



ROUND TOP FESTIVAL INSTITUTE

PO Box 89, Round Top, TX 78954 • (979) 249-3129 • festivalhill.org

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THE 25TH ANNUAL HERBAL FORUM

AT ROUND TOP

“A Passion for Herbs”

Mexican Mint Marigold- Our Herb for 2020

Saturday, March 21, 2020

With Plant and Gift Sales starting on Friday, March 20

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 by:

Susan Belsinger

Gayle Engels

Tina Marie Wilcox

Optional Workshops

-Friday, March 20

Garden Buffet Luncheon

Featuring Mexican Mint Marigold &
a variety of other
flavorful herbs

The Blessing of the Garden

with Words and Music

Shopping Galore!

- Plant Sale sponsored by
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 2020 Presenters

Susan Belsinger teaches, lectures, and writes about gardening and cooking and is a food writer, editor and photographer who has authored and edited over 25 books and hundreds of articles. Recently referred to as a “flavor artist”, Susan delights in kitchen alchemy—the blending of harmonious foods, herbs, and spices—to create real, delicious food, as well as libations, that nourish our bodies and spirits and titillate our senses. She has been blogging regularly for Taunton Press’s www.vegetablegardener.com for many years. Her latest publications are *The Culinary Herbal* and *Grow Your Own Herbs: The 40 Best Culinary Varieties for Home Gardens*, both co-authored with Dr. Arthur O. Tucker. Susan is currently serving as Honorary President of The Herb Society of America.

Gayle Engels is the Special Projects Director for the American Botanical Council (ABC) where she has worked since 1995. She currently manages the development and maintenance of ABC’s website, coordinates the development of content on special projects, writes for ABC’s publications, guides its education department and the development of its medicinal demonstration gardens, and gives presentations to educational groups and plant-oriented organizations, including tours of ABC’s gardens. She enjoys using her Bachelor’s degree in Secondary Education from the University of Texas at Austin in a nontraditional educational setting. Gayle was awarded the inaugural HSA Madalene Hill Award for Excellence in Herbal Education in 2019.

Linda Franzo is owner and instructor of Passionate Platter ~ Cooking Classes & Herb Garden Tours. She is an Advanced Master Gardener of St. Tammany, LA, a member of HSA and currently the chairman of the HSA New Orleans Unit. Linda teaches "Hands-On" seasonal cooking from Garden to Table at her herb gardens and many places around the country. She is an advocate for "edible" school gardens, instructing children on garden techniques and how to cook the food they grow. Linda puts Pizzazz in her food & Passion in her gardens!

Billi Parus resides in Virginia Beach, Virginia with her husband John, where they maintain a large herb garden containing several collections of herbs. She loves to experiment and cook with herbs and lectures on a wide variety of herbal topics all over the country. She stays busy with teaching, running her internet business, Lavender House, and quilting and smocking. She’s a member of the Pioneer Unit of The HSA, The Herb Society of the U.K., and is a Master Gardener and Master Food Volunteer. In 2009 Billi was awarded a Certificate of Achievement from The Herb Society of America.

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.

Tina Marie Wilcox has been the head gardener and herbalist at the Ozark Folk Center State Park’s Heritage Herb Garden in Mountain View, Arkansas since 1984. She coordinates annual herb events and facilitates the production of herb seeds and plants for the park. She co-authored the reference book, *the creative herbal home* with Susan Belsinger. Professional memberships include the Herb Society of America, which awarded her the Nancy Putnam Howard Award for Excellence in Horticulture in 2017, and the International Herb Association, for which she is currently serving as president. She is known nationwide as an entertaining and enlightening herbal educator. Tina’s philosophy is based upon experiencing the joy of the process, perpetrating no harm and understanding life through play with plants and people.



Registration

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

Online registration opens on January 20, 2020!

Herbal Forum Registration Fee (required) **\$80.00**

(includes Saturday lunch)

Friday Workshops (optional)

- 1. The Bitters Truth—An Aromatic Adventure**
with Susan Belsinger and Tina Marie Wilcox
1:00pm or 3:30pm **\$40.00***
- 2. A Passion for Berry Herbal Gems!**
with Linda Franzo
1:00pm or 3:30pm **\$40.00***
- 3. Tips and Tastes for the Thyme Being**
with Billi Parus
1:00pm or 3:30pm **\$40.00***
- 4. Food as Medicine: Dang That’s Yummy!!!**
with Autumn Schulze
1:00pm or 3:30pm **\$40.00***

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)

*- participation fee includes materials; attendance per workshop session is limited

**.- prices includes sales tax

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

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 vickieh@festivalhill.org.

