



# PIONEER PATHS

Newsletter of the Herb Society of America  
Pioneer Unit

August 3  
Green Corn Full Moon



August 11-12  
Perseid Meteor Shower  
(peak)

August 2020

Volume 27, Number 12

Hello Everyone,

I hope you all have had an uneventful summer, and by that I mean safe and healthy families. This heat forces me to be inside almost the entire day with quick trips out to feed the chickens or water the gardens. In the evening, I venture out for a short time to sit in the hammock, but eventually the mosquitoes run me back inside.

It was a good July meeting at Festival Hill with Henry's presentation. I was sorry we could not Zoom, but recently I went out and met with Jeff at Festival Hill and the connection worked. Good news for future meetings there! At the July meeting past board members were given pins in the shape of watering cans for their service. A special gift was sent to Karen Cornwell for her years as Board Chair. It is a windchime with an inscription saying "Thank you."

Other news: we had an exceptionally good board meeting via Zoom and here are the new committee chairs:

Archives/Rosemary — Esther Hartman  
Scholarship — Barbara Solis  
Festival Hill Garden — Myra Simmons  
BISD Sensory Garden Maintenance — Cathy Kietlinski  
BISD Sensory Garden Education — Joanna Hagler  
Hospitality — Patty Mills  
Plant Sale — Susan Yancey  
Thyme Well Spent — Cathy Nitsch  
Communications — Ann Lugg

I am still looking for someone to volunteer as a Special Events Chair.

A Bylaws committee has been formed consisting of Linda Rowlett, Diana Sellers, Esther Hartman, Billi Parus, and myself. There are some items which we might need to change, such as continuing Board meetings via the internet, voting by email, etc. If you have any questions or suggestions, please contact one of the committee members listed above. We will have our first meeting on Thursday, July 30th.

Kathe Forrest  
Chair

## FROM THE PROGRAMS CHAIR

Once again I find myself as Programs Chair for our Pioneer Unit, a position I held a few years ago and thoroughly enjoyed. Henry Flowers has offered to help by organizing this year's yearbook.

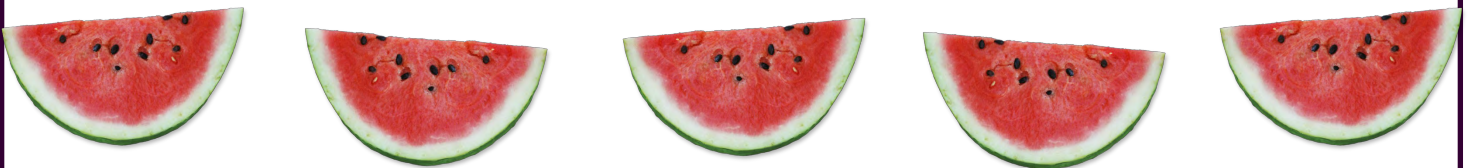
Planning programs, however, like everything else this year, is different and challenging! The good news is we have been able to reschedule several speakers who had to cancel in the spring. Together with new speakers and topics, we are well set for the upcoming year. The problem is, we cannot actually schedule most speakers for certain dates due to the uncertainty of permanently meeting again in person.

Currently we are still scheduled to hear John Amelang from Discount Trees of Brenham speak to us on September 10th at Festival Hill beginning at 9:00 a.m. as we will be outdoors and masked. His topic is "Brazos Valley Edible Landscaping," an intriguing topic for certain!

Looking even further ahead, I have lined up/rescheduled the following topics for 2020-2021, although dates have not yet been assigned:

**How Herbs Change History**  
**Creating an Herbal First Aid Kit (online)**  
**Emily Dickinson: The Poet as Cook and Gardener**  
**Edible Flowers**  
**Garden Design with Pollinators in Mind**  
**Report on Oreganos by the Horticultural Study Group**  
**Growing and Using Cut Flowers**  
**Herbs for Everyone**  
**Vegetable Gardening**

Happy Gardening!  
Phoebe Lake  
Programs Chair



## MINUTES OF UNIT MEETING HERB SOCIETY OF AMERICA PIONEER UNIT JULY 9, 2020

Kathe Forrest, Chair, welcomed members to the July meeting held outside behind the concert hall at Festival Hill. She had planned to have the meeting transmitted via Zoom, but technical difficulties prevented that.

