



PIONEER PATHS

Newsletter of the Herb Society of America
Pioneer Unit

December 2013

Volume 21, Number 4

November 27 to
December 5

Chanukah

—

December 17
Long Nights Full
Moon

—

December 21
Winter Solstice

—

December 25
Yule

—



MONTHLY UNIT MEETING

Date: December 12, 2013

Time: 9:30 a.m. Meet and Greet (lower stone chapel)
10:00 a.m. Program followed by Meeting (upper wooden chapel)

Location: Festival Hill
Round Top

Directions: Exit Highway 290 at Texas 237 (Round Top exit).
Travel south on 237. Turn right on Jaster Road and
left into the parking lot. Drive past the concert hall to the
chapels.

Program: Artemisia

Speaker: Henry Flowers

Hosts: Georgia and Bob Sowers, Susan Lake, and Sara Parker

Lunch: Dutch Treat Lunch at Menke House, Festival Hill

Book Club: [The Gardener's Year](#) by Karel Capek



Message from the Chair

Hello, Everyone!

I am writing this on Thanksgiving evening. I had hoped to get this newsletter out the day before Thanksgiving to give lots of notice about the pending vote on the proposed change to the bylaws. [See detailed information elsewhere in this newsletter.] Then I grew too tired to complete the newsletter so I hoped for early Thursday morning. However, my cooking took longer than I had anticipated. Now that we have grandchildren with allergies — to any additives, preservatives, food dyes — cooking has become more of a challenge. We have to start everything from scratch — and I mean from the basics. If we want pizza, we have to make cheese with unpasteurized milk then make the dough and the sauce; to make bread dressing, we have to make the white bread or the corn bread first. I have learned to read all labels and to pay attention to what we all eat, which is a good thing.

I hope that you were able to spend your Thanksgiving with those you love. Doug and I were fortunate to be with all three of our sons and their families and my precious mother-in-law. I realize how lucky that makes me, and I am truly thankful.

I am thankful, too, to be part of the Pioneer Unit and the Herb Society of America. This organization has enriched my life. I am pleased to share some time with all of you every month and to work with you on projects and events. I hope that everyone is working on something for Thyme Well Spent, because the Forum will be here before we know it now that we are sliding into December!

December is a time of festivity for many of us, with religious holidays, the solstice, the Long Nights Full Moon, and the end of the year. This is a time that reminds us of traditions, of endings (the darkness of the longest night, the end of the year), and also of beginnings as we start a new year with the days growing longer. To repeat my wish to you from last year: I hope that you have the opportunity to spend meaningful time with family and friends and that you experience the peaceful places, tranquil moments, and the quiet thoughts that nourish.

Linda L. Rowlett
Pioneer Unit Chair



FROM THE PROGRAMS CHAIR

A tragic and triumphant voyage was experienced by all at the November gathering of our Pioneer Unit. The "edutainer" and remarkable Mary Mann was once again with us to share one of her 52, and growing, repertoire of characters. We were transported on an informative and vivid sail on the Mayflower with Elizabeth Endicott as our host. Thank you again to Mary for a remarkable presentation.

Our December 12, 2013, meeting will be held at Festival Hill. We will welcome Henry Flowers who will educate us on the many uses and the beauty of "Artemisia."

We will have our Christmas Luncheon after Henry's presentation and our short meeting. You must have prepaid (\$20) and arranged reservations for the luncheon at the November meeting or by mail with your check, made out to HSA Pioneer Unit, by the deadline of December 6, 2013. Please mail them to my home address.

We must give the Menke House chefs our final number of luncheon guests by December 6.

Happy Holidays!
Diana Reed
Program Chair



December Birthdays

December 2 — Lynn Ehler
December 8 — Dolores Rowlett
December 13 — Cathy Comiskey
December 19 — Linda Rowlett
December 31 — Gwen Barclay



MINUTES OF UNIT MEETING
HERB SOCIETY OF AMERICA
PIONEER UNIT
NOVEMBER 14, 2013

Linda Rowlett, Chair, opened the meeting.

Georgia Sowers, Membership, introduced visitors Sherry Peck, Phoebe Lake, Mary Sockwell, and Cordell Levien.

Diana Reed, Programs, introduced Mary Margaret Mann, who provided an interesting, entertaining, and moving presentation of "Elizabeth Endicott – A Pilgrim's Story." Following the program, Diana thanked the hostesses and reminded members that anyone wishing to attend the December 12th Christmas lunch should sign up and send \$20 per attendee to her by December 6. Henry Flowers will be providing a program on "Artemisia."

