

## PRESIDENT'S MESSAGE by Emily Becker

New Mexico gardener Ellen Zachos has a tasty solution to Anchorage's *Prunus padus* problem, two of them, in fact. The first is Chokecherry Bounce, a wildcrafted cocktail she makes using the fruits of a North American chokecherry, *Prunus virginiana*, that grows in her New Mexico yard. She strains the berries from the rye whisky used in the bounce and runs them through a food mill, to make, in her estimation, "the finest jam on the planet."



Ellen Zachos

The seedy fruits make the effort so labor intensive she doesn't share the jam with anyone except her beloved sister. She might pack a sip of her Bounce, though, in her Anchorage-bound luggage for a lucky Alaskan to taste.

We're so excited to welcome Ellen as our Saturday morning keynote speaker for the Statewide Master Gardener conference April 7-8. Ellen is a talented lecturer and author of nine books, including *The Wildcrafted Cocktail*, and her latest, *The Forager's Pantry*. Her website, [Backyard Forager](#), is a fun mix of informative blog posts and recipes. This will be her second visit to Alaska; the first was about a decade ago, when she floated the John River, a tributary of the Koyukuk, and she was, of course, duly impressed. She's looking forward to an Alaska Botanical Garden visit, albeit snow-covered, maybe a day trip along Turnagain Arm, and meeting and talking to many of you!

Ellen is passionate about sharing tips for local

foraging, a "subject that a lot of people think is very scary," she admits. A key technique is to focus on plants we have in our yards. "If I could introduce them to the idea of eating plants that were non-traditional edibles," she says, "by introducing them to plants that already grow in their own backyards, that they're already familiar with, that would take a lot of fear out of the equation."

"If people start by eating, say, their rosehips or their crabapples or their elderberries, they'll gain confidence and they'll be more inclined to say, 'Hey that was really delicious. I can't buy that flavor in the store. What else is out there that I can eat?'"

And she really loves the idea of making lemonade from lemons, like finding great recipes for dandelions or other plants considered invasive, or for plants like hostas that many Americans only think of as decorative. Backyard foraging for chokecherries won't solve our ecological issues, but Zachos says, "every fruit you pick is another seed that doesn't get pooped out

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by the birds” and helps in small ways to keep invasives from spreading.

By the way, I asked Alaska invasive plants expert Gino Graziano about the difference between *P. padus* and *virginiana* and he told me both are present in our green spaces and that most horticulturalists consider these “essentially the same tree.” I sense a great business opportunity for one of our local distilleries!

Zachos has heaps of creative energy. She’s been working this winter on her 10th book, tentatively titled “Mythic Plants,” about plants from the gardens of the gods of Greek mythology, a topic she’s “always been in love” with.

The new book is slated to have 40-50 chapters on plants like oak, pennyroyal, pomegranate, poppies, and more, and will focus on the role of plants in mythological stories but also modern medicinal uses and recipes. Her idea for the book has been brewing for more than 20 years, when she lectured on the subject at

Cornell, and it’s rooted in her own Greek heritage and love for Greek culture.

Ellen will be presenting two talks at the statewide conference: our Saturday morning keynote address, “Party in the Garden,” along with a tracked talk, “The Blended Garden: Looks Good and Tastes Terrific.”

Join us! 🌱

## DEC. 2022 TREASURER’S REPORT

### Balances on 12/1/2022

Checking S-88	\$ 20,024.90
Savings S-2	\$ 5.25
Savings S-29	\$ 16,964.81
CD General 2 year 1.95%; 1/23	\$ 10,856.07

**Total Assets** \$ 47,851.03

**Interest/Dividends** \$ 31.62

### This month's revenue

Membership	\$ 1,046.46
Donations	\$ 40.00
Fundraising/Plant sale	\$ -
State Conference	\$ 3,675.10
Name Tags	\$ 70.00
<b>Total revenue</b>	<b>\$ 4,831.56</b>

### This month's expenses

Grants (scholarships)	\$ -
Pioneer Home Plants	\$ -
Operations	\$ 132.00
Website	\$ 165.00
Plant sale	\$ -
Public Relations (State Fair)	\$ -
Newsletter	\$ 29.99
AMG speaker fee	\$ -
Lifetime achievement	\$ -
2023 AMGA conference	\$ -
<b>Total Expenses this month</b>	<b>\$ 326.99</b>

