

The Leaflet



August 2016

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Fair Booth Preparations



NEXT MEETING

Sept. 22, 2016
7 pm

Speakers:

**Nicole Adams and
Lynn Cantrell**

Program:

**Facebook for
RCMGA**

The Robertson Co.
Master Gardener Assoc.
meets the fourth Thurs.
of every month.

Meetings are at 7pm
at the UT Extension
Office, 408 Main Street,
Springfield, TN

Reminders

Recruit a few more! It is not too late to enroll and complete the 2016 Master Gardener classes! Enrollees must contact Judy Bryant at the Extension Office before September 7th.

Last call for Child Protection documents! TN MG (state) is requiring that all volunteers complete the child protection requirement. If you have not done so, contact Judy Bryant.

Time in! Don't forget to enter your volunteer and continuing-education hours. For certified Master Gardeners, 25 hours volunteer time and 8 hours CEU must be recorded to maintain certification. For interns, 40 hours volunteer time are required to certify. Please record *all* of your volunteer hours to justify funding for the TNMG program.

Lynn Recommends Visiting Carnton Plantation

If you have not been to the Carnton Plantation in the last few years, fit it into your schedule on your next trip to Franklin, Tennessee. Along with a group from Sumner County Master Gardeners, Lynn took the garden tour which was led by the head gardener. The recreated Carnton garden includes many fruits, herbs, fruits, and flowering plants that would have been grown in the mid-19th century. The Eastern Red Cedar located in the garden center was determined to be 180-200 years old; the Osage orange tree just south of the garden was estimated to be at least 200 years old and is one of the oldest such trees in Tennessee. Cost of guided tours of the house and garden is \$15; however, if you have seen the house, you may do a self-guided tour of the garden and grounds for \$6 (unadvertised).



200 Year Old Osage Orange and somewhat younger Lynn

Letter from White House Heritage Elementary's Garden Outback

Dear Robertson County Master Gardeners:

I would like to say thank you for your donation to our "Garden Outback". I appreciate your willingness to support our endeavor of allowing students the opportunity to learn in a different type of environment. Our goal for our garden is to get students involved in predicting, planning, observing, weeding, watering, measuring, and researching. During our garden days last year, the students were really surprised by the amount of work that goes into growing our food and plants. They were able to get a small insight to the amount of work that it requires and gained an appreciation for what it takes to be a gardener. We would like to invite you to come to our school and visit, and maybe provide a lesson to some classes on gardening. I would love to have any ideas or suggestions.

We have had several men from the community, including Mr. Allen, who have dedicated themselves to helping our garden grow. Without these men, our garden would not be possible. We hope to do more with our garden this year and be able to get the community involved more. Once again, your donation to our garden is greatly appreciated.

Thank you!
Melissa Bishop,
White House Heritage Elementary, 4th Grade Math and Science

Note: Bob Allen was our speaker at our June RCMGA meeting; he donated the speaker's fee to the Garden Outback. Doug Buck volunteers at the garden.

2016 Master Gardener Class Schedule

All classes will begin at 6:00 pm and will be held at First Baptist Church Joelton. The address is 7106 Whites Creek Pike. Master Gardeners are welcome to attend any class they might have missed or want to refresh. **Class subject to a sufficient number of enrollees by August 25th.**

| | |
|----------------------|---------------------------|
| Monday, August 29 | Intro to Master Gardeners |
| Monday, September 12 | Basic Botany |
| Monday, September 19 | Insects |
| Monday, September 26 | Diseases |
| Monday, October 3 | Soil |
| Monday, October 10 | Lawn Grass Management |
| Monday, October 17 | Herbaceous Ornamentals |
| Monday, October 24 | Vegetable Gardening |
| Monday, November 7 | Landscape Design |
| Monday, November 14 | Backyard Wildlife |
| Monday, November 21 | Lawn and Garden Equipment |

The Wild and Weird World of Mushrooms!

By René Kriek

How much room does a “fun-gi” need to grow? As “mushroom” as possible!

The world of mushrooms is a fascinating one. I have to admit that I have a mild obsession with these odd yet beautiful creations. I first became interested in studying wild mushrooms about 3 years ago when I found an alien-looking thing growing by a tree in my yard, only later to find out that it was a type of fungus, and better yet, it was edible! What? You mean to tell me you can eat certain wild mushrooms without dying? Yes... yes you can. In fact, some restaurants will pay big bucks to get their hands on some of the more elusive mushrooms. So now I can check off yet another mark on my survival skills checklist: foraging wild mushrooms!

What is a mushroom? A mushroom is the fleshy, spore-bearing fruiting body of a fungus, typically produced above ground on soil or on its food source. The rest of the fungus grows underneath or within the soil or food source, this is called mycelium. Think of the mycelium as the root and tree, and the mushroom is the fruit and the spores the seeds. Mushrooms are decomposers; they break organic matter down. Kind of like nature’s clean-up crew.

I’ll discuss a couple of edible, as well as deadly shrooms found in our area, and I personally think it’s more important to familiarize yourself with the poisonous/deadly ones before the safe ones. **Never Eat Any Mushroom Without 100% Positive Identification!** You know the saying: curiosity killed the cat. Don’t be the curious cat. Be the safe cat.

- **Destroying Angel** (*Amanita bisporigera*) **Deadly**. This mushroom will kill you if you eat it, however, all mushrooms are safe to handle with bare hands. Just wash your hands. This amanita is pure white from the cap, gills, flesh, stem and spores. It grows in the woods out of what looks like an egg in the ground.



