

# GardenTalk

The Official Monthly Newsletter of the Master Gardeners of Davidson County and UT Extension

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## President's Thoughts

MASTER GARDENERS WITNESS  
CRAPE MURDER

As our bus turned into the parking lot of a Jackson, Tennessee Burger King, the last stop on our way home from Summer Celebration, several Master Gardeners witnessed a white pickup truck missing the turn-in to the parking lot, going a few more yards to make his way up an embankment heading the wrong way into the drive-thru. As he did this, he took out one of the limbs of a white Crape Myrtle amid the landscaping. As the bus came to a stop, three of Jackson's finest rushed into the parking lot and immediately began getting details from several eyewitnesses. You have to wonder if the police got the full story...did the witnesses mention the Crape Murder?!

The bus trip to Jackson was great. One did not have to worry about getting to and from Jackson to enjoy Summer Celebration. As always, there were many good speakers, including garden guru Felder Rushing, who shared how to have fun and be daring when planting your garden. He even taught us that Master Gardeners are allowed to say "dirt!" The UT Kitchen Divas were just as fun as always, cooking up "From the Vine." You can download their recipes since 2007 from <http://west.tennessee.edu/events/Recipes.asp>.

We also had a special treat as we left Summer Celebration. Green Valley Farms Nursery in Jackson/Three Way invited us to come shop some

more! They had a very good booth at Celebration, so we asked if they would stay open for us so we could shop some more. They were wonderful. Many on the bus got some great bargains!

Our Speakers Bureau is moving forward, thanks to one of our new members Natalie Manor. She is getting it organized! I encourage you to put fears of speaking in front of others behind you and join our group of speakers. We are having a great success with attendance at our Nashville Public Library workshops that run through August. There will be additional opportunities as fall arrives. Natalie pairs speakers so you are not alone!

"Meet Me at the Market", hosted by AARP and the Nashville Farmers' Market downtown continues on August 13th from 10am to 2pm, where we will again host another of our booths presenting the topic of Fall Vegetable Gardening. Last month we talked about how to use herbs in the garden and many visitors began asking questions just as soon as we began to set up our herb display. We will continue presenting at "Meet Me at the Market" through November.

The Tennessee State Fair is just around the corner, so mark your calendar for September 5th to 14th! The Music & Molasses Festival as well as Harvest Days at Grassmere will also be here before you know it. Fall will soon be in the air! I look forward to seeing you all at our August monthly meeting to be held at Grassmere on August 14th (see details on page 2).

Enjoy your gardens! 🌻

~ Robert Mather (2000), President

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## Merchandise returning at October meeting

With monthly meetings being held at The Nashville Zoo (August) and Tennessee State Fairgrounds (September), merchandise will be unavailable for purchase until our October meeting when we return to the Ed Jones Auditorium, including items being discounted! 🍷

## August Meeting at Grassmere Zoo

The August 14th meeting will begin with time to tour the Croft House and Grassmere Historic Farm at the Nashville Zoo from 4:30pm to 6:00pm. Listed on the National Register of Historic Homes, the Croft Home is the centerpiece of the Grassmere Historic Farm. The home was built by Col. Michael C. Dunn and was completed around 1810, making it the second oldest residence in Davidson County that is open to the public. The Nashville Zoo is located at 3777 Nolensville Pike, Nashville, TN 37211 and directions can be found here: <http://www.nashville-zoo.org/directions>.

**Bring your badge** to show at the front gate, park close to the entrance and enter through the Croft Center between 4:30pm and 6:00pm. You can drop off your potluck item at that time and then continue on to the Croft House and Gardens. There will be a cart available for those who need assistance getting to the Croft House and Gardens and back to the Gallery in the Croft Center for the potluck and program. The potluck will begin at 6:00pm followed by a presentation by Zoo staff on "Gardening at the Zoo" along with a few zoo updates.

Master Gardeners of Davidson County tend the Historic Grassmere gardens providing the manpower, resources, and expertise to keep the areas around the home displaying their former beauty and bounty with extensive vegetable and flower gardens. Cathie Long is chairperson of the project. The main garden area includes period flowers and plants, a second tier of heirloom vegetables and medicinal plants and herbs, and a revived orchard. There is also a culinary herb garden behind the home's kitchen and heirloom roses in the back of the main garden. 🍷

~ Becky Fox Matthews (2005)



# Kitchen Gardens at The Hermitage

The summer sunshine has kept us busy with watering, harvesting and weeding like crazy. We are trying new organic methods to deter our four-legged friends! The summer vegetables are finishing up, and the fall plants are getting started.

The staff of Historic Mansker's Station presented a demonstration of scything and flailing wheat fields. The Master Gardeners participated along with the Hermitage visitors as they tried their hands at flailing the harvest and separating the grain from the husk.

Jim Semmens (2013) presented an inservice to the Master Gardeners on bokashi fermentation. He concentrated on his current research and demonstrated different equipment recommendations.

