



La Yerba Buena

THE NEWSLETTER OF THE SAN ANTONIO HERB SOCIETY

NUMBER 299, February 2015

The San Antonio Herb Society is organized to bring together those who are interested in using, growing and promoting the general knowledge of herbs to the membership and the public at large.

Thursday, February 12, 2015

Dave Saylor, Co-owner of Acadiana Café



Co-owner of *Acadiana Café*, Dave Saylor, will bring his story in February. His restaurant's food has the local reputation of being true to its roots. Cajun cooking is the simpler, country cooking of the Cajun culture while Creole is more the "citified" or complex version. Both styles go back to when the Acadians were forced to leave their homes in New Brunswick, Canada, and resettle in Louisiana where their cuisine blended with the local Native American, African and Spanish peoples. Their adopted (and adapted) foods are spicy, savory, rich and flavorful. Saylor says, *"The key to Cajun cooking is understanding how the roux for each dish interacts with the other ingredients. The same roux cannot be used for any two dishes. I use 12 herbs for my gumbo roux, which is very different than the roux for crawfish étouffée."*

Saylor started working for Acadiana years ago and worked his way up through management. He is now co-owner with Jo Mascorro. This should be a good story. Y'all come on.

Members with sassafras trees: please bring leaves from the trees for use during the presentation.

SAHS members A-M, please bring a snack to share. Please be sure to provide a name card (and recipe) for the dish you bring (better yet, email it directly to the newsletter editor). The San Antonio Garden Center is always a treat and is located on the corner of Funston and N. New Braunfels.

For more SAHS information, see our website at www.sanantonioherbs.org



Extending our wishes for health!

Our co-president, Yvonne Baca's long-time companion, Robert Taylor, recently experienced a stroke. He is recovering and will be going through rehab prior to returning home. The SAHS wishes him perfect and speedy healing! We also hope Yvonne gets in a nap or two as we know she's busy making sure everything is just right for that recovery. Take care, both of you!

March Meeting: Archie's Acres

Ruben Villarreal will present on Archie's Acres, a certified organic greenhouse operation that utilizes hydro-organic technology to grow herbs and produce. Archie's provides an entrepreneurial incubator program designed to help folks learn about this sort of business. They partner with Cal-Poly Pomona and go out of their way to help interested military veterans. Hope you'll come by and hear what Ruben has to say!

SAWS Spring Bloom & SAHS Plant Sale

Once again, SAHS will bring our crowd of passionate herb lovers to the SAWS spring conservation and community outreach event. Previous years have seen upwards of 30 SAHS volunteers standing cheek-by-jowl on one side of the sales tables selling and telling to equally enthusiastic customers on the opposite side. SAHS has historically sold around 3000 plants and netted about \$1500 from this sale and outreach.

If you've never helped with this event, now's your chance to do so.

March 14 at SAWS headquarters (US281 @ Mulberry) on from 9 to 1 pm. Volunteers are needed from 7:30am to 2pm.

Please contact Joe-Beth today. 830-460-0251

Extending our Condolences

Two members of the SAHS have recently experienced the passing of a family member.

Nancy Socher, a member of the Texas Natural Living SIG, lost her husband, Gordon, early in January.

Loretta Van Coppenolle also lost her husband, John, later in the month.

The SAHS wishes to extend to these two fine women our heartfelt condolences and prayers for peace. All of this membership stands with them as they begin to work through some difficult times.

Newsletter Deadline for March Issue

All materials for **March** due by **February 20**

Hospitality Table

Schedule:

Mar: N-Q

Apr: R-Z

May: Picnic

June: A-M

Members' Sale Tables

Please contact the Program Chair to arrange for your tables at least two weeks in advance.

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Be sure to view the full color version of this newsletter @ www.sanantonioherbs.org

If you would prefer to receive the SAHS newsletter electronically, please contact Lyn: belisle@satx.rr.com

2015 Membership Form on page 7. Please renew your membership in SAHS today!

Member Recipes

Here are a few of the items from the January tables.

