

# Herbs Make Scents

THE HERB SOCIETY OF AMERICA  
VOLUME XLI, NUMBER 9



SOUTH TEXAS UNIT  
SEPTEMBER 2018

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## September 2018 Calendar

- Sept 6**, Thur.s at 10 a.m. **Craft workshop** at the home of Lois Jean Howard (713) 771-0172
- Sept 11**, Tues. at 10 a.m. **Day meeting** is at **Lois Jean Howard's home**. The program, "Overview of *Salvias*", is presented by **Beth Murphy**. **Bring a dish to share**. Lois Jean requests **GUESTS RSVP** by calling her at (713) 771-0172.
- Sept 19**, Wed. at 6:30 p.m. **Evening Meeting** is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX 77004). **Hosts** are **Mary Sacilowsky** and **Janet Ruffin**. The program is "Call the Midwives" is presented by Adrian Melissinos, PhD, RN. **Bring your plate and napkin and a dish to share**.
- Sept 20**, Thurs. at 10 a.m. **Craft workshop** at the home of Julie Fordes (832)969-8349.

## October 2018 Calendar

- Oct 4**, Thurs. at 10 a.m. **Craft workshop** location TBD
- Oct 6**, Sat. at 10 a.m. **Craft workshop** at the home of Julie Fordes (832)969-8349.
- Oct 9**, Tues. at 10 a.m. **Day meeting** is at the home of **Pam Harris**. The program, "Salvia, *Clevelandii*", is presented by Janice Stuff. **Bring a dish to share**. Pam requests **GUESTS RSVP** by calling (832) 882-6202 or email [prharris014@gmail.com](mailto:prharris014@gmail.com)
- Oct 17**, Wed. at 6:30 p.m. **Evening Meeting** is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX 77004). **Hosts to be determined**. The program "The Witching Herbs," is presented by Linda Rowlett, PhD, member of Pioneer Unit, HSA. **Bring your plate and napkin and a dish to share**.
- Oct 18**, Thurs. at 10 a.m. **Craft workshop** location TBD

**Newsletter deadline: the 25<sup>th</sup> of every month**



**15- Ellen Brown**

**16- Andi Leger**

**28- Jenna Wallis**

### Attention! Bring to Sept. Meeting

- **Pint Jelly Jars** need for Herb Fair.
- **New or gently used items** for the South Central Gathering's Silent Auction, Raffle and/or Ways and Means table.

Members – If you would like to have your birthday remembered, and haven't seen it announced, send an email to Linda Alderman at [ewalderman@comcast.net](mailto:ewalderman@comcast.net)



## Chairman's Corner

### Greetings,

Our new year has begun (don't tell January) and I'm looking forward to many great programs including: the 46<sup>th</sup> Herb Fair & workdays, the South Central District Gathering and getting back into the swing of things around the garden. I have registered for the Gathering in Cleburne on September 28 & 29 and am looking forward to meeting Bill Varney. Our Unit is in charge of the Silent Auction and there will be a raffle as well as a *Ways and Means* table. If you have any new or gently used items to donate, please bring to the day or evening meeting and I will deliver. The proceeds from these sales benefit the South Central District.

