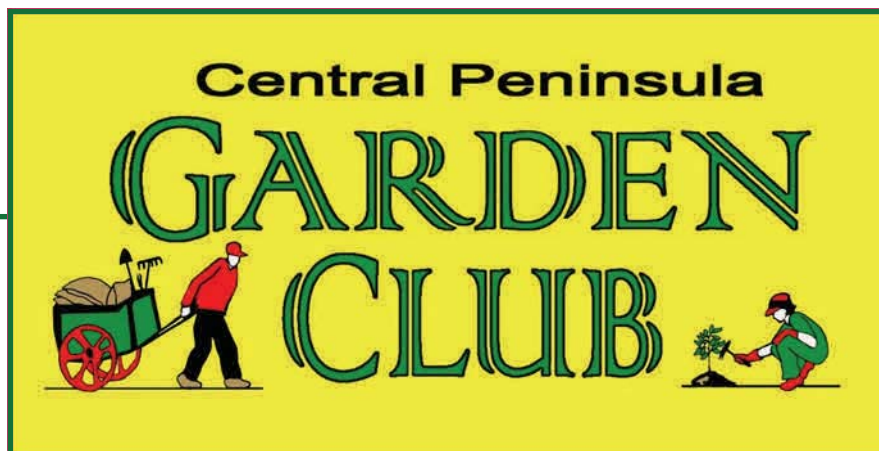


March 2014

Central Peninsula Garden Club



PO Box 767 · Kenai, Alaska 99611 · www.cenpengardenclub.org

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March 11, 2014 Program— What's New With the High Tunnel Program...LOTS!

With the passage of the new farm bill came changes to the Natural Resources Conservation Service programs and to the popular high tunnel practice (offered through the Environmental Quality Incentives Program, or EQIP). Pam Voeller, NRCS Soil Conservationist, will catch us up on these changes and answer your questions. This will be of interest to those who already have high tunnels and those considering them for the first time, because there is no longer a size limit! NRCS can provide assistance with any amount of high tunnel that is placed on **crop land currently in production**.

There probably hasn't been a bigger impact on gardening and farming in this part of Alaska since homesteading days, especially as more and more people become interested in sustainable, local food production. Whether you're interested in season extension or an improved growing area, high tunnels allow for faster plant growth, higher zone options, experimentation, year round soil enhancement, farmer's market or prescription sale optionsand for some, corn on the cob at the end of the summer!

In addition to the EQIP information, a panel of local high tunnel growers from various Central Peninsula locations will share how they manage tunnel soil building and fertility, irrigation, season extension, and ventilation. We also hope to hear about their planned experiments or innovations. The panel will include Abby Ala, Mike Arnold, Richard Lynch, and Jacki Michels. They represent commercial growers and those who grow primarily for personal use. These growers have been producing successfully under cover for 2 to 20+ years. Don't miss this opportunity to tap into decades of local growing experience. Find out what has worked and not worked for them. You might learn several different ways to accomplish your goals or find out there really is just one way to do it best that saves valuable time and money.



The NRCS office is located at 110 Trading Bay, Ste 160, Kenai (across from the courthouse). Pam can be reached at 907-283-8732x106 or at pamela.voeller@ak.usda.gov.

Time: 7pm

Location: Cook Inlet Aquaculture Building, mi 16.5 K-Beach Rd.

Free and open to the public.

Refreshments and sometimes door prizes.

****Share your extra seed catalogs and gardening books on the big table.**

February 10th Program – ZONES



On Tuesday, Feb. 10th, the CPGC was fortunate to have our own Velma Bittick, Master Gardener extraordinaire and CPHC board member, speak on hardiness zones of Alaska, specifically those of the Kenai Peninsula. She cited two different USDA internet sites: one being the regular USDA Alaska Hardiness Zones and the other, the USDA Interactive Plant Survey Map that is based on which native perennial plants grow in your area (mostly trees and some shrubs). Both allow you to put in your zip code to help pinpoint your hardiness area and to zoom in within a half mile of your growing area.

