



“Our hearts grow tender with childhood memories and love of kindred, and we are better throughout the year for having, in spirit, become a child again at Christmas-time.”
... Laura Ingalls Wilder

SAGE LEAVES

The Herb Society of America – Wisconsin Unit

November/December 2019 – Vol XXXX #6

Unit Meetings

Saturday, November 23, 9:30 a.m. Social, 10 a.m. Meeting, Luncheon at Noon

Program: Rubus Study - Raspberries and Blackberries

Luncheon: Pot Luck - Any member who would like to contribute to the lunch (not everyone has to) is invited to use Raspberries and/or Blackberries in her/his recipe. Other sweet or savory dishes not containing berries are appreciated: Breads, rolls, salads, fruit, desserts, etc. Generally, there are 25 members at our meetings.

Name:

Blackberries:

Tricia Hallam

Jan Tyler

Melody Orban

Donna Knop/Denise Nelson

Joanne Ruggieri

Raspberries:

Pat Greathead

Carole Kincaid

Marji Bell

AJ Star/Sandy Je T'aime

Maureen Powers-Todt

Area of Study:

Botanical Background and History

Nutrition Profile and Health Information

Growing Information

Cooking/Tea

Other: Poems, books, songs, etc.

Botanical Background and History

Nutrition Profile and Health Information

Growing Information

Cooking

Other: Poems, books, songs, etc.

Wednesday, December 11, 10 a.m. Holiday Luncheon (see attached invitation)

Location:

The Town Club

7950 N. Santa Monica Blvd.

Fox Point, WI 53217

(Intersection of Santa Monica and Bradley Rds., East of Port Washington Rd and West of Lake Drive)

Please mark your calendars for the above dates and locations



Notes from Melody

For many people autumn is a time of endings. The summer is over, the leaves are falling and our gardens move toward hibernation for over the winter. For our Herb Society, it's a time to continue planning. Our November meeting with our member presentations on the Herb of the Year™ for 2020 <https://iherb.org/herb-of-the-year/> Rubus spp. (Raspberry, Black Raspberry, Blackberry, Dewberry, Boysenberry...) I look forward to learning from our members. We will hear more from Carrie Hennessey's talk, "It's the Berries" and enjoy the tastings at the Symposium in March. Our Herb Fair traditionally includes several presentations. Let me know if you would like to present a session on growing or using berries or other herbs.

The Holiday Party invitation is in this issue, I look forward to celebrating with you! So as we move from November to December, I'll be getting ready to make caramel apples (try with tahin) then it will be Christmas cookies (with rosemary orange thumbprints and ginger snaps with fresh ginger).

Enjoy the sweater weather,
Melody Orban, Unit Chair
melody.orban@yahoo.com

November Maker/Crafter Sales Table

Members may set up their own Craft Table at our Saturday, November 23 meeting to sell their arts, crafts, cards, jewelry, sewing project, or other items if they choose. We know we have many talented members in our group and members who like to shop. A donation to the unit of 10-15% (or more) of sales is requested from selling members. Please bring your own card table and change. You may set up at 9 am before our Social begins, or after the meeting/research presentations during our luncheon at 12 noon. Meet and Greet Social at 9:30, meeting at 10 am, luncheon at 12 noon.



Wintery Reminder

If Milwaukee Public Schools are closed for inclement weather on a Unit meeting or Board meeting day, our meeting will be cancelled also. If you are out of the closing announcement area, please send me your cell number now and I will send you a text.

