

Herbs Make Scents

THE HERB SOCIETY OF AMERICA
VOLUME XLI, NUMBER 7



SOUTH TEXAS UNIT
JULY 2018

Interim Editor – [Janice Freeman](mailto:janicehfreeman@comcast.net) (janicehfreeman@comcast.net)

July 2018 Calendar

July 18, Wed. 6:30 p.m.

Evening Meeting is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX). Hosts: **Rose Wherry and Kathy Ballanfant**. The program is “Season Well with Salt and Pepper-Part 2”, presented by **Sally Luna**. **Bring a dish to share, your own plate, eating utensils and a napkin.**

August 2018 Calendar

No meetings are scheduled in August.
Harvest your gardens for Herb Fair!
Remember to read the August newsletter
for any workshop notifications.

Enjoy your summer!



**Hope to see you
July 18th
and
September.**

Newsletter deadline: the 25th of every month



Chairman's Corner

Greetings,

I just finished the most interesting book with a beautiful cover and long title: *The Food Explorer, The True Adventures of the Globe-Trotting Botanist Who Transformed What America Eats*. Daniel Stone is the author and it came out this year. The 300+ page hardcover library book is a well-written and engaging biography of David Fairchild. As a young man he studied botany and horticulture at Kansas College in the late 1890's. After graduating, he was offered a job as a junior scientist with the Department of Agriculture. He was able to travel to Naples by steamer on a Smithsonian grant when such excursions were arduous and expensive. It was on that first trip abroad that he met Barbour Lathrop, an independently wealthy world traveler and the man who would direct his destiny.

David, as manager of the newly created Office of Seed and Plant Introduction in Washington, was responsible for bringing to America over 200,000 seeds and cuttings (which he stuck in raw potatoes to make the long journey home). We can thank him for kale, nectarines, quinoa, avocados, mangos and the flowering cherry trees in Washington. The book has so many interesting facts and stories detailing this extraordinary man's life and legacy.

For myself, I didn't have to travel by steamship nor wrangle island natives for cuttings of their fruit trees, but the HSA Annual Meeting of Members in Tarrytown, New York, that I attended the last week end in May was an adventure. Herbs In Bloom was the theme and the event began with a member breakfast and the opening of the Marketplace, which was full of vendors and information tables. There were three engaging and informative speakers, each with a power point or slide presentation. One of the speakers was Jo Ann Gardner. She spent over 30 years along with her husband rearing her family on Cape Breton Island, Canada. Together they used human and horsepower to grow the food they needed for sustenance as well as flowering plants, especially roses, for their beauty.

Margaret Skinner and **Arash Ghalenhgolabbehbahani**, recipients of the Herb Society of America's Research grant for 2016 presented "Saffron: A Golden Opportunity for Small Diversified Farmers". Saffron is the dried stigmata of a fall blooming crocus and the most expensive spice in the world. For 3 years the University of Vermont has been researching the cultivation of saffron in America and last fall hundreds of farmers harvested their first crop, which proved comparable to that cultivated in Iran. The final speaker was **Pat Thompson**, New York Unit's Botany and Horticulture chair. Her topic was "Notable Native Herbs" which is the signature program of HSA's Native Herb Conservation committee.

She introduced us to New Jersey Tea *Ceanothus americanus* and *Equisetum hyemale* horsetail or scouring rush. The *Ceanothus* is found in a prairie or rocky soil environment at all elevations and the dried leaves were used in American Revolutionary times as a decaffeinated tea. The horsetail descended from huge, tree-like plants that thrived 400 million years ago during the Paleozoic era. It can be an aggressive plant and does well in containers. It is not considered invasive however, as it is indigenous to North America.

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It was very satisfying and humbling to see **Janice Stuff** receive the Certificate of Appreciation. Janice is a very educated and committed member of our unit. Other awards were given, as well as the Installation of new officers, Unit and Committee meetings and the 2018 Annual Report. I could go on about the beauty of the Hudson River Valley, the Lyndhurst Mansion and rose garden, the enthusiasm and dedication of members, but I'll save that for another time.