Velma also expressed that most of us have different hardiness zones, depending on the contours and elevations of our property. She noted a contour plot map is available at the Borough office if you need one. Velma helped us understand how we can mitigate these different zonal microcosms by using windbreaks of fencing, trees, raspberries, etc. to help keep the cold areas from damaging precious perennials.

Velma also stressed the importance of good record keeping to assist in managing the different possible zonal microcosms of our growing areas. She told us she has records of daily temperature readings for the last five years that provide an accurate average temperature in growing areas for every month of the growing season. I am sure most of us wish we would be as organized as Velma. She emphasized that the sun is an important factor not just for the time of day each area receives the sun, but also because the length of day can be as just as important.

Many interesting questions and comments followed her presentation. Velma ended with a fun activity whereby audience members could put a color sticker matching the appropriate hardiness zone in their growing areas.

Thank you, Velma, for an excellent and relevant presentation.

~Submitted by Donna Endresen, CPHC Member & Volunteer



Velma and the hardiness zone map.

Cover Crops & Soil Health Management Systems Forum Held February 18 at the Kenai Public Library



On Tuesday, February 18th, many CPGC members attended an interactive forum at the Kenai Library of the first National Conference on Cover Crops and Soil Health Management Systems. This two part interactive forum was sponsored in part by the SARE (Sustainable Agriculture Research & education Program) and NRCS. It was a live panel discussion in held in Omaha, NE that was also live-streamed to 230 locations throughout the nation. The two part forum had two different live panel discussions followed by local interactive discussion groups. Our local discussion was moderated by Heidi Chay of the Kenai Soil and Water Conservation District and Lydia Clayton of the local Cooperative Extension Service office.

The live panel discussion covered such items as what cover crops were being used in regional growing areas (mostly large Midwestern farms/ranches), what incentives were available to farmers to use cover crops as part of their soil health management systems, and what would it take to further the use of cover crops in this country. Some of the management practices being used were low till/no till of fields, using cover crops to not only help against soil erosion, but also to return nutrients to the soil to build up the soil health, to return it as close to perfect as possible. Some of the cover crops being used in different areas were Austrian field peas, barley, winter wheat, cereal rye, and alfalfa as well as soy beans

Continued on next page

Cover Crops Continued from previous page

grown in the corn rows. These practices also reduce the amount of fungicides, herbicides and chemical fertilizers necessary to produce the marketable crops. Several times it was mentioned they were trying to return to the basics.

How does this all affect us locally and as home gardeners? That is where the second part of the form comes in. Heidi and Lydia led us in discussion questions that pertain to us. First Heidi asked each of us how we had used cover crops in the past and what cover crops were used. Other questions pertained to the what resources were available locally from NRCS, the CES and possibly others in the district related to cover crops and soil health and what factors limit the use of cover crops in our area? Some factors may be lack of awareness/knowledge of cover crops, lack of Alaska specific research, lack of appropriate varieties available and possibly the lack of incentives to use cover crops.

Hand outs were available on local resources, cover crop resources available from SARE and Cover Crops for Home Gardeners. There were two new books on the table I wanted to check out (one was sent to the NRCS office from the national office) but they were gone after the discussions ended.

If you are interested in this topic, I suggest you contact Heidi Chay at the local NRCS office on Trading Bay in Kenai or Lydia Clayton at the local CES office on K-Beach Road. There was also a representative from Senator Mark Begich's office in attendance to learn of concerns of local growers.

~Submitted by Donna Endresen, CPGC Member and Volunteer

Common Gardens May Reveal Uncommon Choice



From the February 2, 2014 *Peninsula Clarion*

<http://peninsulaclarion.com/outdoors/2014-01-30/refuge-notebook-common-gardens-may-reveal-uncommon-choice>

Refuge Notebook column by Elizabeth Bella, Ecologist at Kenai National Wildlife Refuge.

