

PIONEER PATHS

Newsletter of the Herb Society of America
Pioneer Unit

September 2022

Volume 30, Number 1

September 5
Labor Day

September 10
Harvest Full Moon

September 22
Autumnal Equinox



MONTHLY UNIT MEETING

Date: September 8, 2022

Time: 9:30 a.m. Meet and Greet
10:00 a.m. Presentation and Meeting

Location: St. John's United Church of Christ
Burton, Texas

Directions: [from the east] Exit Highway 290 onto Texas Spur 125 north into Burton. At North Brazos Street, turn right and continue to East Texas Street. Turn right and go one block to North Colorado Street. The church will be on your left.

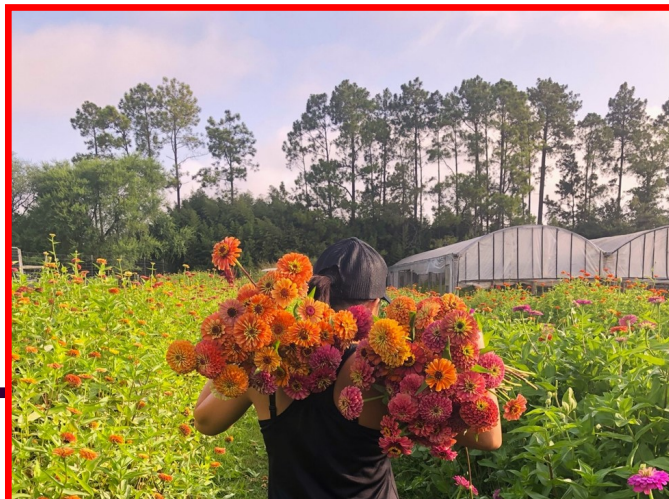
[from the west] Exit Highway 290 onto Texas 390 going northeast into Burton. At the intersection of 390 (Washington Street) and Main Street, continue straight into Burton on East Washington Street. At North Colorado Street, the church will be on your right.

Program: Cuts of Color

Speaker: Rita Anders
Cuts of Color

Lunch: Colorful Dishes

Host Team: Linda Rowlett, Caroll Edwards, and Tory Farley



MESSAGE FROM THE CHAIR

Hi everyone,

I am writing to you from Australia where it is nice and sunny and about 70°. The flowers and flora are quite amazing here. Everything is green as Australia heads into spring.

I am looking forward to our meeting and the beginning of our program year. I will be asking people if they would like to sign up for the Forum committee, and there may also be sign up sheets for hosts for meetings.

I am glad that we have finally gotten some rain in Texas and things are coming back to life. See you soon.

Kathe Forrest
Unit Chair



FROM THE PROGRAMS CHAIR

Ah, what a difference a few drops of real rain can make on our gardens! My salvias have burst into bloom again, making those bumblebees happy, and the peaberry vines from the seeds purchased at the Herbal Forum are covered with purple flowers.

Fall flowers can be just as wonderful as spring and summer blooms. Our guest speaker for September is Rita Anders of Cuts of Color. Rita has taken her grandfather's old tomato farm and has turned it into a massive flower and herb farm supplying bouquets for weddings and celebrations as well as the cut flowers for Central Market in Houston.

Rita will bring her floral magic to our meeting on September 8th at the Church of Christ in Burton. We will meet at 9:30 to visit, and our speaker begins at 10:00. And we are back to our delicious pot luck lunches so bring something to share!

Looking forward to our meeting,

Tess Hartman
Programs Chair



HOSPITALITY REPORT

****HOST TEAM MEMBERS NEEDED!****

Host team members are needed for all 2022-2023 months, September through July. Sign up sheets for the year will be available at our September meeting. If you would like to get a head start on your peers, please text, call, or email Patty Mills (contact information below).

The September Host Team Lead is Linda Rowlett with Tory Farley and Carol Edwards as team members. Two or three more would be appreciated.

The October Host Team Lead is Jana Rinehart with team members Leah Pearce and Tory Farley.

