



ROUND TOP FESTIVAL INSTITUTE

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

Return Service Requested



THE 21ST ANNUAL HERBAL FORUM



AT ROUND TOP
"SOME LIKE IT HOT,
SOME NOT"



Capsicum / Chile Peppers ~ Herb of the Year 2016

Saturday, March 19, 2016

With Optional Workshops on Friday, March 18th

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:

Dave DeWitt

Ann McCormick

Trisha Shirey

Garden Buffet Luncheon

Featuring chiles &
a variety of other
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 18, 2016

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

1. “New” New Orleans ~ Savory Spectrum of Edible Vietnamese and Mexican Zeal!

Linda Franzo, Owner of The Passionate Platter

After Katrina there was a surge of influence of these two cultures in New Orleans everyday food. This workshop will be a celebration of those influences and chiles—a “Party in Your Mouth!” Discover new chiles in Mexican posole soup with salsa, roll your own spring rolls, make bánh mì po’boys and sriracha mayo and much more. Make fireworks with rich chile flavors and mild heat accents!



\$35 participation fee (includes materials). Each workshop is limited to 20 participants.

2. Springtime Cocktails (Cocktail Gardening)

Trisha Shirey, Director of Flora and Fauna at Lake Austin Spa Resort

Learn to flavor liquor, create flavorful liqueurs and enhance your drinks with herbs and flowers from your garden. Stop buying drink mixers full of sugar and chemicals and stock your bar with garden-grown treats!



\$35 participation fee (includes materials). Each workshop is limited to 20 participants.

3. Sweet Treats with Chile Heat

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

Surprise your taste buds with how sweet heat can be! In this workshop we will be creating and sampling many sweet treats with chile peppers infused in their recipes. Chiles can spice up simple recipes and add depth to complex ones. Many extra recipes will be provided for you to try at home as well.



\$35 participation fee (includes materials). Each workshop is limited to 20 participants.

Our 2016 Presenters

Lucia Bettler is very passionate about herbs and is co-owner of Lucia’s Garden, an earth-centered retail shop that focuses on complementary health modalities, such as meditation, herbs, herbal cooking, and aromatherapy. Her herb garden provides fresh herbs for the ethnic recipes she loves and her love for travel and culinary research adds a rich dimension to her teaching. Lucia is a certified aromatherapist, member of The HSA—South Texas Unit, and is a past president of the IHA.

Dave DeWitt is a food historian and one of the foremost authorities in the world on chile peppers, spices, and spicy foods. He got his start in electronic media, but his interest in chile peppers led him to write his first book, *The Fiery Cuisines*, in 1984. He has written many other books about chile peppers and spicy food, including *The Complete Chile Pepper Book* (2009), co-authored with Dr. Paul Bosland, the renowned chile pepper breeder at New Mexico State University. He is so much the authority on chiles that *The New York Times* has declared him to be “The Pope of Peppers.”

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. He currently serves as chairman for the HSA Pioneer Unit.

Linda Franzo is owner and instructor of Passionate Platter ~ Cooking Classes & Herb Garden Tours. She is an Advanced Master Gardener of St. Tammany, LA, a member of HSA and currently the chairman of the HSA New Orleans Unit. Linda teaches “Hands-On” seasonal cooking from Garden to Table at her herb gardens and many places around the country. She is an advocate for “edible” school gardens, instructing children on garden techniques and how to cook the food they grow. Linda puts Pizazz in her food & Passion in her gardens!

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

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

Trisha Shirey is the Director of Flora and Fauna at the Lake Austin Spa Resort in Austin, Texas, where she has worked for over 30 years. At the Spa she has created many organic herb and vegetable gardens, an organic orchard, and a wealth of flower plantings to enhance the 19 acre grounds and brighten the meals. Trisha is an avid gardener, crafter and cook and has taught many classes on organic gardening, native plants, aromatherapy, floral design, herbal crafts, and much more to groups all across Texas. Her gardens at the Spa demonstrate that beautiful, useful, and inspirational gardens can be created using methods that protect and nurture the environment. She is the author of the recently published *Timber Press Guide to Growing Vegetables in the Southwest*.

