Billye Sepe
 Terri Smith
 Alexis St. Juliana
 Kathie Steele
 Marie Walthour
 Christine Wood
 Tara Young



congratulations!

Congratulations and welcome to the AMGA!

**From the Science Corner:
Algae Eating Sea Slug**
February 3, 2015 by Diana Kenney



Sea slug has taken genes from algae it eats, allowing it to photosynthesize like a plant

Scientists have confirmed for the first time that one extraordinary species of sea slug 'steals' genes from the algae it eats, which enables it to photosynthesize like a plant and gain energy from sunlight. This exceptionally weird phenomenon is one of the only examples of inter-species gene transfer, and it could lend us clues for future research into gene therapy techniques.

The study, published in *The Biological Bulletin*, details how researchers used advanced imaging techniques to "to confirm that a gene from the alga *V. litorea* is present on the *Elysia chlorotica* slug's chromosome." Not only is it present, but it is functional, and able to produce an enzyme that is critical to the function of chloroplasts—the components of plants and algae that capture sunlight and drive photosynthesis.

Once the sea slugs have ingested the algae, and the gene, the slug's own chloroplasts function for up to nine months—a notably longer lifespan than the chloroplasts have in algae. The photosynthetic sea slug can then gain all the nutrition it needs from sunlight. Moreover, the sea slug passes this gene on to its offspring.

The report notes that each generation of sea slugs must "take up chloroplasts anew from algae, [but] the genes to maintain the chloroplasts are already present in the slug genome." This in turn does funny things to our concept of evolution. Typically evolution occurs over thousands of years, but with inter-species gene transfer, evolution can happen from one generation to the next.

So what does this mean for the sea slugs? Report co-author Sidney K. Pierce an emeritus professor at University of South Florida and at University of Maryland, College Park explains: "There is no way on earth that genes from an alga should work inside an animal cell," Pierce says. "And yet here, they do. They allow the animal to rely on sunshine for its nutrition. So if something happens to their food source, they have a way of not starving to death until they find more algae to eat. "

For humans, it gives us a conceivably new way of looking at gene therapy for the treatment of genetic illness, but not without a caveat. Pierce says: "Is a sea slug a good [biological model] for a human therapy? Probably not. But figuring out the mechanism of this naturally occurring gene transfer could be extremely instructive for future medical applications."

Read more at: <http://phys.org/news/2015-02-sea-slug-genes-algae-photosynthesize.html#jCp>

**Repurposing & Reusing
Live-Cut Christmas Trees**
By Jane Baldwin

If you are the type that had a live tree for Christmas, it needs to go somewhere after the holidays, preferably before the needles start to drop. So what can you do with it?

-Recycling, of course -- boughs for mulching, needles for mulching and composting, local yard-waste recycling facilities for chipping and composting, etc. How about other possibilities?

-Prop the tree somewhere in your yard; look at it for a few months to see if it's a good location to plant a new evergreen come gardening season.

-Prop the tree up somewhere in your yard and add extra bird feeder stations (suet, spruce cones rolled in peanut butter and seeds, etc.) Leaning the tree against a back yard fence or shed will also provide a temporary shelter and safe resting place for birds.

-Prune a few of the green boughs and create an outdoor winter container display. You could include some tree twigs, small branches and stuff from a less than perfect fall garden clean up. Or top the tree, put it in a container for a dwarf conifer.

-Prune a few branches and with gloves, strip the needles from the branches and you will have some natural plant stakes to use in the garden next spring to help along some unruly plants. Save the needles for mulch, composting or soil amendments.

-Upcycle the stripped needles by placing them along with a few added cones (spruce cones from your yard will work) into an open bowl as homemade potpourri to prolong the wonderful seasonal tree smell in your home for a few more weeks.

Spending Habits: Growing Young Gardeners By Amy Reed, MG



Industry experts say that taking your spouse and children along when grocery shopping can increase your total bill by 40% and unintended purchases by 65%. What happens when you take a master gardener to a plant nursery around Christmas-time? Let's just say, we should have driven the truck instead of the car!

