



PIONEER PATHS

Newsletter of the Herb Society of America
Pioneer Unit

October 2018

Volume 26, Number 2

MONTHLY UNIT MEETING

- Date:** October 11, 2018
- Time:** 9:30 a.m. Meet and Greet
10:00 a.m. Presentation and Meeting
- Location:** Saint John's United Church of Christ
516 North Colorado Street, Burton, Texas
- Directions:** From Highway 290, take 390 northeast into Burton. At the intersection of 390 (Washington Street) and Main Street, continue on East Washington Street. At North Colorado Street, the church will be on your right.
- Program:** Succulents
- Speaker:** Cindy Meredith of The Herb Cottage
- Angel:** Connie Gwyn
- Hosts:** Pat Garrett, Joyce Caddell, Ginger Heath,
Wanda Hubbard, and Mary Reeves
- Lunch:** Tender, Juicy, and Tasty



October 17
Board Meeting
Menke House

—
October 24
Hunters Full Moon



—
October 30
HSA Webinar:
Creating a Personal
Herbal Retreat
[details not yet
on the website
herbsociety.org]

MESSAGE FROM THE CHAIR

Greetings!

I wonder if everyone is as anxious for cooler weather as I am. I appreciate when the temperatures move to the 80's instead of the 90's. But I am looking forward to the 70's even more! The autumnal equinox on September 23rd was the "official" fall beginning, but we've had some hot days since then. My sedum has been forecasting fall for some time now, but I consider fall to have officially arrived when the purple blooms appear. Often plants are our best forecasters of weather to come.

I hope you have an opportunity to work with Johnnie Pitts, our Sensory Garden Chair, during the October events scheduled for the Brenham K-1 classes. Sharing the garden experience with the little ones is a joy full of learning and surprises. I was there last year helping to show groups of kiddos around, and it was a great experience. An overnight mist left all the spiderwebs beaded with water, and the kids were so excited to find and point them out! Such fun! Please give Johnnie a call to check the schedule and help if you can. It's a great way to learn about the garden, earn some hours, and have a great time with the kids. No experience required, just a love of learning, kids and herbs.

Many of you have made some time to assist the Unit in so many ways, and the Unit is always better for it. We will be asking for even more of your time as we get closer to the Herbal Forum. I hope that everyone can find something that would be fun to do as well as productive for the Forum.

A group of us has been meeting monthly to make sure the Forum is successful again next year. Henry Flowers may not be with Festival Hill, but he is still an important member of this transition group and of our Unit. Pat Garrett has been wonderful getting volunteers to work in the Festival Hill gardens, but she can always use more help. Please get in touch with her if you have an hour or two to spare. The rain has been a godsend, but there is still lots to do.

Hope to see you at the October meeting in Burton. Until then, enjoy your autumn and be safe.

Karen Cornwell
Pioneer Unit Chair



FROM THE PROGRAMS CHAIR

Greetings

Oxblood lily is also called "hurricane lily" and "schoolhouse lily" because its bloom coincides with those times of benchmark events. We hope there are no hurricanes for us this year! I took the picture of the lilies across the street from me.

A program going on nearby for those of you who might want to attend is the October 9th "Worm Composting" by Ed Eargle. It will begin at noon in the Fayette County Agriculture Building in LaGrange. I meet new friends each time I go and grab some lunch in downtown Lagrange to take.

On October 11th our unit welcomes Cindy Meredith, owner of The Herb Cottage. Here is a link to her website:

theherbcottage.com

Cindy will be traveling up from Hallettsville to speak with us about those beautiful and unique plants called succulents. I am looking forward to her talk, because I need all the help I can muster.

See you in Burton!

Kathe Forrest
Programs Chair



MEMBERSHIP INFORMATION

Our Unit enjoyed one of the largest turnouts of members, guests, and new members in September; 67 were in attendance! We received our new membership letters and ID cards from HSA National, as well as our new yearbooks. These are becoming larger with the addition of so many new members! Our guests last month totaled 8 - Leona Marshall, Linda Rowlett's guest, was here for her third time and is progressing to becoming our newest active member. Becky Nichols, Sherrie Tolbert's guest, and Linda Yochim, Bev Elam's guest, were here for their second visits. Our first-time visitors, whom we hope to see again, of course, were Lynda Perryman, guest of Susan Yancey; Patty Royal, guest of Pat Cox; Margaret Rose Simons, guest of Kathe Forrest; Linda Soeken, guest of Carolyn Hayes; and Debi Thomas, guest of Belinda Weatherly. Our affiliate members present were Jerald Mize and Mary Sockwell.

