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THE 24TH ANNUAL

HERBAL FORUM

AT ROUND TOP

"Tea: Herb of Comfort and Friendship"

Tea-Our Herb for 2019

Saturday, March 16, 2019

With Plant and Gift Sales starting on Friday, March 15

Join us as we explore the world of herbs and grow in knowledge and understanding while learning exciting new ways to utilize these ancient plants.

Featured Presentations bu:

Caroline Caswell

Abianne Falla

Saurabh Kajaria

Autumn Schulze

Amanda Vermillion

Garden Buffet Luncheon Featuring tea &

a variety of other flavorful herbs

The Blessing of the Garden with Words and Music

Shopping Galore!

- Plant Sale sponsored by The Herb Society of America, Pioneer Unit
- Thyme Well Spent Gift Shoppe

Forum proceeds benefit the Gardens of the Round Top Festival Institute and The Herb Society of America - Pioneer Unit Educational Activities



Our 2019 Presenters

Caroline Caswell is an herbalist, artist, and educator living in Austin, Texas. Upon completing the Clinical Intensive path at the Wildflower School of Botanical Medicine, Caroline focuses her herbal practice on the folk medicine traditions of Western Europe from which she descends, and thoughtful interactions with bioregional ecology. She works as the Education Assistant at the American Botanical Council and now teaches for the Wildflower School of Botanical Medicine.



Abianne Falla is the co-founder of CatSpring Yaupon, one of the largest producers of yaupon in the world. Based in Cat Spring, Texas, where the majority of wild growth yaupon is sourced, CatSpring Yaupon has led the field in development of sustainable yaupon production, while also employing ethical labor practices by creating dignified employment opportunities.



Saurabh Kajaria is a co-founder and creative head of Trishnna Tea, a Houston based company specializing in specialty tea for mass consumers. Saurabh has over 10 years of product development and marketing experience backed by degrees from Texas A&M and UT Austin. He is an avid tea drinker who loves to promote Indian teas from North Eastern India- Assam, Meghalaya, Dooars, etc. He is passionate about supporting small scale industries in India that in turn support the under-privileged community.



Autumn Schulze's journey has taken her from a B.S. in Bio-Medical Science and a career in Pharmaceutical Research to an Herbal Medicine Practitioner and Certified Health Coach. In her private practice, Autumn's Harvest, she coaches clients with a whole foods plant-based approach utilizing lifestyle coaching and herbal support. Autumn's Harvest Apothecary Line provides supporting herbal products for clients and customers. She is an advocate for natural cancer support, animal welfare and plant-based nutrition.



Our 2019 Presenters

Amanda Vermillion, a.k.a. The Tea Mistress, has had a lifelong interest in teas and herbs. Amanda's French mother introduced her to "tisanes" (herbal teas) as a child. While in college Amanda became interested in the healing properties of herbs. She earned her Tea Master Certification from the International Tea Masters Association in 2013 and her New World Tea Certification from I-TEI in 2014. Founded in 2013, The Tea Mistress, LLC combines Amanda's passion for, and knowledge of, teas and tisanes with her extensive event-planning experience. The Tea Mistress began with event planning, talks, classes and presentations. The focus of the business soon expanded to include retail sales of specialty teas, herbs, coffee, tea accessories and teaware. For almost 39 years, Amanda has led social groups, volunteered, and organized hundreds of events, meetings, convention and social activities. Amanda currently serves as Director of Lone Star Houston Tea Festival, Inc., a 501(c)3 nonprofit organization. She has been the driving force behind the Lone Star Iced Tea Festival and the Houston Tea Festival.