Kathe presented tokens of appreciation in the form of a pin in the shape of a watering can to the outgoing Board of Officers and Committee Chairs for their service to the Unit from July 2018 to June 2020, including Georgia Sowers (Vice Chair Membership), Janie Plummer (Treasurer), Pat Cox (Secretary), Henry Flowers (Past Chair), Lynn Ehler (Archives and Rosemary), Barbara Hemmer (Education and Gazebo), Joyce Caddell (Scholarship), Pat Garrett (Festival Hill Gardens), Marcella Ausmus (BISD Sensory Garden), Lori Yeats (Hospitality), Cathy Nitsch (Publicity), Linda Rowlett (Newsletter), Ann Lugg (Website), Mary Reeves and Kay von Minden (Special Events), and Jane Press (Thyme Well Spent Shop).

Cammie Beierle, Membership Committee, reminded members to sign in with Membership Chair Diana Sellers and introduced Master Naturalist Joanna Hagler as our first new member for the year 2020-2021.

Pat Garrett introduced Myra Simmons as the new Festival Hill Gardens Chair. Myra asked for volunteers to water on Tuesdays, Thursdays, and weekends (either Saturday or Sunday), and she will give a tour of the gardens to new volunteers who are not familiar with them. She asked for members to contact her after the meeting. Members were reminded that contact information is in the Yearbook or on the website.

Kathe announced that Autumn Schulze, who was scheduled to give a program this month on Creating an Herbal First Aid Kit, is planning to make her program available to us on video.

The meeting was adjourned for a program on topiary gardens presented by Henry Flowers.

Respectfully submitted,  
Lori Yeats  
Secretary



PIONEER UNIT BOARD MEETING  
July 15, 2020  
Virtual Meeting on Zoom

Present: Kathe Forrest, Phoebe Lake, Diana Sellers, Lori Yeats, Debi Thomas, Janie Plummer, Esther Hartman, Ann Lugg, Cathy Nitsch, Cammie Beierle, Cathy Kietlinski, Patty Mills, Myra Simmons, Joanna Hagler, and Susan Yancey.

Treasurer: Debi Thomas presented the Budget Summary, Proposed Budget and Income Statement. Past Treasurer Janie Plummer will email more information concerning some budget overages from certain committees.

Programs: Phoebe Lake started the discussion about how to proceed with programs -- in person, virtual, and/or having them recorded for later viewing. It was decided to have the September meeting outside at Festival Hill, and it would also be recorded for those who choose not to attend. Subsequent meetings will be decided in consideration of outside availability and health needs.

Membership: It was decided to continue with the Track It Forward App to track members' hours in a timely and efficient manner. An email will be sent to all members on the process of downloading and procedures for tracking hours.

Standing Committee Reports:

**Hospitality:** Patty Mills stated that hospitality was at a stand still, because of the inability to conduct meetings, but she noted they planned to continue with door prizes at the in-person meetings.

**Archives/Rosemary:** Esther Hartman has received all the material needed from Lynn Ehler.

**Festival Hill Gardens:** Myra Simmons has met with Pat Garret to understand her role. It is understood that the Pioneer Unit is just responsible for the upkeep and watering of the Pharmacy, Mary's, and Mediterranean Gardens, along with the Mint Barrels.

**Sensory Garden:** Cathy Kietlinski is on board being sure the irrigation was repaired, beds are getting watered, bird feeder is full, and keeping in touch with the watering volunteers.

**Communications:** Ann Lugg will be posting the new Board on the website.

**Plant Sale:** Susan Yancey reported activities are minimal at this time and will start up in the Fall. Henry will be ordering the plants. At this time there will be no planning for a Forum, only the Plant Sale and Thyme Well Spent.

**Thyme Well Spent:** Cathy Nitsch reported that all the handmade goods from this year's Forum are being stored and waiting for next year's sale.

In the midst of all the discussions, it is the Board's hope that the members will keep in touch, make the outside meetings if they can, and watch the recordings and webinars available.