Donna Yanowski
South Texas Unit Chair

About Our Meetings

Membership and Meeting Report

By Albert Ramos

SPECIAL NOTE: *The South Texas Unit needs a new Membership Chair for the July 2018 through June 2019 fiscal year. After this last meeting, I am pursuing other interests that conflict with our usual meeting times. Please contact Donna Yanowski at donnayanowski@gmail.com to volunteer your services.*

“When it rains, it pours” usually means that troublesome things are happening one right after the other. Sometimes we even think of that phrase when it rains all week, like it did the week of our June evening meeting in Houston. And yet, the all-day rain and threat of flooding on Wednesday, June 20, 2018 didn't keep 18 members and 13 *lucky* guests from attending one of the finest and most well-organized presentations of the year, *Season Well With Salt & Pepper - Part 1*, presented by **Catherine Bartlett**.

Catherine, who hails from Dallas but was kind enough to travel to Houston for us, is a self-confessed “food nerd” who graduated with a *Diplôme de Cuisine* from *Le Cordon Bleu* (Paris). And while food is not her “day job” (she's an IT Business Operations Manager for HomeBridge Financial Services and is also a member of Texas Search and Rescue), Catherine is quite accomplished in the kitchen and has been a private chef for a number of years. Her PowerPoint slides of foods she has prepared and served in the past made us wish she could attend all our pot luck events!

The entertaining presentation took us through the definitions of salt (from chemical to military to slang) as well as through some of the “magic”, folklore, and superstition associated with this common cooking ingredient. Catherine also gave examples of salt usage in religious ceremonies. One of the more interesting, historical and yet contemporary uses of salt in a religious rite is in the Japanese *Shinto* religion in which *Sumo* wrestlers throw salt on the wrestling ring to purify it before their match.

We also “toured” with Catherine to several spectacular salt mines around the world, including the famous Wieliczka salt mine in Krakow, Poland. This mine is notable for an underground chapel carved completely out of solid salt to give the workers a place to worship God.

Catherine covered so many interesting matters about salt that I can not do it justice in summarizing

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it here, so I'll just note that she also covered its applications in economics, industry, military history, taxation, the culinary arts, and fine art.

One anecdote I found particularly interesting was about the 2003 theft of the Cellini *Saliera* (saltcellar) from the *Kunsthistorisches* Museum in Vienna. The *Saliera* is a Renaissance masterpiece of gold, enamel, and ivory by the Florentine genius and master craftsman Benvenuto Cellini. The thief, who happened to own an alarm company and had no known criminal history, claimed that he had consumed a couple of beers before he decided to take advantage of the scaffolding that was covering the museum. He actually caused an alarm to go off on the museum's 4th floor, but a less than enthusiastic security guard reset the alarm signal without investigating it because he thought it was a malfunction. While the thief knew he liked the 10-inch high saltcellar, he didn't know exactly what it was he had stolen until the newspapers later reported that it was worth at least \$58 million. After three years and a series of unfortunate events, the saltcellar was recovered.

Throughout her presentation, Catherine passed around ramekins of several fine and flavored artisanal salts for us to see, smell, and taste. It would have been nice if she had passed them around in fine saltcellars like the Cellini *Saliera*, but I guess she just wanted to be practical.

So now you've got some fun and interesting facts and stories to season the conversation of your next dinner party. After all, *salt seasons everything*. [In this expression, "salt" refers to "sparkling thought well-expressed" and means that good conversation makes a meal pleasant.]

The generous and gracious hostesses for this evening were **Sarah Ballanfant** and **Elizabeth Grandich**. Sarah and Elizabeth thematically covered all the dining tables with white or black tablecloths to represent salt or pepper. Elizabeth also placed small potted herbs at the center of each table. She labeled the pots with the name of an artisanal salt, its description, and a list of herbs that pair well with the salt. The potted herb on each table represented one of those paired herbs. The ladies also liberally strewed salted snacks on each table - a variety of bagged chips and lots of salted chocolates and saltwater taffies.

