

WILD THYMES

VOLUME 1, ISSUE 2

MARCH 2009

M-D U

LOGO

TO BE

INSERTED

WINTER GREETINGS

Dear Folks,

As an Herbie transplant from NJ to PA, I have struggled to determine what culinary herbs grow here, where to get them, and when the outdoor herb growing season begins and ends.

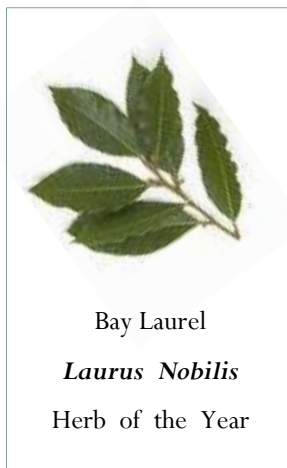
From my fellow herbies in the MD-U, I have learned the what and where of the culinary herbs. I am, however, still short on information and insights regarding the outdoor growing season details. Basically, because I only had snippets of collective gardening wisdom to help me get through the cold months (I have chosen to share this with you on page 8), I began looking through past issues of the *Herb Companion*.

During my magazine readings, I found reference to a book entitled, The Unsung Season: Gardens and Gardeners in Winter, by Sydney Eddison. In hopes that this volume would provide me substantial insight in dealing with the winter season, I promptly ordered the book and have begun reading it. I'll let you know more about Eddison's volume in an upcoming newsletter.

On another note, I was pleased to receive an unsolicited library update from Pat H., garden show review from Annette, letter from the chair, and recipe from Shirley. Please keep contributing to *Wild Thymes*, your newsletter.

Wishing you a good and productive winter season~

Diane L.M. Wittig, Editor



Bay Laurel
Laurus Nobilis
Herb of the Year

Did you know . . . that sweet bay, or bay laurel, is an evergreen tree which may grow to 40 feet in its native Mediterranean region? And, in zones 8-10 in the US, it grows to 25 feet.

BIRTHDAYS:

- *March 18, Diane*
- *April 1, Cathy*

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MASON-DIXON UNIT LIBRARY UPDATE

By Pat Herbert

Are you in need of some technical information about culinary herbs or details for how to make a herbarium?

Our library has recently expanded its holdings of Herbal Profile Fact Sheets and Herb Society of America Guides print offs from the HSA website.

(Many thanks for your time and efforts, Pat!)

Herbal Profiles

Angelica
Anise
Basil
Bay
Caraway
Chives
Dill
Fennel
Garlic
Oregano and Marjoram
Pelargoniums
Tarragon
Thyme

An HSA Guide for:

Bay
Calendula
Lemon Balm
Pelargoniums
Basil
Garlic
Oregano and Marjoram
Judging Herbs: An Herb Society of America Guide to the Genus Origanum
The Use and Methods of Making a Herbarium/Plan Specimens: An Herb Society of America Guide

FEBRUARY MINUTES-OLD BUSINESS

By Shirley Smith

Members were asked if there were any questions about the January minutes. Shirley's email address was corrected to sasjgr@aol.com. Minutes were approved.

There is \$567.07 in the Unit's checking account.

Pat S. drew two logos for our Unit. They were voted on by the members in attendance. It was decided to use the logo with the states of Maryland and Pennsylvania drawn in.

The next set of Susan Wittig Albert's books should be available at the next meeting.

Pennsylvania Herb Festival, April 17 & 18, 2009: Our unit will have a booth. We are going to keep it simple and educational. We are not allowed to set up the booth until the morning of the 17th. Doors open at 8:00 AM. The festival starts at noon. We will wear the Unit's apron and a name tag. Shirley, Annette, and Pat S. will set up and man the booth on Friday, the 17th. Candy, Pat. H., and Diane will man the booth on Saturday, the 18th, and dismantle the booth at closing.

We discussed ways to recruit new members. We decided to give away business cards at the festival. Each card will have the Unit's logo, information about the Unit, a recipe for Bouquet Garni, and a bay leaf attached. We plan to have about 2500 business cards to give away. Diane will purchase and print the cards. They will have to be done by next month. They will be kept in a snazzy shoe box provided by Pat S.

