



# Wildflower Garden Club of Alaska

## Newsletter ~ September 2022

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### Messages from the Presidents

The Fair was really fun. And exhausting. I was in the bonsai exhibit every day and did judging on the two Thursdays. Wiped me out. I don't know how Kathy does it. Luckily, Deb & Ken Blaylock were there to help assist this year. It is so much fun to see so many people, both the ones who come in to see the trees year after year and the ones who are so amazed to see bonsai in Alaska—they are all a joy to talk to. After the Fair is always a time for me to suddenly realize that winter is indeed around the bend (where was I before the Fair? Probably still intoxicated with watching the plants grow and blossom) and that I need to get my stuff together and pack everything away for the season. Got almost all the plants behind the fences today—just have the bonsai to put away. Then, all I have left to do is remove the “potting shed” from the garage so we can park there for the winter. The biggest challenge will be getting the thousands of pots to fit somewhere under the deck, but order will prevail at the end. So glad we get to start our meetings again. It is so nice to see all your faces smiling back at us.

**Paul**

There is a crispness to the morning air that I welcome as the season changes and life will become less hectic... for a while at least. I still have plenty work in my yard to keep me busy until the snow flies and look forward the time spent cutting back, racking, and putting my plants to sleep until spring. Not as productive as I'd like but there's always next year. The Fair has closed and I have lots of paperwork to do over the next few weeks. Hard to believe that I've been doing this job for 28 years. I have to question whether I am crazy! No, I love it or I would not spend 11 days a year in my camper behind the barn. Many thanks and much gratitude to WGCA members Barbara Baker, Deb & Ken Blaylock, Cindy Calzada, Karen Edmondson, Billye Goff, Christie Holhouser, Nickel LaFleur, Carol Norquist, Annie & Dennis Ronsse, Alis Schmitt, Kellie Staples, Cindy Walker & Kathy Zins who generously shared their time and “Experienced the Wonder” with us at the 2023 Alaska State Fair by volunteering in the Crops & Flowers Departments as Entry Clerks, Judges Clerks, and Judges. A job well done by all of you!

**Kathy**

## What's Growing Now

We had a delightful first meeting of the season on September 8<sup>th</sup> with a presentation on “**Mulching With Mother Nature**” with long-time Alaskan gardener and horticulturist Debbie Hinchey. Debbie shared her tried and true methods that she has proven over time and gave some nice tips to help people get started with their mulching this fall season.

### **Susitna Elementary School**

Members can still donate native plants to help Susitna Elementary school place plants on the path to and surrounding their outdoor classroom. We helped fund the project with a grant in 2020 and this giving of plants and advice is just another step in our community involvement. Members are able to attend the planting project on Thursday, Sept. 15<sup>th</sup> at 3:45pm to assist the students, staff, and families to get the plants placed properly.

### **The Alaska State Fair at Palmer**

“**Experience the Wonder**” was the theme of the Alaska State Fair this year. The fair opened August 19<sup>th</sup>, with the crops, flowers and animal exhibits opening on the 25<sup>th</sup>. Entries for horticulture were on both Aug. 24<sup>th</sup> and Aug. 31<sup>st</sup> with the judging for crops and flowers on Aug. 25<sup>th</sup> and Sept 1<sup>st</sup>. The Wildflower Garden Club of Alaska sponsors two awards each week: one is for the Division 17 Largest Junior Zucchini contest in the Crops Department and the other is recognition for the Flowers Department Division 1 Champion of perennials/biennials.

### **The proud recipients of the awards are:**

First Entry Crops - Largest Zucchini  
1<sup>st</sup> place – Beau LaRousse, Palmer  
2<sup>nd</sup> place – Paxon Dyson, Anchorage  
3<sup>rd</sup> place – Isaac Korn, Palmer

Second Entry Crops - Largest Zucchini  
1<sup>st</sup> place – David Wearer, Palmer  
2<sup>nd</sup> place – Rameen Bushey, Wasilla

1<sup>st</sup> Entry Flowers – Perennials/Biennials  
Hollyhock - Alison Nore, Anchorage

2<sup>nd</sup> Entry Flowers – Perennials/Biennials  
Bleeding Heart – Joan Kluwe, Anchorage



**WAY TO GROW!!!**

# Special wildflowers that bloomed this month

Bob Estey, Jamye Rue, Davia Saltzman, Kellie Staples,



**The September birth flowers are the aster and the morning glory.**

Asters and Morning glories bring much needed and appreciated color to the garden as the season begins to fade.

Asters are symbols of love, wisdom, patience and beauty. They have been associated with faith, friendship and purity. They were once used to represent a revolution and have been used to remember soldiers lost at war, and served as muses for painters and writers.

The morning glory is a fast growing vine that has long been a symbol of love—both love that was never returned and as a sign of undying love.



HAPPY  
*birthday*

## Club Business

### August Treasurer Reports

#### Denali Federal Credit Union

Business Savings APYO .10%	\$7,502.34
Business Checking	\$4,459.26
CD - 6 month	\$2,504/12
CD - 12 month	\$5,016.53
<b>Balance 8/31/22</b>	<b>\$19,482.25</b>

**Morgan Stanley Balance 8/31/22**      **\$42,707.02**

**Total Assets 8/31/22**      **\$62,189.27**



## Upcoming Meetings, Projects, & Workshops

Our next meeting will be on Thursday, October 13<sup>th</sup> via Zoom. Jaime Rodriguez will speak on the subject of “**It’s All About the Seed.**” Jaime, owner of the Alpine Garden Nursery, has been successfully gathering, storing, propagating seed for many years. He will share his knowledge and experience with us, so we can keep our garden favorites going for generations.