### Here are some highlights from our first Board Meeting:

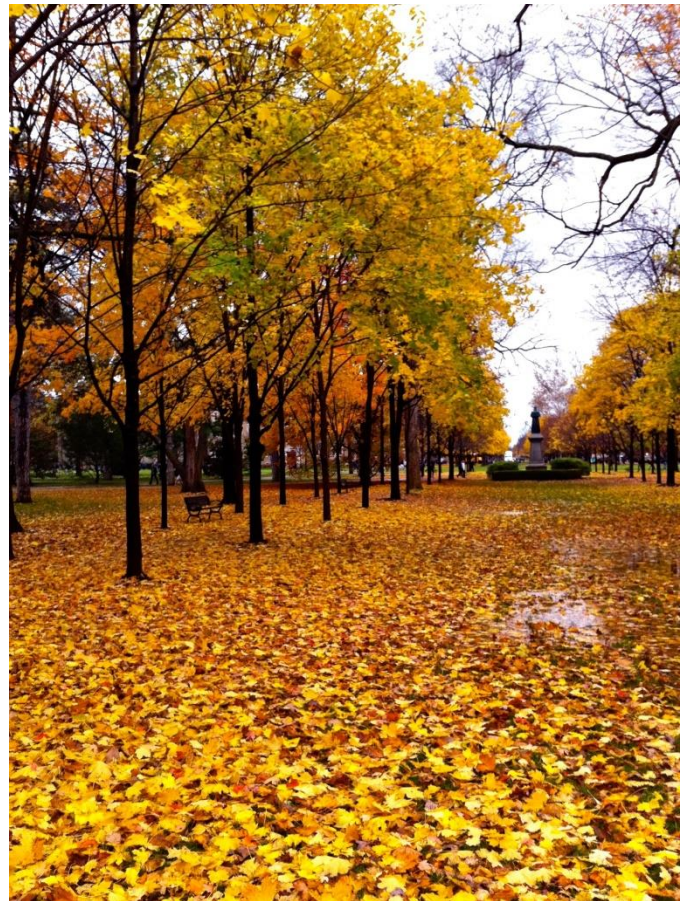
- Active recruiting for Membership Chair – job can be shared easily and description of the duties is available in the Operating Manual.
- 46th Annual Herb Fair needs Co-Chair to partner with Julie Fordes. We brainstormed possible changes for the Fair and Julie presented a proposal detailing an apprentice program. The idea revolving around workshop and demo tables designed to share and pass on our knowledge and wisdom to the community.
- MailChimp – we have been actively using this free service since we left Constant Contact as there are several advantages and need a person (s) to assist with the implementation. This would involve data input and possibly some design.
- STU Annual Reports – Janice Stuff, who has been filling in as Membership Chair is completing most of the reports dealing with the Treasury and Membership. I will prepare the Unit Profile Form.

One last suggestion before I go. On Thursday, September 27 at 12noon (our time) our national organization is presenting, “**a members only**”, webinar titled: **For Us and Them: Edible Native Plants for Pollinators** – with Dan Jaffe of the New England Wildflower Society. These webinars are dynamic and educational opportunities that Herb Society members should all take advantage of.

Here is the link to get started:

<http://www.herbsociety.org/hsa-learn/hsa-webinars/>

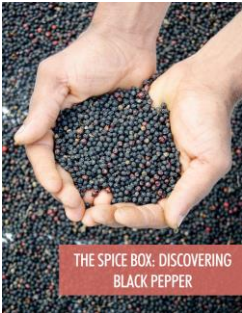
**Donna Yanowski**  
Unit Chair





## AN OUNCE OF PERPERCORNS, A POUND OF CURE

Karen Cottingham



“Thinking outside the box” is a familiar catchphrase that describes the inventive way some people have of looking at common items, situations, and challenges.

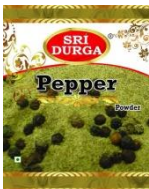
It’s a type of thinking that makes unconventional connections between seemingly unrelated concepts. It is thinking that weaves together a variety of perspectives and creates a unique pattern of its own.

We can all think of geniuses with expansive, visionary minds; but this article is about the inventiveness of ordinary people.

Children, for example, naturally excel in the most amazing freewheeling gyrations of the mind - at least until they’re about ten years old. Spend time with an imaginative child if you’ve forgotten what a pleasure this is.

And consider the gifted cooks, gardeners, and artists you may know. Chances are good the spark for their most inspired creations was ignited by letting their thoughts travel freely wherever they may go.

Ordinary daily life offers endless opportunities to practice thinking outside the box. In fact, an exercise recommended to develop one’s creativity is to imagine as many unusual - and even wacky - uses as possible for an everyday, common household item.



Take black pepper, for example. How many ways do you think ordinary pepper can be usefully repurposed?

Surely there are *all sorts* of “outside the box” ideas for pepper!

If you are stumped, don’t feel bad; but actually, there are more claimed uses for black pepper than you might imagine. In fact, the internet is “peppered” with ideas for this pungent pantry staple. And some of the ideas are actually *good*.

### EXPECT THE UNEXPECTED

Let’s start with black pepper as a life-saving intervention well-known to the midwives attending home births in rural or poor areas.

