Got Thyme

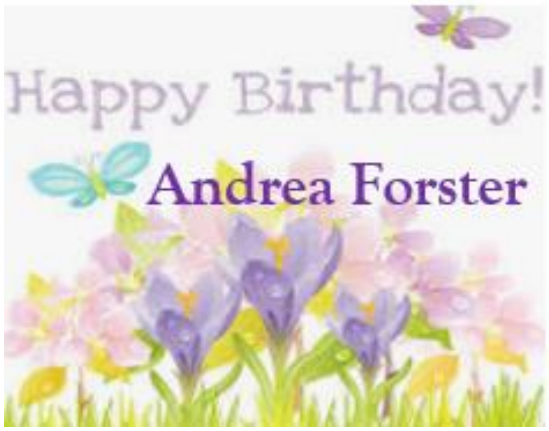
Seaside Herb Society
Ormond Beach, Florida

April 2021

Monthly Newsletter

Upcoming Meetings

Seaside Herb Society Zoom Meetings are the third Saturday of every month until May 15th, 2021.
Apr 17, 2021 09:30 AM
May 15, 2021 09:30 AM
There are no SHS meetings in June, July, and August. Look for your invite by email from Andrea Forster a few days before each meeting. If not received, check your spam. If you did not receive it, send Andrea an email to request your invite.
Your friends and family are welcome to join our meetings as a guest—send Andrea their email for a Zoom invite.



Editor's Note

This is only my fourth summer of gardening here in Florida, quite different from New Jersey, where my gardening knowledge originated. All of the challenges I overcame seem more like ten years!

I learned the value of strictly organic. I also learned the importance of native plants. One of my more exciting experiences has been with carnivorous plants—I never had any luck growing them before. I recently learned they need humidity and rain or distilled water – no chemicals and live bugs.

After eliminating all of the fruit flies in my kitchen, my plants began to wilt again. Reminiscing that live bugs rejuvenated them, I put pieces of rotting fruit in their pot to attract fruit flies. I can't believe I lured bugs into my kitchen, but there is a balance- my plants need bugs for nourishment but not enough to bother my living space.

Then, a strange thing happened. A glass jar fell out of my refrigerator and broke. I reached down to clean it up and cut my thumb quite deep. Over the next half-hour, I applied pressure to stop the bleeding. I noticed my Venus flytrap looking sick and decided to drop my blood in each pod. Astonishingly, each trap closed. And they began to look healthier than ever. Only then, a friend told me to see a movie that strangely starts the same way- cutting his thumb and feeding a little blood to a carnivorous plant.

Our Mission is: We gather in the spirit of friendship and cooperation to learn more about herbs, and to use this knowledge to educate and benefit others.

MEET OUR MEMBERS

Our April Featured Member
Sue Fowler

Things work out best for those who make the best of how things work out -- John Wooden

I was born and raised in East Providence, RI. My husband, Vic, and I moved to Boynton Beach, FL, in 1992, where I worked in IT at NCCI until retiring to Ormond Beach in 2011.

Vic and I spend winters at our home on Ellicott Drive in Ormond Beach. We walk the beach every morning and maintain a winter herb and vegetable garden. Our garden is loaded with kale, collards, bok choy, swiss chard, lettuce, and tomatoes. We also have mulberry, papaya, lemon, lime, and orange trees, as well as bay leaves and pomegranates. The herbs that do well in our garden are lavender, dill, borage, tarragon, parsley, marjoram, cilantro, garlic chives, thyme, and fennel. The bees love them all!

We travel April through August in our Winnebago Navion RV to AZ, UT, CO, NM, CA, NV, OR, and WA, moving from various National Forest campsites every 4 -7 days. We spend our days hiking, "rockhounding," and site-seeing.

Most years, we also venture to New England in September and October to visit with family and friends and get our "fix" of RI's culinary delights like "hot wieners," coffee milk, fried claims, bakery pizza quahaug chowder, and clam cakes.

I enjoy the challenge of incorporating my garden's bounties into daily meals, as well as reading human interest stories and getting together with friends for home-cooked meals. I've also recently taken up grinding, polishing and wire wrapping the rocks we find on the road into pendants.

