



Northeast Wisconsin Unit of the Herb Society of America

The Herbal Thymes

Issue: September 2014



Unit News

At our August meeting, we talked about the various kinds of Basil, in addition to their uses from the Pesto Basil to Tulsi and Holy Basil. Our Pesto Night had a wealth of information shared and included wonderful treats!

We made mint and catnip hydrosols (distilled water infused with the essence and aroma of a plant). Both were wonderful and easy to make. We are trying out the catnip hydrosols as a bug repellent; since recent research claims, it is nearly as good as DEET. The mint makes a wonderful room spray.

We saw nine small cook booklets from an Herb Society in California. They sell them for \$3.00 each. We thought that we could make something similar to sell at our functions.

On August 21, we went to Jackie's and made many types of homemade mustards. From White Wine Vinegar to Basic Mustard to a Beer/Horse Radish Mustard. We taste tested about a dozen different kinds. We are compiling all the recipes and will make our first cook booklet and have it (and others?) available for sale at the Christmas Tea in November at the Garden.

FRONTIER orders are due by Tuesday, September 2, in order to have them delivered by the next meeting. Please send your order to Jackie at scentedgardens@msn.com. The catalog was sent by email in mid-August.

On September 11, two days after our September meeting, we will be making tea dyed silk scarves at Jackie's at 6:00 p.m. If you want to order a scarf or scarves, you will need to have your order placed by September 2. The large scarves are around \$6.50 each, and the small ones are around \$4.00 each. Shipping will be split and added to the orders. A list of items to bring to this adventure will be available at the September meeting. If you are unable to attend the September meeting, email Jackie for the supply list.

In October, we begin our WINTER schedule – the 2nd Saturday of each month, from 10:00 a.m. to 12:00 p.m., at Jackie's. The winter meetings will be Brunch Potlucks. At our first meeting in October, we will be making natural cleaning products. We have six quart sized bottles for \$1.25 if you would like to purchase one. Otherwise, bring your own. We have leftover materials from the class so the cost is minimal.

If you want to learn how to make sauerkraut, we will be making sauerkraut after the meeting around noon. If you are interested, you will need to order your cabbage. The cost will be about \$3 for the cabbage and the salt. We will have a list of what you need to bring (chopping board, good knife, some type of vessel to hold it, a plate that fits over the top, something to pound it with, food safe plastic bags are among them).

Please **Welcome Jackie, Bev, and Jean**, who joined our club in August!

Thanks to Janet for the new format to our newsletter! Looks a whole lot better!

The next Book Thymes is scheduled for January. Kristin will let us know the new book.

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Website: <http://www.wisconsinherbies.com/> ☼ Email: scentedgardens@msn.com

If you made vanilla in July, remember to strain your vanilla containers and place the vanilla in new sterilized jars.

Our next meeting is on September 9, at 6:00 p.m., at Patty's house (call for directions). We will be discussing French Tarragon, and we will be making vinaigrettes. Please bring your favorite vinegar and other ingredients to mix. Ideas include the following:

Apple Cider Vinegar:

Dill
Garlic
Horseradish
Hot Red Pepper
Lemon Balm
Mustard Seeds

Red Wine Vinegar:

Basil
Black Peppercorns
Dill Seed
Garlic
Hot Peppers
Lemon Thyme
Rosemary

White Wine Vinegar:

Basil
Dill
Garlic
Lemon Balm
Lemon Zest
Orange Mint
Orange Zest
Peppercorns
Tarragon
Cloves

Or, anything else that you want to try...

Bay Leafs, Black Pepper, Brown Sugar, Celery Seed, Champagne Vinegar, Cilantro, Cranberries, Cranberry Juice, Dijon Mustard, Garlic, Honey, Horseradish, Hot Sauce, Italian Seasoning, Lemon Juice, Lime Juice, Maple Syrup, Mayonnaise, Onion, Onion Powder, Orange Juice, Paprika, Parsley, Parmesan Cheese, Raspberries, Red Pepper, Rosemary, Salt, Thyme, Tomatoes, White Sugar, Worcestershire Sauce, etc.

Next Meeting Agenda

The next meeting will be on Tuesday, September 9, 2014, at 6:00 p.m., at Patty's House. French Tarragon will be discussed. Please bring a salad to pass and your own bottles, special vinegars, and other ingredients to share.

