

From The President

Dear Master Gardeners,

I hope you and your gardens have survived all these days with high heat and no rainfall. I have to tell you...it never got this hot in Tampa, Florida! My water barrels are emptying fast and I may go broke buying mulch to hold in the moisture. I have read that there is one advantage to this high heat, chiggers seldom bite if it is above 90 degrees so if one can stand the heat, it makes blackberry picking much less itchy!

I want to thank you for your wonderful support in preparation of, and during the day of Summer Celebration. On that Tuesday and Wednesday we had so many volunteers we could form a "bucket brigade" to pass the plants from the lot to the trailers for transport to the sale location and then to offload to their spot at the sale. On the day of Summer Celebration several customers made a point of telling me how helpful and thoughtful everyone was. Special thanks to David and Darlene Tanner and Tom Stallings for their great organizational skills and hard work.

Our August speaker is Rita Venable, the "Butterfly Lady" from Franklin, TN. She is a writer, photographer, and speaker. Those of you who heard her speak at the Nashville Lawn and Garden show I am sure will back me up when I say she is a great speaker. You will learn a lot from her.

Our next meeting is on Thursday, August 6th at 6:30. At this time we are planning to hold the meeting in the Research Center auditorium, however, please stay tuned as we may have to make a last minute change of venue due to the ongoing renovations. Dr. Hayes will let us know as we get closer to the meeting date. If we cannot meet at UT Research Center, the meeting room at the First United Methodist church is being held for us, just in case.

Mary Nenarella, President

In This Issues

- 1 President's Message
- 2-8 MCMG Corner
 - Upcoming Events
 - MG Member articles
- 9 Meeting Notes



image sourced from
<http://www.public-domain-photos.com/flowers/sunflowers-4.htm>

A Message from Celeste:

Hey Master Gardeners,
Things are slowly getting back to normal at my house with the new little one. Normal meaning "I might be able to check my e-mail occasionally!" I will be making a great effort to check my e-mail and reply to messages once a week from now until I am back in the office. I plan to resume working in the office at the end of August. I am currently getting plans underway for the Fall Intern classes and will keep you all updated on the progress. They will be in the evening again this year. If you have friends or know others who are interested please have them contact me with their information. Lane and I were able to come visit with some of you at the summer celebration and it appeared to be a great success.



Celeste Scott

Mark your Calendar

Fall events at UT Jackson:

Landscape Review on Sept. 3

Pumpkin Field Day on Sept 24

Fall Plant Sale & Garden Lecture Series on Oct 1

Summer Celebration: Was it hotter than ever this year or am I just older? Maybe a bit of each. General attendance was down slightly but the plant sale was very well organized and highly successful. Carol and I certainly tried to buy enough to make it a success. My favorite finds included candlestick plant (*Cassia alata*), 2 dwarf hybrid althea's with very showy flowers which do not set seed and 'Heartthrob' rose mallow which is really a very large-flowered hardy hibiscus with extremely dark red flowers. I had about decided to quit growing hardy hibiscus because of the insects which skeletonize the leaves but I understand that the new patented hybrids are resistant to these insects. I will try one and we will see.

Weather: As I write this the lowest high temperature forecast over the next 10 days is 95! Keep mulching and watering potted plants as well as those planted this year. I just had a friend younger than I am die while working in the sun! Be careful!

Plant performance: What has performed outside the norm this year? Last year my large clumps of crinum made a total of perhaps six or eight flower spikes. I divided them, moved the 9 largest bulbs to a sunnier location, sold 16 bulbs at the MG plant sale and gave a number of bulbs to master gardeners. The 9 newly planted bulbs have made twenty-one flowering spikes so far this year. Is it the additional fertilizer, the sunlight or the extra growing space?

I bought a purple passion vine from Jason at the spring sale. It made several 4-inch flowers, grew over the top of its 12 foot arbor and is now covered with large buds. It is supposed to be hardy only to 20 degrees so I planted it in a 5 gallon pot. Can I successfully cut back the plant in the late fall and move it to the garage for the winter without killing it?

