

PIONEER PATHS

Newsletter of the Herb Society of America
Pioneer Unit

September 3
Labor Day



September 22
Autumnal Equinox
(First Day of Fall)

September 24
Harvest Full Moon

September 2018

Volume 26, Number 1

MONTHLY UNIT MEETING

- Date:** September 13, 2018
- Time:** 9:30 a.m. Meet and Greet
10:00 a.m. Presentation and Meeting
- Location:** Brenham Presbyterian Church
900 South Jackson Street, Brenham
- Directions:** From Highway 290 head north on Business 36 North (Day Street). Turn left on College Street and go two blocks to Jackson Street. The church will be on your left.
- Program:** Simply Herbs — Basics of Growing and Using These Special Plants
- Speakers:** Henry Flowers
- Angel:** Carolyn Thomas
- Hosts:** Betty Powell, Mary Doebbeling, Alton Ehler, Lynn Ehler, Patty Mills, and Lucy Nehr Korn
- Lunch:** Herbal Inspirations



MESSAGE FROM THE CHAIR

Howdy Y'all,

It is September and that means that school has started and fall is soon to be on its way (my fingers are crossed). This summer has been hot, hot, hot! Many thanks to those who were able to water the gardens because it is always a chore to keep them watered in August. I was happy to attend the mint trimming event at Festival Hill recently. You should have received a copy of Sara Holland's mint notes via listserv. Susan Lake forwarded them, but if you didn't receive a copy, check with Georgia Sowers to make sure we have your correct email address. In any case, I am now ready to attack my mint!

I also had a good time during the recent workday in the Sensory Garden. If you haven't been there lately, it is worth the drive to have a chance to experience the garden and help a bit while you are there.

Now is the time to start thinking about fall gardening and fall events. Our HSA South Central District Gathering will be coming up on September 28 and 29 in Cleburne. Information about the Gathering was in the August newsletter and can also be found on the HSA web site (www.herbsociety.org). It will be a fun event and a chance to meet with herbies from other regions of Texas and other areas of our district. I look forward to seeing you there.

Various workshops to produce items for the Herbal Forum are planned for the fall and winter, so be on the lookout for the dates and plan to attend if you can. Always a fun time to learn and help at the same time!

Thinking ahead to October, the Hill Country Unit will be having its HerbFest 2018 on Friday, October 26, 10 a.m. to 2 p.m. This is always a great event, and Wimberley and Greune are both nice places to visit and shop. Contact Sara Holland for more information about the HerbFest. Also in October, the Board meets to begin planning the January Orientation and conduct Unit business. Feel free to forward any questions or issues you wish to address to any Board member.

In the garden, it is time to get ready to plant fall vegetables, and fall is a great time to be thinking about planting shrubs and trees so that they can get roots established over the winter. I look forward to seeing you all at the Pioneer Unit's September meeting in Brenham. May you all have a wonderful autumn.

Karen Cornwell, Unit Chair



MEMBERSHIP INFORMATION

Our meeting-free August this year was quiet yet most active, with Yearbook Committee duties fast and furious. Members have been gracious in confirming contact information for the next print of the yearbook directory which we expect to have available at the Registration Table on September 14th at Brenham Presbyterian Church. Membership is also requesting current updates for our new volunteer records to begin our fiscal year 2018-2019. At the September meeting, we will welcome and introduce our two newest members for this year, JoAnn Reichle and Leah Pearce.

Thank you to all our members for your volunteer efforts and diligently reporting your hours. If you have questions or concerns about membership please contact me at gzsowers@att.net or 979-836-8228 or Membership Co-Chair Terry Ross at terryr@cvctx.com or 979-966-7133. We will be happy to help or guide you in the right direction. I'm looking forward to seeing all of you at the meeting.

Herbally Fall 2018,
Georgia Sowers
Membership Chair

NEW ACTIVE MEMBERS!

JoAnn Reichle was introduced to our Unit by active member Janie Cornelius. JoAnn and her husband Tommy live at 12395 Thielemann Road, Industry 78944-5107. Her cell is 979-277-8622 and email is jreichle51@sbcglobal.net. JoAnn's membership is effective July 2018, and her birthday is January 20th. Let's all make JoAnn right at home and get to know her better. We're happy you have joined us, JoAnn. Welcome!!

