



PIONEER PATHS

Newsletter of the Herb Society of America
Pioneer Unit

May 2013

Volume 20, Number 9

May 1
May Day

—
May 5
Cinco de Mayo

—
May 12
Mothers' Day



May 25
Corn Planting
Full Moon

—
May 27
Memorial Day

MONTHLY UNIT MEETING

Date: May 9, 2013

Time: 9:30 a.m. Meet and Greet
10:00 a.m. Presentation and Meeting

Location: St. John's UCC
516 North Colorado Street
Burton, Texas

Directions: Take Highway 290 west from Brenham to Texas 125
Spur West (East Mulberry Street). Head north to North
Colorado Street. The church is at 516 North Colorado.

Program: Wicked Plants

Speaker: Marian Buchanan

Angel: Kay Scanapico

Hosts: Johanna Hoiseth, Lois Sutton, Cynthia Mueller,
Ginger Hoffmaster, and Georgetta Welch

Lunch: Anything Goes

Book Club: Wicked Plants by Amy Stewart and Widow's Tears by
Susan Wittig Albert



MESSAGE FROM THE CHAIR

Hello, Everybody!

I hope that this newsletter finds all of you enjoying a respite from The Forum and enjoying the ups and downs of our weather. A freeze at our vineyard on April 20 was a stunning occurrence, but we are recovering, and I am starting to get my vegetable garden and herb garden in shape as well. We are having a wedding at the vineyard in September, so I need to get everything looking good — and then keep it that way.

It is membership renewal time. Your Board continues to wrestle with membership concerns. As you know, we have only two classes of membership: Active and Affiliate. For obvious reasons, we would love for all of our Active members to remain in the Active category. We need a large group of active members to keep the Pioneer Unit functioning, particularly regarding the Herbal Forum and the upkeep of the gardens that we sponsor. On the other hand, we understand that sometimes a commitment of 20 volunteer hours is more than some members can handle. We ask that you let us know why you need a change to Affiliate membership status and that you let us know how you plan to stay involved with the Pioneer Unit. To that end, we added several questions to the renewal form. We appreciate your desires to remain a part of the Pioneer Unit even if you must scale back your commitment.

Of course, we realize that some of our Affiliate members are active members of other units. We are honored that you wish to affiliate with us while maintaining active membership in another group, and we value the contributions that you make to our organization.

We value our Active members as well, and I hope we make you feel that you are valued members of the Pioneer Unit. I know that I appreciate all of our members, Active and Affiliate, and I am in awe at how much all of you do to keep the Pioneer Unit the vital organization that it is.

This past Tuesday, for the first time in a long time, I managed about 90 minutes of weeding at Festival Hill. What a beautiful place! Somehow 90 minutes in some place other than my own garden seemed more peaceful and less stressful. Perhaps the reason is that I was not responsible for the garden and for getting the whole job done. I have all of you to share in the responsibility, and we all work together to do what we can. Thank you to all of you for doing what you can, and even more.

Have a wonderful May!
Linda L. Rowlett
Pioneer Unit Chair



From the Program Chairman

Everyone enjoyed visiting with Susan Wittig Albert. It was entertaining, as well as educational, to hear her share her knowledge of herbs. Knowledge of the history behind many of the herbs we often use will have us really thinking about them as we utilize them! Susan graciously signed copies of her newest book Widow's Tears for any Pioneer Unit member wishing to purchase one. Our Pioneer Unit, Round Top, Royers, and many local events are mentioned in this fun story. It was a great Thursday morning!

Our next meeting will be at St. John's UCC in Burton. Marian Buchanan will speak to us about "Wicked Plants." Sounds interesting already!!

Diana Reed
Program Chairman

FIELD DAY AT THE SENSORY GARDEN

The Field Day in April was organized by the Science Department of the Elementary Schools. Six bus-loads of third graders, about 120 - 140 children, enjoyed and learned in our Garden and six other stations, manned by Master Naturalists, the Garden Club, a bee keeper, a station on recycling, and more. Our garden was the first stop, and besides the three Billy Goats, the children were fascinated by the smells, the tastes, the noises, the touch, and the colors of the plants. With enough volunteers the classes can be divided into small groups, so we can give each child truly personal attention. This is certainly the most important aspect of this Garden: that we can share our enthusiasm and expertise and leave lasting memories about the wonders and beauty of nature in a child. Surely we all have such unforgettable memories that helped us!