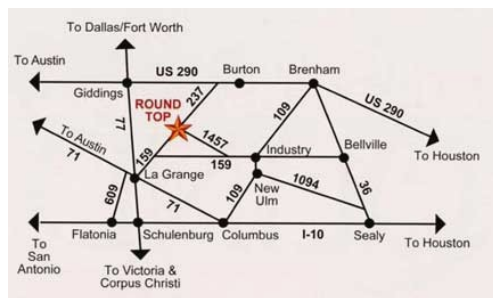
For further information on Festival Hill and a schedule of our musical performances and special events, please visit our website at www.festivalhill.org. The website also offers wonderful pictures of our campus and facilities.

Cancellation Policy:

A 20% fee will be deducted from all refunds requested on or before Friday, March 8, 2019. **No refunds can be given after March 13, 2020.**

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 25th Annual Herbal Forum, please contact Vickie at vickieh@festivalhill.org or call / leave a message at (979) 249-3129.

“THYME WELL SPENT” SHOP

-Be sure to visit the Thyme Well Spent Shop in Room 9 in the School Building for hand-made items prepared by the Herb Society of America, Pioneer Unit. Volunteers have spent many hours preparing a large array of items that will help to bring the wonder of herbs to your kitchen, bath, and home.

-We recycle 8 oz. jelly jars and would be glad to receive any that you no longer need.

-In this room there will also be a table of donated garden-related books and magazines being sold to support The HSA National Herb Garden Internship. We hope that you will browse this table and purchase an item or two to help support this cause. You are also very welcome to donate books and magazines. Many thanks!

Optional Participation Workshops

Participation in workshops is limited to Herbal Forum registrants and is by reservation.

We are sorry, but we can not make exceptions.

Register online or call to reserve your space or check availability—(979) 249-3129.

Friday, March 20, 2020

All workshops offered at 1:00pm and again at 3:30pm

1. The Bitters Truth—An Aromatic Adventure

Susan Belsinger and Tina Marie Wilcox

This workshop will feature these age-old aromatic flavoring agents, how they are made and why and how to use them. Long used for their wonderful digestive virtues, bitters have become somewhat of a popular craze in today's mixology scene. There will be many tastings of a variety of bitters and each participant will create their own formula to take home.

\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

2. A Passion for Berry Herbal Gems!

Linda Franzo, Owner of The Passionate Platter in Slidell, Louisiana

Enjoy an explosion of flavors with Berries & Herbs! Let's make it a party with a berry infused vodka cocktail, Mexican mint marigold / chive goat cheese mousse on herbs de Provence focaccia bedazzled with hibiscus rose hip pepper jelly, cherry stuffed Hasselback apples and Mac Berry biscotti. Find Herbal Passion in your garden & on to your plate!

\$40 participation fee (includes materials). Each workshop is limited to 24 participants.

3. Tips & Tastes for the Thyme Being

Billi Parus, Owner of Lavender House in Virginia Beach, Virginia

I first met Madalene Hill and Gwen Barclay 30 years ago and they inspired in me a love of culinary creativity with herbs. In this workshop I will share their inspiration with you through many tips and recipes which I value as favorites. There will be take-home treats and many tastings.

\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

4. Food as Medicine: Dang That's Yummy!!!

Autumn Schulze, Plant Lover, Food Healer & 'Herbal Health Coach'

Herbal focused discovery session includes tastings & recipe handouts. Exploring herbal fudge, syrup, infused smoothies, memory cider & an immune fire cider. There will be a demonstration of Immune Fire Cider creation & you will get to go home with your own 2 oz bottle.

\$40 participation fee (includes materials). Each workshop is limited to 20 participants.