Leah Pearce was introduced to our Unit by active members Susan Yancey and Sherrie Tolbert. Leah and her husband Mark live at 21793 Oak Road (mail address is PO Box 243), New Ulm 78950-0243. Her cell is 281-844-2253 and email is leah.pearce@gmail.com. Leah's membership is also effective July 2018, and her birthday is June 13th. She is a Bluebonnet Master Gardener who only recently moved to her weekend home and enjoys everything about growing and using herbs. Leah can be helpful with logistics relative to outings and needs at the moment. For those unaware, like me, logistics is the management of resources and their distributions, according to my Dictionary app and Wikipedia. We are happy you have joined us, Leah. Welcome!!



September Birthdays

September 2 — Kay Scanapico

September 13 — Janie Plummer

September 15 — Pat Cox and Sue Edmundson

September 22 — Linda Hartson

September 27 — Jane Press

September 30 — Georgetta Welch



FESTIVAL HILL GARDENS

We are looking for help at the Festival Hill gardens on Mondays, Wednesdays, and Fridays. Three people each day would be ideal. Volunteers can determine the times that best suit them.

We are watering these areas:

- (1) The Mary Garden, Mediterranean Garden, the South and North walls;
- (2) The Mints Patio and potted plants found along the borders of that patio;
- (3) The Pharmacy Garden and the plants surrounding the Greenhouse and along the driveway;
- (4) Menke House potted plants in front, on steps, and on porch.

Please contact me with any questions:

Pgarrett613@gmail.com or text 713-817-7095

Thank you!

Pat Garrett

Festival Hill Garden Chair

THE SENSORY GARDEN

We had nine hard-working souls brave the heat Saturday, August 25th, for our work day. A special thanks goes to Henry Flowers as always as he takes the bull by the horns and took care of purchasing the soil and plants for our color circle and doing our "heavy" work. Kudos to all the ladies for their work: Pam Traylor for painting our sign; Janie Cornelius for making sure all the plants have labels and for seeing if we can find larger labels for the plants; Bonnie Lout, Karen Cornwell, and JoAnn Reichle for cleaning up the gazebo; Marcella Ausmus for working with me to tackle the coral vine that has taken over all the surrounding plants; and Connie Gwynn for trimming trees and keeping our brush picked up. Also thank you to Carolyn Thomas who will be giving "Peter" rabbit a new "coat" (of varnish that is). All had a hand in shaping up our color circle. Henry and I earlier had added some pavers as the circle had to be raised because we were putting down the crushed granite on the walkways.



The Crew

We had a surprise visit by the school secretary, Anna Maria Escobar, who had come in to do some work. Anna Maria came by to say hello, and we all introduced ourselves and gave her some snacks and sent her on to her work. The school principal, Jennifer Vest, came over to the garden one day while I was there. It is a joy to have such a good working

relationship with the school. As of this writing I have several dates for activities with the students in the garden. The kindergarten class will meet on Fridays, with the first being September 14th, then October 12th, and November 9th. You might mark your calendars for these days as a reminder to come out and help.

I have heard from one of the first grade teachers with the dates for all the first grade classes for using the garden. Note that the Mondays will be ALL DAY with the Tuesdays just a few hours. So if you are looking to get extra volunteer hours, here is your chance! I believe we need at least 3 to 4 volunteers for each of the times listed below. If there are more, that would be even better. I am giving these dates now so you can mark your calendars and also the time you can spend on the Monday and/or Tuesday.

The Mondays are September 24, October 29, and December 17, with the hours from 8:15 a.m. through 3:05 p.m. The times scheduled for the students are 8:15-8:55, 10:00-10:40, 12:05-12:45, 1:45-2:25, and 2:25-3:05. As you can see there are some breaks in between students' arrival.

The Tuesday dates are September 25, October 30, and December 18. Hours for these Tuesdays are from 8:15 a.m. till 10:40 a.m. Times scheduled for the students are 8:15-8:55 and 10:00-10:40. Please be on the lookout for emails asking for volunteers to give a hand with the students.

