



# PIONEER PATHS

Newsletter of the Herb Society of America  
Pioneer Unit

November 4

Daylight Savings  
Ends

(fall back one hour)



November 11  
Veterans Day

November 22



November 28  
Frosty Full Moon

November 2012

Volume 20, Number 3

## MONTHLY UNIT MEETING

Date: November 8, 2012

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

Location: Brenham Presbyterian Church  
1005 Green Street, Brenham, Texas

Directions: From Highway 290, take Business 36 north, go west on  
Highway 389, then one block south on Green Street.

Program: Cultural Cornucopia

Speakers: Mary Margaret Mann

Angel: Carolyn Thomas

Hosts: Euphanel Goad, Nancy Crisman, June Smith, Mary  
Reeves, and Carolyn Thomas

Lunch: Thanksgiving Favorites

After: Book Club



## MESSAGE FROM THE CHAIR

Hello, Everyone!

Don't you just love Autumn? The days are just starting to get cooler, making working in the garden a bit easier. The trees are starting to turn, with the promise of some lovely color to come. All Hallows Eve is almost here, with all of the wonderful jack-o-lanterns and other yard decorations to frighten and delight. There is a certain slant to the light that makes for long evening shadows, and the sunsets have been brilliant. The crows and hawks are welcome guests, filling the yard with their cries.

And we have Thanksgiving coming to remind us that in spite of all our individual trials and losses, we have many blessings. I feel blessed to be part of this community we have created with the Pioneer Unit!

The name – of it – is "Autumn" -  
The hue – of it – is Blood –  
An Artery – upon the Hill -  
A Vein – along the Road -

Great Globules – in the Alleys -  
And Oh, the Shower of Stain –  
When Winds – upset the Basin -  
And spill the Scarlet Rain -

It sprinkles Bonnets – far below -  
It gathers ruddy Pools -  
Then – eddies like a Rose – away -  
Upon Vermilion Wheels -

Emily Dickinson

On another topic, your Pioneer Unit Board recently held a meeting. One item we discussed was the fact that no member had submitted an application for a member scholarship. We decided to extend the deadline for applications to December 13th (our Unit meeting date). I know that many of you have special interests that you would like to pursue. This is your opportunity to get some financial assistance (up to two \$125.00 scholarships to be awarded) to purchase books or make a short trip to perform some research. The only obligation you have in return is to present information from your research to the Unit. If you do not want to give a program, you can write an article for the newsletter, prepare an exhibit or demonstration you can show before a meeting, or some other method of presentation that you can propose. If you need another copy of the application form, you can find one on our Pioneer Unit website.

Have a wonderful Autumn and a blessed Thanksgiving!  
Linda L. Rowlett  
Unit Chair



## FROM THE PROGRAMS CHAIR

Our thanks to Dr. Doug Rowlett for sharing his knowledge with us at our October Herb Society meeting. His presentation on the history and use of wine and grapes through the ages was both interesting and informative. Members had a variety of questions that he readily and pleasantly answered. After the meeting and lunch, the Rowletts entertained several members with a guided tour of their vineyard. We all had a great morning in Industry, Texas.

At the November 8, 2012, meeting we will welcome Mary Margaret Mann, who will present the drama "Cultural Cornucopia." Her presentation is a bit like embarking on a journey which might be described as a linking voyage. We will discover cultural history from the dramatist's perspective, connecting peoples, ideas, patterns, art, architecture, food and drink - a cultural history.

Mary Mann, accomplished actress/monologist and speaker, specializes in one-woman presentations. Through years of performance, Mary's personal style of informative entertainment - "edutainment" - was created. She comes to us with a multitude of education, experience, and award winning presentations. You won't want to miss this one!

Also at the November meeting, we will have the Holiday Bash sign up sheet for our Holiday meeting and luncheon at Festival Hill on December 13, 2012.

Diana Reed  
Program Chairman



### Christmas Lunch

Lunch for our December meeting will be at Festival Hill. The cost will be \$20.00 per person. We will be taking reservations and money at the November meeting. The deadline for reservations is Friday, December 7th.

MINUTES OF UNIT MEETING  
HERB SOCIETY OF AMERICA  
PIONEER UNIT  
October 12, 2012

Linda Rowlett, Chair, opened the meeting and reminded everyone to sign up for the door prize. She also mentioned that there would be a vineyard tour after lunch for interested persons.