Respectfully submitted,  
Lori Yeats  
Secretary

## MEMBERSHIP INFORMATION

On July 9th, members once again met under the shady Festival Hill trees for the Unit Meeting. It was quite breezy, making it a pleasant summer morning. Twenty-five members were in attendance. We enjoyed visiting (while wearing masks and practicing social distancing) with each other. Unit Chair Kathe Forrest recognized the outgoing officers for their amazing contributions and presented each with a gift. The new Board members were presented. Henry Flowers delighted attendees with his presentation of turning rosemarys, lavenders, bay laurels, and other herbal plants into topiary masterpieces. However, he also elicited gasps of horror as he pruned away branch after branch of perfectly beautiful, full plants and was heard several times saying, "Well, you have to be brutal." In turn, we were saying, "Oh no, what is he doing?" Yikes! In the end, we were enthralled with the notion of creating a unique herbal plant look and vowed to go home and prune away.

Cammie Beierle welcomed Joanna Hagler, our first new active member for this Fiscal Year. Joanna was presented with her Pioneer Unit Membership badge. Joanna and her husband Bill live at 11755 Schuster Road in Round Top, Texas 78954-5240. Joanna's birthday is September 14th; her cell phone is (281) 851-5483; and her email address is [jldhagler@outlook.com](mailto:jldhagler@outlook.com). Joanna's membership became effective July 1st.

**Annual Membership Report** – Georgia Sowers completed the annual membership report in June and submitted it to the Board and to the Herb Society of America. In summary, Georgia reported that for the 7/2019 – 6/2020 Fiscal Year, the Pioneer Unit members provided a total of 3,984 volunteer hours and gave \$283 in non-reimbursed donations. During this period, we had 81 active members and seven new members joined our unit: Cammie Beierle, Barbara Solis, Tom Solis, and Sally Reynolds in July 2019; Lou Ann Phillips in September 2019; Cathy Kietlinski in October 2019; and Sandra Dudley in March 2020.

**Track It Forward (TIF)** - On July 15, the Pioneer Unit Board approved the use and funding of the app Track It Forward. This app gives Pioneer Unit members the ability to quickly and easily record their own volunteer hours and meeting attendance. It is easy to download the app and simple to start recording your hours.

Advantages of using TIF to record your hours are:

- A recording system, right on your phone, tablet or computer

- You will be able to see items like:

- The hours and location of your volunteer activities

- Meetings attended

- No more standing in line at the table at Monthly Unit Meetings to sign in; sign in right on your device

- Record your hours in your car when you finish; no more forgotten hours

- Add a photo of yourself and the work you just did

- Add an explanatory note (watered Pharmacy Garden, made jelly for TWSS) right in the app

- Hours upload into the system immediately

Each member received two emails on July 17th regarding Track It Forward. The first email from Cammie and me provided information about Track It Forward. The second email invited you to click on a link to set up a personal profile in TIF and upload the app. As of this writing, 17 members have signed up in TIF and started logging their hours. Several have sent emails back saying that it was a very simple and easy process. We encourage each member to give it a try. Cammie and I are available to guide you through the process. Let us know if you didn't receive the information letter or the invite. We will be happy to send them to you. In addition, see the next page for the updated Guide for Reporting Volunteer Hours to use as you log your hours in TIF.

FYI – Kathe Forrest has approved that members can continue receiving double hours for gardening work through the month of August.

Herbally Yours,  
Diana Sellers  
Membership Chair

## Guidelines for Reporting Hours

**Gardens:** Time spent watering, pulling weeds and other support of Festival Hill, Sensory Garden or other gardens designated by Pioneer Unit Board.

**Host Team Coordinator:** Coordinates host team to set up for Monthly Unit meetings. 5 hours

**Hostess:** Supports Host Team at Monthly Unit meetings. 4 hours

**Speaker Angel:** Supports Monthly Unit meeting speaker.

### **Educational:**

**Share With Community:** Sharing knowledge *outside* of the Pioneer Unit (Example: a non-formal presentation at a booth or a fair or during an herb day or at the Bee Festival or a school or other group not affiliated with HSA Pioneer Unit.)

**Presentation:** Sharing knowledge *within* the Pioneer Unit or another HSA unit.

**Articles for Unit Newsletter:** up to 4 hours

**Participating in Board-approved activities:** hours vary

### **Study or other Sub-Groups:**

**What counts toward hours:** Any activity that results in an article for the newsletter. Any activity that involves a presentation to the Unit as a whole.

**What does not count toward hours:** Attendance at group meetings or other group assignments, unless you are presenting or sharing with the community your personal results or knowledge.

