

https://www.redandblack.com/uganews/herbfest-projects-tests-students-creativity/article_d115db48-db03-11e7-a656-735617377560.html

FEATURED

POPULAR

TOP STORY

HerbFest projects tests students' creativity

Kaley Lefevre | Staff Writer Dec 7, 2017

Students in Dr. James Affolter's HORT 3440 class presented projects in Tate Grand Hall showcasing things they made out of the herbs talked about in class.

Kaley Lefevre/Staff Writer

What could beer, paint, dye and lip balm all have in common? If you're a student of Dr. James Affolter's class, you already know the answer — herbs.

Affolter's HORT 3440 class, "herbs, spices and medicinal plants," participated in HerbFest on Dec. 5 in the Tate Grand Hall. Three long tables were filled with poster boards and samples of products the students made that included one of the herbs or spices mentioned in class throughout the semester.



Students in Dr. James Affolter's HORT 3440 class presented projects making different items out of herbs at HerbFest.



“It’s their chance to really get involved,” Affolter said. “Some will do herbal spa kits or wilderness kits for medicine. Usually there’s about a dozen creative ideas we see that we’ve never thought of.”

Each of the students was required to submit a proposal to the professor about what they planned to make.

“When we were pitching this project, I saw that soaps and candles had been overdone, and I wanted to do something different,” said Zac Bennett, a senior horticulture major from McDonough. “So I asked if I could use hops and make beer.”

Students were lining up to taste Bennett’s freshly made beer. He said he had made beer a few times before and was able to find information and resources for the process from local breweries and bottle shops in Athens.

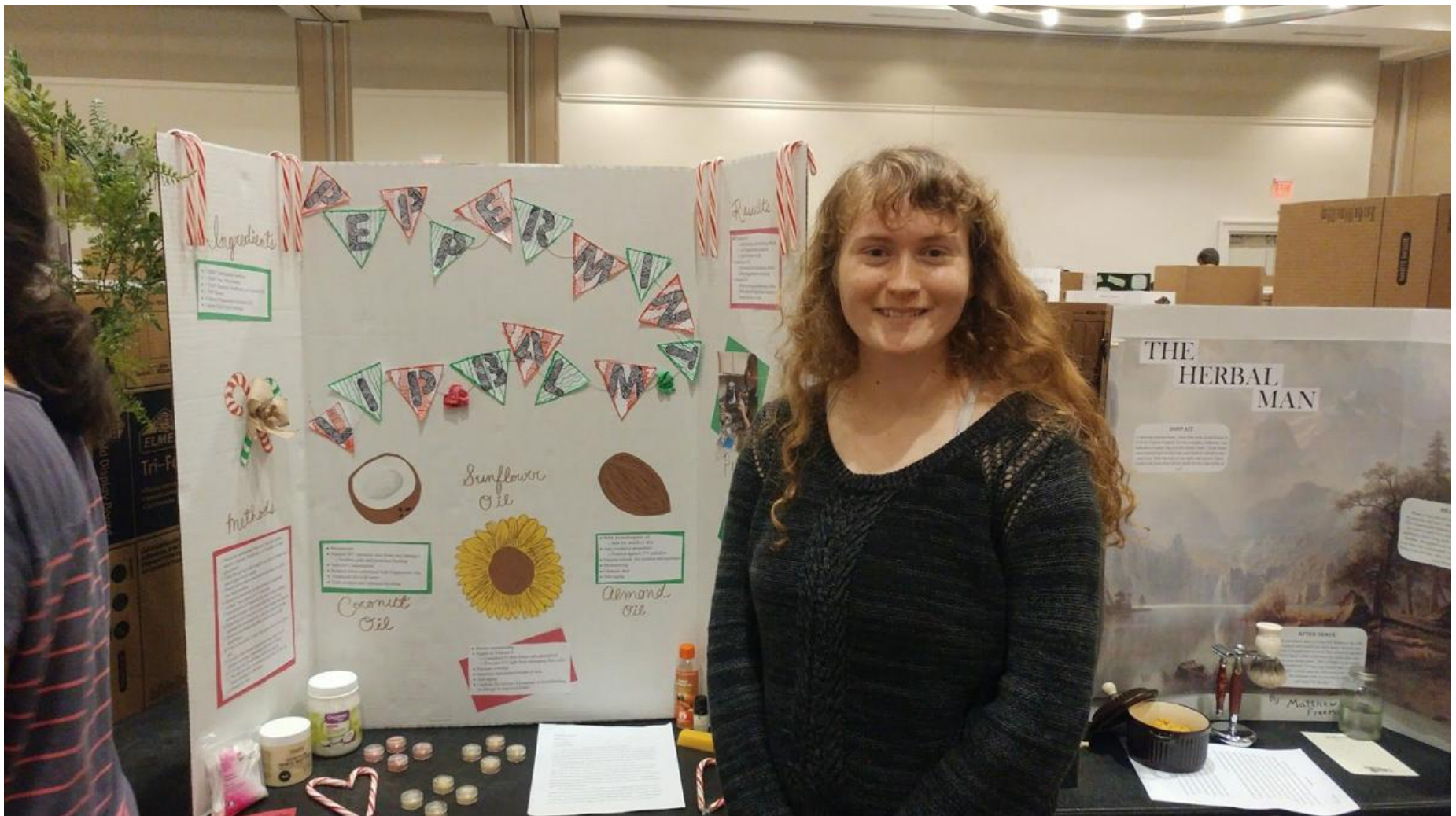
Bennett also made a calming tea and healing salve with fresh, dried hops from UGarden.