Georgia Sowers, Membership, introduced visitors Ed Land, Cas Rowlett, Waldine Rudloff, and Pam Traylor.

Diana Reed, Programs, introduced the speaker, Dr. Douglas Rowlett, who gave his presentation about the history of wine and winemaking. Following several questions, Diana provided a list of wine facts researched by Georgia Sowers prior to the presentation.

Diana reminded everyone that the November 8 Pioneer Unit meeting topic would be "Cultural Cornucopia." She also suggested that members check the upcoming newsletter for information about the 2012 Pioneer Unit Holiday Bash.

Henry Flowers, Garden Chair, reported that the next Sensory Garden workday would be Saturday, October 20th, starting at 8 a.m. He also noted that the "Move In" to the Festival Hill Greenhouse was tentatively planned for November 1st, but the date has not yet been finalized. Moving plants into the greenhouse requires many volunteers. Information will be available soon.

Linda then reported for Verena Aeschbacher, not in attendance, who is coordinating school programs in the Sensory Garden, that programs would be held next Wednesday and Thursday. She noted that 2-3 volunteers were needed for a morning session and 2-3 for an afternoon session. The principal has not yet finalized the time, but please contact Verena if you can assist.

Cynthia Mueller noted that the Propagation Workshop was scheduled for Thursday October 25th at Festival Hill and that she still has one slot still available, She welcomed backup signups.

Susan Lake, Pioneer Unit website, reported that she is working on making the website more easily viewable to those with slower Internet connections and that she plans on coordinating newsletter content with the website. She asked that members send any useful links (or blogs) to her to be incorporated into the webpage. Susan said that she would be working to enhance web content and utility so that the site will be of interest to all.

June Smith, Communications Chair, mentioned that books about wine were the topic for the Book Club meeting after lunch, to be followed by a tour of Paradox House Vineyard.

The meeting was then adjourned for lunch.

Respectfully submitted,  
Karen Cornwell, Secretary



## MEMBERSHIP INFORMATION

At our October meeting, we welcomed our new guests Pam Traylor, a long-time business woman in Brenham and guest of Cheryl Easley, and Waldine Rudloff, who manages the facilities at Industry United Methodist Church where our meeting was held. Ev Land also visited us with his wife, active member Charlotte Land, and affiliate member Peggy Cook was with us today as well. In addition, Cas Rowlett attended our meeting as a guest of Dolores Rowlett. We're happy all of you attended and look forward to welcoming you back soon!

We have just a few remaining yearbooks and HSA membership cards for members who were not in attendance, so these will be at our next meeting. There is a flyer from Doug Rowlett's October presentation with recipes using grapes, and a copy will be included in the remaining yearbooks. As always, if you have any questions about membership, please forward to [gzsowers@att.net](mailto:gzsowers@att.net) or call 979-836-8228 home or 281-486-6006 cell, and I'll be happy to help you.

Georgia Sowers  
Membership Chair

## November Birthdays

November 2 — Cheryl Easley  
November 4 — Jacqui Highton  
November 9 — Nancy Crisman  
November 19 — Lois Sutton  
November 21 — Sandy Plasek  
November 24 — Barbara Hemmer  
November 26 — Diana Reed



## From the Horticulturist at The Hill

October has been a very busy month! At Festival Hill we've had wedding upon wedding, concerts, retreats, parties, meetings, tours, and more. The recent rains have really helped to keep the gardens in good shape, and the cooler weather has really brought out a lot of wonderful color in the flowers. The 'Country Girl' mums are really blushing pink this fall and the salvias are more intensely colored than I can ever remember. The African orchid tree at the chapel has not stopped blooming since it started in late March and the hedges of Martha Gonzales roses are just about in full bloom after a trimming early in the month.

The gardens around Ann's Arbor are especially pleasing. The porterweed I wrote about recently is still in full bloom, but now the Mexican cosmos is really making a statement. The ruby grass, 'African Blue' basil, and Mexican bush sage are also making a great fall showing. The large mass of 'Gorizia' rosemary is blooming nicely and the nearby Brazilian dewdrops (*Duranta*) are also quite spectacular. For fragrance the kidneywood really put out fragrant blossoms late in September and early October and now the almond verbenas (everyone should have one of these in their garden) are putting on a symphony for the nose. It is really exciting to see how this garden has come along since it was mostly planted this spring and early summer.

