## 44<sup>th</sup> Herb Fair, Nov. 5, 2016

**Pre-order Form** 

## Orders must be received by Monday, Oct. 31

Name (as on credit

card):

Address:					
City:	Sta	ite:		Zip	:
Email:			Phone:		
Jellies	Qty				Sub-total
Black-pepper Apple		х	\$4.50	=	\$
Blueberry Mint		х	\$4.50	=	\$
Burgundy Rosemary		Х	\$4.50	=	\$
Cranberry Jalapeño		х	\$4.50	=	\$
Spiced Apricot		х	\$4.50	=	\$
Triple Lemon		х	\$4.50	=	\$
Blends	Qty				Sub-total
Boursin Cheese		х	\$2.50	=	\$
Rosemary's Cookies		х	\$2.50	=	\$
Royal Salt		х	\$2.50	=	\$
Spaghetti Zip		х	\$2.50	=	\$
Soup du Jour		х	\$2.50	=	\$
	Qty				Sub-total
General Use Voucher		х	\$20	=	\$
			7	Total	\$
Credit card #:					
Exp. Date:	Security cod	le: _			
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.** 

**<u>Black Pepper Rosemary & Apple</u>** – 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.

**<u>Blueberry Mint</u>** – 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.

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

<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.

**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.

**<u>Rosemary's Cookies</u>** – 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.

**<u>Royal Salt</u>** – 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

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