**Herbal FORUM (Round Top) Prep Activities:** Any activity preparing for FORUM during the year

### **Herbal FORUM (Round Top) Activities:**

**Hospitality:** Support Thyme Well Spent Shoppe, Guests and Presenters with refreshments during two days of Forum, possibly set-up and cleanup.

**Registration:** Greet registered Guests at front door of auditorium; give out registration packets and badges; answer questions from all attendees. Hours per shift – 8+ possible

**Plant Sale:** Caring for plants during Forum. Please ask Membership Committee if unsure.

**Plant Sale Holding Area:** Watch over plants for Guests and Members before the plants are paid for. Up to 8 hours

**Plant Sale Cashier:** Receive payments for plants. Hours per shift

**Plant Sale Watering:** Watering plants pre/during Forum. 8+ hours possible

**Gazebo:** Support sale of items made by Members. Hours per shift

**Thyme Well Spent Shoppe:** Work inside at sale. Hours per shift

**Setup/Break Down Team:** Support Setup Committee. Prepares for lunches at Menke House and various areas for Presenters during Forum. Assist with take-down at close of the Forum.

**Unit Admin:** Time spent administering duties as member of a Committee or Pioneer Unit Board of Directors Member. EX: editing yearbook, organizing special events or groups, sending cards.

**Hours not applicable:** Travel time to/from any activity. Attending Monthly Unit meetings (except March preparation for Forum meeting). Preparing a dish for breakfast/lunch at Monthly Unit meeting.

## In Search of the "So-Called Mexican Oregano"

During the first Pioneer Unit Horticulture Study Group meeting, Madeline Johnson and Phoebe Lake started us on our oregano journey by immediately immersing us in taxonomy - families, genus, and species. I was hooked and completely surprised to learn that there are so many different oreganos. I always thought – oregano is oregano, right? But no, Madeline and Phoebe introduced us to Italian oreganos, Greek oreganos, and .....Mexican oreganos. Mexican oregano, Mexican food – yummm.

The following Saturday, while I was watching one of my favorite cooking shows, Mexico: One Plate at a Time, Rick Bayles demonstrated how to make traditional posole from Oaxaca. One of the ingredients was Mexican oregano. He showed how to rub it between the palms of your hands to add it to the recipe. At our next Horticulture Study Group meeting, Madeline and Phoebe asked us to sign up to each present an oregano topic. I chose "The Great Pretenders" topic (Mexican and Cuban Oreganos). And so began my quest to discover the Mexican Oregano.

Rick stated you can find Mexican Oregano in all the Mexican markets. I knew then that I had to go on a mission to find the Mexican oregano, armed with the knowledge that I was looking for *Lippia graveolens* or maybe *Plectranthus amboincus*. I was prepared, but it turned out to be not so easy a task. I visited three different Mexican markets in Austin. All the stores had packets of Mexican oregano, and they looked just like the stuff Rick showed us, but none of them listed the taxonomy on the package, so I wasn't sure what I was getting. I bought a package at each store just in case.

Next, I drove to the Natural Gardener in Austin, certain they would carry the *Lippia graveolens* plant. Sure enough, the person helping me said, "Oh, absolutely, we sell containers of Mexican oregano. Here they are." I was cautiously optimistic. I read the taxonomy on the label; it said *Poliomintha longiflora*. I said, "I'm actually looking for *Lippia graveolens*." (See: I was paying attention in class.) "Sorry," she said, "we only carry *Poliomintha longiflora*." What the heck — I bought it. At least I have one of the "so-called Mexican herb" plants now.

Undaunted, I turned to the literature to learn all I could about Mexican oreganos. In a wonderful article by Vicki Blachman called "Mexican Herbs" (Texas Gardener, Jan/Feb 2009), she states that in her search for this herb, she found 10 plants commonly called Mexican oregano. (No wonder I was finding so many different names!) She talked about *Poliomintha longiflora* and *Lippia graveolens*. She stated that *Lippia graveolens* is the variety that you usually find in Mexican markets (That was reassuring because I had purchased three packages of it during my Mexican market tours.), and that as a plant, the *Lippia graveolens* is difficult to find. (I completely agree.) In her article, Vicki provided two wonderful recipes using Mexican oregano.