With the help of Tony Scanapico, the dreaded rosemary hill (really just an aggravating berm) in front of Menke House is slowly being tamed and reshaped. We've removed the thorny pyracanthas along the driveway that goes to the greenhouse and cut down a smaller berm that was at the top of the tall retaining wall. We hope to eventually get trailing rosemaries planted to hang down the wall from above and shrubby rosemaries planted below – can there ever be too much rosemary?

A plant that is quite spectacular in the Pharmacy Garden and the tea herbs garden in the terraced gardens is *Hibiscus sabdariffa*. It is a fun plant to grow and use, and we will be drying most of it for sale in the Thyme Well Spent shop next spring. For more information see my Botany Study Group report in this newsletter, which will also be posted on the Pioneer Unit web site. [Susan Lake has done a wonderful job of rejuvenating our site and it is now much more user friendly. Botany reports, recipes, newsletters, and much more will be available there to peruse in case you want to look them up in the future. Susan has also added the Pioneer Unit to Facebook, and I urge you all to look up our site and "like" us.] Next time you go to the grocery store buy yourself some 'Red Zinger' tea made with this tasty hibiscus and make a cup to sip when you sit down to check out the web site, surf for herbal information, or just enjoy a good book such as Pioneer Unit affiliate member Susan Wittig Albert's latest The Darling Dahlias and the Confederate Rose. If you don't know what a confederate rose is, then look it up or stop by the gardens and I'll tell you about it and possibly give you one.

In the gardens we are now starting to plant kale, lettuce, kohlrabi, cabbage, and other cool season vegetables. We're also starting colorful annuals such as calendulas and violas and all the cool weather carrot family herbs such as dill, chervil, parsley, and cilantro. Parsley is the hardest of the three to start and I recommend sowing it in pots, but the other three are



quite easily sown directly in the garden from seed. We are also starting to harvest the last of our sweet basil as it is starting to slow down with the advent of cooler weather – yet the ‘African Blue’ basil is only just hitting its peak – funny ain’t it. If you’ve got quite a lot of sweet basil and you don’t know what to do with it, I recommend adding it to some jams or jellies. It works beautifully with strawberry jam (add a bit of cinnamon too) or you can just make a beautiful basil jelly that is quite remarkable in its own right. You can also make an herbal oil paste with it so that you can add the fresh taste of basil to dishes in the deep of winter. To do this, harvest the leaves, making sure that they are clean and dry, then put them in a food processor and add a mildly flavored oil such as olive or canola and pulse the blades until you get a firm paste – not dry and not real oily. Add the oil slowly so that you don’t get too much – the oil should just act as a binder to keep the chopped leaves together and protect them. Now you can freeze this paste by putting it in a freezer safe container or by placing dollops of it onto waxed paper placed on a cookie sheet (you can also use an oiled ice cube tray), freezing, and then placing the frozen dollops in a freezer bag or container. You can also do this with other herbs, but I find it is only really necessary with annuals such as basil, dill, and cilantro. Perennials such as oregano and sage are normally at hand year-round, and I believe that fresh herbs are always best, but freshly preserved ones are a great boon when our seasonal herbal friends have said goodbye.

**The next big garden event at Festival Hill will be the greenhouse move-in day on Thursday, November 1st.** We will be starting at 8 a.m. and will end at noon and have lunch. If you are able to come, please let me know so that I can have an idea of how many to expect. If you are coming and have a hand truck / upright furniture dolly, please plan to bring that as well as we never have enough of them and moving large plants without them is not easy. If you can’t come and would allow us to borrow your dolly, then let me know and I’ll make arrangements to pick it up and return it.

Have a wonderful Thanksgiving and get out this month and work in your garden while it is (hopefully and, if so, thankfully) not too warm and yet not too cold – just like baby bear’s perfect porridge!

Henry Flowers, Garden Director at Festival Hill



## BRENHAM ISD SENSORY GARDEN

What a great experience to show and explain the wonders of nature to the children! Our first Sensory Garden Day of the year was very successful, enjoyed by all, young and old. The children loved the Zoo Bed, the soft lamb's ears and sensory plants, all the colors, fragrances; finding a plant in the alphabet garden with the beginning of their name; and last but not least - the troll under the bridge and the goats (all still there!). Thank you very much to the volunteers who helped to make this a memorable event: Sue Edmundson sharing her great knowledge about plants, Sara Parker reading with excitement and invigorating the children, and Georgia and Bob Sowers with their great enthusiasm.

