Grape Harvest Day

August 24th, 2019 at 7 am until 11 am

Come learn how to harvest grapes at the Lane Agri-Park Vineyard! MTSU will have a destem and crusher on site. Once all harvesting is complete, take home some juice!

Bring: 5-gallon buckets to harvest, pruners, gloves, hat, sunscreen, water, and clean gallon jugs to take grape juice home with you after harvest is complete

Please park at the Farmer's Market parking lot 315 John R Rice Blvd., Murfreesboro, TN

Lawn and Landscape Service 101

For perspective lawn and landscape service operators

August 26, 27, and 28
Lane Agri Park, Auditorium
6:00 pm—8:00 pm
Reserve your spot today!

1 pesticide recertification point each night for Category 3, 10, & 12

Contact the office at 615-898-7710 or Rachel Painter, reather1@utk.edu
Mitchell Mote, mmote1@utk.edu

Canning College

Tomatoes, Jams and Jellies

Thursday, August 22, 2019 from 10 am - 3 pm
Lane Agri Park, Main Building, Auditorium

This Workshop is for individuals with little or no experience canning and/or anyone who would like to brush up on their skills!

- Updated, research based information presented
- Discuss food safety & the science of canning
- Hands on experience with water bath canning
- Pre-registration is necessary with $30 payment.

For more information or to register, contact UT/TSU Extension, Rutherford County Office at 615-898-7710 or cybush@utk.edu
Dominion FoodWORKS is gearing up for its August FoodBox Drive. This is affordable, nutritious food to help stretch your food dollars receive 30lbs of food for $35.

Order online by 08/16/19 pick up 08/23/19

www.dominionfoodworks.org

Additional information can be obtained through their website at www.dominionfoodworks.org or to place an order, go to: https://dominionfinancial.org/order-dominion-foodworks-boxes or contact Dominion Financial at 615-220-5858 Located at 413 Nissan Drive, Smyrna, TN 37167.
“What’s Going Wrong Now?”
A Spotlight on Current Pests and Problems in the Lawn, Landscape & Garden

Why are all of these small tree branches falling from my trees?
A fellow at church recently described a “problem” he was having with a couple of maple trees in his yard and asked my opinion as to the possible cause and a possible solution. He said the trees were dropping relatively small limbs (as big around as his little finger, maybe a tick bigger) that appeared to be healthy. He also said at least one end of each twig/branch appeared to have been neatly cut. He described a scenario that’s common in mid-summer and later. A long-horned beetle species commonly called a twig girdler is often responsible for small limbs dropping from trees during this time. The adult female beetle chews a V-shaped groove around a small twig, girdling it. She then deposits an egg beneath the bark in the twig section beyond the cut. The cut she makes is deep enough, that twig beyond the cut quickly dies and falls to the ground, either because of wind or its own weight. Many girdled branches can accumulate under a tree because each female will likely lay multiple eggs and there can be more than one female working in a tree. The eggs will hatch and the young larva bores into wood of the fallen branch and feeds on it. The larva eventually pupates, and new adults typically emerge in the following summer to continue the cycle. It isn’t common for twig girdlers to cause significant damage to established ornamental trees, so treating trees with an insecticide isn’t usually recommended. One way to keep population numbers from expanding greatly is for homeowners to remove and destroy the girdled twigs and branches when they see them, thus preventing those larvae from emerging as adults next year.

Examples of twig girdler damage below.

How to Talk Yardening - A Guide to the Language of the Yard & Garden

Definitions for a variety of yard and garden terms gleaned from several sources including A Dictionary for Weedpullers, Slugcrushers & Backyard Botanists by Henry Beard & Roy McKie

Fruit: General term for the seed-bearing part of a plant that turns mushy, is eaten by birds or worms, drops off, rots, gets funny spots and speckles, pockmarks the lawn, isn’t what was pictured in the catalog, tastes like a glove, or doesn’t appear at all.

Grape: Uninteresting larval stage of wine

Green Thumb: Common condition suffered by gardeners in which the skin of the thumb develops a greenish hue as the result of handling large amounts of currency at garden centers and nurseries.

Be Aware. Don’t Share Take the Pledge
53% of people who abuse prescription drugs get them from friends and family.
http://www.lockyourmeds.org/pledge/
Visit www.LOCKYOURMEDS.ORG

Thursday Morning’s 8:10 am – 9:00am
One of our agents will answer your questions about gardening, landscaping, and other extension events!
Call WGNS (AM 1450; FM 100.5 and FM 101.9)
Radio Call in line is 615-893-1450
Please contact SNAP-Ed Agent, Tiffany Schmidt or SNAP-Ed Program Assistant, Brittany Satinover at tschmid2@utk.edu or bsatino1@utk.edu, for more information about nutrition education programs for youth camps, parent/child workshops or adult workshops. Classes include hands-on cooking or demos, activities, and much more. You will have fun cooking together and learning new cooking skills, about nutrition, food safety, and food resource management skills.

