



## ROUND TOP FESTIVAL INSTITUTE

PO Box 89, Round Top, TX 78954  
(979) 249-3129 • festivalhill.org

Return Service Requested



# THE 18TH ANNUAL HERBAL FORUM AT ROUND TOP



## "the fruitful herbal harvest"

A Celebration of Herbal Fruits with Elderberry, Herb of 2013

### Saturday, March 23, 2013

With Optional Participation Workshops on Friday, March 22nd

Join us as we explore the world of herbs and grow in knowledge  
and understanding while learning exciting new ways to  
utilize these ancient plants.

#### Featured Presentations by:

Gayle Engels  
Linda Franzo  
Chrissy Moore  
Tom LeRoy  
Matt Warnock Turner

#### Garden Buffet Luncheon

Featuring a variety of  
flavorful herbs

**The Blessing of the Garden**  
with Words and Music

#### Shopping Galore!

- Plant Sale sponsored by  
The Herb Society of America -Pioneer Unit
- "Thyme Well Spent" Gift Shop
- Herbal Forum Book Store
- "Thyme Well Spent" in the Garden



## Optional Participation Workshops

Participation in workshops is limited to Herbal Forum registrants and is by reservation. Call early to reserve your space or to check space availability—(979) 249-3129.

**Friday, March 22, 2013**

**All workshops offered at 12:30pm and again at 3:15pm**

### **1. Gardnin' and Grillin' with Herbs**

Chef Chris Crowder and Herbalist Ann Wheeler

Back by popular demand, Gardnin' and Grillin' with Herbs returns this year with Chris and Ann once again combining herbal recipes and associated cooking techniques, plus the know-how to choose and grow the herbs involved. Refreshingly fruit-oriented, this year's recipes will include something for every course on the menu, techniques for outdoor presentation and, as always, plenty of tastings and lots of good fun with this experienced team.

***\$30 participation fee (includes materials). Each workshop is limited to 25 participants.***



### **2. French Beaded Lavender**

Joy Lilljedahl, Herb Society of America, North Texas Unit Member

The art of beading flowers using wire and delicate glass seed beads dates back centuries and was especially popular with the Victorians. Retaining their beauty for decades, beaded flowers are popular as home decor and for personal adornment, especially for brides. In this workshop, you will create a beautiful lavender flower using variations of simple twisted wire loops.

***\$30 participation fee (includes materials). Each workshop is limited to 15 participants.***



### **3. Preserving for Use and for Delight**

Billi Parus, Owner of Lavender Hill House in Virginia Beach, Virginia

You grew great vegetables and fruits this year and now what do you do with them? This program is going to show you easy ways to preserve the best flavor of your harvest through "pickling," "canning" or "putting-up" your vegetables and fruits along with herbs as flavorings. I will highlight the hot-water-bath method for canning, while sharing tricks-of-the-trade for refrigerator/freezer and microwave processing.

***\$30 participation fee (includes materials). Each workshop is limited to 20 participants.***



### **4. High Density Home Orchard Management**

Angela Chandler, Master Gardener and Master Naturalist

This system enables the gardener to quadruple the variety of fruit they can grow without using more land. These techniques will allow homeowners with even the smallest urban lots to grow fruitful gardens of increased variety and beauty. Maintenance is made easier by employing simple changes in the way home orchard management is approached. Practical and decorative techniques are included. Fruits covered include stone and pome fruits as well as tropical fruits and small bush fruits and berries.

***\$30 participation fee (includes materials). Each workshop is limited to 25 participants.***



## Our 2013 Presenters

**Lucia Bettler** is very passionate about herbs and is co-owner of Lucia's Garden, an earth-centered retail shop that focuses on complementary health modalities, such as meditation, herbs, herbal cooking, and aromatherapy. Her herb garden provides fresh herbs for the ethnic recipes she loves and her love for travel and culinary research adds a rich dimension to her teaching. Lucia is a certified aromatherapist, member of The HSA—South Texas Unit, The Houston Culinary Guild, and is a past president of the IHA.

**Angela Chandler** is a lifelong hobby gardener who gardens on a typical ½ acre suburban lot. She is a Master Naturalist and past president of Harris County Master Gardeners who was voted TX State Master Gardener of the Year in 2004. She teaches a variety of gardening classes and has co-authored gardening articles in the Houston Chronicle.

