

Flowers redux

The Urth list — 2 messages, 2 voices, 21 Jul 1999

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Alice Turner — 21 Jul 1999, 23:29

Oh, one thing more. Why, you may ask, am I trying to make something Shakespearean out of what might be an ordinary kitchen herb garden. Well, the clue is rue. Rue simply isn't grown as an herb any more. It's a very bitter herb that I think may still be used to flavor a rather nasty Italian aperitif (could that be Byrrh?). But it was used as a purgative and a plague deterrent in Shakespeare's time. And also in witchcraft, possibly as an abortifacient, I think.

-alga

Matthew Malthouse — 22 Jul 1999, 10:38 · follows Alice Turner

Alice Turner wrote:

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Aha! You may not grow rue in your herb garden but some people still do, myself included. I believe that it has a use in aromatherapy an herbal medicine. About the only use I make of it is in pork sausages where it cuts the sweet, fat flavours with its bitter taste.

Oh, and it's pretty. :)

Matthew