Linda called for announcements.

Henry Flowers, Gardens, passed along thanks (from Verena Aeschbacher) to all who signed up to help with the BISD elementary programs in the Sensory Garden. He also made a request for participation from male members, as many of the kids have limited access to male role models in their lives.

Henry announced that the HSA calendars are out and that there are two sizes this year (regular and purse size). As before, if we order as a group, a significant discount is available. Please contact Henry for more information.

Henry referred members to the November PU newsletter herb-of-the-month, Salvia (*will save you*). Sage was an important herb for Madalene Hill and Henry recognized her 100th birthday (November 7). Madalene served as HSA president from 1986-1988; co-founded the Herb Society of America, South Texas Unit; later became a founding member of the Pioneer Unit; and was integral to expansion of the gardens at Festival Hill. The South Texas Unit will be offering a special program next Wednesday at 7 p.m., at the Judson Robinson Center in Houston. Attendees then sang Happy Birthday honoring Madalene's 100th birthday.

Carolyn Thomas, Past Chairman, reported one space still available for the Pelargonium workshop next Monday. A jelly workshop will held the 2nd weekend in January, depending on Kay Von Minden's schedule. A tea workshop will likely be held in February.

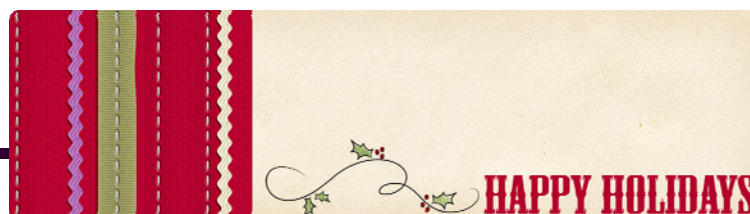
June Smith, Book Club, indicated that members attending the meeting today will decide books for the upcoming year.

Susan Lake, Communications, reported that directory information will be available on the PU website and is protected by a general password. This will provide members with the most recent contact information (i.e., the Yearbook) and will be available under the member information tab.

Linda reminded members that the Board has proposed a change to the PU bylaws regarding the garden requirements for prospective new members and that the change will be outlined in the December newsletter for member consideration.

The meeting was then adjourned.

Respectfully submitted,
Karen Cornwell
Secretary



October 23, 2013 PIONEER UNIT BOARD MEETING held at Menke House, Festival Hill, Round Top, TX

Attendees: Linda L. Rowlett, Georgia Sowers, Janie S. Plummer, Karen Cornwell, Lynn Ehler, Ginger Heath, Henry Flowers, Susan Lake, Carla Lessard, and Carolyn Thomas.

Membership Report - Georgia Sowers reported the addition of two new members this year. Initiating a "volunteer-of-the-month" was discussed and the suggestion to publish in the newsletter accepted.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to ratify their previous decision to accept Beverly Green and Cindy Nash as Pioneer Unit members.

Treasurer's Report - Janie Plummer provided a summary of Pioneer Unit bank balances and income/expenses for the quarter ending September 30, 2013.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to add a line item to the budget for a yearly \$100 contribution to the Scholarship Savings Account.

Education/Special Events – Ginger Heath requested input for future planning. Workshops being planned are: two vinegar workshops prior to Forum (making/bottling); wreath-making workshop sometime in January but timing is still open; a January canning workshop; a potential culinary workshop in April or May (for at least 10).

Motion: Upon a motion duly made and seconded, the Board voted unanimously to pursue the arrangements for having Billi Parus present to PU at the October 2014 meeting.

Gardens – Henry Flowers reported that the Sensory Garden is looking good and that he has plans to redo the letters on the Alpha Walk (another workshop).

Past Chair – The Nominating Committee is composed of Carolyn Thomas, Carla Lessard, and Kay Scanapico, and will be meeting in January to begin efforts to fill the executive Board positions.

Old Business

Use of credit card for Forum Sales

The possibility of accepting credit cards at the plant sale was explored. Planning will move forward.

Library for Book Club books

The issue about where to store and/or what to do with used Book Club books was again raised.

Motion: Upon a motion duly made and seconded, the Board voted unanimously that books purchased with book club funds/budget will be sold yearly at the scholarship table.