We will also have Welcome Bags to give to any one that actually joins the Unit and pays the dues of \$32.50 for half the year (\$25.00 for the HSA and \$7.50 for the Unit). The Welcome Bag will contain the HSA brochure, a tea bag, seed packet (provided by Candy), lavender sachet (provided by Shirley), and an application. The application needs to be redone and

have our logo on it. We will take 5 of the Bags to the festival. For the next meeting, Annette will provide a tri-fold display board, and everyone should bring a bay fact to put on it. Pat H. and Pat S. will bring two herbal tablecloths. Susan Wittig Albert will be a speaker at the festival.

We are to bring ideas and bay related items to the next meeting. Diane will bring the business cards. Pat S. will order bay leaves. Shirley will bring cookies and Candy will also be bringing something for refreshments.

Annual membership dues are collected in August.

Library Window Display: Annette will check out the library window for ideas. We can also use the tri-fold bay information display board from the Pennsylvania Herb Festival in the library window.

Any information that goes into our newsletter should be given to Diane about two weeks before our monthly meeting. The newsletter will be sent to everyone around the 14th of the month. Everyone agreed that Diane did a wonderful job on the newsletter. Thanks Diane!

Great news! Pat has arranged for Jim Adams to give us a tour of the British Embassy garden on a Saturday. Jim usually doesn't work on Saturdays but has graciously agreed to do so for us. Maybe we can also visit the National Cathedral garden on the same day.

Herb Sale: Each of us will be responsible for providing 12 plants for the herb sale. Ordering from Ada's or Spring Time Nursery were a couple of options mentioned. Members are to continue to seek venues for our herb sale.

Spring Symposium, March 27 & 28: at Stratford Hall Plantation in Stratford, Va. Pat S., Pat H., and Diane to attend.



FINANCIAL REPORT

By Pat Herbert

We have conducted no financial transactions during the past month. Therefore, we continue to have \$567.07 in our checking account.

BAY LAUREL~*LAURUS NOBILIS*

Herb of the Year—2009

Bouquet Garni

Ingredients:

Parsley (classic)
Thyme (classic)
Bay leaf (classic)
Rosemary (optional)



FEBRUARY MINUTES-NEW BUSINESS

The next meeting topic will be on bay laurel.

Candy made beautiful little packets of seeds and gave everyone a packet. Thank you Candy!

We discussed the possibility of using aging techniques on pots (from Martha Stewart magazine) and making a moon garden for our May meeting.

Book reviews by members for the Newsletter are welcome.

The meeting was adjourned. We enjoyed a wonderful variety of chocolate refreshments. We also had a terrific homemade strawberry wine made by Annette Steger and her husband, Karl.

FEBRUARY MINUTES--OCTOBER 2010

Pat H. has come up with our theme for our symposium, Herbs Makes Cents/Scents/Essence.

Our unit will only be responsible for the cost of the Friday night social. We will have liqueurs and cookies along with a book that contains the recipes. We will make a liqueur at every meeting. Tonight we made an apple liqueur.

Pat S. has arranged for John H. Ream III to be our speaker for Friday night. Mr. Ream will speak on medicinal herbs of the Civil War. Mr. Ream will re-enact the part of a Civil War hospital steward (the equivalent of our present day pharmacist) and dress in the clothing of the period.

Our schedule for Saturday, thus far, is a morning business meeting, guest lecturer, then break for lunch. We have to think of something for Saturday night for those that would not be interested in going to the usual Gettysburg tourist attractions.

Barb Steele from Alloway Garden will do a craft demonstration on Saturday.

We are looking into the possibility of a garden tour for Sunday morning before everyone leaves.

We will also look into finding a group that performs music of the Civil War period.

CHAIRPERSON'S UPDATE REPORT FOR FALL 2010

By Pat Herbert

Plans are moving along for our hosting of the 2010 Symposium. We are still waiting to confirm the date with the hotel due to their contract with The Gettysburg College Parent and Homecoming Weekends. Hopefully we will know our date by the middle of March. Our unit will host a Friday night social with a lecture to be held. We are going to make different herbal liqueurs for sampling at our Friday night social. At our meeting on February 19th we made Apple Liqueur, which we will sample at our March meeting. We will continue to make liqueurs and decide on a few to make for the symposium.

Saturday will consist of a business meeting, and we now have a "Steward" lined up for a lecture on Civil War Medicinal Herbs. After lunch, Barb Steele, with Alloway Creek Gardens & Herb Farm, will do some type of demo.