In Appalachian practice, “Granny women” would sometimes serve black pepper tea to expectant mothers. Black pepper was believed to be “stimulatory” and was used along with massage and prayer to gently induce labor. Midwives might also have the mother “snuffle” or “quill” black pepper if more dramatic results were needed:

Snuffling entailed having the mother sniff black pepper...from a plate placed under her nose; quilling involved blowing the same substances directly into the mother’s nostrils or throat with a goose quill, reed, or quilled piece of paper. Either way, the objective was to cause a violent sneezing attack that would induce labor. *Folk Medicine of Southern Appalachia*, p. 1



Snuffled or quilled black pepper was also used as an emergency intervention during pro-



longed labor. When weakened, exhausted mothers needed help to make the final “push”, a powerful pepper-induced sneeze could safely deliver the infant into waiting hands. Bless the midwife who knew the power of pepper!

A midwife by the name of “Anna” tells the following story of how she handled a life-threatening emergency:

Once I had a patient who couldn’t deliver the afterbirth. I sent for Dr. Anderson but he was out on a case and they couldn’t find him. So I got some black pepper and set it on fire and set it under her nose. She started with such sneezing fits that I thought I killed her, but she sneezed out the afterbirth. (*Birth Behind the Veil: African American Midwives and Mothers in the Rural South, 1921-1962*, Kelena Maxwell - 2009)

Although black pepper is no longer “quilled” or burned, it still has a place in modern midwifery practice. Black pepper essential oil is applied topically in combination with other herbal essential oils to relieve back pain during active labor.

### DR. PEPPER(CORN) - CURES WHAT AILS YOU

Black pepper has another medicinal application that I discovered quite by accident.

Just recently, I could not shake a cough no matter what medicine, fancy multi-symptom product, or herbal tea I tried. At the same time, I was also reading about black pepper in preparation for our July program. A seemingly unrelated article caught my attention: “Black Peppercorns Make a Surprisingly Delicious Tea” by Kris Wu. The instructions simple enough: steep one tablespoon of peppercorns in two cups of boiling water for five minutes, strain, and enjoy.

I was actually interested in how the flavors of pepper varied with the area of cultivation, the method of peppercorn processing, and finally,

the cooking techniques applied to the particular dish being prepared. An infusion of peppercorns, I thought, could have some really intriguing culinary applications.



Five minutes later, I had my first sip of peppercorn tea. It was truly delicious - with more than a bit of

of heat, but at the same time smoother and more exotically spicy than freshly ground pepper. With a little honey and ginger, it would make a lovely warming beverage for the winter months.

Over the next few days, I consumed quite a bit of peppercorn tea, all in the name of research! I thought I was investigating potential culinary uses - as a flavorful liquid to deglaze a pan, for example, or a way to add a subtle “kick” to chocolate cake. But to my surprise, what I was really investigating was the best cough remedy I had ever found - peppercorn tea. And I haven’t coughed since!

A quick internet search revealed that black pepper tea has been used for ages in *Ayurvedic* medicine as well as in traditional Chinese remedies for conditions associated with coughing.

Most internet claims for supposed “medicinal properties” of black pepper are totally without scientific validation and should be “taken with a grain of salt”; but this one, discovered quite by accident, worked for me.

### WOULDN’T YOU LIKE TO BE A PREPPER, TOO?

In case the survivalists are right and we are heading toward a dystopian future with no organized medical care or supplies, it might be prudent to stockpile black pepper. And not just for delivering babies and treating respiratory ailments - black pepper is also remarkably effective at staunching the flow of blood. I have even had the opportunity to personally verify this.



A few days after my accidental success with peppercorn tea, my cat and I were engaged

in our morning ritual: I brush her fur until she lets me know she's had enough by scratching my hand.

This particular morning, she "got me good". The scratch would not stop bleeding, and I was in a hurry to get to work. Having recently read "Black Pepper to Stop Bleeding" and "Black Pepper Saved Her Husband's Life in an Emergency Far From Home", both by Joe Graedon (author of *The People's Pharmacy*), I knew just what to do. A few twists of the pepper grinder later, I patted freshly ground black pepper into the clean wound and watched the bleeding stop within seconds. No sting, no infection, and - a day later - no scar! A deep cut, of course, would require medical attention - everyone knows that. But it wouldn't hurt to throw a few packets of ground pepper from the drive-through into your travel or camping first aid kit. You never know.



### PARDON ME. YOU WOULDN'T HAPPEN TO HAVE ANY GREY Poupon BLACK PEPPER?



Let's now consider another type of emergency - an automotive

emergency. What would you do if your radiator sprang a leak and you were, say, in West Texas, fifty miles from the nearest town? Continuing to drive and hoping for the best is definitely not a good strategy. But if you think like a prepper and have pepper in your glove box, you can actually fix your own radiator leak.