New Business

Consideration of posting Yearbook online (password protection)

Following a short discussion, it was determined that a single password would be an ideal solution for maintaining the most recent membership information available, with a measure of protection considered adequate.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to post yearbook information on the PU website using single password protection.

Memorial for Mary Versfelt and Virginia Wehrung After discussion, PU determined to either provide funds for a tree planting or provide a \$100 donation to HSA in Mary's name, depending on family preference.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to purchase and install a bench by the rosemary, as a memorial to Virginia Wehrung's many contributions to PU.

Consideration of change in membership requirements

PU Bylaws, for new member requirements, were discussed and changes proposed.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to change the wording in Bylaws Article III – Membership, Item 3, Section A. (1) to read: "Prospective members can submit an application after attending three monthly meetings as a guest and attending Unit-sponsored garden workday[s] with [for] a minimum of three [two] hours participation [at each of the unit's gardens]. These meetings must fall within a period of twelve consecutive months."

Respectfully submitted,
Karen Cornwell, Secretary

MEMBERSHIP INFORMATION

We enjoyed a fabulous meeting in November, with two of Euphanel Goad's friends in attendance, Mary Sockwell from Houston and Sherry Peck from LaGrange. We also enjoyed meeting and visiting with Phoebe Lake from Cypress, who is Diana Reed's friend. And Cordell Levien, our departed Corine's husband, decided to come on down and join us for our Thanksgiving meeting and lunch and got to visit with many friends. Affiliate members Mary Doebbeling, Joan Jordan, and Marijane Lipscomb attended, and we're always happy to see them.

Our Unit also welcomed newest active member Betty Pior, brought to us by Kay Scanapico. Betty's husband is Gary, and address is 1170 Jaster Rd, PO Box 209, Round Top Texas 78954-0209, phone 979-249-5504 and cell 281-610-3221, email bpior@cvctx.com, and her birthday is October 27. Her contact information will be in next print of our Yearbook in 2014 and you may add this info to your current copy. With advanced technology, she is already listed in the online version of our yearbook at our website, www.herbsocietypioneer.org!

For information or questions about membership, you may email me at gzsowers@att.net or phone 979-836-8228. I'll be happy to help you, and any of our members can usually guide you as well. Thank you and enjoy the beautiful fall!

Herbally,
Georgia Sowers
Membership Chair

PROPOSED CHANGE TO THE PIONEER UNIT BYLAWS

Your Board of Directors has proposed a change to the Bylaws of the Pioneer Unit. For information about the Board meeting and the discussion, see Karen Cornwell's informative summary of the Board meeting on page 5 of this newsletter. The Board wants new members to be introduced to all gardens sponsored by our Unit. At present, we sponsor the gardens at Festival Hill and the Sensory Garden at Brenham Elementary School. With the proposed change in the Bylaws, prospective new members would have to work at all Unit-sponsored gardens before they could apply for membership. The new language would read as follows:

Article III – Membership, Item 3, Section A. (1): "Prospective members can submit an application after attending three monthly meetings as a guest and attending Unit -sponsored garden workday[s] for a minimum of two hours participation at each of the Unit's gardens. These meetings must fall within a period of twelve consecutive months." [see page 24 in your Yearbook for the current language.]

Outdoor Learning Sharing our Sensory Garden with the Children

It was the most uplifting and rewarding experience to introduce the children to our beautiful garden. Thank you so very much to all who volunteered and shared their knowledge of plants with touching, gently rubbing, smelling, looking for unexpected wonders and finding seeds inside the fruits! These children bring so much enthusiasm, interest, and joy as they visit the garden. It is the greatest pleasure to be with them. And the attractions were not only the plants, because the 3 Billy Goats Gruff across the bridge and the big Spider in the Gazebo were not to be missed. There were even real spiders!

Returning from the Garden, one teacher asked her class about this experience, and all agreed this was the best field trip ever! It was the Kindergarten and 1st grade classes that were scheduled in this outdoor learning program. Besides the Sensory Garden, they visited the Butterfly Garden and the Nature Walk. The day I did not have enough volunteers, some Master Naturalists joined me. In the four days of this program, we experienced just about every type of weather possible, from cold to warm and sunny to rain. Natalie James did a great job coordinating the schools with our tours.

Again, thank you very much for all your participation. The greatest appreciation comes from the children, where we planted the seeds of joy in nature!