A new type of daylily: Jason had numerous daylilies ('Steeple Jackie') with occasional very small yellow flowers on weak scapes in the Summer Celebration plant sale. They were not showy and did not sell well. What are its positive or unusual attributes?

The Internet description of this daylily variety says that it grows 5 feet tall **after** the first year and produces between 50 and 100 scented flowers per flower scape very late in the daylily season (July-August). Think of 'Steeple Jackie' not as a source of showy individual flowers but as a mass of yellow color toward the back of a flower bed during the heat of summer when few perennials are vigorously flowering. There is a place for such a perennial in my garden; maybe several places... Will the scent be an added attraction?

Up for adoption: Many of you know that I believe that we should take care of each other. I have given considerable thought as to how to get new plants into the hands of the specific master gardeners who want to try them before I put them in the sale for the general public. As a trial solution I am going to list plants in this column as "up for adoption" and bring them to our meetings labeled with the names of those who email or call me to ask for one.

Did you know that there are white hardy begonias? I had 50 plants of the pink form in our spring sale and now have 12 white hardy begonias as my first plant which is "up for adoption" They resemble the pink form but are white and have been hardy for me for 3 years. Call or email me if you want one. davidsams@charter.net

Recipes from Summer Celebration

Zucchini Pizza Bites

- 1 Tbsp. olive oil
- 3 zucchini, cut into ¼ inch thick rounds
- Kosher salt and black pepper, to taste
- 1/3 c. marinara sauce
- ½ c. finely grated mozzarella cheese
- ¼ c. pepperoni minis
- 1 Tbsp. Italian seasoning

Preheat oven to broil. Heat olive oil in a large skillet over medium high heat. Working in batches, add zucchini and cook, flipping once, until golden, about 1-2 minutes on each side. Season with salt and pepper, to taste. Place zucchini rounds onto a large baking sheet. Top each zucchini round with marinara, mozzarella, and pepperoni minis. Place in oven and cook until the cheese has melted, about 1-2 minutes. Serve immediately, sprinkled with Italian seasoning, if desired.

Skillet Squash Medley

- 1 Tbsp. olive oil
- ½ c. chopped onion, yellow or red
- 3 cloves garlic, finely minced
- 3 medium zucchini, sliced about 1/8-1/4 inch thick, in rounds or half moons
- 3 medium yellow squash, sliced about 1/8-1/4 inch thick, in rounds or half moons
- 1 can Ro-tel
- ¼ c. freshly grated Parmesan cheese

In a large nonstick skillet over medium heat, saute the garlic and onion in the olive oil until the onions begin to turn translucent; about 3-4 minutes. Stir constantly so the garlic doesn't burn. Add the zucchini and squash, tossing well with the olive oil mixture. Saute over medium heat for 3-4 minutes. Add the Ro-tel. Continue cooking and stirring until the zucchini and squash are tender and the Ro-tel has mixed in well, about another 2 minutes. Toss the hot mixture with Parmesan cheese and serve.

Oven-Baked Zucchini Chips

- Zucchini ¼"
- Olive oil
- Salt

Soft - Not crispy

Preheat oven to 450. Slice zucchini, but not too thin. Place on a baking sheet and drizzle about 1 Tbsp. of olive oil over the zucchini. Sprinkle a light dusting of salt over, and bake for 25-30 minutes.



Layered Zucchini Bake

Servings 6

- 1 large zucchini, sliced
- 2 medium tomatoes, sliced
- 1 large onion, sliced
- 2 green or red peppers, sliced
- 1 pound of bacon, cut up and pre-cooked in the microwave
- 2 cups shredded cheddar cheese
- Seasoning salt

DIRECTIONS

In an 11 x 14 pan, start layering your vegetables, beginning with zucchini slices. Sprinkle some seasoning salt on top of the zucchini slices.

Next, add the tomato slices... then the onion slices. The next layer is the green or red peppers. Then, layer on the bacon. Last, sprinkle on the shredded cheddar cheese to cover the other layers. Bake uncovered at 350 degrees for 45 minutes, or until cheese starts to brown. Serve hot.