PROGRAM SCHEDULE*

Friday, March 18, 2016

- 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
- 10:00am-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—Some Like it Hot**.....Edythe Bates Old Chapel

Saturday, March 19, 2016

- 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-10:00am **“Before Chiles—The Other Hot Spices” - Ann McCormick**
.....Festival Concert Hall
Chile peppers have not always been around and in the Old World the
niche they now occupy in cuisines was filled by a variety of other spices
which are still viable and useful flavorings today.
- 10:00am ~Announcements, Door Prize Winners and Break

PROGRAM SCHEDULE*

Saturday, March 19, 2016—continued

- 10:15am-11:00am **“What is a Garden Without Herbs?”- Trisha Shirey**
.....Festival Concert Hall
Whether it is a vegetable garden, rose garden or flower garden, no garden is
complete without the addition of herbs. They attract pollinators, repel some
pests, and make everything more flavorful. There is a herb for every garden and
landscape need— some are deer resistant, drought tolerant, pest free, perfect
screening plants, bed edging, colorful and full of blooms.
- 11:00am ~Announcements, Door Prize Winners and Break
- 11:15am-noon **“How Chile Peppers Conquered the World”—Dave DeWitt**
.....Festival Concert Hall
Chile peppers have only been a part of the cuisines of the Old World since the
Spanish first encountered them in 1492. Learn how they quickly spread
around the world and became addictive to the palates of so many cultures.
- 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-3:00pm **“Growing Superhot Chile Peppers”—Dave DeWitt**
.....Festival Concert Hall
Hot chile peppers are all the rage and some can be tricky to grow. But have no
fear if you are afraid of the hot peppers as most of the same cultural practices
apply to them as well. If you want to learn how to grow these fascinating plants
well, then you are at the right place.
- 3:00pm-4:00pm **Wonderful Ways with Herbs**..... Festival Concert Hall
Demonstrations by some of our fellow herb enthusiasts of the many ways in
which herbs, especially chiles this year, 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)
- 3:00pm-4:00pm **Refreshments from the Herb Garden**.....Festival Concert Hall
~Before leaving stop for a final snack, courtesy of HSA Pioneer Unit
and Festival Hill

* Schedule subject to change

Accommodations at Festival Hill

Enhance your experience by staying overnight on the campus of Round Top Festival Institute. Most rooms are within easy walking distance of Herbal Forum activities; all have private baths and air conditioning. Rates include all linens and a continental breakfast served in the Menke House Dining Room from 8am to 9am.

For rates and reservations call (979) 249-3129, Monday-Friday 8am-5pm.

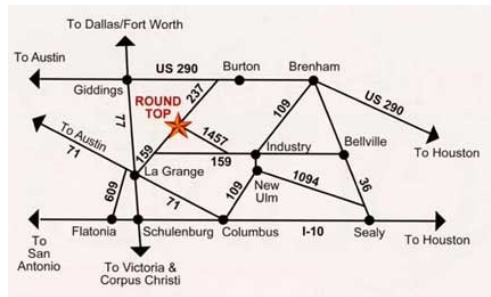
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at www.festivalhill.org. The website also offers wonderful pictures of our campus and facilities.

Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before Friday, March 11, 2016. **No refunds can be given after March 11, 2016.**

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 21st 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 11th!**

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

Herbal Forum Registration Fee (required)
(includes Saturday lunch)

\$75.00

Friday Workshops (optional)

1. “New” New Orleans—Savory Spectrum of Edible Vietnamese and Mexican Zeal!

with Linda Franzo
1:00pm or 3:30pm

\$35.00

2. Springtime Cocktails (Cocktail Gardening)

with Trisha Shirey
1:00pm or 3:30pm

\$35.00

3. Sweet Treats with Chile Heat

with Billi Parus
1:00pm or 3:30pm

\$35.00

Friday Buffet Lunch

(optional & available for Herbal Forum registrants only)

\$19.00*

Friday Presenters’ Dinner (optional and space is limited)

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

\$44.36*

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.