Verena Aeschbacher
Volunteer Garden Coordinator



VOLUNTEER OF THE MONTH

The Board members made many different nominations for Volunteer of the Month for November. Having so many people doing so much good work for our Unit is a wonderful thing — but it does make choosing one volunteer for the month a difficult task. Certainly everyone who worked at the Sensory Garden for November deserves recognition. We join Verena in thanking you. Those of us who were not able to participate especially appreciate those of you who stepped up and represented our Unit. For November, we have to give special recognition to Verena Aeschbacher who coordinated all of the workers and worked with Natalie James to make the students' field trips events to be remembered.

Thank you, Verena, for your enthusiasm and your coordination of our efforts!

The HSA Pioneer Unit Botany Study Group

Pinyon Pine—*Pinus edulis*

Botanical Name/Etymology: *Pinus edulis* Englum (Colorado pinyon was described by [George Engelmann](#) in 1848 from collections made near [Santa Fe, New Mexico](#) on [Alexander William Doniphan's](#) expedition to northern Mexico in 1846.

Family Name: Pinaceae

Common Name(s): Colorado pinyon pine, nut pine, two needled pine, Rocky Mountain Pine, piñon (other pinyons are *P. monophylla*, *P. cembroides*)

Growth Habit: Pinyon often grows as a low, bushy tree, 40 to 50 feet with an irregularly rounded, spreading crown. The branchlets are orange during the first and second year of growth then become light gray, brown or reddish tinged. The rigid triangular stout needles grow in clusters of two or sometimes three. Each woody average egg-shaped cone contains 10 to 20 soft-shelled seeds. Colorado pinyon is slow-growing taking about 25 years to bear nuts and produces them up to 300 years - a long-lived tree. It can survive more than 500 years and may reach 800 to 1,000 years of age.

Growth (Cultural) Requirements: Semi-arid and semi-desert areas and in alkaline soils at elevations of 4,000 to 8,000. Grows in New Mexico (state tree since 1948), Arizona, Colorado, Utah primarily but also Oklahoma, Trans-Pecos Texas (Guadalupe and Glass Mountains), Southern Wyoming and California.

Propagation: Seeds (best to buy a small tree)

Folklore and History: Indians used the charcoal wrapped in wet cloth as a throat compress for laryngitis. California Indians chewed the gum or resin for sore throat. They used heated resin to bring boils to a head and to treat sores, insect bites, swellings, and cuts. Hot resin smeared on a warmed cloth was used as a poultice to treat muscular pain, soreness and pneumonia. Spanish New Mexicans boil needles in water, mix liquid with brown sugar and drink it as a remedy for syphilis. Indians called the pinyon "starvation nut" since they often became the staple food when crops were scarce. Archeologists often find evidence of the pinyon in excavations of pueblos and cliff dwelling ruins. Pinyon pitch used for waterproofing of baskets and clay water bottles.

Chemistry: Too numerous to mention, none found specific to pinyon.

Plant Part Used: The edible seeds (pine nuts), needles, resin, wood, and as Christmas trees

Ecologic status: Although most pines are abundant, the *Pinus edulis* is slow-growing and being overcut in the Four Corners area for sweet-smelling firewood. Five hundred year old trees are being chained-sawed and dismembered. This and several other *Pinus* are on the endangered watch list in California. It is marginal in some of New Mexico.

Time of Harvest: Nuts in fall when ripe; needles as needed; wood as needed for charcoal in fall; resin as available.

GRAS: Generally regarded as safe-yes

Culinary Uses: Pine nuts - raw or cooked. Oily, with an agreeable almond-like flavor, they are often used in sweetmeats, pastries, etc. The pitch obtained from the trunk is allowed to harden and is then used as a chewing gum. Needles make a pleasant tasting tea. The nuts have become popular as health food (high in protein) and are sold under the name of "pignolia nutt."

Medicinal Uses: Pine needle tea as mild diuretic and expectorant. Inner bark boiled for tea, sweetened with honey is even stronger as expectorant, useful after the feverish, infectious stage of a chest cold has passed. Pitch is most specific: chew and swallow a piece the size of a currant. This will be followed by strong, fruitful expectoration and general softening of bronchial mucus. Pitch is also valuable in lower urinary tract disinfectant but would be inappropriate to use when kidney inflammation is present. Pitch is warmed over stove and mixed with butter or fat, applied to splinters, glass and other skin invaders.

