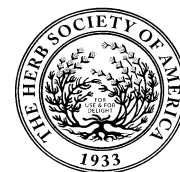


Northeast Wisconsin Unit of the Herb Society of America



the Herbal Thymes



January/February 2010

www.newhsa.org

Year 10

Post Office Box 277 - Seymour WI 54165

NORTHEAST WISCONSIN UNIT OFFICERS & CHAIRS

Chairman: Yvonne Haworth 920-336-0664
Vice Chair: Jackie Johnson 920-246-7377
Secretary: Kristin Urban 920-863-8253
Treasurer: Sandy Jacques 920-465-3487

Board: Bernie Stein
Patty Bellin
Jeri James

Past Chair: Jackie Johnson
Membership Chair: Bernie Stein
Book Club: Sandy Jacques

Historian: Kristin Urban
Crafts Chair: Marlene Garvey
PR Coordinator: Rodney Webster
Editor: Jackie Johnson
scentedgardens@msn.com
Frontier Coordinator: Patty Bellin - 920-339-0665
GBBG Gardens: Sandy Jacques
Website: Tracy Forbes
Garden Fair 2010: Jackie Johnson
Harvest Tea: Mary Cattern
Spring Tea 2010: Kristin/Yvonne
Education Outreach: Jackie Johnson

Meeting Notes

Kristin gave a report on the May 1st National Herb Day tea we will be presenting at the Green Bay Botanical Garden. The menu will include four different teas, a cold soup, scones, a savory and a sweet. Wheat grass grown in tea cups will be the centerpieces. The program will consist of a program on tea - education about the tea plant and some herbal plants used as teas, About tea parties, and tea etiquette. The cost will be \$10.00 per guest. The club is

purchasing fifty tea cups and saucers to have on hand.

Heritage Hill Decorating for Christmas is all down and packed away for the summer. Next year we are thinking about doing a "candy" theme in the dining room using candies from the era.

Book Thymes met and discussed Wormwood by Susan Wittag Albert. This led to the next book which was in Wormwood's

suggested read page, THE BELIEVERS by Janice Holt Giles. Additionally, we will meet over an authentic Shaker luncheon prepared by members, recipes from the Shaker Cook Book from Mount Pleasant, Kentucky. This will be the 21st of February at Sandy Jacques home. If you would like to join us, even if you haven't read the book, contact Sandy for a recipe.

The Heritage Hill ladies reported they will not be working in the gardens at HH anymore and have turned in their keys.

The butterfly for 2010 was chosen - it will be the Bog Copper butterfly.

Marlene requested that if you have any good craft ideas, please make copies and give to her. She will compile all ideas in a book so we have it to refer back to when needed.

The plants are ordered for the Plant Sale to be held in conjunction with the Green Bay Botanical Garden Fair this year - the first weekend of June. Please see the schedule later in the newsletter and sign up when you can work.

We formed a committee of Kristin, Jackie, Nancy and Tracy to work on an August Mediterranean Diet Herb Class to be held August 3rd at the Green Bay Botanical Garden. (Similar to the tea class in September and May). The committee is looking for recipes - please give any you have to Kristin for consideration.

Tracy will head the Faery Fest table at Thistledown this year. If interested in working on this, or that day - June 19th - please see Tracy.

From the Chair - Yvonne

Greetings to everyone in the New Year and the new decade! I hope you all had restful holidays with family and friends.

Several of the members were able to attend the rescheduled, club Christmas Party at Patty Bellin's. As usual we had delicious food and then exchanged very creative gifts. Thank you to Patty for hosting in her lovely home.

Now we are into a new year with a new herb of the year, I hope we find out lots of unusual things to do with dill.

With a new year we can make resolutions and one of mine is to simplify! I would like to do that

with the club as well. I think we made a good beginning with our plans for the year by stating what we feel we actually accomplish, and who would be able to chair the different events.

