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ROUND TOP FESTIVAL INSTITUTE

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



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THE 20TH ANNUAL HERBAL FORUM

AT ROUND TOP

"SAVORING HERBS"

Savory, Herb of the Year 2015

Saturday, March 21, 2015

With Optional Workshops on Friday, March 20th

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:

Susan Belsinger
Tina Marie Wilcox
Henry Flowers

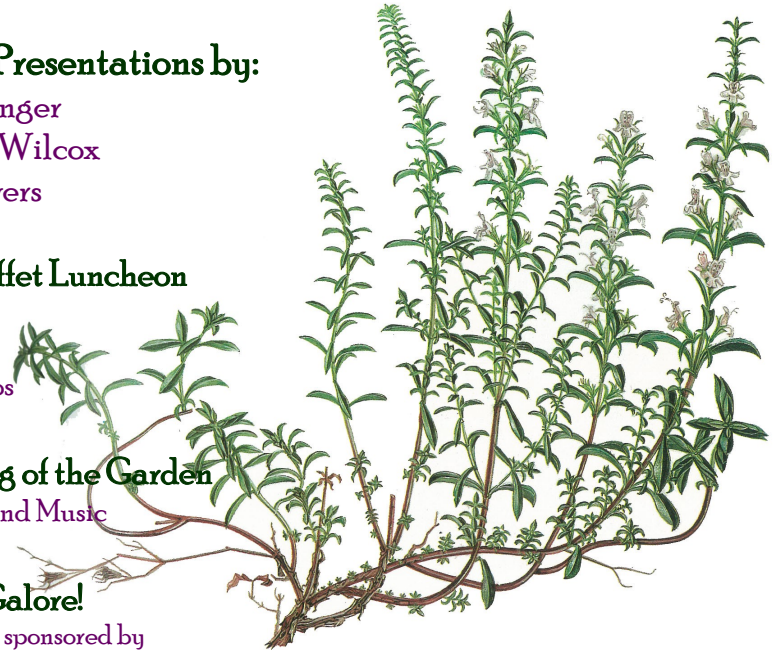
Garden Buffet Luncheon

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.

We are sorry, but we can not make exceptions.

Register on-line or call to reserve your space or check availability—(979) 249-3129.

Friday, March 20, 2015

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

1. Cultivatin' and Cookin' with Herbs

Chef Chris Crowder and Herbalist Ann Wheeler

Ann Wheeler, of Log House Herbs, and Chef Chris Crowder will present an informative and fun workshop featuring, but not limited to, Savory – Herb of the Year for 2015.

Participants will enjoy tasting Chef Chris' herbal recipes (one for every course on the menu), accompanied by Ann's growing suggestions - all presented in the experienced duo's laid back, spontaneous, and entertaining style.

Chef Chris will cover not only specific recipes using savory and other herbs, but also fascinating culinary techniques involved in creating them at home in your kitchen.

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



2. Spa Herbs: the creative herbal home

Susan Belsinger and Tina Marie Wilcox, Authors of the creative herbal home

For this workshop Susan and Tina will team up to show you simple recipes from their book *the creative herbal home*. These recipes are tried-and-true and useful in every day living. These herbal cohorts will discuss essential oils, which ones they use most often, and show you how to make spa products from simple household ingredients, herbs and EOs. Participants will make a sugar scrub; an aromatherapeutic spritzer; a massage, bath or insect repellent oil; and an herb-scented, natural hand sanitizer.

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



3. Creative Herbal Mustards or "Colonel Mustard in the Chapel with the Food Processor"

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

In the dark about how to make your own creative herbal mustards? Billi (aka Colonel Mustard) will give you a plethora of clues on how to get a grip on this ancient and revered condiment. You will taste a wide variety of homemade mustards flavored with an assortment of herbs and will get to blend some of your own to take home, along with many recipes to inspire you about how to make more when you get there.

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



Our 2015 Presenters

Susan Belsinger teaches, lectures, and writes about gardening and cooking and is a food writer, editor and photographer who has authored and edited over 25 books and hundreds of articles. Recently referred to as a "flavor artist", Susan delights in kitchen alchemy—the blending of harmonious foods, herbs, and spices—to create real, delicious food, as well as libations, that nourish our bodies and spirits and titillate our senses. She has been blogging regularly for Taunton Press' www.vegetablegardener.com for the past four years. Her latest publication is *The Herbal Calendar 2015* by Tide-Mark Publications, which features Susan's photos, text, recipes, and Herbs of the Year™. Currently Susan is working on a book for Timber Press with Dr. Arthur Tucker.

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, 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 fourth workshop.

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.

Billi Parus resides in Virginia Beach, Virginia with her husband John, where they maintain a large herb garden containing several collections of herbs. She loves to experiment and cook with herbs and lectures on a wide variety of herbal topics all over the country. She stays busy with teaching, running her internet business, Lavender House, and also 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 and Master Food Volunteer. 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.

Tina Marie Wilcox has been the head gardener and herbalist at the Ozark Folk Center State Park's Heritage Herb Garden in Mountain View, Arkansas since 1984. She is a park interpreter who coordinates annual herb events and facilitates the production of herb-related products. She writes a weekly herb and garden column entitled "Yarb Tales", which is published by the *Stone County Leader* and www.ozarkfolkcenter.com. She co-authored the reference book, *the creative herbal home* with Susan Belsinger. Professional Memberships include the Herb Society of America and the International Herb Association. She is known, nationwide, as an entertaining and enlightening herbal educator. Tina's philosophy is based upon experiencing the joy of the process, perpetrating no harm and understanding life through play with plants and people.