All total there will be 7 classes in each Monday/Tuesday and approximately 22 students in each class. The teacher has no planned activities as she said the students just like to explore. However, I believe we need to have something to keep them busy so I am requesting if anyone has a garden activity that we can use with these first graders, please let me know. We have wanted more exposure for the Sensory Garden and now we are getting that. I hope that all who are able will be there to help us with the students. I thank each of you for having the heart for our gardens and all the work you put in to keep them going.

I am really excited about the participation this year that the school is giving. The school secretary, the principal and even one of the teachers have remarked how much they love the garden. Now to have the teachers respond and set dates they will be there is just what we have wanted--for Sensory to have more exposure and to know it is being utilized.

For the rest of this year I am rotating work days with one month Saturday and one month a week day. The schedule for our work days for the rest of this year are: Thursday, September 27; Saturday, October 27; and Thursday, November 29. We will not have any work days in December and January.

There is an area to the right of the alphabet garden that is rather bare. The plan is to weed it all and then put down mulch which will then help keep the weeds down. A suggestion

has been made that when that work is completed a bench should be added. So if any of you would like to donate one, it would make a wonderful addition to the garden. Possibly you would like to donate the bench in memory or in honor of someone you care for. Please let me know if that is something you would like to do.

I want to express my appreciation to all of you who have come out in the heat and watered. Several of you have to drive a good distance to come into Brenham to water, and I thank you over and over for giving your time to do this. I am beginning to think we will have to do a rain dance to get rain again!

Johnnie Pitts
Chair for Sensory Garden



Color Wheel — before all the hard work



Color Wheel — after the hard work, including the addition of crushed granite in the walkways

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

Botanical Name/Etymology: The watermelon has been called *Citrullus lanatus* since the 1930s. A sample of its leaf was collected in 1773 by Carl Peter Thunberg. However, there has been disagreement whether the watermelon (that we know) is *Citrullus lanatus*. Examination of the watermelon's DNA (a process known as phylogenetics) revealed that the sweet watermelon is *Citrullus mucospermus* which is found in West Africa (not south Africa). *C. mucospermus* was thought to be a subspecies of *C. lanatus* but this seems not to be the case. *C. mucospermus* is its own species. The split from *C. lanatus* occurred about 3 million years ago.



There were also arguments that the sweet watermelon is *C. vulgaris* (also a subspecies of *C. lanatus*). Finally, another study concluded that *Citrullus lanatus* is native to northeastern Africa and is the progeny of wild *C. lanatus* that is found in the Sudan.

Family Name: Cucurbitaceae

Common Name(s): Watermelon

Origin: Originally thought to be Southern Africa but now known to be West Africa

Growth Habit: scrambling and trailing vine

Growth (Cultural) Requirements: Grown in raised rows (hills) spaced 5 to 6 feet apart. Prefer loamy, well-drained soil and a sunny location. The soil pH should be 6 to 6.8. Plant after the last frost date. Easiest is to direct sow but can be transplanted. Heavy feeders – add manure, seaweed or compost. Vines produce both male and female flowers on the same plant but need pollinators. Water well until the fruit sets, then stop. Dry weather produces the sweetest melons. 70-85 days from sowing to harvest.

Propagation: Seeds



Continued on next page

Folklore and History: According to Mark Twain, to taste a watermelon is to know "what the angels eat." Grown in ancient Egypt and India. There is evidence that the watermelon existed in 2500 B.C. This is based on ancient Hebrew texts and artifacts (including images and seeds) found in Egyptian tombs. The popularity of the fruit is thought to rest in its high water content. The fruit remains edible for weeks if kept in a cool, shaded area. The sweetness of the fruit has been improving through selective breeding over centuries and spanning several countries.



The watermelon has been the subject of hundreds of paintings. Frida Kahlo's last painting was a watermelon still life.

Chemistry (if known – especially active essential oils): 89% carbohydrates, 4% fats, and 7% protein. It is highest in potassium and vitamins A and C. Approximately 5 ounces of water in 1 cup of watermelon balls. Other sources report that the water content of watermelon is from 89%-93%. It is high in lycopene (higher than tomatoes) which is an antioxidant.