I would like to take this time to thank all of the members for all you do for NEWHSA. See you at the February meeting - February 9th at the Green Bay Botanical Garden at 7:00

Dues Reduction Program

HerbFest5 Setup: Jackie, Yvonne, Kristin, Tracy, NancyE, PattyB, Jeri,

HerbFest TV Spots: Jackie2, Kristin

HerbFest 4: Tracy2, Yvonne3, Jackie3, Lynn, Kristin3, PattyB, LindaS,

Garden Fair Set up: Yvonne, Sandy, Jackie, PattyB, Jeri, Tracy, Hilaire, Kristin, NancyE

Garden Fair Worked: Yvonne, Sandy, Kristin(2), Tracy2, Jackie, Marlene, Hilaire3, PattyB2, Erin, NancyE

Garden 1 (3 out of 5): Yvonne, Sandy, Hilare, Jeri, Jackie, Erin, Nancy

Garden 2: Yvonne, Jeri, Jackie, Nancy, PattyB, Erin

Garden 3:

Garden 4: Yvonne, Sandy, Hilaire, Jackie

Garden5: Sandy, Yvonne, Jackie, Hilaire, Nancy
Heritage Hill Garden Work 1 (3 out 5): Hilaire (2), Marlene, Bernie

Harvest Tea: Lynn, Jackie, Patty, MaryC, Sandy, Hilare, LoriR, NancyH, LindaS, Yvonne

Heritage Hill Garden Work 2: Hilaire

Heritage Hill Garden Work 3: Marlene (2)

Heritage Hill Garden Work 4: Tracy Hilaire, Tracy Hilaire

Newsletter Articles (need 6):

Make decorations for Heritage Hill: PattyB, Sandy, Tracy, Hilaire, Yvonne, Patty N.

Decorate Heritage Hill: PattyB, Sandy, Tracy, Hilaire, Yvonne, PattyN, Bernie

Take down decorations: Hilaire, PattyB, Jackie, Bernie

Perfect Attendance:

Misc Donations:

Garden Fair 2010 Chair: Jackie

Recruit a new member:

PR Coordinator: Rodney

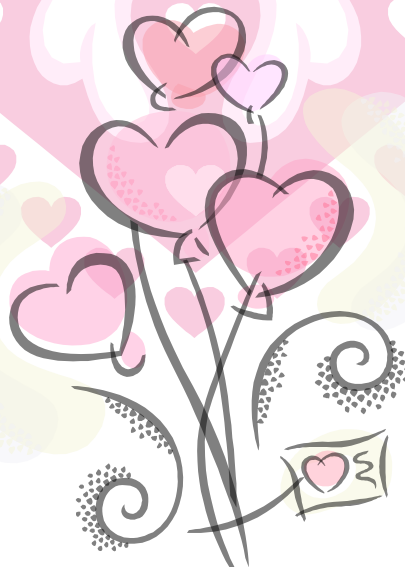
Membership: Bernie

Frontier: Dixie

Harvest Tea: Mary C.,

Newsletter: Jackie

Spring Tea: Kristin





Agenda

Welcome & Introductions
Reports - Secretary and Treasurer

Old Business:

Spring Tea - Kristin

Plant Sale - Jackie (Plants ordered from Thistledown \$2/each)

New Business:

Mediterranean Diet Culinary Class - Kristin/Jackie

Set up craft dates - Marlene/Yvonne

Please bring agenda to the meeting - only a limited number will be available.
Go Green - bring a mug for tea!

Herbs of the Month Coming Up:

February - Horehound

March - Hops

April - Nettle

May - Annual Meeting

June - Hibiscus

July - Stevia,

August - Mallow (*Althea officinalis*)

TREATS:

February - Erin

March - Kristin/Jackie

April - Hilaire

May - PattyB

June Potluck at Marlene's home

July - Potluck

August - Potluck

Thought for the month:

One kind word can warm three winter months.

—Japanese Proverb

COOK'S CORNER

Bacon and Thyme Biscuit From P. Allen Smith

Ingredients

8 ounces smoked, thick sliced bacon (uncooked)
4 cups all purpose flour
1/4 cup baking powder
1/4 cup white sugar
2 tbsp fresh thyme
3/4 lb. margarine
14 ounces buttermilk
1/2 cup all purpose flour (for rolling out biscuits)

Instructions

Preheat oven to 350 degrees F.

