

BIO FOR HERB SOCIETY SPRING SYMPOSIUM SPEAKERS



Rita Kohn is an author/playwright across a range of topics and themes. Her pioneering Craft Beer column published in NUVO Newsweekly spawned a new generation of craft beer clubs and writers that has become an industry unto itself. Find her beer, arts and culture columns on nuvo.net and in print editions published every Wednesday. Kohn's craft beer books include: *True Brew: A Guide to Indiana Craft Beer* [Indiana University Press], *The Complete Idiot's Guide to Beer Tasting* [Alpha Books] and a forthcoming history of Indianapolis brewing. Visit libraries and bookstores to enjoy her other titles, including six on Woodland Indians Tribes and authored and edited titles on the Ohio River. Catch her documentaries on WFYI-Public Television and her plays in theatres all over. Craft beer--with its enduring history and embracing ingredients-- engenders a life of many pursuits and joyful friendships. Also, Rita will share how to use hops in cooking and some of her favorite hops recipes. Cheers to herbs!

KC Lewis is part owner/grower of Indy High Bines (IHB) in Indianapolis. Self-proclaimed “hop head,” KC has been growing hops commercially since 2014. Indy High Bines not only grows hops but also processes them into pellets that can be used year-round. Starting off as an idea between two friends, IHB has grown to become Indianapolis' premiere hop farm. KC sits as an active member on the board for the Indiana Hops Growers Association and on their standards committee.



Anita's Johnson's love affair with all things beer began with a sip of homebrew from a coworker in 1994. That sip led to learning to homebrew and eventually owning Great Fermentations, a large regional homebrew shop headquartered in Indianapolis. She recently sold Great Fermentations and now gets to do just the fun part of her old job. Anita's beer interests span the science, including the process and ingredients, the creativity, the historical and cultural impact and of course the enjoyment. Besides teaching thousands of people to brew, Anita has been a technical editor for BYO magazine, a recognized beer judge and organizer of the Indiana State Fair Brewers Cup - one of the largest beer competitions in the US. She can talk geek with the best of them but prefers to make the subject approachable, and she can evang-ale-size, helping more people understand and appreciate good beer.

Fun Fact: My favorite customers are the ones that share good beer with me :)

Kathleen Gips has been growing, studying and writing about herbs for over forty years. Her areas of herbal knowledge include aromatherapy, herbal skin care, essential oils, teas and tea service, natural herbal home keeping, as well as culinary, horticultural and historical uses. Her main area of research has been the tussie mussie, or herbal nosegay, and the language of herbs and flowers. She owns an extensive collection of antique posy holders and floral dictionaries that compliment her research.



She has had a number of articles published nationally and has been the editor of two herb publications published by The Herb Society of America. Her book, *Flora's Dictionary: The Victorian Language of Herbs and Flowers*, is now in its third printing. This work documents the use of florigraphy in the 1800's. Kathleen is a frequent lecturer at garden clubs, herb societies, symposiums, TV, and public radio around the country. Ms. Gips is a member in the Herb Society of America and Western Reserve Unit in Cleveland, Ohio, where she currently serves as Chair of Western Reserve Unit.

Mrs. Gips will discuss Floral Language and make a tussie mussie in her first talk and later surprise you with what herbs you can use to clean your home.



Greg Monzel is a native Hoosier, husband, father, and student of nature and history with a gift for nourishing deep connections between people and plants. He experienced the medicinal power of plants directly when he used raw pineapple as an effective treatment for chronic strep-throat early in life. In 2007, Greg studied with renowned herbalist 7song at the [Northeast School of Botanical Medicine](#) and in 2013 with herbalist Jim McDonald in Michigan. He has parlayed his nurturing temperament and deep connection with plants into a career as an herbal educator, medicine maker and grower. Greg is an advocate for the nutritional and medicinal benefits of foraged foods, food justice and native plant conservation. Greg currently lives and practices in Indianapolis.