Plant Part(s) Used: All (fruit, rind, and seed)

Time of Harvest: June to September (depends on region)

GRAS? (generally regarded as safe): Yes (all parts)

Culinary Uses: As a fruit or mixed with other fruits; As a condiment in shrimp tacos, shrimp ceviche; pureed, frozen and used as a popsicle or in slushes and smoothies; juiced (can be added to alcoholic beverages); grilled; salsa; salads
The rinds can be pickled, used in jams, added to salsa or chutneys, and included in gazpacho. The seeds are ground into butters and can be roasted.

Medicinal Uses: Diuretic primarily but the presence of lycopene also means that it may help in the prevention of heart disease and some cancers. Its diuretic properties lend the watermelon to fasting and cleansing rituals. One study reported that the diuretic benefits of watermelon juice is equivalent to or better than the drug furosemide. Finally, it is a recommended fruit for diabetics.

Other Uses: Sculptures**Baskets**

Sources for Seed or Plants: All major seed companies

Miscellaneous Information:

How do you know when a watermelon is ripe? The tendril is dead. Sounds hollow when thumped. The bottom (touching the ground) has a cream or yellow color. The top has less contrast between the stripes.

Bibliography:

Growing Melons: <https://agriflifeextension.tamu.edu/browse/featured-solutions/gardening-landscaping/melons/>.

Gul, Rashid and Sarwer. "Citrullus Lanatus (Watermelon) as Diuretic Agent: An in vivo Investigation on Mice." American Journal of Drug Delivery and Therapeutics [1][4][2014]089-092.

Chomicki, Guillaume and Susanne Renner. "Watermelon origin solved with molecular phylogenetics including Linnaean material: another example museomics." New Phytologist. (2015), 205:526-532.

Paris, Harry S. "Origin and emergence of the sweet dessert watermelon, *Citrullus lanatus*." Annals of Botany. (2015) 116:133-148.

20 Ways to Use Watermelon: <https://health.usnews.com/health-news/blogs/eat-run/2014/06/27/20-ways-to-use-watermelon>

35 Surprising Things to Do With Watermelon: <https://www.delish.com/cooking/recipe-ideas/g2883/watermelon-recipes/>

"Watermelons"

By Charles Simic, 1938

Green Buddhas
On the fruit stand.
We eat the smile
And spit out the teeth.

Fiction

The Watermelon King by Daniel Wallace (2003)

Bobbing for Watermelons by April Moore (2015)

Submitted by Madeline Johnson

The History and Mystery of Herbs

Black Pepper—The King of Spices

Botanical Name: *Piper nigrum*
 Common Name(s): black pepper, Malabar pepper
 Family: Piperaceae



Black pepper has always been one of my favorite spices, and that is true for much of the world as well. For many centuries it has been the most important spice on a global level. Some say that this status has been supplanted by the chile pepper, which would make sense due to the popularity of that herb/spice in so many cuisines around the world. But no matter what its current status is, black pepper has been and will continue to be an important culinary flavoring agent and its history will always be one of great interest in the realms of food, discovery, economics and politics.

One of the first records of the use of black pepper in the Western world was by Hippocrates, who listed it as a medicinal plant in 460 BCE. The Egyptians prized it (peppercorns were found stuffed up the nostrils of pharaoh Ramses II) and in Alexandria traders would enter the city via the Pepper Gate. In Rome it continued to be of great importance and a city street where spice merchants plied their wares was known as the Via Piperatica—the Pepper Way. In London in 1179 CE the Pepperer Guild was founded and in Medieval Europe it was not uncommon to find black pepper seeds used as actual currency.

As most of you likely know, Christopher Columbus set sail to the west in hopes of finding a quicker way to the orient and a direct link to the spice trade without having to sail around Africa. We all know that this mission failed, but he did bump into new lands where he encountered new spices. He found allspice, which he named pimienta, the Spanish word for pepper. The seeds of allspice are similar in color and shape to those of black pepper, but we all know it doesn't have the same smell or taste. Today in Spanish it is called pimienta de Jamaica, which alludes to one of its most important centers of production. Columbus also encountered chiles. Like black pepper, chiles have a fieriness in their taste so perhaps that was the cause of the confusion and likely the reason we now commonly call chiles peppers.

