



ROUND TOP FESTIVAL INSTITUTE

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

Return Service Requested



THE 22ND ANNUAL HERBAL FORUM

AT ROUND TOP

“LOVE IT OR LEAVE IT”

Coriander / Cilantro - Herb of 2017

Saturday, March 18, 2017

With Optional Workshops on Friday, March 17th

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:

Angela Chandler
Linda Franzo
Bill McKinley
Molly Ogorzaly
Henry Flowers

Garden Buffet Luncheon

Featuring cilantro, coriander &
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



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

Friday, March 17, 2017

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

1. Culinary Cultures—The Way of the Bubble!

Linda Franzo, Owner of The Passionate Platter

Follow the way of the tiny bubbles to add effervescence to everyday food for a more flavorful and healthy diet. Learn how to use naturally occurring probiotics to ferment cabbage, cucumbers, milk and flour into sauerkraut, pickles, yogurt and bread. Have the "Good Guts" to party! Guests will learn how to ferment and will taste a menu of Easy Peasy Greek Yogurt in Herbal Yogurt Cheese, "Whey To Go" Bread, Greek Yogurt Cup with Honey Drizzle and Fruit, Pucker Pickles and Baby Choucroute Garnie (that's French for sauerkraut and baby sausage). See you in the Food Lab!
\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

2. Branching Out: Using Sticks, Twigs and Branches to Enhance Your Designs

Bill McKinley, Director of The Benz School of Floral Design at Texas A&M University

Each participant will create a garden-styled floral design using provided materials. Techniques for incorporating sticks, twigs and branches will be highlighted.

Participants should bring their own tools for cutting flowers and branches.

\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

3. Jammin' and Jellin' with Herbs

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

Are you intimidated by the process of making jams and jellies? Do you want to learn how to successfully make fun and flavorful herbal jams and jellies? If you answered yes to either question then this is the workshop for you. In this workshop, Billi will dispel many jelly making myths and share secrets from the world of professional jelly making. You will learn tried and true successful herb jelly/jam recipes; how to infuse herb flavor in "oldie but goldie family jelly recipes;" and most importantly, how to correct the jelly when it DOES NOT SET!!! You will make jelly to take home, sample jelly/jam with several foods, and top it off with lots of recipes.

\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

4. Making Your Own Self-Watering Containers

Angela Chandler, The Garden Academy of Highlands, Texas

A container that waters itself? That and so much more. You can easily and economically build a Self-Watering Container that can grow vegetables, herbs, and small fruits year-round. These containers can be used even where there is no garden - patios, sidewalks, drive-ways, garden rooms, offices and classrooms. They are the perfect way to extend your garden space quickly during the peak growing seasons. Best of all, you can even garden sitting down!
Registrants will need to bring a few personal tools—a list will be sent a few weeks before the event.
\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

Registration

Deadline
March 10th!

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

Herbal Forum Registration Fee (required) **\$80.00**
(includes Saturday lunch)

Friday Workshops (optional)

- 1. Culinary Cultures—The Way of the Bubble!** **\$40.00***
with Linda Franzo
1:00pm or 3:30pm
- 2. Branching Out: Using Sticks, Branches and Twigs to Enhance Your Designs** **\$40.00***
with Bill McKinley
1:00pm or 3:30pm
- 3. Jammin' and Jellin' with Herbs** **\$40.00***
with Billi Parus
1:00pm or 3:30pm
- 4. Self-Watering Containers** **\$40.00***
with Angela Chandler
1:00pm or 3:30pm

Friday Buffet Lunch **\$19.22****
(optional & available for Herbal Forum registrants only)

Friday Presenters' Dinner (optional and space is limited) **\$44.84****
-Full buffet dinner with salad, entrée, side dishes, dessert, wine, coffee, tea and water.

*- participation fee includes materials; attendance per workshop session is limited
**- prices includes sales tax

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

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

GARDEN GAZEBO AT THE PLANT SALE

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

Accommodations at Festival Hill

Enhance your experience by staying overnight on the Festival Hill campus. 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, or email reservations@festivalhill.org.

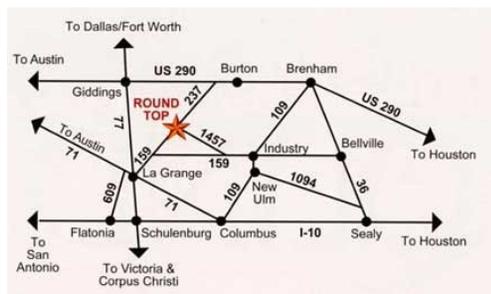
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at www.festivalhill.org. The website also offers wonderful pictures of our campus and facilities.

Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before Friday, March 10, 2017. **No refunds will be given after March 10, 2017.**

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 22nd 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!

Our 2017 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.

Angela Chandler is a lifelong gardener with a passion for learning and teaching. She and her husband Fred tend a half acre urban micro-homestead in Highlands, Texas. Angela is a member of the Garden Writer's Association and has been published in local and national print media. www.thegardenacademy.com and www.facebook.com/thegardenacademy

Henry Flowers is the Garden Director at 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.