In Southern Herb Growing, Madeline Hill wrote a brief paragraph about *Lippia graveolens*. She referred to it as the "so-called Mexican Oregano" and stated, "This is not a pretty plant, but easy to grow and has good oregano flavor." Madeline also mentioned that the herb *Poliomintha longiflora* is sometimes called Mexican oregano and is a lovely shrubby perennial. (Good, because I had purchased one.) In another section, she discussed Cuban Oregano and used the scientific name *Coleus amboincus* for it. (Interesting: I thought it was *Plectranthus amboincus*,

but more about this later.) According to Madeline Hill, this is a much loved variety of oregano and used in culinary preparations in the West Indies, Dominican Republic, and Cuba. Madeline described it as an aromatic, fleshy-leaf plant that grows 1-3 feet tall, has pale purple flowers, and the same fragrance as a fine oregano. She says to grow it in partial shade and keep it moist. It doesn't tolerate frost.

In her book What Can I Do With My Herbs?, Judy Barrett refers to several varieties of Mexican oreganos as "*the not-really-oregano sweepstakes*." She tells us that while *Lippia graveolens* is native to Mexico, Guatemala, and parts of South America, it is difficult to find in the U.S. She describes it as a "shrubby bush, with dark green, highly fragrant foliage, and a sweet, intense flavor that works great in recipes." Judy advises that it doesn't always work well to interchange the variety of oreganos in recipes. In other words, if you're cooking Mexican food, use one of the Mexican oreganos, not Italian or Greek.

Lucinda Hutson also discusses *Poliomintha longiflora* and *Lippia graveolens* in her book The Herb Garden Cookbook. She uses *Poliomintha longiflora* to make a spicy condiment with red wine vinegar, garlic, and chilies. She also uses it in marinades for meat or chicken and says "it imparts a lively taste to beef stews and frijoles." She uses *Lippia graveolens* in guisados, pots of frijoles, and on sautéed vegetables. Lucinda also describes three other Mexican oreganos – *Monarda fitulosa*, *Monarda austromontana*, and *Monarda punctada* and how they are used in cooking.

Oh my – so many "so-called oreganos."

The following is information regarding the three varieties of Mexican oreganos that I researched:



***Lippia graveolens***



***Plectranthus amboinicus***



***Poliomintha longiflora***

***Lippia graveolens***

This variety of oregano is in the Verbenaceae family. It is a shrubby bush that grows to 4-6 feet in height and has long, woody stems with rough elliptical leaves with scalloped edges. It is highly aromatic; has a sweet, fruity taste; and produces clusters of tiny cream-colored flowers that bloom most of the year. It prefers rocky slopes and arid conditions with dry, sandy soil, lots of sun, and adequate room for willowy branches. This species is native to South Texas, southern New Mexico, Mexico, and Central America. The name is derived from two Latin words: gravis meaning heavy and ole meaning oil. Two essential oils in *Lippia graveolens*, thymol and carvacrol, give it a flavor similar to Oregano.



This photo gives you an idea of the difference between Mexican Oregano and Traditional European Oregano.



### ***Plectranthus amboinicus***

This variety perplexed me. I could not find any reference to it in any book or article, so I looked it up in Wikipedia and there was the answer: *Plectranthus amboinicus* was once called *Coleus amboinicus*. That's the name I had seen in Madeline Hill's book. It is a semi-succulent plant in the *Lamiaceae* (mint) family with a pungent oregano-like flavor and odor. It is believed to be a native of Africa or India. It has several common names, including Indian borage, country borage, Cuban oregano, French thyme, Indian mint, Mexican mint, soup mint, and Spanish thyme. The main chemical compounds found in the essential oil of *Plectranthus amboinicus* are carvacrol (28.65%) and thymol (21.66%).

So now I knew – Cuban oregano was once called *Coleus ambionicus*, but is now *Plectranthus amboinicus*. It is in the Lamiaceae or Mint family.

### ***Poliomintha longiflora***

This variety is even more interesting. Various authors expounded on the virtues of this plant – from Madeline Hill stating that it is a lovely plant; to Vicki Blachman stating that "it brings beauty to the garden with its pink to light purple tubular blooms"; to Lucinda Hutson stating that it is "an attractive, shrub like plant with small, glossy, and highly aromatic leaves" and "abundant tubular flowers bloom throughout the spring." Not to mention that everyone seems to love it in cooking. But it seems to be a mysterious plant. A statement on the Lady Bird Johnson Wildflower Center 2008 webpage states: "This is one of those plants that live in the murky area of 'where did it come from?' Considered a culinary herb, it does not appear in our Native Plant Database. According to the USDA Plant Profile, it is cultivated in the United States, but not native." It may not have been widely known in 2008, but it is the most common "so-called Mexican Oregano" to be found now in the various garden centers (at least in Austin).