When you see a child's eyes light up when recognizing something new, like the fragrance of lavender or the taste of oregano, this is the most rewarding moment in the Garden. So please, at the next opportunity, come and share your joys in the Sensory Garden with a child! Thank you very much to the volunteers who participated, Mary Reeves and Johanna Hoiseth: your work is truly appreciated.

Verena Aeschbacher, Sensory Garden Coordinator.

MINUTES OF UNIT MEETING
HERB SOCIETY OF AMERICA
PIONEER UNIT
April 11, 2013

Linda Rowlett, Chair, opened the meeting. Georgia Sowers, Membership, introduced visitors Denise Nelson, Gloria Cabrera and John Hunter, Jane Press, Sara Duke, Betty Kent, and Beverly Green. Georgia also introduced the Pioneer Unit's newest member, Kathy LeBlanc, noting that she had already been very helpful at Forum.

Diana Reed, Programs, introduced Susan Wittig Albert, who provided members with an informative presentation about the Language of Flowers. Her discussion featured her most recent book, Widow's Tears.

Linda then read from a note from Crissy Moore, Curator of the National Herb Garden, thanking the Pioneer Unit for hospitality during the Forum.

Janie Plummer, Treasurer, summarized current income and expense information from the Plant Sale and TWSS. Janie noted that there will be adjustments, but as of March 31, the net income figure is \$17,000 (prior to general expenses).

Henry Flowers, Ways and Means/Gardens, reported that the Forum was a success. He said that presenters complimented volunteer helpers and participants were appreciative of the quality of presentations. He also passed along information about remaining unsold plants. Henry offered all members an opportunity to go to Festival Hill after the meeting to choose plants worth up to \$25 retail at no cost and to purchase others at about half price, a member benefit.

Henry also said that Festival Hill was looking good and that we would be working on spring planting and weeding on upcoming workdays. The move out of the Greenhouse has yet to be scheduled, a good thing due to the recent cold spell. There will be a workday at the Sensory Garden this Saturday, he added.

Verena Aeschbacher passed along information about positive responses to the recent field day at Brenham Elementary. Approximately 200-225 children enjoyed the garden and several presentation tables, which included bee-keeping information. The bees were highly interesting, but the three billy goats remain star attractions, she said. She underlined the importance of volunteers for a very successful education experience and invited membership to join in the fun - sharing plant memories with future generations.

Next, Linda introduced Gloria Cabrera as the Pioneer Unit's district delegate to HSA. Gloria informed everyone about the District Gathering, which will be held in downtown Huntsville, September 27-28.

Diana then thanked today's meeting coordinator/hosts for their efforts. She reminded membership that the May meeting topic will be "Wicked Plants" and the meeting will be held at the St. John's UCC in Burton, Texas. Diane then began awarding several door prizes from the Thyme Well Spent Shop (TWSS).

The meeting was then adjourned for lunch.
Respectfully submitted,
Karen Cornwell, Secretary

April 2, 2013, PIONEER UNIT BOARD MEETING
held at 25521 Plantation Lake Court, Hempstead, Texas

Attendees: Linda L. Rowlett, Diana Reed, Georgia Sowers, Janie S. Plummer, Karen Cornwell, Lynn Ehler, Ginger Heath, Henry Flowers, June Smith, and Carolyn Thomas.

Programs Report – Diana Reed said that a committee will meet in May to discuss the 2013-2014 program schedule. She will be sending out a meeting announcement via the PU listserv soon.

Membership Report – Georgia Sowers reported that a poll of Board members approved new members Pam Traylor (new since January 2013) and Kathy LeBlanc (last active in 2007).

Motion: Upon a motion duly made and seconded, the Board ratified the decision to approve Pam Traylor and Kathy LeBlanc as active members.

Treasurer's Report – Janie Plummer reported that TWSS and Gazebo income was less this year but the weather might have affected outcome. Income and expense numbers will be provided at the PU meeting.

