



# The Mason-Dixon Unit of the Herb Society of America



## Event Schedule

### July 21st

#### Regular Meeting

Joyce will present a program on Ginger



### August 13th

#### Tomato Fest at the Horn Center.

The club will have an educational booth with herbs that compliment tomatoes.



### August 18th

#### Regular Meeting

Patti will present the program for August



### September 15th

#### Regular Meeting

Club Picnic



### September 24th

#### National Herb Garden

The Club will present "Horsing around with Horseradish" at the National Arboretum in Washington, DC



## ANNUAL HERB SALE

MAY 2011

The Club's Herb Sale was again a successful event

### ANNUAL HERB SALE

The Mason Dixon Unit's Annual Herb Sale was held on May 14th and 15th. Saturday was somewhat gloomy but the community was there to support us as in years past. We had a new location this year closer to town and hope we can continue to hold future sales at the Southern Turf and Tractor. Sunday was sunny and sales were brisk in the afternoon. Over all the event was a great success. Thanks to Pat Herbert, Shirley and Annette for picking up the

herbs from the growers and to the members who met and sorted all the club orders from our sales stock. This was a big job and it was great to have all the help. The Club will donate herbs to plant at the Plough Tavern Colonial Garden in York.



# HORSERADISH

*Educating the Community*

**L**ibraries are a great place to provide educational information to the community. The club creates a display for the Herb of the Year at the Paul Smith Library in Shrewsbury and the Mason Dixon Library in Stewartstown. This year Annette and Diane setup the display at Paul Smith Library in May. In June and July the display will be at the Mason Dixon Library. An additional display was placed in our window at the Eisenhower Conference Center.



In September we will be presenting at the National Herb Garden in Washington DC "Horsing around with Horseradish".



## Herb of the Year 2011 Horseradish

In celebration of the herb of the year, we will be collecting recipes using horseradish in traditional and unique ways. Email your favorite discovery and we will publish the best in future newsletters.

### HORSERADISH RECIPES

#### Maple Horseradish Beets

1-3/4 pounds fresh beets  
1 tablespoon canola oil  
2 tablespoons butter  
1/4 cup maple syrup  
3 tablespoons prepared horseradish  
2 tablespoons cider vinegar  
1/4 teaspoon salt and pepper

Peel beets and cut into wedges. Place in a 15-in. x 10-in. x 1-in. baking pan; drizzle with oil and toss to coat. Bake at 400° for 40-50 minutes or until tender. In a small saucepan, melt butter. Stir in the syrup, horseradish, vinegar, salt and pepper. Bring to a boil. Carefully stir in beets; cook for



5-6 minutes or until liquid is slightly thickened, stirring occasionally.

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