

NON-PROFIT ORG  
US POSTAGE  
PAID  
ROUND TOP TX  
PERMIT NO 5

## ROUND TOP FESTIVAL INSTITUTE

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



Return Service Requested



# THE 19TH ANNUAL HERBAL FORUM AT ROUND TOP

“CELEBRATING ARTEMISIA”  
Herb of the Year 2014

**Saturday, March 22, 2014**

With Optional Workshops on Friday, March 21st

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:

Lucinda Hutson  
Ann McCormick  
Henry Flowers

### 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



# Optional Participation Workshops

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

**Friday, March 21, 2014**

**All workshops offered at 1:00pm and again at 3:30pm**

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

Chef Chris Crowder and Herbalist Ann Wheeler

An entertaining and informative workshop with Chef Chris and Ann will take off in all directions from 2014's Herb of the Year, *Artemisia*. This fun and informative twosome will offer growing information on several *Artemisia* varieties, including French tarragon and, of course, its Texas cousin Mexican Mint Marigold (*Tagetes lucida*). Of special interest will be a tasting comparing dried tarragon with fresh Mexican Mint Marigold—often called Texas Tarragon. In addition to growing information, recipes and cooking techniques will provide something for every course on the menu.

***\$35 participation fee (includes materials). Each workshop is limited to 25 participants.***



## **2. Tales of the Cocktails!**

### **New Orleans Historical Spirits & Food**

Linda Franzo, Owner and Instructor of Passionate Platter in LaCombe, LA Let's avoid the "Insanity" and Swizzle Insanely Delish Drinks & Dishes with the historic "Green Fairy"! Absinthe vs. Herbsaint & Bitters in cocktails and food from famous New Orleans Restaurants. Our Cocktail Hour will turn into an all-out New Orleans-Style Party!

***\$35 participation fee (includes materials). Each workshop is limited to 25 participants.***



## **3. Creatively Dressing Your Vinegars and Oils**

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

Welcome to the Herbal Vinegar & Oil Laboratory! In this workshop you will make, taste, and evaluate herb-infused vinegars and oils. You will learn the FDA approved method of making *safe* infused oils. How to incorporate these creations into your culinary repertoire will be discussed while you will sample several dishes prepared with the herb-infused vinegars and oils.

***\$35 participation fee (includes materials). Each workshop is limited to 25 participants.***



## **4. Creating Herbal Extracts: Something for Everyone**

Gayle Engels, Special Projects Director for the American Botanical Council

Do you know the difference between a cordial and an elixir? Or the different kinds of tinctures? In this workshop we will be making a Digestive Cordial with familiar herbs and spices and a Berry Good for You Elixir incorporating elderberries and other fruit. We will also make a lemon balm vodka tincture and a rose petal glycerine tincture. You will take some of each home with you and sample other liquid herbal extracts while we play. Recipes for the four we make as well as guidelines for making other liquid herbal extracts will be provided.

***\$35 participation fee (includes materials). Each workshop is limited to 15 participants.***



# Our 2014 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.

**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. By popular demand he and Ann are returning this year for their third workshop.

**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.

**Henry Flowers** is the Garden Director at the Round Top Festival Institute and coordinator of the Herbal Forum. He has degrees in Horticulture and Floriculture from Texas A&M University and received the Joanna McQuail Reed Award for the Artistic Use of Herbs from The Herb Society of America in 2009.

**Linda Franzo** is owner and instructor of Passionate Platter ~ Cooking Classes & Herb Garden Tours. She is 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!

**Lucinda Hutson** is a nationally celebrated food, spirits, garden, and lifestyle writer/lecturer and tequila aficionada. She designs gardens, creates festive events and consults on recipes and menus. Lucinda is the author of *The Herb Garden Cookbook*, now in its Second Edition and 26th year of publication and *Tequila! Cooking with the Spirit of Mexico*, an out-of-print collectible written in 1995, way ahead of the tequila boom. In her newest book, *Viva Tequila! Cocktails, Cooking and Other Agave Adventures*, she shares her more than thirty years of experiences traveling through Mexico's agave country.

**Ann McCormick** is the Herb'n Cowgirl. A life-long gardener, Ann has devoted her time since 1998 to writing and speaking about herbs, her favorite subject. She brings passion, depth of knowledge, and a sense of humor to every talk she gives. Her programs are designed to provide useful information to both novice and expert gardeners in a relaxed, entertaining environment. In addition to her speaking appearances, Ann is a frequent writer for Herb Quarterly where she pens the 'Herbalist's Notebook' column and other articles. She has contributed to regional and national home and garden and life-style magazines, including *Organic Gardening*, *Country Woman*, *Gardening How-To*, and *Fine Gardening*. Ann is the author of *10 Must-Have Herbs for Cooks* and *The Herb'n Cowgirl Bakes*.

