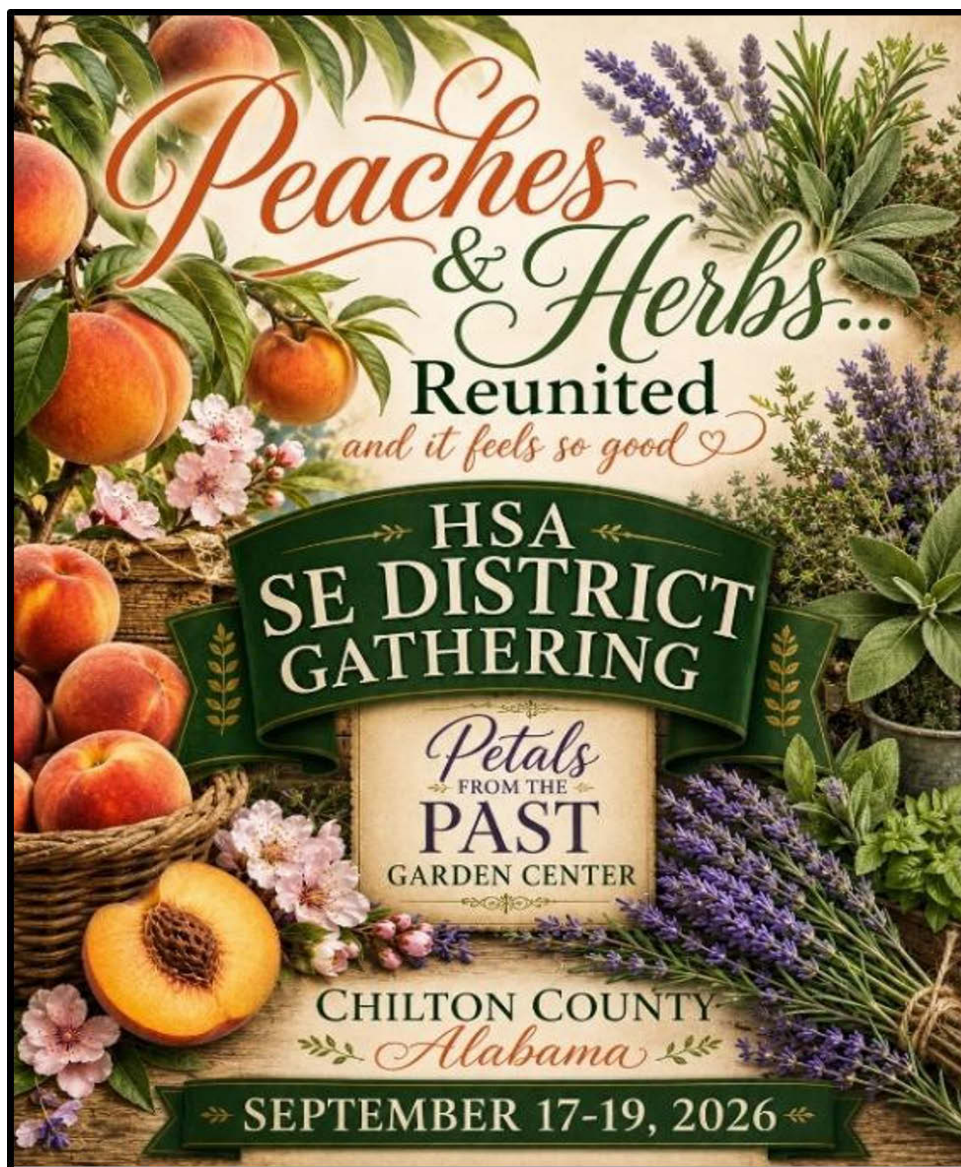




SPEAKERS

Deborah Boutelier



A lifelong lover of all aspects of gardening and nature, Debbie Boutelier's interest in herbs and other edibles began in the early 80's when she planted her first edible garden with vegetables and culinary herbs. Her interest rapidly grew into a vocation spanning the many different aspects of using herbs in everyday life and incorporating organic techniques in everything she grows. Upon moving to Alabama in 1994, Debbie pursued her interest in herbs and gardening on a full-time basis, taking the Alabama Master Gardener course and joining the Herb Society of America in 1995. She currently serves as the Alabama Master Gardeners Association President. Debbie now teaches nationally and presents seminars and workshops on many aspects of herbs, sustainable gardening, native plants, organic gardening, and other garden related topics. She has studied the medicinal uses of herbs for over 30 years. Debbie's passion has led to the creation of her small cottage herb business, Rooted in Thyme Apothecary. Debbie is a Founders Circle member, Rosemary Circle member and past president of the Herb Society of America. Debbie was the 2025 recipient of HSA's Madalene Hill Award for Excellence in Herbal Education.