Black pepper is native to the Kerala area of the Malabar coast of the Indian subcontinent. It is believed that pepper was realized by the indigenous people of that region very early on to have great value and many uses, and cultivation began in prehistoric times. Because of evidence in tombs in Egypt we know that it was traded to a great distance. Most likely this was overland in what would later be known as the "spice or silk routes" that would bring many goods from the orient to the Mediterranean. Because it had to travel great distances and likely changed hands many times, by the time it reached Europe its price was quite steep and it could only be purchased by the wealthy. In about 400CE Alaric the Goth led his Germanic troops into Rome and only agreed to retreat upon payment of 3,000 pounds of black peppercorns. That's a lot of pepper and would have been a great fortune in that time!

As Europe progressed into the Medieval Ages, black pepper continued to be highly valued and city states vied to control its trade, along with that of other spices. In 1381 the Venetians were able to conquer the Genovese in a naval battle and thus were able to secure a monopoly on the trade of spices into Europe for a couple of centuries, which meant that they could up the price even more. It is often said that in Medieval Europe the use of spices was exorbitant and that they were often used to cover up

the taste/smell of food, especially meats, that wasn't fresh. Although I'm no historian, I would agree with those who say this doesn't make sense. Spices were highly valuable and thus only people of wealth could afford to use them. Certainly they wouldn't buy or allow their cooks to use below par foods and then mask their poor taste with expensive spices. It is more likely that, as is common in India and some other cuisines today, the culinary tastes of the European wealthy at that time tended toward a heavy and elaborate use of spices and only in later centuries did that taste change.

In the 15th century rival countries were tired of the Venetian monopoly so they decided to do something about it. As we know, the Spanish sent Columbus to the west and that didn't work out so well, at least not in terms of finding the oriental spice sources. The Portuguese sent Vasco de Gama eastward by first sailing around Africa and the Cape of Good Hope, and he eventually made his way to India, where the Portuguese managed to set up ports of trade. This eventually led to the toppling of the Venetians and an influx of spices into the European market. Perhaps the lower price and easier accessibility of spices led to their use by the middle classes of Europe, which might have created a disdain for their lavish use in the upper classes and an eventual shift away from heavily spiced foods?

Thus black pepper may be the spicy impetus that led to the extraordinary age of discovery in the 15th and 16th centuries. Because of the search for alternate routes to reach pepper, many other new spices were found, new lands were discovered, and the world was greatly changed. To this day black pepper is still known as the King of Spices and on the table it is only rivaled by its constant partner—salt.

Black pepper is a tropical vine that will grow up trees and surrounding foliage. Its leaves are a dark green and have a somewhat glossy cuticle. They are single and alternate on the stem. The flowers are white, very small, and are borne in long pendulous spikes at the leaf nodes. The spikes are usually about 1-2 inches in length and can elongate to 2-3 inches when the fruits mature. The fruit is a drupe with one seed inside. When immature the fruits are green and when mature they are red. Varied harvesting, curing or preservation methods will produce fruits that vary in color and taste. The spiciness or "heat" of the fruit is due to the chemical piperine. Propagation is usually by cuttings and the most common method of cultivation is to train the vines up tree trunks. The tree canopy provides a bit of shade and surrounding brush is eliminated.

There are multiple types of black pepper that you will encounter: black pepper, white pepper, green pepper and red pepper. You may also come across some cousins such as long pepper (*Piper longum*) and tailed Javanese pepper (*Piper cubeb*). Long pepper was actually preferred by the Romans and if you haven't tried it, you should. I personally really like it. It doesn't have a large single seed, but instead it is an aggregate fruit with many tiny seeds about the size of poppy seeds. It is less pungent and has a richer taste. Javanese or cubeb pepper has a more aromatic, somewhat menthol-laden, taste. Its fruits are similar to those of black pepper, but have distinctive little tail-like appendages that stick out. They are commonly used as a flavoring agent in gin. Another interesting pepper-like seed that you may encounter is grains of paradise. It is actually the seed of a ginger relative (*Aframomum melegueta*) native to Africa and was often utilized as a pepper substitute in southern Europe if black pepper was not available. It is a useful product in its own right and is being used more today, especially to flavor beverages. I like to occasionally grind it fresh onto foods, much like one would do with black pepper, for its spicy and floral richness.

