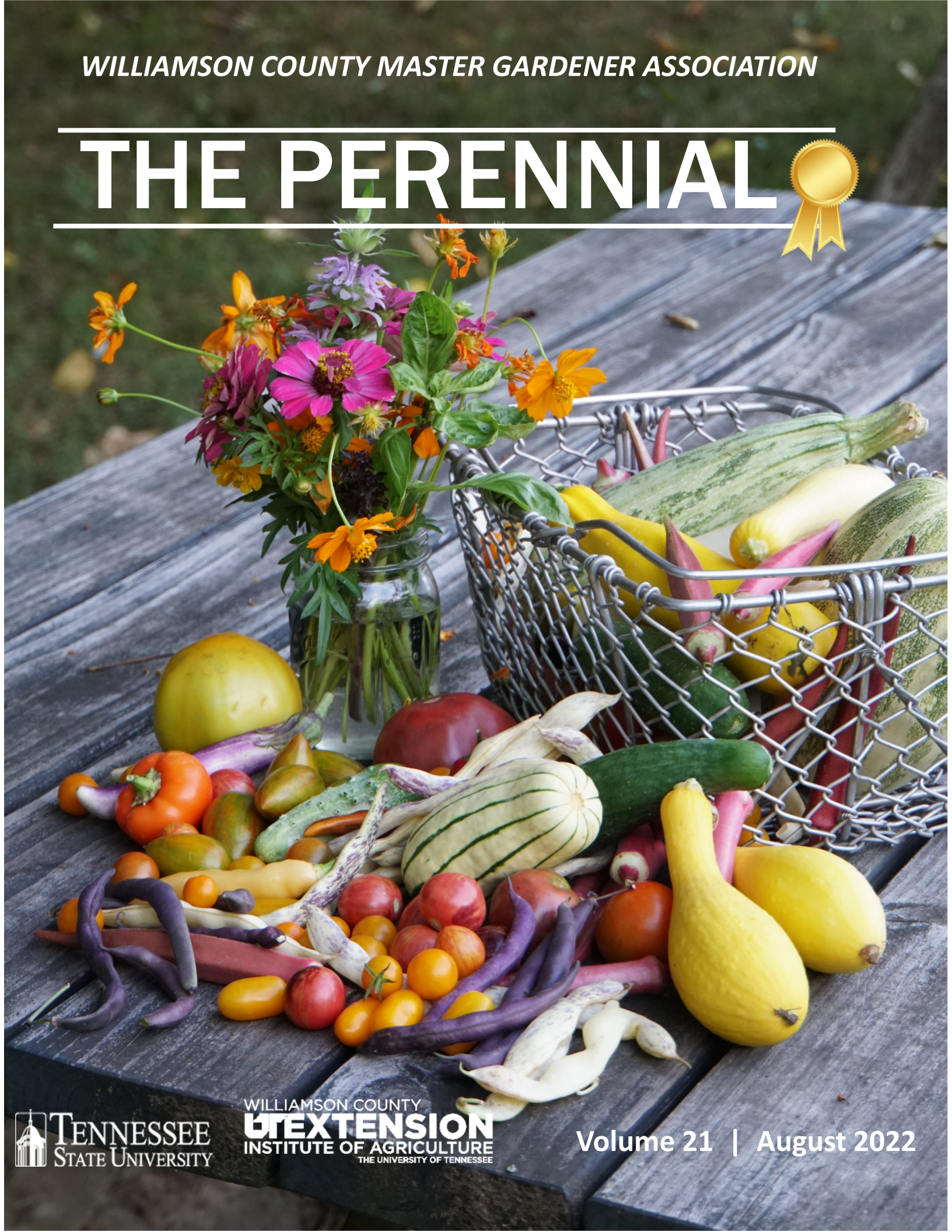


WILLIAMSON COUNTY MASTER GARDENER ASSOCIATION

THE PERENNIAL





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OUR ROOTS

A Message from our President

Gardening in a Changing World

It's been hot. And dry. For a while. I can only speak for myself, but I have been struggling to keep my real-life garden and landscape looking like my imagined one. Irrigation can only do so much, and it's no substitute for a good soaking rain. And most of our plants like some heat, but not consistent 90+ degree with high humidity. That's a recipe for trouble.