Cherry Chocolate Chip Crisp Rice Treats

Submitted by Kathryn Seipp

Ingredients

- 10 oz marshmallows (1 bag)
- 4 Tbs salted butter
- 6 C rice cereal
- ½ C dried cherries, chopped
- 12 oz milk chocolate chips (1 bag, usually 12 oz)

Directions

Grease a 9 x 13 baking pan with butter. Chop cherries and mix with rice cereal in large bowl, so that cherries are evenly distributed. Melt butter in 8 C glass measuring bowl in microwave. When melted, add marshmallows; stir to evenly coat the marshmallows. Melt 3 – 5 minutes on high or until the marshmallows are completely melted; stir every few minutes with a wooden spoon.

When completely melted, pour over the cereal mixture; stir to combine the syrup and cereal. Place mixture into the buttered pan, gently pressing to form an even layer. Allow to cool for 30 minutes; cut into desired size pieces.

Melt the chocolate in a shallow baking dish in the microwave on high for 3 -4 minutes, or until the chips become liquid; stir the chips often. Dip the bottom of each crispy treat in the chocolate and place chocolate side up on a parchment-lined cookie sheet. Allow chocolate to completely harden before storing.

Other Dishes

Chicken Salad with Ugli Fruit



Black Beans with Winter Savory

Apple, Nut and Savory Stuffing (from our new brochure!) and Savory-stuffed mushrooms



Broccoli Casserole with Winter Savory (test recipe)



Low-Gluten Cranberry Cookies



Deviled Eggs w/ Dill

Cowboy Soup
Cheddar Jalapeno Cornbread
Savory-flavoured tea (yes, and that tea was terrific!)



Scholarship Recipients

Announced

We recently received word that two St. Philips Culinary students were awarded the scholarships that SAHS provided this past year. We hope to meet **Analyssa Carmona** and **Bianca Garcia** and their department Chair, Ms. Mary A. Kunz, at our February meeting. In the meantime, we offer our hearty congratulations to these fine women and wish them every success in their studies!

Need to recycle an old computer?

Not long ago, a newspaper article led to a Texas state-sponsored web site with lists of various recyclers of electronic waste. SAHS, being the green-oriented organization that it is, heartily encourages all our members to take advantage of those kinds of services. Check these web pages:

www.texasrecyclescomputers.org or
www.texasrecyclestvs.org

Use the contacts found there to determine the best place to take your old electronics for recycling.

Time to Open Board Nominations

It's time to start thinking about the next Board of Directors. Yep, it really is. Be thinking about how you might be able to participate. Our Board is an active one—we are always looking for ways to improve our programs (we need your ideas and initiative), ways to increase our treasury (we need your helpful hands at fundraisers), ways to help evaluate materials for our publications (your cooking and/or crafting skills are valuable), ways to help keep our newsletter and web site up and running (are you a techie?). Please talk to any board member soon. Catch us at the next meeting or feel free to call or email. We welcome all interested members.

Thanks so much!

Over the Fence... 2015 Program Line-up



SAHS online calendar:

<http://www.sanantoniogerbs.org/Calendar/CALENDAR.htm>

- Feb:** Dave Saylor, Co-owner of *Acadiana Café*
Members with **sassafras** trees: please bring leaves from the trees for use during the presentation.
- Mar:** Ruben Villarreal, bringing *Archi's Acres* to SATX; SAWS Spring bloom plant sale
- Apr:** Angela Love, RN; *Aromatherapy* for stress relief
2015-2016 Board nominees presented
- May:** Spring Banquet & Social
2015 Board vote
Festival of Flowers
- Jun:** SAHS SIGs: What Do We Do?
- Jul:** Annual Members' Show-n-Tell and Share

Ask the program presenter a question!

Send your question to Rachel Cywinski at worldvisitor@rocketmail.com no later than 3:00 p.m. on Sunday before the meeting. Rachel will collect the questions and pass them on to our speaker to consider before the Thursday meeting.

Like our programs? Have an idea for one?

Know a great speaker for an interesting herbal topic? Contact Rachel Cywinski or any Board member with your suggestions and contacts. Let's complete the list for 2015!

Next Board Meetings

February 23, 6:30 pm Please contact one of the Board members to place an item on the agenda or for location or other details prior to the meeting day.

SAHS Publicity Needs YOU

Every month, SAHS provides **flyers** via email. You can print them and post them at stores in your area, stores that you would be frequenting anyway. Know of a new contact that would help us? Get with Mike Belisle to help out.