While none of these "so-called oreganos" are from the *Origanum* family, one of the main chemicals in each of them is carvacrol, which gives them the oregano flavor. The flavor of these Mexican oreganos are different from the Italian and Greek oreganos and impart that special taste in foods from south of the border.

My quest didn't lead me to an actual *Lippia graveolen* plant, and I haven't tried Rick Bayles' recipe for posole yet - it's an all-day cooking affair and involves pig feet. I'm not ready to go there quite yet. I've found some other recipes that sound delicious, and I hope to try them all soon. It was a wonderful adventure. I learned so much. I am enlightened about oreganos now thanks to the Horticulture Study Group and taxonomy lessons.

Diana Sellers

## FAVORITE GARDENING THINGS (TOOLS) JAPANESE HAND HOE

I have already written about my two most favorite tools and have been contemplating what I would put in third place. After making a short list, I think it has to be my Japanese hand hoe or weeding hoe. This handy tool is obviously great for weeding the garden as its sharp blade can slice through soil and under roots to loosen weeds for removal. Its pointed end is also great for getting into cracks and other small places for removing stubborn weeds. It is particularly good for aiding spurge and purslane removal at this time of year and is fabulous with chickweed and rye removal in the cooler months.



My only problem with this tool is that, unlike my Felco pruners, it does not have a vividly colored handle. Thus, I usually take a can of orange or red spray paint and paint the handle before use. This makes it easier to find when it has some soil stuck to the handle and it is misplaced in a patch or bucket of pulled weeds. I think I've inadvertently lost a few of these tools over the years by unknowingly tossing them into a large compost or burn pile. Sad to think this, but it happened. So now I give any new one a spritz of paint, and I can say that I haven't lost one in many years.

If the blade gets a bit dull, it can be easily sharpened. When new it will often come with a plastic sleeve to put over the sharp blade. Unless you are extra diligent, you, like me, will probably lose it somewhere (probably to that bucket of weeds going into the compost bin). I occasionally give mine a scrubbing with soap and water, a sharpening, and a light coat of oil (and maybe another spritz of spray paint if it is fading).

This tool, I will admit, is best for those who prefer to garden on their hands and knees. It is not long enough to easily reach weeds from a standing position unless you are very flexible, which may be the case for many of our yoga enthusiasts. If you don't have that flexibility, I'd recommend another wonderful tool called a Dutch half moon hoe. DeWit, the maker of my favorite perennial planter, makes a very fine one. It is a very nimble hoe for getting in amongst plants in tight areas and, like the hand hoe, has a pointed edge that is great for prying weeds out of cracks. When I looked this up online for reference, I noted that DeWit makes a similar Dutch hand hoe. I have used them before, and they are nice too, but their handles are a bit longer and I find them a little more cumbersome to use than the Japanese version.

If you want to purchase one of these lovely tools for your own use, they can be found through many sources. Amazon lists a lot of options, and that is a great place to start. They usually are in the range of \$15-\$30. Most of them you will find are made for the right-handed, but for the lefties out there, there are versions for you too! Sometimes these tools will also be called a hand sickle, and many do have a curved, versus straight, blade. My preference is for the straight blade, but I know of some who like the curved ones.

Another good use for this tool is for making small furrows when sowing seeds. The pointed end is good for carving shallow furrows in the soil. In a pinch I've also used this tool as a digging trowel (fine in all but heavy clay soils), and it is also good for killing an occasional small varmint that you may come across (I once used mine to kill a venomous snake when we mutually surprised each other).

I'm still hoping to hear from more of you about your favorite gardening tools. It is hot, and I know you aren't out gardening in the middle of the day, so take a few minutes at your computer and type about the gardening tools you love!