I first heard about the Seaside Herb Society when I attended their spring fair about 10 years ago. I couldn't imagine anything better than learning about herbs and experimenting with them in all kinds of dishes. I still feel the same way. 😊

What's on My Bookshelf

Book Review by Donna Frangipane
NATIVE PLANTS for Florida Gardens
By: Stacey Matrazzo and Nancy Bissett (2020)

Native Plants are a great addition to our backyard gardens. They adapt to many different soil types and are low maintenance, drought-tolerant, and provide food and cover for wildlife species.

This book is an excellent tool for all gardeners interested in learning more about the native trees, shrubs, vines, and wildflowers that will flourish in our landscaping. I highly recommend this book for both the experienced and the novice gardener. The photographs are excellent, along with the Quick Reference Key; they will help you choose the "Right Plant, Right Place" for your yards.

It is exceptionally well organized and includes an introduction and glossary that will expand your knowledge of many native species. As the title indicates, the entire book and the 100 native plant profiles are options for residential landscaping. The Quick Reference Key included with every plant profile details the bloom color and season, the optimum sun or shade exposure, and required soil moisture.

There are tips for propagating and explanation of other species, as well as cautionary data.

The book is available thru Amazon. It would be an excellent addition to the Volusia/Flagler County gardener's home library and one that you will constantly be referring to for information and inspiration regarding the native plant possibilities that can enhance your home gardens.

Tarragon

Presented by Betsy Enloe & Trish Vevera

Tarragon History – Name Origins
(Artemisia dracunculus)

True or False ???

- Tarragon and Mexican Tarragon are the same herb, just called by different names ?

False !

- Mexican vs. French tarragon are not the same thing….
- Mexican tarragon is, unfortunately, very commonly sold at nurseries. But , Mexican tarragon (Tagetes lucida) is a pretty fabulous perennial plant. It's hardier than French tarragon, and although the leaves have a stronger taste (more like anise) they are all edible, as are the pretty yellow flowers.

True or False ??

- The volatile essential oil of Tarragon is chemically identical with Anise….

True !!

- While tarragon may be effective for a variety of ailments, the active ingredients found within tarragon oil degrade quickly.

- Which of the three famous French herb mixes: fines herbes, bouquet garni, and herbes de Provence includes Tarragon?

Fines herbes includes Tarragon

- Fines herbes is the most delicate of the three and is a blend of fresh parsley, chives, chervil, and tarragon. Many French cooks now add thyme to the classic four ingredients, and marjoram, savory, and watercress are sometimes also included. Fines herbs are mild and subtle and are generally used in egg dishes, on poultry, and in salads.

Herbs de Provance as well

- 1 tablespoon fennel seeds
- 2 tablespoons dried rosemary
- 1/4 cup dried thyme
- 3 tablespoons dried marjoram
- 3 tablespoons dried summer savory
- 1 tablespoon dried tarragon
- 1 tablespoon dried basil
- 1 teaspoon dried chervil
- 1 teaspoon dried mint
- 1 teaspoon dried lavender, optional

And can be included in Bouqet Garni

- The traditional combination is parsley, thyme, and bay leaf, but you may also find recipes that include other herbs such as rosemary, basil, chervil, peppercorns, and tarragon.

Tarragon Plant

Artemisia, the tarragon's genus, comes from the Greek goddess Artemis (of the moon), known as Diana by the Romans, who was said to have given tarragon and other artemisias to Chiron, the centaur. Another tarragon histories compare the colorization of tarragon leaves to the moon.

The word tarragon is derived from the Latin *dracunculus*, 'a little dragon'.

Tarragon is thought to be a native of Siberia and Mongolia.

The word tarragon additionally has ties to the French *Herbe au Dragon* and references to "a little dragon." Much of this association with dragons come from the serpentine shape of the herb's roots. As with the other Dragon herbs, tarragon is believed to cure the bites and stings of venomous beasts and mad dogs.