Melody

OUT AND ABOUT

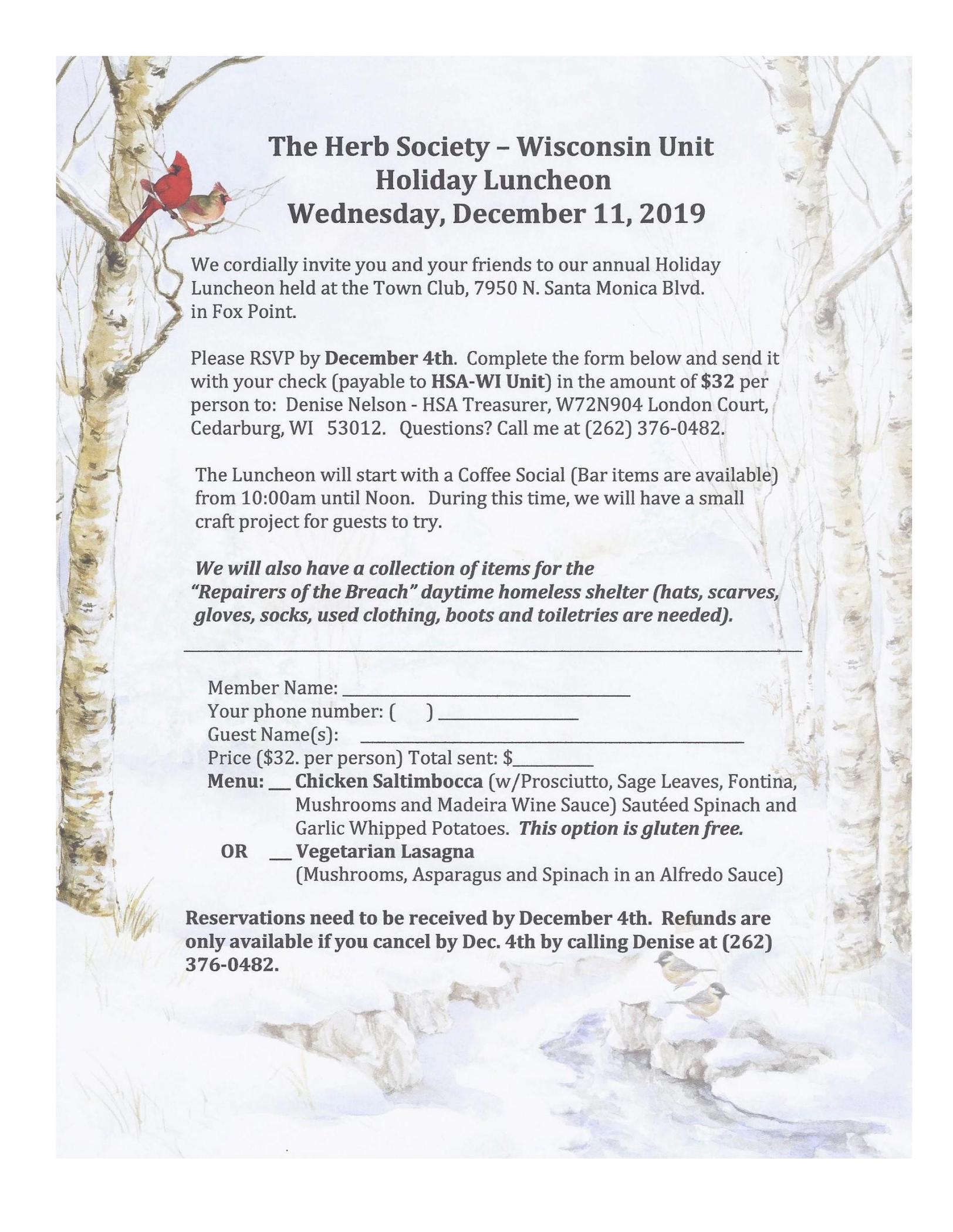
Chef's Table

Cedarburg Chamber of Commerce is offering a high tea at the Cedarburg Art Museum W63N675 Washington Avenue 2-4 pm. They are meeting this week to set a date. It will probably be the second Friday in December (12/13). If you are interested in attending this event, please let me know. Louise Block 262-377-5504. As soon as the exact date is known, an email will be sent out.

In the Area -- Members Might Enjoy -- Milwaukee Domes Rotating Exhibits

Welcome to 100 Acre Woods - Fall Floral Show SEPT 21 - NOV 10

Classical Christmas - Holiday Floral Show NOV 23 - JAN 5



The Herb Society – Wisconsin Unit Holiday Luncheon Wednesday, December 11, 2019

We cordially invite you and your friends to our annual Holiday Luncheon held at the Town Club, 7950 N. Santa Monica Blvd. in Fox Point.