Other Uses: Firewood, building materials, incense, and fence posts

Bibliography: plants.usda.gov; [A Guide to the Medicinal Plants of the United States](#), 1973, Arnold and Connie Kochmal, NY Times book; Moore, Michael, 2003 [Medicinal Plants of the Mountain West](#), Santa Fe, NM: Museum of New Mexico Press



It is the policy of The Herb Society of America not to advise or recommend herbs for medicinal or health use. This information is intended for educational purposes only and should not be considered as a recommendation or an endorsement of any particular medical or health treatment.

Herb of December – Rosemary



If I were to have to choose one herb from amongst the many wonderful ones available, I would have to choose rosemary. Why rosemary you say? For many reasons: I love its scent, taste, and beauty; it is useful in almost all types of foods; it is great for a variety of floral arrangements; it has a wonderful history; and it is a wonderful landscape plant. Does any other herb compare in that regard? If you think of one, let me know.

Rosemary is an evergreen woody perennial which is a member of the mint family (Lamiaceae). It is native to the Mediterranean coast—most notably to the north and western regions. It is fairly drought tolerant and notably heat tolerant. Two main growth forms exist—upright and prostrate. Flowers are fairly small and have the typical flower

form of the family. They are most commonly a shade of blue, but are also found in white and pink-flowered forms. At Festival Hill we have found that flowering tends to occur following periods of rainfall. Thus we get most flowering in the winter when we have much of our rain. Generally prostrate varieties flower more than upright ones and some varieties rarely flower at all. Leaves are long and thin (often referred to as needles) and have a gently serrated edge with a tendency to curl under. Leaves of many varieties are silver underneath. The high levels of aromatic essential oils tend to deter pests—especially deer.

The genus name *Rosmarinus* comes from the Latin *ros*, meaning "dew" and *marinus*, meaning "sea," which is a reference to the fact that in the wild this plant is often found growing in rocky cliffs above the coast, with a main source of liquid sustenance coming from the sea spray. Its specific epithet is *officinalis*, referring to the fact that this plant was a common medicinal plant utilized in medieval apothecaries. Only one other species in the genus is believed to exist (*Rosmarinus eriocalix*), but some botanists argue that it is merely a prostrate variety of *R. officinalis*. Perhaps genetic testing will one day tell us the verdict in that regard.

Rosemary has long been valued for its many virtues. It is said that while Mary and Joseph fled into Egypt with the infant Jesus that Mary draped her blue cloak upon a rosemary bush to dry and that the flowers of the plant turned that color in honor. This is an interesting story, but an even more interesting fact is that rosemary is never mentioned in the Bible. Many also suppose that rosemary was named as "Mary's rose," but I've already told you the real origin of the name. Shakespeare seemed to love rosemary as he mentioned it many times in his works—with Ophelia's speech in Hamlet possibly the most noted:

'There's rosemary, that's for remembrance. Pray you, love, remember.'

And why the association with remembrance? For a variety of reasons. The oil of rosemary has been shown to be stimulating when inhaled and can enhance the mental faculties. Even early Greeks and Romans knew this and would often keep rosemary branches at hand to inhale as a means to keep them awake and to improve memory. Rosemary oil also tends to linger on the body or clothes and thus if you work with it, its memory will physically follow you around. As a result rosemary is the herb of remembrance in the language of herbs and is commonly used in both wedding arrangements (to help remember the day) and in funeral arrangements and ceremonies—in many cultures sprigs of rosemary are tossed by mourners into the graves in remembrance.

Rosemary loves sun and good drainage and will thrive even in poor soils. It will not tolerate wet roots for long periods and if put in too much shade it will be leggy and weak in growth. It is normally not attacked by many predators, but spidermites and caterpillars can occasionally be problems. Due to its high oil content and strong aroma, it is resistant to deer.

At Festival Hill we have over 90 varieties of rosemary in a variety of growth habits from very upright to very low and trailing and also with various flower colors. Most flowers on rosemary are blue, but you occasionally find some with pink or white flowers. Our favorite culinary varieties are 'Arp', 'Hill Hardy', 'Gorizia', 'Barbecue', 'Tuscan Blue', 'Salem', and 'Spice Islands'. Grow and use rosemary and I'm sure that you will come to cherish it too.

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Henry Flowers, Pioneer Unit Garden Chairman

Boursin Cheese

Boursin (bore-SAN) is French and simply means herbed cream cheese. In the following recipe, measure herbs after chopping.

