



Northeast Wisconsin Unit of the Herb Society of America



The Herbal Thymes

Issue: March 2016

Unit News

Will March be in like a lion and out like a lamb, or vice versa? We had a bit of weather last week, but I don't know if I'd call it "lionish." Guess we'll just have to wait and see!

The Victorian Tea at GBBG was a hit! We had a full house, and everyone who came had a good time. As always, I think we did a great job. We MAY be having another tea later this summer, in the Lusthaus. More info to come on that soon.

Our next meeting is March 12, at 10 am at Jackie's. . During the meeting, I'd like to focus on ideas for our next year, so come ready! So far, we've had suggestions of Patty leading a casting class to make Green Man masks, having a friend of mine come in October to do a presentation on Day of Dead (and possibly a Cinco de Mayo celebration in May) and share some information on traditional latino herbs, a make and take meeting for holiday gifts, and a spa day. We'll also need to come up with our herbs of the month, so if there is an herb you really want to know more about, or are really excited to talk about, bring it to the meeting and we can get it on the calendar.

And please plan on staying AFTER the meeting...Chrissy from Traveling Vineyard will be there at 12:30 to teach us about wine and food pairings. There will be wine to sample, and it will be for sale (by order). Significant others and guests are welcome to come. Irish food is still our theme (Jackie is making an Irish stew, Beth said she'd bring soda bread, and I'm going to bring corned beef and cabbage). The wines should go nicely with these treats. Below is a list of the wines we will have on hand, and the pairings they go well with. If everyone could bring something from the list to share, that would be appreciated. When I went to my first wine tasting with Chrissy, I was blown away by how much the flavor of the wine changed with different foods. It really goes to show that to appreciate a good wine, you should pair it with something to bring out the best qualities! Please respond to this email as to who is bringing what, so we don't get duplicates. Chrissy will be bringing the things highlighted in

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yellow. You don't need to bring large amounts of an item, as you only eat a small bite with a sip of wine.

Spruzzi, Grillo, Italy 2014

Sommology: **Macadamia Nuts**, Fresh Pineapple, Goat Cheese

Food Pairings: Shrimp cocktail, spicy nuts, jalapenos stuffed with cream cheese

Cheese: bleu cheese, Colby, feta, gorgonzola, havarti, buffalo mozzarella

Tria, Reserve, Pinot Noir – 2014

Sommology: Dark Chocolate, Roast Beef, Cherries, Walnut, Strawberries

Food Pairings: Chocolate covered strawberries, chocolate cake, Roast Beef & Provolone Roll ups, stuffed mushrooms

Cheese: provolone

Santoreggia, Sangiovese, Italy – 2014

Sommology: Roast Beef, Cherries, Goat Cheese, Walnut

Food Pairings: Italian meatballs, hot ricotta dip, dark chocolate, hard cheeses

Cheese: Gouda, manchego, provolone

**** Seriously anything with a red sauce makes this wine sing!!**

Calamity Sue, Riesling, Mendocino California – 2014

Sommology: **Macadamia Nuts**, Pineapple, Bleu Cheese, Dried Apricots, Strawberries, **Unsweetened Coconut**

Food Pairings: Apple Crisp, **Wasabi Nuts**, Shrimp Cocktail, Spicy Buffalo Chicken Dip

Cheese: bleu cheese, camembert, Colby, feta, gorgonzola, havarti, buffalo mozzarella

Double Date, Sweet American Rosé – 2010

Sommology: **Macadamia Nuts**, Pineapple, Goat Cheese, Bleu Cheese, Strawberries

Food Pairings: Cheesecake, Pound cake, Key lime pie, **orange or lime sherbet!!**

Cheese: bleu cheese, gorgonzola

We usually have two meetings at GBBG in the summer. I had rooms reserved for this, but was informed last week that we are not able to hold our June meeting on our planned Tuesday. Jackie and I have been kicking around the idea of holding at someone's house, so we don't have to change the date. They did offer to let us move our meeting to the day before or after, so we can discuss this. I guess my only thought is about tending the herb beds. We usually (or those that can) tend to them before our meetings. Without having a meeting there in June, we may need to come up with another time to get together and work on them. I know that there are going to be some major changes with the herb beds this year. Hopefully Sandy can give us an update, as I know she has been working the GBBG to come up with a plan. There were some emails floating around recently regarding this.

Jackie asked that this be shared with everyone, in case you are interested. I think it sounds awesome, and have been working with getting more natives and pollinator plants in my garden and yard. Worth checking out!

Please share the information about this event with your members and anyone else you think might be interested in attending.

Our meetings are free and open to the public.

