

Herbs Make Scents

THE HERB SOCIETY OF AMERICA
VOLUME XLI, NUMBER 5



SOUTH TEXAS UNIT
MAY 2018

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May 2018 Calendar

- May 6, Sun.** at 6-10 p.m. **The South Texas Unit 50th Anniversary Reception & Dinner at Maggiano's** (2019 Post Oak Blvd. Houston, TX 77056). Cocktail attire.
- May 8, Tues.** at 10-12 p.m. **Day Meeting** is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX 77004). **Hosts: Lois Jean Howard and Beth Murphy.** The program is "Tea Party", presented by **Pam Harris.** **Bring a dish to share, your own plate, eating utensils and a napkin.**
- May 15, Tues.** at 7 p.m. **Board Meeting** at the home of **Sally Luna.**
- May 16, Wed.** at 6:30 p.m. **Evening Meeting/Annual Meeting** is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX). Hosts: **Pam Harris and Julie Fordes.** **Bring a dish to share, your own plate, eating utensils and a napkin.**

June 2018 Calendar

- Jun 1, Fri.** **The Herb Society of America, "Herbs in Bloom", 2018 Annual Meeting of Members** in Tarrytown, NY.
- Jun 12, Tues.** at 10-12 p.m. **Day Meeting** is a Field Trip and Lunch at the **Blackwood Educational Land Institute** (27144 Rock Island Rd, Hempstead, TX 77445).
- Jun 20, Wed.** at 6:30 p.m. **Evening Meeting** is at the Cherie Flores Garden Pavilion in Hermann Park (1500 Hermann Drive, Houston, TX). Hosts: **Elizabeth Grandich and Sara Ballanfant.** The program is "Season Well with Salt and Pepper- Part 1", presented by **Catherine Elizabeth Bartlett,** Graduate, Le Cordon Bleu, Paris France. **Bring a dish to share, your own plate, eating utensils and a napkin.**

Newsletter deadline: the 25th of every month



Chairman's Corner

Happy May Day,

And all the days that follow. When I was a child the month of May was full of rehearsals for the annual May Festival at Foster Place Elementary, near Scott and Yellowstone in south central Houston. The recess practices culminated with a parade and folk dances on the packed dirt play yard. I loved to watch the home movies of my 5th grade class, dressed in purple bandana print skirts (that were homemade) and white blouses dance with the boys to LaCucaracha. The high theater of our youth!

I've really enjoyed (mostly) all the preparation for our 35th Herb Day this year – which will be recent history by the time you read this. Our group is blessed with many designers, artists, crafters, bakers and cleaner uppers. That is the category that best suits my skills. There are many opportunities and different kinds of service that are needed for our events. Thank you all for doing your part. Don't forget to log your hours "in the binder" on the end of the dessert counter at our evening meetings.

A reminder that our May 16 evening meeting will be the Annual Meeting. I know there will be the usual outstanding potluck dinner (bring your table service & napkin), business reports, proposals presented, discussion and voting. Come exercise your membership.



We thank those that volunteered at the Cockrell Butterfly Spring Festival last month – preparing a beautiful table, offering herbal water and information about our Society while collecting emails to add to our growing list. I'm glad HSA-STU was able to participate.

I'm looking forward to celebrating our 50th Anniversary with many of you and glad to be part of such a vibrant and dedicated group.

Donna Yanowski, Unit Chair

New Members

Please **add new members** to your HSA/STU Directory:

Welcome New Member

Fatma Ozgel
(Spouse: Ruhi)
3747 Glen Haven Blvd
Houston, Tx 77025
713-231-3660
Fatma@ozgel.com



By Janice Stuff



Everyone,
 This event would not have been possible without the help of so many members sharing their time, talent, long hours and dedication. I will be sorting through all of the evaluation forms and will share the results soon. All of the stress and hard work made for such a memorable day that was enjoyed by so many, thanks again!
 Dena Yanowski

**Thank you
 For Another
 Successful Herb Day!**



Announcements

Where's Linda?



Florida

The link below will show her current location.

<http://share.findmespot.com/shared/faces/viewspots.jsp?qlld=0DTJavcXcMXDaOjYh39mv1PHWLxa6rjbW>

Herbal Eco-Printing Reminder

Don't miss the opportunity to create exquisite herbal leaf-prints on fabric and paper! A creative Sunday afternoon in the Watercolor Society studio with acclaimed artist Molly Koehn is just what you need to discover your own artistic talents and rejuvenate your spirits!

