



NEWSLETTER OF THE SAN ANTONIO HERB SOCIETY
AUGUST 2021



Herb Propagation with Bill Swantner

Don't let the mild mannered picture fool you. Bill Swantner is a Master Gardener par excellence! Certified for five years, he supplemented his initial training with numerous Master Gardener Advance Trainings including plant propagation. In 2019 he was selected as Bexar County Master Gardener of the Year. Also in 2019 the State Master Gardener Association awarded him second place Master Gardener of the Year for the State of Texas. This is no small feat and reflects many many hours of volunteer work, speaking and training. Bill gives numerous presentations throughout the year on behalf of the Master Gardeners. So here is a real pro. Come prepared. Take pictures of your garden questions. Bring samples of leaves or fruit (?) if you have questions. Not only is Bill an excellent speaker, he is also a wise teacher and patiently answers questions.

Our plan for the evening is to not only have a speaker, but have a small make-and-take section. We will have sample cups where you will be able to choose a cutting, use root stimulator and actually start a cutting. The rest is up to you and nature. We will offer lots of encouragement and tips for propagation of all things green, especially herbs.

Mark your calendar, August 12, at the Garden Center. Bring snack and note paper. See you then!

HERB SOCIETY
2ND THURSDAY OF EACH MONTH
AT THE GARDEN CENTER
3310 N. NEW BRAUNFELS 78209
SET UP 6 PM
SOCIAL TIME 6:30 MEETING AT 7
MEETINGS ARE FREE AND
TO THE PUBLIC
August 12, 2021

WE ALSO DO ZOOM CONNECTIONS
CONTACT US FOR DETAILS

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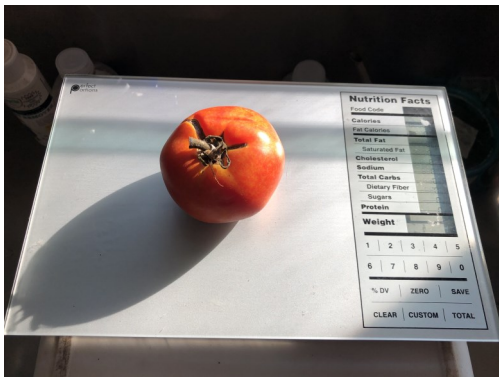
TOMATO GRATIN

Do you weigh things? Teaching science and math, I always incorporated lots of weighing and measuring into the classroom. It is amazing how much those two concepts impact the work. I have worked my way through many scales. There is a wide variety of them available; unfortunately, many have intricate battery operated chip connected systems that are fragile and break easily. So I have had an opportunity to check out a lot of scales.

Balance Beam- (The pepper mill is there to show the size of this scale) Found at a garage or estate sale. The main bar slides to show different weights. It is accurate to measure small amounts, like an ounce or a few grams. It is reliable, has no electronic parts and no wires. Probably fifty years old and still works.



Food scale- very complex. Comes with a book. You can weigh something, add the code and figure the calories for that amount. When we are working with a final recipe, this is immensely helpful, as long as we can find the code book.



It also has a zero button. You put the empty bowl on the scale, zero it out (scale shows that there is nothing on the scale) then put the food in the bowl. It measures just what is in the bowl. This is an Algebra concept that is incredibly hard to teach pre-Algebra students. With practice, logic finally drops in and the lightbulb goes on. The concept of zero is a hard thing for students to grasp, I am not surprised that its' discovery was slow in coming in the history of mathematics. But don't get me started on zero.

Wall-Mounted Remote Signal scale. This was so exciting to purchase. Mount the clock on the wall. Put stuff on the scale, and the clock turns into a scale. Light behind shows the weight clearly. Only problem, I do not have a space to hang the clock on my island where I do all my messy cooking! I thumbtacked it to the wall, just to show you how it works.

Clock

Empty scale

Place bowl, touch zero, weight of bowl disappears

Weigh only the contents of bowl



TOMATO GRATIN

Adapted from Cook's Country TV program Serves 6- 8 as a side dish. Four as a main meal with pepperoni added.