The information may be of particular interest to other garden clubs whose members are always welcome!

**Wild Ones, Green Bay Chapter presents:
Pollinator Gardening
with Mark Konlock,
Director of Horticulture at Green Bay Botanical Gardens**

**Green Bay Botanical Garden
April 6, 2016 at 6:30pm
Presentation at 7pm**

Mark A. Konlock, Director of Horticulture at Green Bay Botanical Garden (GBBG) will present "Pollinator Gardening" at the April 6, 2016, Wild Ones meeting at Green Bay Botanical Garden. Mark will speak about pollinators, pollinator plants (both native and non-native) to add to your gardens, the Million Pollinator Garden challenge, and GBBG's efforts to attract pollinators and include native plants throughout the Garden. Konlock has been the Director of Horticulture at GBBG for more than ten years. During his tenure, 9 acres have been developed into gardens and facilities including the King Shade Garden and Jenquine Pavilion and Overlook Garden, which won a Wisconsin Landscape Contractors Association gold award. The plant collection has increased to 3,370 taxa (different kinds of plants) and 48,572 plants. In recent years, the Garden has expanded into horticultural science by becoming the only northern site for the Earth-Kind® modern rose trial program in the country, and one of eleven A.R.T.S. shrub rose trialing sites in the country. The garden is also an All-America Selections trial and display garden. Konlock has judged the Wisconsin Landscape Contractors Association awards, is a Judge for All-America Selections, and writes one of the "Hot Plant" features for *Wisconsin Gardening* magazine.

This is from our previous newsletter: One thing that came up about Heritage Hill was in regards to the decorations. We had a bit of a mix up this year, and there were some issues with decorations. We do have a pretty good collection of decorations that we can use every year, some owned by the group, some donated by our members. We are thinking of keeping all of our decorations in the attic of the house we decorate, so the staff would have access to it if needed. If you have donated a decoration and do not want it stored there, please let me know. Otherwise, Sandy will be getting in touch with them to give them the decorations for storage.

I sent out a SAVE THIS EMAIL message a couple of months ago with the calendar until next May, as well as the Frontier ordering information. I thought it might be nice to have this information all in one place. If you did not see this email and would like it resent, please let me know.

Check out our website – www.wisconsinherbies.com

THE WISCONSIN HERBALIST – The most recent issue was just put out. Jackie is also looking for any feedback on the online newsletter. If you are interested in contributing, please let her know.

Meeting Agenda for March

St Paddy's Day shenanigans! The herb of the month is oxalis. Please bring ideas for our next year's meetings, and for herbs of the month. We will also be having a wine tasting afterwards, so plan on having fun and learning something new!

Irish food is the theme, as well as samples from the list in the email for the wine tasting.

If you have any questions, please let me know!

Calendar of Events

Saturday, March 12: Meeting at 10:00 at Planhigion Herbal Learning Center. Wine Tasting! (Potluck suggestion – Irish fare). Herb of the month is oxalis.

Saturday, April 9: Meeting at 10:00 at Planhigion Herbal Learning Center. (Potluck suggestion – foods using the allium family) Discussion: your favorite herb book and your favorite herb.

Saturday, May 14: Meeting at 10:00 at Planhigion Herbal Learning Center. (Potluck suggestion – Mexican for our Cinco de Mayo party). Herb of the month: cayenne. Project: cayenne tincture and salve.

Attendance 2014-2015

Area	Attendees
Board	 Minnie, Sandy, Jackie, Sue and Kelly

Members:																			
Book Thymes:	🌸																		
Frontier Ordering:	🌸 Tracy and Jackie																		
Garden Work:	🌸																		
Herbal Thymes:	🌸 Jackie																		
Christmas Tea	🌸																		
Heritage Hill Decorations:	🌸 Make Them: Sandra, Yvonne, Sue, June, Kelly, Beth, Jackie, Patty 🌸 Set Up: 🌸 Take Down:																		
Hostesses:	🌸																		
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Herb Fest	🌸 Jackie, Sandy, Minnie, Kristin, Kelly, Tracy, Patty																		

NEWHSA Contacts

Area	Contacts	Area	Contacts
Primary Contacts:	🌸 Sandy Jacques 🌸 Jackie Johnson 🌸 Sue Mings	Frontier Coordinator:	🌸 Tracy Albrecht
Book Thymes:	🌸 Kristin Urban	GBBG Gardens:	🌸 Sandy Jacques
Crafts:	🌸 Marlene Garvey 🌸 Yvonne Haworth	Historian:	🌸 Kristin Urban
Editor:	🌸 Kelly Schwaller	Planning for Scottish Visit:	🌸 All Members