

Currant Affairs

October 8, 2021 Edition

Compiled regularly by Nick Riordan on behalf of Yarcucopia (a program of Alaska Community Action on Toxics) and the Alaska Food Policy Council

****Marks new and updated items in this issue**

WORKSHOPS, WEBINARS, & SPECIAL EVENTS

October 15

Backyard Composter Class from 12-2 pm offered by **Good Earth Garden School** in collaboration with Mat-Su Recycling. Note, class is at Valley Community Recycling Solutions near Palmer. To register call 907 745-0758 or email compost@matsugov.us.

October 20

Dehydrating fruits, vegetables and herbs for long term storage offered by UAF CES from noon to 12:30 p.m. as part of a New Virtual Series: In the Virtual Pantry. [Register here](#)

October 23

Anchorage VegFest will be at the Nave (formerly the Church of Love) in Spenard from 12-4 pm. This year's theme is Alaskan Grown, and the event is dedicated to educating, inspiring, & encouraging a plant-based lifestyle to improve the health of our community and planet. Visit [Live Breathe Alaska's website](#) to read about the guest speakers, vendors, and to [buy tickets](#).

November 3

Freezing food for extended storage offered by UAF CES from noon to 12:30 p.m. as part of a New Virtual Series: In the Virtual Pantry. [Register here](#)

November 15

The Story of the Seven Federal Agricultural Experiment Stations in the Territory of Alaska presented by Dr. Talis Colberg at the monthly AMG meeting at 7 pm. [More info.](#)

October 5 – Nov 23

Winter is Coming...Food Preservation Workshops. Extension Kitchen classes are taught by UAF Cooperative Extension Agent Sarah Lewis, from her home kitchen in Juneau to your home kitchen anywhere in Alaska (or the world). Sarah will offer an online resource site where participants can find publications and information for each class, but the real fun will happen at the Zoom, Tuesdays from 5:30-7:00 PM AK time! You can join Sarah on Zoom, and watch or cook along, or you can watch the video of the class at your own pace. [Register here.](#)

Oct 12: Canning Fruit & Berries

Oct 19: Preserving Herbs

Oct 26: Dehydrating Vegetables

Nov 2: Cooking Mixes and Sourdough Starter

Nov 9: Making and Canning Pickles

Nov 16: Canning Meat & Vegetables

Nov 23: Making Jerky

Nov 30: Bonus class! Pressure Canning Spaghetti Sauce. One participant in each previous class will win one free registration to this final class.

PROGRAM and JOB ANNOUNCEMENTS

****Space Farming Institute** is accepting applications from Junior and Senior high school students for an after-school science project as part of the **NASA Growing Beyond Earth Project**. Once approved, parents can select the after-school class time best for them on our website and pay for the plant science classes. We will begin in the 2nd quarter. Selected students will be helping to advance research into life support systems through food! This is a citizen science project, and much of the coursework will take place at the Space Farming Institute's lab near the Midtown New Sagaya (4700 Old Seward). Contact Lorrie Irwin at lirwin@spacefarminstitute.org or [check out their website](#) for more info.

****RurAL CAP** has **\$10-20,000 grants** available to support new and existing gardens in rural Alaska. Applications are due on October 22. [More info on the RurAL CAP website.](#)

****Stickleback Farm Update** - [read the AFPC Blog post](#) on the recent work party at Stickleback Farm along 3rd Avenue in Anchorage. Stickleback Farm's goals are to turn the site of the old demolished native hospital into an urban sustainability farm, located within the traditional land of the Dena'ina Athabascan people, to be called the Stickleback Farm and Native Heritage Garden. The transformation will include the creation of a workforce development program for young people, increase access to local foods, provide space for mental health workshops and educate other Alaskan communities about climate resilient agriculture.