More Refuge information: <http://kenai.fws.gov> or <http://www.facebook.com/kenainationalwildliferefuge>

Elizabeth Bella's article is in response to the extended warm temps in January and our seasonal expectations. She references climate models that show the possibility of future grasslands and many changes in forestation in our area. "The future landscape story is just starting to unfold as we work to understand the intersection of shifting climates and adaptive management choices." It's a worthy read.

~Marion Nelson

Maple Syrup Revolution: A New Discovery Could Change the Business Forever

From *The Modern Farmer*, January 20, 2014, by Laura Sorkin

<http://modernfarmer.com/2014/01/maple-syrup-revolution/>

The shocking news that viable sap collection from maple saplings with the tops lopped off could result in sugar makers harvesting from densely planted fields instead of tapping old growth trees in the forest. In other words, a "commercial row crop." Many sap collectors are torn between the romantic image of historic collection methods but know they can't ignore this efficient possibility.

"In order not to destroy the mature maples in the research forest to test their theory, they went to the maple saplings planted near the lab which are often used to gather data. They lopped off the top of the small trees, put caps on them with a tube inserted, sealed the cap and put them under vacuum. The young trees produced impressive quantities of sap, even without the benefit of a crown."

Could this work with Alaska sap collectors? Read and tell us what you think.

~Marion Nelson, mmkn@ptialaska.net

Will's Ramblings—Spaghetti Sauce, Volunteering, & Garden Surplus

Spaghetti Sauce

Last month I was muttering about cooking and said I was developing a spaghetti sauce. Someone from way out East wanted more information, so here is the saga of Will's recipe development: First, look at a can in the grocery store containing your desired end product. It is best if you somewhat like the taste of the stuff in the can. Next read the label to find out what is in there. Write these down in order, disregarding anything you don't recognize or cannot pronounce. Ingredients are listed in order of amount, I think by measure, not weight or maybe the other way 'round. The first five ingredients are the important ones, everything past that usually comes under trace amount. Note how close to the front of the list sweets are (sugar, corn syrup, etc) are listed. You can probably greatly reduce or entirely eliminate some of the sweeteners.

Now: Will's Spaghetti Sauce

1. 5 to 6 lbs fresh tomatoes. Here is where you use up the not-so-good looking tomatoes. Save out two fair sized tomatoes for dicing, Tomato lumps are a nice touch. Soften the rest by cooking them somehow (microwave, steam, etc.). Smash the soft tomatoes through some kind of sieve, strainer, or screen (has to be something in the cupboard). The skins stay behind. Don't forget to place a pan under the screen. Best to use the pan you're going to cook the mess in.
2. 6 to 8 large mushrooms. Cut the ends off where the farmer cut them at harvest time. That area is usually dark and dry and you never know what was on their cutter. Slice, chop however you like your mushrooms and throw them into the pot with the tomatoes.
3. 1 fresh garlic. We grow these. The original clove was a garlic from the super market that sprouted, no idea what kind. When I say 1 fresh garlic, I mean one bunch of cloves about an inch and a quarter in diameter. Remove the skins, crush, and then chop. Crushing with the side of a knife releases oils and brings out the full flavor of the garlic. Remember to put the garlic in the pot.
4. Into the pot goes:
 - 1 teaspoon salt
 - 1 teaspoon ground black pepper
 - 1 teaspoon oregano
 - 1 teaspoon basil
 - ¼ teaspoon cayenne pepper. The first time I made this sauce I put in 1 teaspoon of cayenne. It was South of the Border time! Add this ingredient according to your personal taste.
 - ¼ cup dry minced onion. I use dry onions to absorb some of the liquids I have to deal with in cooking. Monti has not dehydrated onions, yet, but it will come.
5. Slow cook until sauce is a thickness you like. Part way through the cooking process, peel and dice the reserved tomatoes and into the pot they go. While the sauce is slowly simmering, you could watch a PBS cooking show, and learn all kinds of neat tips.