As an added treat, **Karen Cottingham** and a guest decorated the speaker's table with checkered tablecloths, tea towels from *Le Cordon Bleu*, books about salt, and *kitschy* salt shakers. **Elizabeth Grandich** displayed a Himalayan pink salt block nightlight, and **Bobby Jucker** brought a large cooking salt block made of Himalayan pink salt. Other decorations included a chunk of salt from a Polish mine (thank you, **Donna Yanowski**) and a chunk of salt from the mine at Grand Saline, Texas about 80 miles east of Dallas (from our speaker, **Catherine Bartlett**). Those who brought salt shakers and other decorations for the speaker's table were invited to take door prizes of salt grinders filled with Himalayan pink salt or large bars of sea salt dark chocolate and milk chocolate with caramel and sea salt. And for everyone else, Bobby Jucker brought *18 boxes of pastries* so that everyone who didn't get a door prize had a nice treat to take home for the next morning's breakfast!

And finally, the pot luck meal was truly the most sumptuous one we've had in years, if not ever. One of the reasons for this is that our speaker, Catherine, brought two roasted chickens, each with a distinctive homemade herbal salt rub. A second reason is that she also brought the most delicious salt-crusted fingerling potatoes you've ever tasted. What was particularly interesting about these potatoes is that Catherine brought the solution in which she cooked them, and it formed a salt mold in which you could see where the potatoes were cooked. And finally, Catherine passed around a large

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container of salted chocolate truffles she “whipped up” for us (it’s a two-day process!). If you’re beginning to think that you should have attended this meeting, you’re right.

So don’t miss the July 18 evening meeting. **Sally Luna** will present Part 2 of the theme *Season Well with Salt & Pepper*. Sally’s presentation will be about pepper. Hostesses for July will be **Kathy Ballanfant** and **Rose Wherry**. ■

Included in this newsletter: **THE SALTY TRUTH** by **Albert Ramos**

Field Trip to Blackwood Educational Land Institute, Hempstead, TX

Day Meeting Report

By Donna Wheeler



“In 2000, **Cath Conlon** established **Blackwood Educational Land Institute** as a nonprofit organization to remind students of humanity’s intrinsic bond with the land, to teach the interconnectivity of all living things, and to suggest that great things can happen only if we realize that this interdependence extends to our families and our communities as well.”

“Blackwood existed long before it became an official nonprofit; the land had been in the Conlon family for generations. When Cath’s son, Cade, entered elementary school in 1990, she wanted him to be able to spend more time on the land. She asked his school if they would be willing to spend Fridays at Blackwood to help build a garden and they agreed.

As Cade grew and moved on to new schools, each school followed him to Blackwood to work on the land. Even after he graduated from a school, teachers continued to bring their students.” “In 1996, Cath built Baleyfield House, a 5,000-square foot straw bale house equipped with a rainwater harvesting system.” This house accommodates 30 students. <https://blackwoodland.org/about-us/history/>

In 2008 a nature camp was started at Blackwood. By 2012 the grounds had expanded to make room for more gardens, including a “Hopscotch Garden”. The Gathering Hall was completed in 2013 which includes a full bathhouse, reception hall, and commercial kitchen for weddings and other special events. In 2014, as Blackwood continued its development, its concentration changed from nature education to “resilient agriculture”. More gardens were established allowing the next phase to begin to connect people to the food they grew and to create a “closed loop food system”.

For nearly two decades, children and adults have enjoyed a variety of events at Blackwood. On June 12th, seven members of the South Texas Unit Herb Society made the drive to Hempstead. We came prepared - protecting ourselves from the sun with sunscreen, hats, parasols - and we braved the heat to enjoy a tour of the grounds.

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We learned about Asian plantings.



Becca's assistant & farm hand.



Becca, Farm Manager & tour guide.

Becca and her occasional tag-along four-legged assistant were our tour guides *extraordinaire*. She explained that the farm and grounds consist of 30 acres and have evolved to its a current practice of no-till farming, a style of farming that relies on mulch and natural biological processes to maintain soil that can support plant growth. When not giving tours, Becca manages the farm - quite a job. Our tour started at the circle herb garden, a labyrinth of concrete and rock supporting a variety of herbs with a cascading water feature in the center. We walked past rows of separate garden beds as Becca explained that Blackwood was planting more Asian produce due to its compatibility with our hot humid climate.