Our climate is changing. Wild fires and drought in the west, heatwaves all over, flooding, stronger storms; as gardeners we are used to reading the seasons, adapting to change, and I think we need to revise our approach to the world around us. We have an opportunity to be an example to others with beautiful, productive, regenerative gardens. Because we are past the point of "sustainability", we need to regenerate the natural world around us if we hope to leave something good for future generations.

I know my recent letters have been focused on what I feel is a critical subject for us gardeners: restoring ecology. When I first started gardening, which wasn't that long ago, I didn't think about "native" plants. I saw a tag on a plant that mentioned "pollinators" and just thought, "cool, bees I guess." The more I learn, the more I read, the more I experience, the more passionate I get about our responsibility to the world around us. For too long we have planted with only our own pleasures in mind, bringing in beautiful exotics and killing native "weeds" with little awareness, or frankly care, of what that does to the amazing, fragile system we live in. The system that provides our food, air, and water. I know "nature" seems infinitely huge and renewable, but it isn't.

Of course we have every right to want a pleasing, productive garden to enjoy. I want that at my own house. I also want that garden to benefit my local habitat and improve the ecosystem every year. I wrote an article for this issue with a few ideas I've been reading about, and trying to implement at my own house. I hope you'll give a few a try yourself.

Happy gardening, and stay cool!

WCMGA President

Matt Bergstrom

Vermicomposting: Getting Down and Dirty with Worms

By Taylor Reeder, UT/TSU Extension, Williamson County

Many home gardeners may have thought about composting, but may not have the time, the space or, let's face it, the patience. Well then vermicomposting is ideal to satisfy those conditions! Vermicomposting is the process of using worms and micro-organisms to turn food waste into a nutrient-rich compost called worm castings.



Worm composting bins can take up less space than traditional composting bins and can even be kept inside. Bins can be purchased or made at home for those who want to compost on a budget. If the home gardener is planning on making their own there are a few things that should be considered. Make sure that the container won't absorb too much water (such as cardboard), because worms need to stay moist. The container should also be made of a non-clear material. A good example would be an 18-gallon plastic (not clear) container or a Styrofoam container with a lid. Holes need to be drilled about 4 inches from the top of the bin. Covering the air holes with a type of screen is a good idea to prevent the escape of the composters.



After the bin has been constructed, bedding (shredded newspaper, etc.) will need to be placed at the bottom. The bedding should be moistened and then potting soil added on top of that. This will provide a good living habitat for your worms. The number of worms that need to be added will depend on the container size. When getting worms, make sure to use red wigglers (*Eisenia fetida*) or African Nightcrawlers (*Eudrilus eugeniae*). Unlike earthworms found in the garden, these worms thrive in composting bin conditions. They can usually be found at bait stores or local worm farms.



Red Wigglers (*Eisenia fetida*)



Now it's time to put them to work! Worms can be fed daily or weekly. One pound of worms can be fed about half a pound of kitchen scraps per day. When adding scraps, avoid using animal products like eggs, cheese or meat. The ideal meal should include small scraps of vegetables, fruits, coffee grounds, bread and paper. When adding the scraps, be sure to bury them under the soil. Store the worm bin in an area that does not receive direct sunlight and stays at a constant temperature of about 60 to 80 degrees. Be sure to have a lid for your container, this will keep light out and will also help prevent the appearance of flies. One pound of worms can turn 65 pounds of garbage into garden compost in about 110 days. Compost should be harvestable in a matter of months!

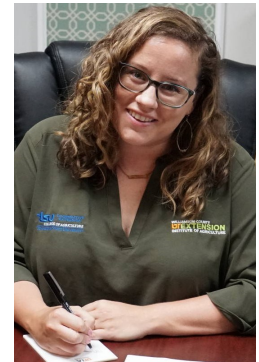
Vermicomposting is a great way to compost for those living in an apartment or those that have kitchen scraps as a main source of compost materials. Worm castings are used just like normal compost. Add them to plants and gardens as a soil amendment, use them in potting soil, or make a compost tea.



If you would like more information, please contact me!

Taylor Reeder
UT/TSU Extension Williamson
County
Horticulture Agent

[Horticulture | Williamson County
\(tennessee.edu\)](https://www.tennessee.edu/extension/county/williamson/)



Want more information about vermiculture?

