

The Thymes

Official Newsletter of the Illinois Valley Herb Guild



March 2020

Volume #6 Issue #3

Welcome to the Illinois Valley Herb Guild Newsletter.

Guild Officers: *President-Doris Miller, Vice President-Lorraine Terando, Treasurer-Vicki Gensini, Corresponding Secretary- Craig Arbet, Recording Secretary - Arlene Brandner, Social Media Director/Newsletter- Dave Dunagan*



Since there was no February meeting there are no minutes taken.

TREASURER'S REPORT

There is no February Treasurer's report.

Announcements and Upcoming Events

All meetings will start at 7 PM and the location will be at the Putnam County Community Center in Standard, IL. Guests are always welcome! Bring a friend.

March - John Lynn - Ireland (travel) *John always an interesting speaker will talk and have slides about his experiences in Ireland. A don't miss meeting. The presentation will take approx 90 minutes.*

April - Warren Norris - beekeeping

May - Silver Creek Farms - This will be to his house in Spring Valley. We will have supper at a place TBD.

June - club trip may take the place of this

July - Susan Glassmann - This meeting will take place at the LaSalle Extension office in downtown LaSalle. - program TBD

August - Marcy Raleigh - Mocktails

Refreshments Provided

March Meeting Refreshments will be provided by: Charlotte Oglesby & Arlene Brandner

News you need to know: Doris wanted to let you know that Nora Prather passed away. She and her husband were vendors at the herb faire last year.

Update on Doris: Doris also wanted me to let you know she is still in Houston and will have surgery on March 23rd. Keep Doris and her family in your thoughts and prayers.

A couple of members have asked me about an address for Doris so they could send her a card of encouragement. She is staying with her niece in Houston and here is where you can send a card to:

Ms. Melissa Mitchell
C/O Doris Miller
516 Chelsea Street
Bellaire, Texas 77041.

March Program:

John Lynn - Ireland (travel) Program length will be 90 minutes.



John Albert Lynn (born March 18, 1943) is a military historian who has written on a wide variety of topics in his field, with an emphasis on early modern Europe. IVHG is so lucky to have John return to speak to us on Ireland. It is a subject that is fitting for a gentleman with John's background who will grip our attention with his photos and the background that goes with the photos.

John resides in Peoria, Illinois, and holds a history degree from the University of Illinois. He has personally hiked, bicycled, or canoed nearly 30,000 miles of historic and scenic trails, roads, and rivers in North America and the British Isles and shared his stories at 4,000+ venues.

Although John shared the stories of his travels, he did it in a way that left us all feeling as if we had just spent a little time in Ireland too! His pictures were breathtaking.



What Spices & Herbs Are Common in Irish Cooking?

ANDREA LOTT HANEY

Irish cooking has evolved from traditional potatoes and beef to a fusion of international cuisine and ingredients flavored with common Irish herbs and spices. In addition to pantry staples such as salt and pepper, Irish cooks favor pungent spices and dried herbs that give their foods a strong and distinct flavor. Draw on Old World recipes and use those ingredients to inspire modern favorites with an Irish flair.

Garlic

Irish cooks love garlic. Although typically associated with Mediterranean cooking, the bulb originated in Ireland and the world owes Irish monks of the seventh century for its spread throughout Europe. A classic ingredient in pickled vegetables as well as corned beef and other preserved meats, garlic also adds flavor to batter for fish, roasted chicken and creamed potatoes.

Fresh Thyme

Fresh thyme leaves garnish and flavor both meat and vegetables in Irish cooking. When pulled off the sprig, fresh thyme brings an earthy spring flavor that blends well with creamed peas and fresh roasted lamb. Mix fresh thyme leaves into chicken salad or potato salad just before serving and add a bright green color as well as an Irish flavor. Pull whole sprigs of fresh thyme for bundling with other herbs and garnishing fresh poached fish or chicken. Fresh thyme mixes with other herbs such as rosemary and basil in Irish cooking.

Caraway Seeds

Caraway seeds, with their fennel- or anise-like flavor and crunchy texture add Irish flavor to diverse dishes from soda bread to corned beef. Sprinkle them into mashed potatoes or add them to a brining solution for roast chicken. Irish sausages traditionally contain caraway seeds instead of fennel. Add them to ground beef for shepherd's pie or mix them into supermarket ground sausage, form into patties and serve with soda bread and eggs for an Irish breakfast.

Cloves

Also typically found in corned beef brine, cloves add spicy sweetness to Irish main dishes, where they're found in more than just desserts. Cloves come from the flower bud of a tree native to Indonesia, but came to Ireland in the colonial era. Ground dried cloves mix into meat dishes and add a warm spiciness to root vegetables such as turnips and carrots. In Irish cooking, cloves blend well with cinnamon, nutmeg and peppercorns.

https://www.ehow.com/info_8124330_spices-herbs-common-irish-cooking.html

Leprechaun traps are crafts used, typically in elementary school or by families with small children, to celebrate Saint Patrick's Day. Leprechaun trapping can be compared to leaving cookies out for Santa on Christmas Eve. The traps are set up the night before St. Patrick's Day, and children awaken to discover signs that leprechauns (mythical creatures) have visited the trap.



Utica Garden Club Bus Trip Quad City Flower and Garden Show/Botanical Center

Date: March 27, 2020

Utica Garden Club is sponsoring a bus trip on Fri. March 27th, 2020 to the Quad City Expo Center for the Flower and Garden Show. The Botanical Garden is located by the event so this is also included. A special visit will follow to the Sunnyfield Greenhouse in Galva, IL. This invitation is extended to all members, family, friends, and the public. The bus trip includes transportation and admission to the Garden Show and the Botanical Garden.

The QCCA Flower and Garden Show is located at the Expo Center in Rock Island IL. There will be landscaping displays, vendors with gardening tools, techniques, accessories, equipment and gifts. The Quad City Botanical Center is located within walking distance of the flower and garden show in Rock Island.

Schedule for the day:

- 8:30am Depart Wal-Mart parking lot (Peru) North-west corner Peru (Be on time!!!)
- 10am arrive at the Garden Show and Botanical Garden area
- 12:45pm Depart the Show and Botanical garden area
- 1:00-2pm- Lunch at Bishop Hill restaurants.
- 2:30pm approx. Arrival at Sunnyfield Greenhouse
- 4pm depart Sunnyfield Greenhouse
- 5:30 arrive at Peru Wal-Mart
- These are approximate times except for departure at 8:30am. in Peru (Be on time!!!)

The cost is \$35. for UGC members and \$45. Per person for non-members. This includes admission to the QCCA Flower and Garden Show and Quad City Botanical Center, plus transportation. All other expenses will be at your discretion.

Reservations for the 55 seats available can be made on a first come basis to: Utica Garden Club, Attn. Bus Trip, PO Box 176, Utica, IL. Please include your name, contact information and payment by check (payable to The Utica). The only reserved seats are the ones that are paid. So guarantee your seats by March 19th.

Garden Club questions call JoEllen @ 815-667-4856 email joellen55@hotmail.com. Please give multiple contact information so updates on the bus trip can be communicated

