

Garden Talk

The Official Monthly Newsletter of the Master Gardeners of Davidson County
Volume XXX, Issue No. 1 — January 2016



*Celebrating 30 years of service
1986-2016*

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Garden Talk is the monthly publication of the Master Gardeners of Davidson County, Tennessee.

Submissions

Readers are encouraged to submit articles and photographs for future issues to newsletter@mgofdc.org that will be featured as space allows.

The deadline for submissions is the 19th of every month, including items for the forthcoming calendar.

Dues

Payment of annual dues of \$20 may be made to the above address, at a monthly meeting, or [securely online with a debit/credit card](#).

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Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. Tennessee Extension provides equal opportunities in programs and employment.

Cover Photo: Master Gardener Waneta Strickert (1986) during a tour of her herb garden. Courtesy MGDC Archive.

January 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
IMPORTANT NOTICE: The location of the 2016 Master Gardener course <u>has changed</u> . Classes will be held in the meeting room at the MNPDP South Precinct, 5101 Harding Place, Nashville, TN 37211. Master Gardeners are welcome to audit these courses but please be reminded that sitting may be limited.					1	2
3	4	5	6 Board Meeting, UT Extension Central Region Bldg, 6pm	7	8	9
10	11	12	13	14 Monthly Meeting & ACT Awards Ellington Ag Ctr, 6:30pm	15	16
17	18	19	20	21 2016 New Class: Orientation MNPDP South Precinct, 6-8:30pm	22	23
24	25	26	27	28 2016 New Class: Basic Entomology MNPDP South Precinct, 6-8:30pm	29	30
31 Deadline for 2016 Dues Payments	Upcoming Events: <ul style="list-style-type: none"> Boxwood Trimming, Historic Nashville City Cemetery: Feb 27 and Mar 05, 9am-12pm Nashville Lawn & Garden Show, Fairgrounds Nashville: Mar 03 - Mar 06 2016 Tennessee Extension Master Gardener State Conference, Knoxville: Mar 17 - Mar 19 For a complete calendar of upcoming events, visit our website at www.mgofdc.org .					

Historic Nashville City Cemetery

by Bob Mather, Class of 2000

Those who attended the November meeting will recall the excellent presentation by James Newburn, Assistant Director of the UT Gardens, on some of the various new plants that are being introduced for 2016. One that caught my attention right away was Petite Pillar™ (*Buxus microphylla* "MonAlex" P.P.A.F.), a dwarf Boxwood. Apparently, I was not the only one interested in this Boxwood as one of our Master Gardeners told me a couple of weeks after the meeting that they had seen them at one of the local box stores and purchased six of them!

This new dwarf Boxwood has a natural columnar form, lustrous, evergreen foliage and is easily clipped into form, perfect for creating a hedge or as an accent in tight spaces. I tell you this because it is January and we will be having our annual hands-on Boxwood Trimming at the City Cemetery on Saturday, February 27 and again on Saturday, March 5th from



9am to 12 noon (as long as it is not raining). This is a great time for our new interns and anyone else who may be interested in learning the proper ways to trim and shape your Boxwood!

In preparation for this class, make sure you have sharp hand clippers, gloves, and, if available, hedge shears. If you were one of those who trimmed your Boxwood in December

when we had a warm spell, your Boxwood likely got frost nipped when January arrived and the temperature went below freezing at night! Mark those dates on your calendar and we will see you at The Historic Nashville City Cemetery. 🌱

Historic Grassmere Gardens

by Jennifer Cox, Class of 2015

Winter at the Historic Grassmere Gardens is a quiet time, but our projects continue. In October, a group of Zoo docents raked leaves and trimmed vines at the Zoo's EAB, the Educational Animals Building. The EAB is a behind-the-scenes area where the Zoo's ambassador animals are housed — the raptors, reptiles, and mammals who meet visitors on Zoo trails or at schools or special programs. While we were raking, it occurred to me that my dual role as docent and Master Gardener could be put to good use by creating an edible garden area in which the EAB residents could wander.