Just sprinkle a few packets of pepper into the radiator before it runs dry - the pepper particles will absorb water but will not dissolve. So as the water flows out the hole, the pepper fragments being carried along will get stuck, effectively plugging the leak until you can get to a mechanic.

### CONCLUSION – THERE IS NOTHING LIKE A PEPPER

So if you need to stop a leak, control some bleeding, suppress a cough or birth a baby, ordinary black pepper could save the day. And don't forget - none of these ingenious applications of black pepper would have been discovered if someone hadn't dared to think "outside the pepper grinder"!

*NOTE: Nothing in this article should be considered to be medical recommendations or advice. The article is simply a discussion of some folkloric and anecdotal incidents reported about the use of black pepper throughout the ages.*



## There are Sages among Us

Julie Fordes

Sages or wise women have been around as long as history has been recorded and they are still here. Our group has many members wise in the ways of herbs. I have been thinking about passing on our wisdom and knowledge since last fall's Herb Fair and the loss of Lucia Bettler. There seem to be ideas percolating among several of us on how to share more of our wisdom with each other and also to the general public. Our motto, "*For Use and Delight*" is definitely inspiring us. The latest Board Meeting was an opportunity to discuss ways both formal and informal to promote the transfer of knowledge to newer or 'green' members by our resident sages.

The part where we pass on the knowledge to each other, I can only describe it as an apprentice program, although this sounds a bit corny. The general idea is to continue to use existing working groups that have grown up around a skill or product we make. Fragrance, tea, blends, crafting, for example. Add some new ones, growing, harvesting and using our own herbs in our products to take advantage of the trend toward locally grown food.

The commitment from members is a large one, and mostly involves a change in thinking. Members already have obligations to fulfill; this could be one of them. Members who know how to do things need to be willing to share their knowledge with other members.

This could be done in a number of ways... some of our existing methods and some new ones.

With an eye toward making parts of this idea work for our Herbal Marketplace products at November's Herb Fair, I invite you to have conversations with other members; and also with me about how to possibly go about making great products for Herb Fair, involving the maximum number of members in the process and sharing our herbal knowledge with people. Call me with your thoughts...832-969-8349.



- **Co-chair for Herb Fair** – Julie Fordes is looking for someone to help her coordinate the fair. She has experience, it should be so easy for two people to divide and conquer!
- **Membership Chairmen** – Our unit is looking for, ideally, 2 people to head this committee and share the duties.

For more information contact:

**Donna Yanowski:**

[donnayanowski@gmail.com](mailto:donnayanowski@gmail.com)

**Julie Fordes:**

[fordes.julie@gmail.com](mailto:fordes.julie@gmail.com)



## 46<sup>th</sup> Annual Herb Fair Back to our Roots

### Mark Your Calendars for Saturday, November 3, 2018

#### Chairman-Julie Fordes

I had such a great time last year I have volunteered to chair the Herb Fair again this year. As usual, I have lots of ideas about blending our traditions with new ideas (Both a curse and a blessing!). I am looking forward to a great event.

Last year we revived the tradition of a café and sold baked goods. New products included aromatherapy blends and herbal vinegar; we had a great new flyer, and did some educational outreach with the kids at Judson Robinson.

This year, I would like to build on some of the things we did last year and add some new ideas. Gone are the days when we could make \$10,000 selling plants and jelly. Herbs and herbal products are everywhere. I believe that what our group has is wisdom and know-how! I would like to offer some more educational opportunities at this year's fair.

Last year I was out of my home due to Harvey. Working so hard on Herb Fair saved me. **I really would LOVE someone to work with as co-chair this year.** There lots of jobs, big and small...something for everyone.

It seems too soon to start working on this, but it is a big job with lots of pieces. Janis Teas has already volunteered to do the plants and has contacted the vendors!

I will be contacting the usual suspects (our sages) and some of our greenhorns too in the coming days to see where they are in working on things.

#### Jobs include:

- Coordinating the Herbal Café
- Coordinating crafts and fragrances in the Herbal Marketplace (how about eco-printed scarves?)
- Making edible gifts like jelly and vinegar, (how about pickles?)
- Coordinating Publicity

#### Contact:

**Donna Yanowski** [donnayanowski@gmail.com](mailto:donnayanowski@gmail.com)  
or me, **Julie Fordes** [fordes.julie@gmail.com](mailto:fordes.julie@gmail.com)  
if you are interested in getting in on the ground floor in planning this awesome event.