Similar to Bennett’s approach of using herbs with which he’s already familiar, Gavin Tyler, a senior management information systems major from Cumming, wanted to create something with the cheapest herbs he could find.

“I settled on garlic because I already had some olive oil and tahini in my pantry,” he said. “I made garlic tahini hummus, creamy garlic dip and a fresh herbs and garlic dip.”

Factoring in the chips and the ingredients that were already purchased, Tyler said he was able to complete the project for under \$5.

Another relatively cheap approach to the project was shown in Sarah Kate Unkefer's peppermint lip balm project.



Sophomore Sarah Kate Unkefer participated in HerbFest on Dec. 5 with a project that made lip balms out of different herbs.

Kaley Lefevre/Staff Writer

Unkefer, a sophomore pre-med anthropology major from Kennesaw, said she was inspired to make a moisturizing lip balm after she dealt with dried, cracked lips as a side effect from a medication.

“I used coconut, sunflower and almond oil, and I used peppermint because it’s supposed to be soothing and calming. it has a lot of medicinal properties in it,” she said.

Unkefer said she was most pleased with the coconut oil lip balm and will continue to use it after the project.

Donovan Krajcovic, a junior biochemistry major from Lawrenceville, said he used the project as an excuse to experiment with herbs in a way he never had before by making herbal paint.

“It’s kind of like a watercolor paint,” he said. “I used herbs as the pigment to help with getting different colors. I used cinnamon, sage, turmeric, mustard seed and hibiscus.”

"Usually there's about a dozen creative ideas we see that we've never thought of."

-James Affolter, horticulture professor

Krajcovic said that the only problem he ran into when creating the paint was the consistency. To alleviate that, he added cornstarch to the mix.

“So, for the most part, everything in the paint is natural, nothing is toxic or anything,” Krajcovic said.

Affolter said he and a group of judges will look through all of the projects and decide on the 10 best. Those students will receive extra credit in the class to go toward their final grade.

Lauren Muller, a horticulture P.h.D. student from Cumming and teaching assistant for the class, said it's up to the students how innovative and special their projects are.

“It's anything and everything, we want them to be creative,” she said.



All the buzz: Athens Free School to host Beekeeping 101 class



A breath of fresh air: Students volunteer to plant new pollinator garden near SLC



Epilepsy Awareness Month: Understanding epilepsy in dogs





📷 +4

Market on the Move launches to combat food deserts in underserved communities