Yellow Squash Muffins

Servings 18

- 2 pounds crookneck yellow squash
- 2 large eggs
- 1 stick butter, melted
- ½ cup applesauce
- 1 cup sugar
- 3 cups self-rising flour

DIRECTIONS

Wash squash, trim ends, and cut into 1-inch slices. Cook in a small amount of water for 15-20 minutes. Drain well and mash.

Measure 2 cups of the cooked squash and combine with eggs, butter, and applesauce. Set mixture aside.

Combine dry ingredients in a large bowl. Make a well in the center of the mixture, then add squash mixture and stir only until moist. Spoon mixture into greased or sprayer muffin tins, filling about ¾ full. Bake at 375 degrees for 20 minutes, or until toothpick inserted in center of muffin comes out clean.

*36 mini muffins
cook on top rack
Will taste best in
an airtight container
Refrigerator*

Quick Butternut Squash Soup

Servings 6

- 1 teaspoon olive oil
- 1 clove garlic, minced
- ½ cup chopped onion
- 1 teaspoon fresh sage, chopped (or 1t. ground dry sage)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 cups fat-free chicken broth
- 1 ½ lbs butternut squash (peeled, seeded, cubed)
- parmesan cheese (Garnish)



DIRECTIONS

1. Add oil, garlic and onion to large stockpot over medium heat.
2. Saute for 3-4 minutes.
3. Add sage, salt, pepper, broth and squash.
4. Bring to a boil.
5. Cover, reduce heat and simmer for 20 minutes (or until squash has a tender consistency).
6. Use stick blender to lightly puree, leaving some chunks, or puree half of the soup in a food processor or blender and return to pot.
7. Garnish with parmesan cheese and more fresh sage (if desired)

Spicy Squash Refrigerator Pickles {quick & easy!}

Yield: 6 cups

Ingredients:

- 9 sprigs fresh cilantro
- 3 large cloves garlic, halved
- 3 tsp. mixed peppercorns
- 1-1/2 tsp. coriander seeds
- 3 tsp. crushed red pepper flakes *-spicy*
- 1-1/2 lbs. yellow squash and zucchini, sliced into thin rounds.
- 1/3 c. thinly sliced sweet onion
- 1-1/4 c. apple cider vinegar
- 1-1/4 c. water
- 2 tsp. kosher salt
- 2-1/2 T. honey

Directions:

In a large glass jar or bowl that holds about 2 quarts, add the cilantro, garlic, peppercorns, coriander, red pepper flakes, zucchini, and onion. Set aside. In a small saucepan over medium-high heat, bring vinegar, water, salt, and honey to a boil. Pour hot mixture over contents in the jar, pressing down on the vegetables so that brine covers them completely. Let cool on the counter to room temperature. Cover and refrigerate for at least 4 hours, or 2 days for maximum flavor. Keeps in refrigerator for 2 months.

Note: Amanda's recipe calls for using 3 pint-size jars and dividing the cilantro, garlic, peppercorns, coriander, red pepper flakes, squash, zucchini, and onion evenly amongst the three jars before pouring the hot brine into the jars. I altered the recipe to make just one large jar. Use whichever method works best for you!

*will last for weeks in FRIG-
process 10 min
WARM BATH*

Buttercup Squash Crumble Bars

Serves: 16-20 small bars

Ingredients

for the crust:

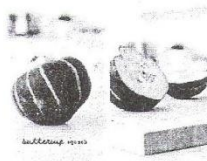
- 1¼ cups white or wheat flour
- 1¼ cups walnuts
- ½ cup + 2 tablespoons brown sugar
- 5 tablespoons cold Organic Valley Unsalted Butter, cut into cubes
- 1 teaspoon ground flax seed (optional, but helps with cohesion)
- ½ teaspoon salt

For the squash butter puree:

- 1 cup soft squash mash from a buttercup squash, butternut squash, or sweet potato (don't sub canned pumpkin - it's too watery for this recipe)
- 5 tablespoons cold Organic Valley Unsalted Butter, at room temp
- 2 tablespoons maple syrup (more to taste)
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt

For the topping:

- ½ cup mini chocolate chips
- ½ cup unsweetened shredded coconut
- ½ cup reserved crumble (from above recipe)



