

43rd Herb Fair, Nov. 14, 2015

Pre-order Form

Orders must be received by Monday, Nov. 9

Name (as on card): _____

Address: _____

City: _____

State: _____

Zip: _____

Email: _____

Phone: _____

Jellies	Qty	Sub-total
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Black-pepper Apple	_____ x \$4.50 =	\$ _____
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Blueberry Mint	_____ x \$4.50 =	\$ _____
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Burgundy Rosemary	_____ X \$4.50 =	\$ _____
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Cranberry Jalapeño	_____ x \$4.50 =	\$ _____
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Spiced Apricot	_____ x \$4.50 =	\$ _____
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Triple Lemon	_____ x \$4.50 =	\$ _____
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Blends	Qty	Sub-total
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Boursin Cheese	_____ x \$2.25 =	\$ _____
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Rosemary's Cookies	_____ x \$2.25 =	\$ _____
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Royal Salt	_____ x \$2.25 =	\$ _____
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Spaghetti Zip	_____ x \$2.25 =	\$ _____
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Soup du Jour	_____ x \$2.25 =	\$ _____
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	Qty	Sub-total
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General Use Voucher	_____ x \$20 =	\$ _____
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Total \$ _____

Credit card #: _____

Exp. Date: _____ Security code: _____

Billing address zip code: _____

If paying by check, make checks payable to **HSA-STU**

Mail to: South Texas Unit, PO Box 6515, Houston TX 77265-6515

Product Descriptions

Note: All products are made or assembled in home kitchens.

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.**

Black Pepper Rosemary & Apple – With its thin slices of red onion this jelly is sweet & piquant. Not just for basting - toss a bit into a hot dish of quinoa and toasted almonds.

Blueberry Mint – A Fair favorite reworked and it's fantastic! Organic blueberry juice married with a mixed blend of mints. What a way to start the morning – or finish the day with rice/nut crackers & a big dab of this jelly.

Burgundy Rosemary – Always one of the leading sellers. Rosemary infused into deep red wine – a wonderful combination! Glaze poached pears or roasted butternut squash cubes

Cranberry Jalapeño – 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.

Spiced Apricot – On an apricot base the light flavors of cinnamon and clove join flecks of dried apricot – bran muffins never had it so good!

Triple Lemon – Who doesn't love the scent and flavor of lemon? Uniting our favorite lemon herbs it's perfect for warm baked apples or pancakes – or a dressing for warm roasted beets.

Blends – Time-crafted mixtures of freshly-dried organic herbs

Boursin Cheese – The garlic lover's favorite. Blended with cream cheese, this blend is great with crackers, spread on a roast beef sandwich or on sliced cucumber and smoked salmon.

Rosemary's Cookies – The essential blend for the most delicious molasses cookie you'll ever put in your mouth. Rosemary is the "herb of remembrance" and this blend will make a recipe for which you'll be sure to be remembered.

Royal Salt – Delicious sprinkled on your veggies, cottage cheese or eggs, or to season your steak or chicken. This special blend is a staple for grilling and is one of our top-selling blends.

Spaghetti Zip – Use this aromatic blend to zest up your favorite pasta, spaghetti or minestrone recipe. Mixed with olive oil, this blend makes a wonderful complement to a crusty Italian loaf.

Soup du Jour – This tasty blend will enhance any soup. The savory blend of herbs heightens the flavors of your broth and gives any soup more body.

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



visit www.herbsociety-stu.org for more information