Tarragon History – Folklore & Medicinal Uses

The volatile essential oil of tarragon is chemically identical to anise. While tarragon may be effective for various ailments, the active ingredients found within tarragon oil degrade quickly.

Tarragon has only been cultivated for around 600 years. It is thought to have been brought to Italy around the tenth century by invading Mongols, who used it as a sleep aid, breath freshener, and seasoning. It is believed St. Catherine, on a visit to Pope Clement VI, brought tarragon to France in the 14th century. Gerard placed it in England in 1548. But then again, Gerard, in his own tarragon history, repeated the legend that if flaxseed is put into a radish root or sea onion and planted in the ground, that tarragon will grow without providing any supportive information.

John Evelyn said of tarragon, "'Tis highly cordial and friendly to the head, heart, and liver."

Throughout the centuries, tarragon has been used to treat poor digestion, intestinal problems, nausea, flatulence, hiccups, rheumatism, gout, arthritis, and soothe toothache pain.

Additional Tarragon Information

Our Herb Garden also has information on Growing Tarragon and Tarragon Companion Planting.

Growing Cycle

Hardy, Shrubby Perennial.

Origins

Tarragon is believed to be a native of southern Russia, Siberia, and Tartary cultivated for around 600 years.

Height

3 – 6 feet tall

Characteristics

Numerous branching stems with lance-shaped leaves are highly aromatic.

Tarragon Flowers

White, somewhat greenish, globular, and sterile.

Before Growing Tarragon

Be cautious of any seeds labeled tarragon. They are usually not real tarragon or Artemisia Dracunculus. They are a related plant similar in appearance, but they do not have the desired authentic tarragon flavor. Tagetes Lucida may be used as a tarragon substitute and is easily propagated by seeds but does have a weaker taste.

Growing tarragon (cultivation, propagation, and harvest)

Tarragon Cultivation: Tarragon plants prefer dry, relatively poor soil in a warm location. In cold climates, both the plant and surrounding soil should be protected from multiple freezing and thawing cycles. For the best results, plants should be replaced every four years.

Tarragon Propagation: Tarragon is only propagated by cuttings, layers, and divisions. Plant in loose soil. Maintain spacing of 18-24 inches apart once the plants grow to 15-18 inches tall.

Harvesting Tarragon: For dried tarragon, gather leaves in midsummer. A second cutting may be made in late September or early October.

Tarragon Companion Planting Guide

Growing tarragon with eggplant offers benefits for the eggplant plants. In fact, companion planting tarragon with just about anything in the garden is beneficial since the scent of tarragon is disliked by most pests. Tarragon is thought to be a nurse plant which means it will enhance the growth and flavor of anything planted nearby.

Tarragon Uses (shoots and young leaves, tarragon oil, and tarragon vinegar)

Tender Shoots and Young Leaves: Tarragon is used in a wide variety of dishes. It is often used in salads and with steaks and chops and is frequently found in French cooking. Pickles, stews, soups, croquettes, and other meat dishes are also often flavored with tarragon. It is also a favorite flavoring for fish sauces.

Tarragon Oil: Tarragon oil comes from the plant's greens and has been used for hundreds of years to perfume toilet articles. One pound of tarragon essential oil can be obtained from 300 to 500 pounds of plant.

Tarragon Vinegar: Tarragon vinegar is where this herb really shines. Gather tarragon greens in the morning and wash. Put in jars covered with high-quality vinegar for a few days. Use your tarragon vinegar as desired.

The French have a great cooking style, as everyone knows, and one of their secrets is the effective use of herbs to bring out subtleties of flavor. In fact, there are three famous French herb mixes:

- fines' herbes
- bouquet garni
- herbes de Provence.

Fines herbes is the most delicate of the three and is a blend of fresh parsley, chives, chervil, and tarragon. Many French cooks now add thyme to the classic four ingredients, and marjoram, savory, and watercress are sometimes also included. Fines herbs are mild and subtle and generally used in egg dishes, poultry, and salads.