This recipe is great for the end of the season when you have a lot of very ripe tomatoes. Delicious when served hot out of the oven. As with lots of tomato dishes, tastes great the second day warmed up, if there is any left, that is.

1 artisan baguette bread (sizes vary, use amount that looks good to you)

¼ cup extra virgin olive oil and 2 tablespoons

3 cloves garlic

3 pounds of your ripest tomatoes (they suggest not using roma or plum because they are not juicy enough)

2 teaspoons sugar

1 teaspoon salt

1 teaspoon ground pepper

{A few ounces of pepperoni sausage cut into tiny cubes} optional

¾ cup Parmesan cheese

2 tablespoons basil chopped fine

Cut 1 cup baguette into ¾ inch cubes, the rest smaller. (About 6 ounces)

Heat ¼ cup olive oil on low heat. Add bread, stir cooking 5 minutes until bread is brown and crispy. (I tossed with two forks as it cooked)

Set aside in a bowl, Reserve 1 cup for topping. (I cooked this one cup separately, used ¾ inch size chunks, because it will go on top, and you want it to be visible)

Cut tomatoes into ¾ inch pieces.

Using the same pan, slice garlic. Heat 2 tablespoons extra virgin olive oil over low heat. Cook garlic 30 to 60 seconds.

Add tomatoes, salt and pepper. Cook 8 to 10 minutes until most of the tomatoes are covered in juice.

Reserving the one cup of bread, add the rest to the tomatoes and stir to coat.

{Stir in chopped pepperoni}

Add the reserved bread on top. Press it into the tomato mixture.

Sprinkle with coarsely shaved Parmesan cheese.

Bake 350 degrees 30 to 45 minutes.

Cool for 15 minutes until firm

Garnish with 2 tablespoons fresh basil, chopped fine.

Herb of the month: Horseradish

Horseradish is a perennial which will grow to about three feet in height and which is hardy from Zone 9 to at least Maine, which is Zone 5. It prefers a moist, not wet, soil but can tolerate some dry conditions. It can be planted in average soil but a little compost added deep at the time of planting would be beneficial. Mulching after planting can help with weed control and also maintain the moisture level of the soil. Horseradish is invasive! Unless you love it, want it every

where and want it for always, you'd do best to plant in a container. There are three species in the genus; the most common may be a hybrid of the other two. They are classified by their leaf shapes: oval, oval-ruffles or heart-shaped.

When commercially cultivated the plants are placed 18 to 24 inches apart in rows 30 inches apart. Roots are planted at a 30 degree angle with the thicker part of the root nearer the surface of the soil. When roots are between 8 and 10 inches long, harvesters lift and shake the soil off the roots. Larger roots are cut away to harvest and the smaller roots replanted. Six weeks later, if the new roots have grown sufficiently, the plants are lifted and harvested a second time. Left in the ground, the roots can extend to 15 feet in all directions. Planted as deep as 6 feet underground, a plant will still sprout. The best time to harvest horseradish is when the plants are dormant. This can be done in the early spring just as the crown is showing green or in fall after a killing frost. Always wear gloves when working with horseradish because the roots can cause skin irritation.

Rather than drying horseradish, the roots should be ground immediately after harvesting from the garden. And because they are so pungent this activity is best done outdoors or in a room with open windows.

Simply wash and peel the roots and chop them into chunks. Place the horseradish chunks in a food processor and process until the desired consistency is reached, the finer the texture the hotter the flavor. A solution of equal parts water and vinegar should be added to the horseradish to stop the heat producing enzymes. Horseradish can be stored in jars for about one month or in the freezer indefinitely.

Quick uses for horseradish:

Start your day with a little horseradish stirred into some tomato juice- a Virgin Mary!