Black peppercorns (the fruit) are the most common that you will find. They are produced by harvesting green, unripe fruits. These are then usually cooked briefly in hot water to both clean and

prepare them for drying. The heat helps to break down the skin over the seeds and promotes darkening during drying. They are then either dried in the sun or via the use of machines for several days. It is also possible to sun-dry them, with extra care, without boiling or heating. Well-known varieties of black pepper include Malabar, Lampung, Tasmanian and Tellicherry.

White peppercorns are solely the seed of the plant with the skin removed. To achieve this a process called retting is used. The fully ripe red fruits are soaked in water for about a week and in that time the skin will start to decompose and slough off. When dried and rubbed all the remains of the skin will fall off. There are other methods to achieve this end, but they are less common. White pepper has a more refined flavor that is less complex and bold than that of the black, but it still can pack an equally fiery punch. It is useful in flavoring dishes where dark specks will be distracting or where a lighter taste is desired. I love to use white pepper in potato dishes and on vegetables when black pepper seems a bit too strong. Two popular types of white pepper are Muntok and Sarawak.

Green peppercorns are the unripe fruits that have gone through a preservation method such as freeze-drying, canning or the use of chemicals to preserve their color. The unripe peppercorns can also be pickled. In some cuisines of Southeast Asia the green unripe fruit are used fresh, but this can only be done near areas of production because they will decay rapidly if not preserved. Green Mysore peppercorns are likely the type you will encounter.

Red (or sometime orange) peppercorns are the preserved fully ripe fruits prepared in the same method as for green peppercorns. They are not commonly found and when they are they are more expensive due to the increased time and effort it takes to produce them.

Pink peppercorns are truly another matter. They are not from the pepper vine, but are actually the seeds of a tree (*Schinus terebinthifolius*) native to South America. Sometimes you will see them in peppercorn blends to add a bit of color. They are edible, but if you are highly allergic to poison ivy you may want to avoid them as they are in the same family and can possibly cause a reaction (mango and cashew are also related). There are many other substitutes for black pepper which have also been used over the centuries. One of those is an interesting native "weed"—shepherd's purse (*Capsella bursa-pastoris*).

Today the leading producers of black pepper are Vietnam, Indonesia, India, Brazil and China. Vietnamese production in 2016-2017 was around 185,000 tons. Wow! Vietnam alone produces about 1/3 of the world's annual production.

In the kitchen and on the table pepper is quite useful. Once ground the piperine in the peppercorns starts to dissipate. It will evaporate when exposed to air and will break down when exposed to light. Therefore, ground pepper should be stored in airtight, lightproof containers. Thus it is considered best to grind the peppercorns fresh right before use. A wide variety of pepper grinders can be found. My favorite is a metal grinder that was originally intended for grinding coffee beans. A mortar and pestle will work as well. The best known medicinal effect of black pepper is as a digestive aid. It is said to stimulate the digestive juices, but overuse may stimulate too much and result in acid reflux. As Madalene often said, "all things in moderation."

Black peppercorns are about 5-10% piperine by mass, and piperine is found in both the seed and dried skin. White peppercorns have slightly more piperine, by mass, than the black. The skin left on the black peppercorns contains a variety of chemicals, mostly terpenes, which add to the complexity of its flavor.

The flavor of white peppercorns is considered to be less bold and more "refined." Piperine gives about 1% the "heat" of capsaicin, the chemical responsible for the pungency of chile peppers.

The aroma of pepper comes from a chemical known as rotundone. This chemical is detectable in very small amounts and was originally found in the tubers of *Cyperus rotundus*—the hated weed we know as nutgrass! It is also found in herbs such as rosemary, oregano, thyme, scented geraniums and basil.

If you want to try to grow your own peppercorns you can purchase a live plant from a source such as Logee's Greenhouses (I mention it because I just got a new catalog in the mail today and noticed the black pepper plant listed therein). With proper care it can be grown as an indoor plant which could be put outside in a shady spot in the summer.

For further information there are a lot of books which talk about black pepper and its history. A recent one I purchased is Pepper— A History of the World's Most Influential Spice by Marjorie Shaffer. It was published in 2013, so is relatively recent. It has been touted as a good companion to Mark Kurlansky's book Salt. I agree as I've read that book and highly recommend it too. When I'm done with the pepper book I'd be glad to lend it out if anyone wants to borrow it.