All we wanted to get was a simple Christmas wreath. It was the planned mission of the trip, and we had good intentions. Stepping into the greenhouse, we were greeted by the wondrous smells of evergreen. Friendly nursery workers carefully shaped boughs into circles and tied gorgeous bows. As my husband and daughter poked around for the perfect wreath, I moseyed into the Christmas cactus section. Who knew there were so many different shades of pink? Of course I had to have one, because our two Christmas cactuses at home are actually Halloween cactuses. No matter how hard to I try to coax their cycles with dormancy, water, and light, October 31 I will have blooms.

The next stop I made was the carnivorous plant aisle to pick out a replacement for the Venus flytrap that had recently shriveled up. There were so many different species of pitcher plants to choose from! It was like being a kid in a candy store!



I should have stopped then, but a gangly orange tree caught my eye. Orange trees in Alaska! What a great addition to my indoor garden! The tag said it could potentially grow to 10 feet tall. Maybe it will overtake the ficus tree in my garden that is the bane of my existence! When I mentioned the oranges that could grow, even my daughter became giddy. It would be a fun experiment to try in our garden, nonetheless.

I hauled my load to the cashier and realized I still had a gift certificate in my purse! This was turning out to be a great shopping trip. My husband grunted as he tried to solve the Tetris puzzle of loading our plants into the back of the car. We eventually were able to shut the vehicle with all the plants unscathed, coming home with a bounty of new additions for our home. Oh, and we did find a marvelous wreath!

2016 AMGA Conference Speaker Profile: Julie Riley

Want to get more out of your dirt?

Say a plant with green leaves instead of yellow ones? Increasingly, gardeners want to accomplish this feat using natural organic fertilizers. Julie Riley is up on the latest information on how to do that in Alaska. Riley, the UAF Cooperative Extension Service horticulturist in Anchorage, will talk about organic fertilizers at the Alaska Master Gardeners Anchorage 2016 conference in April.



Riley is an expert in many aspects of gardening, and over the past three decades, has trained more than 1,200 master gardeners in Alaska. The master gardeners in her classes learn botany basics, composting, fertilizing, what grows best here, and much more.

When she heard that planners for the Master Gardener Conference next year wanted a speaker to talk about soils, she jumped on it. "I've just gotten really excited about soils and all the organic products that are available," she said.

She has conducted her own trials successfully growing potatoes, cilantro, turnips and mustard greens at the Alaska Botanical Garden with organic nutrients. She'll talk about that, about the latest research from the University of Alaska Fairbanks on the release rate of chemicals in fish waste fertilizer, and about some commercial products now available to organic gardeners in town.

Riley grew up in Wisconsin. When she went to college, she had no thought of becoming a horticulturist, she said. In fact she didn't know the word. But then she got a job working in a greenhouse, and another gardening job, and after that, earned an undergraduate degree in horticulture and a master's degree in landscape architecture.

Even then, she thought she would be restoring wetlands and prairies.

Instead, she came to Alaska 31 years ago to become the Cooperative Extension horticulturist in Anchorage. She remains there today, answering questions on everything from pests to peonies.

As part of the job, she is a tenured full professor at UAF, with a focus on service rather than teaching college students. She speaks to groups such as peony growers and wildflower enthusiasts (though she acknowl-

edges her first love is vegetables), answers questions from the public and from some commercial growers, and teaches the Master Gardener classes.

She has been a major force supporting immigrant refugee gardeners who sell produce at Anchorage's farmer markets. Since 2010, the gardeners have been Nepali-speaking Bhutanese. Their vegetable garden is in Mountain View. "Part of the project is to help integrate participants into the community," Riley said. In the process, they sold \$12,000 worth of fresh vegetables this year, she said.

Here's more on Riley's study this year of potato-growing with organic fertilizers:

Plants need three primary elements from the soil: nitrogen, phosphorus and potassium. Riley grew special 'Haida' potatoes last summer at the Botanical Garden. At planting time, she applied an organic fertilizer called Sustane (4-6-4) at 2.6 times the rate recommended on the bag.

The source of nitrogen was composted turkey litter and feather meal with less than 1% of the 4% nitrogen being readily plant available. Mid-season, when it came time to hill, the plants were a pale green color. This time Riley used a fish waste fertilizer from the Bering Sea produced by Alaska Sea Ag. It was applied to soil she used to hill up the potatoes and gave the plants significant doses of nitrogen and phosphorus. She considers the fish waste fertilizer organic, although it isn't approved by OMRI, the organization that certifies organic fertilizer as part of the USDA's National Organic Program. The fish waste didn't supply much potassium, so Riley began looking for a reasonable organic source. Green sand was a possibility. "It's a great source of potassium stuff. However, it comes from New Jersey and it takes a long time for the 5 percent potassium in it to become plant available. Does it make sense to ship sand from New Jersey and get no plant available potassium for years? I don't think so," she said.

