Intro into Herbal Energetics and Formulas

Lesson 6 Homework

Lax Energetics, Sour/Astringent Herbs, and Vinegars

Homework Activity

Complete each of the following:

1 Vitamin-C rich herbal remedy (pastilles, honey, or stir into water)

3 astringent taste tests from the Module 6 Video

1 herbal vinegar recipe (options listed below)

The Vitamin-C rich herbal recipe I chose was:

Comments on this recipe:

The mild astringent herb I chose was:

The medium astringent herb I chose was:

The extreme astringent herb I chose was:

Comments on this experiment:

The astringent herb I chose to compare a water vs. alcohol extraction was: Comments on this experiment:

The tannin-rich plant I chose to compare with and without cream was: Comments on this experiment:

The herbal vinegar recipe I chose was:

Comments on this recipe:

Vinegar recipe options:

- Fermentation (see fermentation handout in Module 6 section)
- Homemade vinegar
- Culinary Vinegar
- Medicinal Vinegar
 - <u>Bitters</u>
 - Fire cider
 - Four thieves (add angelica root)
- Oxymel
- Shrub
 - Option 1
 - Option 2