### BALANCES ON 11/30/2022

Checking S-88	\$ 24,529.47
Savings S-2	\$ 5.25
Savings S-29	\$ 16,967.69
<b>CD General 2 Year 1.95%, (1/23)</b>	<b>\$ 10,884.81</b>

**Total Assets on 11/30/2022** \$ 52,387.22

Prepared by Jan van den Top

## DID YOU KNOW?

THE UAF COOPERATIVE  
EXTENSION SERVICE HAS  
**82** PUBLICATIONS ON  
GARDENING IN ALASKA.  
TOPICS RANGE FROM  
AGRICULTURE LOANS TO  
ZUCCHINI.

MANY PUBLICATIONS CAN  
BE DOWNLOADED FOR FREE  
OR ARE AVAILABLE FOR  
HARD COPY ORDERS.

**VISIT THE CATALOG**

## GARDENERS JOIN COMPOST EFFORT by Rebecca Ligler

Born in response to the Covid-19 pandemic, Anchor Gardens is a grassroots effort aimed at building community and food security in Anchorage. To address social isolation, empty grocery store shelves and fear, Anchor Garden volunteers created a mentoring network of neighbors that connects volunteer coaches with new gardeners.

Anchor Gardens has begun partnering with Anchorage Solid Waste on a grant aimed at recycling and waste management. On Jan. 19, Alaska Master Gardeners Anchorage joined Anchor Gardens and other groups to brainstorm on a new neighborhood composting initiative for Anchorage. With the goal of identifying ways to increase the number of people involved in composting, the

volunteers discussed opportunities for edible food rescue, education, preventing/reducing food waste, and landfill diversion and barriers. Participants also discussed ways to measure these goals and set timelines for the grant.

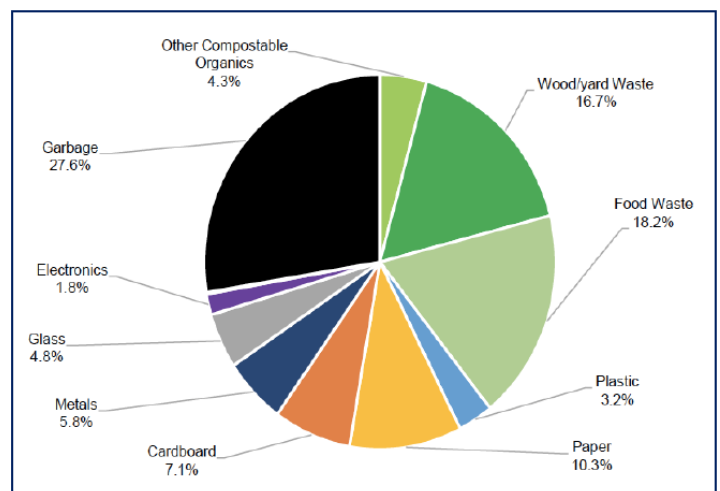
Anchor Gardens is inviting all interested Master Gardeners to join its network. When completing the survey information to join, remember to click on “Master Gardeners.” Not only will you be added to the map showing which neighborhood you are in, but you will also be identified as a Master Gardener. For more information and/or to join, visit the website at [anchorgardens.org](http://anchorgardens.org) or email [AnchorGardensANC@gmail.com](mailto:AnchorGardensANC@gmail.com). 🌱

## SOLID WASTE SERVICES' COMPOST INITIATIVE by Kelli Toth

Gardens grow more than beautiful flowers and nourishing vegetables, they grow community. Like mycelium underground creating connections, networks, and pathways that nourish and strengthen the garden, composters across our town are coming together. At Solid Waste Services in Anchorage, we are committed to expanding composting and seek your expertise.

After conducting a SWOT (Strengths Weaknesses Opportunities and Threats) analysis, we discovered one size does not fit all when fostering a local composting program. Three groups of composters were identified: the backyard, community gardens, and eventually commercial composters. A dynamic group has come together to address all three groups in Anchorage and seek to expand and establish programs to serve each group of gardeners. The knowledge of each Master Gardener of Anchorage can play an integral role in teaching and supporting the composting movement in Anchorage.