Another Garden Day is planned for spring. I hope more volunteers can be part of these most worthwhile endeavors to foster in children the appreciation and love for nature.

Verena Aeschbacher  
Garden Coordinator

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The Sensory Garden is really starting to look great with the cooler weather, rains, and the helpful maintenance of some of our dedicated Pioneer Unit members. In August we started having monthly work sessions on the third Saturday of the month. In November the work day will be on Saturday the 17th from 8 a.m. to 10 a.m. We will be doing some light weeding and pruning and will also be finishing the mulching of the alphabet walk and around the gazebo.

Just recently the taste bed was replanted with an array of herbs that will do well through the winter. We had to replace the rosemary as it was devastated by caterpillars in the summer when we weren't paying close attention. It had really gotten a bit too big, so it may have been a blessing in disguise.

In the zoo beds the bat-faced cuphea, the cat's whiskers, and the swan plant are really looking great (stop by and check them out if you don't know what these plants are). The newer plants around the gazebo are also starting to really grow – the blue salvias have been in constant bloom since the summer and the 'Mutabilis' roses are putting out a lot of new growth and flowers. By next year the gazebo will likely be surrounded by an abundance of blooms.

I would really like to thank the following volunteers for their help in getting this garden looking good after the hot summer: Georgia and Bob Sowers, Charlotte and Everett Land, Marijane Lipscomb, Sue Edmundson, Carolyn Thomas, Sara Parker, and Linda Rowlett. I hope that I have not forgotten anyone and appreciate all of you for your help in what I think to be a very worthwhile endeavor. If you haven't seen this garden in a while, try to stop by (after 4 p.m. or on a weekend are the best times) and have a look at it for yourself. Even though we sometimes refer to it as the "children's garden," it is a garden for adults too, for the inner child that hopefully never goes away.

Henry Flowers  
Pioneer Unit Garden Chairman



## PIONEER UNIT ON THE WEB

Have you been to visit our newly updated website? It's got lots of new stuff like recipes, hypertufa instructions, links to good gardening sites, and book club information. In short, everything you didn't know to ask. And for those of you on dial-up, Carolyn Thomas says, "It is FAST," and she should know. The "address" is [www.herbsociety.org](http://www.herbsociety.org).

In addition to our website, we also now have a Facebook page. Just search for "pioneer unit herb society of America" and it will pop up. Click the "like" button on the upper right side of the page to become part of the group. With that, you will get up-to-the-minute information coming to you anytime you go to Facebook.

I am always delighted to add materials and new links so email me with anything you want to add to the website or Facebook. Also, if you are having any problems accessing these sites, let me know so I can figure out how to help.

Susan E. L. Lake  
[gardener@susanlake.net](mailto:gardener@susanlake.net)



## The Herb Society of America, Pioneer Unit Botany Study Group Data Sheet

### Botanical Name/Etymology

*Hibiscus sabdariffa* L.

### Family Name

Malvaceae

**Common Name(s)** – roselle, Jamaica, Jamaica sorrel, red hibiscus, zinger hibiscus, red-sorrel, rosella (Australia), maple leaf hibiscus, Florida cranberry, October hibiscus, and *karkadé* (in some Middle Eastern countries and notably Egypt)

**Origin** – Africa (Angola), but long cultivated in all tropical regions, especially in North Africa, Mexico, India, Thailand, and China - currently the major production regions.

**Growth Habit** – An upright annual (temperate regions) or woody perennial (tropical regions) that can reach up to 4 meters in height, but which is more commonly about 1-2 meters tall and wide.

**Leaves** – Lobed (often three), green, sometimes with red venation, and alternate on the stem.

**Flowers** – Of the common hibiscus form with creamy yellow petals (other colors are possible) and dark burgundy splotches at the petal bases – approximately 3 inches in diameter. The flowers are quite short-lived – normally only lasting one day. After the flower fades, the calyx and epicalyx (a whorl of bracts that resembles a second row of sepals) swell and become a rich, deep red in color.