Please RSVP by **December 4th**. Complete the form below and send it with your check (payable to **HSA-WI Unit**) in the amount of **\$32** per person to: Denise Nelson - HSA Treasurer, W72N904 London Court, Cedarburg, WI 53012. Questions? Call me at (262) 376-0482.

The Luncheon will start with a Coffee Social (Bar items are available) from 10:00am until Noon. During this time, we will have a small craft project for guests to try.

We will also have a collection of items for the "Repairers of the Breach" daytime homeless shelter (hats, scarves, gloves, socks, used clothing, boots and toiletries are needed).

Member Name: _____

Your phone number: () _____

Guest Name(s): _____

Price (\$32. per person) Total sent: \$ _____

Menu: **Chicken Saltimbocca** (w/Prosciutto, Sage Leaves, Fontina, Mushrooms and Madeira Wine Sauce) Sautéed Spinach and Garlic Whipped Potatoes. *This option is gluten free.*

OR **Vegetarian Lasagna**
(Mushrooms, Asparagus and Spinach in an Alfredo Sauce)

Reservations need to be received by December 4th. Refunds are only available if you cancel by Dec. 4th by calling Denise at (262) 376-0482.

Let Us Give Thanks

Let us give thanks for a bounty of people.

For children who are our second planting and though they grow like weeds and the wind too soon blows them away, may they forgive us our cultivation and fondly remember where their roots are.



Let us give thanks:

For generous friends with hearts as big as hubbards and smiles as bright as their blossoms.

For feisty friends as tart as apples;

For continuous friends, who, like scallions and cucumbers, keep reminding us that we've had them;

For crotchety friends, as sour as rhubarb and as

indestructible;

For handsome friends, who are as gorgeous as eggplants and as elegant as a row of corn, and the others, as plain as potatoes and as good for you;

For funny friends, who are as silly as Brussels sprouts and as amusing as Jerusalem artichokes, and serious friends, as complex as cauliflowers and as intricate as onions.

For friends as unpretentious as cabbage as subtle as summer squash, as persistent as parsley, as delightful as dill, as endless as zucchini, and who, like parsnips, can be counted on to see you through the winter;

For old friends, who like sunflowers in the evening-time, and young friends coming on as fast as radishes;

For loving friends, who wind around you like tendrils and hold us despite our blights, wilts and witherings;

And finally, for those friends now gone, like gardens past that have been harvested, and who fed us in their times that we might have life thereafter;

For all these we give thanks.

--Reverend Max Alden Coots (1927-2009)

Editor: Diane Kescenovitz, kescenovitz.diane@att.net – if you will be going out of town for an extended period of time, please notify Diane of change of address or request e-mail copy – thanks!

Subscription Rate: \$6 for 6 issues

Wisconsin Unit Web: Herb-Society-Wisconsin.org (Editor: Diane Kescenovitz)

Herb Society of America office: Herbs@HerbSociety.org

Herb Society of America web: www.herbsociety.org

Spring Symposium

Please be sure to mark your new calendars with the date of the Spring Symposium, March 7, 2020. Carrie Hennessy is our guest speaker and her lecture is called "It's the Berries". She will entertain us with information on Rubus, which includes raspberry and blackberry plants.

We are putting together the details for the event at the Woman's Club of Wisconsin on Kilbourn Avenue in Downtown Milwaukee. We need and appreciate the help of our members to set up on Friday afternoon, March 6th, and also at the event on Saturday, March 7, 2020. Sign-up sheets for volunteer spots will be out at the January Unit meeting.

We thank you so very much for your assistance!