Please call or text Patty Mills at 832-567-8189 or email at pattymills67@gmail.com

****DOOR PRIZES NEEDED!****

The unit is also appreciative of any donations for door prizes! If you have any treasures you would like to recycle, please bring them to me at the September meeting, and they will be put to good future use!!

Thanks so much for your help in making our meetings a success!
Patty Mills

WORKSHOP ANNOUNCEMENT

- A workshop is planned for Tuesday, September 20, 2022, at 10:00 a.m. at Jane Press's house in Carmine. She will show us how to make her delicious pear mincemeat which we sell in the Thyme Well Spent Shop at Forum, and each participant will take a jar of mincemeat home.
- Please RSVP to Pat Cox at bmerlynne@cvctx.com if you would like to attend.



CULINARY GROUP

Culinary started the year of American Regional Cuisine with New England. Belinda Weatherly and Sara Holland did the honors. For many years, New England cooking was considered American cooking, but no more.

If you ever enjoyed Boston Brown Bread sold in a can (and still is), here is a recipe from King Arthur Baking that can be baked in a loaf pan. It is easy and fast to put together.

Boston Brown Bread

Preheat oven to 325.

Lightly grease an 8 1/4-inch x 4 1/2-inch loaf pan or 10-cup Bundt pan.

3/4 cup rye flour (also called pumpernickel)

3/4 cup yellow cornmeal

3/4 cup whole wheat flour

3/4 teaspoon baking soda

3/4 teaspoon salt

3/4 cup raisins or currants

1 1/2 cups buttermilk

1/2 cup molasses

Combine dry ingredients and raisins in medium sized bowl.

In a separate bowl beat together buttermilk and molasses.

Add wet to dry ingredients and mix just until combined. No beating.

Spoon into greased baking pan.

Cover the pan tightly with aluminum foil, allowing the foil to balloon up in the center to allow some steam to form during baking.

Bake 1 hour. Remove the foil (it's ok if the middle is slightly sunken) and bake 10 more minutes. Bread is done when a toothpick comes out clean, or with a few moist crumbs. Cool in the pan on a rack 10 minutes before turning out.

Delicious plain, buttered, or with cream cheese.

Belinda Weatherly



HORTICULTURE STUDY GROUP

We were back at Festival Hill for our August meeting. Joanna Hagler and Jana Rinehart provided several thyme-flavored dishes for us to try, including a white bean, thyme, and lemon soup and a thyme cheesecake. All were delicious.

The June and August culinary programs showed us the range of uses for thyme in cooking. Try this last-minute appetizer: thinly sliced and toasted baguette with ricotta cheese, a little lemon zest, sprinkled with your favorite thyme, and a drizzle of honey.

The roundtable discussion focused on the challenges of the summer heat on these new thymes. We continue to search for answers about why some thymes thrived and others did not. The two photos below show very different growth patterns for German Thyme. The heat has clearly affected the German Thyme in Photo #1, causing it to gradually decline. Photo #2 shows a healthy German Thyme. Both were planted at the same time in the ground by different growers.

We are gathering more detailed information on the frequency of watering and the number of hours of sun per day for the thymes in our study. We hope to have more insights when we present our results at the January Unit Meeting.

