



HOME & GARDEN

SHELBYVILLE
TIMES-GAZETTE



Josh Davis, along with one of the 10 M&L Greenhouse cats, Minnie Mouse.



M&L Greenhouse is located at 199 Benford Rd. in Shelbyville and is a warm oasis from the spring chill.



Some may prefer these softer-colored Petunias.



These two lemon trees are named Aunt Lorraine and Grandmother Martha, after the matriarchs of M&L Greenhouse. The blooms on the lemon tree give off a very strong honeysuckle scent.

M&L Greenhouse shares new arrivals

Perfect for the summer garden

By ZOË HAGGARD
zhaggard@t-g.com

M&L Greenhouse on Benford Road in Shelbyville is getting ready for the busiest time of year. They have a host of new arrivals of perennials, herbs, and vegetables, according to greenhouse employee Josh Davis.

In one of their main greenhouses, they have all kinds of bedding plants, mixed baskets, pots, and annual grasses. They've added tables, which make browsing through the flowers much easier as well as serve as eye-pleasing displays.

New arrivals of Angelonias, Angel Mist, and new Supertunia to name a few are blooming and ready for spring-time planting. Some new and colorful flowers to try in your summer garden this year can

include Double-Bloom, Bronzed-Leaf Begonias and Cocktail Begonias, Ruellia Snapdragons, Perennial Salvias (also known as "sage"), French-vanilla Petunias, bright orange Lantanas called "Fireworks" as well as Lantana Trailing Lavender.

A good plant that can stand the heat? Davis recommends "Snow Princess." It's an ironic name, Davis admits. At the greenhouse, they're a bed of white flowers that resemble Baby's Breath.

For a tropical look at your home, the greenhouse also has dark leafy greens called Swiss cheese plants appropriately named because as they grow, they develop holes in their leaves, like Swiss cheese, according to Davis. So, no, those leaves haven't been eaten by caterpillars.

And as for those tall, pretty Narcissus plants, M&L offers them in shades of pink called Woodstock, gypsy (which is a peach color), and the newly

added pure white.

M&L's daffodil bulbs come directly from Holland and will grow anywhere, according to Davis. They bloom so readily in spring because once the ground becomes warm, they immediately start sprouting. They bloom ideally in 60-degree March weather, he explained. M&L Greenhouse was able to save all their daffodils before the weekend of snow.

A good tip from M&L: squirrels love to eat tulip bulbs.

"Once they get a hold of them, they eat them like apples," Davis explained. Davis suggests using mirror plates, or for a cheaper option, grating Irish Spring soap over the flowers. Pests hate the smell of Irish Spring soap.

The greenhouse also has fresh arrivals of new herbs including Stevia (which you can steep with your tea to make it sweet) and garlic cloves, which are perennials as well.

They also have cilantro, rosemary, thyme, mint and chocolate

mint. Davis suggests adding mint chocolate with mascarpone cheese to strawberries for a delicious summer treat.

Josh Davis actually has a degree in culinary arts, so using fresh herbs, fruits, and vegetables from the garden is his forte. "My brain is a recipe," Davis joked.

To grow herbs, you need full sun and lots of water (but still a good balance of not too wet and not too dry) Davis said. Of course, herbs can be grown in your windowsill.

For growing vegetables, Davis says you must wait for the first week of consistently warm temperatures. It's not necessarily the temperatures that kill growing plants but the snow.

Davis predicts a rather normal spring this year, based off of our recent winter. However, since it was such a wet fall and winter, he suspects growers need to prepare for a dry, hot summer.

He said the biggest mistake first-time gardeners make is they plant too early. Davis said watch

when wild plants start to naturally grow. For example, hyacinths bloom in early to mid-spring, while trees require a lot of water and therefore need to be planted well before summer. Cold crop veggies, like lettuce, can be planted now.

But if you're not sure, Davis encourages gardeners to talk with local farmers. The Davis Family at M&L Greenhouse is also a great resource.

Davis said a key to M&L's success is that they are a family—all raised in the greenhouse world since birth. "It's almost like a natural calling or our second nature."

So, as an honor to Davis' aunt and grandmother, the matriarchs of M&L Greenhouse who grew that "natural calling," two lemon trees at the greenhouse have been named "Aunt Lorraine" and "Grandmother Martha." The late mother and daughter team were known for making lemon ice box cakes as well as for their green thumbs.