Committee Report: Education/Special Events – Ginger Heath reported that the BBQ and presentation after the plant sale was an informative event that provided a unique opportunity for members. No-show registrants may have implications for planning of future free events. Catering costs for this event were greater than was justified by the level of actual participation. Potential event sites continue to be explored.

Gardens – Henry Flowers reported only one helper the Saturday before Easter, but he noted that the Sensory Gardens were cleaned up and ready for the Brenham Elementary field day. He had lots of help for Festival Hill pre-Forum cleanup. He received several comments, from Forum attendees, about how nice the gardens looked.

Communications – June Smith said she has been documenting contacts and publication schedules. A New York Times article about Forum was shared and adding other publications was discussed.

Ways and Means -- Henry noted that the purchase of plants went above budget due to the cost of fruit trees and that the Tuesday-after-Forum membership sale pulled in an additional \$1,000. The next sale is planned for March 21-22.

Other Business:

Plant Sale: Concerns were voiced about the shortage of volunteers for Forum set up, especially prior to the plant sale opening. The new Plant Sale Chair, Sue Edmundson's replacement, will have big shoes to fill. The TWSS Hospitality Table was seen as more of a distraction and not cost effective (e.g., use of volunteer time). Other plant sale discussions included the need for: 1) more oversight of the plant holding area, 2) enhanced information about plant prices, and 3) potential for credit card sales.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to discontinue the Hospitality Table and have only drinks available.

Affiliate Membership: Approval of all membership requests remain Board responsibility. While membership has many benefits, members are asked to give back to the Unit through their various volunteer contributions.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to 1) review affiliate status yearly, 2) revise the membership approval form to reflect the plans for returning value, and 3) maintain current affiliate fees and standby status for special events.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to approve an expenditure of \$200 for a ½ page ad in *The Herbarist*.

Karen S. Cornwell, Secretary

MEMBERSHIP INFORMATION

At our April meeting, we welcomed a large group of visitors and affiliate members. Gloria Cabrera and John Hunter were guests of Linda Rowlett. Gloria and John are from Conroe, Texas, and she is our District Delegate. Denise Nelson came with Diana Reed for a first visit. Jane Press visited for a second time as guest of Kay Scanapico. Former member Betty Kent visited us with her daughter Sara Duke. Several of our members know Betty for her involvement with gourds. And Beverly Green was with us for a second time as guest of Linda Rowlett.

Affiliates who joined us were Susan Abouhalkah, Susan Wittig Albert, Peggy Cook, Joan Jordan, and Marijane Lipscomb. Susan Wittig Albert gave us an excellent presentation on the language of flowers and how they have been acknowledged in numerous of her books.

Our renewal forms are now due, as are dues payments (\$67 for individual active members, \$98 for joint active members, and \$12 for affiliate members). Your checks may be payable to HSA Pioneer Unit or HSA PU and given to Membership with your renewal form or mailed to Georgia Sowers, 607 Ross St, Brenham Texas 77833-2764. The renewal form was in the April issue of Pioneer Paths and is available at the sign-in table at our Unit meetings as well as on the PU website. Several of the renewals have already arrived and Membership thanks you for these.

Most of our members have volunteered a great deal of hours at the Herbal Forum in March (including setup and tear down), and these should be reported to Membership in order that annual report may be completed before the June meeting. It will be appreciated if you email this information to Georgia Sowers at the email shown below or phone to [979-836-8228](tel:979-836-8228). Thank you to all who have reported their hours for Forum.

For questions or information about membership, please email Georgia Sowers at gzsowers@att.net or call [979-836-8228](tel:979-836-8228).

Happy herbs to all,
Georgia Sowers
Membership Chair



MAY BIRTHDAYS

May 9 — Louise Rice

May 10 — Sara Moore

May 12 — Jean Zavoda

May 20 — June Smith

May 22 — Joyce Lane

May 26 — Ann Shrock and Karen Springer

Herb of March – Chives

There are two types of chives that we commonly use for culinary purposes. They go by the names of onion and garlic chives. What is the difference?