PROGRAM SCHEDULE *

Friday, March 20, 2020

* Schedule subject to change

- 9:00am-5:00pm **Plant Sale**.....West Terrace, Festival Concert Hall
Thyme Well Spent Gift ShoppeSchool Building, Room 9
- 10:00am **Overview of the Plant Sale Plants**Plant Sale Area
 -Henry Flowers, HSA Pioneer Unit member and plant orderer
- 11:00am-5:30pm **Check-In**Festival Concert Hall
 Pick up name badges, workshop information and handout packets.
 Overnight guests may pick up room keys. After hours key pickup will
 be in the office foyer at the back of the Concert Hall.
- 12:00 noon **Optional Buffet Lunch**.....Menke House Dining Room
 \$19.22 (reservation required and space is limited)
- 1:00pm **First Workshop Sessions**.....locations to be announced
 3:30pm **Second Workshop Sessions**.....locations to be announced
- 6:30pm **Optional Buffet Dinner**Menke House Dining Room
 -honoring The Herbal Forum Guest Presenters
 \$44.84 (reservation required and space is limited)
- 8:00pm **Movie -“Hopscotch ”**Edythe Bates Old Chapel

Saturday, March 21, 2020

- 7:00am **Yoga with Linda Franzo**.....Artist Residence 3 Common Room
 Bring your yoga clothes and mat for an early morning stretch.
- 8:00am-9:00am **Breakfast for overnight guests**.....Menke House Dining Room
- 8:00am-10:00am **Check-In**Festival Concert Hall
- 8:00am-5:00pm **Plant Sale**.....West Terrace, Festival Concert Hall
Thyme Well Spent Gift ShoppeSchool Building, Room 9
- 8:45am **Welcome**.....Festival Concert Hall
 -Karen Cornwell, Herb Society of America, Pioneer Unit Chair and
 Tony Scanapico, Herb Society of America Pioneer Unit
- 9:00am-10:00am **“Herbs that Madalene Hill Introduced to Us”**
 - Susan Belsinger and Tina Marie Wilcox.....Festival Concert Hall
 Madalene Hill had a great influence on many herb enthusiasts across America and around
 the world. Susan and Tina Marie are no exceptions. In this program they will look at
 seven important herbs that Madalene introduced to them and which they both still grow
 and use, including our focal herb—Mexican Mint Marigold.

PROGRAM SCHEDULE *

Saturday, March 21, 2020—continued

- 10:00am **Announcements, Door Prize Winners and Break**
- 10:15-11:00am **“Backyard Apothecary: Choosing Plants That You Can Grow to Help Keep Your Friends and Family Healthy”**
 - **Gayle Engels**.....Festival Concert Hall
 A look at 12 plants that are easily grown in various climates, have at least some scientific
 evidence to support their use, are good replacements for at-risk or non-local plants, and
 also have a long history of traditional use.
- 11:00am **Announcements, Door Prize Winners and Break**
- 11:15am-12:15pm **“How to Raise a Kitchen Garden from Scratch”**
 - **Tina Marie Wilcox**.....Festival Concert Hall
- 12:25pm **The Blessing of the Garden**.....Cloister Garden
- 12:30pm **Garden Buffet Lunch**Rear Lawn, Menke House
 (complimentary with registration)
- 2:00pm-2:45pm **“Herbal Beverages—From Important Potables of the Past to Today’s Trending Tipples”**
 - **Susan Belsinger**.....Festival Concert Hall
 This program will explore herbal beverages from age-old recipes as simple as a “simple”
 of colonial times to today’s penchant for mixology—crafting herbal drinks for good health
 as well as pleasure. We will sort through the confusion of infusions and decoctions, teas
 and tisanes, shrubs and oxymels, cocktails and mocktails, syrups, elixirs, bitters and more
- 3:00pm-4:00pm **“Herbal Roots”**
 - **Susan Belsinger and Tina Marie Wilcox**.....Festival Concert Hall
 Susan and Tina will discuss six plants that are grown primarily for their useful roots; how
 to grow them and ways they are utilized. A tasting of golden milk, made with fresh
 turmeric, will follow at the end of the day.
- 4:00pm **Closing Remarks**
- 4:15pm-4:45pm **Wonderful Ways with Herbs**..... Festival Concert Hall
 Demonstrations by some of our presenters and fellow herb enthusiasts of a variety of ways
 in which herbs can be utilized in foods, crafts, medicine and more. With
 plenty of tastings and more to learn, this will certainly be a great way to end the day!
- 4:15-4:45pm **Refreshments from the Herb Garden**.....Festival Concert Hall
 -Before leaving stop for a final snack, courtesy of HSA Pioneer Unit
 and Festival Hill.