SA Botanical Garden Events

The Garden is still quiet in February. There are spring plant sales and new special exhibits opening soon. Visit the garden and enjoy the peace of the place. They're open year-round, 9am to 5 pm.

For info call 210-207-3250 or visit www.sabot.org

SA Garden Center

February 4: A Valentine's program, "The Romance of Wrought Iron," features San Antonio metalwork artist Christopher Voss, owner of Christopher Voss 4th Generation Craftsman, Inc., who will talk about garden art and the blending of passion with practicality. Join us for coffee at 9:30; meetings are free and open to the public. For additional information, call 210-824-9981 or see <http://sanantoniogardencenter.org>
Submitted by Brunella Bruni

Texas Native Plant Society

Chapter meets every 4th Tuesday, Lions Field Adult Center, 2809 Broadway. Native plant and seed exchange at 6:30 pm, followed by speaker at 7:00 pm. website: <http://sanantoniochapter.wordpress.com/> or contact via email: npsot.sanantonio@gmail.com
Submitted by NPSOT, San Antonio Chapter

Comal County Master Gardener program

First Wednesdays at the GVTC Auditorium. Meetings are open to the public. Contact (830)964-4494 or 221-4316. Website: <http://txmg.org/comal/>

Guadalupe County Master Gardeners

The regular meetings are on third Thursdays; free and open to the public (business follows program). For further information call 830-303-3889 or visit our website at www.guadalupecountymastergardeners.org.

SA Rose Society

San Antonio Rose Society meets second Mondays at 7 pm at the Garden Center. Anyone is welcome to come and learn for free. www.sarosesociety.org
Submitted by Peggy Jones, Publicity, SARS

Gardening Volunteers of South Texas

Third Mondays @ San Antonio Garden Center, noon to 3 pm; 3310 N. New Braunfels. Bring your hand pruning tools and have them sharpened by "Dr. Fix-It" for \$2 each. Free and open to the public; \$5 donation is appreciated. Contact (210) 251-8101 or info@gardeningvolunteers.org
Web site: <http://www.gardeningvolunteers.org/gvstwp/>

Bexar County Master Gardeners

Now taking applications for plots in the SABot Childrens' garden program (Saturday mornings, Feb. 21—Jun. 6). Contact 210-207-3278.

Submitted by BCMG

Gift Basket Raffle

Maybe our next basket might help with a picnic or BBQ... hmmm—*that's* a nice thought!

The SAHS netted \$150 on the last basket. A little number crunch on this project has discovered that, even if only two baskets a year are offered, and everyone committed to "selling" just 10 tickets or chances, the income potential of about \$2000/year is quite good. Our expenses would reduce if a bunch of you donated items to put IN those fun baskets. Give it some serious thought.

Contact Grace Emery to help fix up that next basket!

Field Trip: Lunch at Acadiana Café

On January 10th, some intrepid SAHS members trekked out to Acadiana Café to enjoy that good ol' Cajun cookin' in preparation for this month's meeting.

The day was cold and damp. A fire was on in the fireplace at Acadiana Café as our party enjoyed fried appetizers of mushrooms, pickle slices, onion rings, crawfish and alligator nuggets. Our February 12 speaker, Dave Saylor (co-owner), greeted us in the party room which is decorated with Air Force photographs that commemorate his Air Force background. Some photos were historic shots of Randolph AFB. Jambalaya and crawfish étouffée were among popular entrée selections. We ended the meal by sharing a round of sweet potato puffs with honey cream and relaxed over coffee.

Submitted by Rachel Cywinski

Rachel for organizing this tasty afternoon!



Used Books/Cookbooks Sales

The Used Book table is a veritable treasure trove of culinary variety plus the income benefits the SAHS. Books make EXCELLENT gifts for ANY occasion. Get in touch Karen Lopez or Charlene Swafford for one of our collection of used cook books at bargain-basement prices and you might even keep one for yourself.

Minutes from January 08, 2015

General Meeting

Call to order: 7:00pm by Yvonne Baca, co-president, who acknowledged new members and visitors.

Thanks were given to the Hospitality committee for the lovely table filled with wonderful food brought by members.

The next meeting is February 12, 2015. Members with last name beginning with A-M are asked to bring food for the hospitality table.

