



Featured Speakers and Participants

Susan Belsinger and Tina Marie Wilcox: Co-authors of “The Creative Herbal Home”, Susan and Tina Marie are internationally acclaimed for their knowledge of herbs. Susan is a contributing editor writing regularly for *The Herb Companion*. Two years ago she completed an herbal apprentice course with Rosemary Gladstar. She was contributing editor to *Vegetarian Times* and wrote a monthly column titled *GoingVeg* for the year 2002. In 2006, Susan received the Herb Society of America’s Joanna McQuail Read Award for the artistic use of herbs. Her web site is www.susanbelsinger.com

Tina Marie Wilcox is the head gardener and herbalist at the Ozark Folk Center in Mountain View, Arkansas as well as President of the International Herb Association. She has lectured at the Smithsonian and writes regularly for various local and national publications. Tina’s alter ego, the “Widder Wilcox” of Rattlesnake Ridge, gives living history presentations of the yarbs and customs of the people of the Ozark Mountains. For additional information on Tina and the “Widder Wilcox”, go to www.cherylgardenparty.com.

Arlene Bobonich, MD: Dr. Bobonich is well known to Festival attendees as an authority on the medicinal uses of herbs. In addition to her previous lectures at the Pennsylvania Lavender Festival, she has appeared at the Pennsylvania Herb Festival and at the national educational conference of the Herb Society of America. Dr. Bobonich is in practice at Gettysburg Adult Medicine. She received her MD from Ohio State University.

Susanna Reppert Brill: Susanna was “born” to things herbal; her mother, Bertha Reppert, founded Rosemary House in Mechanicsburg, PA in 1968. Some of Susanna’s earliest memories are of assisting her mom at herb festivals. Now the Manager of Rosemary House, Susanna brings to the Lavender Festival a lifetime of practical knowledge and experience in using and working with herbs.

Sylvia Braderman: The mid-Atlantic’s leading herbal bonsai artist, Sylvia is also a superb teacher. She has participated in previous Lavender Festivals and is well known for her work at the Pennsylvania Herb Festival. She conducts business as The Creative Bonsai.

Juanita Breidenbaugh: With more than 20 years of experience spinning, weaving, and dying her own yarns and fibers with natural dyes, Juanita brings a new and very interesting topic to this year’s Festival. Juanita’s talents in getting the most from the garden with simple household equipment make her a much sought after teacher. She also sells her yarns at the Maryland Sheep and Wool Festival and several craft shows.

Michael Chapman: Michael is our favorite photographer! Michael describes his work as “creative photography,” which it most definitely is. He has previously participated as a vendor

at the Pennsylvania Lavender Festival; we are pleased that he has agreed to lead a workshop on photography in the garden.

Linda Guise: Willow Pond Farm's favorite floral designer, Linda is an individual with diverse skills and talents. Linda is a chef at Gettysburg University. In her "spare time", she produces Willow Pond Farm's dried arrangements.

Cathy Olson: Twice retired—once as a pharmacist and once as a realtor--Cathy is now volunteering as a Penn State Master Gardener. She is particularly interested in culinary herbs and is in the process of creating a formal herb garden just steps from her kitchen door.

Chef Joe Renfro: Chef Joe, Director of the York Culinary Institute and the man in charge of the Lavender Festival kitchen, is a superb chef and teacher. He is fascinated by the use of lavender in both savory and sweet dishes and expects this year to focus his lecture on éclairs with lavender glaze and lavender pastry cream.

Madeline Wajda: After 32 years in the U.S. diplomatic corps, Madeline Wajda (pronounced Vy-da) and her husband Tom "retired" to raise organic herbs in Fairfield, PA. Madeline's interest in herbs comes from her life-long love of cooking. During four years in Paris, she studied cuisine under Chef John Desmond, earning his coveted *certificat*. Madeline transforms Willow Pond Farm's bounty of lavender and other herbs into dozens of herbal jellies, vinegars, honeys, teas, and seasonings. She regularly hosts group luncheons and lectures widely on cooking. She is a Penn State Master Gardener.

Tom Wajda: Tom Wajda (pronounced Vy-da) grew up on a small farm in Ohio, and then spent 32 years in the U.S. diplomatic service. He "retired" to Willow Pond Farm in 1995 to renew his links to the soil. A certified organic grower, Tom propagates plants sold at the farm including some 100 varieties of lavender. A Penn State Master Gardener, he regularly speaks and writes on organic gardening, herbs, and lavender.