For the French, fresh herbs are *de rigueur* for the fines herbes mix, but if you can't get all the components in their fresh state (fresh chervil is especially hard to find), you can use dried. This recipe is easily multiplied, but it is best to make only as much of the dried version as you will use within a month, so it stays as fresh as possible.
Ingredients

Using Fresh Herbs

1. Combine the tarragon, chervil, chives, and parsley in a small bowl.
2. Add this fresh fines-herbes mixture at the end of the cooking process to preserve the herbs' flavor.

Using Dried Herbs

1. Combine the dried tarragon, chervil, chives, and parsley.
2. Store in a glass jar and sealed tightly.

Nutritional Information & Medical Benefits

One Tablespoon of Ground Tarragon Leaves

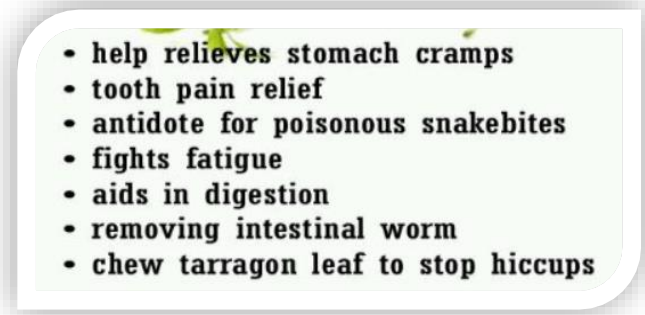
Nutrition Facts	
Serving Size	**4.8 g**
Amount Per Serving	
Calories	**14**
	% Daily Value *
Total Fat 0.4g	**1 %**
Saturated Fat 0.1g	**0 %**
Sodium 3mg	**0 %**
Total Carbohydrate 2.4g	**1 %**
Dietary Fiber 0.4g	**1 %**
Protein 1.1g	**2 %**
Vitamin D 0.00mcg	0 %
Calcium 54.67mg	4 %
Iron 1.55mg	9 %
Potassium 145mg	3 %

One Tablespoon of Dried Tarragon Leaves

Nutrition Facts	
Serving Size	**1.8 g**
Amount Per Serving	
Calories	**5.3**
	% Daily Value *
Total Fat 0.1g	**0 %**
Sodium 1.1mg	**0 %**
Total Carbohydrate 0.9g	**0 %**
Dietary Fiber 0.1g	**0 %**
Protein 0.4g	**1 %**
Vitamin D 0.00mcg	0 %
Calcium 20.50mg	2 %
Iron 0.58mg	3 %
Potassium 54mg	1 %

https://www.nutritionvalue.org/Spices%2C_dried%2C_tarragon_nutritional_value.html?size=1+tbsp%2C+ground+%3D+4.8+g

Tarragon is used for indigestion, poor appetite, nausea and vomiting, toothache, sleep problems, and other conditions, but there is no good scientific evidence to support these uses. In foods and beverages, tarragon is used as a culinary herb.



Recipes Using Tarragon

Salad Dressing with Tarragon
Submitted by Betsy Enloe

Ingredients

- ½ cup olive oil
- 1/3 cup red wine vinegar
- 2 Tbsp minced fresh tarragon or 2 tsp dried tarragon
- 1 tsp Dijon mustard
- 1 garlic clove
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon minced chives

Carrot Soup with Tarragon and Cream

Submitted by Geraldine McNamara

Prep: 35 mins **Cook:** 10 mins **Servings:** 6

Ingredients

3 tablespoons unsalted butter
2 cups carrots, peeled and thinly sliced
1 cup thinly sliced leek (white and light green parts only)
½ cup chopped russet potato
1 large shallot, finely chopped
pinch kosher salt
1 clove garlic, finely chopped
1 ½ teaspoon finely chopped fresh tarragon
2 tablespoons dry white wine
1-quart chicken broth
¼ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 tablespoon heavy cream

Directions

Step 1
In a 4-quart saucepan, melt butter over medium heat. Add carrots, leek, potato, shallot, and kosher salt. Cook, occasionally stirring, for about 10 minutes or until vegetables are softened.
Step 2
Stir in garlic and tarragon; cook for about 1 minute or until fragrant. Add wine; cook and stir about 2 minutes or until nearly evaporated. Add broth; bring to boiling. Reduce heat and simmer, covered, about 10 minutes or until carrots and potatoes are tender.
Step 3
Cool soup slightly. Puree using an immersion blender or transfer soup to a blender and puree in batches (return soup to the saucepan). Add the 1/4 tsp kosher salt, pepper, and cream. If desired, serve with additional fresh tarragon.