**Chris Crowder** is a professional chef who is very enthusiastic about the use of herbs in his creations. He is well-known in the herb community for preparing wonderful dishes for special events at the Arbor Gate in Tomball, where he often co-teaches classes with Ann Wheeler and others.

**Gayle Engels** is the Special Projects Director for the American Botanical Council (ABC) where she has worked since 1995. She currently manages the development and maintenance of ABC's website, coordinates the development of content on special projects, writes for ABC's publications, guides its education department and the development of its medicinal demonstration gardens, and gives presentations to educational groups and plant-oriented organizations, including tours of ABC's gardens. She enjoys using her Bachelor's degree in Secondary Education from the University of Texas at Austin in a nontraditional educational setting.

**Linda Franzo** is owner and instructor of Passionate Platter- Cooking Classes & Herb Garden tours. She is a member of HSA and is an Advanced Master Gardener of St. Tammany, LA. Linda teaches "Hands-On" seasonal cooking from Garden to Table at her herb gardens and many places around the country. She is an advocate for "edible" school gardens, instructing children on garden techniques and how to cook the food they grow. Linda puts Pizazz in her food & Passion in her gardens!

**Tom LeRoy** has Bachelor's and Master's degrees from Texas A&M University and began his 35 year career with the TX Agricultural Extension Service right out of college. He first served as Montgomery Co. Extension Agent in Horticulture and while there implemented the first Master Gardener Program in Texas. He then served 10 years as Harris County Extension Agent in Horticulture and later returned to Montgomery County for four more years. He co-authored *Growing Fruits and Nuts in the South*, *Common Sense Vegetable Gardening in the South*, and *The Southern Kitchen Garden*. In July 2012 he retired and was honored with County Extension Agent Emeritus by Texas AgrLife Extension Service where he continues to work part-time as the Assistant Texas Master Gardener Coordinator.

**Joy Lilljedahl**, member and former Chairman of the North Texas Unit, began beading jewelry as a creative outlet in 2006. She won an Honorable Mention for her necklace, Sea Goddess, at the On My Own Time art exhibit at UT Southwestern Medical Center where she is a grant manager in the department of Surgery. Asked to learn the art of French beaded flowers for a unit workshop, she spent time in 2010 learning to make the beautiful sculptural flowers and has designed several beaded plants, mostly herbs.

**Chrissy Moore** attended St. Mary's College of Maryland. Having completed two horticulture internships at the U.S. National Arboretum, she was hired by the Education and Visitor Services Unit at the Arboretum in 1996. She served as the National Herb Garden's gardener from 1998 until September, 2007, when she accepted her current position as curator of the garden. She is a member of the Potomac Unit of the HSA and the Mid-Atlantic Chapter of the International Society of Arboriculture, having recently received her arborist certification. She is most fond of fragrant herbs but admits to being a sucker for plants with fascinating or unusual "stories," as they provide boundless learning and teaching opportunities in the National Herb Garden.

**Billi Parus** resides in Virginia Beach, VA with her husband John, where they maintain a 200 plant herb garden, featuring several collections of herbs. She is an herb grower and cook and lectures on a wide variety of herbal topics all over the country. She stays busy teaching and running her internet gift basket business, Lavender Hill House, and volunteers at the Virginia Zoo, where she maintains a chili pepper collection. She's a member of the Tidewater Unit of The HSA, The Herb Society of the U.K., and is a Master Gardener.

In 2009 Billi was awarded a Certificate of Achievement by The Herb Society of America.

**Matt Warnock Turner, Ph.D.**, author of *Remarkable Plants of Texas: Uncommon Accounts of Our Common Natives* (University of Texas Press 2009), is a naturalist, teacher, and free-lance writer who works at the University of Texas McCombs School of Business. An active member of the Native Plant Society of Texas, he has published both scientific and popular articles on botanical topics, and has given presentations and nature walks at the Lady Bird Johnson Wildflower Center. He's twice appeared as a guest on PBS's "Central Texas Gardener" and starred in the PBS documentary, "Wildflowers: Seeds of History." A fifth-generation Texan, Matt is a native of Austin, where he currently resides.

**Ann Wheeler**, former owner of Log House Herb Farm of Magnolia, Texas, now spends time teaching about herbs and serving as herb consultant to The Arbor Gate in Tomball. Since retirement she focuses considerable attention on her home garden and that of her daughter and grandchildren in Gloucestershire. In previous incarnations, Ann taught high school English and worked as a hospital marketing executive.

