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KATHLEEN GIPS'

VILLAGE HERB SHOP

HERB OF THE MONTH NEWSLETTER

SHOP OUR STORE

May 2010



Meaning in the Language of Flowers:
to lull; good spirits

[More about the meaning of flowers](#)

Characteristics:

Dill is a hardy, aromatic annual herb in the parsley family. Its leaves are bright green, delicate and feathery. The stems reach up to three feet with yellow flowers on umbels on the tops of the stems. From dill we get dill weed, the leaf of the dill plant, and dill seeds that form after flowering.

The flavor of the leaves is said to be a mixture of anise, parsley, and celery. It has a distinctive, yet mild flavor. The scent is much like a combination of fennel and mint. The brown and hard seeds taste very much like caraway.

Recipes

Lemon Dill Dip Mix

Ingredients:

- 4 tablespoons dried dill
- 4 tablespoons dried parsley
- 2 teaspoon granulated lemon peel
- 1 teaspoon ground lemon pepper

Directions:

Mix all ingredients together to make dill

Dill

Botanical Name: Anethum graveolens

History:

Native to Europe and southwest Asia, Dill was one of the Greeks' favorite herbs. The name Dill has Saxon roots meaning "to lull or soothe". Dill water has been used to soothe colic in babies for centuries. The Romans chewed on dill seeds to aid digestion. Dill bunches were hung in the dining halls to prevent stomach ache, and banquet halls were decorated with stalks of dill. In medieval times "comfits" were bowls of seeds such as dill placed on the tables after dinner to aid digestion. Dill was also a strewing herb and placed on the floors to scent the air.

Dill in the Garden

Dill is very easy to start from seed in our North Coast climate. It can be sown in early April and tolerates some cool temperatures. It takes about 4 weeks to germinate. Since dill does not tolerate transplanting, sow the seeds directly into the garden. Dill will re-seed itself in the same spot in your garden every year. To avoid over-tilling small dill seedlings in the early spring I like to surround my dill spot with a circle of stones or a circle made with a piece of old hose. The dill will come up in this same spot year after year if you allow it to go to seed in the late summer. Dill prefers moderate temperatures. Growth will slow and leaves will turn yellow when temperatures approach the mid-eighties. Standard dill grows to three or four feet, but a smaller version of two feet high is available with Dill Bouquet seeds. Plant dill next to a fence or trellis to prevent bending and breakage in strong winds. Unlike most other herbs, dill prefers rich soil. Dill is a host for the swallowtail butterflies. Do not grow dill near your fennel plants since they will cross-pollinate.

Harvesting Dill

Dill leaf tastes best when new leaves are harvested. Dill leaf does not retain its bright green color when dried at home. It usually turns yellow or brown, but will retain its flavor. Dried dill leaf has nearly the same flavor as fresh dill, but fresh is always better. Save fresh dill leaf in a vase on the kitchen

dip mix.

Lemon Dill Dip

Ingredients:

1 cup sour cream
1 cup mayonnaise
1 tablespoon Lemon Dill Dip Mix

Directions:

Mix all ingredients together and chill overnight.



Dilly Salt (Layered Seasoned Salt)

Directions:

Layer fresh, finely snipped dill leaf with fine grind sea salt in a wide mouth jar,. Start and end with salt. Salt layers should be about 1/2 inch wide and herb layers should be about 1/4 inch thick. Layer until jar is full with the first and last layers salt. LEAVE UNCOVERED until all herbs are thoroughly dried (about 2 weeks). The salt will act as a desiccant and dry the herbs while absorbing their flavors. This makes a welcome hostess gift.

Dill Chive Butter

Serve with fresh sweet corn, potatoes or bread
2 tablespoon finely chopped fresh dill leaf
2 tablespoon finely chopped fresh chives
1 teaspoon lemon juice
Combine all ingredients and refrigerate overnight

counter for use in cooking. Dill leaf can be frozen in ice cube trays to keep the color green. Fresh dill leaf can be frozen in plastic bags for later use in soups or stews.

To harvest dill seed, place the brown seed heads loosely in an open paper bag. Seed heads develop about three months after planting. One dill plant will yield about one cup of dill seed. Once flowers appear on the dill plants no more foliage will be produced. Dill leaf can be harvested when plants are over 6 inches tall.