Denise Nelson & A.J. Star

Recipes

Lavender-Orange Cake with Blackberry Cream

(Louise Block, Downton Abbey Tea, 9/19)

1 (15.25 ounce) box yellow cake mix
4 eggs
1/3 cup vegetable oil
1/2 teaspoon vanilla extract
1 cup sour cream
1/2 cup water
1 (3.4 ounce) box French vanilla Instant pudding mix
2 tablespoons fresh orange zest
1 teaspoon culinary lavender
1 recipe Blackberry cream (recipe follows)
Garnish: orange peel curls, lavender sprigs

Preheat oven to 350 degrees

Spray an 18x13 inch rimmed baking sheet with cooking spray. Line with parchment paper, and spray again. (you can also use two 9x13 quarter sheet pans)

In a large mixing bowl, combine cake mix, eggs, oil, vanilla extract, sour cream, water and pudding mix. Beat at low speed with a mixer until blended. Increase mixer speed to medium, and beat for 2 minutes. Add orange zest and culinary lavender.

Spread batter into prepared pan. Bake until a wooden pick inserted in the center of cake comes out clean, 15- 17 minutes. Let cool completely in pan.

Cut cake into two 13x9 portions if using larger pan. Spread Blackberry Cream onto one cake portion, and top with remaining cake portion (right side up). Freeze for 4-6 hours.

Using a sharp knife, trim cake edges to neaten. Cut cake into 12 to 16 pieces. Garnish with orange peel curls and lavender flowers, if desired. Serve cold.

Blackberry Cream

(Louise Block, Downton Abbey Tea, 9/19)

1 ½ cups cold heavy whipping cream
1 tablespoon confectioners' sugar
½ teaspoon vanilla extract
¾ cup seedless blackberry preserves

In a large bowl, combine cream, confectioners' sugar, and vanilla extract. Beat at high speed with a mixer until thick and creamy. Add blackberry preserves, beating until blended.

Yield: 12-16 servings

Boursin Cream Cheese

(Louise Block, Downton Abbey Tea, 9/19)

(Used in beef and asparagus rollups. Can also be used for Cucumber sandwiches)

2 large cloves garlic, finely chopped
16 ounces cream cheese (not fat free), softened
¼ cup butter, softened (can add up to ½ cup if desired)
1 teaspoon dry oregano
¼ teaspoon dry basil
¼ teaspoon dry dill weed
¼ teaspoon dry marjoram
¼ teaspoon dry thyme
¼ teaspoon fresh-ground black pepper

To make Boursin, combine garlic, cream cheese and butter until smooth with a mixer. Add remaining ingredients and chill overnight before using.

Dilled Orzo, Veggie and Currant Salad with Dijon Vinaigrette

(Karen Maihofer Recipe – includes Diane Kescenovitz changes for 10/19 Mtg)

8 c cooked orzo (4 c uncooked)
1 red and 1 orange pepper, sliced into thin strips
1 shallot
3 green onions, thinly sliced
1 c currants
1 - 10 oz pkg frozen peas, thawed
½ c sliced black olives
1/2 c minced parsley
2 T dried dill
4 T fresh savory
4 T fresh thyme
.5 oz Penzey's "Potato of Love" (dried sweet potato) (can skip if desired)
Salt and pepper to taste

Vinaigrette:

3 T Dijon mustard
¾ c red wine vinegar
3 T sugar
1-1/2 t salt and 1 t pepper
1-1/2c olive oil
3 T mixed dried herbs

For Vinaigrette, mix all ingredients except oil and parsley in blender (or jar). Blend. With machine running, add the oil in a slow steady stream through the top.

For the salad, mix all of the salad ingredients in a large bowl. Toss with the dressing. Try to have all ingredients at room temperature. Karen's recipe says serve shortly after mixing with dressing, but I like it even better the day after. Serves 12-14 (or more).

Hershey — Chocolate and Roses!

(Mary Beth Mahoney)

I recently attended the Mid-Atlantic Conference in Hershey, Pennsylvania. It was the first regional event that I have ever attended. What fun! It was only a day and a half, but they packed a lot in.

The first afternoon allowed time to leisurely tour Hershey Gardens. I had heard about the roses before — with the famous installations in the 1930s — but I was pleasantly surprised by the Children's Garden. It had tons of interactive activities that piqued curiosity. The indoor Butterfly Atrium included a chrysalis cabinet so children (and those of us who are still young at heart) could watch butterflies emerge from their temporary transformation stations.