**Billi Parus** resides in Virginia Beach, Virginia with her husband John, where they maintain a large 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.

**Ann Wheeler** is the former owner of Log House Herb Farm of Magnolia, Texas and 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 21, 2014

- 9:00am-6:00pm **-Plant Sale**.....West Terrace, Festival Concert Hall  
-**“Thyme Well Spent” Gift Shop** .....Service Building, Room 9  
-**Herbal Forum Book Store**.....Service Building, Room 2
- 10:00am **Overview of the Plant Sale Plants** .....Plant Sale Area  
-Henry Flowers, Plant Sale Coordinator
- 11:00am-6:00pm **Early Check-In** .....Festival Concert Hall  
(Overnight guests may pick up room keys)
- 1:00pm-5:30pm **Optional Participation Workshops**.....Locations to be announced  
\$35.00 (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—Moulin Rouge (2001)**.....Edythe Bates Old Chapel

---

## Saturday, March 22, 2014

- 8:00am-9:00am **Breakfast for overnight guests**.....Menke House Dining Room
- 8:00am-10:00am **Check-In** .....Festival Concert Hall
- 8:00am-5:00pm **-Plant Sale**.....West Terrace, Festival Concert Hall  
-**“Thyme Well Spent” Gift Shop** .....School Building, Room 9  
-**Herbal Forum Book Store**.....School Building, Room 2
- 9:00am **Welcome**.....Festival Concert Hall  
Henry Flowers, Herbal Forum Director  
Linda Rowlett, Herb Society of America, Pioneer Unit Chairman

- 9:30am-10:30am **“The Wonderful World of Artemisia—Herb of 2014”**  
- **Henry Flowers**.....Festival Concert Hall  
A look at the botany, origins, and history of the genus *Artemisia* and a review of some of the most important species and cultivars and how they are used in crafts, medicines, foods, beverages, and as ornamentals in the garden. The genus *Artemisia* is full of useful and fascinating plants!
- 10:30am ~Announcements, Door Prize Winners and Break
- 10:45am-11:45am **“Seasoning the Melting Pot”-Ann McCormick**, the Herb'n Cowgirl  
.....Festival Concert Hall  
An informative review of the use of herbs and spices in foods from the Pilgrims to today's foodies.
- 12:00 noon **The Blessing of the Garden**.....Cloister Garden  
Lucia Bettler, Herbalist and Terry Ross, Harpist
- 12:15pm **Garden Buffet Lunch** .....Rear Lawn, Menke House
- 2:00pm-3:00pm **“Viva Tequila! Cocktails, Cooking & Other Agave Adventures”**  
-**Lucinda Hutson**.....Festival Concert Hall  
Take a lively trip to Mexico with Lucinda to learn about the world of pulque, mescal, and tequila. Lucinda has travelled extensively in Mexico over many years to learn about these historic beverages first-hand and has been inspired to use them creatively in a variety of cocktails, punches, and flavorful festive foods.
- 3:00pm-4:00pm **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))
- 3:00pm-4:00pm **Refreshments from the Herb Garden**.....Festival Concert Hall  
~Before leaving stop for a final snack, courtesy of HSA Pioneer Unit and Festival Hill

\* Schedule subject to change

# Accommodations at Festival Hill

Enhance your experience by staying overnight on the campus of 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 8am to 9am.

**For rates and reservations 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 14, 2014. **No refunds can be given after March 14, 2014.**

## 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 19th 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 8 oz. 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 14th!

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

**Herbal Forum Registration Fee (required)** **\$75.00**  
(includes Saturday lunch)

## Friday Workshops (optional)

- Gardnin' and Grillin'** with Ann Wheeler and Chris Crowder **\$35.00**  
1:00pm or 3:30pm
- Tales of the Cocktails! New Orleans Historical Spirits & Food** with Linda Franzo **\$35.00**  
1:00pm or 3:30pm
- Creatively Dressing Your Vinegars and Oils** with Billi Parus **\$35.00**  
1:00pm or 3:30pm
- Creating Herbal Extracts: Something for Everyone** with Gayle Engels **\$35.00**  
1:00pm or 3:30pm

**Friday Presenters' Dinner** (optional and space is limited) **\$44.36\***  
-Full buffet dinner with salad, entrée, side dishes, dessert, wine, coffee, tea and water.  
-Please let our office know if you have any dietary restrictions.

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 PayPal, credit card or by a check payable to The James Dick Foundation.

\* - price includes tax and service fee