Dill in the Kitchen

We always think of dill when we think of pickles, but dill actually has many more tasty uses in the kitchen. Dill is a natural flavoring for both bread and salmon. Dill is delicious with scrambled eggs, fresh pasta, carrots, beets and potatoes. It is perfect in potato salad, coleslaw and in biscuits and cornbread. We have a book at the Herb Shop on Dill - The 2010 Herb of the Year published by the International Herb Association. (Price - \$12.99)

Medicinal Uses of Dill

The carvone component of the dill essential oil relieves flatulence by relaxing the muscles of the digestive tract. Dill seed improves digestion of fatty foods. Dill seed increases the appetite and digestive juices. Dill seed can be chewed to freshen your breath. Dill tea will stimulate milk production in nursing mothers.

Dill Tea (or Tisane)

Crush two teaspoons of dried dill seed. Add one cup of boiling water. Cover and steep for 10 minutes. Sip before meals to decrease gas, aid digestion, and increase appetite.

Dill seed contains salicylic acid which is a nail strengthener. Soak fingernails in crushed dill seed (one to two tablespoons) soaked in one cup boiling water for about 5 minutes.

Other Uses of Dill

Dill is anti-bacterial and repels insects. Try putting dill fronds over your food on your next picnic. Dill weed oil is used a fragrance in detergents, cosmetics, perfumes and soaps. It is also used in alcoholic and soft drinks.

At VillageHerbShop.com you'll enjoy

FREE SHIPPING

On orders of \$75 or more

Shop our online store today for popular products and our own VHS branded products!

[SHOP ONLINE](#)



[Village Herb Shop WebSite](#)
**Free Packet of Dill Weed with
any Order**

Internet Only Special
ONLINE PROMO CODE: DILLWEED
*Expires 6/15/10.



Featured Products:



[Sticky Fingers Tart Cherry Scone Mix](#)

Internet Only - \$4.95
Reg. Price \$6.95

[MORE INFO](#) ▶



[Pre de Provence Tea Rose Heart Soap](#)

Internet Only - \$5.95
Reg. Price \$4.50

[MORE INFO](#) ▶



[Pre de Provence Lavender Body Lotion](#)

Internet Only - \$15.95
Reg. Price \$18.50

[MORE INFO](#) ▶



[VHS Essential Oil - Lavender](#)

Internet Only - \$5.95
Reg. Price \$7.95

[MORE INFO](#) ▶

Recipes

Natural Herb Seasoned Sea Salt (All Purpose Seasoning)

Ingredients:

- 2 tablespoons dried basil
- 2 tablespoons dried dill
- 1 tablespoon dried savory
- 1 teaspoon dried parsley
- 1 teaspoon granulated lemon peel
- 1 teaspoon granulated onion
- 1/2 cup fine grind sea salt

Directions:

Mix all ingredients together in a bowl and spoon into one cup container. Yield: 1 cup seasoned salt.

To Use: Use to season meats and vegetables, potatoes and salads. This is a delicious all purpose seasoning. Use as you would salt and decrease your salt intake while increasing the flavor of foods with herbs.

Garlic Dill Salad Dressing

Ingredients:

- 1/4 cup Garlic Dill Vinegar
- 1/2 cup olive oil
- 1/2 teaspoon sugar

Directions:

Whisk all ingredients together and use immediately to toss with fresh greens. Shake or whisk well before using.

Garlic Dill Vinegar

Ingredients:

- 1 quart red or white wine vinegar
- 1 cup fresh dill leaf and seed heads
- 2 cloves of garlic, crushed

Directions:

Put dill, garlic and vinegar into a glass container with a plastic lid (vinegar will corrode a metal lid). Allow to steep in vinegar for two weeks. Strain out herbs and rebottle herb vinegar into sterilized bottles with plastic lids. Put a fresh sprig of herbs into each bottle.

Cucumber Dill Dip

Ingredients:

- 2 tablespoons fresh dill OR two teaspoons dried dill
- 1 cucumber finely chopped
- 1 tablespoon salad burnet finely chopped
- 1/2 teaspoon of granulated onion
- 1/2 cup sour cream
- 1/2 cup mayonnaise

Directions:

Mix all ingredients together. Refrigerate overnight to allow flavors to blend. Serve with crackers or fresh vegetables.