Fish Fillets in Parchment with asparagus and orange

Source: Epicurious. Bon Appetit
Submitted by Trish Vevera

Ingredients

4 15 x 15 squares parchment paper
4 5-6 oz fish fillets (halibut, cod, flounder)
12 fresh tarragon leaves
2 T butter, cut into 4 pieces
1 lb asparagus, trimmed and cut into 1 1/2 inch pieces
4 T orange juice

Preparation

1. Preheat to 400 degrees.
2. Place parchment squares on the work surface. Generously butter half of each parchment square; top buttered half of each with 1 fish fillet. Sprinkle fish with salt and pepper; top each fillet with 3 tarragon leaves, then 1 piece of butter.
3. Arrange asparagus around each fish fillet; pour 1 T orange juice over each.
4. Fold parchment over fish and asparagus, folding and crimping edges tightly to seal and enclose filling.
5. Place on 2 rimmed baking sheets, spacing apart.
6. Can be made ahead 4 hours- Chill.
7. Bake fish packets for 17 minutes.
8. Slide packets onto plates and serve.

"I serve this fish with quinoa/garlic."—Trish

DIY Tarragon Vinegar

This can be used alone or as an ingredient in salad dressings. ---Yield 1 bottle of vinegar

Ingredients
10 ounces cider or white vinegar
fresh tarragon sprigs
Directions
Step 1:Sterilize a glass bottle or jar with a tight-fitting lid.
Step 2: Rinse the Tarragon and put several sprigs into the jar. Break up or bruise the herbs to bring out more of the flavor, if desired.
Step 3: Fill the jar with vinegar. Make sure you submerse the herbs entirely.
Step 4: Cap or cork your bottle and set it in a cool, dry place for a couple of weeks. The flavor will get stronger the longer it sits. When the flavor is as you like it, pull out the Tarragon.

No-Knead Tarragon Rolls

Source: Taste of Home
Submitted by Trish Vevera
Prep: 15 min + rising Bake: 15 min Yield 1 dozen

Ingredients

2-3/4 c flour divided
1 pkg active dry yeast (1/4 oz)
2 T. sugar
1 T dried parsley flakes
1T minced fresh tarragon or
1 t. dried tarragon
1/2 t celery seed
1/2 t salt
1 c warm water (120-130 degrees)
1 egg
1T vegetable oil

Directions

1. In a large bowl, combine 1-1/2 c flour, yeast, sugar, parsley, tarragon, celery seed, and salt.
2. Add the water, egg, and oil; beat on low speed for 30 sec, scraping bowl occasionally. Beat on high for 1 min. Stir in remaining flour. Do not knead.
3. Cover and let rise in a warm place until doubled, 30 min.
4. Stir dough down. Spoon into greased muffin cups or muffin papers. Cover and let rise in a warm place until doubled, about 20-30 min.
5. Bake at 375 degrees for 15-18 minutes or until golden brown. Remove from pans to wire racks to cool.

Tarragon Lemonade

Martha Stewart -- 6 servings

1 cup sugar
6 sprigs tarragon, plus more for garnish
2 cups fresh-squeezed lemon juice, about 10-12 lemons
Ice
12 ounces gin, optional

Directions

Step 1: Combine the sugar with 1 cup water and 6 sprigs tarragon in a small saucepan. Bring to a boil, stirring until sugar is dissolved. Remove from heat and let cool to room temperature.
Step 2: In a large pitcher, combine lemon juice, tarragon-sugar syrup, and 3 cups of cold water. Fill pitcher with ice until ready to serve.
Step 3: To serve, fill glasses with ice. Pour a shot of gin over the ice, if using. Fill with lemonade and garnish with a tarragon sprig.