Zoo folks embraced the idea, David Cook said it was a go, and so in late October, my husband (a volunteer by associa-

tion) built two large frames. We installed them, prepared the soil, and I soon found myself digging up wild strawberries, clover, dandelions, parsley, lemon balm, and even a small rosemary from my garden to transplant to the EAB Edible Garden.



The start of the EAB Edible Garden. Photo: Jennifer Cox/MGDC.



Beginnings of wild strawberries, clover, parsley, dandelions, and other (weedy) delectables. Photo: Jennifer Cox/MGDC.

I never thought that I would be intentionally planting weeds, but because the Gopher Tortoise enjoys the wild strawberries and dandelions she finds while out in the spring, the edible box will be filled with them. The plan is to have one frame with edibles and one frame with

a mix of edibles and aromatics. The Clouded Leopard cubs, whom you can see when you visit the Zoo, have already enjoyed rolling around on the rosemary! 🌱

Volunteers Needed

by Paul Martin, Class of 1998

The Master Gardeners of Davidson County needs some of its stalwart members to volunteer! Five seats on our board, including the president and newsletter editor, remain vacant. We additionally need chairs for our new merchandise that will be arriving next month as well as the fast-approaching Nashville Lawn & Garden Show.

We have a fantastic network of talented members and your help and participation is crucial for us to make 2016 our best year yet. These roles aren't nearly as time-consuming or hard as you might think! Interested? Contact me at (615) 331-9271 or 1vp@mgofdc.org. 🌱

Dues

by Laura Cooper, Treasurer, Class of 2014

Dues for 2016 will be collected through January 31st. If you haven't paid your \$20 annual dues, I encourage you to do so by then — otherwise you will not be considered an active member and no longer receive the newsletter. And I don't want to repeatedly pester you! Your dues help to make all of our activities possible during the year, so it's very important.

You can mail your check to MGDC, P.O. Box 41055, Nashville, TN 37204 or you can pay at the January meeting. You can also take advantage of our new ability to accept secure debit/credit card payments by [clicking pay online](#).

Remember: Lifetime members are exempt from dues and only one payment need be paid by couples. 🌱

Mentoring Program

by Maddy Berezov, Mentoring Chairperson, Class of 2014

Happy New Year, Dear Mentors!!!

I hope everyone had a Merry Christmas. While I was out of town, I asked Caroll to send an email on my behalf. Under her phenomenal leadership, our Mentor Program was established and has proven to be a terrific source of support for our interns.

As you know, Caroll is retiring from chairing the Mentor Program and has confidence in me to continue this important program. If you don't know me, I was in the 2014 class and did a cannonball into the program, with almost 100 hours of volunteerism by the end of my intern year mostly at Grassmere and the Junior Master Gardener Summer Camp. 2014 was also the initial year of the Mentoring Program. I can guarantee that having go-to person was invaluable as I learned about CEUs, Earn and Learn workshops, our many Davidson County projects, and recording hours. I called Doris for questions large and small, and just having that support made all the difference in the world. So, with that said: **A special THANK YOU to those Master Gardeners who will volunteer as Mentors this year.**

Jason and I talked, Caroll and I met, and we all agree that a tweaking of the program is needed to help you mentors as well as interns. The biggest change would be in the way we link mentors with interns. The first year, mentors were assigned. Last year we spent the first meeting spending a lot of time mingling, ending with a hit or miss relationship.

This year we're going to try something new by including in the new intern packet a bio sheet featuring the photos a few lines summarizing the interests and hobbies of each mentor. These might include projects where you earn your hours, your garden passions or pet projects, or perhaps that you sing in your church choir.

Having a mentor with similar interests from the get-go will help interns feel part of the much larger community of Master Gardeners, and community fosters excitement and the ambition to certify. This means that you will be walking side by side with your interns instead of standing on the sidelines. Remember, our goal is to assist the intern for success.

