



Featured Speakers and Participants - 2010

James A. Duke, Ph.D.: Dr. Duke is author of *The Green Pharmacy* and many other publications. Known as “America’s Chief Herbalist,” he is acknowledged as a global authority on herbal medicine. For nearly 20 years, Dr. Duke served as chief of the U.S. Department of Agriculture’s Medicinal Plant Laboratory, which collaborated with the National Cancer Institute to screen medicinal plants for cancer treatment.

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 PinnacleHealth Palliative Care. 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.

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. Michael conducts business as Expressions.

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 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.