Click on these links:

[Vermicomposting | NC State Extension \(ncsu.edu\)](https://www.ncsu.edu/extension/vermicomposting/)

[Vermicomposting - UF/IFAS Extension \(ufl.edu\)](https://www.ufl.edu/extension/vermicomposting/)

[Vermicomposting Frequently Asked Questions |
Horticulture and Home Pest News \(iastate.edu\)](https://www.iastate.edu/extension/vermicomposting/)

[Vermiculture | Extension | West Virginia
University \(wvu.edu\)](https://www.wvu.edu/extension/vermicomposting/)

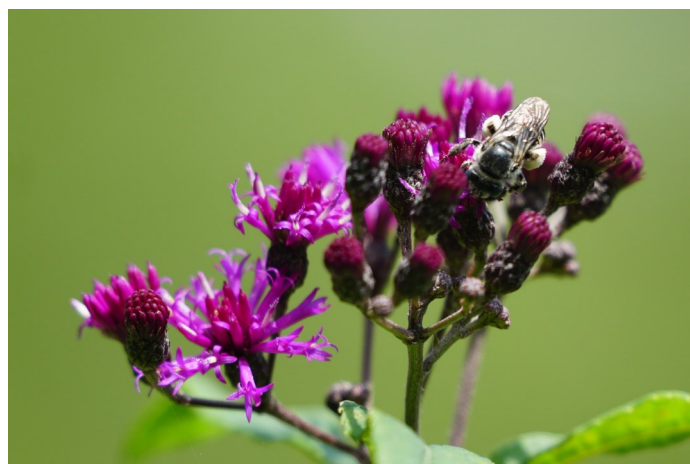
[Composting with Worms | OSU Extension Service
\(oregonstate.edu\)](https://www.oregonstate.edu/extension/vermicomposting/)



Future-proof Your Garden

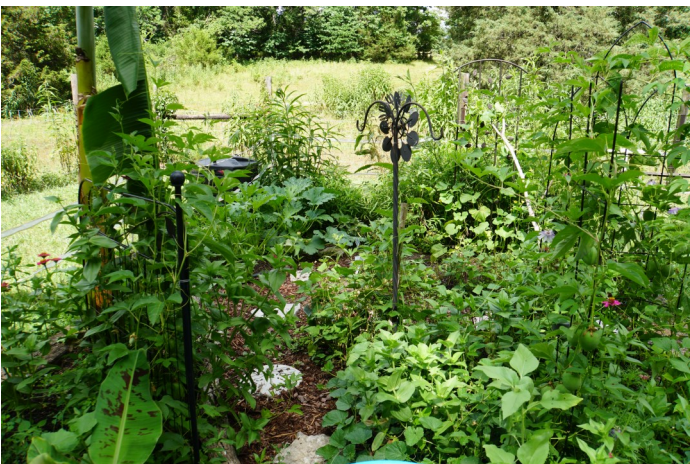
By Matt Bergstrom, WCMGA President

Here are some strategies to make our landscapes more adaptable to climate change, more sustainable, and even regenerative. I know some of these suggestions will require a shift in our thinking, and change in our HOAs, but it has to start somewhere, with someone. It should start with us.



Plant Native. Especially perennials, native plants are exponentially better for sustaining and regenerating the ecology of our properties. And they are much more adapted to our climate, requiring less water and fertilizer.

Plant Diversity. Avoid monoculture in the garden, not only to reduce pest and disease



pressure, but also to provide interest and food sources year-round.



Encourage Beneficials. When you have plants that attract beneficial, predatory insects and animals, nature will keep pests in balance. That should be the goal; balance. Which leads to...

Avoid Chemicals. Please, please, please stop spraying chemicals on your lawns and gardens. Yes, you'll get weeds. Yes, you'll get aphids. But you'll also get bees, wasps, lady bugs and lacewings. You'll get volunteer goldenrod, fleabane, and other native wildflowers we too often treat as weeds. In fact...



Reduce Lawns. Turfgrass lawns are some of the most ridiculous use of good earth ever. They are essentially ecological deserts, require far too much water, and only benefit human (in my opinion outdated) aspirations. Have a bit of lawn, maybe for the dog, maybe for the kids to play. But work towards replacing most of it with native perennials and wildflowers; maybe a rock garden. There are so many better uses of property than lawns.



Collect Rainwater. Use it to water plants. Enough said.

Plant for Heat. When considering what to plant, most of us look to the zone ratings. Which is great, however those only account for the average LOW temperature of your area.