We all know the vital role composting can play in soil amendments, food sustainability, and minimizing greenhouse gas emissions from our landfill. It was a staggering surprise to note that in a 2017 waste composition study at the Anchorage Regional Landfill, 39.2% of our waste is organics. If you add the carbon source, it jumps to 56.6% of materials buried in our landfill. There is tremendous opportunity to divert these waste streams for good use. The new Central Transfer Station opening in Summer 2023 will include a



2017 Solid Waste Services' Waste Composition Study

classroom where we look forward to hosting classes and workshops to empower and support Anchorage residents to compost including vermicomposting. Several other programs and initiatives are being planned and we would love to have you join us, the more the merrier.

Will you help teach a class, assist with outreach at weekend events and workshops, help facilitate lively discussions of lessons learned in composting and vermicomposting? Please consider joining the “Green Team” to teach and support Anchorage residents the rewarding world of composting. Please contact 907-343-6274 or email [Compost@anchorageak.gov](mailto:Compost@anchorageak.gov). Together we can make a difference, thank you for pitching in.

*Kelli Toth is the Recycling Coordinator for Solid Waste Services, in the Anchorage Municipality.*



# JANUARY MEETING HIGHLIGHTS by Elaine Hammes

AMGA's January meeting Zoom attendees were treated to a presentation by our favorite Stephen Brown, statewide program leader for the Alaska Master Gardener Program. Brown is a professor of Agricultural Extension, and Agriculture/Natural Resources Cooperative Extension Service Agent for the Mat-Su/Copper River and Anchorage Districts of Alaska. He has also been active on numerous boards, run marathons, climbed mountains and worked on projects from small-scale poultry to bacteria in potatoes, grass on runways and more. We are very lucky to have him!

Brown spoke to us on "Rhodiola: Alaska's New Crop" and his presentation was based on a longer presentation he and Dr. Petra Illig previously prepared as an introduction to



*Rhodiola rosea*, photo courtesy Alaska Botanical Garden (2018)

rhodiola, more particularly *Rhodiola rosea*.

Illig, an Anchorage aviation physician, became interested in cultivating rhodiola in Alaska after reading in some Russian and German medical journals that rhodiola

was a Soviet military secret in WWII used by soldiers. Native to Siberia and Asia, the root of *R. rosea* has been consumed by Russians for many years to increase stamina and enhance mental focus. It is well-known and used for herbal medicine in Europe and Asia. Newer to the United States, it has become popular here as well.

Rhodiola, also called roseroot, is native to rocky or sandy, slightly acidic soils in high-altitude arctic regions, but thrives in high-nutrient soils. It needs cold winters, mild summers, and the short photoperiods of high latitudes. In the wilds of Siberia, it takes up to 20 years for *R. rosea* plants to mature before harvesting the root. The grow time in Alaska has been reduced to about five years while the Germans have it down to about three years.

## ZOOM RECORDING AVAILABLE!

[Click here](#) and enter password: X4Rh0%V=

*R. rosea* contains active components called rosavins. An Alaska native species *R. integrifolia*, contains lesser amounts of rosavins, but it is well-known by Alaska Native people and has been used especially for stomach ailments. *R. integrifolia* is abundant throughout mountain ranges in Alaska, in the Anchorage bowl and Hatcher Pass.

The primary effects of rhodiola are helping the body adapt to stress and as a non-toxic substitute for caffeine. It has helped Brown to run marathons without "hitting the wall" and sports drink companies are now considering it as a substitute for caffeine, which can cause heart attacks in very high doses. There is no known toxicity with rhodiola, and it also appears to have a really good effect on libido.

*R. rosea* cultivation is developing in Scandinavia, Russia, China, Canada, and Alaska. Russians had been wild-harvesting rhodiola without replanting so it has more recently been declared an endangered species in some areas. In Alaska it is grown as far north as Nome and Kotzebue with the most cultivation on the Kenai Peninsula.