Destroying Angel

- **Chlorophyllum Molybdites** **Poison**. Often grows in a fairy circle or arc in fields or on lawns. They are everywhere right now. White cap with a tan-ish “nipple” in the center, gills are white at first but turns olive green with maturity. Spore print is green. This mushroom will make you very, very sick. The bathroom will be your best friend for a few days.



Chlorophyllum Molybdites

- **Chicken of the Woods** (*Laetiporus sp.*) **Edible**. This was the alien creature I found in my yard. Grows in late summer through fall on or near trees or roots. Color ranges from orange, peach, or salmon when young. Looks like a clustering mass of shelves or flaps. This is a polypore, it has no gills. Taste like chicken. No poisonous look-alikes.



Chicken of the Woods

- **Chanterelles** **Edible**. These tasty morsels grow on the forest floor from the soil. Not on a tree or root! Color ranges from bright orange to egg-yolk yellow to peach or salmon. Smells like apricots if you have a bunch in a container. They have false gills, or some have no gills at all, like the smooth chanterelle. Flesh is white and pulls apart like string cheese. Poisonous look-alike is the Jack o’ Lantern (*Omphalotus Illudens*)



Chanterelle

These are just some of my favorites to talk about. Needless to say there are many, many more that you can do research on. And always do your research! I still have so much to learn myself, and of course learning never stops.

Be a happy hunter, be a safe hunter, and enjoy nature’s treasures!!

Rene’s Mushroom presentation, which can be viewed at rcmga.org, has already garnered a harvest. While working at the Ridgetop Arboretum last week, Lynn Stenglein, Phillip and Florence Keathley spotted a chicken-of-the-woods. Rene harvested it later that day and we divided it at the August meeting. Lynn reported that she roasted strips of the mushroom (much like chicken strips) and enjoyed them with a honey-mustard dipping sauce. The remainder went into a veggie stir fry. Ummmm, good!



Profiles in Gardening

Phillip Keathley

Dr. Phillip Keathley brings a wealth of biological science expertise and education to our Robertson County Master Gardener Association having a Ph. D, in Entomology from the University of Georgia; working with crop protection companies; teaching at California State University and University of the Pacific; and owning a consulting business. Born in a farmhouse in rural Eastern Oklahoma, he grew up gardening with his parents and siblings. Phil said, "My parents grew a garden every year for food and I was a worker who learned a lot about how to put out a garden." He was the top Entomology FFA student in the state of Oklahoma for two consecutive years and played outfielder for the state baseball champions for two consecutive years.



Phil was in the Master Gardener class of 2013. He say, "Gardening and crop production of all kinds, including that of ornamentals and turf and the infestation and control of various insects, diseases, and weeds have been my life since I graduated from high school.....I like to be involved with growing plants and I enjoy the people that share my involvement and dedication." Phil is currently working on the maintenance and planning for the Ridgetop Arboretum project. He lists vegetable gardening as his primary gardening interest although he is enjoying growing ornamental perennials more and more. Two of his favorite plants are oranges and other citrus and almonds which he raised in California for over 40 years in his 1.6 acre garden.

Along with plants and insects, writing and journaling have been two of his favorite pastimes over the past 50 years. He also enjoys solving crossword puzzles. What are two interesting things about Phillip that we do not know? "Before and after the 9/11 bombings he rode his bicycle 300 miles in 15 weeks; also during those 15 weeks, from an standing position he bent over and touched his toes 3000 times."

July Beautification Award

Greenbrier Titles and Loans on Hwy. 41 in Greenbrier recognized with second 2016 award. Bring nominations to the September meeting.



Upcoming Events

| | | |
|-------------------|-------------------------|-------------------|
| Aug 21-28 | Robertson Co. Fair | Fairgrounds |
| Aug 29- Nov 21 | 2016 MG Intern Classes | Joelton |
| Aug 30 | Fall Gardeners Festival | Crossville |
| Sep 10 | Using Native Plants | Mansker Station |
| Sep 10 | Art in the Park | Travis Price Park |
| Oct 1 | Quilt Show | Fairgrounds |
| Oct 8 | Growing Fruit in Mid.TN | Mansker Station |
| Dec 8 | RCMGA Christmas Party | |

CONTACT LIST

PRESIDENT:
Jeanne Protsman
(615) 859-2042
jeanne.protsman@comcast.net

VICE PRESIDENT:
Doug Buck
(615) 766-2402
historybug52@yahoo.com

SECRETARY:
Lynn Stenglein
(615) 859-9659
lcsqts@hughes.net

TREASURER:
Shelley Pritchard
(615) 364-6261
shelleypritchard29@yahoo.com

ROBERTSON CO. EXT. AGENT:
Paul Hart (615) 384-7936
pehart@utk.edu

The Leaflet:
Trina Fulton (615) 382-6822
trinaf@charter.net
René Kriek (606) 454-0041
boerekind82@yahoo.com
Lynn Stenglein (615) 859-9659
lcsqts@hughes.net

RCMGA Webmaster:
Julee Orr (615) 838-5772
julee@mojoridge.com

RCMGA Facebook Administrators:
Ann Rausch (615) 746-8581
alrausch@charter.net
Nicole Adams (615) 495-0629
nicole.adams2677@gmail.com
Lynn Cantrell (615) 969-5931
flan@comcast.net