All roads lead to . . . Gettysburg

After lunch, we will break so everyone can do whatever he/she likes in the town of Gettysburg, and dinner is "on your own". Please be thinking of ideas we can plan for Saturday evening as another get-together with all our herby members.

We are still working on plans for Sunday. Pat S. is going to contact some members-at-large in the area to see if they would open up their gardens for viewing. That way we can plan a garden tour. We will need to print off maps, and everyone is on their own to tour the gardens within a certain timeframe.

More details will follow as to our responsibilities once the agenda is more in place. Pat and I are hoping to meet with Janet Walker (our District Leader) when we go to the social symposium at the end of March. Janet can shed a bit more light on exactly who does what.

Here is the web address for the Alloway Creek Gardens and Herb Farm <http://www.allowaycreekgardens.com/> - This sounds like a neat place to visit, and you can sign up to receive email news.

MARCH 5 HERB SALE PLANNING MEETING

Annette said she would invite Kim Gladfelter to a Unit meeting.

Diane brought samples of the business cards we will be giving out at our herb sale. Everyone liked them. Logo to be added. Everyone is to bring at least one stapler to the next meeting so that we can attach a bay leaf to each card.

Signs and ads are key to informing the public about the Unit herb sale. We need news releases in community papers, a sign in our library window display, and flyers to hand out at the Pa. Herb Festival. Candy will check into the possibility of advertising in the North County News.

We will have a space for the Unit herb sale at the New Freedom Yard Sale event on May 16 from 7:30 A.M. to 2:00 P.M. New Freedom will advertise their Yard Sale and send a list of vendors (to schools). Each member will be responsible for 12 plants for the sale (either paying for plants or growing from seed). Each of us will also make an herb garden in a container to sell. Diane will do chives. Candy will start dill from seed. Seeds should be started by Easter Sunday. We cannot sell food, but we can give out samples of mint tea. Annette and Diane will not be able to attend.

Pat H. and Shirley will be in New Freedom to set up the space for the 7:30 A.M. opening.

The Baltimore Herb Festival is being held on May 23rd, so we decided to have our other sale at O'Shea Lumber on May 30 from 8-4. Signs advertising our herb sale will be put on Route 83 and on the Trail to attract passing traffic. Pat S. and Candy have poster boards and display shelving. Shirley will not be able to attend on this date.

Members can donate their own items to sell. Shirley will make lavender sachets, and Diane will make jars of ready made soup. Spare canning jars are needed.

We decided to order the herbs for our sales from Spring Thyme Nursery (Jason) and Ada's: Basil: Purple Ruffles (2), Genovese (2), Sweet (12), Greek Columnar (2), Spicy Globe (2), Lemon (2), Red Rubin (2), Siam (4), Mini Purple Bush (2), Mammoth (2); Bay (10), \$1.75 for 4 1/2" from Ada's; Catnip (5); Chamomile: German (4); Coriander: Long Standing (6), Vietnamese (5); Fennel: Bronze (1), Sweet (1); Feverfew (2); French tarragon (3); Geranium: Assorted Scented (6); Good King Henry (2); Heliotrope (6); Horehound (1); Horseradish (2); Lady's mantle (4); Lavender: Hidcote (18), Provence (18), Munstead (6), Grosso (6); Lemon Balm: from volunteers; Lemon Grass (2); Lemon Verbena (6); Lovage (2); Marsh Mallow (4); Mint: chocolate (4), Banana (2), Pineapple (2), Apple (2); Monarda (2); Nasturtium (6); Nepeta: Reg (2), lemon (2); Night Jasmine (2); Oregano: Hot & Spicy (4); Par-Cel (4); Parsley: Italian (6); Patchouli (4); Pennyroyal (2), Candy will donate a sign; Purple Coneflower (2); Rosemary: Tuscan Blue (6), Hardy Hill (6); Sage: Dwarf (3), Pineapple (6), Tri-Color (1); St. John's wort (1); Stevia (6); Summer Savory (2); Sweet Annie (2); Sweet Woodruff (3); Thyme: English (6), Creeping (2), Coconut (2), Gold Stream (6), Pa. Dutch Tea (6); Toothache Plant (1); Vick's Plant aka Cuban Oregano (2) Wormwood: Palace (2); Yarrow: Yellow (2).

We will sell our herbs for \$2.50 to \$2.75 per pot. Attending members put in orders for themselves at a cost of \$1.25 per pot. Pat H. will pay for all out of the Unit's account. Each member will reimburse Pat H. for her own herbs.

