47th Herb Fair, Nov. 2, 2019

Pre-order Form

Orders must be received by Oct. 30

Name (as on credit card):					
Address:					
City:	S	tate:		Z	Zip:
Email:			Phone		
lellies	Qty				Sub-total
Burgundy Rosemary		Х	\$4.25	=	\$
Cranberry Jalapeño		х	\$4.25	=	\$
emon Gingerade		х	\$4.25	=	\$
Drange Mint		х	\$4.25	=	\$
Tomato Basil		х	\$4.25	=	\$
	Qty				Sub-total
General Use /oucher		x	\$25	=	\$
		то	TAL		\$
Credit card #:					
Exp. Date:	Sec	urity	code:		
Billing address zip c	ode:				
If paying by check,	make ch	ecks	pavable	e to	HSA-STU
					, Houston TX 7726
Visit www	.herbsoo	ciety	-stu.o	rg fo	or more information

Need to reach us? Send an email to southtexasunit@gmail.com



Guests who Pre-order may pickup and continue shopping at 8 am

Product Descriptions

Jellies - All jellies are in 8-oz. jars and are sugar-based. Use herbal jellies to baste meats or fish (salmon or shrimp), melt on roasted veggies, add a layer of flavor to soups and stews or just lather on muffins, corn bread and toast! **Special pre-order pricing.**

Burgundy Rosemary – Always one of the leading sellers. Rosemary infused into deep red wine – a wonderful combination! Glaze meats and poached pears. Drop into baking acorn squash.

<u>**Cranberry Jalapeño**</u> – Just enough jalapeño bite to balance a light fruity note of cranberry. The go-to for hostesses pressed for time; simply spoon it over creamy cheeses like brie or Havarti. Baste grilled shrimp or for adult PB & Js.

Lemon Gingerade – Who doesn't love the scent and flavor of lemon? Uniting citrusy lemon and ginger-- it's perfect for warm baked apples or pancakes or toast – or a dressing for warm roasted beets.

<u>**Orange Mint**</u> – A little savory, a little sweet. An infusion of orange mint in orange juice is the basis for this jelly. Adds a special note to orange-cranberry scones or muffins but also perks up tomato soup.

General Use Vouchers – Use just like cash for your shopping on Saturday. Purchase now and give to the cashier as you check out.