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Celebrating Herbs: A Symposium

Presented by
The New England Unit of
The Herb Society of America



Saturday, April 7, 2018

Hunnewell Carriage House
The Gardens at Elm Bank
900 Washington Street
Wellesley, MA 02482



www.neuhsa.org

ABOUT OUR PROGRAM CELEBRATING HERBS

Gardening for the Five Senses – Lecture by **Kelly Orzel**

Want to know the difference between a charming garden and a breathtaking garden? Simple. An extraordinary garden engages all of your senses, not just sight. The smallest of things can transport us back to another place and time: the scent of lilac in the evening, the unmistakable taste of basil in a summer salad, the woolly comfort of lamb's ears. Each one elicits a memory while creating a new one. In this talk Kelly teaches you how to create a beautiful and stimulating garden in your backyard that will tickle all five senses – sound, sight, smell, taste and touch – sustainably!

Herbal Weddings: Old Traditions, Modern Uses – Lecture by **Betsy Williams**

An herbal wedding is the essence of romance! The perfumed air, the delightful colors and the ancient symbolism of the plants blend to create a truly magical day. The program includes the stories and traditions of wedding herbs and the language of flowers, cultural directions for growing the herbs, garden design suggestions and how to use herbs and herbal flowers creatively in wedding flowers, food and drink.

Garden Herbs: Their Cultivation, Cookery, Cures and Caveats – Lecture by **Dr. Judith Sumner**

Plants offered the first effective cures for disease. The history of herbal medicine is defined by lore and science—in equal measures. The European herbal tradition is reflected in the medicinal plants carried by early settlers to the New World; many of these species escaped dooryard gardens and naturalized in our local flora. Our local flora now includes many plants with legitimate or presumed curative properties. Historic lore and the Doctrine of Signatures document herbs in fanciful ways that reflect human dependence on these essential plants. Many of these same medicinal herbs were used in cookery and food preservation, revealing the ethnobotanical wisdom of herbal antibiotic properties. Join us for this intriguing overview of medicinal and culinary plants—from ancient traditions to gourmet cookery, military history, and modern medicine.

CELEBRATING HERBS ON SATURDAY, APRIL 7, 2018

Join The New England Unit of The Herb Society of America as we celebrate herbs in our festivities, our gardens and our senses. The event features lectures by experts Kelly Orzel, Betsy Williams and Dr. Judith Sumner.

A catered herbal luncheon, demonstrations and displays, silent auction and herbal marketplace are included in this 'celebration of herbs'.

Location:

Hunnewell Carriage House
The Gardens at Elm Bank
900 Washington Street
Wellesley, MA 02482
Plenty of Free Parking

Date:

Saturday, April 7, 2018

Schedule Highlights:

8:30 - 9:30 Registration and Coffee
9:30 - 9:40 Welcome & Opening Remarks
9:40 - 10:40 Judith Sumner
10:40 - 11:00 Break
11:00 - 12:00 Kelly Orzel
12:00 - 1:00 Lunch
1:00 - 2:00 Betsy Williams
2:00 - 2:30 Closing and Silent Auction

You will have plenty of opportunities for breaks and conversation as well as viewing and bidding in the silent auction.

More information can be found on the web site at:

www.neuhsa.org

The Herb Society of America, New England Unit is a 501(c) (3) educational organization. Proceeds help support educational projects including our Teaching Herb Garden at Elm Bank.

RESERVATIONS

HSA Members early bird registration
(Postmarked on or before March 10th) \$ 85.00

Non-HSA Members early bird
registration (Postmarked on or before
March 10th) \$90.00

After March 10, all registrations
postmarked no later than March 24
All registrations must be received by
March 28. No refunds after March 28.

Includes morning refreshments and
an herbal luncheon.

Morning coffee/tea and associated
breakfast items will be serviced during
registration and morning breaks. Tea,
coffee and bottled water will be
available throughout the day.

LUNCH ENTRÉE CHOICE:

1. Black Forest Ham with Dilled Havarti Cheese, Lettuce, Tomato & Honey Mustard on Whole Grain Bread.
2. Rare Roast Beef with Creamy Horseradish Sauce, Tomato and Arugula on a Bulkie Roll
3. Vegetarian West Coast Roller with Havarti, Provolone, Guacamole, Romaine, Carrots, Tomato and Sprouts in a Whole Wheat Wrap.
(Bag Lunch choice includes Sandwich, Chips and Cookie)
4. Boxed Chicken Caesar Salad with Red Peppers, Parmesan Cheese and Homemade Croutons
(Box Chicken Salad Lunch includes Salad, Pita Bread and Brownie)
5. Tomato, Fresh Mozzarella, Basil & Baby Arugula with olive oil on Gluten Free Bread *(with Fresh Fruit Cup)*

CLIP AND MAIL REGISTRATION FORM AND PAYMENT TO

NEUHSA

c/o Rhonda Haavisto

PO Box 405

Marshfield Hills, MA 02051

REGISTRATION FORM

USE ONE FOR EACH REGISTRATION.

Name _____

Street Address _____

City or Town _____

State _____

Zip Code _____

Telephone _____

Email Address for Confirmation _____

METHODS OF PAYMENT

By Check: Please make payable to NEUHSA.

Credit Card Information VISA MasterCard

Name on Credit Card (Please print) _____

Card number: _____

Exp. Date: MM, YYYY _____ CVC: _____

Signature _____

Amount to be charged: \$ _____

Lunch Choice: Please choose one

1. Ham on Whole Grain
2. Roast Beef on Bulkie
3. Vegetarian wrap
4. Boxed Chicken Caesar Salad
5. Gluten-free Bread Tomato, Basil & Mozzarella
- Please note if you have any dietary restrictions