LOOKING AHEAD TO THE MARCH MEETING

We have become a rather involved herb unit this winter with many commitments for this spring, and therefore, have much to accomplish at our March 19 meeting. Old business will include discussing and preparing for the April Pennsylvania Herb Festival in York.

Annette has purchased the tri-fold board, so we will now have a board to help us visualize what information about Bay we would like to display. Diane has made the prototype and will have

photocopied the 2500 business cards, which she will be bringing. Pat S. has ordered Bay Leaves, and we will be working together to staple the leaves to the cards for distribution in April at our information booth.

See page 2 of *Wild Thymes*, bottom right corner, for a sample of the front of the business card. The back of the card has the M-D U logo, the HSA logo, M-D U meeting time and date, where, for more information, Email, and Web information.

Also, at the meeting we will be planning more for the May show case window dressing at the library. We are anticipating using the tri-fold board again at this venue.

Part of our ongoing business will be introducing our new Susan Wittig Albert book, planning more of the Fall 2010 Symposium, and making another liqueur. Please call Pat S. if you have a recipe we could use. In addition, we will further discuss the New Freedom Yard Sale and our herb sale.

Finally, food indulgences are being supplied by :

- Shirley-Irish Macadamian Cookies;
- Diane-Lemon Verbena Scones; and
- Candy-surprise!



Please bring a stapler and staples to the March 19th meeting.

MAY WINDOW DRESSING AT THE PAUL SMITH LIBRARY

By Annette Steger

Diane and I have visited the Paul Smith Library to prepare for our May, Herb of the Year, display about Bay. I have the measurements written down and have learned many secrets about how to work around the quirks of the display area from Ann, who has been doing or assisting groups with displays for several years now.

We are planning a tri-fold display board that will be used at our Pennsylvania Herb Festival booth next month and at the library in May. This board may even serve the unit at our herb sale in O'Shea's driveway and at the New Freedom Yard Sale.

If you have a lovely vase or statue or an herbal wreath or basket that we may consider using in the locked showcase window, please bring it to the March meeting.

The time frame for the window display is the entire month of May. So if you are available to help dress the show case window, on May 1st, or to undress the display, on May 31st, please let me know.



NEW FREEDOM YARD SALE

By Pat Herbert

Our Unit will be purchasing a space at the 1st Annual New Freedom Lions Yard Sale being held at the New Freedom, PA Playground on Saturday, May 16th, from 8 a.m. to 2:30 p.m..

The cost of each space is \$10, and all proceeds will go to benefit the Lions Scholarship Fund. There will be a total of 130 spaces at this event with a large variety of vendors. Some already included are antique dealers, jewelry makers, Tastefully Simple, and other types of wares. Neighborhood family and friends selling yard sale items. To date, we are the only table selling herbs.

In addition to selling herbs, we will be providing an educational booth. Therefore, we will be fulfilling the HSA mission by serving the community as we promote the knowledge, use, and delight of herbs with the people taking the time to stop by our table. We also are hoping to attract some new members as well.

Please confirm your hours and responsibilities with Pat Herbert.

THE 17TH ANNUAL MID-ATLANTIC GARDEN SHOW

By Annette Steger

One of the joys of part-time employment is being able to take advantage of events like the Annual Mid-Atlantic Garden Show. I started attending the garden show with a female friend about 6 years ago. That friend moved out of state since last year's show. I would enjoy this by myself, but I invited a young man who is recuperating at home from a very serious head injury. His dad does not work on Friday's, so he expressed interest also.

Erik, John, and I left Glen Rock at 9:30AM February 26th. I had purchased tickets ahead at a \$2.00 discount, so we did not have to wait in line at the door. After hitting the rest rooms, we eagerly followed our noses to the scent of hyacinth and other less fragrant flowers. The theme this year, "Promise of Spring" was perfect. Eric has worked in landscaping, and he really enjoyed that aspect. John owns an old historic

home in Glen Rock, and he especially hunted out the exhibits that focused on antiquity. Of course, I always gravitated to the live plants.

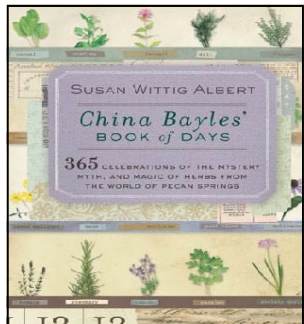
I have to admit that I bought a 10 inch *Laurus Nobilis*, to keep in the spirit of my herbal affiliation, and a lovely flowering maple with many buds. I saw about a half dozen friends there. The two and one-half hours we spent there were well worth the time and money.