Onion Chives – *Allium schoenoprasum* is native to central Asia (southern Siberia) and is a bulbing perennial. Its leaves are quill shaped (rounded if cut in cross section) and it blooms in the spring with rounded clusters of lavender pink blossoms, which are edible (but best torn apart into individual flowers).



Garlic Chives – *Allium tuberosum* is native to southern Asia, mainly China, and is also a bulbing perennial. Its leaves are flat and its blooms also occur in clusters, but are looser in the cluster formation and are white. Garlic chives tend to have a stronger, more garlic-like taste and aroma in comparison to the onion chives. Most often garlic chives are evergreen, but very strong cold may freeze them back to the ground, but they will come back readily in the spring.

Because garlic chives are native to a warmer climate which is more similar to our own, they thrive much more readily in the warm South than do onion chives, which I've seen grown spectacularly in northern states. Onion chives most often tend to be annuals or short-lived perennials for us, but are worth the effort.

Culinary Uses: Both types of chives have many uses in foods. They are especially popular in egg and potato dishes and are often used as a garnish on soups, salads, and baked potatoes. They are great when blended into herbal cheeses and butters, as well as herb-flavored sauces. As mentioned previously, the flowers are edible and are a great addition to salads or as a soup garnish. Dried chives are mixed with dried leaves of chervil, tarragon, and parsley to make the classic herb blend known as *fines herbes*, which is great in omelettes, sauces, and as a flavoring for fish and poultry.

Propagation: Both are easily started by seed or by clump division.

Landscape Uses: Both of the chives can be planted in clumps in the garden and both have a relatively fine texture with their floppy, linear leaves. One way that I especially like to use garlic chives is to plant them in rows as a bed edging, much as many people tend to do with liriopse or monkey grass. It may require occasional thinning to keep it looking good, but is generally a low-maintenance planting. Caution: If you let garlic chives produce seed they will come up everywhere!

A distant relative of the chives is society garlic (*Tulbaghia violacea*) from South Africa. It has a similar appearance, but it has small clusters of blooms that are a lavender pink and which appear throughout the growing season. Like its cousins, society garlic is clump-forming and edible as well (both flowers and foliage).

Henry Flowers
Pioneer Unit Garden Chairman



THE HERB SOCIETY OF AMERICA, PIONEER UNIT BOTANY STUDY GROUP DATA SHEET

Botanical Name/Etymology- *Aquilegia* spp. Linnaeus

Family Name- Ranunculaceae (Buttercup Family)

Common Name(s) - Columbine, Granny's Bonnets

The generic name "aquilegia" comes from the Latin "Aquila," an eagle, the spurs of the blossoms resembling an eagle's talons. The common name, columbine, is from Latin "Columba," meaning a dove or pigeon, from the idea the flowers resemble a flight of those birds.



Origin - The genus *Aquilegia* originated in Eastern Europe and Central Asia. One species of columbine expanded its range across the Bering land bridge and entered North America during the glacial period 10,000 to 40,000 years ago. As the genus *Aquilegia* radiated down through the Rocky Mountains, it evolved different colors and shapes in response to newly available pollinators, hawk moths and hummingbirds. Bees and bumblebees pollinate the deep blue flowered columbines that resemble their similarly colored Eurasian counterparts. The North American deep blue colored columbines all occur in alpine and subalpine habitats or in northern latitudes where other columbine pollinators, hawk moths and hummingbirds, do not commonly occur. As the blue *aquilegia* expanded south, hawk moths became pollinators. The spurs of the northern columbines were short, indicative of the pollinators there, bees and bumblebees, but as they moved south a longer spur extension co-evolved as an adaptation to the hawk moths' longer tongues. (The nectar is located in the end of the spurs.) Other species came into being with different shades of yellow, cream and pink adaptive to different hawk moth pollinators.

Another concurrent development in adaptation southward led to the development of red flowered columbines and increased sugar content in the nectar. These appealed to the higher energy needs of the local hummingbirds. The red-flowered *A. canadensis* is the only columbine east of the 100th meridian and found naturally throughout the entire range of the ruby-throated hummingbird.