Walking within the perimeter fence she pointed out the blooming ginger and turmeric. The rhizomes of these plants are harvested for culinary and medicinal uses. Becca is also evaluating the benefits of the Moringa tree. The leaves can be cooked like spinach and in India they are used in curry and soups. The pods from the Moringa tree can be cooked in a variety of ways much like green beans or asparagus.

Becca next drew our attention to the pea-nut bush and a roselle bushes. The roselle is a tall, tropical, red and green shrub which is native to the African tropics. It has a beautiful hibiscus-like flower, but it's the calyx, the sepals of the flower, that are valued. They can be eaten raw in salads or boiled in water to make a juice. The leftover pulp can be used to make jams and pies. Becca explained that they taste a lot like cranberries but are not as bitter.

As we walked further into the garden we came across a pergola hidden by tall, producing banana trees. Becca explained that within the pergola they are constructing a center compost area that will naturally offer needed nutrients to the nearby banana trees. Did you know that the banana peel in your compost mix brings abundant natural nutrients that are needed by plants which are fruiting and flowering? It has been proven that they make an excellent additive to any organic soil due to their high content of potassium and other nutrients like calcium and magnesium. So, next time you are eating a banana, throw it on the compost pile, not in the trash.

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Continuing our walk through the garden we saw a variety of vegetables and herbs growing compatibly alongside weeds. Soon these garden beds will feel the touch of youthful hands as Blackwood welcomes their first group of week-long campers arriving Monday, June 17th. The children range in age from 8-14 and will hike, swim and play games. The camp also provides classes such as natural fabric dyeing, cane-pole fishing and cooking with garden vegetables and herbs. The children will experience directly the interconnectivity with all living things that Cath Conlon envisioned for her own son 18 years ago. We admired the fruit trees which included fig and apple, and visited the Blackwood chickens, both producers and retirees, before stepping next door into the greenhouse. There we found “starts”- beans and herbs, along with a few rhubarb plants. Before walking to the Gathering Lodge, we visited the work shed, sampled some wonderful tasting tomatoes, and learned about the amendments she adds to her soil and the workings of the compost tea brewer.

At lunch time we followed the path under the flowering arbor to the Gathering Hall where we all sat at a long wooden butcher block table near the commercial kitchen. Lunch included a fresh garden green salad, quiche consisting of a fresh ground millet crust topped with pesto made from basil picked in the garden and the most beautifully sliced and delicious tasting tomatoes and steak bites. The meal was prepared by the primary chef of Long Spoon Catering who also provides all the meals at Blackwood. We cooled off, ate, laughed and shared stories before saying our good-byes and heading back to Houston. I am grateful places like Blackwood exist and I think possibly more than anything, what many of us noticed, was the quiet.

“The quiet wisdom of nature does not try to mislead you like the landscape of the city does, with billboards and ads everywhere. It doesn’t make you feel like you have to conform to any image. It’s just there, and it accepts everyone.”
Erin Lau

If you are interested in learning more about Blackwood’s share program (seasonal produce distribution), farm to table experiences, or camps. Visit: <https://blackwoodland.org/about-us/> ■



Circular herb garden with water feature.



Lunch





Treasurer Report

By Janice Stuff



Remit your membership dues during June and July. The **deadline for renewal is August 1.**

Checks payable to STU-HSA.

- \$67.50 Single
- \$98.75 Joint membership
- \$80.00 Sustaining
- \$12.50 Affiliate

Mail to Janice Stuff,
Treasurer
STU-HSA

P.O. Box 6515
Houston, TX 77265-6515

Questions?

jestuff@pdq.net

You will be contacted by email or in person at one of our meetings to verify your contact information.

Celebrating the Herb Society of America 85 Years



The Samull Classroom Herb Garden Grant
As reported from the The Herb Society of America web site.