Add a spoonful to your scrambled eggs before cooking

Add to mashed potatoes, meatloaf, even applesauce

Add a spoonful to hollandaise sauce and use with salmon, asparagus or eggs benedict

Add a spoonful to meat stocks; the gentle simmering will temper the heat of the horseradish and leave you with a delicate flavor

Add a tablespoon to prepared crab dip and serve on French bread

Add to your favorite barbecue sauce

Mix 2 teaspoons horseradish with 1 cup mashed avocado and use it to fill celery sticks for an easy afternoon snack

There are a number of cautions and contraindication for use of horseradish. Check Drugs.com for a complete listing. The Herb Society booklet on horseradish lists a number of home remedies. A copy of the book will be available for review at the August meeting



Our horseradish in a whiskey barrel at the Botanical Gardens

IN THE AUGUST GARDEN TO DO LIST

In Our Herb Garden:

- Garden in the morning or in the evening when it is cool. Drink plenty of fluids and wear a hat. Gardening should be fun and not a threat to your health.

Perennial plants should be cut back during the stress of the hot days. Allowing leggy, old growth to remain is doing a disservice to them, as this old growth uses up moisture. If the plant is showing new growth at its base, the plant should be cut back to that point. Mints, as an example, should be cut back to only several inches in height. The plants (all) should be mulched to conserve moisture.

Seed frost tolerant herb perennials indoors for later transplanting. * Start indoor cuttings of perennial herb to promote fall plantings. Or use layering outdoors to create new plants * Use mornings to prepare garden soil for fall herb garden by adding and spading in manure, peat moss, compost, coarse sand, or a combination of these * Preserve your herbs by drying them in the air, refrigerator, or microwave, freeze in ice cube trays or as an oil paste; make herb flavored vinegars, jellies, butters, oils, honeys, pickles, relishes or mustards. - *HERBS: A Resource Guide for San Antonio*

Don't let your fall garden transplants wilt; keep them watered and mulched to establish vigorous root systems.

Endure August heat and consider these plants for colorful fall: Marigolds (Discovery Gold & Discovery Yellow); Zinnias; Celosias (Cockscombs); Joseph's Coat; Mexican Bush sage (*Salvia leucantha*); Fall aster (Blue); Chrysanthemums (garden-type); Spider lilies (reds); Belladonna lilies; Fall crocus (*Sternbergia lutea*); Sweet autumn clematis; Coral vine or Queen's wreath.

Prune autumn sage to encourage a fall bloom.

Develop a landscape plan now so you can take advantage of autumn planting weather.

BIRDS Hummingbirds are everywhere. Attract them to your yard with a sugar-water feeder. Use four parts water and one part sugar (no honey or sugar substitutes).

VEGETABLE GARDEN • Use the intense heat and sunny days to solarize the veg. garden by applying clear (black plastic will only heat the top couple of inches of soil) plastic over tilled soil.

- **MULCH! MULCH! MULCH!** Prepare for fall garden by accumulating a stockpile of mulch.

Add compost to the vegetable gardens before planting tomatoes, peppers, okra and southern peas this month. Spread 2 inches of compost and till to a depth of 6 to 8 inches.

TOMATOES The best ***tomato plants to grow here are Sunmaster, Tomato 444 (Healthy Surprise), Celebrity, Amelia and Merced ; also try Solar Fire, Sunpride, Top Gun and Surefire. Buy the tallest, lankiest plants you can find and bury in 1-gallon containers all the way up to the first set of leaves (if these leaves are withering, take off and plant at next set of leaves). Roots will form all along the buried stem and produce a good root mass. When established, then remove and plant.

A good tomato for containers is Patio. For Patio tomatoes, buy the shortest plants.

Add compost to the vegetable gardens before planting tomatoes, peppers, okra and southern peas this month. Spread 2 inches of compost and till to a depth of 6 to 8 inches.

You might want to provide some shade to tomatoes planted now. Covering the upper half of tomato cages with *Grow-Web* or other shade fabrics, can help the tomatoes survive a hot August.

Tomato, eggplant and pepper plants can be transplanted into the fall garden now, but the tender plants will need protection from scorching sunlight and pests.