# PROGRAM SCHEDULE\*

## Friday, March 22, 2013

- 9:00am-6:00pm **-Plant Sale**.....West Terrace, Festival Concert Hall  
**-“Thyme Well Spent” Shop & Hospitality Refreshment Table** .....Service Building, Room 9  
**-Herbal Forum Book Store**.....Service Building, Room 2
- 10:00am **Overview of the Plant Sale Plants** .....Plant Sale Area
- 11:00am-6:00pm **Early Check-In** .....Festival Concert Hall  
 (Overnight guests may pick up room keys)
- 11:30 am **Optional Buffet Lunch**.....Menke House Dining Room  
 \$25.35 (reservation required)
- 12:30pm-5:45pm **Optional Participation Workshops**.....Locations to be announced  
 \$30.00 (reservation required)
- 6:30pm **Optional Buffet Dinner** .....Menke House Dining Room  
 ~honoring The Herbal Forum Guest Presenters  
 \$44.36 (reservation required and space is limited)
- 8:00pm **Movie—Arsenic and Old Lace**.....Edythe Bates Old Chapel

## Saturday, March 23, 2013

- 7:00am-8:00am **Breakfast for overnight guests**.....Menke House Dining Room
- 7:30am-10:00am **Check-In** .....Festival Concert Hall
- 7:30am-5:00pm **-Plant Sale**.....West Terrace, Festival Concert Hall  
**-“Thyme Well Spent” Shop & Hospitality Refreshment Table** .....School Building, Room 9  
**-Herbal Forum Book Store**.....School Building, Room 2
- 8:15am **Welcome**.....Festival Concert Hall  
 Henry Flowers, Herbal Forum Director  
 Linda Rowlett, Herb Society of America, Pioneer Unit Chairman
- 8:30am-9:20am **“From the Hedgerow: The History and Uses of Elder”**  
**- Gayle Engels.**  
 An in-depth look at the Herb of the Year for 2013, the *Sambucus* species, focusing particularly on *S. nigra*. This presentation will address the history, botany, cultivation, and uses of both the flowers and fruit of this age-old hedgerow medicine. From ancient myth and folklore to its place in modern medicine, the literature shows that elder has a place in our contemporary lives.

- 9:20am **Welcome by James Dick**, Founder & Artistic Director of Festival Hill  
 ~Announcements and Break
- 9:45am-10:45am **“Remarkable Fruiting Plants of Texas”-Matt Warnock Turner**  
 Matt will discuss a selection of native Texas fruiting plants from his first book, *Remarkable Plants of Texas*. This book explores the little-known facts — be they archaeological, historical, material, medicinal, culinary, or cultural — behind our everyday botanical landscape and it was awarded the Native Plant Society of Texas’ 2009 Carroll Abbott Memorial Award for writings in the popular vein on Texas native plants.
- 10:45am ~Break and Announcement of Door Prize Winners
- 11:00am-Noon **“Brambles, Berries, & Other Garden Beauties”-Tom LeRoy**  
 Berries and small fruits add a rustic beauty to even the most formal of landscapes. Fruit and garden enthusiast and noted speaker Tom LeRoy, County Extension Horticulturist Emeritus, will take you on a journey through some of the garden’s most beautiful and delicious fruits and berries, all which can be grown in any Texas garden.
- 12:15pm **The Blessing of the Garden**.....Cloister Garden  
 Lucia Bettler, Herbalist and Terry Ross, Harpist
- 12:30pm **Garden Buffet Lunch** .....Rear Lawn, Menke House
- 1:45pm-2:45pm **“The National Herb Garden: A National Treasure”**  
**-Chrissy Moore.**  
 In 1980 the National Herb Garden was dedicated as a gift to the American people by The Herb Society of America, Inc. Since that time, hundreds of thousands of visitors from around the world have enjoyed the garden’s beautiful, as well as educational, herbal displays. The exuberant antique rose garden, the botanically diverse theme gardens, and the abundant seasonal containers and collections are the perfect stage for highlighting the use and delight of herbs.
- 3:00pm-3:30pm **“Spring Mingle with Mocktails” - Linda Franzo**  
 Get Cocky with Herbal Fruit Mocktails with Nibbles!  
 Enjoy beautiful, spirited cocktails without the alcohol paired with tasty appetizers. Your guests will love the Zesty Healthy Twist!
- 3:30pm-4:30pm **Wonderful Ways with Herbs**..... Festival Concert Hall  
 Demonstrations by some of our fellow herb enthusiasts of the many ways in which herbs can be utilized—in foods, in crafts, in medicine, and more. Herbs are highly useful and delightful!  
 (If you would like to be a demonstrator for this program please contact Henry at [henryf@festivalhill.org](mailto:henryf@festivalhill.org))
- 4:00pm-5:00pm **Refreshments from the Herb Garden**.....Plant Sale  
 ~Before leaving stop for a final snack, courtesy of HSA Pioneer Unit