Herb Grant Award ... Grades 3 through 6. As a recipient from the estate of Donald Samull, The Herb Society of America established an herb garden grant for elementary school classes **grades 3 through 6**. These grants ensure that the use of **herbs** in teaching elementary school students will continue for years to come, a tradition Mr. Samull —an elementary school teacher — used in his classroom to engage and inspire his 3rd–6th grade students. Public and/or private **3rd through 6th** grade teachers, with classes of a minimum of fifteen (15) students may apply for an indoor or an outdoor herb garden grant.

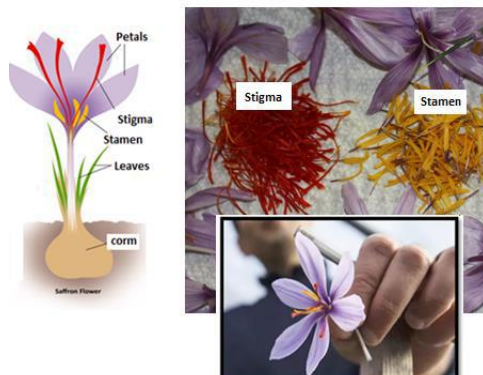
The Herb Society of America will select ten (10) schools/classrooms to receive \$200 "Seed Money" to establish an indoor or outdoor **herb** garden. The funds may be used for supplies such as soil, plant trays, containers, child or youth sized tools, etc. The school may need to seek additional funding and support from other sources.

Application deadline for 2018-19 academic year: October 1, 2018 with awards announced December 1, 2018. Each recipient of the Samull Classroom Herb Garden Grant will be asked to sign a contract and write a brief report at the culmination of their project. Photos and written descriptions of the winning projects may be used by The Herb Society of America in promotional materials.

For more information visit <http://www.herbsociety.org/support/grants-scholarships/grant-details.html#donaldsamullgrant> ■



Research Report from The Herb Society of America Meeting, June 2018, Tarrytown, New York



Saffron: A New Alternative Crop for Northern New England High Tunnels (Pilot Research Project supported by The Herb Society of America)

Dr. Margaret Skinner & Dr. Arash Ghalehgholabbehbahani
University of Vermont Entomology Research Laboratory

Introduction. Saffron (*Crocus sativus* L.) is the most expensive spice in the world, with a retail price of up to \$5,000/lb. Saffron is made from the flower stigmas, which contain hundreds of aromatic volatile and non-volatile compounds, most importantly crocins, picrocrocin and saffranal. It is commonly used as a culinary flavoring and coloring agent in Asian and European cuisine, but also is reported to have medicinal properties, which increases its economic value above other spices. Saffron is adapted to arid and semi-arid regions and is somewhat resistant to cold, tolerating a low temperature of around -4°F. It is recommended for USDA plant cold hardiness zones 6-9. Over 90% of the saffron produced globally is from Iran. However, saffron has been produced by the Pennsylvania Dutch since the late 1600s. Unlike most crocus bulbs, saffron blooms for 2-4 weeks from September to November, then continues to grow in the early winter and spring when temperatures are warm enough. The corms go into dormancy in June, and begin to sprout again in September.

Project Goals. According to the 2012 Census of Agriculture, over 90% of the farms in New England are small family farms with <\$350,000 in gross income. Nationally these operations are termed a “Working Landscape” that the researchers value and seek to preserve. To be economically sustainable, these farms need to diversify their crop production. Based on the climate in northern New England, saffron may be a suitable alternative crop, particularly if grown in high tunnels (hoop houses lacking direct sources of heat or ventilation). This research project was carried out to evaluate the possibility of growing saffron in Vermont high tunnels by using two different planting methods; in plastic milk crates (12x12x11 in.) and in the ground. The researcher’s theory is that if grown in crates, growers could remove them in the spring when the saffron is dormant, and store them until September.