We also will have more specific information on the calendar from our projects. As we all know, early spring is all about preparation and with summer comes weeding, weeding, and more weeding. By listing more details about the types of work interns can expect during Earn and Learn workshops will be enormously helpful for their planning what to learn and how to achieve their hours.

The 2016 Master Gardener course will begin on Thursday, January 21st, from 6-8:30pm at the MNPD South Precinct Meeting Room located at 5101 Harding Place.

I hope you will join me in welcoming our 30th and newest class by attending — and please don't forget to wear your name badge!

If you have questions or are interested in being a mentor during this exciting new year, please contact me at (615) 481-6292 or mentors@mgofdc.org! 🌱

2016 Course Schedule

I hope you will join me in welcoming our 30th and newest class by attending — and please don't forget to wear your name badge!

Jan 21 Thursday	Orientation & What is a Master Gardener? <i>presented by David Cook</i>
Jan 28 Thursday	Basic Entomology <i>presented by David Cook</i>
Feb 04 Thursday	Basic Botany <i>presented by Becky Fox Matthews</i>
Feb 09 Tuesday	Woody Ornamentals, Trees, & Shrubs <i>presented by David Cook</i>
Feb 18 Thursday	Introduction to Soils & Soil Testing <i>presented by Debbie Joines</i>
Feb 25 Thursday	Home Vegetable Gardening <i>presented by David Cook</i>
Mar 03 Thursday	Plant Diseases <i>presented by Alan Windham</i>
Mar 08 Tuesday	Wise Water Use <i>presented by Julie Berbiglia</i>
Mar 24 Thursday	Organic Gardening <i>presented by Jason Adkins</i>
Mar 31 Thursday	Selecting and Maintaining Fruit Trees & Tomato Disorders and Diseases <i>presented by David Cook</i>
Apr 07 Thursday	Homeowner Lawn Care & Composting and Fermentation <i>presented by David Cook</i>
Apr 13 Wednesday	Herbaceous Ornamentals & Annuals and Perennials <i>presented by Karla Kean</i>
Apr 21 Thursday	Beneficial Insects & Landscape CSI: On-site Plant Diagnosis <i>presented by David Cook</i>
Apr 28 Thursday	Landscape & Garden Design and Introduction to Master Gardener Projects <i>presented by Lou Anne Williams</i>



Master Gardeners of Davidson County

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Celebrating 30 years of service, 1986-2016

ADDRESS SERVICE REQUESTED

Charcoal Grilled Lime Basil Crusted Chicken Breasts

*from Master Gardeners of Davidson County 20th Anniversary Receipt Collection, 1986-2006
submitted by Waneta Strickert (1986)*

Ingredients

- | | |
|----------------------------|------------------------|
| ✓ 4 chicken breasts | ✓ 1 Tbsp lime juice |
| ✓ 1 Tbsp whole cumin seeds | ✓ 2 Tbsp orange juice |
| ✓ 3 cloves garlic, minced | ✓ ¼ chopped lime basil |
| ✓ 1 Tbsp grated lime zest | ✓ 2 Tbsp olive oil |

Instructions

1. Skin and bone chicken breasts. Pound to flatten. Toast cumin seeds in a dry skillet over medium heat, shaking the pan frequently just until they become golden and fragrant. Crush with a mortar and pestle.
2. In a non-metal dish, combine cumin with garlic, lime zest, lime juice, orange juice, basil, and oil, mixing well. Add the chicken breasts, pressing the herb mixture onto both sides of the meat.
3. Marinate at room temperature for several hours or overnight in the refrigerator. Barbecue over charcoal, basting occasionally with marinade. Serve garnished with fresh lime slices and lime basil sprigs.

Serves 4



Master Gardener Creativity at the 2004 Tennessee State Fair. Photo: MGDC Archive.