The yearbooks will be mailed to our affiliate members out of town and to a few organizational officers who can utilize them. If members desire an additional copy, it was announced at the meeting they will be \$3 each. Several workshops and garden days were mentioned in the September newsletter with opportunities for earning volunteer hours. We appreciate how the members are reporting their hours; Membership is happy to keep these recorded for you. As always, if you have any questions or comments about Membership, you may email me at gzsowers@att.net or call 979-836-8228 or Membership Co-Chair Terry Ross at terryr@cvctx.com or call 979-966-7133. We're happy to help or guide you to the correct resource. We will look forward to seeing you all at our meeting on October 11, 2018, at St John's United Church of Christ in Burton.

Herbally,
Georgia Sowers



GET TO KNOW OUR NEW MEMBERS



JoAnn Reichle: "I've been married 44 years to my husband Bobby. No children. I retired from Germania Insurance Company after working as an in-house Office Adjuster for 25 years. I love vegetable gardening, flowering gardening, and attending Classic Car shows with my husband. I enjoy volunteering at the Industry West End Church Community Organization food distribution each month, and I volunteer with Meals on Wheels and Houston Food Bank Produce Truck food distribution in Industry once

Leah Pearce: Leah and her husband Mark live in New Ulm. Leah is a Bluebonnet Master Gardener who only recently moved to her weekend home. She enjoys everything about growing and using herbs.



MINUTES OF UNIT MEETING HERB SOCIETY OF AMERICA PIONEER UNIT

September 13, 2018

Karen Cornwell, Chair, welcomed members. Kathe Forrest, Vice Chair Programs, introduced speaker Henry Flowers with a presentation on the basics of growing and using herbs.

Karen reminded members about the District Gathering at the end of September in Cleburne, Texas, with the opening event at Mary Doebbeling's house. The registration deadline has been extended.

Georgia Sowers, Vice-Chair Membership, welcomed visitors Linda Yochim (guest of Beverly Elam), Leona Marshall (guest of Linda Rowlett), Linda Soeken (guest of Carolyn Hayes), Debi Thomas (guest of Belinda Weatherly), Lynda Perryman (guest of Susan Yancey), Margaret Rose Simons (guest of Kathe Forrest), Patty Royal (guest of Pat Cox), and Becky Nichols (guest of Sherrie Tolbert). Georgia asked members to be sure they pick up the correct new Yearbook.

Linda Rowlett announced that the Unit has a new listserv and in order to join each member must respond to an e-mailed invitation. If anyone has questions, please contact Linda.

Joyce Caddell, Scholarship Chair, said the application deadline for the two \$125.00 member scholarships awarded each year is November 8, 2018.

Johnnie Pitts, Sensory Garden, said Brenham ISD kindergarten class will visit the garden on Friday, September 21, and first grade on Monday/Tuesday, September 24/25. She asked for volunteers to help out. Thursday, September 27, will be the next workday. Crushed granite has been laid in the garden along with mulch.

Carolyn Thomas announced a Botany Study Group meeting on Thursday, September 20, at 8:00 a.m. at Festival Hill to clean out the Pharmacy Garden. A propagation workshop is planned. Carolyn asked for more volunteers to sign up to water at Festival Hill.

Sara Holland announced a Culinary Group meeting on Wednesday, October 3, at 11:00 a.m. at the Menke House and asked participants to bring a herb dish.

Lynn Ehler, Rosemary, asked members to let her know when she needs to send out a greeting card due to illness or other reasons. She asked for donations of suitable cards.

Kathe Forrest thanked Lori Yeats and Georgia Sowers for help preparing the new Yearbook.

Lori Yeats thanked lunch hostesses Betty Powell, Mary Doebbeling, Lucy Nehrkorn, Patty Mills, and Alton and Lynn Ehler. She will have sign-up sheets in October for Thanksgiving lunch.

Respectfully submitted,
Pat Cox, Secretary

NOVEMBER AND DECEMBER MEETING INFORMATION

Thanksgiving food sign-up sheets will be posted at the October meeting. If you are not going to be present at the meeting, please let Lori Yeats know your preference for the food item you would like to bring to the Thanksgiving lunch. There will also be a sign-up just to tell us if you are coming or not. This will allow the hostesses at the Thanksgiving meeting to set up the correct number of place settings. They do such a good job of making that meal special for us, so they need to know if you are coming or not.