**Growth (Cultural) Requirements** – Full sun with lightly moist, fertile soil. Roselle is a short day plant and photoperiodic. It needs a fairly long season to mature, so it should be planted as soon as it is warm enough in the spring. In northern temperate regions it may not have a long enough season to mature, but here in zone 8-9 we have a long enough season to grow it successfully and get a crop.

**Propagation** – Seed (most common and very easy) or cuttings.

**Plant Part(s) Used** – This is an unusual plant in that the main part used is the calyx, which swells up and becomes a rich, deep red as the seed pod matures. The calyx can be used in either a fresh or dried (more common) form. This material, sometimes known as *Hibisci flos*, is most commonly used to make tasty, healthy teas and beverages. The leaves can be used as a leafy vegetable; the stems of mature plants, especially those of tropical regions, are a source of fiber known as rosella hemp; and seeds also have culinary uses. The flowers of Chinese hibiscus (*Hibiscus rosa-sinensis*) are edible, but not notably tasty.

**Time of Harvest** – Calyx – when vividly red and before the seed pod matures and dries - normally in the fall in temperate regions. Sometimes the calyx is not removed and is sold dried with the seed pod still intact. The calyx is also sold in a removed and dried form – the sepals are separated and sold either whole or cut and sifted.

**Medicinal Uses** – Most commonly used internally as a tonic tea to aid digestive and kidney function. (Bown) Traditionally used to treat appetite loss, colds, catarrh of the respiratory tract, circulatory ailments, and as a gentle expectorant, laxative, and diuretic. (Van Wyk and Wink)

**Culinary Uses** – The calyces are commonly used to flavor a variety of beverages. In Mexico and Central America, a punch called Agua de Jamaica is often made. It is commonly made by steeping the dried calyces in hot water and adding sugar as a sweetener. It is also sometimes amended with flavors such as ginger and lemon or lime juice. The calyces can also be used to make jams, curries, chutneys, and cranberry-like sauces or syrups. (Bown) The dried calyces are powdered and used as a topping in Asian dishes, lending a distinctive burgundy color. (Hill and Barclay) The leaves have a rhubarb-like flavor and can be eaten raw or cooked. (Bown) The seeds can be eaten roasted, made into an oily sauce, or fermented to make a Sudanese meat substitute called *furundu*. (Bown)

**Other Uses** – The fibers of the stems can be used as a bast fiber and are at times used to replace jute in the making of burlap. (Wikipedia) Growing interest is being shown in its potential use as a safe food colorant.

**Bibliography** – Bown, Deni 2001 *New Encyclopedia of Herbs & Their Uses* London: DK Publishing  
Hill, Madalene and Gwen Barclay 1987 *Southern Herb Growing* Fredericksburg, Texas: Shearer Publishing  
Van Wyk, Erik and Michael Wink 2004 *Medicinal Plants of the World* Portland: Timber Press  
[http://en.wikipedia.org/wiki/Roselle\\_\(plant\)](http://en.wikipedia.org/wiki/Roselle_(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.)**

Henry Flowers, October 2012

## RECIPES

### Hibiscus Tea/Punch

AKA: Agua de Jamaica (or Agua de Flor de Jamaica)

One quart water (4 cups)  
1 teaspoon grated ginger (you can delete or add more)  
½ cup sugar (more if you want it sweeter)  
½ cup dried Jamaica/red hibiscus flower calyces  
Juice of one large lime

Bring water with ginger added to a boil. Remove from heat and add sugar and Jamaica. Let it steep 10-15 minutes and strain to remove the ginger and Jamaica. When cool, add the lime juice. Refrigerate until ready to serve. If it is too strong, you can dilute it with water, sparkling water, wine, or sparkling wine. To make it sweeter, add more sugar or dilute with ginger ale or lemon/lime soda.

To make a spicier version, try adding a small cinnamon stick with the ginger and/or some allspice berries. If serving in a large punch bowl, garnish with slice citrus fruits. It can be served cold or warm depending on the season or your personal taste. Makes a bit more than a quart.