Cut the raw bacon into 1/2-inch pieces. Place the pieces on a baking sheet and cook in the 350 degree F oven for 18-22 minutes. The bacon should be cooked through, but not crisp.

Turn the oven up to 375 degrees F when you remove the bacon so it will be ready for the biscuits.

Combine the dry ingredients and thyme in a mixing bowl. Whisk thoroughly.

Cut the margarine into 1-inch cubes and add to flour mixture. Using a pastry cutter or a large fork, blend the butter and flour. The

texture will be coarse with piece of butter still visible.

Add the buttermilk and stir until the flour and butter are evenly moist. The key to flaky biscuits is to not over mix.

Sprinkle flour on a work surface or pastry cloth and then turn the biscuit dough out of mixing bowl.

Use a rolling pin to roll the dough into a rectangle about 3/4-inch thick. Fold the dough in half, bringing the two short ends together, turn it a half turn, and roll it again.

At this point layer half the bacon onto the biscuit dough.

Repeat the fold, turn and roll two times then add the rest of the bacon and turn and roll two more times, a total of four times. This may seem like extra work, but it's worth it. Your biscuits will melt in your mouth.

On the fourth and final roll, use the pin to roll the dough to a thickness of approximately 1/2-inch.

Cut the biscuits using a 2- or 3-inch round biscuit cutter. The dough should be layered with margarine and bacon.

Bake the biscuits at 375 degrees F for 20 minutes or until golden brown.

This dough freezes well. Just cut the dough and wrap the un-baked biscuits in two layers of plastic wrap. Defrost for 15 minutes before baking.

Marlene's Chicken Salad

4 chicken breasts cooked and boned and shredded
1 medium diced onion
6 stalks of celery diced
3 T dill
1 cup mayo
Salt and pepper to taste

Mix onion and celery together, add chicken, toss.

In smaller bowl mix mayo, dill, salt and pepper. Mix with chicken mix.

Can be served in a sandwich or on crackers.

Kristin's BOUNTIFUL POTATO SALAD

5 medium potatoes
6 slices bacon
 $\frac{3}{4}$ cup chopped celery
 $\frac{3}{4}$ cup carrots, finely chopped or coarsely grated
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{4}$ cup chopped parsley
3 hard-cook eggs, chopped
1 $\frac{1}{2}$ cups (6 oz. can) pitted ripe olives, drained
3 tablespoons pimiento
 $\frac{1}{2}$ to 1 tsp salt
 $\frac{1}{8}$ tsp pepper
2 TBS rice vinegar or distilled white vinegar
1 $\frac{1}{2}$ cups prepared ranch-style salad dressing

Cook potatoes until tender. Drain, cool, peel and cut into cubes. Cook bacon until crisp; drain on paper towel. Crumble bacon and set aside 2 TBS for garnish. Reserve 2 TBS bacon fat. Reserve 12 ripe olives. Add crumbled bacon, vegetables, eggs, olives, 2 TBS pimiento, salt and pepper to potatoes. Add vinegar to reserved bacon fat, heat to boiling and pour over salad; mix well. Add salad dressing and mix gently to coat potatoes. Chill one to two hours. Garnish with reserved bacon, pimiento, chopped parsley and reserved ripe olives. Makes 6-8 servings



Arca Max Gardening Tips

Control Spider Mites

Spider mites plague houseplants such as croton and cyclamen in winter. Mites are barely visible but create webbing when numerous. Spray plants with insecticidal soap 2 to 3 times a week and mist a few times to keep them away

Houseplants With Fragrance

Question: What are some fragrant houseplants?

Answer: The first thing I think of are citrus plants such as Seville orange (*Citrus aurantium*), Meyer lemon (*Citrus 'meyeri'*), and Ponderosa lemon (*Citrus limonia ponderosa*). Some other good choices are orchids (*Dendrobium nobile*), pink jasmine (*Jasminum polyanthum*), freesia hybrids, natal plum (*Carissa grandiflora*), gardenia (*Gardenia stricta nana*), and cherry pie plant (*Heliotropium x hybridum*).