In the evening, there was a reception with wines from the private collection of a couple from the PA Heartland unit. The PA unit also served cheeses, memorable Pennsylvania pretzels, and delicious homemade appetizers.

For dinner, our local group (the DC-area Potomac Unit) went out together to a restaurant affiliated with the Hershey Hotel. We were able to enjoy cocktails on the veranda watching the sunset and then walked across the grounds to the Harvest Restaurant.

On Saturday, we were off to the races with speakers:

- **Sadie Smith**, Manager of the Conservatory Habitats - Gave a presentation on the history of Hershey Gardens. It is a great destination for both adults and children.
- **John Moeller**, White House Chef - Demonstrated how to make his delicious chocolate torte and shared engaging stories of his time serving multiple Presidents, their families, and visiting dignitaries. One of his favorite memories was the day he found out — at the last minute! — that Julia Child was one of the lunch guests.
- After lunch **Christine Moore** of the National Herb Garden - Took us on the journey of chocolate's rise to fame. As always, she captivated with her wit and humor while bestowing us with interesting tidbits of historical and botanical interest along the way.

Everyone thoroughly enjoyed themselves. I would highly recommend attending next year's event in Williamsburg, VA. It would be fun to have a Milwaukee contingent, and I will be happy to introduce you to the East Coast folks. Mark your calendars now for September 26 and 27, 2020. <http://www.potomacunithsa.org/events.html>

Warm Flourless Chocolate Torte

(Chef John Moeller's Dining at the White House: From the President's Table to Yours)

Serves 6 * Prep Time: 30 minutes * Cook Time: 15 minutes

Ingredients:

Unsalted butter

Flour*

5 ounces bittersweet chocolate

1/2 cup sugar

3 ounces egg yolks, room temperature

Powdered sugar (for garnish, optional)

Seasonal berries (for garnish, optional)

Preheat oven to 350 F. Grease and flour* 6 (4-ounce) soufflé cups, place on baking sheet, and set aside.

Melt chocolate in a double boiler over medium-low heat. Turn off heat, and gently stir in butter.

Beat egg whites, until soft peaks form, then gradually add sugar, and continue beating, until stiff peaks form.

Using a rubber spatula, blend egg yolks into chocolate. Gradually fold in 1/4 of the meringue into the chocolate. Fold 1/2 of remaining meringue into chocolate mixture, until well incorporated.

Fill soufflé cups to just under the rim. Bake for 15-20 minutes, until firm to the touch.

To Plate:

Run a thin knife around the edge of the soufflé cup, invert torte into hand, and then onto plate. Lightly dust torte with powdered sugar, and arrange berries next to the torte.

*Chef's Note: Use rice flour to lightly dust the soufflé cups to make the dessert entirely gluten free.

Diane Kescenovitz
2427 W Plum Tree Court
Mequon, WI 53092
(Return Service Requested)



The Christmas Story According to Joan

*On a crisp, winter night God unfolded his plan.
He had worked on it since the world began.
It was the plan for His garden of charity and love
The plants were ready in the greenhouse above.
The earth would shelter a nursery room
Of souls who would strive to blossom and bloom.
In his plan, the maiden would conceive
On an earthly, frosty, clear blessed eve.
A babe would be born, His heavenly Son
To watch o'er His plants till the world was done.
He sent out angels to find a garden shed
They selected a dark, shabby stable instead.
Then when they noticed where the animals fed
They filled it with straw to make comfy a bed.
So God's only Son whom He wanted to send
As the gardener of eternal man-plants to tend
Was born with horticultural work to do
To water and weed and harvest souls too.
For though God would plant each special seed
Some would be flowers, some would be weed.
This is my story of how God's garden grew
A story told in wonder each year anew.*

J E Janssenc2009



If you have an event, article, recipe, etc. in which you feel members might be interested, please send to Diane at kescenovitz.diane@att.net and I will try to put it in the next issue of SAGE LEAVES if there is room.

Future SAGE LEAVES will be mailed out to arrive by 1/1/20 and 3/1/20.