I hope that every time you reach for the pepper shaker or grinder you'll think about where this venerable spice comes from and the impact that it has had on the history of the world.

Henry Flowers

Shaffer, Marjorie. Pepper—A History of the World's Most Influential Spice. St. Martin's Press: New York, 2013.

https://en.wikipedia.org/wiki/Black_pepper accessed 8-26-18



Snow is white and lieth in the dike,
And every man lets it lie;
Pepper is black and hath a good smack,
And every man doth it buy.

- A "Commonplace Book" of the 15th
Century



PIONEER UNIT BOARD MEETING
July 18, 2018, Menke House, Festival Hill

Present: Karen Cornwell, Kathe Forrest, Georgia Sowers, Terry Ross, Beverly Elam, Henry Flowers, Barbara Hemmer, Johnnie Pitts, Joyce Caddell, Lori Yeats, and Pat Cox.

Programs: Kathe Forrest, Vice Chair Programs, is working on the new Yearbook which will be available at the September meeting. Susan Yancey will be back-up as Vice Chair Programs.

Membership: Georgia Sowers, Vice Chair Membership, announced new members Diana Sellers, Sherrie Tolbert, and Jana Rinehart.

Motion: A motion was made and approved out of committee to ratify new members Diana Sellers, Sherrie Tolbert and Jana Rinehart.

Verena Aeschbacher and Jerald Mize have renewed as affiliate members.

It was suggested that members' names on the badges should be bigger for easier reading, and Georgia will consult with Kwik Kopy on a new design.

Treasurer: Beverly Elam, Treasurer, distributed copies of the PU Budget Summary Report for Three Months Ending June 30, 2018, and the Proposed Budget for Year Ending June 30, 2019.

Motion: Upon a motion duly made and seconded, the Board voted unanimously to approve the financial statements and new budget.

Standing Committee Reports

Archives and Rosemary – Lynn Ehler sent out 88 cards in the last fiscal year.

Education/Special Events – Barbara Hemmer will remind members that there is money in the budget to cover workshop supplies and that workshop hours are counted in the annual total.

Scholarships – Joyce Caddell is working on the timeline for scholarships.

Gardens – Wanda Hubbard is helping Pat Garrett with a watering schedule for the Festival Hill Gardens.

Marcella Ausmus is back-up helper for Johnnie Pitts in the Brenham ISD Sensory Garden. Johnnie is planning to add crushed granite to the garden to alleviate the mud that accumulates after rain.

Plant Sale/Gazebo – Karen Cornwell reported that plant sale planning is moving forward. There will be no plant propagation for Forum at Festival Hill but members are encouraged to propagate at home.

A Steering Committee has been formed to start planning Forum 2019 and a Memorandum of Understanding between the Pioneer Unit and Festival Hill is being drafted.


Thyme Well Spent Shop – Pat Cox said planning for Forum 2019 has begun. There are several new members among the volunteers making items for the shop and more are being sought.

Hospitality – Lori Yeats has inherited a lot of hospitality supplies from the previous chair. The presentation of door prizes was begun by a past chair and Lori will decide whether and how often to continue doing this.

Respectfully submitted,
Pat Cox, Secretary



September 2018

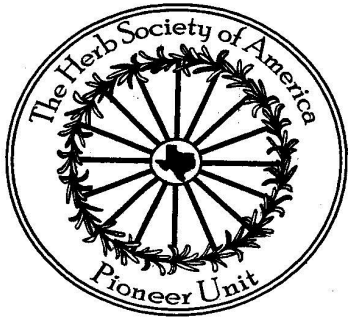


Sun	Mon	Tue	Wed	Thu	Fri	Sat
BSG = Botany Study Group CG = Culinary Group	FH = Festival Hill SG = Sensory Garden					1
2	3	4 	5 CG Menke House	6	7	8
9	10	11	12	13 Pioneer Unit Meeting	14 SG Class Events	15
16	17	18	19	20	21	22
23 Newsletter Deadline Send items to	24 SG Class Events	25 SG Class Events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



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 		BSG = Botany Study Group CG = Culinary Group	FH = Festival Hill SG = Sensory Garden



PIONEER PATHS

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."

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