Members' Tables: Attendees were asked to check out the tables at the back:

Members' Share Table

SAHS Merchandise: cookbooks, new t-shirts, and more: Margie and Lynda

SAHS Used Books: Karen Lopez, Charlene Swafford

Newsletter: articles and recipes are due by Friday, January 16. Send newsletter articles to Joe-Beth's email (in the newsletter); remember to include your name.

Need some volunteers: Assistants are requested to help with the newsletter and to help Webmaster

Membership Chair: It is membership renewal time. Pay at front desk to Ann or Penny or through our webpage (Ed. note: see page 1 for web address).

King William Parade committee: Beverly Tibbs reported that the King William Parade is April 25th. Artificial flowers are needed for our float. A sign-up clipboard will be at the next meeting.

Spring Bloom: Joe-Beth Kirkpatrick announced that SAWS Spring Bloom will be March 14; we cleared \$1500 in the sale of plants last year.

Programs Chair: Rachel Cywinski announced field trips:

January 10th: trip to Acadiana Café at 2:00pm. More reservations are available;

February 21st at 9:15am: field trip to the River Road Community Gardens near Mulberry and US281; park at Tri-point YMCA and walk to the garden

Rueben Villarreal will present a program on Archie's Acres at the March general meeting

For the Spring Banquet, she is planning to have each table representing a different country. She needs co-chairs to adopt a country.

Educational Opportunities:

Yvonne Baca - Education Opportunities: (per David ___?___)

(1) Rose School, put on by the Rose Society with Ed Bradley at the Airport Hilton on January 24;

(2) The Organic Conference on Jan. 28, 29, 30 at Airport Hilton. Contact TOFGA - Texas Organics Farmers and Gardeners with Molly Keck, speaking

February Speaker Needs: Yvonne Baca said our February speaker, Dave Saylor, requests members with Sassafras trees to bring leaves to donate for use during the February 12th meeting.

Cookbook Committee: Robin Maymar/Grace Emery - Please fill out tasting ballots for the "Broccoli Casserole with Winter Savory" recipe being tested for the cookbook. Karen Lopez will collect. Committee meeting on January 14.

New Herb and Culinary SIG: Grace and Theo Dean - The



new Herb and Culinary Sig is meeting on January 20th featuring Soup at Theo Dean's home Carol Hamling will talk about Savory.

"Sow, Grow, Savor": Grace Emery - The Express News is requesting people to volunteer their gardens for this feature column. Gardens upcoming are Rachel Cywinsky and Jane McDaniel.

Program: Rachel introduced Chris Duffy on the 2015 Herb of the Year - Savory.

Chris Duffy & Savory

Chris served in the Army for 8 years, completed a degree in Culinary Arts from the New York Institute of Technology, and has worked in restaurants in five states. He is opening an "Edible Arrangements" franchise store in Kyle, Texas.



His wife and children were present this evening.

Chris brought for our table a dish of black beans (canned Goya to be safe) flavored with balsamic vinegar, winter savory, oregano and sprigs of parsley. Samples of the seeds of summer and winter savory were passed around.

The winter savory can be used as an understory plant in the landscape. It is a highly aromatic and hardy herb used in meatball, beans, soups, etc. There are 50 species of *Saturejo*. Winter Savory is perennial; summer savory is annual. Plants should be cut when they are 6 inches tall. Flowers can be cut, dried, and stored in airtight jars. The herb also has medicinal properties such as a digestive aid, antiseptic, astringent, and libido aid.

Among audience questions was one that inquired about the use of the term "savory". Chris thought that because the herb was used so much in Europe in the past that dishes were known as "savory". Both of the varieties tonight have different looks. He thanked us for the honor of speaking to us

Adjournment 7:55pm

Submitted by Barbara Quirk, Secretary SAHS



Membership

At the January meeting, we had a total attendance of 42. Welcome all new and renewing members!! With our busy schedules every day and every week, participating in the SAHS is like taking a break with your best friends. At least once each month, you'll enjoy the efforts of our program chair and probably hear about the escapades of our various special interest groups. With your renewed membership, you will be informed, challenged, delighted and well fed, of course.

New nametag system...

Don't forget: your nametag will be available to you at the door at the beginning of each general meeting. Pick up the nametag, wear it with pride, turn it back to the membership desk before you leave for the night. Simple. You don't have to worry about remembering to wear the tag (or losing it somewhere).