\* Schedule subject to change

## Accommodations at Festival Hill

Enhance your experience by staying overnight on the campus of The Round Top Festival Institute. Most rooms are within easy walking distance of Herbal Forum activities; all have private baths and air conditioning. Rates include all linens and a continental breakfast served in the Menke House Dining Room from 7-8 am Saturday and 8-9 am on Sunday.

**For rates and reservations please call (979) 249-3129, Monday-Friday 8am-5pm.**

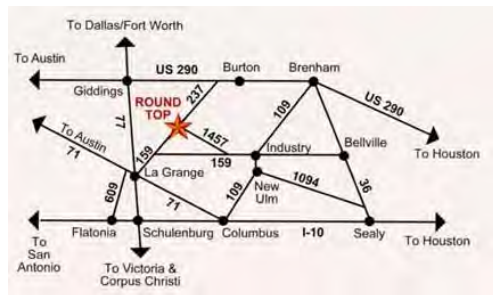
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at [www.festivalhill.org](http://www.festivalhill.org). The website also offers wonderful pictures of our campus and facilities.

### Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before March 10, 2012. **There can be no refunds after March 15, 2013.**

### Directions to Festival Hill

Festival Hill is located near Round Top, TX, at the intersection of State Highway 237 and Jaster Road. For more detailed information please visit our website at [www.festivalhill.org](http://www.festivalhill.org), or call our office at (979) 249-3129.



For questions regarding the 18th Annual Herbal Forum, please contact Henry Flowers at [henryf@festivalhill.org](mailto:henryf@festivalhill.org) or leave a message at (979) 249-3129.

## “THYME WELL SPENT” SHOP

-Be sure to visit the Thyme Well Spent Shop in Room 9 in the School Building for hand-made items prepared by the Herb Society of America—Pioneer Unit. Volunteers have spent many hours preparing a large array of items that will help to bring the wonder of herbs to your kitchen, bath, and home.

-We recycle 8oz. jelly jars and would be glad to receive any that you no longer need.

-In this room there will also be a table of donated garden-related books and magazines being sold to support The HSA National Herb Garden Internship. We hope that you will browse this table and purchase an item or two to help support this cause. You are also very welcome to donate books and magazines. Many thanks!

## Registration

Deadline  
March 15th!

**Make reservations by phone at 979-249-3129 or on-line at [www.festivalhill.org](http://www.festivalhill.org)**

### **Herbal Forum Registration Fee (required)**

(includes Saturday lunch)

**\$85.00**

### **Friday Workshops (optional)**

1. Gardnin’ and Grillin’ with Ann Wheeler and Chris Crowder 12:30pm or 3:45pm \$30.00
2. Beaded Lavender Flowers with Joy Lilljedahl 12:30pm or 3:45pm \$30.00
3. Preserving for Use and for Delight with Billi Parus 12:30pm or 3:45pm \$30.00
4. High Density Home Orchard Management with Angela Chandler 12:30pm or 3:45pm \$30.00

### **Friday Buffet Lunch (optional and space is limited)**

**\$25.35\***

### **Friday Presenters’ Dinner (optional and space is limited)**

**\$44.36\***

Reservations may be made by phone at 979-249-3129 or on-line at [www.festivalhill.org](http://www.festivalhill.org).

Payments may either be made with a credit card or by a check payable to [The James Dick Foundation](http://www.festivalhill.org).

\* - prices include tax and service fees

## “THYME WELL SPENT” IN THE GARDEN

Be sure to check out the display of hand-made, garden-related items for sale in the gazebo at the plant sale area on the west side of the concert hall. There will be a variety of garden markers, bird baths, signs, containers, seeds and many other items useful in adding accents to your garden. Make sure to visit both areas so as not to miss anything!