Annette, Erik, and John followed their noses to the scent of the fragrant hyacinths.

GOOD READ—CHINA BAYLES' BOOK OF DAYS

Review By Diane L.M. Wittig



As an M-D U active member, you have already experienced the in-common reading of Thyme of Death by Susan Wittig Albert and the subsequent book discussion. After having enjoyed the mystery, you are probably wondering what to read next. However, your life has become much busier since the leisurely fall, and while you want to know more about China Bayles, Pecan Springs, and herb facts and lore, you do not have time to read a full mystery novel. So, before the next in-common reading novel arrives, consider investigating China Bayles' Book of Days, by Susan Wittig Albert, which will meet all your criteria for your next good read.

A day book according to Albert, is an annual, perpetual calendar, with one page per day, including February 29, where the individual writes the information and details on the appropriate date. In Albert's case, she provides, among other types of information for a given date, gardening tips, recipes, crafts, reading suggestions, factual herb information, and/or herb lore as well as China Bayles and Pecan Spring insights. For example, when reading the page for February 14th, one finds some background information about chocolate, McQuaid's Hot "n" Spicy Chocolate, and a suggested source for learning more about the mysteries of chocolate.

In addition to the previously mentioned features, this volume includes three indexes which help the reader navigate the book, especially if one chooses not to read according to the day and to look up a particular piece of information. The Index of Recipes includes more than 120 recipes ranging from well-known luscious tasting choices, such as Apple—Spice Nut Bars to more obscure tastes, such as Wattleseed Chocolate Sauce. The reader will find a wide range of selections in the Index of Cosmetics, Crafts, and Medicine, including facial masks, dream pillows, and Lavender, Rosemary, and Thyme Tea for Headaches. Finally, the Special Features Index categorizes information according to its being About China's Books, From Susan's Journal, The Myra Merryweather Herb Guild, Theme Gardens, Celtic Tree Months, Herbs of the Zodiac, and Places to Go.

In addition to the appealing content, China Bayles' Book of Days provides the reader an equally appealing, visually inviting offering. The cover is a light beige background with a foreground of more than 20 labeled culinary herb pictures in color. The pages within the covers are a gentle shade of ivory with soft black and white sketches, which aptly illustrate the content.

Last June, at the HSA Educational Convention in Boston, I purchased my copy of China Bayles' Book of Days, which I keep handy on my night stand so that even when I don't have a great deal of time to read, I can still indulge in one page of Susan Wittig Albert's interesting writing to keep up on China Bayles, Pecan Springs, and herb facts and lore. Perhaps, as this day-book serves me, this fascinating book will serve you as well.

WORD FIND FROM THINK.COM

Each of the 39 herbs and spices listed below appears in the word find to the right. The words are written left to right, backwards, top to bottom, bottom to top, and on a diagonal. The solved word find will appear in the April 2009 **WILD THYMES** issue. Happy Hunting!

- | | | |
|-----------|-----------|----------|
| ALLSPICE | CORIANDER | NUTMEG |
| BASIL | CUMIN | OREGANO |
| BAY | DILL | PAPRIKA |
| BORAGE | FENNEL | PARSLEY |
| CARAWAY | FENUGREEK | PEPPER |
| CARDAMOM | GARLIC | ROSEMARY |
| CAYENNE | GINGER | SAFFRON |
| CHAMOMILE | HYSSOP | SAGE |
| CHERVIL | LOVAGE | SESAME |
| CHILI | MACE | SORREL |
| CHIVES | MARJORAM | TARRAGON |
| CINNAMON | MINT | THYME |
| CLOVES | MUSTARD | TUMERIC |



GREAT DRINK—HOT 'N' SPICY CHOCOLATE

By Shirley Smith

In preparation for our next meeting, I looked around Susan Wittig Albert's www.abouthyme.com archives, and found the following recipe, which I made for our February 19th meeting. I did, however, make a few changes to the recipe.

I used a cup of half and half in place of one of the cups of milk. I also only added about 1/3 tsp of cayenne pepper (in place of her chile pepper/powder). Naturally, I left out the topping because I didn't want to carry all of that stuff to Pat's.

