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KATHLEEN GIPS'

VILLAGE HERB SHOP

HERB OF THE MONTH NEWSLETTER

SHOP OUR STORE

June 2010



Meaning in the Language of Flowers:
usefulness; "why do you weep?"

[More about the meaning of flowers](#)

Characteristics:

Chives grow in a thick grass-like clump to a height of about two feet and a width of about one foot. They grow out of tiny bulbs much like onions. The clover-like flowers are a lovely shade of rosy purple and bloom in May and June. The leaves are round and hollow with pointed spikes.

Recipes

Edible Flower Dip

Ingredients:

1 cup sour cream

Chives

Botanical Name: Allium schoenoprasum

History:

The name chives is rooted in the Latin word for onion giving a clue about chive's onion-like flavor. Chives have been grown throughout history and used mostly as a "salat" herb (eaten fresh like a vegetable). Chives were also thought to have power to ward off evil spirits.

Chives in the Garden

Chives are a hardy perennial herb and come up dependably in the garden each year. Chives die to the ground during the winter and come up again emerging early in the spring (early April). They grow well in our climate and need to be harvested to two inches from the ground monthly to maintain neat growth. Chives love full sun and will reach their flavor potential with at least 6 hours of sun per day. Chives are easy to grow, easy to use, easy to maintain and provide a lovely border plant for the herb garden. Chive clumps can be easily divided using a spade when clumps become too large. Chives need a dormant freeze each year. Chives have anti-fungal and insecticide properties so they make excellent companion plants to fruits, flowers and vegetables keeping away aphids and other insects.

Chives can be somewhat successful in the window garden during the winter months. To bring chives indoors take a small part of the clump and plant in a pot in August or September. Grow outdoors in the pot until we have had a hard freeze and the foliage dies. Trim back the

1 cup mayonnaise
2 fresh chive blossoms minced fine
1 Tablespoon violets minced
1 Tablespoon calendula petals, fresh OR 2
teaspoons dried calendula petals

Directions:

Mix all ingredients together and chill overnight. Delicious with fresh vegetables.

Chive Blossom Vinegar

Ingredients:

1 cup white wine vinegar
6 chive blossoms
2 sprigs of lovage

Directions:

Put chive blossoms, lovage 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 chive blossom into each bottle. The vinegar will be a lovely rose color.



Chive Blossom Salad Dressing

Ingredients:

1/4 cup chive blossom Vinegar
1/2 cup olive oil
1 Tablespoon sour cream
1/2 teaspoon sugar

Directions:

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

dead foliage and bring the pot indoors to a sunny warm windowsill. New chives will grow in a few weeks. Snip them often and use them through the winter months.

Harvesting Chives

Chives should be trimmed often during our growing cycle here in the North Coast climate. This trimming keeps the chive plants neat and tidy during our growing season. Chives dry poorly due to their high water content. To preserve chives freeze bunches and scissor them frozen into foods. Another way of preserving chives is making chive vinegar and chive butters. Freeze chive butters and the fresh taste of chives can be enjoyed throughout the winter. When purchasing commercial chives look for freeze dried. These are an excellent substitute for fresh chives since the color and flavor are perfectly maintained with the freeze drying process.

Chives in the Kitchen

Chives are very versatile in the kitchen and can be used with many foods. Chives have a delicate onion-like flavor. Many herb growers prefer the delicate chive flavor over the harsher onion flavor in salads, soups, cheese dishes, butter, eggs and seafood. Chives are excellent with seafood, fresh corn and potatoes as well as bread and biscuits. The blossom-like flowers of chives are also edible and are delicious in salads. The pink blossoms make a beautiful rose colored vinegar for use in marinades and salads. The flavor of chives is lost with high heat. Add chives at the very end of the cooking. Chives are a traditional ingredient in fines herbs.

Medical Uses of Chives

Chives have been used to stimulate the appetite. Chives have anti-bacterial properties. Chives are rich in vitamins and minerals and have been used as a spring tonic for hundreds of years.