****Alaska Botanical Garden** is hiring a temporary staff to help for their Holiday Lights program. Great people, great garden. [Link to job advertisement.](#)

****Intertribal Agriculture Council (IAC) Alaska Region/Natural Resources Conservation Service (NRCS)** has a **Native American Student Internship Opportunity** to help support the next generation of Alaska Native land managers. [More info on their website.](#)

RurAL CAP is looking for a **Gardening Program Specialist** to help support a year-long project to build the capacity of rural AK community gardens. [Read more about the position here.](#)

Alaska Seeds of Change has many volunteer opportunities this winter. Many of their summer interns and employees head back to school in the fall/winter, so it's a good time to step up to help this great organization. Sign up for a shift using [Seeds Sign Up Genius](#) here, or if it's your first-time volunteering, email volunteer@akseedsofchange.com for an orientation.

Organic Gardening – The Comprehensive Growers Course taught by Ellen Vandevise at the Mat-Su College runs from February 4 – March 11 at 4:00 PM and 8:30 PM. [More details](#)

Alaska Food Festival and Conference – Save the date! March 18-19 2022. [More info at the AK Food Policy Council's Website.](#)

2021 Alaska Food Security Investment Recommendations published by the AK Food Policy Council. [Available to view and download on their website.](#)

A List of Anchorage Food Pantries can be found at [AnchorageFood.org](#) (Address, hours, etc.)

Looking for space to grow your own food? To learn how to garden? Or to get connected with a gardening project in your neighborhood? Yarducopia might be able to help. [You can read more and sign up on our website.](#) Or reach out to garden@akaction.org

Alaska Master Gardeners Anchorage and the **Alaska School Garden Network** compile a list of public garden projects and volunteer opportunities – [you can view it here.](#)

Anchor Gardens continues to recruit **neighborhood garden coaches**. Coaches serve as community mentors for those interested in learning about growing food in their own neighborhoods and assist in linking people to resources - anchorgardensanc@gmail.com.

FALL FARMERS MARKETS, INDOOR FARMS, & WINTER CSA's

South Anchorage Farmers Market is moving to Bells Nursery on Specking Ave for their extended season – [every Saturday in October \(9, 16, 23, and 30th\).](#)

Blue Market carries lots of locally grown and fermented foods. You can find **Happy Mushroom** mushrooms, **Common Root** Kimchi and Curtido, greens from **Seeds of Change** & much more.

Space Farming Institute has an [8-week microgreens subscription](#) and sells hydroponic towers for growing your own plants at your school, home, office, etc. This is a wonderful non-profit and whether you're buying greens or a tower garden, well worth a visit to their Living Lab. Lots more info about their many programs and resources at <https://www.agronauts.org/>

Far North Fungi grows and sells fresh and dried mushrooms in Anchorage and teaches fungi cultivation. They'll be at the South Anchorage Farmers Market every Saturday this October.

City Farms is an indoor hydroponics farm in Anchorage. Their veggies can be found at New Sagaya, Natural Pantry, and Fred Meyer. <https://www.cityfarmsalaska.com/>

Anchorage Greens sells direct to consumers through a weekly Green Bag subscription as well as folks who stop by for on-site ala carte purchases. <https://www.anchoragegreens.com/>

Alaska Sprouts sells sprouts and microgreens online for pickup in Anchorage - <https://www.alaskasprouts.com/> . Read more about their story in a [2017 issue of Edible Alaska](#)

Local Greens sells hydroponically grown veggies year-round in Anchorage. Sign up for a subscription online and pickup at Double Shovel weekly <http://www.localgreensalaska.com/>

Petit Bloom Microgreens grows microgreens in Anchorage with weekly delivery options right to your door - <https://www.lepetit-bloom.com/>

The Alaska Farmers Market Association's [Market Directory](#) is a simple and easy way to find and learn more about farmers markets you live by, locations, hours, payment options, etc.

To **RECEIVE** Currant Affairs, suggest items to **ADD, CHANGE EMAIL ADDRESS** or **UNSUBSCRIBE**, contact Nick Riordan at riordannk@gmail.com.