On Saturdays, beginning at 8am: Join in the fun at The Hermitage or just come visit share your knowledge of heirloom gardening or learn more about it. Contact Mary Langford via [langfordlaw@hotmail.com](mailto:langfordlaw@hotmail.com) or Laura Kraft via [lkraft1212@gmail.com](mailto:lkraft1212@gmail.com) for details. We look forward to gardening with you! 🌱

~ Laura Kraft (2010)



Jim Semmens giving an inservice on bokashi fermentation. Photo: Laura Kraft/MGDC



Scything demonstration by Mansker's Station staff. Photo: Laura Kraft/MGDC



Scythe sharpening. Photo: Laura Kraft/MGDC

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# August Calendar

## Upcoming Events

- ★ August 14, 2014 — MGDC Monthly meeting hosted at The Nashville Zoo at Grassmere
- ★ September 04, 2014 — September monthly meeting at Tennessee State Fairgrounds
- ★ September 05-14, 2014 — Tennessee State Fair
- ★ September 13, 2014 — 2nd Annual Mini Maker Faire, Adventure Science Center
- ★ October 18-19, 2014 — Music & Molasses Festival, Tennessee Agricultural Museum

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 Work Day Grassmere 8am-12 noon  Work Day The Hermitage 8am-11am
3 Work Day Demo Garden 10am	4 Work Day Grassmere 8am-12 noon	5	6 Work Day Grassmere 8am-12 noon  Work Day Belle Meade 8:30am	7	8	9 Work Day Grassmere 8am-12 noon  Work Day The Hermitage 8am-11am
10 Work Day Demo Garden 10am	11 Work Day Grassmere 8am-12 noon	12	13 Work Day Grassmere 8am-12 noon  Work Day Belle Meade 8:30am  Meet Me at the Market, 10am-2pm	14 August Monthly Meeting held at Grassmere 4:30pm tour begins 6pm potluck	15	16 Work Day Grassmere 8am-12 noon  Work Day The Hermitage 8am-11am
17 Work Day Demo Garden 10am	18 Work Day Grassmere 8am-12 noon	19	20 Work Day Grassmere 8am-12 noon  Work Day Belle Meade 8:30am	21	22	23 Work Day Grassmere 8am-12 noon  Work Day The Hermitage 8am-11am
24 Work Day Demo Garden 10am	25 Work Day Grassmere 8am-12 noon	26	27 Work Day Grassmere 8am-12 noon  Work Day Belle Meade 8:30am	28	29	30 Work Day Grassmere 8am-12 noon  Work Day The Hermitage 8am-11am
31 Work Day Demo Garden 10am						



# Harding Garden at Belle Meade

The cold, wet mud of March and the weeds of May are forgotten as the Weedin' Women revel in the garden's bounty. Beans, limas, squash, okra, cukes and soon tomatoes means that we are all picking like crazy and eating well. The dill is six feet tall, and the beans have climbed so far up the trellis that we can't even pick the top-most pods. Zinnias and marigolds add a splash of color in our green Eden.

But even Paradise had a snake. We have voles @\*%#! The pesky critters have tunneled under our wire and are eating away at the roots of the St. John's Wort and climbing rose. We are putting grit down the holes to discourage exits. Cross your fingers.

We also finally completed our new labels for all the garden plants. Muff Cline's clever idea was to use broken bits of white dishes weather resistant but homey. We printed plant names in a special pen and then baked in the oven for an hour. Thanks to Tyann Chappell, Barbara Drake, and Mariwyn Evans for the home cooking.

Come help us pull the weeds and eat all that squash every Wednesday at 8:30am (when it's not raining).

~ Mariwyn Evans (2011)

Popcorn as high as an elephant's eye means a treat for our fall school-children. Photo: Mariwyn Evans/MGDC



Doris Weakley shows off the Cherokee Trail of Tears beans she picked before sharing them with the other Weedin' Women.. Photo: Mariwyn Evans/MGDC



Now all our garden visitors can easily identify all the plants in the Harding Garden. Photo: Mariwyn Evans/MGDC



Barbara Allen ties up the heirloom tomatoes to ensure a bumper crop. Photo: Mariwyn Evans/MGDC



# Call for Garden Makers!

Who are Garden Makers? Anyone who “makes” something in or for your garden that you would like to share with others. Do you make raised beds? Container gardens? Compost bins or compost? Rain barrels? Square foot or hay bale gardens? Mushroom logs? Fairy gardens? Garden ornaments? Tufa pots?

Nashville’s **second annual Mini Maker Faire** will be held on the grounds of the Adventure Science Center on Saturday, September 13th from 10am to 5pm. The Faire is free to the public and there is no charge for Makers to exhibit at the Faire, but the requirement is that you teach other people some aspect of what you make, preferably a hands-on demonstration so visitors are involved.