On Volunteering

In the army they quickly teach you to keep your hands at your sides and never volunteer for anything. Well, this is one of my "not too bright" areas. I stuck my hand up and won an election. After I won the election, I figured out that I knew nothing about what I was expected to do. For the last three weeks I've been on a rapid learning curve.

I am now the committee person for the 2nd District of the Southern "County" of Alaska, Farm Services Agency, USDA.

I now know that it has something to do with money and loans. And, here I always thought USDA had something to do with dirt. I'm going to a three day training meeting in the middle of March. Boy, do I need training! Wish me well. The status report will follow in a later ramble.

Surplus Crops

For months, I have drug around in my travel bag a used book acquired at Title Wave Books in Anchorage. The book is a collection of short garden stories entitled "Chicken Soup for the Gardener's Soul". Now and then, when I am parked waiting for some school's team, choir, or debate club to finish their activity, I open the book and read a story.

I had a couple hours to fill and picked up "Chicken Soup". That day, the first two stories were from people in Anchorage. The first was just marginally about gardening, but a very nice story. The second was by Jeff Lowenfels, long time Daily News garden columnist. It seems that Jeff had a guilt trip about not helping a homeless guy in Washington DC many years ago. This inspired him to start a program "plant a row" for Bean's Cafe in Anchorage. The idea is to plant a row in your garden and give the produce to an organization feeding the hungry.

Continued on next page

Will's Ramblings Continued from previous page

I got to thinking (Monti always rolls her eyes when that happens) that local gardeners could do the same thing. We don't have to be organized as a group. Just stop by one of the local groups feeding the hungry and ask what they need in garden produce and then plant a row or merely share your surplus. The people who have high tunnels could even vary planting times so that produce comes at a time when the supply is low from other providers. It could be a win for all. Superior quality produce is shared, you get a good feeling, and if needed, a tax deduction.

There are several people in the Garden Club that are doing something along this line already. They are the quiet ones with the satisfied smiles. Ask around, they are all willing to share information.

Tomato Tips I've Learned and Read (But not Always Followed) for Growing Tomatoes—Margaret Simon

- 1) Be ready to provide nutrients, consistent moisture level, lots of light, warm temperatures, good ventilation and in most cases, staking or trellising of some sort. Light/sunshine is the most critical for growing a good tomato. Tomatoes prefer slightly acidic soil with a pH between 6.5 and 7.
- 2) Grow tomatoes that will mature in 45-60 days. My favorites are: 'Tumbler' for a cherry type; 'Early Girl' (indeterminate) for general eating; and 'Sungella' (determinate) for pure-eating pleasure.
- 3) Water deeply and avoid getting water on the leaves.
- 4) Epsom salts provide magnesium sulfate. Mix 2 tablespoons Epsom salts in 1 gallon of water and apply 1 pint to each plant when blooming begins. Or put 1 teaspoon of Epsom salts into each planting hole.
- 5) If starting your own tomatoes, when your seedlings reach 1 - 1 1/2 inches tall, chill for 2 weeks at 50 to 55°--after 2 weeks, go back to 65° - 70° during the day and 60° - 65° at night. Flower buds begin to take shape between 10 and 21 days after the seed leaves appear. Supposedly this cold treatment can increase flowers as much as 40%. During this cold treatment no more than 12 hours artificial light. From sprouting to transplanting, tomatoes should have high humidity and high light levels. When transplanting seedlings, handle by the leaves not the stem as the stem is very vulnerable.
- 6) Pruning of **indeterminate** varieties to one main stalk will give you earlier and larger tomatoes, but not necessarily a heavier yield.
- 7) For a happier tomato and a happier you, use a minimum 5 gallon container per tomato.

Margaret adds the following from the *Real Simple* website:

* Here's how to pick a good tomato: Look for one that is blemish-free, firm to the touch, and noticeably fragrant. It should seem heavy for its size and give slightly under pressure.

