



How to use rue

Step 1: Steal leaves from your neighbor. If your neighbor has none, get better neighbors.

Step 2: Steep leaves in wine for stings and bites.

Step 3: Infuse the leaves in oil for a salve against rabid dog bites.

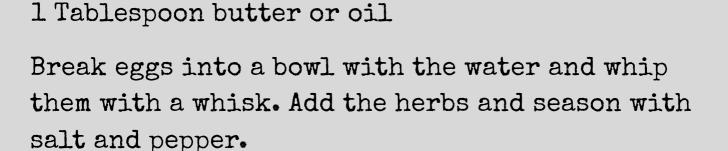
Step 4: Become a priest and sprinkle holy water from its leaves onto monks suffering from eyestrain.

Step 5: Brew the leaves into a strong tisane and administer to those possessed by a devil.

Step 6: Burn branches on a bonfire to attract witches. Burn said witches on the bonfire.

Traditional French Omelette with Parsley, Rue, & Oregano

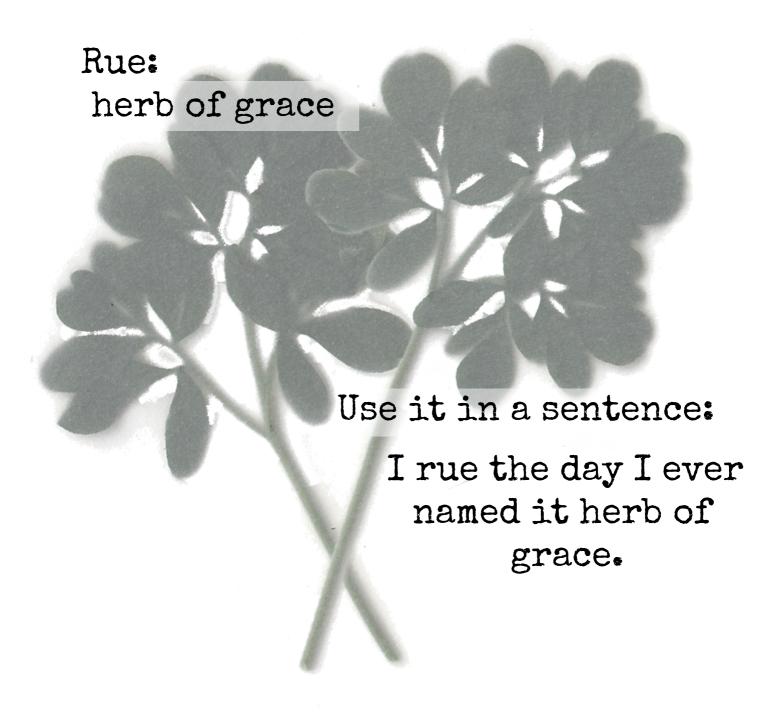
2 Eggs
1/2 Teaspoon water
1 Tablespoon freshly chopped
oregano leaves
2 to 3 Rue leaves (about 1
tablespoonful, chopped fine)
2 Tablespoons flat-leaf Italian
parsley, finely chopped
Salt and pepper



Melt the butter in a small skillet over medium heat. Pour in the eggs, and using a small spatula, run it around the edges and in the middle, so the egg cooks evenly. Continue to do this until the eggs are set in the center but still moist. Flip the omelette over to cook the other side briefly.

Remove omelette from the pan and add chopped fresh tomatoes, shredded cheese, or other favorite fillings and fold over.

Language of Flowers



I'll start my own religion. The religion of plants. Not necessarily pagan as there are no invocations to Hecate or Herne. Believe in whatever god you like. Just remember. God is in the flowers, the roots, the seeds, the leaves. Bees are their angels, gardeners their clergy.

Then again...
Nah.





Rant

I won't rant again about January. Every year I whine about how depressed I am in January.

No one cares!

Do something about it!

Build some new traditions for the first month of the year.

But I can't just make up a day off. It's not like I have my own religion...

Shameless plugs

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