

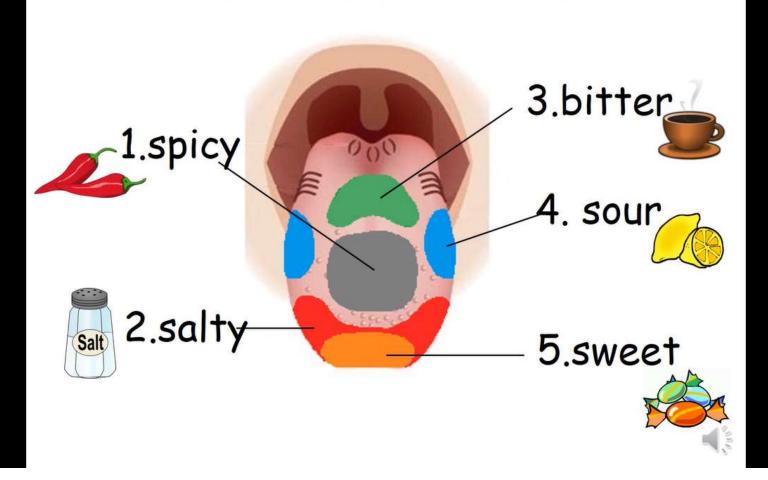
Leave the weeds! Wild herbs in your garden





Taste

We Have Five Tastes



Taste and plants

- We can use the five tastes as a means of assessing the presence of phytochemicals in our food.
- Taste is one of the most significant primal ways we can experience a plant. If we taste a plant that burns or stings or is unbearably bitter we will instinctively spit it out.

Sweet

Sweet- indicates carbohydrates including polysaccharides, which assist in healing the immune system, reproductive system, blood clotting and development and blood sugar regulation. Mucilage and inulin also help balance blood sugar and act as expectorants e.g licorice



Sweet & soapy

- Sweet but soapy usually indicates saponins
- Saponins help to protect the human body against cancers
- lower cholesterol
- decrease blood lipids
- lower blood glucose response.



Sweet & Slimy

Slimy- indicates
 mucilage which has
 demulcent and
 expectorant
 properties and
 is soothing and healing
 to inflamed tissue e.g.
 marshmallow



Sour

• **Sour** – indicates citric or oxalic acid, these can have an astringent or drying effect, they often have an affinity for the kidney and urinary tract and reduce inflammation e.g. sorrel



Astringent

 Astringency – indicates tannins which dry and tighten tissues e.g. raspberry leaves, witch hazel



Bitter

 Bitter- indicates the presence of bitter principal, which has a tonic action. Bitter stimulate the flow of bile and stomach acid, bringing blood to the area and helping the cells expand and contract, toning and strengthening the area.



Bitter

Many constituents are bitter including alkaloids, anthraquinone laxatives, cyanogenic glycosides, which are sedative and antispasmodic, flavanoids , flavones and isoflavones which have oestrogenic effects. e.g. dandelion, chicory, endive



Pungent

Pungent or spicy
 indicates volatile oils
 which have antiseptic,
 anti-inflammatory,
 expectorant and
 carminative
 properties e.g.
 nasturtium, rocket



Salty

 Salty –indicates the plant is rich in minerals, high iron can make your teeth feel furry or your tongue taste metallic, high calcium can make your mouth feel chalky e.g. seaweed



Numbing

Numbing – indicates
 the presence of
 antibacterial or
 antiseptic properties. It
 can also indicate
 neurotoxicity e.g.
 cloves, toothache plant



Swamp dock *Rumex brownii* or Yellow Dock *rumex crispus*



- Sour & Bitter
- Bowel tonic as it stimultes bile and peristalsis from bitter and tones from astringent from tannins which are sour
- Consider for chronic constipation, crohns disease, ulcerative colitis

Paddys Leucern

- Sweet & slimy
- Contains mucilage
- Helps with inflammation, expectoration and immunity
- Also has tannins
 (astringent) can be used
 for diarrhoea



Wormwood

- Bitter
- Helps stimulate the digestion
- Antiparasitic



Cat's ear Hypochaeris radicata



- Bitter
- Consider for fungal and bacterial infections (comparable to amphicillin)

Blue Top Ageratum conyzoides



- Numbing
- Topical analgesic use for bee stings, tick and ant bites
- BHP in healthy men
- Antimicrobial

May combine with wild crafted nettle (also available in SE QLD)

Lantana Lantana Spp Lantana camara



- Pungent
- High in volatile oils
- Antibacterial esp in staph and e.coli (gastroenteritis)
- Tick and pests

Purslane Portulaca oleracea



- Sweet, slimy, sour
- Skin and wound healing
- Inflammatory bowel disease
- Insomnia (comparable to diazepam)
- May be used as an alternative to slippery elm

Cranberry Hibiscus

- Sour
- Astringent
- Immune stimulating
- Lowers blood pressure and cholesterol