Henry Florwer

### SAVORY OATMEAL PECAN CRACKERS

8 ounces finely grated sharp cheddar cheese  
3 ounces butter  
1 tablespoon White Worcestershire Sauce (off-white & thicker)  
½ cup ground oatmeal (measure after grinding in food processor)  
¾ cup all-purpose flour  
½ teaspoon salt  
1/8 teaspoon ground red pepper (cayenne)  
½ teaspoon Tabasco Sauce  
1 cup finely chopped pecans (measure after chopping in food processor or by hand)  
1 tablespoon thinly sliced garlic chives  
1 tablespoon chopped fresh rosemary  
2 tablespoons chopped fresh mild oregano or sweet marjoram

Directions: Cream cheese and butter until smooth with paddle attachment of electric mixer. Add remaining ingredients and mix well. Divide dough in 2 portions; use plastic wrap or waxed paper to shape into logs about 6 inches long by 1 ½ inches in diameter. Refrigerate or freeze until firm before slicing into thin rounds. Let soften a few minutes if frozen. Place slices on ungreased cookie sheets and bake about 10-12 minutes at 350° F until lightly browned; be sure to brown on bottom. Crackers will become crisp when cool.

Yield: about 60 crackers

Uses: Serve as an appetizer with drinks or to accompany soup or salads. Crackers are delicious with apples or pears.

Credit to: Madalene Hill and Gwen Barclay, Festival Institute, Round Top, Texas  
Ginger Heath



## THE RIPENING SUN By Patricia Atkinson

Never again will I drink a glass of wine without paying homage to the monumental process which brought it from vine to bottle.

Turning the pages of this very personal odyssey of a British woman whose husband dreamed the impossible dream of an idyllic retirement in the French countryside to become a gentleman vintner, you follow the saga of his wife who made that dream become a working winery as her husband eased back to England in ill health.

"Parlais vous francais" was as foreign to the author as the basics of growing grapes, let alone establishing a self-supporting winery producing marketable wine.

You follow her as she performs the backbreaking work of trimming, tying, spraying and then enticing friends and neighbors for the Vendange ( picking of the grapes) before starting the real work of wine-making through exhausting hours with wine presses, barrels, bottles, and finally sales.

That is the short summary of a long process that saw Atkinson evolve from city dweller to hands-on wine maker. Along the way, you are introduced to a memorable cast of irresistible French neighbors ranging from bucolic farmers to aristocratic chateau dwellers.

It is a book to savor as you would savor a glass of fine wine as you follow the author's true saga of the art and the science of growing grapes and making wine with the underlying story of the personal growth of the woman who made it happen under the Gallic sun.

Review by June Smith  
Communications Chair




### Book Club Welcomes all Pioneer Unit Members

Spirited discussions blossom from books rooted in gardening during the Pioneer Unit's Book Club meetings, which begin immediately following each of the unit's general meetings. The Book Club welcomes all members to the lively group which explores both fiction and non-fiction books with a connection to gardening. Club members select one book, often related to the program topic of the upcoming general meeting, at each Book Club meeting to be read and discussed at the next meeting.


The selected book for November is The Victory Gardens of Brooklyn by Merrill Joan Gerber, a fictionalized account of the struggles of three generations of Polish women immigrants and their families to adjust to their new homes in Brooklyn and to cope with the emotional wrenches and shortages of World War II.

Books which have been read and discussed will be available to Pioneer Unit members in a lending library to be set up by June Smith, Book Club Chair.

# November 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group	FH = Festival Hill SG = Sensory Garden			1 FH Workday 8:30 to noon <b>Greenhouse Move-in Day</b>	2	3
4	5	6 FH Workday 8:30 to noon	7	8 Pioneer Unit Meeting	9	10
11	12	13 FH Workday 8:30 to noon	14	15 FH Workday 8:30 to noon	16	17 SG Workday 8:00 to 10:00
18	19	20 FH Workday 8:30 to noon	21	22 <b>Give Thanks</b> 	23	24
25	26	27 FH Workday 8:30 to noon	28	29 FH Workday 8:30 to noon	30	

# December 2012

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 <b>Deadline for scholarship application</b>	14	15 SG Workday 8:00 to 10:00 (tentative)
16	17	18 FH Workday 8:30 to noon	19	20 FH Workday 8:30 to noon	21	22
23	24	25 <b>Christmas</b> 	26	27 FH Workday 8:30 to noon	28	29
30	31					



## PIONEER PATHS

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."

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Chair—Linda L. Rowlett      Vice Chair Programs—Diana Reed      Vice Chair Membership—Georgia Sowers  
Secretary—Karen Cornwell      Treasurer—Janie Plummer

Pioneer Unit  
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