Rhodiola items produced in Alaska include teas, pills, sports drinks and skin care products. Capsules of powdered rhodiola extract can be bought at health food stores in Anchorage, Palmer and Wasilla. Other Alaska Grown products include a tincture and bags of chipped rhodiola are sold for tea. The root can also be soaked in vodka to draw out the active compound but the flavor has been described as "terrible" and "like dirt." There are thoughts of mixing it with blueberries and birch tree sap to kill the taste.

The Matanuska Experiment Farm and Extension Center is assessing the wide variety of expressions of *R. rosea* to identify which produce the most rosavins. The farm expects to harvest a demonstration plot this summer. One plot of Rhodiola is loaded with weeds and they will be testing whether competition helps or inhibits the production of rosavins. The Alaska Plant Materials Center in Palmer plans to provide seed from the best plants to growers.

So much has been learned about rhodiola in the last 10 years, but there is still so much more to learn about growing, harvesting and preparing rhodiola products, and lots of room for Alaskans to get into the business! 🌿

# HERB STUDY: GINGER, PART 1 by Susan Miller

Ginger (*Zingiber officinale*) belongs to the family Zingiberaceae, together with cardamom, galangal, and turmeric. We call it a root, but it is actually a rhizome that grows horizontally just below the soil's surface.

Ginger is a cultigen, meaning a cultivated plant that has been deliberately altered or selected by humans and does not exist in the wild. Its name dates back over 3,000 years to a Sanskrit word meaning "horn root."

Ginger's actual origins are uncertain but it most likely came from the islands of southeast Asia. The most ancient evidence of its domestication is among the Austronesian-speaking peoples of that region, who used it for food and weaving mats with its leaves, and in rituals for healing, protection from spirits and in blessing their ships.

Starting around 5,000 years ago, sea voyages carried these plants to the Pacific islands and Asian mainland. Around 3,500 years ago, ginger reached India, and 2,000 years ago, Madagascar. About that time, traders from India carried it to the Middle East and the Mediterranean.

By the 11th century, ginger was well known in England and in medieval times was being imported in preserved form for use in sweets. Queen Elizabeth I of England is credited with the invention of the gingerbread man, which became a popular Christmas treat. The Spaniards brought it to the West Indies and Mexico with the conquest in the 1500s.

Ginger is produced in almost 40 countries worldwide, including tropical Africa, Central America, the Caribbean, Australia, and United States. India is by far the largest producer of ginger in the world, followed by Nigeria, China, Nepal, and Indonesia. Although India is the largest grower of ginger, the largest exporter of ground and raw ginger is China.

Ginger is a tropical plant, not hardy below USDA Zone 9. It needs warm, humid weather with soil temperatures between 68°F and 86°F and grows best with soil temperatures around 77°F. It can grow in the southern regions of the United States, including California, Arizona, Texas, Louisiana, and Florida, but the U.S. ginger crop is mainly grown in Hawaii. If you can keep your soil warm enough, you can also grow ginger indoors in Alaska (see article on page 5 of the

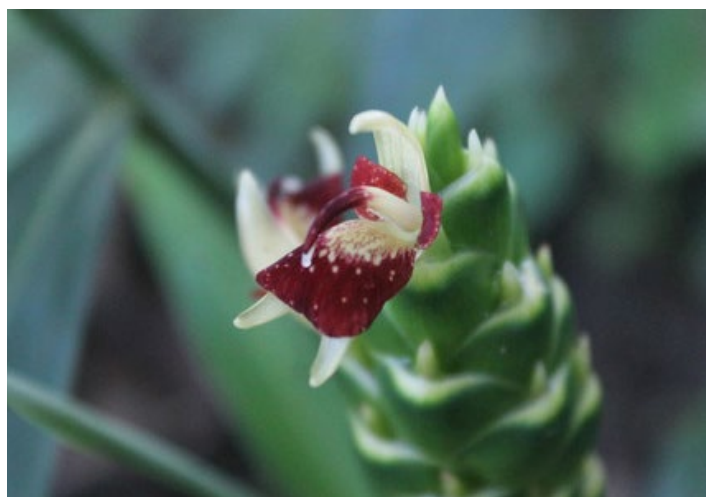
**HERB STUDY GROUP Winter Meeting Schedule**  
2nd Friday of the month, 12-1:30 pm, via Zoom

**February 10:** Oregano (Debbie)

**March 10:** Nigella (Elaine)

**April 14:** Poppies (Shirley)

**Request Herb Study notifications by emailing**  
[anchorageherbstudygroup@gmail.com](mailto:anchorageherbstudygroup@gmail.com).