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 Pizzazz in her food & Passion in her gardens!

William (Bill) McKinley AIFD, CFD, ICPF—Bill is the Benz Endowed Chair and Senior Lecturer at Texas A&M University. He shares his enthusiasm for educating others not only through his higher education classes, but also through seminars conducted at state shows, wholesale house programs, garden club workshops and symposia throughout the United States and abroad. Bill is active in the AIFD (American Institute of Floral Designers), where he has served on their National Board of Directors and is currently the Online Education Administrator, and also serves on the Education Committee, Educational Partner Committee, International Committee and the South Central Board of Directors. Bill was inducted into the Illinois State Florists' Association Hall of Fame in 2009 and was awarded the prestigious AIFD *Distinguished Service to the Floral Industry Award* in 2010.

Dr. Molly Ogorzalay has a B.S. with distinction in Agriculture from Cornell University, an M.S. in Botany and a PhD in Science Education from the University of Texas. As part of her Master's thesis, she painted the rare and endangered plants of Texas which were later included on the Natural Heritage of Texas map that now graces schools and offices statewide. Her Doctoral dissertation was on the social and academic benefits of teaching gardens at schools and community centers. As Director of Education at Zilker Botanical Gardens for seven years, she was able to promote this cause by building school gardens, developing the Plantmobile to bring this inspiring message out to schools, and spearheading the "Get Growing and Keep Going" symposium which brought many local non-profits with similar missions together to support teachers and teaching gardens. In 2014, the Fourth edition of *Economic Botany: Plants in Our World*, a college textbook she has illustrated and co-authored with Dr. Beryl Simpson of U.T. was published. Since then, Molly and husband Bob have continued exploring the many ways that we use and celebrate plants worldwide, including recent trips to Spain for the Saffron Festival and Japan for fall foliage and snow scenes bringing fresh material and inspiration to her "edutainment" presentations.

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 quilting and smocking. She's a member of the Pioneer 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 from The Herb Society of America.

PROGRAM SCHEDULE*

Friday, March 17, 2017

- 9:00am-5:00pm **Plant Sale**.....West Terrace, Festival Concert Hall
“Thyme Well Spent” Gift ShopSchool Building, Room 9
- 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
\$19.22 (reservation required)
- 1:00pm-5:30pm **Optional Participation Workshops**.....Locations to be announced
\$40.00 (reservation required)
- 6:30pm **Optional Buffet Dinner**Menke House Dining Room
-honoring The Herbal Forum Guest Presenters
\$44.84 (reservation required and space is limited)
- 8:00pm **Movie -“Like Water for Chocolate”**.....Edythe Bates Old Chapel

Saturday, March 18, 2017

- 6:45am **Yoga with Linda Franzo**.....Artist Residence 3 Common Room
Bring your yoga clothes and mat for an early morning stretch.
- 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
- 9:00am **Welcome**.....Festival Concert Hall
-Henry Flowers, Herbal Forum Director and
Karen Cornwell, Herb Society of America, Pioneer Unit Chair
- 9:15am-9:45am **“Coriandrum sativum -Herb of 2017” - Henry Flowers**
.....Festival Concert Hall
Coriandrum sativum is an ancient herb with two faces—that of coriander, the spice, and cilantro, the herb. This very useful plant is today a major flavoring agent in many cuisines and many love its taste, but some find it quite revolting. Learn about its history, use, cultivation, cultivars, some other herbs that are mimics and occasional substitutes and why some find it distasteful.

PROGRAM SCHEDULE*

Saturday, March 18, 2017—continued

- 9:45am **Announcements, Door Prize Winners and Break**
- 10:00am-11:00am **“Perfumes, Potions and Other Plant Aphrodisiacs: the science and chicanery of aromatherapy!” - Dr. Molly Ogorzaly**
.....Festival Concert Hall
A discussion of the cutting edge research on our sense of smell and how it influences our lives.
- 11:00am **Announcements, Door Prize Winners and Break**
- 11:15am-noon **“Bokashi Composting”—Angela Chandler**
.....Festival Concert Hall
Everyone wants to compost their kitchen and household waste, but not everyone can have an outdoor pile. You can compost indoors or on your patio without odor or pests and, best of all, no turning! Your compost will be rich with beneficial bacteria and readily available nutrients to feed your soil and container gardens. Keep waste out of the landfill the easy way and see your garden flourish.
- 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
(complimentary with registration)
- 2:00pm-2:45pm **“Herbal Remedies—Floral Treatments for the Soul” -Bill McKinley**
.....Festival Concert Hall
Creative flower arranging incorporating the use of herbs.
- 3:00pm-3:30pm **“Be a Dumpling and Pass the Ginger” -Linda Franzo**
.....Festival Concert Hall
Asian inspiration in herbal steamed dumplings and pickled ginger, bacon & tomato kabobs.
- 3:30pm-4:30pm **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).
- 3:30pm-4:30pm **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**