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Talking everything home with the Trail family



New owners of Tilford estate

Jensie and John Trail, their daughter, Isebel, and their dog, Winston, are the new owners of the iconic Victorian farmhouse, formerly belonging to the Henry Tilford family, located at the corner of Highway 41A South and Wartrace Pike. They're currently in the midst of renovations to bring one of Shelbyville's oldest homes back to life.

(See page 1 today for story.)

'It's not like we're trying to turn it into a new house either If anything, with this one, we've exposed some things that have been covered up over the years . . . trying to bring as much character as possible back to the house,' John Trail, newest owner of the former Tilford home, said.

Many have been watching as the Trails renovate the old Tilford estate at the intersection of Wartrace Pike and Highway 41A South.



The original chandelier the Trails plan to keep



Jensie and John Trail describe their style as modernist, with clean lines and pops of color.



The view out the back of the house is one of Jensie's personal favorites.



The front parlor at the Trail home.

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T-G Photos by David Melson

The Stone Depot lives up to name – and beyond

Don't let the name fool you. The Stone Depot, Madison Street, is about far more than stone.

"Founded in 2007, we have been working hard to add, grow and improve for all your landscaping needs," founders Joe and Matt Pagello say on the firm's website.

A sign of the growth is this year's expansion of their topiary inventory. These are plants trimmed into decorative shapes to enhance lawns and

garden areas.

The Stone Depot added fencing products for farms and ranches last year. Types of fencing from boards to chain link plus fence posts and nails are available.

Multiple types of mulch are on display and available for immediate delivery.

Landscape and quarry gravel are on the menu, as are several types of sands and soils.

Concrete decorative items such as

pots, benches and birdbaths can be found. Looking for railroad ties? The Stone Depot can supply them.

Straw and grass seed are available for the perfect yard.

Of course, there's stone products. All types of decorative stone and rock products can be purchased.

Inside, you'll find Pagello's Produce, offering everything from fresh fruit and vegetables to jams, jellies and locally-raised beef from Halls Mill Beef Co.



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Want a firepit? The Stone Depot has them.



Many variations of mulch are available



Bags of river rock



T-G Photos by Dawn Hankins

Eddie and Connie Murray are long-time, Bedford County business owners. They encourage everyone to shop local this spring and all through the year.

Antiques: Still trending at home

By DAWN HANKINS
dhankins@t-g.com

When it comes to “Everything Home/Lawn and Garden,” Eddie and Connie Murray, owners of the Ole Grapevine Antiques store, have 45 years experience in everything from estate sales to interior design. The antique and collectible emporium, located at 437 East Depot, (at the corner of Thompson and East Depot) is open Tuesdays through Fridays, 10 a.m. to 5 p.m.; and Saturdays from 10 a.m. to 4 p.m.

The Murrays can be generally found in the store; they’re glad to discuss antique furniture and unique house ware collections. So if you collect vintage lamps, no worries if the switch is off a bit. The Murrays also do lamp repair.

Here’s a sampling of what’s in store this spring at the Ole Grapevine Antiques. (See full story and more pics on 6B today.)



Any Easter table will look in trend with these items from The Ole Grapevine Antique store on East Depot Street.



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LEFT: The Ole Grapevine Antique store features a lot of spring outdoor decor, which should be coming out real soon.

BELOW: Everyone is “thinking pink” this season after the winter doldrums. There are a lot of collectible plates like these at the Ole Grapevine Antique store—each with an artistic element as well as trending colors for the home.





Layered Ham and Spinach Salad

Cooking with spring vegetables

By Whitney Danhof

Spinach is one of the first fresh vegetables to appear in spring. This layered spinach salad with two other spring favorites, eggs and ham, makes a great introduction to the season!

Layered Ham and Spinach Salad

1/2 cup sliced red onion, cut into 1/2" lengths
1 teaspoon sugar
1 teaspoon black pepper
1/4 teaspoon salt
2 bags baby spinach, stemmed and torn
2 cups diced ham

6 hard cooked eggs, chopped
1 cup frozen green peas, thawed
1 (5-ounce) can water chestnut, roughly chopped
1 1/2 cups mayonnaise
1 cup sour cream
1 envelope ranch salad dressing mix
2 cups shredded Swiss

cheese
1/2 pound chopped and fried bacon

In a medium bowl, soak onions in cold water. In a small bowl, combine sugar, pepper and salt. Place 2/3rds of the spinach in a 9"x13" pan. Sprinkle with half the sugar mixture. Layer with ham, eggs, peas and water chestnuts. Top with remaining spinach and sugar mixture. Drain the onions and sprinkle on top. In a medium bowl, stir together the mayonnaise, sour cream and ranch dressing mix. Spread over the top of the onions and sprinkle with cheese and bacon. Cover and refrigerate until serving.

