NYBG

Materials List for Herbalism Beyond the Basics Course beginning January 29, 2026

In this 8-week course, students will learn multiple ways to formulate many of most important and widely used herbal remedies. Students will receive a kit of herbs along with some small containers at the start of class. Below is a list of items students will need to either purchase or have on hand for participation in the hands-on demonstration portion of the classes.

Class 2

Horseradish – 1 root
White Onion – 1 large
Garlic – 1 head
Jalapeno – 1
Tumeric – fresh root or powdered
Cayenne – ¼ to ½ teaspoon powdered
Ginger –

Honey – ½ to 1 cup

Cheesecloth - https://www.amazon.com/s?k=cheesecloth&ref=nb sb noss

1-quart canning jar or same size clean, glass jar with good fitting lid

Class 4

Honey $- \frac{1}{4}$ to $\frac{1}{2}$ cup Brandy (optional) - 2-3 tablespoons Cheesecloth

 $8-ounce\ dark\ bottle\ -\ \underline{https://www.amazon.com/onzas-paquete-Boston-Botella-polietileno/dp/B01N2WC5HP/ref=sr_1_5?dchild=1\&keywords=8-ounce+boston+round+glass+bottle\&qid=1599160895\&sr=8-5$

Can be purchased singly at Specialty Bottle – <u>www.specialtybottle.com</u>

Class 6

Olive Oil Cheesecloth

Class 8

80 proof vodka Cheesecloth

Other Supplies

Extra glass jars for storing herbs

Distilled or spring water
A small funnel
Double boiler or 2 small saucepans
Non-reactive pot or glass container or lid – a coffee press works well
Bowl for mixing herbs
Strainer
Spoon
Grater
Wax paper or plastic wrap