Please bring a check or cash to pay for the Christmas meal at Festival Hill. Cost is \$5 for active members and \$25 for affiliates or guests.

Thanks,
Lori Yeats
Hospitality



October Birthdays

- October 5 — Ginger Heath
- October 13 — Carla Lessard
- October 14 — Mary Ann Hillegeist
- October 17 — Pat Garrett
- October 21 — Janice Stuff
- October 27 — Betty Pior
- October 28 — Joyce Caddell
- October 30 — Johnnie Pitts



SENSORY GARDEN UPDATE

On Friday, September 21, and Monday and Tuesday, September 24 and 25, we had some 222 students, teachers and aides come through the Sensory Garden at Brenham Elementary School. Kindergarten was studying the 5 senses so it fit right in with their study, and the first grade was studying living and non-living organisms and again the garden fit their purpose.

They were very excited to find their discoveries in the garden. In some cases they took some things back to the classroom with them. Their being willing to taste the herbs was encouraging and surprising that they even liked them! Some of the teachers remarked they were surprised too that the students were willing to taste. It amazes me though how smart these youngsters are. Their writing, their vocabulary, their spelling.... well, these teachers are doing a great job with them.

Unfortunately, Tuesday we were rained out. One class did get to spend about 15 minutes in the garden before the downpour came, and then we spent about 10 minutes under the gazebo. The students were a little frightened because of the noise the rain makes on the metal roof and rain was blowing into the gazebo. We all wound up in the middle of the floor! But they had a wonderful teacher who was able to keep them calm. The second class that was to come cancelled for another time. These visits by the students will go through December, and then we take a break in January.

I do want to give recognition to those volunteers who so willingly helped out the two days: many, many thanks to Phoebe and Robert Lake, Cheryl Easley, Linda Yochim, Marcella Ausmus, Royceanna Kendall, Leah Pierce, Kathe Forrest, and Beverly Elam. Susan Bame, even with her banged up knee. was coming, but the rain came and it was way too dangerous for her to be there on crutches. I would like to apologize as there are no pictures this time. I elected to not share pictures because there are some students in the school who are not to have pictures taken. However, Kathe Forrest took some pics of hands and feet and has posted them on Facebook. Thank you, Kathe, for doing that for us.

There will be a sign up sheet for October, and I do hope that it will be filled up!

Johnnie Pitts
Sensory Garden Chair

The History and Mystery of Herbs Sugarcane

Botanical Name: *Saccharum officinarum*

Common Name(s): sugarcane

Family: Poaceae



Last month I wrote about black pepper and mentioned that Columbus went west in search of that plant. Some say that he was also given the directive by Queen Isabella of Spain, his patroness, to find the source of sugarcane. She evidently had a sweet tooth and didn't like paying the high prices for sugar as it too was a commodity that originally came from the far east (it was heavily grown in India and China) and by the time it made its way to Europe its price was high. Columbus never found that source since he never made it to the Old World, but little did he or anyone at that time know what impact this plant would have on the future of the New World and the Atlantic trade routes.

Many years ago I presented a whole program on sugar for the Pioneer Unit. I thought it was a fun program and it was quite informative and fun to research. The lunch theme for that day was "Desserts, Desserts and More Desserts." It was quite unsettling that some members had the audacity to bring food dishes that weren't desserts and some items had no sugar added to them at all. ;-) Some people just don't know how to have fun! I personally have a sweet tooth and thus am unfortunately too fond of desserts. Savory is great, but sweet is the treat!

Sugarcane is a grass and is thus a member of the Poaceae, the grass family. It is unusual in that it produces copious amounts of sugar (sucrose) and it grows rapidly in tropical conditions. Many historical accounts say that it comes from India. But more recent evidence points to its origin in the islands of Southeastern Asia – most likely the island of New Guinea (there are other species of *Saccharum* and some are native to India and can be used, although not as easily, to produce sugar). The sugarcane plant, like many grasses, is rhizomatous and slowly spreads to make good-sized clumps. It puts up canes which are an inch or two in diameter and which are covered with sheathing strap-like leaves that alternate their way up the stem. When it blooms it puts out large plumes of creamy white flowers that turn a soft beige with time.