Experience the surprise and delight of unwrapping your own artwork; the thrill of revealing the patterns and colors of nature. For more information, please refer to the article in the April newsletter. The cost is a mind-boggling bargain of \$50.00 for materials, studio space, and 4-5 hours of encouragement and guidance. Get in touch with your Inner Artist!

Once I know who is interested, I will select the best Sunday afternoon in May or June to try to accommodate everyone.

Karen Cottingham 713-524-0414 or karen.redbrick@gmail.com



Treasury Report

- **Please submit** all receipts and requests for reimbursement for Herb Day to **Janice Stuff** jestuff@pdq.net by May 6.
- **A Proposed Budget will be presented** at the Annual Meeting, May 16th. Prior to the meeting, the proposed budget will be sent to all members (about a week before the meeting).

By Janice Stuff

About our meetings...

Membership & Meeting Report

By Albert Ramos

If you weren't able to go to France for a Spring vacation, perhaps you did the next best thing and attended the April 18, 2018 HSA-STU evening program. That's what 29 members and 18 guests did; they took an enchanting herbal and literary journey to Provence with culinary historian **Merrienne Timko** via her presentation, *Provence, Herbs, and the British Author Lawrence Durrell*.

Lawrence Durrell was a critically acclaimed writer known for his "exotic" novels and poems as well as for his travel writing. And luckily for us, he also enjoyed and celebrated the food of his adopted home, Provence, where he lived from 1957 until his death in 1990.

While many other scholars have examined Durrell's writing with great particularity, Merrienne is the first to analyze his life and literature from the perspective of a culinary detective. With her unique insight, she demonstrated how Durrell's love of writing was intimately connected with his love of Provençal food. We also learned that the authenticity of the food descriptions in his novels and in his cooking was due in no small part to his associations with a locally famous herbalist and several internationally renowned cookbook authors.

One of those cookbook authors, Elizabeth David, was a British citizen whom Durrell met when they both evacuated from Greece to Egypt at the outbreak of WWII. She would later spend several months in Provence, where their friendship flourished.

David's cookbooks are more than just recipes. Some have described them as books that "should be read and not just referred to". So perhaps it was natural that Durrell, the writer who cooked, would form a friendship with David, the cook who wrote.

David is credited with popularizing Mediterranean food throughout Great Britain, Europe, and America, and she championed a seasonal and fresh approach to cooking. Seasonality and freshness fit well with Durrell's Provençal cooking, but he and David did not agree on everything in the kitchen. David's love of Mediterranean food included tomatoes; conversely, Durrell excluded tomatoes from his cooking because it "wasn't Provençal". In fact, there's simply not much history of tomato use in Provence. Merrienne stated that it wasn't until 1835 that an anonymously-authored French cookbook first recommended the tomato as an ingredient in a sauce recipe. Prior to that, sauces typically consisted of parsley, chives, onions, garlic, mushrooms, and oil - but no tomatoes! Tomatoes were not commonly accepted in France until the *late* 1800s.

Merrienne acquainted us with several interesting anecdotes about David. A particularly surprising one was that for many years, the English readers who wanted to prepare David's recipes that called for olive oil had to purchase the "exotic" oil at pharmacies!

Durrell also enjoyed a long-term friendship with the colorful Provençal herbalist Ludo Chardenon (b. 1915). Chardenon was expert in both the culinary and medicinal applications of herbs. He descended from a long line of herbalists and learned many of his traditional skills from his grandmother.

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Chardenon knew not just the right *season* to collect an herb, but also the right *time* to pick it, how long to let it dry, how best to extract its desirable properties, etc. Chardenon was also well educated and was a credentialed herbalist with an official degree - that is, until politics and war intervened.

In 1941, Marshal Phillippe Pétain, head of Vichy France (the “free zone”) during the German occupation of WWII, abolished the profession of “herbalist”. Curiously, when all the other Vichy promulgations and rulings were voided after the 1944 Allied liberation of France, the ban on professional herbalism remained in effect. Thus, Chardenon had no officially credentialed profession when he and Durrell met in 1971!