Plant beans, lima beans, cucumbers, sweet corn and black-eyed peas for the fall harvest

***We would like your opinion on fall tomatoes. Which ones have produced for you in this last year?

ROSES Feed roses lightly also according to rainfall (water before and after feeding) Anything that can be done to reduce stress will build a better bush and provide the basis for the best flowers of the year in October.

Watering every day is advisable and water-washing 2 or 3 times a week around 7:00 pm (just as the sun is going down, but enough time to allow leaves to dry) can be used to supplement the water needs and provide mite protection. Whatever your schedule permits, the roses will respond to just about any extra water you can give them (remember to mulch them). Flowers will be small during this period, but with frequent small amounts of additional organics (fish meal, kelp, blood meal) and additional chemical fertilizers (cut normal amounts at least in half, but keep up the watering), the bushes should continue to maintain or even grow bigger and occasional basal breaks may appear. Mid to late August is the ideal time to apply the organics for the fall bloom cycle. The work outside during these dog days can be hazardous, but it doesn't have to be done all in one day. Stretch it out, but most important take care of yourself!



FLOWERS Order wildflower seeds for planting this month or next. Plant heat-loving plants such as lantana, bougainvillea, allamanda, hibiscus, mandevilla, copper plant, zinnia, portulaca and salvia. *Start sowing flowering winter annuals, such as Alyssum, Calendula, Larkspur, Poppy and Stock. *Include Mari-mum marigolds and shasta daisy transplants in the landscape for bright blooms through October. *Clean up iris beds and thin out clumps if crowded (showing small, poor blooms). They can be transplanted and divided from now until October.

YARD/LAWN July/August is an ideal time to seed buffalo grass and Bermuda when water is available. Mow lawns weekly (at least every other week if we are in a drought situation), you should be removing no more than 1/3 of grass blade height and leave clippings on the lawn. Both lawn and soil will benefit. Mowing your lawn often will help prevent weed seeds from germinating. Vary direction of mowing to avoid developing a grain (blades growing/leaning in one direction) to your lawn

If you must put down sod now, water as you lay the sod. A delay as short as 2 to 3 hours in watering could result in dormant grass



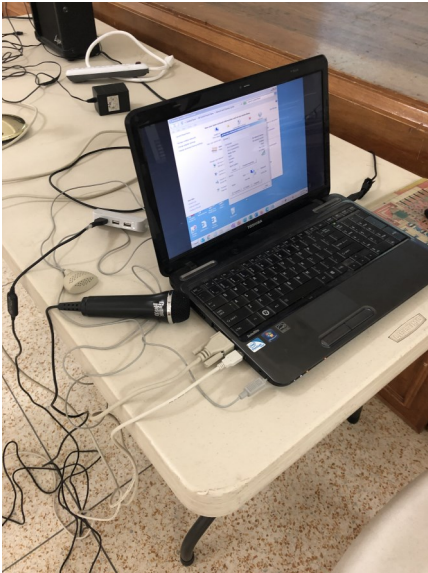
If part of your garden is infested with NEMATODES, forgo a fall crop of vegetables in favor of African or American marigolds. The marigolds are beautiful; they will make for a great fall showing, and will help to reduce population of root-damaging pests. Buy them as sturdy transplants without blooms. Plant the flowers every 8 to 12 inches.

WEEDS AND PESTS 1) Spider Mites On roses- They are here, you better believe it. Check the bottom side of your rose foliage for fine, white webbing while the topside and edges of the leaves will show a rusty coloration. If you have mites, either spray with *Greenlight* mite spray (2 tsp. per gal. of spray) or water wash the bottom side of the foliage for 9 days at 3 day intervals. 2) Thrips - If you want to keep blooms clean; just mist the buds and flowers. Thrips will migrate from pastures, fields or other host plants in the area like honeysuckle, oleanders, magnolias, etc. Use *Orthene* at 2 tsp. (powder), or 2 Tbsp. (liquid) per gallon of mix. * Visit the San Antonio Rose Society's web site @ www.sarosesociety.org.

Meeting Minutes

July 8, 2021, GENERAL MEETING MINUTES

7 8 2021 MEETING MINUTES



What is this picture? The epitome of miscommunications.