PROGRAM SCHEDULE *

Friday, March 20, 2015

- 9:00am-5:00pm **-Plant Sale**.....West Terrace, Festival Concert Hall
-“Thyme Well Spent” Gift ShopSchool Building, Room 9
-Herbal Forum Book Store.....School Building, Room 2
- 10:00am **Overview of the Plant Sale Plants**Plant Sale Area
-Henry Flowers, Herbal Forum Director
- 11:00am-6:00pm **Early Check-In**Festival Concert Hall
(Overnight guests may pick up room keys)
- 12:00 noon **Optional Buffet Lunch**.....Menke House Dining Room
- available for Herbal Forum registrants only (reservation required)
- 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—*Babette’s Feast***.....Edythe Bates Old Chapel

Saturday, March 21, 2015

- 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 ShopSchool Building, Room 9
-Herbal Forum Book Store.....School Building, Room 2
- 9:00am **Welcome**.....Festival Concert Hall
Henry Flowers, Herbal Forum Director and
Herb Society of America, Pioneer Unit Chairman
- 9:15am-9:45am **“Savory—Herb of the Year 2015”**
- Henry Flowers.....Festival Concert Hall
A look at the botany, origins, and history of our current Herb of the Year—Savory. Savory is not just one plant—it is actually many and they all have an interesting history. We will look at a few of them in order to have a better understanding of this underutilized herb.
- 9:45am ~Announcements, Door Prize Winners and Break

10:00am-11:00am **“Seasoning with Savory”-Susan Belsinger**

.....Festival Concert Hall
Celebrate *Savory, Herb of the Year 2015™* with new and tasty recipes featuring this genus of herbs. Winter savory (*Satureja montana*) and summer savory (*Satureja hortensis*) are used in cuisines around the globe and are little used in the U.S. The evergreen perennial, winter savory, is used more often than the annual herb, summer savory, though many cooks prefer the flavor of the latter. Acadians put it in their famous stew, Italians use it in sauces and marinades for meat, the French use it in their *Herbes de Provence*, and Germans call it *bohnenkraut*, which means the “bean herb”. It is Susan’s favorite herb to use with beans; come and taste why! She’ll cook up a few savory recipes to sample.

11:00am ~Announcements, Door Prize Winners and Break

11:15am-noon **“The Female Ring-tailed Roarer”**—Tina Marie Wilcox

.....Festival Concert Hall
1800 Louisiana Territory: The Female Ring-tailed Roarer is a root digger/trader. She travels with a pouch of herbs, pods, tobacco, and various wild yarbs, particularly ginseng. This is a living-history, first person interpretation of a mythical wild woman in buckskins.

12:15pm **The Blessing of the Garden**.....Cloister Garden -Lucia Bettler, Herbalist and Terry Ross, Harpist

12:30pm **Garden Buffet Lunch**Rear Lawn, Menke House

2:00pm-3:15pm **“Gatherin’ and Cooking with Edible Wild Weeds & Seasonal Greens”-Susan Belsinger and Tina Marie Wilcox**Concert Hall

Get to know your edible weeds and greens that are in season! Join Tina Marie and Susan while they show you just what they might forage from the wilds of Round Top, Texas, or wild edibles they harvest from their respective gardens, backyards and woods in Arkansas and Maryland this time of year. Using both wild and seasonal greens, they will discuss identification, harvesting, cleaning, and storage of greens, the nutritional and health benefits of our green bounty and prepare a *Wild Greens Salsa Verde* for tasting.

3:15pm-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)

3:15pm-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.

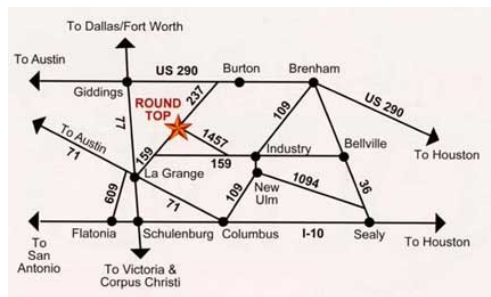
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at www.festivalhill.org. The website also offers wonderful pictures of our campus and facilities.

Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before March 13, 2015. **No refunds can be given after March 13, 2015.**

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, or call our office at (979) 249-3129.



For questions regarding the 20th Annual Herbal Forum, please contact Henry Flowers at 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 13th!

Make reservations by phone at 979-249-3129 or on-line at www.festivalhill.org

Herbal Forum Registration Fee (required)

\$75.00

(includes Saturday lunch)

Friday Workshops (optional)

1. Cultivatin' and Cookin' with Herbs

with Ann Wheeler and Chef Chris Crowder

\$35.00

1:00pm or 3:30pm

2. Spa Herbs: the creative herbal home

with Susan Belsinger and Tina Marie Wilcox

\$35.00

1:00pm or 3:30pm

3. Creative Herbal Mustards

with Billi Parus

\$35.00

1:00pm or 3:30pm

Friday Buffet Lunch

\$19.00*

(optional & available for Herbal Forum registrants only)

Friday Presenters' Dinner (optional and space is limited)

\$44.36*

-Full buffet dinner with salad, entrée, side dishes, dessert, wine, coffee, tea and water.

When you register please let us know if you have any dietary restrictions.

-Reservations may be made by phone at 979-249-3129 or on-line at www.festivalhill.org.

* - price includes tax and service fee

“THYME WELL SPENT IN THE GARDEN” GAZEBO

-While at the plant sale make sure to visit the gazebo for a variety of garden related items such as garden signs, birdhouses, molded concrete leaves, and hypertufa mushrooms and containers.