

The members of the Western Reserve Herb Society cordially invite the public to a free educational program:

Herbs

for
Garden
Kitchen
Medicine Cabinet

By Karen Langan,
Mulberry Creek Herbs



This program will answer your questions about growing and using herbs for culinary delights and for health and wellness. Find out how to over-winter lemon verbena, grill with lavender thyme, and shish kebob with rosemary. Discover the sweetness of stevia, the mystery of the root beer plant, and the heavenly scent of Lemon Meringue scented geraniums. Learn how to grow, harvest, preserve, and use dozens of herbs for taste in the kitchen and as simple remedies.

Following the presentation please join us for an herbal luncheon!

DATE: WEDNESDAY, APRIL 16, 2025
TIME: 11:00 a. m. - Speaker: Karen Langan
12:00 p. m.—Herbal Buffet Luncheon
LOCATION: Cleveland Botanical Garden, Woodland Hall
11030 East Blvd, Cleveland, OH 44106



About our speaker: Karen Langan grew up in dirt! "Gardening is what I have done more than anything else in my life." At age 5, she shadowed her Dad, a lifelong grain farmer, in the family's vegetable garden. Soon she stepped inside to cook and preserve the harvests with her Mom. Those experiences led to a degree in Laboratory Science and in Greenhouse Production and Management. After an internship as a gardener at Cedar Point and experience at a local nursery, Karen trained at a premiere retail garden center in Washington state. There she met her future husband, Mark.

Karen returned to Huron Ohio to help her Dad. She and Mark diversified the grain farm to field grow ornamentals for seed production and then shifted to their dream of "Growing an extraordinary collection of herbaceous plants, developing an extensive educational program, and building a business in their own backyard. They opened their greenhouse doors to the public in 1995 and soon expanded into wholesale and mail order markets. With over 1,000 varieties of herbs, miniature perennials, and vegetable plants, Mulberry Creek Herb Farm rapidly achieved status among the best nurseries in the country for unusual varieties, knowledge, and service. Their nursery is certified organic.

Entrance: Your regular gate admission of \$20 includes this program as well as full access to the Cleveland Botanical Garden. Members of CBG and Western Reserve Herb Society are admitted free. No reservations required. Bring your questions about herbs and explore membership in our group. Join us after the program for lunch buffet of herbal foods made by our members. For information about our next educational program open to the public is July 16, 2025, check our website for details or email us at info@westernreserveherbsociety.org

Western Reserve Herb Society: Teaching Cleveland about herbs for 84 years
Our Mission: The purposes of the WRHS are to further the knowledge and use of herbs, to contribute the result of the experiences and research of its members to horticulture and science, and to disseminate this information to the public.