Madeline Johnson



Photo #1



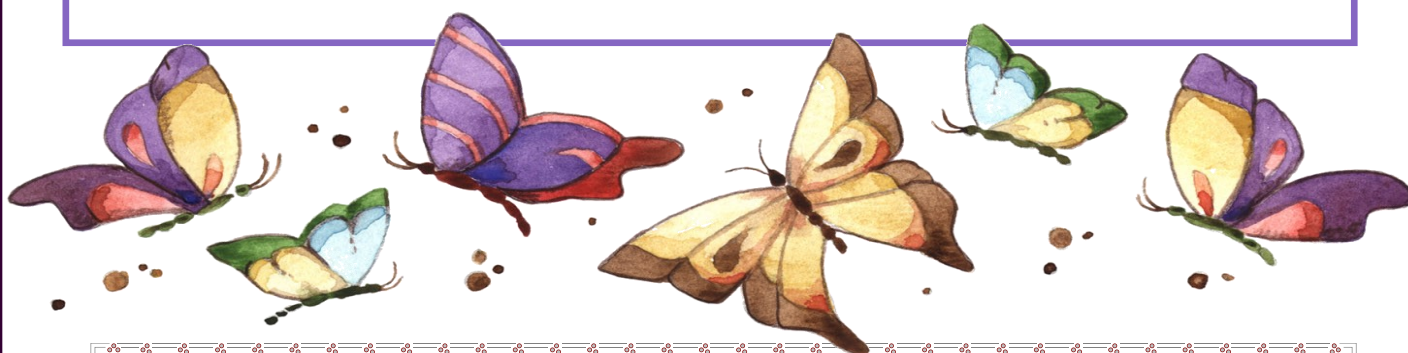
Photo #2

THYME WELL SPENT

Cathy Nitsch called this message "So Thymely it bears repeating":

Calling All Jam/Jelly Makers, Hand-Good Makers, and generally, all crafters! Start making plans for what you wish to make for TWSS. We are completely without items to sell as **EVERYTHING** sold in March. We hope to repeat our success, but it will only happen if our members help. We are especially in need of hand-made goods such as aprons, dish towels, bonnets, pot holders, etc. Also start saving your herbal books, cookbooks, and magazines for our scholarship table. If anyone has new recipes for jams, jellies, or chutneys, contact Cathy Kietlinski. In general, March successes begin with September projects!

Cathy Nitsch



SENSORY GARDEN

Fellow gardeners are needed on Tuesday, September 20th, please. I look forward to seeing some wonderful helpers between 8:00 and 10:00 a.m. at the Sensory Garden at Brenham Elementary School. It is actually shady and quite pleasant during the mornings and so nice to visit with others as we work. Plus you easily earn volunteer hours while doing something fun. With monthly maintenance, our garden can always look beautiful.

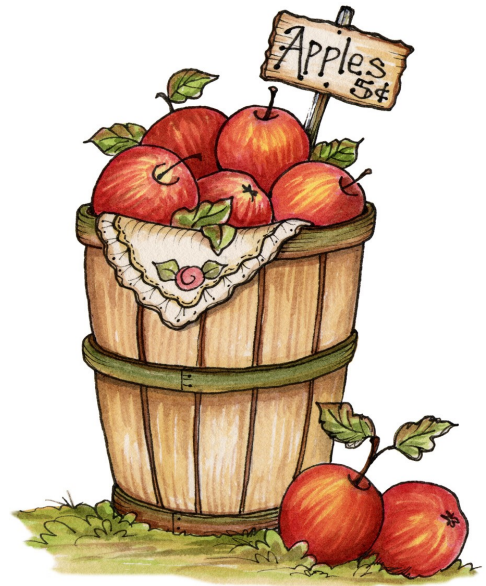
Last month, Susan Bame, Cathy Nitsch, Tory Farley, and Deb Pruitt made a huge difference in the appearance of the garden. As always, thank you for considering this request.



Cathy Kietlinski

SEPTEMBER BIRTHDAYS

- September 2 — Kay Scanapico
September 5 — Noreen Barker
September 8 — Carroll Edwards
September 12 — Debi Thomas
September 13 — Janie Plummer
September 14 — Joanna Hagler
September 15 — Pat Cox
September 22 — Linda Hartson
September 26 — Sherrie Tolbert
September 27 — Connie Gwyn and Jane Press
September 30 — Georgetta Welch



Noreen Barker (September 5) sent two pictures and wrote: Here are pictures of my sunflowers and roses. I've planted the sunflowers all around the property so I can sit and enjoy the birds and butterflies. I am very happy to be a member of the Pioneer Unit because I love playing in the dirt. I'll be celebrating my birthday with my family and friends. Happy birthday to all the September ladies.



Caroll Edwards (September 8) wrote the following poem. I think we have all shared her feelings about rain this summer!

Happy Birthday to all in September!!!!