Linda Franzo

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Linda Franzo is the instructor behind Passionate Platter cooking classes and garden tours. A member of The Herb Society of America for more than 25 years, she currently serves as the Southeast District Delegate for HSA and is also an Advanced Master Gardener in St. Tammany Parish and a Food & History Tour Guide in New Orleans. Linda leads hands-on seasonal cooking classes, Garden-to-Table tours, and luncheons in her herb gardens, and she presents at Petals from the Past in Alabama, The Kitchen Table in Mississippi, and other venues across the country. A strong advocate for edible school gardens, she enjoys teaching children how to garden and prepare the food they grow. She has been featured on PBS *Cooking with Kids*, in a 2004 *Southern Living* article, and on Nashville's *Crook & Chase* show. Linda lives in the antique district of Slidell, Louisiana, where she tends cottage-style herb gardens and raises chickens, earning the nickname "The Herban Chick." When she is not cooking or gardening, she enjoys biking, doing yoga, shopping for antiques, and spending time at the beach year-round. She and her husband, Rick, have been married for 48 years and have three sons, three daughters-in-love, and eight grandchildren. You can follow Linda on Instagram at Passionate Platter and on Facebook at Linda Ann Franzo and Passionate Platter. Her website and blog are available at Lindafranzo.com, and she can be reached at Lindafranzo57@gmail.com or 985-781-4372. Linda brings herbal pizzazz to her food and passion to her gardens.

Dr. Florene Carnicelli Johns, PsyD, MPC, BS-PT, SD,



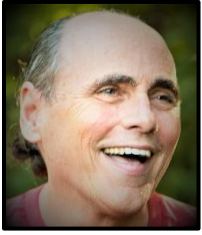
Dr. Johns is a pastoral counselor, sexuality counselor and spiritual director in private practice in Nashville, Tennessee with a specialty in counseling women with chronic pelvic pain and relational issues resulting from the condition. Growing up in an Italian American home, her interest in gardening and herbs, both culinary and medicinal, began in early childhood and was nurtured by her parents, grandparents, aunts and uncles. Florene has been a member of the Herb Society of Nashville (HSN) and Herb Society of America (HSA) for over thirty-two (32) years. She is the past Associate Liaison, Vice Chairman and Chairman of the Herb Society of Nashville and presently serves on their Board of Directors. Florene is a Master Gardener and Herbalist with a particular interest in medicinal herbs, permaculture, and soil microbiology. She is especially passionate about contributing to the reduction of the carbon footprint to encourage restoration and growth of the Soil Microbiome. Of late, Florene has made a study of many things Japanese. Of particular interest is the use of fermented foods and their benefits to the Microbiome of the human body. Miso is just one fermented food contributing to good health and is a delicious addition to the diet.

Julie Walsh



Julie Walsh has been a member of The Herb Society of America for more than 10 years and currently serves as both Nomination Chair and Heritage Garden Chair for the HSA Baton Rouge Unit. Her passion for herbs began at a young age and has grown into a lifelong journey of learning and fellowship. In 2022, she completed the Holistic Healthcare Practitioner Certification through the Southern Institute of Natural Health and continues to expand her knowledge through independent study.

Robert (Bob) Varley



After growing up in south Florida, I attended Auburn University on a full NROTC scholarship, and upon graduation was commissioned an Officer and Gentleman in the United States Marine Corp. After four years of service, the last two years of which were at the Marine Barracks in Key West, Florida (it was tough duty, but someone had to do it), I resigned my commission and entered law school at the University of Alabama. I practiced law in Montgomery, Alabama, as did my wife, and upon retirement we moved to Mobile, Alabama, where we currently live. I am neither gardener nor a cook, but I greatly benefit from being married to an Herb Society of America member who does both. I began practicing tai chi in February of 1989. I am accredited to teach tai chi by the Taoist Tai Chi Society of the USA, a charitable, non-profit, 501(c)3 organization, and a member of the Society's Board of Directors, and Southeast Regional Management and Instruction committees. For additional information, go to the Society's website at taoisttaichi.org.

Kelley Cochran

COTA/L

Kell Bell's Folk Style Potions

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I am transplanted to Alabama, by way of North Carolina where I leaned into the study of Folk Medicine and Appalachian culture. I started searching for alternative Healthcare options in 2020 and began heavily studying Medicinal Herbalism in 2022 after a patch of bright, beautiful purple Henbit sung to me from the yard. I haven't been the same since! I consider myself a Student/Home Herbalist, as I've learned how to manage the flow of daily living with medicinal herbs, as well as treating family and friends for colds, flus, allergies, and general Well Being. One can find me in my garden talking to the plants, cultivating my own herbs and in the kitchen pouring joyful intention into my herbal preparations. I am on a Mission to demystify medicinal herbs through common practices and preparations that are easy and enjoyable with a focus on Sustainability and giving back to the Earth.

Jason Powell

B.S. Horticultural/Landscape Design-Auburn University 1992, M.S. Horticulture – Texas A&M University 1994

www.petalsfromthepast.com



My wife and I own a nursery called Petals from the Past, now in its 32nd year. We specialize in antique roses, heirloom shrubs, cottage perennials, and herbs. We also grow a select range of traditional vegetables and fruit trees. Our nursery includes display gardens, fruit gardens, growing facilities, and an educational facility. Education is one of our nursery's central missions. We support that mission in two main ways. First, we incorporate everything we grow into garden settings so customers can see how the plants look at maturity. We have 45 acres to develop, with 17 currently in use. Second, we host two to three lectures or workshops each month featuring guest speakers who educate both our customers and staff. In addition, we hold a major annual event, our spring "Antiques in the Garden" show, which features about 40 vendors offering antiques, collectibles, and crafts. My wife, Shelley, shares a similar educational background. We have two children--daughter Cory, and son Walker. My parents, Dr. Arlie and Gwen Powell, joined the business in 2001.

