

The Leaflet



September 2015

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September RCMGA Meeting Reminder

Remember that our RCMGA September meeting (Thursday, September 24th) will begin at 6pm and will be at the home of Shelley and Sonny Pritchard where they will have the program on tropical plants. Shelley and Sonny live at 2980 New Hall Road in Greenbrier. If you need directions, email shelleypritchard29@yahoo.com or call Shelley at 615-364-6261.

Landscape Project For Springfield Habitat House Planned

RCMGA members voted at the August meeting to landscape the Habitat for Humanity house under construction at 1606 Rawls Street in Springfield. Doug Buck, Lynn Stenglein, and Lynn Cantrell visited the site Saturday, September 12th to meet the owners (Laconya, Sky, and John) and Habitat coordinators; to assess the site and progress; and to learn what plants the owners would like. The site will be ready for our work in early November. Meanwhile we have asked Melody for a plat of the site, and we need to draw a landscaping plan; we will schedule planning work session in October. Drive by Rawls Street to get some ideas.

NEXT MEETING

Sept. 24, 2015
6 pm

Meeting at the
Pritchard's
2980 New Hall
Road, Greenbrier

MEETING INFORMATION:

The Robertson County Master Gardener Association meets the fourth Thursday of every month.



Above: Habitat volunteers Melody, Ada, Colista; Owners: Laconya, John; MG: Lynn Stenglein; Owner: Sky; MG: Doug Buck & Lynn Cantrell

Robertson County Master Gardeners Go to 2015 Fair



Congratulations to Jeanne Protsman, Chair of the Fair Booth project, and her team for another creative display at our RCMGA booth AND the blue ribbon winner. Kudos go to all the Master Gardeners who entered flowers and vegetables from their gardens.

Learning to Use Herbs at Diann's Greenhouse

Jeanne, Lynn, and other attendees came away from the class with flavored vinegar and oils. As well as techniques for making and storing, they got recommendations on the herbs and herb combinations to use and on the vinegars and oils that work best. Gathering the herbs in Diann's garden was a highlight of the class. Jeanne and Lynn recommend any of Diann's classes which

interest you and they look forward to her plant sale and class on propagating herbs next spring. Check diannsgreenhouse.com for classes; we also list the classes in the Leaflet Upcoming Events. The following article is extracted, with permission, from the 2015 Herbal Calendar.

*Jeanne and Lynn attend
the Making Herbal
Vinegars and Oils class at
Diann's Greenhouse*



Oregano: The sine qua non for the Greek and Mediterranean cuisine



There are over 40 species in the oregano family of perennial herbs which includes Italian oregano, Greek oregano, hardy marjoram, and sweet marjoram. Many are culinary and medicinal while others are mainly ornamental. Plants vary from about 2 foot to over 3 feet in height. Leaves are mostly small ovals, slightly heart shaped, some pointed and can be gray green to bright green, often hairy or bristly. Oreganos need full sun and the soil should be amended with rock, sand or gravel; it must be well drained.

In the kitchen oreganos add a savory pungency to vegetables, pasta, grains, beans, meet, chicken and tomato sauces. Oreganos dry well.

Recipe:

Summer Greek Salad

- 1 cucumber, washed and sliced medium-thin
 - 2 large or 3 medium tomatoes, cored and sliced
- Salt and freshly ground pepper
- 1 piece, about 4-ounces, feta cheese sliced very thin
- A few pieces of thinly sliced onion
Handful of Kalamata olives

About 2 teaspoons capers, rough chopped, rinsed

Extra-virgin olive oil

- 2 teaspoons fresh chopped oregano leaves or generous ½ teaspoon dried oregano leave, crumbled

Arrange the cucumbers on a plate and lay tomato slices over them. Season lightly with salt and pepper. Lay the feta slices on the tomatoes and scatter onions, olives and capers over the cheese. Drizzle a generous tablespoon olive oil and scatter oregano on top of salad as garnish. Serve with crusty bread and a glass of wine or a cold beer. Yassou!

Reports of Swallowtail Larvae Sightings Come In

By Lynn Stenglein

While the red fennel in my garden usually plays host to a few butterfly larvae, this year they moved in! I had a container of rue on the patio close to my door and several caterpillars appeared there as well. I moved it to the garden where the fennels and its caterpillar friends are; I thought they might need to move on after consuming the container of rue, but they are still chomping away after about a week. I will try hard to capture more red fennel plants for the Master Gardener plant sale next year and will plant more rue. Fennel attracts native wasps and bees; it is wonderfully aromatic and is frequently used in herbal vinegars and oils and gives an anise-like fragrance and taste.



Tips For Bringing Your Plants Indoors

Feeling heartbroken that winter is coming? Loath to part with your favorite plants? You can move many containers of annuals and tropicals inside as houseplants until spring. Here are a few tips to improve your success rate:

- Be sure you have the right location. Most plants need a bright spot and extra humidity to offset indoor dry air.
- Most plants prefer a temperature in the 60 degrees in the day and 10 degrees cooler at night. However, they will tolerate somewhat warmer conditions.
- Check carefully for pest problems. Spray with water or a low/no toxic spray.
- Acclimate your plants by putting them in a shady spot for a couple of weeks before moving them inside.

Work Day at Christian Care Center



Get Ready For The Middle Tennessee Plant Swap

The Fall 2015 Middle Tennessee Plant Swap will be at Henry Horton State Park on Saturday, October 17th. A plant swap is a gathering of people who love to garden. They bring plant seedlings, seeds, cuttings, and other garden-related items to swap or to give away. Several of our members have attended plant swaps—most recently Nicole Adams attended the spring swap. Contact her if you have questions at Nicole.adams2677@gmail.com. Swap details are at www.midtnplantswap.com and a few suggestions are listed here:

What to Bring:

- Plants of all sizes are acceptable from seedlings to monster mature plants, bulbs, rhizomes, seeds shrubs, trees, etc. Remember to label your plants.
- Flower pots, baskets, arts and crafts, gourds, birdhouses, garden magazines: all garden related items are acceptable.
- Tables for setting up your swap items and chair(s).
- Food: Bring a dish for the pot luck lunch with enough to

feed your party. Bring something to drink. There is no concession for ice, soft drinks, snacks in the swap area.

Swap etiquette:

- Swappers need a safe place to put the plants they received, usually under/behind their table or in a their cart. Do not take anything without asking.
- There will be a designated table for free plants.

Upcoming Events

Sep 28- MG Class*	Lawn Grass Management	Joelton
Oct 1	West TN Master Gardeners Workshop	West TN Research and Ag. Ctr., Jackson, TN
Oct 5 - MG Class	Diseases	Joelton
Oct 12 - MG Class	Insects	Joelton
Oct 12	Making Herbal Breads	Diann's Greenhouse
Oct 24	RCMGA GroWild Fieldtrip	Fairview, TN
Oct 26 - MG Class	Vegetable Gardening	Joelton
Nov 2- MG Class	Landscape Design	Joelton
Nov 9- MG Class	Backyard Wildlife	Joelton
Nov 16 - MG Class	Lawn and Garden Maintenance	Joelton

*All classes will begin at 9:00 am and will be held at First Baptist Church Joelton. The address is 7106 Whites Creek Pike, Joelton, TN 37080.

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