Cook Book Committee Needs YOU!

Recipe submittal criteria for the new cookbook:

Recipe Format

1. Recipe name & submitter's name
2. Origin (if interesting or applicable)
3. Ingredients list (must include herbs!)
4. Instructions
5. Comments (if any)

Please contact Karen Lopez, i_quilts@yahoo.com, or Grace Emery, gemery49@yahoo.com, to submit your recipes or to volunteer to help test and taste.

SA Express-News Garden Features Column

The SA E-N is still accepting names of members who're willing to have their gardens featured in a column. They're looking especially for gardens with a theme, topic, purpose, special end-use or whatever.

Contact Grace Emery gemery49@yahoo.com

SAHS Members in the News!

Marilyn Nyhus and her no-dig, no-till lasagna garden was featured in the "Sow, Grow and Savor" column on January 25. There were some great photos of all the various ways Marilyn has used to create highly productive garden spaces in spite of her home's siting and the fabulous old oak trees—great for that summer sun, but a pall on a good garden. There are several catchments for rainwater and it's all carefully mulched. She's made it work and beautifully, too! Ask her about it.

SAHS and more Field Trips

February 21, 9:15 am

Did you that San Antonio has a seriously busy network of community gardens? Well, it does. Many are coordinated through the Green Spaces Alliances of South Texas (<http://www.greensatx.org/>) and come in a wide variety of shapes, sizes, themes and plantings. Program Chair Rachel Cywinski has arranged for members to visit first with the "River Road Fanatics" at their garden at 780 E. Huisache and Allison Road (near Mulberry & N. St. Mary's).

It is recommended that you park at the Tri-Point YMCA and walk the few blocks to the garden as nearer parking is not available.

When we've completed the visit with the River Road folks, we'll caravan to a few other community gardens in this area.

Please plan to spend at least two hours outdoors and dress accordingly

Submitted by Rachel Cywinski

DISCLAIMER: Information presented in this newsletter and at the SAHS meetings is for educational purposes only. It is not intended to diagnose, treat, or replace the advice of a health professional. Herbal formulas are given for reference purposes only. Use of any information mentioned in this newsletter are at the decision and discretion of the individual.

Treasurer's Report, December 2014

Submitted by Robin Maymar, Co-Treasurer

INCOME

SA Botanical Society (cookbooks, etc.)	176.00
Raffle tickets/donations	197.00
Cookbooks & Resource Guides sales	\$45.00
Subtotal - INCOME	\$543.00

EXPENSES

Garden Center, rent	85.00
Garden Center, attendant's fee (2 months)	90.00
Subtotal - EXPENSES	\$175.00

NET TOTAL (Income-Expenses) \$368.00

ASSETS

Frost Cert. of Deposit	\$1,209.28
Frost Checking	3,428.79
Frost Saving	460.39
Scholarship Fund	1,096.85
Cash on Hand	110.00
TOTAL	\$6,305.31

'14 - '15 SAHS Board Officers & Members

Yvonne Baca - Co-President

830-537-4700 H; 210-313-8705 C; yvonne943@yahoo.com

Grace Emery - Co-President & Cookbook III Chair

210 875-6919 C, gemery49@yahoo.com

Rachel Cywinski - Vice President (Program Chair)

worldvisitor@rocketmail.com

Ann Rossi - Membership Co-Chair

210 422-8506 C; aspiring_annie@yahoo.com

Penny Cardwell - Membership Co-Chair

210-380-9755; p.card1@aol.com

Barbara Quirk - Secretary, Recording

210-828-0432 H; barbara.quirk@sbcglobal.net

Lenore Miranda - Treasurer Co-Chair

253-777-2979 C; tinkyny@earthlink.net

Robin Maymar - Treasurer Co-Chair and Salt Blend Maven

210 494-6021 H; 830 459-8415 C; robinmaymar@gmail.com

Mike Belisle - Publicity / PR / Seed Procurement

210-826-6860 H, mbelisle@satx.rr.com

Lyn Belisle - Webmaster & Green List Coordinator

210-826-6860 H, belisle@satx.rr.com

Joe-Beth Kirkpatrick - Newsletter

210-590-9744 H, joby53@gmail.com

Jane McDaniel - Hospitality and Weeder Extraordinaire

210-930-1026 H

Leslie Bingham - Hospitality

lesliegw@live.com

Margie Larkin - Co-Chair, SAHS New Merchandise

Lynda Klein - Co-Chair, SAHS New Merchandise

More Information

SAHS web page: www.sanantonioherbs.org

Our website contains an archive of past newsletters, membership and book order forms PLUS includes a PayPal link for your convenience.