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**Back-to-school food safety tips**

Tips to ensure that your child’s home-packed lunches are always safe to eat.

**Wash your hands and areas used to prepare food.**

- Make sure countertops and utensils are clean before you start, and wash with hot, soapy water at the end of the process.
- Clean your hands with warm, soapy water for **20 seconds** (Need a timer? Hum the "Happy Birthday" song from beginning to end twice).
- When soap and water are unavailable, a hand sanitizer that contains at least 60% alcohol is a second choice. Although hand sanitizer is an acceptable alternative, it does not always remove or inactivate certain kinds of germs, especially if hands are dirty or greasy, so use soap and water as a first choice.
- Always remember to wash hands:
  - Before and after handling food,
  - Before and after treating a cut or wound,
  - After using the bathroom,
  - After changing a diaper,
  - After handling pets,
  - After handling pet waste, pet food, or pet treats,
  - After touching garbage,
  - After tending to a sick person,
  - After blowing your nose, coughing, or sneezing, and
  - After handling uncooked eggs or raw meat, poultry, or fish and their juices


**Keep items separate from each other.**

- Use one cutting board for fresh produce and another for meat and poultry to avoid cross-contamination.
- Do not reuse packaging because it might contaminate other food and cause illness. After eating lunch, discard all food packaging and paper bags.

**Keep lunches cold.**

- Prepare cooked food, such as turkey, ham, chicken and vegetable or pasta salads in advance and chill them thoroughly (to 40 degrees or lower).
- Keep perishable food refrigerated until you’re ready to leave home.
- Use an insulated, soft-sided bag to keep foods cold and make sure you can clean the bag both inside and out.
- Add two cold sources, such as a frozen gel pack or frozen juice box, with perishable food inside an insulated lunch bag or box. Pick up a few extra ice packs or cold sources at the store and keep extras in the freezer.
- Store perishable items in a refrigerator (if available) immediately upon arrival at school.
- Refrigerate prepackaged combos that contain perishable foods such as luncheon meats, cheese and cut fruit.
- Consider including items that don’t require refrigeration such as whole fruits and vegetables, hard cheese, canned meat and fish, chips, breads, crackers, peanut butter, jelly, mustard and pickles.

**Keep hot foods hot.**

- An insulated container should keep food hot—at a temperature of 140 degrees Fahrenheit or above.
- If the lunch box your child uses has a thermos, test it out at home to be sure it will keep food hot (above 140 degrees) till lunch time.
- Cook frozen convenience meals according to the package directions. Include standing time if you’re using a microwave oven.

Rutherford County 4-H Members have just completed one of the busiest times of year for those involved in the livestock projects, and that is Expo! Over a two-week span in the middle of July 4-H'er's from Rutherford County competed in both the Regional and State 4-H Beef Expos, held at MTSU, as well as the State 4-H Sheep Expo, held in Lebanon. Our outstanding 4-H members saw a lot of hard-work pay off over that 2-week span, including several high placing animals, State Champion Showmanship and Skill-a-thon wins, as well as State Premier Exhibitors. In total Rutherford County was represented by 8 youth and 20 Cattle at the Beef Expo., and 6 youth and 30 sheep at the Sheep Expo. Congratulations to these outstanding 4-H Members!

Tasks for August

- Keep picking warm-season crops. Proper picking times are critical to enjoy the highest quality in home vegetable crops. Also, timely picking can support the highest level of production for many garden vegetables. [extension.tennessee.edu/publications/documents/W346-I.pdf](http://extension.tennessee.edu/publications/documents/W346-I.pdf)
- Practice proper canning, freezing or drying to preserve garden produce for later use.
- Don't let the weeds get ahead of you and produce seeds.
- Late plantings of summer squash can be done this month.
- Keep an eye on soil moisture levels, irrigation and any need for side dressing for fruiting crops.
- Prepare soils for fall cool-season crops and maintain crop rotations.
- Transplant fall cool-season crops that take the most days to mature.

Fall Seedlings

It is especially important to closely monitor water and fertility in fall seedlings because they are being transplanted during Tennessee’s driest weather (usually). Scouting is also critical as young plants are placed in gardens alongside older and potentially infested or diseased plants. Try row covers or netting to exclude pests. It is simple because most fall crops don’t need to be pollinated.

Proper Picking: Beans, Beets, Broccoli, Cabbage, Carrots, Corn, Cucumber, Eggplant, Muskmelon, Okra, Pepper, Potato, Radish, Squash, Tomato, Turnip root, & Watermelon