8 oz. cream cheese, at room temperature	1 Tbsp. fresh parsley, finely chopped
1 Tbsp. fresh lemon juice	1 Tbsp. chives, finely chopped (I use garlic chives)
1 clove garlic, finely minced	*2 Tablespoons mixed herbs, finely chopped
½ tsp. Worcestershire sauce	Salt and white pepper to taste (if desired)
½ tsp. dry mustard	

In a bowl fluff the cream cheese with an electric mixer. Add the lemon juice, garlic, Worcestershire sauce, and mustard and mix well. Using a wooden spoon gently stir in the chopped herbs until well combined, cover and refrigerate. Bring to room temperature when ready to serve. Makes slightly more than one cup.

*-I used 1 tsp. each of basil, marjoram, oregano (Italian), rosemary, sage, and thyme.

- Billi Parus says that a mixture of basil, dill, oregano, and thyme gives a taste more similar to that of the Boursin cheese commonly found at grocery stores.

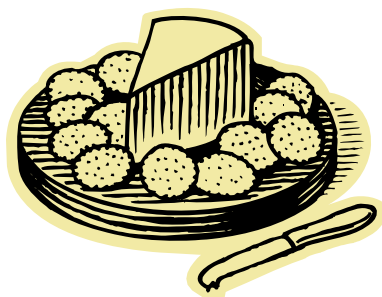
- Marge Clarke, author of It's About Thyme, prefers to use at least four different herbs and usually chooses from rosemary, dill, thyme, oregano, marjoram, summer savory, basil, and sage.

- Madalene and Gwen's version, Hilltop's Boursin Cheese, adds butter to the cream cheese (a 1:2 ratio) and includes marjoram, basil, and thyme for the herb blend. Their recipe is found in Southern Herb Growing.

It is not necessary to use exactly these herbs (but I would say that parsley and chives are the most critical). If one is out of season then you can simply delete it or add a different herb in its place. Feel free as well to modify the amounts to suit your taste. Dried herbs (in about 1/3 of the amount) can be substituted, but are often not as satisfactory – especially in the case of parsley, chives, and basil.

The original recipe says to use an electric mixer and wooden spoon for the blending. Sometimes I'm lazy and dump all the ingredients together into a food processor and blend it that way and it works out just fine. This recipe can easily be made ahead of time and is best when its flavors are allowed to meld – at least overnight. If well-wrapped, it can also be frozen. The recipe is also easily doubled or tripled for larger batches.

Enjoy!
Henry Flowers



The Book Club



The Garden of Evening Mists By Tan Twan Eng

I'll bet you didn't know that Japanese warplanes attacked the Malaysian peninsula 15 minutes before Pearl Harbor. Or that the jungles of Malaysia were honeycombed with Japanese prison camps – camps where the starving slave laborers were forced to dig caves as repositories for the stolen gold and other treasures that were in hidden storage awaiting the war's end. Or that the more attractive female prisoners were used as comfort women.

In spite of those truths, don't be misled into thinking that the book is a war story. It is not. It is a garden story implanted with human emotions with the events of the war as backdrop.

In this unforgettable novel, Tan manages to intertwine the redemptive power of storytelling with the elusive search for truth, all the while juxtaposing Japan's famously inhumane cruelty with glorious moments of Japanese art and philosophy. His is a challenging balancing act and he succeeds brilliantly.

Beauty and sorrow intermingle as the story unfolds as told by Yung Ling Teo, a Girton-educated retired judge in independent Malaysia, born in 1923 and brought up among the local colonial elite ("the King's Chinese") of the island Penang off the Malay peninsula, where the author was born.

Tan's fictional garden moves between three levels, which never quite coincide. In the present – given the chronology the late 1980s – Yung Ling writes her memoirs before the aplastic dementia that has begun to afflict her reduces language and memory to a trackless jungle.

With a setting among the tea plantations of the highlands of Malaysia, Tan writes with elegant clarity and poetic grace of the turbulent years of the brutal Japanese invasion of the 1950s, the ensuing bloody raids of the ethnic Chinese communist guerillas on the locals and the efforts of the narrator, the scarred Yung Ling, to create a Japanese garden in memory of her beloved sister Yung Hong who died in the brutal Japanese jungle prison camp of which Ling is the sole survivor.

Earlier, in the 1940s, as a rebellious young prosecutor, furious that the overstretched forces of the British rulers of Malaysia have done so little to help victims of Japanese war crimes as the Brits prepare to lower the flag, resentment triggered Yung Ling's flight to the highlands to learn garden design from the shape-shifting Japanese Aritomo.