CHICKEN BREASTS TARRAGON

Submitted by Betsy Enloe

4 whole chicken breasts (about 1 lb. each)
2 tbsp. salad or olive oil
2 tbsp. butter
6 shallots, chopped
1/4 c. cognac or brandy
1 c. dry white wine
1/4 c. chopped fresh tarragon or 2 tsp. dried tarragon leaves
1 1/2 tbsp. fresh chopped chervil or 1/2 tsp. dried chervil leaves
1/2 tsp. salt
1/8 tsp. pepper
1 c. light cream
1 egg yolk
1 tbsp. flour
1/4 lb. mushrooms, washed, thinly sliced
2 tbsp. butter
Sprigs of fresh tarragon

1. Remove bone from breasts, remove the skin, cut breasts in half. In 6 quart Dutch oven, heat oil and 2 tablespoons butter. Add chicken breasts (the half at a time, enough to cover the bottom of the pan). Sauté until brown. Remove chicken as it browns.
2. To drippings in a Dutch oven, add shallot and carrot; sauté, stirring 5 minutes. Return chicken to oven, heat. When hot, heat cognac in a ladle over a gas flame or electric burner. Pour flaming over chicken. Add wine, chopped tarragon, chervil, salt, and pepper. Bring to boiling; reduce heat and simmer, covered 30 minutes. Remove chicken to heated serving platter; keep warm.
3. Strain dripping sin Dutch oven (discard vegetables) return drippings to Dutch oven. In a small bowl, combine cream, egg yolk, and flour; mix well with a wire whisk. Stir into drippings in Dutch oven; bring to boiling, stirring. Add more wine if the sauce seems too thick.
4. Meanwhile, sauté mushrooms in hot butter for 5 minutes until tender— spoon sauce over chicken. Garnish with tarragon and mushrooms.
   Serves 8

Tarragon Cocktail & Mocktail

(Craftandcocktails.com 2/2019, Ashley Rose)

TARRAGON SYRUP

makes 1 1/2 cups

- 1 cup sugar
- 1 cup water
- 8 tarragon sprigs

Directions

Add sugar, water, and tarragon sprigs to a mason jar or sealed container. Shake for 30 seconds. Let sit and shake periodically for 2-3 hours or until the sugar is dissolved.

TARRAGON COCKTAIL

serves 1

4 tsp celery salt and 2 tbsp coarse salt
2 oz green apple juice
1 3/4 oz Blanco tequila
1 oz fresh lime juice
3/4 oz tarragon syrup, recipe below
garnish: tarragon sprig and 3 green apple slices
optional: spritz of Green Chartreuse

Directions

Add 4 tsp celery salt to 2 tablespoons of coarse salt on a plate. Using a lime wedge, wet the rim of a rock's glass. Dip the rim of the glass into the salt mixture to coat. Add ice to the glass. Shake tequila, apple juice, lime juice, and tarragon syrup in a shaker with ice—strain into the glass. Spray with an optional spritz of Green Chartreuse *(or rinse the glass with it before straining the drink into it)* Garnish with a tarragon sprig and apple slices.

Spirit-Free Tarragon Mocktail

serves 1

4 tsp celery salt and 2 tbsp coarse salt
2 oz green apple juice
1 oz fresh lime juice
1/2 oz tarragon syrup, recipe below
1/4 oz agave syrup
1 oz club soda
garnish: tarragon sprig and 3 green apple slices
optional: *spritz of Green Chartreuse

Directions

Add 4 tsp celery salt to 2 tablespoons of coarse salt on a plate. Using a lime wedge, wet the rim of a Collins-glass. Dip the rim of the glass into the salt mixture to coat. Add ice to the glass. Shake apple juice, lime juice, agave, and tarragon syrup in a shaker with ice. Strain into the glass. Top with club soda and stir. Spritz Green Chartreuse over the glass. Garnish with a tarragon sprig and apple slices.

*Spritz of Green Chartreuse will add very minimal alcohol to the cocktail but a lot of flavor.