Flowering *Zingiber officinale* in Columbia (c) Jeir Ortega Galvan, via iNaturalist

April 2022 AMGA newsletter).

The ginger root usually found in the produce section of grocery stores is Chinese or Yellow Ginger, which comes from many places besides China. This ginger has relatively large rhizomes and a more subtle flavor than varieties with smaller rhizomes.

Other ginger varieties include:

Japanese Gingers: smaller rhizomes, with a more intense flavor, examples are the cultivars "Sunti" and "Kintoki."

Baby Ginger or Green Ginger: a younger version of common ginger root harvested after three or four months with thinner skin, a pink/cream colored rhizome and much milder, less pungent taste. Can be stored at room temperature for only 2-3 weeks after harvest.

*Continued on Page 7*

# FEBRUARY 2023 EVENT CALENDAR

## CLASSES/WORKSHOPS

### Friday, Feb. 10, 5:30 -7:30 pm

Anchorage Parks and Rec Green Thumb Series: Flower bed design. In this class, you will get a behind-the-scenes look at how the horticulture crew designs the flower beds around the city and how you can create one at home. Costs \$15 and held at the Lidia Selkregg Chalet. Register and view other classes at the [Green Thumb Class website](#).

### Sunday, Feb. 19

Anchor Gardens: Learn how to winter sow seeds with Catherine Shenk. More details, time, and location to be determined. [Calendar of Events](#)

### Friday, Feb. 10, 5:30 -7:30 pm

Anchorage Parks and Rec Green Thumb Series: Dig Those Dahlias, at the Mann Leiser Memorial Greenhouse. Each participant will take home a potted tuber of their choosing, with caging and information on growing and maintaining their very own dahlia! Costs \$15. Register at the [Green Thumb Class website](#).

### Tuesday, Feb. 21, 12 -1 pm

The Cooperative Extension Service's Gino Graziano presents 'A brief history of the introduction of invasive plants in Alaska.' We will go over some of the more interesting and impactful introductions of invasive plants to Alaska, and what has or could change to prevent these introductions from happening again. Via Zoom. [Register here](#).

## MEETINGS & EVENTS

### Thursday, Feb. 2, 7-9 pm

Anchorage Garden Club: What can the Anchorage Cooperative Extension Service Do For You? In person at Central Lutheran Church.

### Monday, Feb. 6, 7-9 pm

Alaska Native Plant Society Monthly membership meeting: Fire and Ice: Tundra Fire in the Arctic, presented by Dr. Amy Breen. [Zoom link](#).

### Thursday, Feb. 9, 10 am-noon

Wildflower Garden Club of Alaska: Native Orchids in Alaska, presented by Dr. Marilyn Barker via Zoom. [Contact club](#).

### Thursday, February 9, 7 -8:30 pm

Alaska Pioneer Fruit Growers Association:

Honeyberries with Jim and Bernis Ingvaldson from Honeyberry USA. Via Zoom for members only. Membership is \$16 at [www.apfga.org](http://www.apfga.org).

### Friday, Feb. 10, noon-1 pm

Herb Study Group Meeting: Oregano, presented by Debbie Hinchey via Zoom. Contact [anchorageherbstudygroup@gmail.com](mailto:anchorageherbstudygroup@gmail.com) to join.

### Feb. 15-19, all day

Northwest Flower & Garden Festival in Seattle: Ginger Hudson, Manager of the Jensen-Olson Arboretum, AMGA member, and former ABG staff, and Patrick Ryan, Alaska Botanical Garden Education Specialist, will be speaking. More info at <https://www.gardenshow.com>.

### Wednesday, Feb. 22, 6-8pm

Seeds of Change: Annual Birthday Party and Fundraiser. This event is free and family friendly, and will include a dessert auction and cake walk, in addition to games, learning activities and dancing. [Register here](#).