Their fortuitous meeting occurred when Durrell went to a market day in Sommières. He happened upon Chardenon selling plants and dried herbs and confided to the herbalist that for decades he had suffered from incurable eczema. Chardenon recommended an herbal preparation he had learned from his grandmother. Amazingly - after 10 days - it worked! An elated Durrell then bought more of Chardenon’s herbal preparations and plants. He even visited Chardenon’s farm and toured his plant drying workshop. As Chardenon shared his traditional herbal recipes and knowledge of herbal folklore with Durrell, they became friends. Soon, the writer and the herbalist were cooking together as well.

And what does a writer do with all this fascinating primary information? Durrell wrote an article about it for the *International Herald Tribune* entitled “The Plant-Magic Man”. Within days, Chardenon became an international sensation. European and British television celebrated him, and he received orders from all over the world for his herbal remedies. Unfortunately, this exposed Chardenon and his “unauthorized profession” to the scrutiny of French law.

French law is like the ocean - deep, murky, and unfathomable - and Chardenon was unprepared for the riptide of injustice that pulled him into its depths and charged him with the illegal practice of pharmacy. When all was over, Chardenon persisted in his life’s work, albeit at a less visible level.

He returned to his native village, helped neighbors, and is said to have grown more than 2,000 plants, many of them not native to that area. If you’ve read some of Durrell’s literature, it seems fitting that an illicit herbalist would be within his circle of friends!

Merrienne also spoke about Franco-American herbal controversies. For instance, did you know there was a “Lavender Controversy” related to the popular *herbes de Provence* blend? Not only is this stock blend *not* Provençal and *not* traditional, but most French cooks rarely, if ever, add lavender to their food. And yet, the *herbes de Provence* we find in grocery stores and spice shops nearly always contain it.

Why is lavender there? Quite simply, it’s to cater to Americans’ association of lavender with France. Perhaps this connection arose from American GIs returning from France after WWI or WWII. Some may have brought lavender perfume or *Eau de Cologne* to their moms, wives, or sweethearts. Or maybe it’s the photos we see of lavender fields that make it emblematic of France in our minds. Nevertheless, Americans love its aroma and somewhat irrationally presume lavender should be in our French food. Today, herb and spice sellers happily accommodate us!

If the “Lavender Controversy” doesn’t make your pot boil, consider the “Ingredient Controversy”. The term *herbes de Provence* refers to a mix of herbs typical of the southern region of France, but it is not a fixed combination. The blend can include just a few herbs or more than a dozen. The mix typically contains savory, marjoram, rosemary, thyme, and oregano; but it may incorporate other herbs - especially lavender for the Americans!

And consider also the “Prepackaged Herb Blend Controversy”. Quite simply, traditional Provençal and other French chefs did not use prepackaged spices and herb blends. Instead, they seasoned food to their own taste using fresh, seasonal herbs preferably picked from the wild. The prepackaged *herbes de Provence* and other herb mixes we buy were formulated by French spice wholesalers in the early 1970s to gain access to the American market and make it convenient for us to cook “French” food.

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To further complicate things, it is unlikely that the *herbes de Provence* blends we buy actually come from Provence. French law plays a role here. The term “*herbes de Provence*” is generic and has no legally “Protected Geographical Status”. So commercially packaged *herbes de Provence* can come from anywhere. And that actually makes sense because whether you buy your *herbes de Provence* in France or the good-ol’ US of A, it’s likely that many - if not all - of the herbs were grown in Egypt (marjoram), Morocco (thyme), Spain (rosemary), Turkey (bay leaf), Albania, Poland, or China! Examine the jar in your cupboard; you may find that your *herbes de Provence* came from eastern Europe, North Africa, or even China.

And finally, one of the more amusing tidbits Merrienne told us about Durrell and the food of Provence is that he enjoyed *flambé*-ing all sorts of things - not just the traditional chicken, but even omelets. A *flambé*-ed omelet would definitely get the day off to a roaring start!

Our programs have several moving parts, and we rely on member participation to make it all run smoothly. To this end, **Nita Rowe** and **Sally Luna** were our gracious and talented hostesses for the wonderful evening. Nita’s herbal water and herb-infused lemonade were excellent complements to the delicious and varied potluck dinner contributions, and Sally’s French blue placemats and olive branches were the perfect touch of Provence for our tables. Thank you, Nita and Sally, for making our meeting room so lovely and inviting.