Results. In Yr. 1 saffron yield (stigmas only) averaged 0.88 – 1.39 grams/m². Yield was significantly greater for saffron grown in crates than in the ground. The yield from this study was greater than that reported in other traditional saffron growing regions. For example, in Iran, yields are ~0.34 gr/m², and in Spain yields of ~0.6 gr/m² are common. The retail price of organic saffron in Vermont health food stores is \$19/gr. Based on the yield in Vermont, saffron could generate revenues of \$100,000/acre, which greatly exceeds revenues from most other vegetable crops. Results in Yr. 2 were similar to Yr. 1, with greater yield when saffron was grown in crates than in the ground. These results showed that when saffron corms are kept for 2 years in crates or in the ground, they produce more flowers/m² (75%) and saffron yield.

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Significance. These pilot data (partially funded by The HSA) demonstrates promising results to aid small farms and farmers learn how to diversify economic food crops. The researchers intend to use this pilot to secure larger federal and scientific grants to continue refining growing and production techniques for Saffron (*Crocus sativus* L.) as an a new alternative crop for Northern New England.■

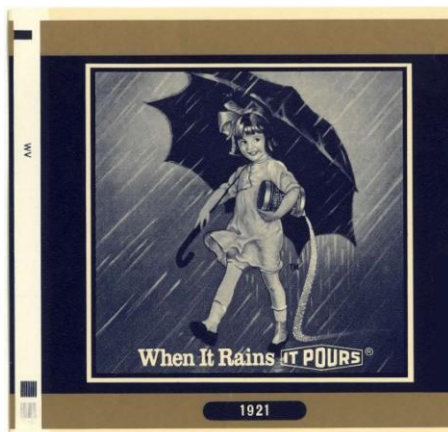
Grow baby ...



Grow!

THE SALTY TRUTH by Albert Ramos

When it rains, it pours!



Prior to 1911, the expression “When it rains it pours” alluded to “trouble” that came in multiples. In the salt business, rain and humidity meant that the table salt would cake and *not* pour. This was trouble for the customer and therefore it troubled the salt companies as well. But in 1911, the Morton Salt Company made a breakthrough in table salt technology. They reduced the size of their salt grains and began adding a small amount of magnesium carbonate to the product. This combination kept Morton Salt from caking and clogging saltcellars.

Morton Salt Co. couldn’t wait to advertise their competitive advantage: *Even when it rained, Morton Salt poured.* Most of us can now picture in our minds the image of the Morton Salt girl holding an open umbrella with one hand to keep the rain off her while an upended canister of salt in her other arm pours freely behind her. And then there’s the slogan, *When It Rains, It Pours.* It’s considered one of the best-known advertising symbols of all time in the USA.■



MEDICAL SALT SHAKERS (*With a Grain of Salt*)

(mostly from CBR.com, TV Legends Revealed: Were McCoy's *Star Trek* Instruments Salt Shakers?)

During the filming of what became the first *Star Trek* episode to air on television ("The Man Trap"), the series' creator, Gene Roddenberry, needed salt and pepper shakers for a scene. As Roddenberry once told the story, *Star Trek's* property master, Irving Feinberg,

'went out and bought a selection of very exotic-looking salt shakers. It was not until after he brought them in and showed them to me that I realized they were so beautifully shaped and futuristic that the audience would never recognize them as salt shakers. I would either have to use 20th Century salt shakers or I would have to have a character say "See, this is a salt shaker." So I told Irving to go down to the studio commissary and bring me several of their salt shakers, and as he turned to go, I said "However, those eight devices you have there will become Dr. McCoy's operating instruments."

'For two years now, the majority of McCoy's instruments in Sick Bay have been a selection of exotic salt shakers, and we know they work, because we've seen them work. Not only has he saved many a life with them but it's helped keep our prop budget costs low.

'Roddenberry is slightly off in his recollection, in the sense that there were *nine* such devices, not eight, and Feinberg only actually bought two shakers (in the Danish Eames style). He then just used the two original salt shakers (one had a base painted green and one had a base painted reddish-orange) as the inspiration for the other six devices, which the prop department created itself.

"Therefore, every time Dr. McCoy had to perform surgeries, these devices would be used. Some of the devices would also occasionally be used by the engineering staff. Essentially, any time someone needed a little device to act like they were doing something (whether it be performing surgery or trying to bypass a computer), they could just grab one of the little cone pieces."