Last year at Nashville’s first Maker Faire, Davidson County Master Gardener Jim Semmens (2013) put together an exhibit on square foot gardening assisted by Laura Kraft, Linda Ray Miller, Sharon Pressley and Becky Fox Matthews. This year Jim will demonstrate Bokashi fermentation. We need other Davidson County Master Gardeners who would like to either develop an activity for the Master Gardener booth and/or who will volunteer to assist with an activity.

This year’s Faire will include food trucks and artists and craftsmen of all kinds of items from jewelry to robots to origami to 3-D printers to costuming. Diversity of activities is one of the goals of the event and we would love to have a good showing of garden-related “making.”

Visit <http://nashvillemakerfaire.com/> to learn more about the Maker Faire! If you are interested in being a part of this exciting day, please contact Becky Fox Matthews at [becky@lostfrogs.com](mailto:becky@lostfrogs.com) or Jim Semmens at [ngcgliderman@netzero.net](mailto:ngcgliderman@netzero.net). 🐸

~ Becky Fox Matthews (2005)

## Late-Summer / Fall Garden Tours

Do you have a garden that looks good during the heat of the summer or comes into its own as fall or winter approaches?

You can earn five teaching hours, the “T” of your ACT hours, for preparing and hosting a garden tour! Choose your date and time to highlight something of

seasonal interest in your garden and contact me at [becky@lostfrogs.com](mailto:becky@lostfrogs.com), call me at 615-838-1359, or see me at the meetings for more information. Sign up to host a MGDC Garden Tour for this year!

Remember: Master Gardeners who visit sites during Garden Tours earn Continuing Education hours! 🐸

~ Becky Fox Matthews (2005)

## Summer Celebration Photos





# Historic Grassmere Gardens at The Nashville Zoo

As I reviewed last year's August newsletter I find we are at the exact same place. I could just say "ditto," but I will bring you up-to-date on this month's activities. Yes, we continue to plant flowers and spruce up the perennial bed but we also reap the benefits of the vegetable terrace. Okra, tomatoes and corn are coming in and available for the volunteers. We still get a lot of help from the animals. Squirrels are helping to shuck the corn and rabbits continue to nibble on peas and beans. In answer to one of the number one questions, "Who gets to eat the produce?" we say, "We share with the animals, Zoo animals, that is." Just sometimes not intentionally.

We have a new scarecrow designed by Faye Dorman (2014) standing in the vegetable terrace. Scary may be the wrong word to describe this very friendly character.

The gifts from Brian Hartsock, operating manager of The Thomas Jefferson Center for Historic Plants at Monticello Marseilles fig, *Ficus* and the Snail Flower or corkscrew vine, *Vigna caracalla*, are doing really well. The yellow fig ripens in early July on last year's growth. It is zoned for 6-9. This gives us another reason to look forward to next year's garden. The corkscrew vine offers fall flowers and hopefully we can collect seeds as this is considered a tropical perennial. These plants make a very significant addition to this historic garden. It is an honor to have a connection to another garden with emphasis on heirloom plants with the help of Debb Wilcox (2013) and Bob Mather (2000).

Visitors are plentiful and they really love to talk with the gardeners. This past week they wanted to know what that plant was with the prickly, cucumber-looking pod on it. It is the milkweed which we have as a companion plant to attract the Monarch butterflies.

You have a special opportunity to visit the gardens with this month's meeting being held at the Zoo. Come out at 4:30pm and tour the gardens and have a program presented by the Zoo personnel. I feel certain you will be inspired. Remember: Work parties are held on Monday, Wednesday and Saturday mornings from 8am until Noon. As always, you are invited and welcome! 🍷

~ Cathie Long (1999)

*Corn, butternut squash, and pole beans growing in the summer garden at Grassmere. Photo: Kathryn Firsching/MGDC*



*Grassmere's new scarecrow, with its creator Faye Dorman. Photo: Cathie Long/MGDC*



*The often-asked about Milkweed plant. Photo: Cathie Long/MGDC*





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## Recipe of the Month

### Pepper Jelly-Glazed Carrots

*From the kitchen of Carolyn Jones*

#### Ingredients:

- ▶ 32-oz. pkg carrots, halved crosswise
- ▶ 10 1/2-oz. can condensed chicken broth, undiluted
- ▶ 10 1/2-oz. jar red pepper jelly (hot jalapeño pepper jelly may be substituted)
- ▶ 2 Tbsp butter or margarine

#### Instructions:

Cut carrot halves lengthwise into quarters. Bring carrots and chicken broth to a boil in a skillet over medium-high heat and cook, stirring often, 6 to 8 minutes, or until carrots are crisp-tender and broth is reduced to 1/4 cup.

Stir in pepper jelly and butter, and cook, stirring constantly, for 5 minutes or until mixture thickens and carrots are glazed. Transfer to a serving dish using a slotted spoon. Pour half of pan juices over carrots; discard remaining pan juice.

Yield: 6 servings