SIG-nificant Events

Culinary SIG I

Our SIG's January meeting was at Pho VY on a wet and chilling evening, perfect for some fragrant and steaming bowls of the Vietnamese soup and other delicacies. Our host Madeleine had done some research and told us pho was typically a breakfast food and that recipes were handed down through the generations, with no two being exactly alike. The restaurant offered some twenty varieties, divided into categories for newbies, the experienced and the adventurous (think tripe). The 'small' bowls were huge and featured a well-clarified broth filled with rice noodles, veggies, meats and seafood. A mound of bean sprouts, sprigs of cilantro, lime wedges and jalapeno slices were served on the side to add to the soup, and as in all of the dishes, beautifully fresh.

Some of us got bun, a vermicelli dish served with lots of veggies and a variety of meats and seafood, and seasoned with an accompanying bowl of pungent sauce. An order of shrimp filled summer rolls with a peanut sauce was described as particularly good. A Vietnamese salad made of piled-high julienned vegetables and sautéed tofu was hugely satisfying. Bubble teas made with black tapioca pearls and with various flavors did double duty as a drink and a dessert. A coconut flavored rice-based gelatin dessert wowed us with its presentation in a whole coconut.

It was another lovely and convivial evening for us, and had us looking forward to next month's at Chris', when the theme is pies. Stay tuned!

Submitted by Jeanne Hackett

Texas Natural Living SIG

The Group did not meet in January. Too many members ailing. The January session will be held in February at Marguerite Hartill's home to make a calendar of events for 2015, to see a movie (The Red Tent- herbs were a staple during these biblical times), to share food, and friendship.

For SIG meeting information, please contact Marilyn Nyhus (rudyandmar@yahoo.com) or Marguerite at mhartill@aol.com.

Submitted by Marguerite Hartill

Aromatherapy SIG

We are considering our next series of classes and on hiatus until February 2015. There are tentative plans for an 8-month series of formal classes under the topic of aromatherapy with essential oils and how they affect the human chakras. To indicate your interest and for more information, contact Jean Dukes at 210-566-4379 or itmakesscents@earthlink.net

Submitted by Jean Dukes

Herbal Crafts SIG

Hello all you Crafty SIG people. We have planned new and exciting craft projects for the 2015 year. We meet on the 3rd Saturday of each month this year, except for March and October; once the dates are confirmed, we will send out a calendar to our current Craft SIG people. We go to different homes each month to keep everything interesting.

If any of you would like to be part of our SIG, please contact either Leslie at lesliegw@live.com or Kathryn at kseippccc@aol.com. New members are *always* welcome.

Submitted by Kathryn Seipp

Healthy Living with Herbs SIG

January is our usual session for planning out the rest of the year's activities. 2015's list of stuff includes:

Savory, salves, tinctures, traditional "still" rooms, DIY-sharing (what you've made or used that you like best), heart tonic and a field trip to a local cheese-maker.

Our February meeting will find us at Jean's talking about romantic essential oils.

Submitted by Joe-Beth Kirkpatrick

Culinary SIG II

The SIG met at Grace Emery's home on a cold and wet winter night to enjoy Winter Savory. Spirits were not dampened, however, as we enjoyed Chicken Noodle soup with savory and an outstanding hazelnut dressing brought by Robin Maymar. The soups continued with Theo Dean's favorite Beet Borscht soup and Trina Reiter's fabulous Spicy Pumpkin soup with savory. Grace tempted us with grilled chicken and asparagus on a bed of brown wild rice with a savory blend. Gloria Ortiz made a scrumptious Savory Red Potatoes dish that had us wanting seconds. Grace finished with a savory Apple Pie with an extra surprise layer of marzipan between the apples and pie crust, different and wonderful.

Next month, the SIG dinner will be a pizza theme and include breakfast, lunch, dinner and dessert pizzas.

We meet February 26, 2015 at Robin's home with Gloria hosting at 6:30 PM.