This winter-time drink, which combines two of the world's most popular herbs, chocolate and chile pepper, was enjoyed by all present.



Enjoy a cup today.

DIRECTIONS:

Blend ½ cup sugar, ¼ cup cocoa, 1 tsp fine-ground chile powder; 1 tsp cinnamon, ¾ tsp cloves, ¼ tsp salt.

Add to 2 cups water and simmer for four minutes.

Stir in 6 cups milk and re-heat. **Add** 1 tsp vanilla, whip, and pour into warm cups. **Top** with whipped cream and a sprinkle of nutmeg, and **add** a cinnamon stir stick.

GREAT EATS—LEMON VERBENA SCONES

In appreciation of Barbara Steele agreeing to be a speaker at our 2010 symposium, and in recognition of St. Patrick's Day, we are sharing the following recipe, which appears in the archives section of the Alloway Creek Gardens' website (See page 3, Chairperson's 2010 update for web address).

INGREDIENTS:

2 cups all purpose flour
1 ½ rolled oats
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
¼ cup brown sugar
¼ cup cold butter
¼ cup finely chopped fresh lemon verbena leaves
1 egg, beaten
½ cup plain yogurt
¼ cup milk

DIRECTIONS:

Preheat oven to 425F.

In a large bowl, **combine** flour, oats, baking powder, baking soda, salt, and brown sugar.

Cut in butter with pastry blender until mixture resembles coarse crumbs.

Add the lemon verbena leaves; mix until combined.

Make a well in center of flour mixture.

Add the egg, yogurt, and milk, stirring well.

Mix in with the flour mixture to form a soft dough.

Coat a 12" cast iron skillet with cooking spray.

With floured hands, **pat** the dough into a circle.

Cut into wedges.

Bake at 425 degrees for 15 minutes, or until lightly brown.



MORE GREAT EATS—A SIMPLE LETTUCE SALAD DRESSING

By Diane L.M. Wittig

Have you seen them yet? Have you looked after we had the snow and the warm days? They are coming up. What you ask? The first true harbinger of the perennial culinary herb garden . . . chives, of course.

I have the luxury of having some potted chives in my house during the winter months. And yes, they do taste good in potato salad and on soups during those cold months.

However, they are somewhat wilted and not straight, crisp or proud leaves. There is absolutely nothing like the peeking out of the chives from the cold earth to tell me my perennial herb garden is on its way and then, a few days later, having my first lettuce salad with fresh chives.

If you would like to indulge in a simple, but, tasty salad dressing, see the box at the far right.



These chives have been peeking out for a long time.

CHIVE AND FRUIT FLAVORED SALAD DRESSING

INGREDIENTS:

1/4 Cup Raspberry Vinegar*
2 tsp. Lemon Olive Oil*
1 T. Fresh chives cut into 1/4 inch lengths

DIRECTIONS:

In a cup, stir all ingredients together. Either pour dressing over all lettuce in a bowl, and shake before serving~or serve the bowl of dressing, and have diners add dressing to their individual lettuce salads.

*Available at Saubels

HOW TO PLANT YOUR YEAR ROUND GARDEN

This is a seven step, non-weather-dependent, year round virtual garden, which will provide a substantial yield for your Garden of Daily Living. Begin by heeding the perspective of C. Austin Miles about when to go to your garden~

First, come to the garden alone, while the dew is still on the roses . . .

Second, plant three rows of peas:

Peace of mind

Peace of heart

Peace of soul

Third, plant five rows of squash:

Squash gossip

Squash indifference

Squash grumbling

Squash selfishness

Squash criticism

Fourth, plant four rows of lettuce:

Lettuce be faithful

Lettuce be kind

Lettuce be patient

Lettuce really love one another

Fifth, since no garden should be without turnips, plant six rows of turnips:

Turnip for meetings

Turnip for service

Turnip to help one another

Turnip with a vision

Turnip with determination

Turnip the music and dance

Sixth, plant five rows of thyme, the ultimate herb in your garden:

Thyme for each other

Thyme for family

Thyme for friends

Thyme for yourself

Thyme for rest and renewal

Seventh, to maintain your garden, water freely and cultivate with love on a consistent basis.

Since we reap what we sow, let there be much fruit in your garden.

~ANONYMOUS~

NOTES TO MYSELF

For the March 19th meeting, I will write my responses to the following questions as I make them.