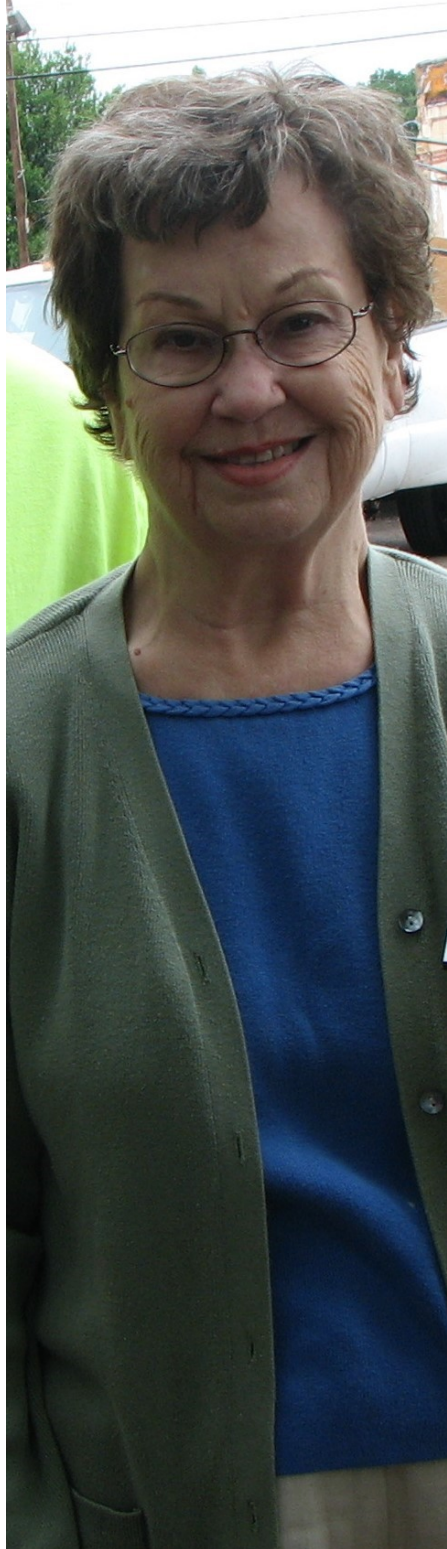
The rain today has made me serene,
The plants seem so happy to be in the green...
My heart feels light, like a newborn sunrise,
And plants are bursting with a moisture surprise...
In the Fall of the year, when the weather cools,
The plants will open their beautiful jewels...
A September birthday is a wonderful occasion,
For joy in our lives, with not much persuasion...
Be happy and grateful for another year,
To rejoice in the grandeur of all you hold dear.

Joanna Hagler (September 14) sent the adjacent picture and wrote: This is a picture of one of my favorite areas. It's the flower bed outside my bedroom window. I've planted things that attract birds and pollinators so I can get a closeup of all the action through the window. The cardinal basil and the African blue basil are just spectacular. I've learned so much in my short time in the Pioneer Unit. But I have to say what I treasure most is being around curious people. While there is always talk about our gardens, I also get to hear about other hobbies, a book that invoked thought, inspiring travel, art being made or collected, and so many other interesting pursuits. Our unit is filled with interesting and kind people. Happy birthday to all the other September birthdays! I'm grateful for the privilege to grow a year older.



GWEN BARCLAY: A REMEMBRANCE

Gwendolyn Ann Barclay
December 31, 1937 - August 15, 2022



Gwen Barclay, Life Member of The Herb Society of America, passed Monday, August 15, at 84 years of age. Gwen celebrated 50 years with The Society this year and was able to attend two recent meetings of the Pioneer Unit. She was South Texas Unit Chair in Houston from 1979-81 before moving to Round Top, Texas, where she was a founding member of the Pioneer Unit and the second Unit Chair. I visited her at the May and June Pioneer Unit meetings where she was in excellent spirits.