* Tomatoes are native to South America but spread to Mexico, where European explorers discovered the fruit in the late 1400s and took it home.

* Believing tomatoes had aphrodisiac qualities, the French called them *pommes d'amour* (or "love apples") from the 1600s until the modern French word *tomate* became more commonly used.

* Tomatoes were thought to be poisonous when Robert Gibbon Johnson brought them to Salem, New Jersey, from Europe in the early 1800s. To disprove that notion, Johnson, a wealthy local landowner, ate an entire basket of them in front of a shocked crowd on the courthouse steps on September 26, 1820.

* *A tomato is technically a fruit because it is a ripened ovary of a plant. But for trade purposes a tomato is considered a vegetable. The identity crisis stems from an 1893 Supreme Court ruling that classified the tomato as a vegetable so it could be taxed under tariff law.*

* The 1978 low-budget cult movie *Attack of the Killer Tomatoes!* inspired three sequels, the first of which starred George Clooney.

* The largest tomato on record? a whopping seven pounds, 12 ounces? was picked in Edmond, Oklahoma, in 1986.



...Also a Gardener's Best friend

Board member, Renae Wall, tells about husband Robert as he was just starting to plant in their field last summer. Princess (their golden retriever) liked having Robert down at her level and snuggled right next to him and became a part of our gardening experience last summer.

Princess was also a good protector to Renae. When she was weeding in the field alone one day, Princess was a ways off and suddenly came and sat right next to her, but kept looking towards the bordering woods. Renae turned to look, and there was a cow moose not a stone's throw away. Fortunately, the moose didn't react, but Renae was startled. Renae says, "I liked having Princess with me while battling weeds; I knew she would let me know if other animals were getting too close, and be a deterrent to them."



Gardening and weeding buddies, Robert Wall and Princess

Tomatoes According to Will and Jane Madison (Definitely NOT Very Scientific!)

Our Favorite Varieties

Campari – seeds from Campari Tomatoes purchased from Safeway, Fredgies, or Costco – dried and kept in veggie drawer of fridge (Indeterminate)

Sugar Snack – seeds ordered from Burpee, Tomato Growers Supply Company, and others – Google “Sugar Snack Tomato Seeds” (Indeterminate)

Consider Planting by Moon Signs (Old Farmers’ Almanac) - February 24-25, 14-16, or 4-6 (2010), March 23-24, 14-15, or 4-5 (2010), April 19-20, 10-11, or 28-29 (2010)

Start in 6-packs in Masters Starter Mix (from Trinity Greenhouses) – one seed per cell

Cover with ¼” Masters Starter Mix, and water thoroughly

Seeds germinate best at 70 – 72 Degrees F.

Water with a light solution of Miracle Grow Tomato Food and water

Transplant Three Times – to containers that are 4” tall, then 7-8” tall, then 12” tall

Transplant to Masters Mix – new each year (from Trinity Greenhouses)

Cut off all leaves below the dirt line

Plant as deep as possible – the goal is having dirt around the stems to grow more roots

When placing in the final container, add 1/2 cup Calcium Chloride (from Trinity Greenhouses) or Broken

Oyster Shells (from Cadre Feeds), ½ cup Lime (from Soldotna Trustworthy Hardware), and ½ cup Epsom Salts Magnesium Sulfate (from any grocery or drug store)



Tomatoes Like Light, Warmth, Moist Soil, Food, Air Movement, and A Tap-Tap

A greenhouse, or a bright sunny window

Raise the pots if the floor is cold – we set ours on pallets or Blue Board

Tomatoes set best between 55 – 95 Degrees, so our greenhouse stays 60 – 90 Degrees

Keep soil well watered with adequate drainage – they do not like to have wet feet!