This was how the sound system was set up for the June meeting. We did a practice Zoom meeting, called a co-conspirator to make sure that she could hear us on Zoom at her house. And we used this same system for the meeting itself. Lisa had a lovely loud voice that everyone could hear. The video and sound was not perfect, but adequate.

For the July meeting, we set up essentially the same way. We did a mike check before the meeting.

Unfortunately, when we turned on the sound system and actually began the meeting, the audience said the sound was too loud. Our speaker turned off her microphone, and our friends at home could not hear us. Baffled as to why the sound was not working, I frantically tried to reestablish communication. Our building attendant took the microphones and tried jimmying with the sound system and the various microphones.

I now know that I SHOULD have stopped the meeting and insisted on the microphone being turned on. I apologize to all our friends. Sometimes in the heat of battle we don't see clearly what is right in front of our faces.

After the meeting, we did a thorough re-cap of "What went wrong?" Andrew Waring, our Garden Center microphone guru generously joined us and we reviewed the system.

It turns out that there are two volume control systems with the microphones. There is not just one very loud setting, and we now know where that is and how to set it.

In theory, the body-worn microphone works perfectly.

All the pops and crackles, the fading in and out of voice, the blank spots are somebody else's fault and not because of the microphone.

I am the only one ever to have a problem here. All the other groups have run smoothly, even the other groups with zoom meetings run without a hitch.

Finally, what does the picture tell? The computer has a little microphone built in. It picks up your voice when you are on a zoom call. If you sit too far back, you have to lean in for everyone to hear you. In this picture, carefully placed, is a large microphone. I was told not to move it, as it was the sound system for the zoom meeting. To me, this makes sense, if the people at home are speaking, and the microphone picks up their voices, and sends the sound into the room but we were not having a speaker from home. We had a live speaker whose voice needed to go into the computer to the zoom audience. Also, the sound OUT of the computer comes from a speaker located at a different spot on the computer.

In my mind, having two microphones near each other is like having an electrical cord with the same plug at

both ends. Baffling. How would that work?

Apparently, the larger picture is that the microphone just happened to be close to the computer. It could have been anywhere because it was supposed to be picking up the sound from the whole room and was plugged in somewhere, so that the sound went to the camera and people at home could hear it.

My conclusion? I am doing something wrong. I do not know what it is. Before the next meeting, I will speak to the Zoom people, who may be able to set me straight.

Advice is cheap, supply always exceeds demand.

And the actual meeting?

Robin Maymar, pres, welcomed the attendees

Epazote was the herb of the month. Gloria was out of town and could not tell us more, but we posted a recipe from her in the Yerba Buena. Our source for herbs did not have any for sale, so as soon as we locate some we will have them for sale at a meeting. Will keep you posted. Next month will be horseradish. Again, when we harvest/downsize/repot our monster horseradish, it will be available at the next meeting. We may be able to locate small plants or seeds for the August meeting

Books and our free table were available.

The application for our Intern has not been processed because the St. Philips office will not be open until July 25. We have letters in to this office, and expect to hear from them after this date,

Still need volunteers to help at membership table during meetings, to write up Weed and Gloat, herb of the month and help with book sales.

We always welcome recipes of the wonderful foods you bring, or recipes you are using at home and wish to share. E-mail to robinmaymar@gmail.com. Thanks went out to Laura Eckert and Loretta Von Coppenolle for their wonderful recipes.

Weed and Gloat scheduled for July 25 8 am

We have added a new membership category: Student dues are \$15 per year. An excellent way to introduce teens and youth to gardening, also a good volunteer opportunity for those interested in helping the community.

Next meeting : August 12 Plant Propagation, especially herbs

Robin introduced Mary Marth McNeal, or speaker for the evening. She spoke to us about *The Plant Paradox* by Steven R Gundry with Olivia Bell Buehl A copy of the book is available if you would like to borrow it.

