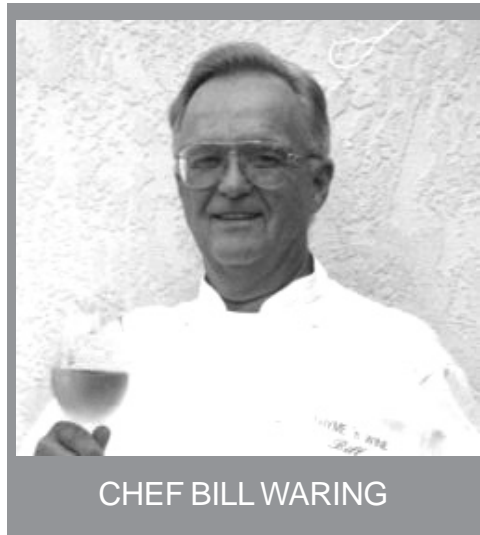




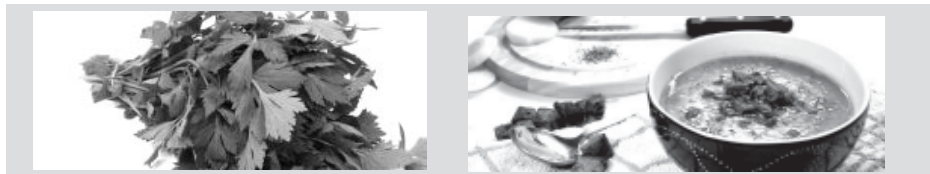
Focus on Fall : Chef Bill Waring Cooks up a Tasty November Program for SAHS

The November 8th program of the San Antonio Herb Society will focus on techniques to enhance the wonderful tastes of Fall!

Eating and entertaining top our lists of interest as the Holiday Season approaches. With this in mind, our guest speaker, **Personal Chef Bill Waring**, will provide us with some new and innovative ways to spice up our cooking through the addition of herbs. His **“Thyme ‘n Wine Personal Chef Service”** offers food demonstrations, dinner parties, wine tasting, and other food-related activities right in your home. According to Chef Bill, *“After years in the corporate world, I decided to pursue my passion for cooking and make it available to others by pampering them in a personal way.”*



Infusing the air with the wonderful odor of Rosemary; creating an herbal bouquet garni for your turkey, and many other herbal tips await you as part of his cooking demonstration.



Put a big circle around November 8th, and come enjoy a truly special evening with Chef Bill. If you want to read more, check out his web site at www.thyme-n-wine.com Invite your cooking friends to come with you for this entertaining and informative program.

The program will begin at 7:00 (with refreshments served beginning at 6:30) at the San Antonio Garden Center, corner of Funston and N. New Braunfels. The meeting is free and open to the Public.

For more information, check out our web site at www.sanantonioherbs.org