Asparagus is another spring favorite and a quick and this recipe with

chicken in a Dijon sauce over noodles makes a great weeknight spring dinner!

Dijon Chicken and Asparagus

1/2 cup + 2 tablespoons chicken broth, divided
1/4 cup coarse ground mustard
1/4 cup honey
1 teaspoon dried thyme (or 1 tablespoon fresh)
2 teaspoons cornstarch
2 tablespoons olive oil
1 tablespoon butter
2 pounds boneless, skinless chicken breasts, cut into 1/2" cubes
1/2 teaspoon salt
1/4 teaspoon black pepper
1 bunch asparagus spears, trimmed and cut into 1" sections
4 green onions, sliced

In a medium bowl combine 1/2 cup chicken broth, mustard, honey and thyme. Set aside. In a small bowl, combine remaining 2 tablespoons chicken broth and cornstarch. Set aside. In a large skillet, heat olive oil and butter together over medium high heat. When bubbling, add chicken. Sprinkle with salt and pepper and cook, stirring occasionally, until just cooked through, about 5 minutes. Add asparagus and green onions and sauté until asparagus is tender, about 3 minutes. Add reserved honey mustard mixture and stir to coat. Stir in the cornstarch mixture and bring to a boil, cooking until thickened. Serve over rice or noodles.

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A VIEW FROM THE TREES



"And the songbirds are singing; Like they know the score; And I love you, I love you, I love you; Like never before." (Fleetwood Mac.)

T-G Photo by Dawn Hankins

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Brooks Harvest: locally sourced flowers

By ZOË HAGGARD
zhaggard@t-g.com

Brooks Harvest Flower Farm, located at 220 Burns Road in Shelbyville, is hoping these spring showers will make way for their May flowers.

Owners Wendy and Rod Stacy, along with Wendy's dad, Ken Remfert, opened Brooks Harvest last August. They look to have their official soft opening this spring on April 6.

"We want to be a full floral shop; we just grow all our flowers here instead of importing them," Wendy said. "Just to keep it local."

The opening will be in time for Mother's Day. This spring they will have lilies, tulips, irises, daffodils, peonies, snapdragons, hyacinths, snow drops just to name a few.

As for flowers that can't be grown in Tennessee, Wendy says she sources from other states. For example, there's a rose farm in South Carolina.

Wendy still works full-time in Columbia, so the endeavor started as a creative outlet. "We've always had the smaller portion, like our garden always had flowers just for fun, and then we decided to do this... Why not, right? We don't get any younger," Wendy joked.

They've been here long enough to say that they're from here, Wendy joked. Originally, they were from Montana, but have been settling their Shelbyville roots for several decades.

The biggest challenge so far has been the rain, Wendy said. Ken added it's been a challenge trying to stabilize the clay. But it's all worth it because the best part has been seeing people come for "picking day," which they hope to



Wendy Stacy, right, started Brooks Harvest last August. Her dad, Ken Remfert, left, serves as a big help on the farm.

do again this summer. "You can't look at a flower without smiling... it just makes everybody happy," Wendy said. They're also starting an "elopement package" where couples can get married right on the Stacy farm, get pictures and host their ceremony. Cake and flowers are also provided. More information for Brooks Harvest can be found on Facebook @brooksharvest, or on their website at www.brooksharvest.com.



Inside the grain bin, which serves as their office. Brooks Harvest also offers all kinds of house plants as well.



"You gave me hyacinths first a year ago; / They called me the hyacinth girl." (From T.S. Eliot's The Wasteland).



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STYER HOME: GREAT VIEW



T-G Photos by Dawn Hankins



Rhonda Styer takes in the spectacular view from her home on Narrows Road.

Formerly of Florida, Tom Styer designed his Shelbyville home with style, but also keeping in mind the great view of the City and of neighboring Moore County.

WHILE THEY LAST



Enjoy the daffodils on the roadsides and from local vendors, while they last.

NOT JUST A WEED



While they're a nuisance to most home owners, dandelions—every part—are healthy and edible. The greens can be added to a spring salad and the roots can be ground, baked and made into coffee. When steeped (use a tea strainer to catch blossoms) dandelion blossoms make a cleansing spring tea.

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