Henry Flowers



### AUGUST BIRTHDAYS

August 6 — Kay Von Minden

August 11 — Leona Marshall

August 14 — Susan Yancey

August 16 — Catherine Hall

August 31 — Patricia Hoffmaster

## Rogue Hoe Garden Hoe

The Rogue Hoe is a favorite hoe that Bob Sowers and I use most of the time for weeding. He uses it lots more than I do because most of my gardening is done seated on the ground. We learned about this type hoe 21 years ago from our next-door neighbor, an older gentleman and local resident of Brenham with a fount of knowledge about gardening and excellent tools that were manufactured in the United States. Pete Studhalter, long-since passed, said this tool would be a lifesaver and a workhorse in our garden. He said it might be hard to find at that time.

I shopped the hardware stores in Brenham to no avail so got online to describe the hoe as best I could with no photos and ran across a site called Rogue Hoe, makers of quality tools for firefighters, trailblazing, gardening, and other areas of use. Their website is [roguehoe.com](http://roguehoe.com), and the item is 60G – 6" Garden Hoe at Rogue Hoe Distributing, LLC. When I ordered several of their tools many years ago, a congenial and friendly lady named Mary was my point of contact. She also gave me a nice discount to make up for the high cost of shipping. The cost of this hoe is \$37.95 plus shipping (I don't remember if sales tax was charged at the time). The two photos on the steps depict the hoe I bought (so well used the name and image are worn off), and the other is from the Rogue Hoe website. We've been satisfied with all their tools purchased over the years for their durability and ease of use.

Georgia Sowers



## PHOTOS FROM OUR JULY MEETING



If you missed the meeting, you can find the video at:

<https://youtu.be/DNx9rqd1TII>

## Plant Sale 2021- Mark Your Calendars!

Rally yourselves for the 2021 Plant Sale! We definitely have a date to hold our plant sale at our usual spot on the Festival Hill grounds March 19-20, 2021. Of course we will all remain mindful and obedient to pandemic concerns and regulations, but, at this point, we will optimistically go forward with our plans. Festival Hill enthusiastically supports us in this endeavor.

Look for updates in the newsletter and during meetings from the Plant Sale Committee. Henry Flowers will again handle plant orders. Hurrah! We hope that others who have served so ably in the past will be able to participate again.

Susan Yancey, Plant Sale 2021 Chair  
Jana Rinehart, Plant Sale 2021 Co-Chair

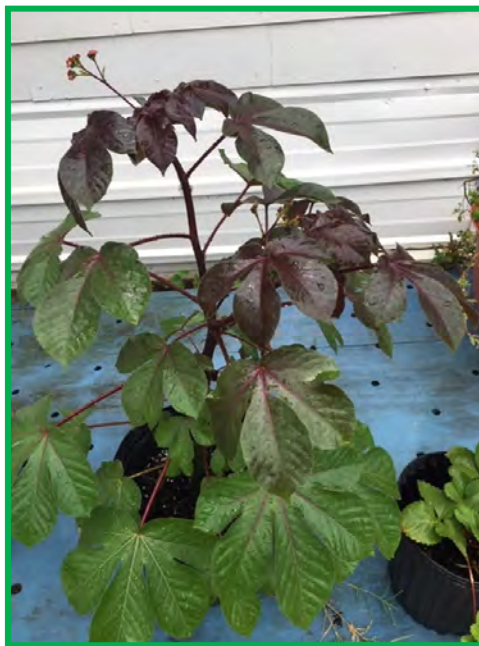


Photo of Belly Ache Plant (*Jatropha gossypifolia*) that Kathe Forrest weeded from the Pharmacy Garden at Festival Hill.


# August 2020



Sun	Mon	Tue	Wed	Thu	Fri	Sat
CG = Culinary Group FH = Festival Hill SG = Sensory	HG = Horticultural Study Group					1
2	3	4	5	6	7	8
9	10	11	12	13 No Meeting	14	15
16	17	18	19	20	21	22
23 Newsletter Deadline lrowlett@gmail.com	24	25	26	27	28	29
30	31					



# September 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10 Unit Meeting (Let's hope!)	11	12
13	14	15	16	17	18	19
20 Newsletter Deadline lrowlett@gmail.com	21	22	23	24	25	26
27	28	29	30		CG = Culinary Group FH = Festival Hill SG = Sensory Garden	HG = Horticultural Study Group



## PIONEER PATHS

Volume 27

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—Kathe Forrest

Vice Chair Programs—Phoebe Lake  
Secretary—Lori Yeats

Vice Chair Membership—Diana Sellers  
Treasurer—Debi Thomas