PROGRAM SCHEDULE *

Friday, Ma	rch 15, 2019 * Schedule subject to change	Saturday, March	16, 2019—continued afternoons throughout the world, across cultures, and in almost every home, making it a
9:00am-5:00pm	Plant Sale		widely accessible and relatively inexpensive medicinal plant. This presentation will explore the traditional and evidence-based uses of green tea, black tea, and white tea for acute, chronic, and preventative medicine.
10:00am	Overview of the Plant Sale Plants	10:45am	Announcements, Door Prize Winners and Break
12:00 noon	Optional Buffet Lunch	11:00am-noon	"An Introduction to Herbal Teas—Homegrown Herbal Support" - Autumn Schulze
1:00pm-6:00pm	Early Check-In Festival Concert Hall Overnight guests may pick up room keys. After hours key pickup will be in the office foyer at the back of the Concert Hall.		recipes and their support uses; recipes for everyday support herbs such as lemon balm for calming, peppermint for digestion and rose for grief; and hydrotherapy baths such as comfrey used for bruising and bone healing or nettles and lemon balm for bites. There will be an herbal tea tasting, plus "using herbal tea in gifts" demonstration as door prizes!
6:30pm	Optional Buffet DinnerMenke House Dining Room -honoring The Herbal Forum Guest Presenters	12:15pm	The Blessing of the Garden
	\$44.84 (reservation required and space is limited)	12:30pm	Garden Buffet Lunch
8:00pm	Movie -"Tea with Mussolini"Edythe Bates Old Chapel	2:00pm-3:00pm	"Who's Picking Your Tea—A Tea Maker's Perspective"
Saturday, March 16, 2019			- Saurabh KajariaFestival Concert Hall We can all appreciate a good cup of tea, but how many of us have wondered who are the
7:00am	Yoga with Linda Franzo Artist Residence 3 Common Room Bring your yoga clothes and mat for an early morning stretch.		people who deserve some of that appreciation for their hard work in bringing that tea to us? It should not be a surprise that the condition of labor is a closely guarded secret in China, and some countries in Africa just don't want to talk about it. We are living in a conscious consumer world where people demand to know everything they can about the
8:00am-9:00am	Breakfast for overnight guestsMenke House Dining Room		product they purchase. Tea is a complex product and we should take a minute to know some of the stories behind the cup that brings us so much joy - it will surely be inspiring.
8:00am-10:00am	Check-InFestival Concert Hall	3:00pm-3:30pm	"Yaupon—It's Texan, for Tea"
8:00am-5:00pm	Plant Sale West Terrace, Festival Concert Hall Thyme Well Spent Gift Shoppe School Building, Room 9		- Abianne Falla
<u>8:45am</u>	WelcomeFestival Concert Hall -Karen Cornwell, Herb Society of America, Pioneer Unit Chair and Tony Scanapico, Herb Society of America Pioneer Unit		vibrant American resource blossoming into a booming botanical industry. Always a large consumer of caffeine, America has only recently rediscovered its ability to produce a viable and delicious domestic source with yaupon. Join as we explore the growing interest in this fascinating, healthy and invigorating plant; an interesting journey of rediscovery of
9:00am-10:00am	"Around the World in a Tea Daze" - Amanda Vermillion		the largely forgotten beverage tradition of yaupon - or as we like to say, "It's Texan, for tea".
	Hang onto your hats and grab your passports! Get ready for a whirlwind tour of global tea culture, including where tea originated, how it spread throughout the world, and how tea is enjoyed in various countries.	3:30pm	Closing Remarks
10:00am	Announcements, Door Prize Winners and Break	3:30pm-4:15pm	Wonderful Ways with Herbs
10:15-10:45am	"The Medicinal Uses of True Tea (Camellia sinensis)" - Caroline Caswell	3:30pm-4:15pm	Refreshments from the Herb GardenFestival Concert Hall -Before leaving stop for a final snack, courtesy of HSA Pioneer Unit and Festival Hill.

PROGRAM SCHEDULE *

Accommodations at Festival Hill

Enhance your experience by staying overnight on the Festival Hill campus. Most rooms are within easy walking distance of Herbal Forum activities; all have private baths and air conditioning. Rates include all linens and a continental breakfast served in the Menke House Dining Room from 8am to 9am.

For rates and reservations call (979) 249-3129, Monday-Friday 8am-5pm, or email reservations@festivalhill.org.

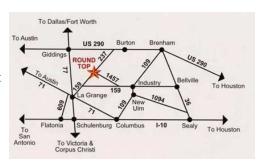
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at **www.festivalhill.org**. The website also offers wonderful pictures of our campus and facilities.

Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before Friday, March 8, 2019. No refunds will be given after March 8, 2019.

Directions to Festival Hill

Festival Hill is located near Round Top, TX, at the intersection of State Highway 237 and Jaster Road. For more detailed information please visit our website at www.festivalhill.org, or call our office at (979) 249-3129.



For questions regarding the 24th Annual Herbal Forum, please contact info@festivalhill.org or call / leave a message at (979) 249-3129.

A Note About Workshops

We know that many of you have looked forward to and participated in the Herbal Forum workshops over the past 20+ years. Unfortunately changes to the management of this event have made it unfeasible to offer workshops this year. We hope that we will be able to bring them back next year and appreciate your understanding. The rest of this year's event will be pretty much the same as it has been in the past. We look forward to seeing you this coming March!



Registration

Make reservations online at www.festivalhill.org or by phone at 979-249-3129

Online registration opens in early January!

Herbal Forum Registration Fee

\$80.00

(includes Saturday lunch)

Friday Buffet Lunch

\$19.22*

(optional; reservation required and space is limited)

Friday Presenters' Dinner

\$44.84*

-Full buffet dinner with salad, entrée, side dishes, dessert, wine, coffee, tea and water. (optional; reservation required and space is limited)

*- prices include sales tax

When you register please let us know if you have any dietary restrictions.

-Reservations may be made online at www.festivalhill.org or by phone at 979-249-3129

Going Native!

Book your calendar for 2020!

Next year's event will be held on **March 20th and 21st** and we'll be focusing on <u>native herbs.</u>