## Urban Tea Garden for People & Pollinators

A collaboration between students, gardeners, beekeepers and scientists to bring new specialty tea herbs to urban markets

**What:** A garden to bring specialty drink and tea herbs to Houston

**Where:** An educational garden recently established at 2301 Leffingwell in the 5th Ward to serve the students at nearby Dogan Elementary School; there are beds available awaiting to be planted!

**Who:** City of Houston District B, Bee2Bee Honey Collective, My Garden Hen, Auburn University, Herb Society of America, South Texas Unit

**Why:** To improve access to plants that people and pollinators can drink; teach children about botany, apiculture and entrepreneurship



Nicole Buegers will propose our unit consider donations to this local garden. Attend the **September evening meeting** to learn more about it and vote on this proposal.



**Our Email Delivery....has been upgraded!**

Have you noticed the classy and professional looking emails from the **South Texas Unit, HSA** in your Inbox? Thanks to, **Benee Curtis**, who helped us setup and launch the *MailChimp* mail champaign service. This enables us to send attractive, professional, and informative email messages to guests and members. We need a member to assist. No worries, training is available!

Contact **Donna Yanowski** [donnayanowski@gmail.com](mailto:donnayanowski@gmail.com) if you are interested.

Remember to open the **South Texas Unit, HSA** emails and to click open the Links for newsletters and messages.







## What's Coming Up...

### NEITHER SNOW NOR RAIN NOR MARAUDING WILDCATS

Karen Cottingham

“Neither snow nor rain nor heat nor gloom of night stays these couriers from the swift completion of their appointed rounds.” These are the famous words of Herodotus (5<sup>th</sup> century BC) that adorn the façade of the elegant General Post Office Building in Manhattan.

We associate this motto with letter carriers; but when I read those words today, my thoughts settle on an exemplary group of women who have also lived out the sentiment of the inscription - the dedicated midwives of the past. Midwives delivered the babies, healed the sick, and soothed the spirits of those in need regardless of the time of day or the weather. If folks couldn't afford a doctor or didn't have time to make it to one, they called the midwife. And the midwife could always be counted upon - as one old-timer said about his own delivery - when “the doctor was a bit slow a'getting there.”

Midwives also functioned as community healers and were called upon to treat a great variety of ailments. Using their own cultivated herbs, plants gathered in the wild, and the passed-along knowledge of family and friends, midwives treated many medical conditions as well as, if not better than, the local doctors. And in the uneasy time of segregation, they ignored race and served all who needed their help.

Particularly as practiced by poor African Americans in the South, midwifery was a skill passed on from generation to generation without written records. It was an interesting amalgamation of traditional African knowledge modified by the sensibilities of childbirth on the plantations. Folklore, superstition, and religion went hand in hand with herbal teas and poultices, gentle manipulation if necessary, and a large dose of compassion throughout the delivery and beyond.

Sadly, much of this vital history has already been lost. The “Grand Midwives”, with their decades of experience, have died with no one following in their footsteps. It is our tragic loss today that the knowledge of women, and particularly black women, was not valued by those recording history.

In recent years, however, a great effort is being made to collect artifacts and oral histories that preserve and acknowledge the histories of these dedicated women. In 2005, the Smithsonian Institution's collection of photographs, drawings, and diary entries of midwives, along with their birthing equipment, was presented in the exhibit “Reclaiming Midwives: Pillars of Community Support.”

Kristal Brent Zook described her impressions of the exhibit beautifully in an NPR interview:

What's most striking about these historical midwives is not just the fact that they brought countless lives into this world without running water, electricity or modern medicine, but even more inspiring is how they did it. They brought bibles to read aloud and help mothers pass the time as they waited on pregnant women, massaging and bathing them and their children, cooking and cleaning for their families. Along with scissors, bags and smelling salts, we're told that midwives also carried items to pamper mothers in their heavy medical bags: rose water, talcum powder, a comb. They used peppermint and chamomile teas to calm the nerves, ginger, mayapple and hot peppers to encourage labor and ... herbs to ease the pain. (*Lessons from African-American Midwife Traditions* [radio broadcast]. 2005, December 19. National Public Radio)