Albert's comment: I'm sure Mr. Spock would have found this *highly illogical*. ■

Note of Appreciation:

Albert Ramos and our members worked together for so long and we will miss him, his excellent writing skills, reliability, humor and many contributions which he has made to the South Texas Unit & the Herbs Make Scents newsletter. We wish him well.

The South Texas Unit needs a new Membership Chair for the July 2018 through June 2019 fiscal year. Please contact Donna Yanowski at donnayanowski@gmail.com to volunteer your services.



What's coming up...

BLACK (PEPPER) MAGIC

By Karen Cottingham

If you did not attend **Catherine Bartlett's** excellent program on salt last month, I am including an image inspired by her talk just to give you an idea of what you missed.



Here, a massive Japanese Sumo wrestler is vigorously throwing salt to purify the competition ring according to traditional Shinto religious beliefs. You never know what you are going to learn in an HSA-STU program!

With that in mind, mark your calendars right now so you don't miss next month's follow-up, *Season Well with Salt and Pepper – Part 2*, presented on July 18, 2018 by member **Sally Luna**.

It should come as no surprise that black pepper, another pantry staple with a rich history, has also been used "magically" for protection and to banish evil influences. In folk traditions, black pepper combined with salt can be thrown after someone when they leave your home to prevent them from doing harm or from ever returning. Good riddance! And since pepper is said to end malicious gossip, I'm going to start carrying a little packet of pepper in my purse so gossip can be squelched before it even starts!

Pepper's powers are said to be even stronger when worn close to the body. Some people believe that peppercorns in close contact with the body will free the wearer from envious thoughts, keep them safe from evil, and will help them summon the courage to do difficult things. We all occasionally need encouragement to tackle a challenging task – and wouldn't it be wonderful if a few peppercorns in the pocket were all that was needed?

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"This gives me an idea: maybe I'll try black pepper essential oil the next time I'm procrastinating." It's supposed to be stimulating, comforting, and cheerful - just like a good friend. Then, after the garage is organized or the garden is weeded, black pepper essential oil is also supposed to be good for aching muscles!

And using black pepper oil as aromatherapy is not such a crazy thought. Black pepper oil was a secret ingredient in the scent signature of *Lanvin's* phenomenally successful perfume, *Arpege*, created in 1927. Just imagine - their slogan could have been been "*Promise her anything, but give her black pepper.*" Even though pepper was once worth its weight in gold, it probably wouldn't have worked so well as an advertising slogan. And besides, they wouldn't have wanted to disclose their secret ingredient!

But black pepper today is one of the trendiest fragrances for men, and *les parfumeurs* want their customers to know it. For example, consider the aptly named *Black Pepper* by *Demeter* - said to be "luxurious, subtle and mysterious, like the peppercorns themselves." Another *Black Pepper* by *Comme des Garçons*, is even more potent - "fierce enough to command attention, sophisticated enough to leave a lasting impression" - just like today's confident man. And for those desiring more charisma, *Thistle and Black Pepper* by *Scottish Fine Soaps*, is "intoxicating to all those who stumble past... Spray some on, and watch heads turn in admiration as you enter the room". It sounds like the man wearing black pepper fragrance will be too busy to help clean out the garage, but he truly will be The King of Spices!

Join us on July 18, 2018, and learn even more about black pepper, the powerful spice that is just waiting to perform its magic for you.■



An update from Linda.....



*Hello everyone,
We finished our 1010 mile trip on June 4th.
After a few boat projects, I'll be back!
Linda*

The Herb Society of America
South Texas Unit
P.O. Box 6515
Houston, TX 77265-6515

South Texas Unit Celebrates 50 years



Find our Unit on the web at:
www.herbsociety-stu.org



The Herb Society of America is dedicated to promoting the knowledge, use and delight of herbs through educational programs, research and sharing the knowledge of its members with the community.



The South Texas Unit is a non-profit educational organization incorporated under the State of Texas. The South Texas Unit has no paid employees. Our activities are accomplished through the efforts of our volunteers.

Herbs Make Scents – July 2018