Sugarcane can easily be propagated by digging up and dividing clumps of its roots, but it is even easier to simply cut up pieces of the large stems, each with at least two nodes, and root them. These small stem pieces are called "setts" and at each node there is usually one large, visible bud and there are likely to be primordial roots. These roots would naturally form aerial roots and would root into the ground if the stem were to fall over. I've looked at videos on YouTube and have seen many methods of propagation, but the easiest seems to be to simply lay the sett on its side in a pot filled with potting soil, lightly cover it with soil and then water it in. Since this plant is tropical it would be best to do this in the late summer or early fall while temperatures are still warm. Cool temperatures would likely inhibit growth and rooting. In a warm climate you could obviously skip the use of the pot and put the setts directly in the ground.

Other than the fact that the stems of this plant contain a high level of sugar when mature, this plant is really not that remarkable. But, then again, one could say similar things about many other plants. Since it does remarkably produce so much sugar, it is quite understandable that early on the indigenous peoples of its home island(s) recognized its value and began to cultivate it. The stems are so full of nutrients that they can be easily transported over long distance and will still be viable. Thus it easily made its way west and north to the mainland of Asia and further on to India. It is there that it was likely obtained by Middle Eastern traders who carried it on to the Mediterranean. In warmer parts of the Mediterranean sugarcane can be grown successfully, to a somewhat limited extent (Mediterranean summers are often dry and sugarcane likes moisture), but large quantities in the time of Columbus were likely still imported from the Far East.

Since Columbus didn't find India and the source of abundant sugarcane, he likely realized that the region he did find would be very suitable for its growth, so he took some with him on his second voyage and introduced it to the New World. And thus begins an intriguing, but sad and sorrow-filled story of which we all know. The islands of the Caribbean are tropical and wet, much like the islands of the home region of sugarcane. Thus it grows very well there. It was perceived by the Spanish as a means to grow this ever more popular food additive and to have more control over its costs and distribution. To produce sugarcane land has to be cleared and plowed, the sugarcane setts planted by hand, and then the fields have to be weeded. When the sugarcane is mature, it has to be cut, hauled from the fields,

processed, stored and shipped. All of this requires a lot of labor and since a great majority of the indigenous islanders died due to diseases brought by the newcomers, hands to do the labor were limited. Thus the inception of the slave trade.

European ships, mostly Portuguese and Spanish and later the English, French, Dutch and American, would take goods from their homelands to ports in Africa and trade them for people who had been captured to be sold off as slaves. These slaves were then crammed into the bowels of ships for a long voyage to the New World. Those who survived the trip were sold to owners of farms and plantations. The main crop produced by the use of slaves on the tropical Caribbean islands was sugarcane. To complete the "triangle of trade," the resulting sugar (mostly in the form of molasses, which can be used to produce rum) was shipped back to Europe or onto other areas such as the British American colonies.

As the supply of sugar increased in Europe, the price fell and it became more readily available to the general public. This had a great impact upon the cuisines of many regions as sweet desserts became more prevalent. (As a side note: it is interesting that when chocolate was first introduced to Europe it was slow to catch on because it is naturally bitter and is an acquired taste. When combined with sugar (and milk, to a lesser extent) its popularity grew rapidly and it became a staple in much of Europe, most notably in the small land-locked and very non-tropical country of Switzerland.) Before this influx, sugar definitely was used, but its price, like that of most spices, kept its use limited to the wealthy. (On another side note: I was recently watching a new Masterpiece Theatre program on PBS called The Miniaturist, which is set in the Netherlands in the late 17th century, a time of increased trade and wealth, but growing Puritanism in that region. Sugar is mentioned in the first episode many times as a precious commodity, but also as one of sinful indulgence. In one scene a main character, a wealthy trader, is having some customers along with family (and amazingly staff included) taste some pure sugar he has in his stores. The faces of all who indulge show a great level of bliss.) It is also notable that sugar isn't the only natural sweetener and sugarcane isn't the only natural source of sugar. Certainly honey had long been available and used as a sweetener, but honey has its own distinct taste in addition to being sweet. Many fruits are also quite sweet, but they are seasonal and were hard to store by any other means (at that time) than drying. Pure sugar from sugarcane provides a purer sweetness than these and with its ability to be easily incorporated into foods and not greatly change their tastes it is no wonder that it became such a popular culinary ingredient.