### Saturday, Feb. 25, 12-4 pm

Anchor Gardens is hosting 'Seedy Saturday,' one of 4 Saturday seed swaps. The first installment is at the Alaska Botanical Garden. Volunteers needed to set up and take down (11-12 pm and 3-4 pm). Bring seeds to share, a pen, and packages to bring your seeds home. Contact Theresa Brown with questions at 907-947-8217.

## JOBS, ANNOUNCEMENTS, ETC.

Time to renew! Use our [online form](#) or [fillable PDF](#) to join or renew your **AMGA membership**.

Sun Circle Farm in Palmer is hiring farm hands and an assistant farm manager. [View openings](#).

Calypso Farm & Ecology Center in Ester, AK, is hiring farm educators, a summer farm director, and offering apprenticeships. [Visit employment page](#).

**Big Cabbage Radio's AG Matters:** Cody Beus interviews a part time farmer in Point McKenzie about a farm that is more than a hobby. [Listen here](#).

**Homer Grown Radio:** In this episode we visit Rob Heimbach at his farm to talk about root vegetables, salvaging materials from the dump, and why he is waiting for a U.S. president to say the word "root cellar." [Listen here](#).



You're Invited to a...

**Friday, April 7**  
**Party with Garden Friends**

Herbal Syrups Demo · Auction · Appetizers  
5:30-7:30 at The Nave  
\$50



**MOLLY CERRIDWEN**  
Traditional Healer

**Saturday, April 8**  
**Conference**

10 Speakers · Lunch  
8:30-5:00 at UAA

~~\$120~~ **Early Bird**  
**Pricing Through**  
**March 1!**



**ELLEN ZACHOS**  
The Wildcrafted Cocktail  
Backyard Foraging

**Party**  
**in the**  
**Garden**

**ALASKA MASTER GARDENERS**  
**ANNUAL CONFERENCE**

APRIL 7-8, 2023

**Sponsors**



**FALTZ**  
LANDSCAPING  
& NURSERY



**LES BRAKE**  
The Coyote Gardener

**REGISTRATION NOW OPEN !**  
**ALASKAMASTERGARDENERS.ORG**  
**BOOTH AND SPONSOR SPOTS OPEN NOW**

**VENDOR AND SPONSOR SIGN-UP**

**REGISTRATION**

**CONFERENCE SCHEDULE**

**SPEAKER BIOS**

*Herb Study, continued from page 5*

Blue Hawaiian: unique taste, yellow core with blueish tinge in the rhizomes as they mature, native to Brazil.

Peruvian Ginger: 95% organic, smaller, spicier, "bold and robust" flavor, higher oil and fiber content, well known by importers for its excellent quality.

Brazilian Ginger: blue grain in the rhizome, spicier and more flavorful than the common Chinese yellow ginger.

Thai Black Ginger: a different species from Zingiber officinale (the genus Zingiber contains approximately 85 species). This species is *Kaempferia parviflora*, called Thai black ginger, Thai ginseng or krachai dum. Looks

like common ginger except with a real dark purple core in its rhizomes. Earthier flavor, with a spiciness and heat to it, but much more subdued than common ginger.

Indian Ginger - Cochin ginger and Calicut ginger are the popular Indian ginger varieties in the world market. The Cochin ginger ranks second in quality globally to Jamaican ginger. It has a pleasing lemon-like aroma, a clean and gentle flavor, is deliciously sweet.

Jamaican Ginger: considered by many to be the finest grade, having the most delicate aroma and flavor. 🌿

# BIRD CHATTER



**WELCOME HOME...** Julie Riley and Debbie Hinchey's bucket-list trip to South America is finally done—five weeks for Debbie, months for Julie and her daughter. Asked to tell BC about an interesting (OK, BC said “weird”) plant, Debbie offered sightings of *Calceolaria uniflora* in Argentina: It's a tiny flower—four inches—with a broad white stripe so sugar-loaded that seed snipe birds feed on it (probably *Thinocorus*). They pretty much tear the stripe apart and get pollen all over their heads, then helpfully deposit it on the next flower they attack, thus becoming official pollinators.

One might say they keep busy as a bee (sorry, couldn't resist).

