

**Ozark Folk Center's Heritage Herb Garden 29<sup>th</sup> Annual Herb Harvest Fall Festival  
Foods, Folkways and Herbs of the Southern United States, South of U.S. Highway 40**

**October 4, 2018 \*Lavish Herbal Feast\* Dress Your Best!  
Garden Reception sponsored by the Herb Society of America-Ozark Unit  
6:00 p.m. West Gate Craft Village Entrance Below Administration Building  
7:00 Supper at the Skillet Restaurant**

**October 5 and 6, 2018 \*Herb Harvest Fall Festival Workshop\***

**Guests are encouraged to ride our free shuttle to the entrance of all activities. On Thursday night the shuttle will begin at 5:45 p.m. at the Cabins at Dry Creek office. All other Lavish Herbal Feast guests are welcome to park in the Skillet parking lot, located below the restaurant.**

**The Skillet Restaurant opens at 8 a.m. For a ride to the Skillet and workshop, guests of the Cabins at Dry Creek can catch the shuttle beginning at 8:05 a.m. from the Cabins' Office or you can hike the trail from the Cabins. If you are staying elsewhere, please park in the large parking lot near the General Store and Loco Ropes and ride the free shuttle, starting at 8:00 a.m.**

*All Sessions Begin in the White Oak Auditorium in the Administration Building*

**Friday, October 5**

- 8:45 Welcome and Announcements  
9-10:00 *The Plant Explorers, Continued - the Southern United States, 1600s - 1800s—  
Kathleen Connole*  
10:00-10:45 *Dandelion, Sorrel, Clover and Groundhogs—Doug Elliott*  
10:45-11 Break  
11-12:30 *Exploring Traditional Southern Ingredients and Lowcountry Cooking—Susan Belsinger*  
12:30-2 Lunch at the Skillet Restaurant (included in workshop fee)  
2-3:15 *I Can Eat **That**? Weird and Unusual Plants of the Southern Great Plains—Gayle Engels*  
3:15-3:45 Break  
3:45-5 *Delicious Vegetables, Edible Flowers and Culinary Herbs to Grow from Seed- Renee Shepherd*  
7-9 Concert Featuring American Appalachian Story Teller Doug Elliott and Ozark Folk Center Musicians—Large Auditorium (complimentary with nametag)

**Saturday, October 6**

- 8:45 Welcome and Announcements  
9-10:00 *Centers of Agriculture, Trade and Civilization of the Original Peoples of the Southern United States—Kathleen Connole*  
10-10:15 Break  
10:15-11 *A Seedy Business – how the seed business works and new and unique varieties to grow organically—Renee Shepherd*  
11-12:30 *Chesapeake Bay Cuisine: The Land of Pleasant Living—Susan Belsinger*  
12:30-2 Lunch at the Skillet (included in workshop fee)  
2-3:00 *Medicinal Plants – The Human Connection—Doug Elliott*  
3-3:15 Break  
3:15-4:15 *Plants of the Llano Estacado and the Surrounding Areas: Edible, Medicinal, and Other Economic Uses—Gayle Engels*  
4:15 Sweet Tea and Southern-Style Snacks with the Committee of 100 Garden Committee