They have no guidance on HIGHS, which can lead to plants surviving the winter but getting roasted in the summer. Do your research, and consider putting plants that say “full sun” in part shade, especially shade in the afternoon, if they have a tendency to wilt in the heat. It’s better to move a plant than use excess water just to keep it there.

Live with the Lulls. Stretches of time with high heat and low rainfall are only going to get worse. Instead of fighting to keep our gardens looking perfect all the time, accept that there are going to be periods of ebb and flow, of flush and fade. Take those times to plan the next step, or indulge in other hobbies. We can’t control everything, no matter how hard we try.

The University of Tennessee’s Extension website is a great resource for plant and strategy suggestions, as is our local extension office. I highly encourage you to utilize them to adapt your garden and landscape to what lies ahead.

[UT Extension | UT Extension \(tennessee.edu\)](http://www.utextension.tennessee.edu)

Did you know...?

Did you know that if you are a WCMGA member, you can find additional information on the wcmga.net website by logging in?

By logging in to the website and accessing the **Forum** in the menu on the left, you can see financials, Board meeting minutes, WCMGA meeting minutes, Standing Rules, Bylaws, and more.

You can also access a list of current WCMGA members by choosing **Membership** and **List of Members** or update your member profile by choosing **Membership** and **My Membership** from the menu on the left. Go here to sign in: [Log In \(wcmga.net\)](http://www.wcmga.net)



NEWS

Our WCMGA July meeting was held at Stoney Creek Farm in Franklin. We had a decent turnout and learned about sustainable living and how to be Dirt Rich from Olin and Leigh Funderburk. The association provided water and members brought snack items to share. It was a beautiful night to sit on the porch listening to Olin and Leigh, with a tour of the farm afterwards and a chance to pick fresh blackberries. We thank them for their generous hospitality! [Home Page - Stoney Creek Farm](#)



We had a fabulous group of volunteers at the Saturday, August 6, work day at Carnton. If you are a Williamson County Master Gardener or intern and are interested in working on the Carnton project, please contact Mary Loftus to be added to the project email list.

www.wcmga.net - Carnton Plantation



We have the following open WCMGA Board of Directors positions beginning 2-year terms in 2023:

- Vice President**
- Secretary**
- Director of Membership**
- Program Director**
- Education Director**
- Bookkeeper**

If you are interested in serving on the Board or being on the Nominating Committee, please talk with someone on the current Board. Members of the Board are listed on page 2 of this publication or on our website at this link:

[Williamson County Master Gardeners | Board of Directors](#)

Some may think serving on the Board of Directors sounds intimidating, but it is a just a small group of members using their skills and talents to discuss ideas and make decisions to benefit and lead the organization. It's a good group! Come join us!



Vice President Ann Harvey and Director of Membership Sue Boyer



The Williamson County Fair was held August 5-13, and WCMGA participated once again by creating a beautiful booth and providing volunteers. Our WCMGA fair committee was able to easily incorporate this year's theme "Generate Some Buzz!" into our booth design. The booth was filled with bees, ladybugs, butterflies, and sunflowers. Thank you to those committee members who designed, setup, tore down, and worked behind the scenes! And, thank you for our members who volunteered to man the booth during the fair!



A Gardener's Visit to Sicily

By Susan Hart, WCMGA Member

"To have seen Italy without having seen Sicily is to not have seen Italy at all, for Sicily is the clue to everything." - Johann Wolfgang von Goethe, German writer, explorer, botanist, statesman

In the recent CNN series on Italy, actor and cookbook author Stanley Tucci touted his home country's simple, organic farming as producing some of the best flavors in the world. I couldn't agree more. Having returned from an extended stay across Sicily, the island at the toe of Italy, I thought my fellow Master Gardeners might appreciate some gardening and culinary successes that prove, once again, what we all know - it starts with the soil.

Home to seven UNESCO World Sites and a range of archaeological finds dating back to 12,000 BC, Sicily is known for its fertile soil and sunny, dry climate that support traditions like home gardens with fruit, olive and nut trees, vegetables and grape vineyards just large enough for the owner's use. The owner also may have a few dairy cows, goats or sheep as homemade cheeses from grass-fed animals are part of nearly every meal. What one family doesn't have, another does, making community farming a year-round activity.

Using similar to American processes, many households can their harvest, including eggplant, peppers and tomatoes, especially the San Marzano tomato, the thick-skinned pointy tomato preferable over Romas. Sicilians also make and can caponata using their vegetables "seconds" for a common appetizer at mealtimes.