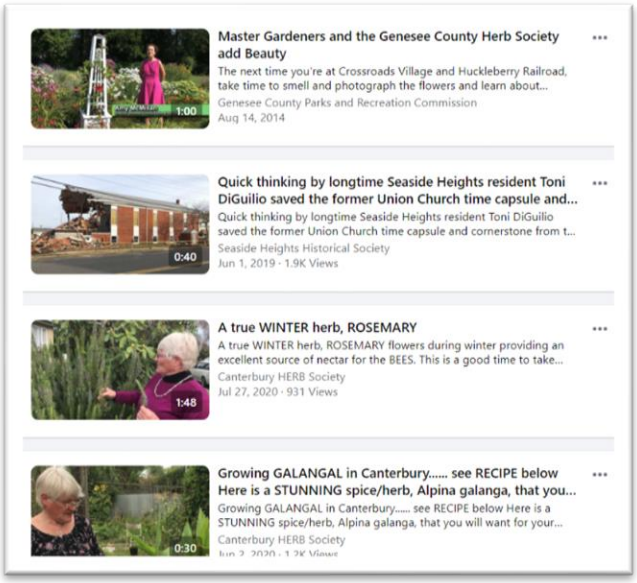
Don't forget to visit and "Like" our Facebook

https://www.facebook.com/Seaside-Herb-Society-364452953644279/

Produced by Andrea Forster

Visiting the Seaside Herb Society Facebook page is a journey through our past with many informative videos and photos of past events

Videos



Photos

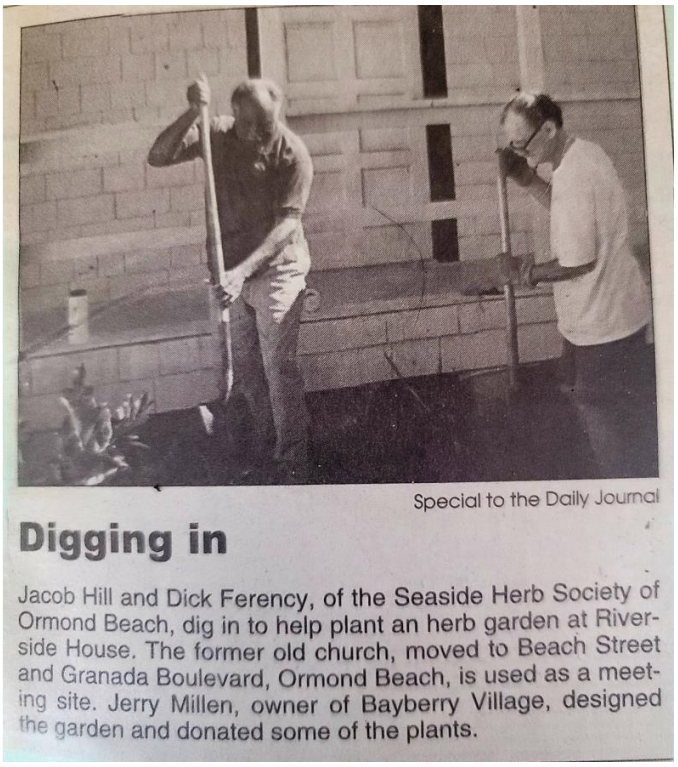
Seaside Herb Society 2021

Vic Fowler digs in to cut back the cardamom at our Seaside Herb Garden by the Riverside House. Donna & Al Frangipane, Andrea Forster, and Sue & Vic refreshed the beds and replanted many herbs.

What's Growing in My Garden?

Here's a picture of the Bergamot I have growing. Unfortunately, the deer like it too ☹. Bergamot is the herb used in Earl Grey Tea and is also a key ingredient in many fragrances used by perfume companies around the world. -- Geraldine McNamara

Seaside Herb Society History-Corner -- 1997



Special to the Daily Journal

Digging in

Jacob Hill and Dick Ferency, of the Seaside Herb Society of Ormond Beach, dig in to help plant an herb garden at Riverside House. The former old church, moved to Beach Street and Granada Boulevard, Ormond Beach, is used as a meeting site. Jerry Millen, owner of Bayberry Village, designed the garden and donated some of the plants.