Once there, she seeks out Aritomo, the self-exiled former head gardener to the Emperor of Japan, to create a second garden at Yugiri, the only Japanese garden in Malaysia. He refuses, but relents only to accept Yung Ling as an apprentice so that she herself can create a memorial garden in the Japanese tradition. "Every aspect of gardening is a form of deception," Aritomo tells her as he explains the minimalist discipline of Japanese gardening, its dependence on simplicity and borrowed scenery.

This is the story of that garden, those who envisioned it and the haunting philosophies behind their efforts.

Tan Twan Eng lived in various places in Malaysia as a child. He currently divides his time between Kuala Lumpur in Malaysia and Cape Town, South Africa. He has a first dan ranking in aikido and worked as a lawyer before becoming a writer. His debut novel, *The Gift of Rain*, was shortlisted for the 2007 Man Booker Prize and has been translated into several languages. *The Garden of Evening Mists* also was nominated for the Man Booker prize of 2012 and has been translated into several languages.

Review by June Smith

WORKSHOPS AND SUCH

Reminder: It is the policy of the Pioneer Unit that active members have first opportunity to sign up for workshops. If all active members who wish to participate have been accepted into the workshop, then any available spaces may be filled with affiliate members.



TWSS is having a jelly making workshop, at St. John's United Church of Christ in Burton, January 14th. Wear comfortable shoes: we will be standing a lot. Bring your lunch and something to drink. We usually work 8:30 a.m. till 2 p.m.

There are two spaces available. If you are interested, contact Carla Lessard. carlalessard@gmail.com or 979-289-5509

A wreath-making workshop will be scheduled in late January/early February, depending on the date of the rough pruning of the grape vines at Paradox House Vineyard. Watch the newsletter and the listserv for dates.



Linda L. Rowlett
281-757-1988

Yearbook Updates: Our yearbook is now online and is being kept current by our ever faithful Georgia Sowers. With the online version, you'll be able to find contact information for new members as they join. And if your desk is like mine (which means it eats yearbooks), you now always have access to information in the yearbook. Never fear, however. Only members have access because it's password protected. If you want to see it, go to the link below and click on the image of the yearbook. The password has been sent to you by email. If you didn't get it or have lost it, email Susan Lake at gardener@susanlake.net.

www.herbsocietypioneer.org/category/yearbook/

Without a link, you can also just go to the website herbsocietypioneer.org and look for the membership tab. It's in the dropdown list.

Susan Lake, Communications Chair

Field Trip Questionnaire: How far would you go to participate on a field trip with Pioneer Unit members? Go to the Pioneer Unit website and take the short (one question!) survey to make your thoughts known to the Board. Visit the website herbsocietypioneer.org and then click on Member Survey at the top of the page.

December 2013

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 FH Workday 8:30 to noon	4	5 FH Workday 8:30 to noon	6	7
8	9	10 FH Workday 8:30 to noon	11	12 Pioneer Unit Meeting	13	14 Christmas at Winedale
15	16	17 FH Workday 8:30 to noon	18	19 FH Workday 8:30 to noon	20 Newsletter Deadline	21
22	23	24	25 Yule	26 FH Workday 8:30 to noon	27	28
29	30	31 Happy New Year!			BSG = Botany Study Group	FH = Festival Hill SG = Sensory Garden

January 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group	FH = Festival Hill SG = Sensory Garden		1 New Year's Day	2 FH Workday 8:30 to noon	3	4
5	6	7 FH Workday 8:30 to noon	8	9 Pioneer Unit Meeting	10	11
12	13	14 FH Workday 8:30 to noon Jelly Workshop	15	16 FH Workday 8:30 to noon	17	18
19	20	21 FH Workday 8:30 to noon	22 PU Board Meeting	23 FH Workday 8:30 to noon	24	25
26	27 Newsletter Deadline	28 FH Workday 8:30 to noon	29	30 FH Workday 8:30 to noon	31	



PIONEER PATHS

Volume 21, Number 4

Editor: Linda L. Rowlett, Ph.D.

Pioneer Paths is a publication of The Herb Society of America, Pioneer Unit. Nonmember subscriptions are available for \$10.00 per year.

The Mission Statement of The Herb Society of America: "To promote the knowledge, use, and delight of herbs through educational programs, research, and sharing the experience of its members with the community."

Chair—Linda L. Rowlett

Secretary—Karen Cornwell

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