Homemaker preparing her San Marzano tomatoes to be sun-dried outside for several days.

Making your own sun-dried tomatoes using simple, centuries-old techniques is another tradition. During our summer visit, tomatoes, doused with olive oil and sea salt, could be seen drying at nearly every home.

Sicily's exceptional soil stems from two resources. First, Mount Etna, one of the world's most active volcanos in the

center of the 9,900-square-mile island, has sporadically erupted for thousands of year, most recently in February 2022. The eruption coats the island with black ash, magma, volcano rock, and other nutrient-rich elements conducive for healthy plant



Red grapes are grown under vine-covered pergola-type structures to prevent direct sun exposure. These are called table grapes as they are not used for wine making.



Sicily is one of the few areas where durum wheat can be cultivated. Its low-gluten flour contains trace elements of wheat germ and bran, making it more nutritious than most commercial flours. It is the best flour to use to make fresh and dried pasta.



Deadheading annuals and perennials isn't done. Sicilians prefer for Mother Nature to do the job as she sees best.

growth. Contrary to volcanos being known only for the damage they cause, they go hand-in-hand with Sicilian agriculture to produce delectable fruits, vegetables and grains to please the palate and support the local economy.

Second, throughout the centuries, different rulers brought plants, herbs, fruits, vegetables and animals indicative of their culture to the island. That diversity remains well reflected in Sicilian culture. Along with the bounty from the Mediterranean Sea and its multiple seaports, it's no wonder Sicily was such a sought after location by the Vikings, North Africans, Greeks, Arabs, Romans, Egyptians, Germans, French, British and others.

I was especially impressed by the annuals and perennials common to both countries, albeit in different varieties. The colors, variegation and intricacies of potted geraniums were above and beyond anything our big box stores and most nurseries offer. Painted daisies, birds of paradise and morning glories almost looked fake due to their near perfection. Orange trees lined city streets. Cacti, palm trees, table grapes, and trumpet vines spilled over balconies and windowsills. Many Sicilians have no interest in planning to maximize light, air and water - most prefer to appreciate Mother Nature's haphazard design.

Mount Etna exemplifies its own botanical uniqueness. Of particular interest were the one-of-a-kind birch trees that dated back to the Ice Age. This exclusive birch, aka the Etna birch (*Betula Aetnensis*), and its survival in the volcanic soil is unlike any other place in the world. With its light trunk characterized by eye-shaped drawings, its bright foliage richly contrasts against the black volcanic sand.

Mount Etna also is home to the One Hundred Horses Chestnut tree (*Castanea Sativa*), the world's biggest chestnut estimated to be between 2,000 and 4,000 years old. There's also the world's largest holm oak with a 63-foot diameter (named Ilice di Carrinu) and a 300-year-old, 100-foot black pine (*Pinus Nigra*).

These and many others kinds of trees are wonderful occupants in the woods of Mount Etna. They've lived through countless armies, rulers, volcanic eruptions, droughts, floods, and fires. If only they could share their experiences!

Sicily is a treat to anyone interested in flora, fauna and food! The people are welcoming and happy to share a homemade pasta dish or glass of vino with you.

Hope you enjoy these Sicilian vegetable specialties. Ciao!



The perennial, Bear's Breeches (*Acanthus Mollis*), grows everywhere. It spreads by rhizomes, and it is the model for the Corinthian leaf motif in ancient Greek and Roman architecture.

Recipes from Sicily

By Susan Hart, WCMGA Member

Parmigiana Tagliatelle Pesto

Ingredients

17 Oz Busiate (corkscrew pasta) or Tagliatelle (bucatini or linguine pasta)
17 Oz Cherry Tomatoes, Halved
10 Basil Leaves
1 Garlic Clove
1 Oz Raw, Whole Almonds
Pecorino Cheese, Grated
1.4 Oz Extra Virgin Olive Oil
Salt and Black Pepper



Mince together garlic, almonds and basil. Add seasonings. Add trickle of olive oil.

Using blender, blend halved tomatoes on high for 60 seconds with half the olive oil. Pour in large bowl.

Blend remaining halved tomatoes, with remaining olive oil and minced garlic mixture for 45 seconds on high. Pour in bowl with other tomatoes.

Cook pasta in salted water until al dente. Drain in colander, saving some of the cooking water.