Dr. Gundry's thesis is that lectins, which are in many foods are not good for our bodies. His diet plan eliminates all of these foods. He believes that his helps get rid of 'leaky gut' where large molecules go from the gut into the bloodstream, causing harm to the body.

We apologize for not having more of a report on this talk. We recorded it, believing that we could listen and take notes later. That did not happen as the sound did not work.

NO WEEDING. JUST GLOATING

Serves us right for texting instead of turning on the computer, and digging thought to find the big M for the email and wading through fifty frivolous messages down to the ONE IMPORTANT MESSAGE that our section of the garden would be closed on our last-Monday-of-the-month Weed and Gloat Monday. Taking down a tree. Safety is paramount. This is all good.

We took a few pictures: lavender had died (it was doing great, what happened?) The big rue, that so savagely attacked Cindy last month, has died (serves it right). Other rue are fine. And behold! The shampoo ginger has sent up blooms, soon to open, if we time it right we will be able to see them when we do plan on weeding.

Onward to important things: lunch at 11:30 at Commonwealth Coffee.

Congratulations to Cindy. She could not join us as she was escorting her grandson off to Grad School for his PhD. What a marvelous accomplishment for him and for his proud family.

UPDATE UPDATE! We will meet on Monday the 2nd of August to weed at the Botanical Gardens. Meet at 8 am for a short session— one hour only. Just a little tidying to do. We are opening this special invitation to anyone who would like to come, especially our Facebook friends. You can learn a lot by studying just one small plot.

- Access parking off New Braunfels Avenue at Queen Anne Court. This looks like a dead end. By going beyond the gate and over a HUGE speed bump, you arrive at the green houses. To the right at the end is pleasant parking, and access through the wooden gate to the rose garden. We are just beyond the roses.
- Bring your favorite weeding tool (put your name on it)
- Comfortable garden clothes: hat, bandanna (with ice in it to keep cool), shoes that don't mind mud
- Sun block, bug spray, water.
- Some tools and bins for weeds are provided
- Contact Robin Maymar for questions.



WEED AND GLOAT
Come weed with us at the
Botanical Gardens!
Feel welcome to come to join us
this month in the sunshine.
Next Weed and Gloat is scheduled
for Monday, August 30
We meet at 8.A.M.
Contact robinmaymar@gmail.com for
simple safety measures we need to take .
See you then.

SAVE MONEY ON WATER?

Got to thinking the other day. How much water do I draw before it gets hot? We wash dishes by hand because there are not too many and husband likes to put hands in hot water. It soothes the aches in the joints. We took gallon jugs and drew water until it was hot enough for wash. Turns out it is about three gallons.

We set the jugs aside. When they were cold water again added the Hasta Gro and poured them on the brick garden box. It is under a five foot overhang of roof. It is very dry. The vestiges of ferns re-growing from after our last frost. A plant has grown up that has not been there for years.

Now here's a win-win situation. No wasted water down the drain and plants being watered.



SPEAKING OF PROPAGATION...

This would be an ideal time to bring youth to a meeting. We will have a simple way to propagate some very basic plants. It will be easy to do. Children, especially older ones, will be able to follow these steps and have something to grow when they get home

We have opened membership to school aged children, especially high school and college level. Spread the word and invite a younger person to come with you to the August meeting on the 12th.

Below: the strawberry sends out daughters. Use half of a paper clip to staple the daughter into the potting soil.





MOSQUITOES REVISITED

There is a new trend out there, I am sure you have run across: minimalism. People are encouraging us to down-size the amount of stuff we have in our houses. It is ecologically sensible, because we are using a lot of plastic and metal and not recycling as much as we should. Emotionally it makes sense, too. If you have less inventory, there is less to deal with. Having only one cleanser instead of six simplifies the choices. It forces us to focus on what is really needed.

I especially appreciated a minimalism I did just before the big freeze of 2021. I had just moved summer clothes close to a storage box. In reviewing my stuff, I had found clothes too large for me, warm clothes I seldom used because I had something I always went to. So a shelter on Zarzamora street got a huge pile of warm clothes the week before the freeze. Then day of lights out and a house at 39 degrees, I could go into my tiny closet with a dim flashlight, put my hand out to find warm clothes that fit me. Just only what I needed.