- **Note: The Village Herb Shop will be open on Sundays - April 11 through the end of August 12:00PM - 4:00 PM**
Closed Sunday and Monday, May 30-31 on Memorial Day Weekend
Closed Sunday, July 4

NEW!! Follow Kathleen and the Herb Shop on Facebook. Become a Facebook friend of the Herb Shop:
[KathleenGipsHerbShop](#)

<http://www.facebook.com/profile.php?v=wall&id=1303813963>

- **Arriving weekly!! Herb plants, organic vegetables, miniatures and scented leaf geraniums !!!!**
The hardiest varieties such as lavender, rosemary, sage, tarragon, chives have been available since mid-April. We do not have a green house, so all of our plants are "seasoned-off" and ready to plant when we have them for sale. Tender varieties such as lemon balm and mint will be available in late April. The most tender varieties such as basil and marjoram will arrive in early May. Tropical plants like lemon verbena, scented geraniums and lemon grass break dormancy late and will be available in mid-May. New herbs are delivered every week. Our unusual, miniature and organic herbs and heirloom vegetable selections are delivered early every Friday morning. Look for these herb selections on their own display located next to the herb garden in the front garden area.
We Take Herb Plant Special Requests!
We will be happy to take your herb plant requests, order the plants for you and call when your plants arrive.
Check your herb plant wish list now and give us a call at 440-247-5029!
(Herb plants available April through July.)

- **Wednesday, May 19 Herb Gardening Group**
Join our Green Team of herb garden enthusiasts.

Work in Gardens: 10:00 - 12:00 pm

Mini herb Class and Lunch: 12:00 pm - 1:00 pm

Our group will meet the second Wednesday of every month. We will work two hours to maintain the herb garden in the front of our shop. Learn to manage your herb garden by working in ours. Learn how to plant and maintain an herb garden by practicing hands-on gardening techniques. Each month club members will learn the best techniques to plant, fertilize, cultivate, grow and harvest herbs with organic gardening practices. We will discuss uses of herbs and share the harvest. Come dressed for gardening and prepared to work in the garden from 10 am to 12 noon. Bring tools, scissors and gloves. After gardening, bring a sandwich and join Kathleen for lunch with an edible flower salad and herbal bread. We will enjoy new friendships and have an informal question and answer session. Unable to work in the garden? Bring your own lawn chair and learn while you watch us work. Membership is FREE. Join anytime.

Wednesday, May 19 *Plant edible flower seeds, organic soil toning, lime application, planting of annual herbs*

Wednesday, June 16 *Harvesting and drying techniques, organic rose cultivation, drying roses, harvesting lavender, drying bergamot petals, composting techniques*

Wednesday, July 14 *Prune lavender and sage, trim thyme garden, dry herbs for tea, basil culture*

Wednesday, August 11

Preserving the harvest, butters, pastes and vinegars, fall pruning, drying herbs,



Herb Craft of the Month

Learn a New Herb Craft Every Month!

Join us for May's Craft:

Lavender Shortbread

Join us for June's Craft:

All Natural Automatic Dishwasher Soap

Join us for July's Craft:

Lemon Herb Salt

Join us for August's Craft:

Lavender Lemonade Mix

Join us for September's Craft:

Cinnamon Peppermint Car Deodorizing Spray

Follow our simple step-by-step do-it-yourself directions to make your own craft any day of the week.

All supplies are included for this one low price.
Fee: \$5.00 each.

[LEARN MORE](#) 

thinning and transplanting.

Wednesday, September 15

Edible flowers. Take cuttings and “over winter” herbs; bringing in rosemary and rosemary culture.

Wednesday, October 13

Prepare the herb garden for winter. Fall clean-up, organic mulching.

Herb Gardening Club Benefits

Herb gardening knowledge and learning from fellow herb gardeners. Free fresh cut herbs from the garden. Plant exchange among members. Herb gardening calendar. Herbal tips and recipes.

More...

Reservations Please.

VHS 17th Annual HerbFest

2 Day Event - Friday, May 14 and Saturday, May 15

The following programs will be presented each day of the two day program.

Herb Program Dill—2010 Herb of the Year

Fri. 10:30 am to 11:00 am

Sat. 10:30 am to 11:00 am

Learn about the history, cultivation, and varieties of Dill. We will discuss the culinary, medicinal uses of Dill. Learn how easy it is to grow this tasty culinary herb plant and how to use it in your kitchen. Taste Dill Bread, Carrot Dill Tomato Soup and Dill Dip. Receive handout with our recipes and growing guide. Samples, door prizes.

Lecture is FREE.

Reservations please.

HerbFest Dill Workshop

Fri. 11:00 am to 12:00 pm

Sat. 11:00 am to 12:00 pm

Take home three Dill products. Follow our simple instructions and make: Seafood rub with Dill, Garlic Dill vinegar, Dill Dip Mix. This workshop will begin following the Dill program. All materials and recipes included.

Fee: \$15

Reservations please.

HerbFest Herb Basket Raffle

Enter our raffle for a chance to win an Herbal Gift Basket valued at \$100. Drawing held May 16.

HerbFest Herbal Box Lunch

Our herbal box lunch is made by Trifles catering. Every year our customers look forward to this special herbal box lunch created just for the Herb Shop by Trifles. It will be served with iced herb tea. Enjoy your lunch in our upstairs classroom, in our garden, or on tables on our back terrace.