But phooey on *Thinocorus*, the birds BC wanted to hear about, the birds they hiked over endless nasty scrub to see were PENGUINS! Yes, there are penguins on the southern Argentina coast. They live in bushes, not on ice. BC heard about them as a child but never really believed it. However, Julie & Debbie have pictures so it must be true. Incidentally, during their trip these two awesome horticulturists discovered each was also a birder — Julie reportedly added 99 new birds to her list!

**ALL THE DIRT...** Here's the address for a really great online resource for learning everything there is to know about soil organisms. Really. Everything! <https://www.globalsoilbiodiversity.org/atlas-introduction>

**GOODBYE AND HELLO...** Is BC the only critter that didn't know Brenda Adams has sold her Homer business, Gardens by Design? The new owner, Kellie Kekich, took over

in November. Word is she did landscape stuff here, in Colorado and Wyoming before connecting with Brenda just when Brenda was ready to sell the enterprise she's run for 20 years. ‘

What's Brenda going to do now, besides be around for consultation? BC has no idea but what do we all do when we “retire”? Over-volunteer.

**JUST GOODBYE...** One of the great gardens in Anchorage is almost certainly gone: Fran Durner has sold her downtown home and moved to Homer. BC hoped a winter in the little hippy town on the Sound would cure her of the desire to live there forever, but no such luck. She reports she's really enjoying it. Will the new owner keep up the garden? Seems unlikely given how much work it is. But we can hope.

**UNUSUAL, OR SPOOKY?...** BC asked for it: unusual Christmas gifts of the gardening variety, and Dana Klinkhart won hands down. Her son gave her an oak log all prepared to grow Shiitake mushrooms. The log came with mycelium spores (sort-of roots) already planted to grow—assuming you are very, very patient.

Dana says she expects mushrooms to appear in her house in six to eight months. But hope springs eternal—she's already collecting Shiitake recipes. If you've got one, send it to her. If you want one of your own, Dana says they're available from

Amazon, 13 pounds of log and inoculant. 🌱



Top: *Calceolaria uniflora*, after the birds ate the white stripe, inadvertently becoming pollinators, Argentina. Bottom: Baby Magellanic Penguin, Monte Leon National Park, Argentina.





# Alaska Zoo Summer Gardening Program

Join the zoo's new Summer Gardening Program to help us make our grounds as beautiful as possible for summer visitors and the animals.

Your green thumb will be put to good use as you:

- ✿ Give back to your community
- ✿ Spend time outdoors
- ✿ Make new zoo friends
- ✿ Enjoy zoo animals

APPLY  
ONLINE



Here are the details:

April 1st through August 31st  
Minimum of 4 hours weekly  
Planting, watering, weeding  
18 years or older only

And the perks!

Free shirt and name tag  
Invitation to summer zoo party  
Our sincere gratitude!



Photos by volunteers and  
photographer John Gomes







## ALASKA MASTER GARDENERS ANCHORAGE

Membership/Membership Renewal Form for the Year \_\_\_\_\_

**AMGA's membership year is January 1 through December 31**  
**To ensure listing in the next Directory, dues must be received or postmarked by December 31**

Voting Membership: \$20

Dual Membership: \*\$30

Donation: \$ \_\_\_\_\_

Non-voting Membership: \$20

Dual Member Name Tag: \$7

Print Directory (upon request only)

Name Tag: \$7

Last/First: \_\_\_\_\_ Day phone: \_\_\_\_\_

Address: \_\_\_\_\_ Other phone: \_\_\_\_\_

City/State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

E-mail: \_\_\_\_\_

MG Class Year: \_\_\_\_\_ MG Class Location: \_\_\_\_\_ 40 volunteer hours complete? Yes No

### **\*Dual Membership (Two current AMGA members living at same address)**

Last/First: \_\_\_\_\_ Day phone: \_\_\_\_\_

E-mail: \_\_\_\_\_ Other phone: \_\_\_\_\_

Voting Membership

Non-voting Membership

MG Class Year: \_\_\_\_\_ MG Class Location: \_\_\_\_\_ 40 volunteer hours complete? Yes No

Cash and/or check payments can be made at AMGA meetings with completed form.  
If paying by mail, send form & payment to: AMGA, P. O. Box 221403, Anchorage, AK 99522-1403.  
Make checks payable to Alaska Master Gardeners Anchorage.