For SIG meeting information, please contact Grace Emery at 210 875-6919 C, or gemery49@yahoo.com

Submitted by Grace Emery

Mad Hatters

The Hatters are planning their year. Schedule to be announced later. Interested in having tea with us? Contact me lnbdesignline@aol.com.

Submitted by Linda Barker

Herb & Culinary

The Herb & Culinary Special Interest Group (SIG) is being dissolved due to lack of participation. If in the future interest is shown, we can try again since the current Culinary SIGs are full. Thanks for your interest.

Submitted by Carol Hamling

Weed-n-Gloat SIG

We met on the last Monday in December to weed the Herb Garden at the SA Botanical Garden: Rachel, Tinky, Robin, Jane and Theo. Due to the recent rains and unseasonably warm weather, our plot at the Botanical Garden is a delight to behold: lush, fragrant and thriving herbs. Signs of Spring: the first volunteer poppy plants are merging amidst the borage, parsleys, cilantro, thymes, lemon verbenas, and rosemary. Soon, it will be time to plant annuals and savory - the herb of 2015 - is definitely on the list, both annual and later on, winter savory. A heartfelt thanks to the loyalists of the Weed-n-Gloat team - you are fun to work - *and play!* - with.

Weed-n-Gloat is the last Monday of the month. Contact Jane for more information: janesirish@att.net

Submitted by

SAWS Spring Bloom—March 14

The plants are ordered!! The plant sellers and information specialists are awaiting a chance to sign up to help out at this always-fun (and a little crazy) event. The SAHS can reap great benefits through outreach as much as the plant sales. We always make new friends. Come join us. Sign up today—30 sets of helping hands are needed. Contact me at 830-460-0251 or email joby53@gmail.com

Submitted by Joe-Beth Kirkpatrick

King William Parade—April 25

Beverly Tibbs has the City paperwork in process and Mike Belisle has been soliciting seed donations. Very soon, volunteers will be refreshing our float decorations and packing seed for give-away during the parade. The float itself will need helpers to assemble and tow (do you have a little pickup truck?) on parade day. Your help is greatly needed and much appreciated. This effort usually take about 20 volunteers to get it all done.

Call Beverly today 210-413-2565.



San Antonio Herb Society Membership Application/ Renewal

January – December 2015

If you joined after October 1, 2014, you are a member through December 2015.

Print, complete and mail form with your check to

San Antonio Herb Society
PO Box 90148
San Antonio TX 78209

PLEASE FILL OUT COMPLETELY AND PRINT CLEARLY

Name _____

(Name as you would like it to appear on your name badge).

Address _____ Apt/Ste # _____

City, State _____ Zip _____ new address?

Phone (with area code) _____ Home/Work/Cell [circle one]

Alt. phone (with area code) _____ Home/Work/Cell [circle one]

E-mail _____

Alt E-mail _____

(Please check one) New member Renewal

Membership Category: Single (\$25) Dual (\$35) Business (\$40)

How did you hear about the SAHS? _____

What programs would you like to see in the coming year? The more details the better (continue on the back, if necessary): _____

I would like to be a GREEN member; receive newsletter & other information via email).

I do not want my personal information to be shared on the SAHS membership list.

I am interested in helping with:

Banquet Committee (help plan Spring or Winter Herbal Members' Banquets)

Hospitality Committee (decorate refreshment table, make tea, etc.)

Greeter / Membership (a great way to meet people and welcome everyone)

Chairperson for plant sales or other events (help us keep the lights on!)

The booths at Spring / Summer Plant / Book Sales; Herb Market in October

Being a Board Member (please list position): _____

Newsletter, "La Yerba Buena": write articles, help coordinate regular features, etc.

Speaking at one of our meetings—your topic _____

Maintaining the Herb Patch at San Antonio Botanical Garden

Maintaining the Sales Table at monthly meetings

Leading a Special Interest Group (SIG) —your interest area(s) _____

Office Use Only

Date received _____ CASH / Check # _____

Date \$ given to Treasurer _____ Green Member Y / N

Date information entered into data base _____

This form also available at www.sanantonioherbs.org



Nature's Herb Farm

Mary Dunford
7193 Old Talley Road, #7, SATX 78253
210-688-9421
www.naturesherbfarm.com

Diane R. Lewis, B.S. & A.A.S.

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