Best herbal hats

The Seaside Herb Society of Ormond Beach celebrated the onset of summer with an herbal tea party recently. Winners of a contest for decorating summer hats with herbs were (from left) Barbara Petucci, Chris Helgemo and Murial Nicostra. The installation of officers ceremony at 9 a.m. Saturday will cap the season. There will be an herb plant exchange for members. The guest speaker will be Janet Maccaro, a herb nutritionist of the Fitness Center of Ormond Beach. The group meets at the Riverbridge Meeting House, corner of Granada Boulevard and Beach Street.

Special to the Daily Journal

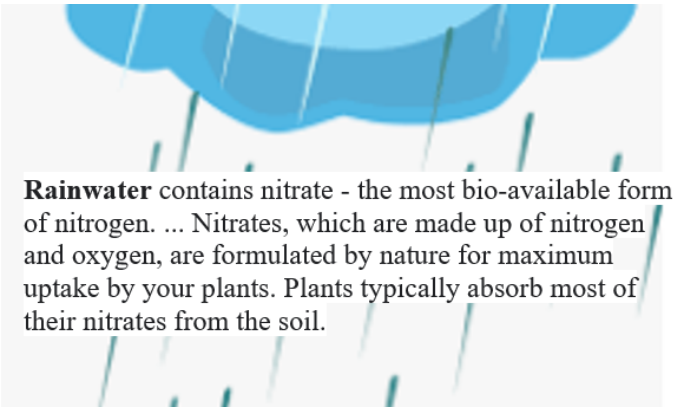
A Gardening Experience
By Rebekah Mead

My refrigerator is overly full, whereas a glass bottle of Worchester sauce fell to the floor and broke. Just as John told me not to cut myself, I got a deep cut into the tip of my thumb. It hurt like the devil, and worse, it took a half-hour of pressure to stop the bleeding. While applying pressure, I noticed my Venus Fly Trap was looking sick. With no bugs in sight to feast on, I decided to put a drop of blood into a few pods on each plant.

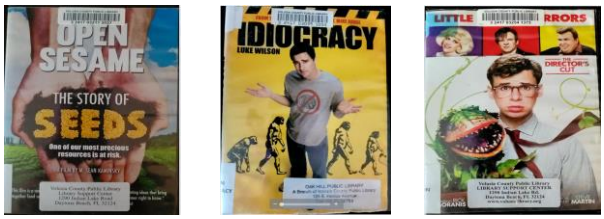
Instantly each pod closed in glee to digest my blood. Much to my amazement, each plant perked up and looked healthier than I've seen them in months. They continued to look great. I'm not about to cut my finger to feed them, but now on hot days, I put them on my compost pile to feast on the bugs.

When I told my friends about my experience, they recommended I see *The Little Shop of Horrors*. The movie starts the same way as my experience. Thankfully, it's not ending the same way.

Did You Know…



Plant Movies Worth Watching



These are three great movies about plants.
Open Sesame: The Story of Seeds (2015) is a documentary about how many species of organic vegetables and herbs are now extinct due to the aggressive monopolization of seeds. It's a warning that open-pollination is under attack by five primary companies. Seed Saver's Exchange tells us how and why to save seeds from the crops we grow.
Idiocracy (2005) is a political satire about a secret military experiment- a lazy average private is frozen and awakens in 2505. The future humans have become stupid, knowing nothing about growing food. What impressed me when I watched it back in 2005 was its prediction that a company would own all the rights to crops and a shortage will be induced by greed. When the private tells the future humans that plants need uncontaminated organic water, the plants grow—and everyone is amazed by his intellect.
Little Shop of Horrors (1986) is a musical comedy about carnivorous plants. I had not previously seen this movie because I do not like horror movies, but this was recommended because I collected carnivorous plants and a recent experience with the Venus Fly Traps. It is a very light and funny movie worth seeing.

Things to do in Volusia County

Volusia County Orchid Society, Inc.
2021 ORCHID SHOW AND SALE
May 8-9 from 9 am to 4 pm at the **Townsend Pavillion**, Volusia County Fair Grounds, Route 44, DeLand, Florida. Admission is $4.00. The facility is ADA compliant.