What day and time do I booth transform and watch at the PA Herb Festival booth on April 17 and 18?

What will be my contributions (dress, undress, items for display) to the show case window?

What hours will I be available to make the New Freedom (May 16) herb sale at the yard sale a success? Which plants am I bringing for the sale? Is there anything else I need to provide?

What hours will I be available to make the herb sale (May 30) a success? What do I need to provide?

What are ideas we can plan for Saturday evening as another get-together with all our herby members for the Fall 2010 Symposium?

THINK AHEAD~What liqueur recipe would I like us to make? (Call Pat S with ideas).

What questions do I have?



WILD THYMES

NEWSLETTER OF THE MASON-DIXON UNIT
OF
THE HERB SOCIETY OF AMERICA

Snail Mail: Mason-Dixon Herb Unit
C/O P. Sweetman
2595 Rehmeysers Hollow Road
Stewartstown, PA 17362

Phone: 717-235-2823

Email: inquiry@mdunithsa.org

WEB: www.mdunithsa.org

HSA MISSION STATEMENT

The Herb Society of America is dedicated to promoting the knowledge, use and delight of herbs through educational programs, research, and sharing the experience of its members with the community.

CALENDAR OF UPCOMING EVENTS

- March 14 **Master Gardeners' Garden Wise Symposium**
York Suburban High School, 1800 Hollywood Drive, York, PA
Information: Connie at 717-840-7408 or cxs51@psu.edu
- March 19 **Monthly Meeting of Mason-Dixon Unit at 7 pm**
2595 Rehmeysers Hollow Road, Stewartstown, PA
Information: Pat at 717-235-2823
- March 27 - 28 **MidAtlantic Multi-Unit Social Symposium**
Stratford Hall Plantation, 483 Great House Rd, Stratford, VA
Information: Mark Raglan at 804-722-0152
- April 17-18 **Pennsylvania Herb Festival**
York Expo Center/Memorial Hall, 334 Carlisle Ave., York, PA
Info: <http://www.pennsylvaniaherbfestival.com/services.html>
- May 1 **Paul Smith Library Window Dressing Display**
80 Constitution Avenue, Shrewsbury, PA
Information: Annette Steger at stegeraj@aol.com
- May 2 **Montpelier Festival of Herbs, Tea and Arts**
9652 Muirkirk Road Laurel, MD
Information: 301-953-1993
- May 8-9 **Landis Valley Herb Faire**
9am-5pm
Landis Valley Museum, 2451 Kissel Hill Rd., Lancaster, PA
\$8 per person
Information: Cindy Kirby-Reedy at c-creedy@state.pa.us or 717-569-0401, ext. 214
- May 16 **New Freedom Yard Sale**
Information: Pat H. at patricia.e.herbert@bankofamerica.com
- May 30 **Mason-Dixon Unit Herb Sale at O'Sheas Lumber**
11425 Susquehanna Trail, Glen Rock, PA
Information: Diane at dianelmwittig@hotmail.com
- June 6-8 **HSA Educational Conference**
Grand Rapids, MI
Information: <http://herbsociety.org/confer.php>
- June 14-16 **27th Annual Herbal Delight Symposium**
Conrad Weiser HS, 347 E. Penn Avenue, Robesonia, PA
Information: Barb Jefferis at 610-375-8061 or Priscilla Plucinsky at pap403@comcast.net
- Oct. 2-4 **Mid-Atlantic District Symposium**
Hosted by Roanoke Valley Unit
Information: To be forthcoming

MEMBERSHIP CONTACT INFORMATION FOR MASON-DIXON UNIT

- Cathy Dircks.....music@nfdc.net
- Jane Harrison.....fawnumcpastor@verison.net
- Pat Herbert (Treasurer).....patricia.e.herbert@bankofamerica.com
- Candy Riddle.....criddle@bcps.org
- Shirley Smith (Secretary).....sasjgr@aol.com
- Annette Steger (Liaison to HSA).....stegeraj@aol.com
- Phyllis Strunk.....buck635fr@comcast.net
- Pat Sweetman (Chairman).....sweetman@stonehausfarm.net
- Diane L.M. Wittig (Hospitality, Newsletter Editor).....dianelmwittig@hotmail.com

THINK NEW MEMBERS... THINK NEW MEMBERS... THINK NEW MEMBERS... THINK NEW MEMBERS