



Enjoy an evening with the members of the

## **Herb Society of Manitoba**

<http://www.herbsocietymb.com>



### **Guest Speaker: Karen Peters**

[karenfood.blogspot.ca](http://karenfood.blogspot.ca)

### **Topic: Culinary Herbs for Health and Healing**

Karen Peters has always been in the kitchen, it seems. As a student in Germany, she apprenticed at a Bavarian and then Italian restaurant, earning her red seal. Karen worked as a chef in Turkey. Her other interests lead her to also learn about the foods of Korea, different regions of India, China and Morocco. In each of these regions, food is seen as the key to health and medicine. She holds a Masters of Environment and had her field work in Kerala, South India. Karen has been a food educator for a number of years, from seed saving and gardening to food security programs as well as having a top restaurant, featuring her foods.

**Date:** Monday, September 19, 2016

**Location:** Assiniboine Park Conservatory

**Time:** 7:00 pm to 9:00 pm

Doors open at 6:30 pm; Meeting Presentation 7:00 pm to 8:00 pm; Doors close 9:00 pm

**Yearly Membership:** Individual \$25; Family: \$30; Corporate \$100

**Admission:** Members - FREE; Non-member - \$5

#### **Mission Statement**

The Herb Society of Manitoba is dedicated to promoting knowledge, use and enjoyment of herbs through education, programs, research and sharing the experience of its members with the community.