Stir the tomato pesto together. Add cooking water as necessary to get a creamy mix. Season to taste.

Serve over pasta. Top with cheese.

Caponata

Ingredients

4 Black Eggplants
2 Onions, Diced
4 Peeled Tomatoes
7 Oz Green Olives
5.3 Oz Capers
2 Celery Stalks, Diced
1 Teaspoon of Sugar Red Hot Chili Pepper Salt Vinegar



Chop eggplant in cubes, sprinkle with salt, and drain in colander.

Brown onions in olive and/or sunflower seed oil. Add tomatoes, olives, capers and celery.

Add drained eggplant. Cook until desired texture.

Cool. Add vinegar and sugar (in small amounts) to taste.

Season with salt, pepper and red hot chili pepper to taste.

Let marinate.

Serve cold.

The Most Underrated Annual in My Garden

By Kristy Bergstrom, WCMGA Member

You might wonder why I'd want to talk about pansies in the middle of a Tennessee summer. Even though we're still a few months away from being able to plant them, I've already started growing some from seed for my own garden.

To me, pansies and violas are one of the most underrated annuals you can plant in your garden here in Williamson County. They add much-needed pops of color during the dreary winter months, especially in January and February when most everything looks dead. Not only are they cheap to buy at nurseries and big box stores, but I also easily get anywhere



from six to eight months out of them before I pull and replace with heat-loving summer annuals. That's astonishing if you think about it. What other plant offers that same bloom cycle for the price here in Tennessee? None!

These flowers have quite the horticultural history. The pansy is forever linked to the viola, its ancestor and a variety that contains nearly 500 species. Violas are a much smaller, delicate flower that was cultivated by the Greeks for herbal medicine and even inspired William Shakespeare to write of romance! Violas are hardier than pansies too. This last year, I planted both pansies and violas and even through three solid snows, my violas fared better during and after the inclement weather. My pansies came through just fine but took a little longer to bounce back with new buds.

The large-flowered pansy you see today is the result of the dedicated efforts of one English gardener in the early 1800s. Lady Mary Elizabeth Bennet collected and cultivated every variety of viola she could get her hands on in her father's garden in Surrey. With help from her gardener, William Richardson, she cross bred a wide variety of plants, eventually introducing her pansies to the horticultural world in 1812. Through seed catalogs, the pansy gained popularity in North America, and is now bred all over the world, although the primary cultivars have been developed by gardeners and horticulturists in Germany, the U.S. and Japan. They aren't just pretty to look at either. Both the leaves and flowers of pansies and violas are edible. Many use them to beautify otherwise boring soups, fruit or top off salads. The flowers can also be used to make dyes.

You'll start to see pansies and violas in the garden centers in September right around the same time mums start popping up. I recommend visiting local nurseries versus the big box stores to find more unusual and colorful varieties. Of course, buy some with blooms, but look for seedlings that have plenty of buds too. I typically plant mine pretty late in the year, but you can add pansies and violas to your landscape between September and November. Just get them in the ground before the really cold weather sets in so that they have a chance to get established.

Pansies and violas typically grow eight to ten inches tall and wide so plant them around six to eight inches apart for a full look. They prefer full sun to partial shade as well as moist,



well-draining soil with a thick layer of mulch. You'll want to give them a good feed when you water them in too. My go-to is a liquid seaweed extract by Growmore. I add enough seaweed feed to a watering can so that the liquid looks like watered-down chocolate milk when I pour it onto my plants. You can use this same feed for anything in your garden that flowers. To get the most out of your pansies and violas, feed them at least once a month (except in January and February) and deadhead the spent flowers periodically. They will rebloom time and again, providing color and interest in your garden.

Starting these from seed is easy too. It just takes some patience and planning. Pansies and violas take ten to fourteen days to germinate and grow really slowly so start them at least 90 days before you want to plant them out into your landscape. If you purchase and plant any varieties that you really love in your garden, it's easy to gather their seedheads and start some for the next season too. When the flowers fall off, allow the star-shaped seed pods to brown and collect the dried part. I use tweezers to harvest the seeds out of their pods and label them for future use.

Lastly, if you're the crafty sort, pansies and violas make beautiful dried flowers. I saved several varieties that I started from seed this past year, dried them and glued them to cards and special flower frames. Preserving a piece of your garden is such a beautiful way to celebrate each season, and it makes for a unique and meaningful gift for family and friends.