Instead, she found a pink sand that is mined in New Mexico and contains 18-22 percent potassium. It is called langbeinite, and was available locally this year at Alaska Mill. A week and a half after she applied this combination to the soil used to hill her potato plants, the plants turned green, she said.

Another gardener's potato row nearby, that Riley fertilized a week or two later with fish emulsion, never did green up but the soil in this area had also not been fertilized at planting.

The Alaska Master Gardeners Conference will be April 16 at the Lucy Cuddy Hall at University of Alaska Anchorage. The theme is "Grow Your Own - from the soil up." If you want that soil to be organically enhanced, Riley can help. Nine speakers including Riley will make presentations on topics ranging from good soils to garden design to cooking what you grow.

2016 AMGA Conference Speaker Profile: Dohnn Wood

Most food that urban Alaskans eat comes from outside the state. The diet of Dohnn Wood's family in East Anchorage is different.



Wood estimates 80 percent of what he and his family consume is harvested within Alaska. They eat a lot of fish, and buy locally raised hogs, for example.

Remarkably, they also grow "a little over a ton" of produce in their Nunaka Valley yard, Wood said. "We're still eating leeks and onions, potatoes and carrots," he said in mid-December. "We've gone through all of our cabbages. We're still harvesting bits of kale."

The family starts gardening in early spring, does multiple plantings, and uses every available nook and cranny to get the most out of their gardens and greenhouse. Wood will talk about how this style of gardening works, and about permaculture - which he defines as a way of looking at natural systems and applying them to your garden - at the 2016 Alaska Master Gardeners Anchorage Conference in April.

Nunaka Valley is one of the city's older subdivisions, with the first small houses built around 1940. Dohnn and Kristi Wood bought a house there from a friend in 2000. The friend had already agreed to let a school principal from the bush stay in the house during the summer, so the purchase came with a houseguest. The houseguest frequently brought home fresh vegetables from local gardens. That prompted the Wood family to try growing their own edibles.

"We were avid cooks, but grew up here and didn't really realize that vegetables had flavor," Wood joked. There's no grass in the Woods' yard. But fruit? Yes. A ten-tree orchard produces apples. Black currants and raspberries grow along the east perimeter of the yard, and in corners all around the property.

Continued on page 7



Bird Chatter

Herb Study Group December Topic: Adaptogens

OMG -- LIGHT! . . . It's official. We've survived winter.

OK, maybe BC is going a little overboard; but it's a fact the days are getting longer. Light and warmth are on the way. Those of us who need this fantasy are busy buying plane tickets (with miles) and reserving hotel rooms in Seattle for the 2016 Northwest Flower and Garden Show, Feb. 12th to 21st.

For those of you who have never attended, this is an incredible extravaganza. Held at the Washington State Convention Center, it offers acres of every variety of garden, garden gear and garden art imaginable. This year's theme is "America the Beautiful." There are 350 exhibitors and more than 100 free lectures, including our own Brenda Adams among the 70 listed presenters.

All kinds of events are promised, including one called "Garden Wars," billed as a "reality-based competition." Hmmm. Gardeners sobbing on Dr. Phil's shoulder about their delphinium defoliators?" BC is skeptical.

A two-day ticket goes for \$31 and can be bought on line. (Experienced attendees say no one can do the show in a single day).

Interested? check the show's Web site for everything you want to know. www.gardenshow.com.

GOT THE GARDENING BUG? . . . Want to know exactly what kind of bug it is? This year's Advanced Master Gardener class is on entomology -- everything you wanted to know about the critters that both help and bedevil us.

Registration opens January 15th. Jessie Moan, State-wide CES Entomology IPM Technician, is the teacher. Classes begin March 1st and will be held Tuesday and Thursday nights from 7 to 9 p.m. (No classes the week of spring break). Twelve hours of instruction are planned.

VICTORY , , , A draft master plan for the new Muldoon Town Square Park is done. Endless hours of public "discussion" -- i.e. gnashing of teeth and pulling of hair -- went into the process of melding differing visions into an actual rock-and-dirt blueprint. The current result is a long stretch of green at Muldoon and DeBarr roads that includes (at this stage anyhow) a play area, a community garden, a dog park, an orchard and walking paths, plus lots of trees and several parking areas.