Zook goes on to say that the midwives memorialized in the Smithsonian photographs are:

[h]umble, round-shouldered women ... [who] made their way along the side of the road in simple white aprons and heavy black shoes. They walked sometimes up to 10 miles each way for regular pre- and post-natal visits. Their labor was more often than not done for free. At times they accepted small amounts of cash or perhaps a chicken for payment. Mostly it was enough to know they were doing God's good work. (*Ibid.*)



On September 19, 2018, HSA-STU guest speaker **Adrian Melissinos, PhD, RN**, will share her own insights into the fascinating history of early midwifery. Dr. Melissinos has been examining historical documents in the Rare Books Room of the Jesse Jones Medical Library

in preparation for her comments. Her presentation, "Call the Midwife", is free and open to the public.

Rather than preview her program, I'm going to offer a few excerpts from the rarely heard but revealing oral histories of two beloved and influential African American midwives. Mary Hayden (1858-1956) and Annie Daugherty (1888-1959) tirelessly served their communities as the only midwives in the Swannanoa Valley of North Carolina during the latter part of the nineteenth and the first half of the twentieth centuries. Their histories have been preserved through the efforts of Anne Chesky Smith, Director of the Swannanoa Valley History and Culture Center.

According to Mary O. Burnette, the granddaughter of midwife Mary Hayden, the elderly midwife was still "catching babies long after her great-grands came along." She remembers her grandmother's kindness: "It didn't matter whether the family was black, white, willing to pay or even if they had not paid for the previous delivery, Granny would gather her supplies and 'light out'. She knew they didn't have money." (Smith, A. C (2018, February 28). *Black Herbalists Were the Tonic the Valley Needed*, *Black Mountain News*)

Mary Hayden was a familiar sight "completing her appointed rounds" throughout the Swannanoa Valley well into her eighties. She dressed modestly, in skirts down to her ankles; rarely, if ever, buying herself new clothing. According to her granddaughter, her homemade uniforms were eminently practical:

She made her long white aprons by hand... She would sew a pocket that went all the way to the hem because that's how she carried things. I never remember her having a purse, she would drop things in that apron pocket so she would have things handy, particularly her snuff... She would reach down and pull the hem up so she could get her hand all the way down to the bottom of that pocket. (Smith, A. C (2018, February 21). "Catching Babies", *Black Midwives Delivered, Despite Segregation*, *Black Mountain News*)

Another beloved African American midwife was Annie Daugherty, who provided care and support to Swannanoa Valley mothers who would otherwise have had to go through childbirth alone. She was loved and respected in the Black Mountain community not only as a midwife, but also as a Sunday School teacher and advocate for children. Every Sunday all the neighborhood children would meet at her house to walk with her the two miles to church.



One can sense the pride with which her granddaughter, Katherine Daugherty Debrow, remembers Annie: "She was the midwife of the entire town. She delivered most of all the children in [Black Mountain] for the people who couldn't afford to go to the hospital or have a doctor no matter if they were black or white. That was my grandmother." Katherine also remembers Annie "being gotten up in the middle of the night in snowstorms and riding mules and everything else to go to a house to deliver babies." (Smith, A. C (2017, February 8). *Annie Daugherty, Midwife to Everyone in the Valley*, *Black Mountain News*)



It was not just the wind and weather that endangered the midwives walking the hills to attend their patients - wild animals were yet another threat. Mary O. Burnette tells the story of how her grandmother, Mary Hayden, saved herself from a wildcat on her way home from delivering a baby:

She used to tell me how she would have to outsmart a catamount that picked up her scent as she walked home through the mountains at night, carrying a chunk of fresh pork, her payment for a new delivery.

She would hear this animal squeal and ... she would start pulling off garments. Pull off a bonnet, throw it down and she'd hear that animal stop long enough to tear that up and she's still running. Then she'd pull off something else, maybe a vest, and then an apron, and then undergarments or even stockings if she needed to and had the time, so she could make it home. (Smith, A. C (2018, February 28). *Black Herbalists Were the Tonic the Valley Needed*, *Black Mountain News*, and Smith, A. C (2018, February 21). "Catching Babies", *Black Midwives Delivered, Despite Segregation*, *Black Mountain News*)

These women were truly exemplary.