If you've never added pansies or violas to your garden, I hope you'll give them a try this year. Just two seasons in, they're easily my favorite flower. You won't regret it!

AUGUST

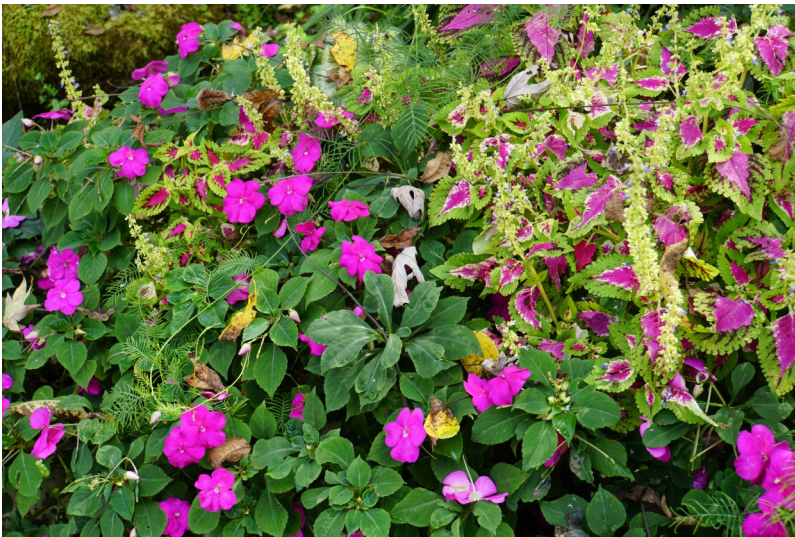
- Harvest vegetables continuously to stretch their season
- Sprinkle compost starter to speed up composting for fall soil building
- Prune summer-blooming shrubs (hydrangea, clethra, caryopteris) after flowers finish
- Plant garlic now for spring harvests
- Dig gently to harvest potatoes a few plants at a time
- Look forward to something different next spring: try alliums in your bulb garden
- Sow seeds of cool-weather herbs (chives, parsley, garlic chives, cilantro and dill)
- Plan perennial beds for fall and winter color with ornamental grasses, fall-blooming bulbs and hardy heaths and heathers
- Enjoy fall fragrance by planting autumn clematis (*Clematis paniculata*), flowering tobacco and annual stock
- Practice good sanitation in the garden to prevent disease spread
- Continue irrigating through autumn to prevent drought stress
- Keep cool during summer's dog days with a shade garden embroidered with hostas and hardy ferns
- Color up your bulb garden with fall bloomers (lycoris, fall crocus, colchicum) Make sure that crops and beds have plenty of mulch during dry spells



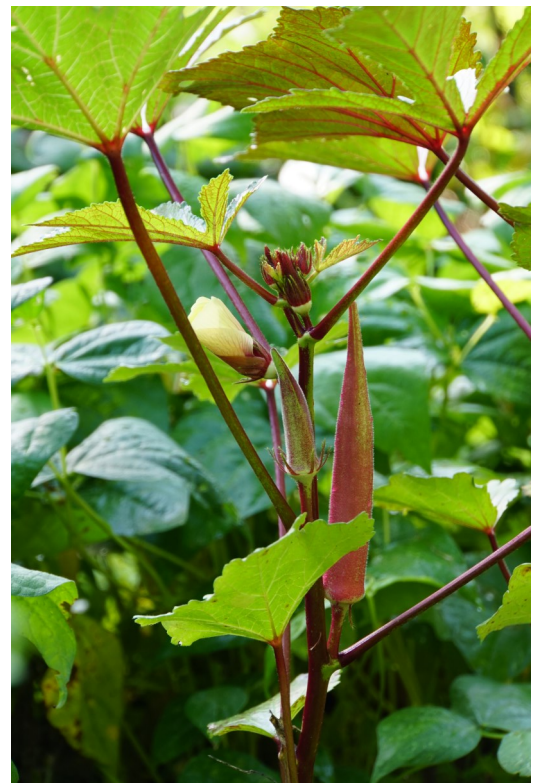
SEPTEMBER

- Set out transplants of cool-weather vegetables
- Prune cane fruits such as raspberries and blackberries
- Plant winter pansies and fall annuals (calendula, dianthus, ornamental cabbage and kale)
- Plant fall-blooming bulbs to brighten up fading window boxes, planters and in drifts among ornamental grasses

- Continue to harvest herbs and flowers for drying
- Plant bare root trees and shrubs
- Divide and plant peonies, bearded iris and other spring- and summer-blooming perennials
- Order sweet pea seedlings for fall planting
- Keep an eye out for pests/disease on your cool-season crops. Row covers can reduce insects.
- Watch for high temps under row covers and tunnels on very warm September days.