As an added treat, **Karen Cottingham** decorated the speaker’s table with herbs, spices, fruits, and vegetables evocative of Provençal cuisine. They were thoughtfully displayed in copper bowls and colanders flanked by two fragrant, colorful, and lovely bouquets of thyme, rosemary, sage, fennel, calendula, and flowering onion tops - all fresh from the garden! Thank you, Karen.

Before we close this Membership & Meeting Report, have *you* attended an evening meeting lately?

There are so many benefits to doing so. You not only get an excellent opportunity to learn from knowledgeable speakers, but there’s always a delicious potluck meal to accompany it. And it’s not *just* the culinary feast that’s worth coming out for;

there’s also a feast of friendship to enjoy with your fellow HSA-STU members and the chance to meet the many guests who find their way to our gatherings.

At tonight’s meeting, you would have had the welcome treat of visiting long-time members **Thelma Rowe** and **Jane Littell**. Thelma and Jane can not always attend our meetings, so it’s such a great treat to catch up with them. And last March we were especially happy to see **Nutti Doodeheefver**, who was in town for a visit.

And I know that guests are happy to attend our meetings because four of them who have been to three or more meetings in the last 12 months asked for membership applications this evening. It would be great to add these herbal enthusiasts to the ***eleven other guests who have become members in this current fiscal year!*** Isn’t it time *you* made *your* way to the Cherie Flores Garden Pavilion for a feast of food, knowledge, herbs, and friendship?

Next month is our annual meeting. Mark your calendars now for May 16, 2018 and come meet some of your new fellow HSA-STU members while you reacquaint yourself with old friends as well.

Final Note: If you enjoy reading, learning, and laughing, read *My Family and Other Animals* (1956), a book by Lawrence Durrell’s baby brother, famed naturalist Gerald Durrell. It’s an autobiographical novel set in Corfu before WWII and covers the period after the Durrell family left India upon the sudden death of the children’s father. The family had returned to England, but determined that a sunnier climate would better suit their unconventional needs. The “observant narrator” of this humorous and poignant book is a young Gerry Durrell. He not only chronicles the hilarious and largely unsuccessful attempts of his family to provide him a formal education, but he also highlights his own eccentric distractions in the world of nature. You’ll also be delighted with Gerry’s presentations of the uproarious quirkiness of his mother, his siblings, and the friends they meet in Corfu. Read it now, and thank me later! If you prefer, watch the related television movie, *My Family and Other Animals* (2005) or the Masterpiece comedy-drama series entitled *The Durrells in Corfu*, now in its third season.] ■



What's Coming Up...

Tying the Knot with Orange Blossoms and Myrtle By Karen Cottingham



What's coming up for the HSA-STU is our May Evening Meeting – officially our very important Annual Meeting.

Everyone should come and share their ideas, compliments, and criticisms. And that's all I'm going to say about that.

There's something else coming up in May that I feel more inspired to write about. And that would be The Royal Wedding. I'm sure you've heard that the union between Prince Harry and Meghan Markle will take place with full pomp and pageantry in Windsor Castle's St. George's Chapel on Saturday, May 19.

And there are certain herbal traditions specific to royal weddings that every herbal enthusiast worth her fascinator should be familiar with.

When Queen Victoria wed her beloved Prince Albert in 1840, she made her vows as a woman about to become a wife rather than as a monarch. Instead of wearing one of her many diamond tiaras, Victoria's wedding crown was a simple circlet of fragrant orange blossom flowers. The wedding gown she chose was white rather than the expected gold or silver of royalty; and rather than being trimmed with ermine or another sumptuous material, her gown's skirt and train were embellished with sprays of fresh orange blossoms. Even her "going away" bonnet, which she wore for the trip from Buckingham Palace to Windsor castle for her honeymoon, contained flowering orange sprigs.

There were several reasons that Queen Victoria chose orange blossoms for her wedding. One of the first gifts Prince Albert gave his fiancée upon their engagement was a gold and porcelain brooch of his own design.

The exquisite brooch depicts a meticulously detailed sprig of orange blossoms, its delicate white flowers created from porcelain surrounded by gilded leaves.