By the time of the Napoleonic wars in the early 19th century, the use of sugar was so engrained into European cuisines, especially that of the French, that when Britain managed to cut off supplies of sugar into France the people began to panic. Certainly they could survive without sugar, but evidently they didn't want to. Thus they searched for alternative sources of sugar and came up with the sugar beet as a great substitute. The root of this plant is heavily laden with sucrose and it can be grown in cooler temperate regions such as are found in much of Europe. Thus it became a plant that Europe itself could grow in order to satisfy its sweet tooth.

Another historical fact of note is that at the end of the Seven Years' War the French traded their portion of Canada (Quebec) to the British in order to secure the return of the islands of Guadeloupe, St. Lucia and Martinique, which they deemed more valuable due to their being valuable sources of sugar.

Other products derived from sugarcane: ethanol, mats, screens, thatch, livestock fodder and ribbon cane syrup (yummy and made from subtropical forms of sugarcane commonly known as ribbon cane).

In order to produce sugar, sugarcane is initially grown from setts. When it matures it can be harvested either by hand or machine. Since this step is very labor intensive the trend is toward mechanical harvest. To harvest by hand the fields are first burned, which will eliminate much of the leaves and drive away pests such as rats and snakes, but not harm the cane. The canes are then chopped down, chopped into manageable pieces and loaded onto some means of transportation to a mill. If harvested mechanically, the fields are not burned as the machinery will cut the cane, strip the leaves, cut the cane up and also load it into trailers, leaving behind the leaves and cane tips as mulch in the fields. Sugarcane is a perennial and will grow back from the root if not heavily damaged. Milling of the cane needs to be done as soon as possible as the sugar levels begin to decline after harvest and damaged canes can spoil. In milling, the cane is crushed by rollers to extract the sugary juice. The fiber left behind is known as bagasse, and this can be used as fuel in the refining process or can be used as fuel for energy production, to make products such as paper, to produce some agricultural chemicals or simply used as mulch back in the cane fields. The juice is then put into kettles and is boiled down in multiple steps to a syrup known as molasses. Traditionally this molasses was sent to sugar refineries in wealthier regions of the world (such as Sugar Land, Texas), but today the refining process has mostly been moved to production regions. At the refinery the molasses is refined by the use of centrifuges and a variety of chemicals to reach various levels of refinement.

Barely refined sugar is known as demerara or turbinado and is still quite brown. Its crystals are usually larger than those of white sugar and the amount of refining will vary the color and taste of this sugar. White sugar is the most refined and has gone through a series of steps in which it is dried, heated and cooled with air to produce the characteristic white crystals we know and love. In the past brown sugar was what we know as demerara or turbinado today. What we now know as brown sugar is actually white sugar to which varying levels of molasses have been added back. More molasses yields a dark brown sugar. Thus if you are ever baking and realize that you don't have brown sugar on hand, don't sweat it—just add some molasses (which is always great to keep on hand since it lasts for ages) to your white sugar and your recipe will be saved.

Some other sugars you may encounter are the unprocessed types known as muscovado, sucanat, panela, piloncillo, and jaggery. Muscovado is basically derived from the natural evaporation of liquid from the pure sugarcane juice without any processing, such as centrifugation, other than gentle heating. In this process virtually all nutrients, color and flavor which might have been lost in the refining process are saved, making for a “healthier” sugar with a very rich taste and deep color. Sucanat is a specific brand name one processor uses for their muscovado. Other regions call it by different names. Panela is common in many Hispanic countries, but in Mexico that term refers to a cheese, so instead it is called piloncillo and you can find this in our local grocery stores. Look in the ethnic foods aisle for the characteristic cone shape in which it is sold. Jaggery is what it is often called in southern Asia and sometimes sugar from other sources, such as date or palm sugar, is added and helps to impart a different flavor. Most of these sugars will contain a level of fibers of fine bagasse since these are not centrifuged out. What can a bit of added fiber hurt?

There are other sources of sugar in the world, such as date and coconut palms, corn, agaves, and trees such as the maple, but today about 70% of sugar produced in the world comes from sugarcane. The vast majority of the rest is derived from the sugar beet. The largest producer of sugarcane is Brazil, followed by India, China and Thailand. The US is a very minor producer today, but is the third largest producer of sugar from sugar beets—surpassed by Russia and barely by France. In Brazil a lot of sugarcane is used to produce ethanol as a fuel. By Brazilian law all gasoline is required to contain at least 22% ethanol, which is mostly produced by the sugarcane industry. Brazil also makes use of the bagasse from sugarcane as a fuel source and to produce a variety of other products such as paper.