The park is on the land where pioneer gardener Mann Leiser's home and greenhouses once stood.

BC is cautiously optimistic. Those of us who remember the horrors of fighting politicians and commercial interests over downtown's Town Square Park aren't breaking out the champagne yet.

Adaptogens were the discussion topic at the Herb Study Group's December 4th meeting. According to the book *Rhodiola Revolution* (by Richard P. Brown, MD and Patricia L. Gerbarg, MD with Barbara Graham), adaptogens are "...herbs that support the healthy function of every system in the body and protect it from biological, chemical, environmental and psychological stressors."

Basically, they increase the body's capacity to resist all these stressors; they help the body adapt. The same book notes that it was Dr. Nikolai Lazarev and his scientific team from Russia, who coined the term adaptogen. They decided that 3 criteria must be met for an herb to be considered an adaptogen. First, it must increase the body's resistance to a broad range of agents, including physical (heat & cold exertion), chemical (toxins & heavy metals) and biological (bacteria & viruses). Second, it must have a normalizing action, meaning that it normalizes whatever change/reaction has occurred in the body; for example, it would restore an under or over-active thyroid. Last, it must have an innocuous effect, causing minimal, if any, side effects, and have low toxicity.

The current thinking on adaptogens in layman's terms seems to be that they enhance longevity: when young, metabolism works to build up cells of the body (growth), but as one grows older there is an increase in the activity that breaks down cells often caused by so-called 'free radicals' that cause oxidative damage to cells (aging & cell deterioration).

Some herbs considered to be 'well-known' adaptogens:

American Ginseng aka *panax quinquefolium*
Ashwagandha aka *Withania somnifera*
Asian Ginseng aka *Panax ginseng*
Astragalus aka *Astragalus membranaceus*
Codonopsis Root aka Dang Shen or *Codonopsis pilosula*
Cordyceps
Goji Berry aka *Lycium barbarus*
Eleuthero Root aka Siberian Ginseng aka *Eleutherococcus senticosus*
Jiaogulan aka *Gynostemma pentaphyllum*
Licorice Root aka *Glycyrrhiza glabra*
Reishi Mushroom aka *ganoderma lucidum*
Roseroot aka *Rhodiola rosea*
Schizandra Berry aka *Schisandra chinensis*
Tulsi aka **Holy Basil** aka *Ocimum tenuiflorum* aka *O. sanctum*

Information about these herbs provided in online article located at:

<http://www.natural-health-and-healing-4u.com/adaptogenic-herbs.html>

Garden Event Calendar

MEETINGS and EVENTS

Speaker Profile: Dohnn Wood cont.....

A free-standing 8-by-16 foot solar greenhouse nurtures starts, then peppers, tomatoes and green beans.

On their second-story deck on the south side of the house, the Woods plant in three tiers of 12-inch pots.

The first spring plantings are vegetables such as cauliflower, kohrabi, napa cabbage, broccoli and carrots.

In summer, the Woods replant the deck pots with peas, beans and more broccoli. In late summer, they'll replant broccoli for the third time.



The first plants go out usually in late March, with special coverings to protect against cold temperatures. The third planting of broccoli is in July.

"We extend the season, we grow good soil, and we plant very densely," Wood said. "And we eat our things." That includes baby vegetables, he said.



Consider a terrarium

- Great for kids who think goldfish are too exciting.
- Saves money on water.
- Doubles as a trash can.
- Like all great toys, it's enhanced by knowing Latin.
- You can watch all sorts of interesting plants slowly wither and die, as all things do.

That's the look of learning on Peter's face, not disappointment/indigestion caused by eating part of his terrarium.

Monday, January 4

****Ak Native Plant Society Monthly Meeting:** Zoopharmacology by Michelle Colburn. Mini-Botany: *Romanzoffia unalaschensis* by Beth Baker; Plant Family: Heuchera and Tellima by Annie Ronsse. 7:00 pm at Campbell Science Center, Anchorage. Details at: <http://aknps.org/Pages/Meetings.php>.

****Mat-Su Master Gardener's Monthly Meeting.** 7:00 pm at MTA building, Palmer. Details at: <http://www.matsumastergardeners.com/calendar-of-events.html>.