- Plant herbs and groundcovers as the weather cools during hot summer months, including celosia, portulaca, vinca, and some coleus.
- Remove warm-season crops as they finish producing to lighten the load of fall cleanup.



OCTOBER

- Plant or repair lawns
- Plant ornamental grasses
- Cover perennial, vegetable, bulb, and strawberry beds for winter
- Make sure that late season crops have adequate (but not excessive) water and nutrients
- Be on the lookout for fruit from late seeded warm-season crops.
- Plant winter- and spring-blooming bulbs

- Pre-chill tulips and hyacinths for indoor forcing
- Cut back on feeding houseplants (do not feed dormant houseplants)
- Rake lawn to remove debris
- Sow seeds for frost-tolerant perennials
- Plant container roses
- Plant balled-and-burlapped or container trees, shrubs, and vines
- Prune fall-flowering shrubs just after bloom
- Make sure to clean up warm-season crops to prevent disease spread
- Keep good notes on the cultivars that did well or not as well in your garden this year
- Protect tender plants from frost
- Bring your tools in from the garden. Clean them well. Extend the life of your tools with proper sharpening and oiling.



Another good resource is the [2022 Tennessee Home Vegetable and Fruit Garden Calendar - UT Hort](#)

My garden... An hour or two of morning labor was all that it required. But I used to visit and re-visit it a dozen times a day, and stand in deep contemplation over my vegetable progeny, with a love that nobody could share or conceive of, who had never taken part in the process of creation. It was one of the most bewitching sights in the world to observe a hill of beans thrusting aside the soil, or a row of early peas just peeping forth sufficiently to trace a line of delicate green. Later in the season, the humming-birds were attracted by the blossoms of a



peculiar variety of bean; and they were a joy to me, those little spiritual visitants... Multitudes of bees used to bury themselves in the yellow-blossoms of the summer-squashes... when they had laden themselves with sweets, they flew away to some unknown hive... I was glad thus to fling a benefaction upon the passing breeze, with the certainty that somebody must profit by it, and that there would be a little more honey in the world, to allay the sourness and bitterness which mankind is always complaining of. Yes, indeed; my life was the sweeter for that honey. ~Nathaniel Hawthorne, "The Old Manse," *Mosses from an Old Manse*, 1850 (quotegarden.com)



Upcoming Events

August - NO WCMGA meeting

August 5-13 - 2022 Williamson County Fair

August 15 - 1:00pm - 2022 Garden Talk Series - "Trees for Tennessee Home Landscapes" - Marti Savouray - Williamson County Public Library - Franklin

August 24 - 2:00pm - Williamson County Parks & Rec - MG Presentation - "Extending your Gardening Season" - Academy Park Community Garden - Franklin

September 10 - 11:00am - WCMGA meeting/potluck - Jim Warren Park - Pavilion - Franklin

September 12 - 1:00pm - 2022 Garden Talk Series - Soil Health and Composting - Mary Ann Szabo - Williamson County Public Library - Franklin

October 10 - 6:00pm - WCMGA meeting - speaker Colby Jenkins of Maple Hills Nursery - Japanese Maples - Ag Expo Park - Franklin and virtual

Newsletter and Website Articles Wanted

Special thanks to Taylor Reeder, Matt Bergstrom, Kristy Bergstrom, Susan Hart, Ann Harvey, Mary McBean, Matthew Parriott, and Holly Gardner for their contributions to this issue.

If you have photos or stories to share, you can get volunteer hours!

WCMGA by the Numbers

Volunteer hours reported for 2022 so far: **6,961**

Based on values determined by Independent Sector Website:
Hours Value: **\$154,244.46**

WCMGA Mission

The mission of the Williamson County Master Gardeners Association (WCMGA) is to provide research-based, horticultural education, while promoting environmental stewardship, via community volunteerism. WCMGA operates under the umbrella of UTIA and the UT/TSU Williamson County Extension Office.

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