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.

Village Herb Shop WebSite
Free Packet of Dill Weed
with any Order
Internet Only Special



products:

[SHOP ONLINE](#) ▶

ONLINE PROMO CODE: DILLWEED

*Expires 7/15/10.



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 - \$4.50

Reg. Price \$5.95

[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



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

Chive Crisps

Slice a loaf of thin French bread into 1/2 inch slices. Mix 1/2 cup olive oil with 1/4 cup minced fresh chives. Brush the oil and chive mixture onto both sides of the bread slices. Bake at 400 degrees for about 5 minutes, turning when half way through baking time. Serve with Edible Flower dip or chopped olives



Our Upcoming Classes and Events

[VIEW ALL](#) ▶

Note: The Village Herb Shop will be open on Sundays - April through the end of August 12:00PM - 4:00 PM
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>



Herb Craft of the Month

Learn a New Herb Craft Every Month!

Join us for June's Craft:

All Natural Automatic Dishwasher Soap

Join us for July's Craft:

Lemon Herb Salt

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 monthly on the second or third Wednesday. 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 herb group participants 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. This class is FREE. Join anytime.

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, 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 Group 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.

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

Sharon Lovejoy
and a

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](#) ►

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

[Ticket will be available at the door on the day of the event.](#)

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

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.

Village Herb Shop Loves Fairies!

Take a tour of the Village Herb shop's Secret Fairy Garden in the front of our shop. The fairy scape will inspire you to create a magical fairy garden in your own yard.

Visit our Fairy Gardening room filled with fairies, fairy houses, tiny tools, fences, books and fairy dust. Be enchanted with our Fairyscape - a landscape with castle, walls, arbors, paths, fountains, tiny chairs and even a bunnyfly made just for the fairies.

Fairy lovers of all ages will be enchanted in our upstairs fairy loft.

Fairy plants available for sale beginning in mid-April. Come in for your free fairy plant list. NEW this year will be our outdoor Fairyscape with castles, paths and miniature plants just for the fairies. Watch it evolve outside our front steps next to the Herb Shop. Maybe you will be lucky enough to see some fairy activity.

New: Summer Skin Care and Summer Make-up Tips

by Esthetician, Jan Cellura

June 24, Thursday evening

6:00 pm to 8:00 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. 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. Bring your personal summer skin care and make-up questions.

Reservations Please:

Fee: No Charge

[July - Annual Attic Sale at the Village Herb Shop](#)

Shop our classroom for bargains galore!

New bargains and treasures added every day!

Attic Sale Includes: Excess products, one-of a kind gifts, craft items, displays, over-stock, seasonal items, bulk botanicals, and lots of herb shop stuff.

Join us for our once a year BIG sale. This is our ONLY sale of the year!!!!

- **[Saturday Seminar](#)**

[Herb Garden Design Basics and Maintenance](#)

July 17, Saturday 10:30 am to 12 noon

Is your herb garden running wild???

Did you forget what you have planted???

Is the whole garden filled with mint???

Join us to learn how to design, plant, cultivate, maintain, prune and harvest your herb garden including seasonal care for spring, summer, fall and winter.

- This program is suitable for those who are starting their first herb garden as well as experienced gardeners facing overgrowth and pruning challenges in their established gardens. Learn about herb garden ornaments, organic composting, fragrance gardening and theme gardens. Gain ideas from our **thirteen** herbal display gardens in the front of our shop. We will show you our favorite garden tools and organic fertilizers. The hand-out includes a month by month herb garden care guide. Bring your herb gardening questions and challenges. Bring a sprig of your mystery herb plant for identification. Free seed packet included with each reservation.

Seminar Fee: \$20.00 Advance registration required.

[Herbal Mystery Garden Party](#)

Thursday, July 22, 4-8 pm

Reservations Please.