Calendar of Events

- ⊗ Tuesday, September 9, 2014: **Meeting**, at 6:00 p.m., at Patty Bellin's House ~ French Tarragon (Salad Potluck) [Vinegars – Garlic, Lemon, Basil, and Tarragon. Bring your own bottles, any special vinegar, and other ingredients to share.]
- ⊗ Thursday, September 11, 2014: **Craft Day**, at 6:00 p.m., at Planhigion Herbal Learning Center in Seymour (Potluck) [We will need to place a scarf order by August 25. Scarves are about \$4.00 each for the standard size and about \$6.50 for the larger size. Please let Jackie know if you plan to attend and the number of scarves that you would like to order.]
- ⊗ Saturday, October 11, 2014: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ "Wicked Plants" by Amy Stewart. Pick a plant from the book for study. (Brunch Potluck) [We will be putting all those pressed flowers that we have been saving all summer on canvases or note cards. We will also be making natural products with the materials left over from the class.]

- ☼ Saturday, November 8, 2014: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ De-stressing Naturally (Brunch Potluck) [Tea Sampling, Tasting Essential Oil, Sniffing, Breathing Exercises, and Other Methods of Distressing Before the Holidays]
- ☼ November 11, 2014: “Tea Leaves the Cup – 2014 Christmas Tea” **Class**, from 6:00 to 7:30 p.m., at Green Bay Botanical Garden [Treats Made from Teas]
- ☼ December 2014: **Meeting**, To-Be-Determined ~ Christmas Get Together (Potluck) [Christmas Lore and Legends]. If you find recipes for food that includes any teas as an ingredient, please send a copy to Sue Mings. She is collecting them for our tea.
- ☼ January 2015: **Book Club**, at Barnes and Noble (No Regular Club Meeting in January)
- ☼ Saturday, February 14, 2015: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ Tea Tree (Brunch Potluck) [Easy Soap Making]
- ☼ Saturday, March 14, 2015: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ American Ginseng (Brunch Potluck) [Making Nettle Paper]
- ☼ Saturday, April 11, 2015: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ Herb of the Year/Annual Meeting (Brunch Potluck) [Get Ready for Our Scottish Guests]
- ☼ Tuesday, May 9, 2015: **Meeting**, from 10:00 a.m. to 12:00 p.m., at Planhigion Herbal Learning Center in Seymour ~ Wisconsin Native Spring Plants (Brunch Potluck) [Spring Plant Walk to Identify Wisconsin Native in the Woods]

Attendance 2014-2015

Area	Attendees
Board Meeting:	☼
Board Members:	☼ Minnie, Sandy, Jackie, and Sue
Book Thymes:	☼ August 3: Yvonne, Sandy, Jackie, Sue, Kristin, and Sandy's Sister-in-Law
Cook Club:	☼
Crafts:	☼
Frontier Ordering:	☼ Tracy and Jackie
Garden Work:	☼ Minnie(3), Sandy(4), Jackie(2) and Sue(3)
Herbal Thymes:	☼ Jackie
Heritage Hill Decorations:	☼ Make Them: ☼ Set Up: ☼ Take Down:
Hostesses:	☼
May Craft:	☼ Minnie (2), Yvonne, Sandy, and Kelly
Meeting Attendance:	☼ May: Minnie, Yvonne, Sandy, Jackie, Sue, Kristin, and Kim ☼ June: Patty, Minnie, Yvonne, Sandy, Jackie, and Sue ☼ July: Patty, Minnie, Yvonne, Sandy, Jackie, Kristin, Janet, Zena, and Patty's Guest

	<ul style="list-style-type: none"> ☼ August: Janet, Patty, Sandy, Jackie, Jean, Minnie, Sue, and Kristin ☼ September: ☼ October: ☼ November: ☼ December:
Rummage Sale:	☼ Minnie, Yvonne (2), Sandy (2), Jackie (2), Sue (2), Kristin (2), and Kim (2)

NEWHSA Contacts

Area	Contacts	Area	Contacts
Primary Contacts:	<ul style="list-style-type: none"> ☼ Sandy Jacques ☼ Jackie Johnson ☼ Sue Mings 	Frontier Coordinator:	☼ Tracy Albrecht
Book Thymes:	☼ Kristin Urban	GBBG Gardens:	☼ Sandy Jacques
Crafts:	<ul style="list-style-type: none"> ☼ Marlene (Minnie) Garvey ☼ Yvonne Haworth 	Historian:	☼ Kristin Urban
Editors:	☼ Jackie Johnson	Planning for Scottish Visit:	☼ All Members

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Telephone: 920-246-7377 (Jackie Johnson)



Garden Quote

"I have found, through years of practice, that people garden in order to make something grow; to interact with nature; to share, to find sanctuary, to heal, to honor the earth, to leave a mark. Through gardening, we feel whole as we make our personal work of art upon our land."

Author: Julie Moir Messervy, *"The Inward Garden,"* 1995

Source: <http://www.gardendigest.com/essence.htm>

See you at the September 9th meeting at Patty's.
Don't forget your vinegar "stuff"!