He later completed a full set of orange blossom jewelry for her, including earrings and a headdress of orange blossoms that included four oranges of green enamel representing the four children they had by that time. Queen Victoria wore the orange blossom jewelry each year on their anniversary.

To the Victorians, orange blossoms symbolized innocence, purity, and chastity and were traditionally associated with betrothal. These associations may have originated in ancient China, where an emblem of the orange blossom was placed on the wedding gowns of young brides to affirm these virtues. The tradition moved westward toward Persia and the eastern Mediterranean and caught the attention of the Crusaders, who brought it back with them to Spain, France and England. Due to Spanish colonial influence in the New World, Mexicans also associate the orange blossom with innocence and chastity.

In the complex and sometimes contradictory world of symbolism, orange blossoms also represent fertility. As one of the few plants that blooms and bears fruit at the same time, the continual reproductive energy of the orange tree is unsurpassed as a symbol of fertility. Prince Albert would likely have been aware of this association since he incorporated the simultaneous blooming and fruiting of the orange in the design of his anniversary gift to his wife.

Queen Victoria's orange blossom wedding motif initiated a royal tradition. Her second daughter, Princess Alice, also topped off her "going away" ensemble with a bonnet decorated with orange sprigs. And Victoria's youngest daughter, Princess Beatrice, wore orange blossoms as a trimming on her bridal gown. Fresh orange blossoms were prestigious because of their expense and lush fragrance; but if fresh blossoms were not available, wax replicas could be used. And sometimes even the royals reached their limits of power when it came to fresh orange blossoms - Queen Marie Christine of Spain resorted to artificial orange blossoms to embellish her gown for her 1879 wedding. *Continued next page*



According to Victorian etiquette, orange blossoms soon became the approved bridal flower for the fashion-conscious non-royal as well. In fact, orange blossoms became so closely associated with weddings that the expression “gathering orange blossoms” was commonly understood to mean “searching for a wife” The orange blossom wedding persisted into the 1950s, but despite its charm and long history is seldom seen today.

An American “royal” wedding also incorporated the Victorian orange blossom tradition. In 1953 Jacqueline Bouvier’s elegant bridal ensemble featured an exquisite veil held in place with a spray of orange-blossoms for her wedding to John F. Kennedy.

Since the composition of Meghan Markle’s wedding bouquet has already been announced, we know that it will contain white roses (a tribute to Prince Harry’s mother, Princess Diana), foxglove, and peonies - but no orange blossoms. There is another herb, though, traditionally found in royal wedding bouquets since Victorian times that would be inconceivable to omit. This is myrtle - the Royal Myrtle, to be exact.

Myrtle has long been associated with love and desire. In both Greek and Roman mythology, myrtle was sacred to the respective goddesses of love, Aphrodite and Venus. Myrtle also adorned the Three Graces, the attendants who represented the feminine “graces” such as charm, beauty, and creativity. And Paris crowned Venus, the Roman goddess of love, with a wreath of myrtle when he chose her as the most beautiful of all goddesses.

Venus was frequently referred to as *Venus Verticordia*, “the changer of hearts”, because of her ability to turn the hearts of women from licentiousness to chastity. Women about to marry took ritual purification baths in water scented with myrtle, perhaps hoping to secure the blessing of Venus through her sacred plant. Even in Victorian times, the myrtle was said to have the power to ensure fidelity. And since the Greeks associated the myrtle

plant with immortality, myrtle evokes the idea of undying love.

To Persians, Jews, and Arabs, myrtle was a symbol of paradise. In Biblical stories, Adam chose to take myrtle, “the queen of all sweet-smelling bushes in the world”, along with dates and corn, when he and Eve were expelled from the Garden of Eden. And when Noah descended from the Ark, the first thing he planted was a myrtle.

In Christianity, myrtle is one of many sacred plants associated with the Virgin Mary and symbolizes her virginity. Myrtle is found in many Mary Gardens, the devotional gardens featuring symbolic plants that are usually planted around a statue of Mary.

In early Christian weddings, after the priest had blessed the union, he crowned the newly married couple with garlands of myrtle. Myrtle was more closely associated with the male in Jewish mysticism so a myrtle branch was sometimes given to the bridegroom as he entered the nuptial chamber.