There is no doubt that sugarcane has a fabulously intriguing history and that it is an important food commodity. It is definitely overused with its present abundance and cheap price and perhaps we should all strive to use it, as with all things, in moderation. There are lots of natural and unnatural sugar substitutes that one can use instead, but I say give me the real thing for its purity of flavor and the lack of “funky” tastes that most of those substitutes can give to foods and beverages.

Henry Flowers





HERBFEST 2018



**FRIDAY
OCTOBER 26TH
10 AM TO 2:00 PM**

**SPEAKER
11:00 MATT TURNER "HERBAL USES OF NATIVE
TEXAS PLANTS"**

Matt is a naturalist, teacher at UT, writer and member of the Native Plant Society of Texas and expert guest on PBS's Central Texas Gardener. He will be signing his latest book is "Remarkable Plants of Texas" .

Lunch, Learn and Shop

Hear a speaker, sit down for lunch and visit the Herb Shoppe
**jams – soaps – rubs – salts – mustards – teas – trivets – heat pads
wreaths - sachets – herbs - vinegars – silent auction – tastings**

Wimberley Presbyterian Church
956 RR 2325, Wimberley TX
\$20 Admission at door

Reserve your seat by Oct 24th

hillcountryunit@gmail.com

Limited open seating, first come basis

www.hillcountryherbs.org

Proceeds support Emily Ann Theatre & Gardens and local education and outreach programs.



**46TH ANNUAL
HERB
FAIR**

**Saturday Nov. 3, 2018
9am - 2pm**

Huge variety of **HERB PLANTS**
Jellies • Blends • Crafts • Books

Presented by
The Herb Society of America, South Texas Unit

www.herbsociety-stu.org
(see website for presale details)

Judson Robinson Community Center
2020 Hermann Drive, 77004
(Just outside Hermann Park & Golf Course on Hermann Drive near Alameda Rd.)

ENTRANCES AND PARKING:
from Hermann Drive or from Alameda Drive

TEA CEREMONY STUDY GROUP

As you know, the Pioneer Unit herb of the year for 2019 is the tea plant, and tea will be the focus of the 2019 Herbal Forum. Plans are underway for programs for Forum, and one suggestion is to have a presentation about some of the more unusual tea ceremonies in various cultures. We are looking for people interested in a short-term study group to study tea ceremonies with the intent of preparing a presentation for Forum. We could, for example, show what a Japanese tea ceremony would look like, how English high tea is served, etc.

If you are interested in such a study group, please give me a call at 281-757-1988 or shoot me an email at lrowlett@gmail.com. The plan would be to meet twice a month from November through the first week of March.

Alternatively, if you have other ideas about presentations for the Forum with a focus on tea, please talk to Karen Cornwell, Kathe Forrest, Pat Cox, Tony Scanapico, or me.

Linda L. Rowlett

CULINARY GROUP


The next meeting of the Culinary Group will be October 3. Usual time 11:00 and usual place Menke House. All are welcome. The focus this month is on "your favorite cookbook." Attendees are asked to bring their favorite cookbook and a dish including an herb(s) and/or spice from the cookbook. If your recipe didn't originally include an herb or spice, be adventuresome and add one or two or three.

Belinda Weatherly

SAVE THE DATE

- EdCon 2019
- June 14-15
- Madison, Wisconsin
- Details to come from the Herb Society of America

October 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3 CG Menke House	4	5	6
7	8	9	10	11 Pioneer Unit Meeting	12 SG Class Events	13
14	15	16	17	18	19	20
21 Newsletter Deadline Send items to lrowlett@gmail.com	22	23	24	25	26 HerbFest Hill Country Unit	27 SG Workday
28	29 SG Class Events	30 SG Class Events	31 All Hallows Eve		BSG = Botany Study Group CG = Culinary Group	FH = Festival Hill SG = Sensory Garden

November 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group CG = Culinary Group	FH = Festival Hill SG = Sensory Garden			1	2	3 Herb Fair South Texas Unit
4	5	6	7 CG Menke House	8 Pioneer Unit Meeting	9	10
11	12	13	14	15	16	17
18	19	20	21	22 	23	24
25 Newsletter Deadline Send items to lrowlett@gmail.com	26	27	28	29	30	





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Volume 26

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—Karen Cornwell

Secretary—Pat Cox

Vice Chair Programs—Kathe Forrest

Treasurer—Beverly Elam

Vice Chair Membership—Georgia Sowers