Feed regularly with Miracle Grow Tomato Food; may also use Messenger (Trinity)

Tie plants to the ceiling or a frame – halibut line with plastic clips (Trinity Greenhouses)

Use fans to keep air moving 24 hours a day

Tap each plant about mid-day to pollinate

Harvest Only When Fully Ripe – may use scissors to keep a part of the stem, and **do not** refrigerate tomatoes unless they are damaged or cut

Removing Plants at the End of the Season

Pull tomatoes, leaving them on the stem, and keep in a darker warm room to ripen

Cut tomato plants down, saving halibut line and clips – then sanitize them

Recycle the soil into your garden

Wash and sanitize every pot with bleach

Thoroughly sanitize the entire greenhouse with bleach

Campari Salsa

2 Cups Chopped Tomatoes, ½ Cup Sweet Onion, 1 Can Green Chiles (4 oz.), 2 Tbsp. White Vinegar

Chop onion in chopper, add tomatoes and chilis, and chop. Transfer ingredients to a saucepan, add vinegar, bring to a boil, then reduce to simmer for 30 minutes. Freeze.

<p>KENAI FEED & SUPPLY</p> <p>www.kenafeed.com</p> <p>MILE 14.5 K-Beach Rd. 907-283-1929</p> 	<p>HIGH TUNNELS ORGANIC FERTILIZER PEAT • SEEDS FENCING LIVESTOCK & PET FEED/SUPPLIES PRODUCE</p>	
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Tomato Soil Mix (Etc...) - Darrell and Jane Misner

10 shovels peat	2 cups Sea-Ag
2 shovels sand	1 cup lime
2 quarts perlite	1.5 cups gypsum
3 quarts steer manure	3 teaspoons Epson salts

Mix well. Cement mixers do a good job if you have access to one. Gypsum is available from Alaska Mill and Feed and isn't expensive except there is a lot of it. Share with a friend.



Nifty seed sources:

www.totallytomatoes.com

www.tomatofest.com for heirloom seeds



Got problems? Color pics of mineral deficiencies:

www.hbci.com/~wenonah/min-def/list

www.vegetablemdonline.ppath.cornell.edu/cropindex

www.greenhouse.kenyon.edu/pestsanddiseases

Summer Dinner:

Cook some pasta al dente. While it is cooking nuke lots of diced garlic in some very good olive oil very briefly--just enough to get the flavor into the oil. Halve lots of cherry tomatoes. When the pasta is done, drain, then add the garlic, oil and tomatoes and toss. Garnish with lots of finely sliced basil.

~Contributed by Liz Leduc

Winter Hors d'Oeuvres for the Ladies—Liz Leduc

Do your chickens get bored eating plain old chicken feed in the winter? My girls do. While they normally free-range during warmer months and spend plenty of time exploring the compost pile, they don't have those opportunities in the winter. (Or, they just prefer to stay inside once the snow flies. Don't want to get those tootsies too cold!)

Even though I usually supplement their winter diet with scraps, I could tell they weren't interested in bigger pieces like green bean ends, broccoli and cauliflower stems, or larger pieces of greens, even when I cut these into smaller sizes, so all that uneaten stuff was cluttering up their run or going right to compost ... until I had a eureka moment!

Now I separate my food scraps into two categories. Everything that the girls can eat—basically, anything green, leftover bread products, apples and other non-citrus fruits, etc—goes into a bowl on the counter. The rest (coffee grounds, onion skins and other peels) goes into the compost bucket as usual. Once my "bird bowl" gets full, I give everything a quick pulse in the food processor and voila! Bite size chicken scraps! The girls seem to have a lot of fun pecking through it and eat every last bite. The whole process takes me about 10 minutes every few days, including clean up.



Bite size chicken scraps perk up hens' appetites, thanks to a quick pulse of the food processor.

**Refreshing Libations
for Your Next
Garden Party!**



Country Liquor
140 S. Willow St.
Downtown Kenai
283-7651

Upcoming CPGC Events & Volunteer Opportunities!

Volunteers Needed:

Volunteers Welcomed & Appreciated! It's your club.....