Growth Habit (tree, shrub, perennial, annual, etc...) - Columbines are angiosperms ("flowering") where seeds are formed in containers we call "fruits." They are perennials. The basal leaves are ternately compound, much shorter than the stems, with long petioles, and are cauline. Leaves are crenate and bluish to bright green in color, depending on the species. The flowers are pendant or suberect with the sepals perpendicular to the floral axis. They have 5 sepals and 5 petals. They generally flower in March and April and sometimes repeat in fall. Of the species commercially available, *A. canadensis* (red and yellow flower), *A. longissima* (pure yellow flower), and *A. hinkleyana* (pure yellow), now known as 'Texas Gold', seem to live longest in our area. 'Texas Gold' is the most robust. Other species and colors may perform well, usually for shorter seasons. This plant is deer-resistant.

(continued on next page)

Growth (Cultural) Requirements (wet/dry, sun/shade, hot/cold, etc...) - Columbines prefer sand, loose loam or other well-drained moist, but not wet, soil in shade or dappled shade. They will likely die down in heavy frost and also if not watered during hot summers. They require only light fertilization.

Propagation (seed, cutting, division, etc...) - Propagation is easily accomplished by seeds. While they often self-seed, seeding in pots in a cold frame insures a better crop.

Chemistry - All parts, except for the flowers, are very toxic.

Plant Parts Used - While columbines are not generally used for other than landscaping, the flowers, which are at most mildly toxic, can be used as garnish for salads. Not only are they a decorative garnish, but the nectar they hold adds a sweet taste.

Time of Harvest - At bloom time.

Medicinal Uses (historical and/or modern) - There are no modern medicinal uses. All parts of the plant are highly toxic except that the flowers are only mildly toxic. Various American Indian tribes are known to have used columbines for medicinal purpose. These practices included use both internally and externally for a wide range of illnesses and conditions. Infusions were drunk and various rubs from the seeds and other plant parts were used for a variety of ailments. It is doubtful these treatments were successful, if not harmful, given what is now known about the toxicity of the plants.

Other Uses - Landscape plant.

Sources for seed or plants - Widely available as plants and seeds at plant nurseries and mail order catalogs.

Miscellaneous information - Texas Gold columbine is listed as a "Texas Superstar" plant.

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.

Submitted by Joyce Lane, April 2013

TIDBITS

Facebook Information: The Pioneer Unit Facebook Page now has 50 "likes." As would be expected, our peak interest occurred before and during the Herbal Forum. The photo of the frog peaking out of the plant reached 141 folks!! Each entry about our programs draws interest. We are beginning to see some great outreach with this page.

Susan Lake



Upcoming Workshop

Susan Lake has agreed to do a small workshop in July on dehydration. As we anticipate another summer drought, that doesn't sound like a good thing, but dehydration is actually a valuable tool for veggie growers and lovers. Using her dehydrator, Susan preserves (without heating up the kitchen boiling canning jars or using valuable freezer space) a wide range of fruits, veggies, and herbs. The list is long: okra, apples, summer squash, cranberries, tomatoes, strawberries, grapes, onions, basil, peppers (both sweet and hot), citrus, and whatever else she finds in abundance. Be ready to sign up as the time draws near.

STRAWBERRY CINNAMON BASIL JAM

by Billi Parus



- 1 cup hard-packed sweet basil
- 1 – 2 tablespoons powdered cinnamon
- 7 cups sugar
- 1 teaspoon butter
- 4 pints strawberries, stemmed and pulsed in processor – need 5 cups
- 2 tablespoons lemon juice
- 1 box powdered pectin

Process the basil with 1 cup of sugar and the cinnamon. Combine fruit, basil-sugar, lemon juice, and pectin in large Dutch oven. Bring to a full rolling boil. Add rest of sugar, stir, bring back to a full rolling boil, boiling for 1 minute un-stirred. Remove from heat; skim off foam. Put into jars. Makes: 9 8-ounce jars plus 1 4-ounce jar.

NATIONAL NEWS

The registration deadline for EdCon has been extended.

St. Louis, MO

June 20-22, 2013

Meet us in St. Louis — Gateway to the American Prairie

Reserve early — up to and including May 9, 2013 — and receive a substantial discount!
All registrations must be received by June 3, 2013.