****Meadow Lake Bloomers Garden Club Monthly Meeting:** Truffles by Carol Ryan. 10:30 am at Meadow Lakes Senior Center, 1210 N Kim Drive, Wasilla.

Tuesday, January 5

Valley Garden Club Monthly Meeting: Ready for Spring: What, When, and How for Seeds and Bulbs by Florene Carney of Snowflake Gardens. 10:30 am - 12:15 pm at the First Baptist Church on Leatherleaf and Bogard Road. Details at: <http://www.valleygardenclub.com/>.

Thursday, January 7

Anchorage Garden Club Monthly Meeting. 7:00 pm - 9:00 pm at Pioneer Schoolhouse, 437 E 3rd Avenue, Anchorage. Details at: <http://www.alaskagardenclubs.org/anchorageclub.htm>.

Friday, January 8

Herb Study Group: Capisum: Herb of the year, 2016. 12:00 pm - 1:30 pm at Anchorage Cooperative Extension Service 1675 C Street, Suite 100.

Thursday, January 14

Wildflower Garden Club Meeting: Low-Impact Exercises for a Healthier You: Learn Exercises to Sustain Mobility and Health by Leslie Shallcross, Anchorage Extension Service. Wear comfortable shoes and clothes. 10:00 am - 12:00 pm. Central Lutheran Church, 1420 Cordova Street. Details at: <http://www.alaskagardenclubs.org/apps/calendar/>.

Monday, January 18

AMGA Monthly Meeting: Annual Meeting and Urban Vegetable Gardens: Learn About Developing Abundant Vegetable Gardens in Your Backyard by Dohn Wood. 7:00 pm - 9:00 pm at Anchorage Cooperative Extension Service 1675 C Street, #100. Details at: http://www.alaskamastergardeners.org/2015_2016_AMGA_Programs_2.pdf.

Tuesday, January 26

Alaska Orchid Society Monthly Meeting: Orchid Swap and Group Question and Answer Session. 6:30 pm - 9:00 pm at BP Energy Center, Seward Hy and Benson Blvd. Details at: <http://www.wayne-toups.squarespace.com/events/>.

Thursday January 28 - Saturday January 30

Alaska Peony Grower's Association Winter Conference:
As Far As You Can Go: Topics Include: Growers School
for Beginners, Key Note Speaker Peony Specialist Don
Hollingsworth and Trade Show. Land's End Hotel and
Conference Center, Homer, AK. Details at: <http://www.alaskapeonyconference.com/>.

CLASSES and WORKSHOPS

Sunday, January 10

Growing *Rhodiola rosea* in Alaska by Dr. Petra Illig.
Hosted by the Alaska Rhodiola Products. 10:00 am -
12:00 pm at Anchorage Cooperative Extension Service
1675 C Street, #100. Details at: <http://www.alaskarhodiola.com/>.



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.

The Alaska Master Gardeners Anchorage welcomes letters, opinions,
articles, ideas and inquiries. Contact the editor, Gina Docherty, at:

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AMGA Web Site: www.alaskamastergardeners.org

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

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:
ak.jbdwln@gmail.com

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, calendar items
and announcements are always welcome.

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

AMGA Board of Directors

Harry Deuber	President
Phyllis Rogers	Co-Vice President
Melanie San Angelo	Co-Vice President
Cindy Walker	Treasurer
Sheila Toomey	Secretary
Cheryl Shroyer	Parliamentarian
Kathy Liska	At Large
Fran Pekar	At Large
Marjorie Williams	At Large

Committee Chairs, Program Coordinators & Volunteers

CES Liaison:	Julie Riley
Broadcast Email:	Fran Pekar
Calendar of Events:	Martha Farris
Advanced MG:	Ginny Moore
Directory Editor:	Sandy Harrington
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Hospitality:	Kathy Liska & Marjorie Williams
Volunteer Coordinator:	Sue Looney
Membership & Database:	Jane Baldwin
Newsletter & Website:	Gina Docherty
2016 Statewide Master Gardener Conference:	Barbara Baker
Lifetime Achievement:	Lynne Opstad
Grants:	Barbara Baker
Pioneer Home:	Erma MacMillan (design)
	Lynne Opstad
Volunteer Coordinators:	Julie Ginder, Joyce Smith, Lynne Opstad