Neither rain, nor racism, nor poverty, nor wild animals could stay these dedicated women from the swift completion of their appointed rounds. They held their communities together, taught women how to be mothers, loved all the children, and devoted themselves to doing "God's good work."

***Herbs Make Scents – September 2018***



If you are interested in history, herbal medicine, and inspiring women, mark your calendars now for the September 19, 2018 HSA-STU program "Call the Midwives", presented by **Adrian Melissinos, PhD, RN**. The program is free and open to the public. We meet in the Cherie Flores Garden Pavilion, 1500 Hermann Drive, where Crawford Street T-intersects with Hermann Drive. Members gather at 6:15 pm and the public is welcome to join us at 7:15 to enjoy the program.





## HSA-STU announces Scholarship Recipients

### Kaylee Ites

Kaylee is starting her senior and final year as a Horticulture Science major at Texas A&M University. She has been awarded a number of academic and service awards and has earned an outstanding grade point average. Kaylee has been active in the Horticulture Club and served as the Greenhouse Manager. Her internships have been completed with Walt Disney World where she learned about irrigation systems in greenhouses, propagations, transplanting, and plants management. She completed another internship with a large Midwestern wholesale Nursery that maintained a wide variety of nursery crops for retail sales. Her long term goal is to continue in the horticultural industry using agricultural systems while conserving natural resources.

### Larra B. Elliott

Larra is a senior at the Sam Houston State University, majoring in Interdisciplinary Agriculture. She has developed a passion for growing, preserving, and distributing food. At her home, Larra and her family grow selected heirloom tomatoes and cucumbers, and forage for nuts, berries, wild alliums and herbs. She is enrolled in a Master Gardener program and is focusing on holistic relationships while an optimal land steward. She also has a career goal to attend a graduate school that has a progressive approach to raising food and incorporates urban agriculture and permaculture.

### David Figueroa

David is completing his bachelor's degree at Texas Tech University majoring in Plant and Soil Sciences with a minor in Landscape Architecture studies. David is especially interested in working with tropical fruit trees and nut trees in California and Florida. He has the goal of completing an internship in Hawaii learning about sustainable tropical agriculture, and an additional goal of pursuing a master's degree in sustainable tropical horticulture and agriculture in tropical Hawaii or South America. His recommendation letter states he is an excellent student who has served on the Horticulture judging team and who has worked at the Lubbock Arboretum.



***Herbs Make Scents – September 2018***



## Anniversary Donations – Thank You Messages

The donations recommended and approved by the STU Membership in May have been sent to each of the recipients. Below is a brief background and excerpts from their respective Thank You Notes.

### **Hermann Park Conservancy – Garden Bench**

The transaction and agreement procedure was completed for purchasing and naming the bench. We included the unit's preference for text to be engraved on the plaque attached to the back center of the bench. It is expected the plaque will be mounted on the bench and placed in the Garden entrance area (near the Pyramid) in September. We will announce and stage a celebration there when it is ready. A Charitable Contribution Receipt for \$15,000 was received from HPC. The Thank You Note read in part... *"Thank you for your continued generosity to the gardens! You have been great friends to all things green and blooming .... We appreciate your work and dedication to the Houston Community"*.

Signed: Doreen Stoller, Executive Director

### **National Herb Garden Intern**

Our donation for the first year of our commitment for the National Herb Garden Intern was sent to The Herb Society of America (HSA). HSA oversees donations from herb societies and transmits donations to the National Arboretum, designated for the National Herb Garden Intern. *"Thank you of behalf of the Herb Society of America, for your generous donation of \$5,000 designated for the National Herb Garden Intern. We are grateful for your unit's generosity over the years and for your dedication of time and talent to our mission. We appreciate your support"*.

Signed: Gretchen Faro, Intern Office Manager, HSA

### **McAshan Herb Gardens – Festival Hill, Round Top, Tx**

Thank you note reads in part... *"The James Dick Foundation for the Performing Arts gratefully acknowledges receipt of your gift in the amount of \$1,000 restricted to McAshan Herb Gardens in memory of Madalene Hill... Your name will appear as 'The Herb Society of America, South Texas Unit' in the 2019 Concert Program.... In the meantime, all your friends at Round Top Festival Institute join me in sending you and yours, warmest regards and all best greetings!"*

Signed: James Dick, Founder and Artistic Director



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](http://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

***Herbs Make Scents – February 2018***