How is this relevant to mosquitoes. We have written before, but it does not hurt to say stuff again. Mosquitoes have a system for biting people. They lay eggs in standing water. The amount in a teaspoon is all that they need. It takes about two days to hatch then the little wigglers grow and emerge from the water and bite. They are attracted by scent. The biome of your skin generates that subtle odor. Some people have a biome that the mosquitoes ignore. Some have a biome that attracts the mosquitoes. Our observation has been that there are specific territories that the mosquitoes bite.

So, to simplify, think about what attracts mosquitoes, and DON'T DO THAT!

NO Water: get rid of it. Stop watering all that ground cover every day. Tip out ANY STANDING WATER. Check you gutters for sags where water can accumulate. Tip out the bird bath every other day and add fresh water.

NO Skin: cover it up, long pants, socks, long sleeves. It is hot out there, find light weight clothing but clothes that defend your skin.

NO Dark colors: wear white or light colors

NO Calm air: put a fan on or go out when the air is moving.

NO Dusk and Dawn: don't go there, or use a yard repellent We find after dark is delightful, especially with a breeze,

There are mosquitoes out there: if you do not want to use Deet on your skin, you can always spray your clothing (used this for babies, when we had to be where mosquitoes were) At least the Deet is repelling the bugs for you.

So where is the minimalism? We herb people have studied this mosquito thing quite a bit, because we are always out there in the garden and sometimes being bitten. Have we got remedies? Yes we do. Hundreds and hundreds of them, unfortunately.

Last time I was at a greenhouse/garden visit someone handed me her 'best' remedy, after I had been bitten ferociously. Then, not only was I in great agony from the bites, I smelled terrible. I will never know whether that stuff worked, too much damage had already been done. But who wants to slather themselves with something so disgusting.

So, I am not about to share with you the volume of herbs that may or may not work for you. We are minimalizing Just know that there is a thing called Deet that does repel mosquitoes. It is a reliable tactic you can take to prevent mosquito bites.

As to herbs, make your own observations: where on your skin do mosquitoes bite you? What time of day do they bite? What herb are you applying when you notice they would normally be biting but are not? This is going to take a lot of research. Try one variable at a time. When you find the herb that works for you, go with that. The reward for this will be a peaceful visit to your garden, and expanded space where you can enjoy your life. It is well worth the investigation.

Plant Propagation: Our Topic for August

Asexual, budding, cuttings, fern propagation, grafting, layering, plant tissue culture, seed germination, sexual, it is a huge topic. Bill Swantner has his work cut out for him. The thing that we need to know and to plan on is what we can propagate for the future of our garden.

It may be simpler to go to a nursery to find the plants already growing in pots, or to choose some seeds. Last February reminded us that it will not always be so simple. We may want to lay aside some things for next year: gather and collect seeds for planting next spring, use cuttings for some of our favorite tomatoes, duplicate some of our garden to place in other parts of the yard or to give

away to new gardeners and friends.

One gardener was planning on moving. So all fall, she collected seeds and various propagations of her favorite plants in preparation for the move. When the cold days came, her garage and tiny greenhouse were a refuge for her whole garden. We wonder how much money we put into reproducing the garden each year, when we could make a little effort and have it again almost for free.

There is great interest in propagation for all these reasons and more. Bill Swantner will be glad to help grow our knowledge of this topic. We are looking forward to hearing him speak. August 12 at the Garden Center





HAVE WE MENTIONED PROPAGATION...

This would be an ideal time to bring young people to a meeting. We will demonstrate a simple way to propagate some very basic plants. All supplies for our hands on demonstration will be supplies. It will be easy to do. Children, especially older ones, will be able to follow these steps and have something to grow when they get home

We have opened membership to school aged children, especially high school and college level. Spread the word and invite a younger person to come with you to the August meeting on the 12th.

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Robin Maymar
robinmaymar@gmail.com

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