Drawing on all of these associations between the myrtle plant and love, desire, fertility, and faithfulness, the British royal family has followed a lovely tradition of including a sprig of the Royal Myrtle in all royal wedding bouquets for the past 160 years.

Many who are familiar with the Royal Family tradition erroneously assume that the inclusion of myrtle in the bridal bouquet began with Queen Victoria. This is simply not correct. Queen Victoria’s wedding bouquet was a lovely nosegay composed solely of snowdrops, said to be Prince Albert’s favorite flowers. Myrtle does not enter the royal story until 1845, when, five years after their wedding, Queen Victoria and Prince Albert travelled to Germany to visit his grandmother, the dowager duchess of Saxe Gotha and Attenburg. A small bouquet which included sprigs of myrtle was given to the Queen on this trip. Wanting to have a reminder of Albert’s homeland, she carried the



myrtle sprigs back home and had them planted against the terrace walls of their newly acquired. The myrtle thrived as did their marriage.

When Victoria, Princess Royal, the eldest daughter of Queen Victoria and Prince Albert, married Crown Prince Frederic William of Prussia in 1858, it was she who first incorporated a sprig of myrtle from Osborne in her wedding bouquet. The wedding myrtle sprig was plucked from the very shrub that grew up from the sprig in Queen Victoria's German nosegay. Royal brides since that time have followed this Victoria's example, not her mother's. It seems that there are many related myrtle shrubs at Osborn House, as Queen Victoria apparently also planted a sprig from her daughter, Victoria's, wedding bouquet.

Another sprig of myrtle from Victoria's bush graced the wedding bouquet of Princess Alexandra of Denmark when she married the Prince of Wales, the future King Edward VII, in 1863. And myrtle sprays, along with the orange blossoms popularized by Queen Victoria, were prominent decorative elements on the elaborate wedding gowns worn by her daughters, Princess Alice and Princess Helena.

When Princess Elizabeth married Prince Philip of Greece and Denmark in 1947, a sprig of myrtle from the now famous bush at Osborne House was incorporated in her wedding bouquet. It is said that this sprig was also planted at Osborne House and gave rise to a second Royal Myrtle bush. This actually could not have happened since the bridal bouquet was mislaid and never found. See the awkward wedding photographs without a bouquet in the future Queen's hands if you don't believe me! In any case, some replacement sprig was probably quietly planted, since there are now actually four of the Royal Myrtles at Osborne House.

Lady Diana Spencer's wedding bouquet for her 1981 wedding to Prince Charles contained yellow Mountbatten roses to remember the "honorary grandfather" of Prince Charles, the then-recently assassinated Lord Louis Mountbatten. It also included the traditional Osborne Royal Myrtle.

And when Kate Middleton designed her wedding bouquet thirty years later, she chose sprigs from both the Queen Victoria and the Queen Elizabeth myrtles, Lily of the Valley, thought to be in memory of Princess Diana, and Sweet William, which requires no explanation.

The Royal Myrtle has also taken root in other countries, including Sweden and Denmark. A cutting was brought to Sweden by Margaret of Connaught, a granddaughter of Queen Victoria, who married Prince Gustaf Adolf of Sweden in 1905 at St. George's Chapel in Windsor. Returning to Sweden with hundreds of opulent wedding gifts, including several tiaras, Margaret took care to see that an even more cherished treasure was safely packed: a sprig of of myrtle from her royal wedding bouquet. This sprig was from one of the shrubs planted by her grandmother. The myrtle was planted at Sofiero Castle and has provided wedding sprigs for Queen Silvia, Crown Princess Victoria (yes, another one!) and Princess Madeleine. The Swedish royalty have adopted a charming tradition of tucking a myrtle sprig in their hair or under their veil in addition to the traditional spot in the bouquet. The latest Swedish princess to wear myrtle for her wedding is the unlikely Princess Sofia, who was a "glamour model" and reality television star before she married Prince Carl Phillip.

And Princess Ingrid of Sweden took cuttings of the Sofiero myrtle to take with her to Denmark when she married the Danish Crown Prince in 1935.

Thus spreads the Royal Myrtle. And may it bring love, fidelity, wedded bliss, and purity of heart to all who carry it down the aisle. ■



The Herb Society of America
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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.

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