Instructions

1. Preheat oven to 350 degrees.
2. **For the squash butter puree:** (Note: this step can be done in advance). Cut a buttercup squash in half and scoop out the seeds & insides. Place the squash cut side down on a foil-lined baking sheet and drizzle just a tiny bit of water inside the foil (fold the edges of the foil up a bit so it won't leak). Poke a few holes in the top of the squash and roast until it's soft and a fork easily slides in and out. About 45 minutes. Let squash cool then scoop the flesh out from the skin and discard the skin.
3. Mash together 1 cup of the soft squash with the butter, maple syrup, cinnamon and salt. Stir until smooth. (Taste and add more maple and/or spices to your liking - it should taste pumpkin pie-like). Store puree in the fridge until ready to use.
4. **For the bars:** Line an 8x8 (or similar size) baking dish with parchment paper. In a food processor pulse together the flour, walnuts, brown sugar, butter and salt until it becomes crumbly. (Similar to the texture of wet sand). If the crumble is too dry, add a few drops of water and pulse again.
5. Scoop ½ cup of the crumble mixture and set it aside to use later for the topping.
6. Press the rest of the crumble firmly and evenly into the baking dish. Bake the crust for about 20 minutes or until it's lightly golden brown around the edges and dry to the touch. Remove from the oven and let cool completely. (note: the crust can be made and baked a day in advance)
7. Spread the squash puree evenly over the pre-baked crust. Top with chocolate chips, shredded coconut and the remainder of the crumble mixture. (Optional: bake 10-15 minutes more to toast the topping and melt the chocolate).
8. Chill bars in the fridge for at least a few hours to set before slicing. To slice, use a knife to gently loosen the edges, then (very) carefully lift the parchment paper out of the pan. Use a sharp knife to slice bars into 1x2 inch rectangles. Enjoy, then store remaining bars in the fridge

Sixth Annual Fall Gardeners' Festival

Tuesday, Aug. 26, 2014

Plateau AgResearch and Education Center
320 Experiment Station Road, Crossville, Tenn.

Registration begins at 8 a.m. CDT
Presentations from 9 a.m. - 3 p.m. CDT





August To-Do List for Zone 7.....from Rodale's Organic Life

- If the weather's dry, [water your vegetable garden](#) gently but deeply every 5 to 7 days.
- Before midmonth, sow cool-weather crops like Chinese cabbage, beets, Swiss chard, and mustard.
- Cover seedbeds with shade cloth and mist the soil often to induce sprouting.
- Late this month, set out transplants of broccoli, brussels sprouts, cauliflower, and collards.
- Stop watering potted amaryllis bulbs; store them in a dark, dry spot for several weeks, then bring them out again to initiate winter bloom.



Wanted!! Articles for the Newsletter

You can earn volunteer hours by writing about some garden you visited, some technique you tried which worked (or did not), or share your enthusiasm for some special plant, or condensing a gardening article you read.

Keep contributing. Keep reading. Keep sharing.

Please send your contributions to:

Liz Whitsitt lizv@tds.net

Pam Stanfield pamstanfield@gmail.com

August Meeting

August 6th
6:30pm

Rita Venable
The Butterfly Lady

(tentative)

West Tennessee AgResearch
& Education Center
Auditorium



**Check Out
UT Gardens Jackson
On Facebook!**

Lots of great info being shared there, and you don't have to wait for a monthly newsletter!

The Bridge to Knowledge

The University of Tennessee Extension

Madison County

309-C North Parkway

Jackson, TN 38305

Phone 731-668-8543 Fax 731-668-8440

Email cscott52@utk.edu (Celeste Scott)

Board of Directors

Mary Nenarella, President
Wayne Gerler, 1st Vice President
Joan Hughes, 2nd Vice President
Darlene Tanner, Secretary
Tammy Overby, Treasurer

Board Members:
Elizabeth Edwards,
John Havranek,
Susan Luckey,
Bill Wyatt

Non-voting members :
Pam Stanfield, Newsletter
Liz Whitsitt, Newsletter

Master Gardener financial standing information is available upon request.