Memberships, renewals and donations may also be submitted online at [www.alaskamastergardeners.org](http://www.alaskamastergardeners.org)

Gift membership forms are available online.

### **AMGA runs on volunteer power!**

Needs vary, and may include such tasks as writing educational articles or postings, presenting monthly programs, Pioneer Home gardens' maintenance, photography, social media, web design, annual plant sale, workshops, etc. Volunteer opportunities will be provided as they occur for which AMGA will very much appreciate your support.

We welcome your suggestions for educational program topics and speakers:

AMGA Use: Date: \_\_\_\_\_ Check #: \_\_\_\_\_ Amount: \_\_\_\_\_ Cash: \_\_\_\_\_ Donation: \_\_\_\_\_



## Next AMGA Meeting @ Green Connection

**“Troubleshooting Tropical Plants in an Arctic Climate” with Deanna Ercolani & Bridget Danielson**

**Monday, Feb. 20, 6:30 pm munch & mingle, program at 7 pm. Bring your own chair and if you ordered one, get your AMGA name tag!**

**Member Mtgs:** Unless otherwise specified, **7 pm every 3rd Monday** of the month, September through May (except December). Free and open to the public.

**Board Mtgs:** 2nd Monday of the month, 6-7 pm, anyone is welcome to observe. Email [president@alaskamastergardeners.org](mailto:president@alaskamastergardeners.org) for the meeting link.

### AMGA Board of Directors

Emily Becker	President
Troy Weiss	Vice President
Jan van den Top	Treasurer
Nick Riordan	Secretary

Kathleen Kaiser, Keenan Plate, Jamie Lang, Meg O'Mullane	At Large
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### Committees, Program Coordinators & Volunteers

Emily Becker	CES Liaison
Steve Brown, Gina Dionne	CES Master Gardener Program Liaison
Keenan Plate	Broadcast Email
Nick Riordan	Calendar of Events

Don Bladow, Troy Weiss, Emily Becker, Fran Pekar, Gina Dionne, Deb Blaylock	Advanced MG Course
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Janice Berry	Directory Editor
Kathy Liska, Cindy Walker	Facebook

Troy Weiss	Meetings & Educational Programs
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Troy Weiss	Garden Tours
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Mary Rydesky, Gina Docherty, Jane Baldwin	Google Group Managers
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Jan van den Top, Lili Naves, Sheila Toomey	Grants Program
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TBD	Hospitality
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Alexis St. Juliana	Membership Database
--------------------	---------------------

Elizabeth Bluemink	Newsletter Editor
--------------------	-------------------

Gina Docherty	Website
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Lynne Opstad	Lifetime Achievement
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Lynne Opstad, Julie Ginder	Pioneer Home Garden
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Emily Becker, Keenan Plate	Volunteer Coordinators
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Nick Riordan, Keenan Plate, Alexis St. Juliana, Janice Berry, Emily Becker	Tech Committee
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## Become an AMGA Member

Use our [online form](#) or [fillable PDF](#) to join or renew your AMGA membership. By joining, you support AMGA and its mission of gardening education in partnership with the University of Alaska Cooperative Extension Service. We provide continuing education, grants for garden projects, garden tours, and more, all in service to the community.

## Newsletter Submissions

We welcome letters, opinions, public event announcements, articles, ideas and inquiries. The deadline for submitting an item for publication is the 20th of every month. Educational articles (400-600 words ideal), Bird Chatter, calendar items and announcements are always welcome. Contact/send items to the editor at [newsletteramga@gmail.com](mailto:newsletteramga@gmail.com) and send Bird Chatter items to [stoomey@ymail.com](mailto:stoomey@ymail.com).

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Website: [www.alaskamastergardeners.org](http://www.alaskamastergardeners.org)

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

Membership issues/address corrections: Alexis St.

Juliana at [astjuliana@hotmail.com](mailto:astjuliana@hotmail.com).

General emails: [AskamG@alaskamastergardeners.org](mailto:AskamG@alaskamastergardeners.org)

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