## Announcements



**Wildflower Garden Club of Alaska’s Member of the Year** is chosen in September and announced in October. Please send in your vote for Member of the Year to the club email: [akwildflowers@gmail.com](mailto:akwildflowers@gmail.com). You can also find the email that was sent out on Thursday, Sept. 8th and just reply to it (**Not REPLY ALL**). **Please cast your vote by Friday, Sept. 3<sup>rd</sup>.**

We are looking high and low for members willing to be on the **2023 Board of Directors** in the positions of Secretary and Members at Large. Please contact Kathy or Paul no later than October 1<sup>st</sup>. **WE NEED YOU!!!**

The November meeting is our “**Summer Garden and Alaskan Adventure Slide Show**”. We are hoping to have that be our first in-person meeting and traditional potluck. One thing we do need is photos!! Can’t show slides without photos! Please send your summer pictures to Kathy Liska at [akliska@aol.com](mailto:akliska@aol.com) so they can be included.

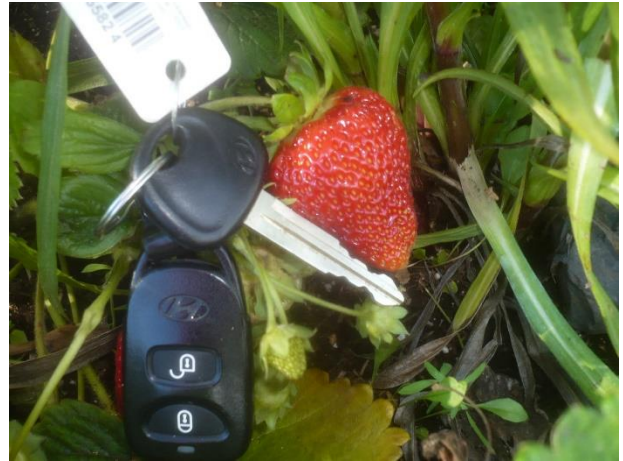
Looking for someone with social media interest willing to help us post garden stuff to our Facebook page. Contact Kathy or Paul if interested.



## Member's Corner



Alis Schmitt's Hollyhocks survived the winds and rain to her amazement!



Alis has also been enjoying a bounty of big 'Seascape' strawberries throughout the summer.



This gigantic pumpkin, grown by Dale Marshall of Anchorage, set a new state record tipping the scales at 2147 whooping pounds! Fun Fact... This pumpkin is the biggest fruit in the world grown this far north, at latitude 61 ever!!! Photo by Kathy Liska



I have always said that when I grow up I want to be a Cabbage Fairy! LOL



Now that you are digging up all those lovely carrots, here is one recipe for roasting them from the kitchen of Paul Marmora:

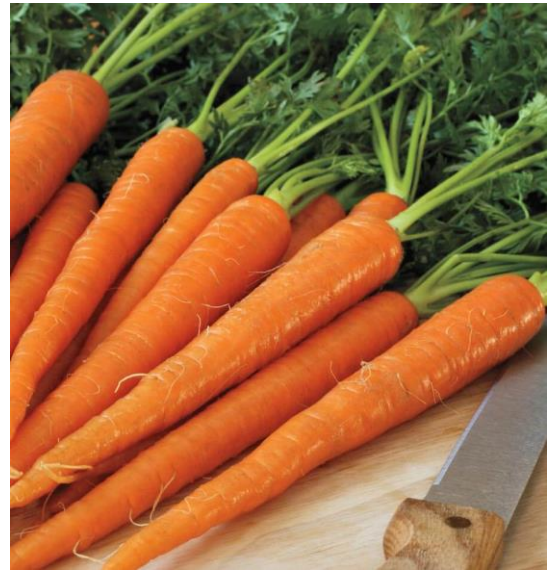
## **Roasted Carrots**

### **Ingredients**

10-12 unpeeled carrots, scrubbed  
3-4 inch lengths, sliced in half or thirds lengthwise  
Black (or red) pepper to taste

### **Marinade**

½ tsp salt (or combination salt and celery salt)  
3 cloves finely minced garlic or ½ tsp garlic powder  
2-3 TBSP extra virgin olive oil



### **Method**

Place marinade in a sealable plastic bag, seal, and mix well, squishing back and forth until well mixed and powders are dissolved (30 seconds).

Place carrots in bag and remove as much air as possible before sealing. Lay carrots flat and flop bag over every few minutes to ensure carrots are coated in olive oil and seasonings.

Preheat oven to 425 degrees.

Line a half-sheet pan / edged baking tray with parchment paper. Lay carrots on parchment and sprinkle generously with pepper.

Roast in oven for about 20 minutes. Carrots should be a little wizened (wrinkled), but not charred.

**~ Our Motto... Show, Share and Tell ~**

**The purpose of the Member's Corner section is to inspire and encourage each other.** Photos, gardening hacks, recipes, articles on a plant that you grow or want to know more about, something you think would be of interest to us, are all welcome. **The deadline for submitting items for our newsletter is the 1st of each month.** Send to Kathy Liska at [akliska@aol.com](mailto:akliska@aol.com) or Paul Marmora at [pmarmora@aol.com](mailto:pmarmora@aol.com)



“Autumn is a second  
spring when every  
leaf is a flower.”

—  
ALBERT CAMUS