Please reserve lunches at least one day before your attendance.

Cost: \$13.00 per lunch.

HerbFest Plants Available

We have the largest selection of organic and unusual herbs available locally. We offer over 100 varieties of herbs from the common to the unusual. The plants are large and well rooted, ready to plant. We will have Dill plants and seeds available.

Plants are \$3.95 to \$4.95 each.

Looking for a particular herb plant? Call us with your plant requests.

Join our HerbFest for Herbal learning and Fellowship. Our store is filled with unique treasures and garden inspiration. Tour the herbal theme gardens in front of our shop.

- **Individual Facial Care Instruction and Make-Up Application**
by Esthetician, Jan Cellura

Friday, May 21, 2010

11:00 AM - 3:00 PM

Many of our customers have discovered and fallen in love with Ecco Bella, the new line of Cosmetics and Skin Care Products that we introduced at the Village Herb Shop last fall. We researched the available products looking for the highest quality, most natural products that are preservative free, non-animal tested, and can be applied to all skin types including the most sensitive skin. And, they are a great value compared to all those expensive, less natural commercial brands.

Ecco Bella natural and organic anti-aging skin care helps slow down the signs of aging with trillions of nutrient filled Vitamin Cells. It is Doctor-approved, anti-aging, natural and organic skin care that is preservative-free for sensitive skin.

Ecco Bella cosmetics are made from earth minerals infused with flower waxes. These are gluten-free, preservative-free cosmetics* perfect for sensitive skin. This make-up glides on and lasts longer.

*Foundation and mascara require mild preservatives.

Esthetician Jan Cellura has been demonstrating these products in individual half hour sessions, helping our customers learn how to take care of problem skin and keep their faces radiant. She will help you select the right make-up shades, and show how to properly apply foundation, blush, eye liner and lip color. This is a free service for our Herb Shop customers and there is no charge or obligation for these sessions. Sign up now to take advantage of Jan's extensive knowledge and get a close look at some products that we believe are really special.

Reservations Please: Half-hour Individual Sessions are by Appointment and are limited to the time available.

Fee: No Charge

- **Chagrin Falls Historic Home and Garden Tour**

June 4 and 5

Village Herb Shop gardens are on the tour!!!!

Chagrin Falls is a charming and authentic 1800s mill town drawing visitors from near and far to enjoy the marvelous views of our famous natural waterfall and explore our delightful history. Home to over 80 privately owned independent shops and restaurants; we offer exclusive merchandise, great food and streets lined with architectural gems of century homes, all within walking distance

To purchase tickets call : Your HomeTown phone 440-247-0900

- **Village Herb Shop invites you to join us as we visit with popular nature and children's activities author**

Sharon Lovejoy
and a
Fairy Thyme Tea Party

Thursday, June 17, 2010 at 6:30 pm

Chagrin Falls Town Hall

Main Street, Chagrin Falls, OH 44022

Sharon will sign books and speak about her latest book,

Toad Cottages and Shooting Stars

About the Author:

Created by Sharon Lovejoy—a grandmother of four and the author of two classic books of garden activities for grown-ups and kids, Sunflower Houses and Roots, Shoots, Buckets & Boots—Toad Cottages and Shooting Stars is an ecologically inspired guide that combines more than 130 green activities with timeless grand parenting advice. Illustrated with Lovejoy's distinctive, delicate watercolors, it's an inventive resource for grandmother and grandchild to connect with each other through nature. It is the book to make sure an afternoon, a day, or a weekend turns into a memory that lasts forever.

Your reservation is your purchased ticket: Ticket Price: \$15

To purchase tickets call: Village Herb Shop 440-247-5029

Village Herb Shop, 17 E. Orange St. will be open for special shopping from 10am to 9 pm

Advance Book Sales at the Village Herb Shop, 17 East Orange Street, Chagrin Falls, Ohio 44022

Open Monday through Saturday 10 am to 5 pm. All four titles available

- [Fairy Tea, Fairy Program and Fairy Garden Workshop](#)

Saturday, June 19 10 am to 12 noon

All Ages Welcome!

Wear a fairy crown, wave a fairy wand, touch fairy wings and get sprinkled with fairy dust. Taste tiny fairy cakes and sip Fairy Thyme punch (“to drink the tea of thyme enables one to see the fairies”) Enjoy the program “Fairy Tales from the Herb Garden”

by Kathleen Gips.