HSA is once again conducting a photography contest

Details of the Contest:

- \$25 entry fee per photograph entered
- Each entry accepted will receive a full-color copy of the calendar, which will be mailed in September 2013
- **The entries must be postmarked by June 7, 2013**, in order to be included in the 2014 calendar
- Selection for the top 12 photos and feature pages will be available for voting by The Herb Society of America members only online beginning **June 21, 2013**
- The top 12 photos will be featured as the "Herb Garden of the Month." All photos accepted for entry will be included in the 2013 calendar. The size and location will vary based on the final calendar design.
- The members whose photographs are chosen for "Herb Garden of the Month" will be notified by phone or e-mail.





SPANISH DAGGER By Susan Wittig Albert

The China Bayles series takes another plunge into the plant world, building nefarious crimes and their solutions around the spiny yucca, whose folk name in the southwest is Spanish Dagger. Occasional herbal recipes add flavor to the action.

China's investigative pursuits are woven into the story quite plausibly, always a challenge for amateur sleuths. The reader is tasked with accepting the happenstance of so many murders falling at China's feet in the course of the small town happenings in Pecan Springs, courtesy of the writing skill of author Albert.

Caught up in the action are herb shop owner China, next door shop owner Ruby Wilcox, and nonsense police chief Sheila Dawson, and beyond that -- big city and agency corruption. The social issues woven into the story are clearly there to further the story -- from drug runners to a parent's dementia to gossiping townspeople.

Even the dogs, basset hound Howard Cosell and Rottweiler Rambo, are finely drawn and important characters as the murderous plot develops, as well as 19-pound cat Khat on whose clock it is always five minutes past time to eat.

A first for China, at least as far as this reviewer is aware, are a few warmly intimate moments with husband, private investigator Mike McQuaid. For most of the book, the PI is off investigating the cold case of the death of China's father in a 20-year-old fiery auto accident, which may well be the basis for yet another China Bayles continuing mystery.

Dating back to 1965, Albert left her career as a university English professor and administrator and began working fulltime as a novelist. Her books include the best-selling China Bayles herbal mysteries, the Cottage Tales of Beatrix Potter, and the Robin Paige Victorian-Edwardian mysteries written with her husband, Bill Albert. Working together, the couple also has written more than 60 young adult novels.

Her latest project is a series of historical mysteries, the Darling Dahlias, set in the 1930s. Earlier non-fiction works include a study of women who left their careers, a journal, and her memoirs. She currently serves as an editor of StoryCircleBookReviews.


Gathering laurels from both readers and book reviewers is her latest release Widow's Tears, a hardback true novel with mystery which interweaves the great 1900 Galveston Hurricane as a backstory to a haunted mansion in Fayette County, Texas, with mentions of Round Top and the Pioneer Herb Society. Albert dipped into the book during her program speech at the herb society's April meeting.

Review by June Smith

May 2013

Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group	FH = Festival Hill SG = Sensory Garden		1	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 Mothers Day	13	14 FH Workday 8:30 to noon	15	16 FH Workday 8:30 to noon	17	18 SG Workday 8:00 to 10:00 (tentative)
19	20	21 FH Workday 8:30 to noon	22	23 FH Workday 8:30 to noon	24	25
26	27	28 FH Workday 8:30 to noon	29	30 FH Workday 8:30 to noon	31	

June 2013

Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group	FH = Festival Hill SG = Sensory Garden					1
2	3	4 FH Workday 8:30 to noon	5	6 FH Workday 8:30 to noon	7	8
9	10 	11 FH Workday 8:30 to noon	12	13 Pioneer Unit Meeting	14	15 SG Workday 8:00 to 10:00 (tentative)
16 Fathers Day	17	18 FH Workday 8:30 to noon	19	20 HSA EdCon	21 HSA EdCon	22 HSA EdCon
23	24	25 FH Workday 8:30 to noon	26	27 FH Workday 8:30 to noon	28	29
30						



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Volume 20

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

Vice Chair Programs—Diana Reed

Vice Chair Membership—Georgia Sowers

Secretary—Karen Cornwell

Treasurer—Janie Plummer

Pioneer Unit
The Herb Society of America
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