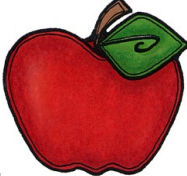
Gwen was the reason she and her mother Madalene Hill moved to Round Top when she accepted the position of Director of Food Services for James Dick's Festival Institute. I remember Madalene telling me that when Jimmy hired Gwen, she came along as lagniappe. Together they were a force of nature that forever changed Festival Hill to an herbal as well as musical destination. Gwen was director of food services from 1992 to 2006 while Madalene created her dream gardens. Much credit goes to James Dick for his foresight to bring the duo to Round Top where he promised them a home for life in the Menke House.

As Gwen's daughter Kathryn Barclay told me, "The last 8 years were very difficult for Mother, but the last 8 months were good." Gwen started suffering seizures about 20 years ago which led to her retirement from food service at Festival Hill. The seizures became more frequent and severe after July 12th of this year. No cure for her condition could be found, which is why Gwen donated her body to medical research. A private family only funeral service will be held. At this writing Kathryn hopes to have a "Celebration of Life" to remember Gwen by serving some of her favorite recipes for friends to enjoy. Details are pending.

In addition to Gwen's Golden Sage status, she received The Herb Society of America's Certificate of Achievement in 1996 and the Gertrude B. Foster Award for Excellence in Herbal Literature in 2005 (along with Madalene Hill) for Southern Herb Growing published in 1987. Hilltop Herb Farm is certainly where Gwen's creativity with herbs blossomed. Those of us who were lucky enough to attend their Saturday night dinners will never forget the experience. If you were not in attendance, you might enjoy reading about the ambiance of dining in a garden room full of fragrant herbs and enjoying unusual cuisine from around the world featuring those herbs.



Susan Gail Wood

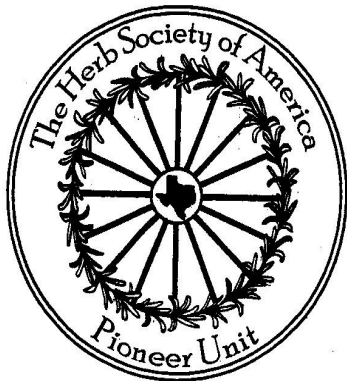
September 2022



Sun	Mon	Tue	Wed	Thu	Fri	Sat
CG = Culinary Group FH = Festival Hill SG = Sensory Garden	HG = Horticulture Study Group HB = Herbal Blends			1	2	3
4	5	6	7 CG at FH	8 Pioneer Unit Meeting	9	10
11	12	13	14	15	16	17
18	19	20 SG Workday 8:00-10:00 Workshop 10:00	21	22 HG 10:00-noon FH	23	24
25 Newsletter deadline Email to the editor lrowlett@gmail.com	26	27	28	29	30	

October 2022

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CG = Culinary Group FH = Festival Hill SG = Sensory Garden	HG = Horticulture Study Group HB = Herbal Blends					1
2	3	4	5 CG at FH	6	7	8
9	10	11	12	13 Pioneer Unit Meeting	14	15
16	17	18	19	20	21	22
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30	31 					



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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

Secretary—Cammie Beierle

Vice Chair Programs—Tess Hartman

Vice Chair Membership—Diana Sellers

Treasurer—Debi Thomas

TELEVISION RECOMMENDATION: GARDEN FIT

I discovered a show on PBS that I think many of you might enjoy: Garden Fit. It is available on demand, and currently there are 13 episodes.

In each episode, gardener Madeline Hooper visits one or more fabulous gardens and points out plantings, trees, and garden décor. She visits with the gardeners and, at least in the two episodes I have watched so far, discusses the creation of the gardens and the use of the spaces.

In addition to the gardens, the show focuses on fitness. Jeff Hughes, a fitness trainer, shows off his physique and demonstrates some moves that are effective in the garden. In the episodes I have seen, Hughes did not emphasize repetitions or exercises. Instead he focused on ways to move that made garden work easier. I am pleased with the hints he shared for getting off the ground after working in the garden. He demonstrated a simple move that I use all the time now. Check it out!

Linda L. Rowlett, Ph.D.