Class starts with a program on fairies and fairy lore. You will learn the history and traditions of fairy lore, the fairies’ favorite plants and proper fairy etiquette. Learn which herbs to grow to make the fairies happy. Find out about fairy etiquette and how to get the fairies to come to your garden. Learn how to attract the fairies to live in your very own container fairy garden. The Herb Shop Elves will help you create your own Fairy Garden to take home. You will create a tiny moss fairy house, a fairy pond, fence and fairy sea shell bed. Included in your garden will be three fairy plants. All materials and fairy accents will be provided. Plants, soil, container, and additional fairy accents included in fee.

(This program will be longer and more structured than the afternoon workshop event)

Fee: \$30.00 for each garden made

Reservations required for all seats. Please tell us the number of seats your party needs and also how many gardens will be made.

Wear your fairy costume and receive a special prize from the fairies.

- [Fairy Garden Workshop](#)

Saturday, June 19 1:00 pm to 4:00 pm

Let us teach you to create a garden to attract the wee folk. We will show you how to build a fairy house, pond and miniature landscape. Add herb plants and garden accents to make your own container fairy garden to take home. You will receive a fairy garden kit, container and 3 fresh plants to make your own garden. All materials and plants included. Just bring your imagination. All ages join in the Fairy Fun—wear a fairy crown and be sprinkled with Fairy Dust. Fairy refreshments will be served.

This workshop will be on-going in our upstairs classroom.

Join us for lots of Fairy Fun.

Making the garden will take about 30 minutes to an hour. Fee: \$25.00 per garden.

Advance reservations requested, but call anytime and we will try to accommodate you.

Wear your fairy costume and receive a special prize from the fairies.

Come anytime during the day. Our Fairy Elves will help you create your own fairy garden.

- [All-Natural Summer Facial Care Class](#)

June 24, 2010

6:00 pm to 8:00 pm

Presented by Ecco Bella Makeup Artist and Esthetician

Jann Cellura

Learn how to properly care for your facial skin, anti-aging techniques and proper make-up application for a more beautiful you. Jan will do demonstrations and show application of foundation, blush, eye liner and lip color. Learn how to take care of problem skin and keep your face radiant. Jan will have a question and answer format. She will feature the Village Herb Shop’s new line of Ecco Bella all natural, preservative free, Flower Color make-up and the five step Ecco Bella facial care products.

Jann taught this class previously and the response of the attendees was excellent. Take advantage of this FREE opportunity to hear Jann's professional, personal facial care and make-up advice and learn about these great natural Ecco Bella products.
Class fee: FREE
Reservations Please.

- **Renew Reuse Recycle Tip of the Month**
Village Herb Shop Seasonings refills: Bring your empty jar in for a refill and take \$1 off the price. Or bring the empty jar in and get 50 cents off the purchase of any seasoning. Choose from any of the following flavor combinations. They are all very popular with our customers. **Beef, Bread, Butter, Chicken, Fish, Herbs de'Provence, Mediterranean Blend, Pasta, Poultry, Soup, Vegetables, Edible Flowers, Organic Lavender, Salt Free Seasoning, Herb Cheese Blend, VHS Dill Dip Jar, VHS Parsley Party Dip**
- **New Products Arriving Daily**
We have planned our buying to delight our customers, and to have new products arrive throughout the month, every month of the year. The store is filled with new merchandise for your shopping pleasure. Many new products for spring and the gardening season are already here and on display. See our wide selection of new loose tea and tea ware, decorative garden fences, topiary and accents, cement garden statues, new square Texas general candles every two months, glass tea pots, flowering teas, Painted Lady Tea Pots: the best tea pot for loose teas, two new scents for Green leaf: Valencia and Garden Breeze, Gardener's soaps and lotions, brightly colored garden gloves, large assortment of herb garden markers. New products will continue to arrive throughout the year. Come in often to see what's new. We will always have unique products at great prices.
Join us at the Village Herb Shop for all the excitement.

Attention Local Crafters - Space in our Merchants Loft is available to rent.

Remember to SHOP LOCAL and support your favorite small stores! We all appreciate your patronage.



Chagrin Falls Shop Hours

Monday through Saturday: 10 am - 5 pm

Closed May 30-31

Sundays:

January through March: Closed on Sundays

April through August: 12 noon - 4 pm

September: Closed on Sundays

October through December: 12 noon - 4 pm

Contact Village Herb Shop

17 East Orange Street, Chagrin Falls, OH 44022
Phone: 440-247-5029 Toll Free: 800-836-9120

If you do not wish to receive any further emails please send an email to villageherbshopremove@qocobalt.com
If you prefer to unsubscribe via postal mail, write to: Village Herb Shop, 17 East Orange Street, Chagrin Falls, OH 44022

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