Start Onions and Leeks

Start onion and leek seeds 8 to 10 weeks before your last frost date. Sow varieties appropriate for your area in flats of 70F, moistened soilless potting soil, 1/4 inch deep, covered lightly with vermiculite or sand.

Moldy Soil when Starting Seeds

Question: Whenever I start seeds indoors, a white mold grows on the soil surface -- it looks like fluffy cotton. I haven't determined if it hurts the seeding, but sometimes the seeds don't germinate at all. How do I prevent this growth?

Answer: The moldy growth is due to overly wet conditions and lack of adequate air circulation. To prevent it, use fresh seed starting mix and water your trays or pots of seedlings from the bottom, allowing the top of the soil to dry out before watering again. If you use a plastic dome over the seedling trays or pots, prop up the dome a half-inch or so to allow excess moisture to escape.

Lighting for Germinating Seeds

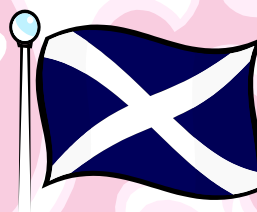
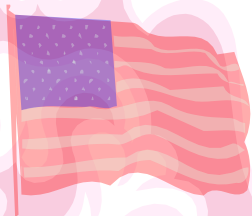
Question: I used large trays with lots of little cells to start my seeds, and used a bottom heater to speed germination. Now some of the seeds have germinated and some have not. Do I put under the whole tray under the light source now or do I wait until all the seeds have sprouted?

Answer: A rule of thumb is to set seed flats under lights when a third to half of

the seeds seem to have germinated. Generally, seeds (all of the same kind) will germinate with a day or two of each other assuming they are planted at about the same depth. If you wait too long the early ones will get leggy and suffer from lack of light.

If you planted lots of different types of

seeds in the tray, some will probably take quite a bit longer than others to germinate. Some people cut the large trays into "six-packs" so they can plant different seeds in each six-pack. That way, they can put the germinated seeds under lights, and keep the slower-germinating seeds on the warming mat to hasten germination.



Blue Ocean International Herb Society
www.blueoceanih.com

Check out the website - the webmistress has made some great changes. Anyone can add subject matter in either the blog or the forum now! We have some guest writers lined up - Susan Wittig Albert AND Susan Weed have both graciously accepted our invitation to write an article for our Forum! Susan Wittig Albert will also donate a book that we can give away to a lucky person who uses the Forum! It is now open to the public, so tell your herbie friends to participate.

Cath has asked the Director of the Herb Garden in Washington DC to post, and a garden owner in Inverness Scotland. Both will be doing so in the near future.

In the four days the new site was open to the general herbie public, we have had 43 visits from the U.S. 29 from the U.K. , 1 from Sweden and 1 from Australia!

www.blueoceanih.com

GBBG Weed and Feed Dates

Mark your calendars - the Green Bay Botanical Garden has set their Weed N Feed dates - Wednesday 2 June, 7 July, 4 August and 1 September from 5 - 7 followed with dinner at about 7:45. Please RSVP if you plan on staying for the dinner. You can work in the herb gardens on those days.

Did you know?

Nothing suppresses the immune system like sugar. In fact research has shown that 8 tsp of sugar, or the amount found in one soda, inhibits your immune system by 40% for a minimum of 5 hours. It also depletes important vitamins and minerals that are needed for immune function, notably vitamin C. **Cutting out sugar from your diet is one of the best things you can do to prevent sickness**

2010 Garden Fair June 4 - 6

The plants have been ordered, we'll be working on crafts soon, the only thing left is to start thinking about manning the booth. The following is the proposed schedule. Please think about when you would be able to work:

Thursday - June 3rd - Setup - As many as possible - 5:00 p.m.

Friday
June 4th 2 - 7 - 2 people

Saturday
June 5 7 - 10 - 2 people
 10 - 1 - 2 people
 1 - 5 - 2 people

Sunday
June 6 8 - 11 - 2 people
 11 - 2 - 2 people
 2 - 5 and break down - 3 people