-Special event booth staffing, workshop host, few times a year: Home Show in April, Workshop Weekends -May, Ninilchik Fair - August. Contact Cindy Barnes, alaskancindylou@yahoo.com or 262-1395

-Program Committee. Meets occasionally. Contact Marion, mmkn@ptialaska.net

-Publicity Volunteer. Help with flyer distribution or PSA's. Contact Velma Bittick, velee@acsalaska.net or 252-7579

-Hospitality Committee. Help with registration desk, clean up, room set up, refreshments. Contact Juanita Owens, - samowens0969@yahoo.com or (318) 557-9876

-Backup Videographer/photographer for programs and workshops. Contact Linda Dunn, lindadunn78@gmail.com or 283-7857

-Tech backup. Power Point programs and mike set up for programs, occasional workshops. Contact Don St. John, 394-4474.

-Sea Ag Fertilizer Fundraiser Order pick up on Saturday May 10th. Volunteers needed for 3 hours. Contact Don St. John, 394-4474.

-Occasional guest speaker lodging. Great opportunity for more expert information. Contact Marion, 283-4632.

-June through September – Weekly summer flower bed maintenance and clean up at the Aquaculture Bldg. Light weeding and some planting. The entrance bed plantings are a thank you to CIAA for meeting room use throughout the year. We appreciate this valuable contribution. Contact Peggy Morris, 262-8374.

Programs:

-Date TBA: Alaska Flour Company from Delta Junction Barley growers. Might include a workshop.

-March 11: What's New with the High Tunnel Program.....Lots! Pam Voeller, and panel presenters

-March 29: 11-2 Get Ready For Spring! Half Day Event. Location, Kenai Visitor Center. Round Tables with many topics.

-April 7: Cut Worms, Root Maggots & Slugs! What to do About Them and How.

-April 12-13: Home Show booth. Contact Cindy Barnes to volunteer for booth staffing.

-May 3, 10, 17, 24, 31: Workshop Weekends! 4-5 workshops every Saturday. Help host, schedule, present a workshop. Contact: Liz Dowler: dr.liz.dowler@gmail.com, Juanita Owens: samowens0969@yahoo.com, or Marion: 283 4632

-June 14: Annual Plant Sale! Early plant drop off evening of 13th and then pre sale plant drop off on the 14th.

-June, July, August: Local garden tours. Ideas welcome.

-How about a tour to another part of Alaska? What gardens do you want to visit?



February 2014 Treasurers Report

Beginning Balance:		\$16,473.17
Income:		
Dues	\$370.00	
Newsletter Ads	\$600.00	
T-Shirts	<u>\$25.00</u>	
	\$995.00	
Expenses		
State Non-Profit	(\$30.00)	
Kenai Chamber Dues	(\$100.00)	
Kenai River Festival	(\$100.00)	
Technical Equipment	(\$199.00)	
Visitor Center Room Rent	<u>(\$50.00)</u>	
	(\$479.00)	
Ending Balance:		\$16,989.17
Submitted by Peggy Morris, Treasurer		

To place ads, submit stories or pictures, contact Marion Nelson, 283 4632 or mmkn@ptialaska.net
 Newsletter layout/production—Rebecca Holloway &

Heads Up on the Annual SeaAg Fertilizer Fundraiser Sale

March-April-May with Delivery May 10th

No Price Change! Yay!

Alaska Granular Fish
 10# Jug \$25
 50# Bag \$40

SAVE THE DATE

***Kenai Peninsula Resource Conservation
& Development District***

*PRESENTS
THE 4th ANNUAL*

Kenai Peninsula Ag Forum

“The Real Dirt on Kenai Peninsula Agriculture”

Saturday, April 26 * 9:00 am to 4:00 pm

Lands End Resort, Homer

Topics:

***Building Healthy Soils
(Cover crops, green manure, etc)***

Beekeeping

Composting

Taxes

**Tickets will become available: locations TBA
\$20.00 in advance/\$25.00 at the door**

Questions please contact Amy Seitz, 252-5064