Herbal Treasure Hunt with prizes. Solve our mystery quiz and get a free gift. Hourly green light special prices on selected items. Gift baskets raffled off every hour. Free gift with any purchase.

Appetizers, basil lemonade. Join us for herbal fellowship and learning! Bring a friend.

If you are an Herb Club Member and your friend joins the herb club on our party night, you get one year free! Not an herb club member? Join tonight

- and get two months free!!!

Chagrin Falls Annual Art Walk

Thursday July 15, 4-9, Friday July 16, 12-9, Saturday July 17, 12-9
Stroll the town and see artists in all the stores. See Village Herb Shop artists in our store. Refreshments.

Saturday, July 24 VHS Tea Tasting Club Featuring Superfruit Hibiscus Teas and Loose Leaf Green Teas Two seatings:

- AM: 10:30 am to 12:00 noon
PM: 2:00 pm to 3:30 pm

Learn about tea, taste tea and have a tea party.

- Demonstrations of proper brewing techniques and tips on serving tea
- Taste a variety of teas: red, green, black, herbal
- Enjoy tea time desserts with friends
- **Reservations Required. Seating is limited.**

Fee: \$5 at the door for each seat. **Free** admission if you bring tea time sandwiches, bread or dessert to share.

Join us to sip and savor!

Would you like to have a Tea Tasting Party for your group? Ask us!

Chagrin Falls Village Annual Sidewalk Sale

July 29 to July 31

For more information call Chagrin Falls
Chamber of Commerce 440-247-6607

Making and Tasting Herbal Summer Teas

August 7 10:30 am to 12 noon

Herbal teas are delicious and have no caffeine. You will learn to grow the herbs for an herbal tea garden. Taste the flavors of herbal tisanes such as lemongrass, rose geranium, lemon balm and mint. Have you ever had basil

- Learn how to make hot and iced fresh herbal teas, dried herb tea blends and refrigerator herbal tea. Drink herbal teas for flavor and health. Save money and enjoy the delicious flavors of the herb garden. Let us teach you how to grow, dry and blend herb for tea. Class will make two herbal tea blends to take home. One for a relaxation and one for energizing.

Class Fee: \$15 All materials included

Do It Yourself Herb Crafts at the Village Herb Shop

April: Lemon Spearmint Natural All Purpose Spray Cleaner (still available)

May: Lavender Shortbread (still available)

June: All Natural Automatic Dishwasher Soap

July: Lemon Herb Salt

August: Lavender Lemonade Mix

September: Cinnamon Peppermint Car Deodorizing Spray

Fee: \$5 all materials and instructions are included

Renew Reuse Recycle Tip of the Month

Village Herb Shop sells bulk herbs and spices for very low prices. Save money by bringing in your own jars for refill or taking a cup home in our paper bags. Save money and get the freshest dried herbs and spices you have ever tasted: guaranteed by the Herb Lady. We have dozens of dried herbs available: dill, chives, basil, parsley, fennel, garlic, onion, oregano, calendula, nutmeg and many more.

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 summer entertaining in the garden are already here and on display. We have a new shipment of soaps from France, all natural bug spray, citronella incense, natural deodorant, sinus soother masks, hibiscus superflower tea, basil pesto and tomato basil crackers, mortar and pestles, pepper jellies, dips, salts and seasonings. 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. We have the best teachers gifts in any store !!!!!!!

NEW !!

Follow Kathleen and the Herb Shop on Facebook.

Add: Ask the Herb Lady questions. Become a Facebook friend of the Herb Shop:

KathleenGipsHerbShop

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

Join us at the Village Herb Shop for all the excitement.

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

Sundays:

April through August: 12 noon - 4 pm

September: Closed on Sundays

October through December: 12 noon - 4 pm

Note: Closed Sunday July 4

Contact Village Herb Shop

17 East Orange Street, Chagrin Falls, OH 44022

Phone: 440-247-5029 Toll Free: 800-836-9120

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