

Calendula—Petals used to heal wounds in Civil War, add color to butter, flavor stews & dye cloth in shades of yellow to khaki green.

Lemon Balm—Calms nerves and upset stomachs; used in cooking for lemon flavoring.

Onions—“I will not move my army without onions!”, U.S. Grant. Grant wanted the onions not for his cooks but because onions were valued for their antiseptic properties when used to treat powder burns.

Parsley—Used to flavor foods, teas settled the stomach. It was also used for kidney problems and dysentery

Peppermint—Used in cooking and to treat flatulence, diarrhea, nausea, depression-related anxiety, colds and indigestion.



Calendula



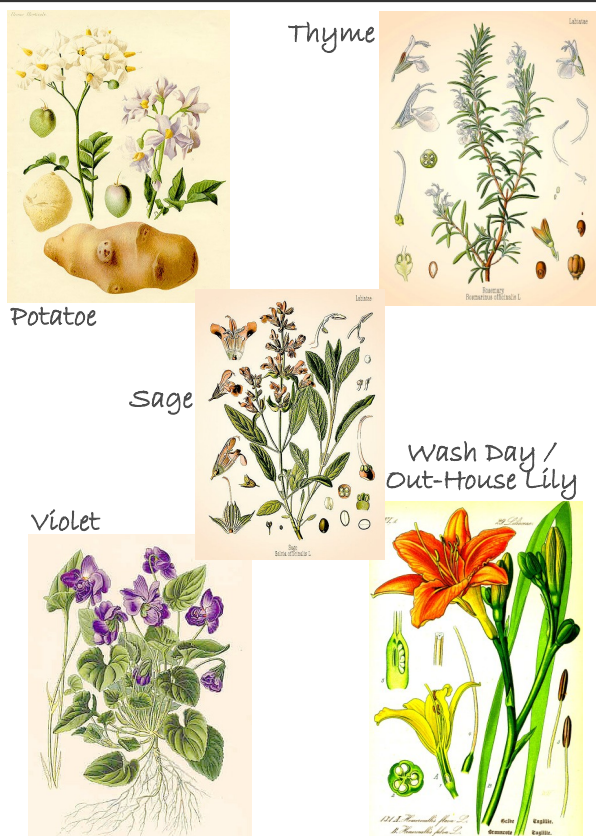
Lemon Balm



Parsley



Onion



Potatoes—Used as food and treatment of burns.

Rosemary—Food flavoring and often paired with sage as an insect repellent and in the treatment of head lice.

Sage—Used to flavor and preserve food. Also used to treat toothache and hot flashes.

Thyme—Used as flavoring and as a disinfectant and to loosen mucus.

Violet—Cooling and moistening; used as a respiratory remedy and lymphatic stimulant. Also taken as a tea or syrup.

Wash Day/Out House Lilies—Now called Day Lilies, they grew where wash water was dumped and by the out-house.

GRIGGSTOWN BRIDGE TENDER'S HOUSE

19TH CENTURY INTERPRETIVE GARDENS



MILLSTONE VALLEY NATIONAL SCENIC BYWAY
D&R CANAL STATE PARK
GRIGGSTOWN, NEW JERSEY



The plants here reflect vegetables and plants that were popular in the 19th century and might be grown in kitchen and medicinal gardens of all sizes.

FRONT GARDEN

Astilbe—Popular in the 19th century as an ornamental plant.

Larkspur —The seeds were ground and made into a tincture. It was used against lice.

Primrose—The plant was used as an expectorant and to treat fevers. An infusion of the roots was thought to be a good remedy against nervous headaches. An ointment was made from the plant and used for treating skin wounds

BRIDGE TENDER'S STATION

Caladium—First introduced to America after the 1893 Chicago World Fair.



Primrose

Caladium



CANAL SIDE

Bee Balm—Used as a tea for upset stomachs and colic. Friendly to pollinators.

Coral Bells—Treat nose bleeds and ulcers.

Columbine—Native Americans crushed seeds for headaches. Also used for fevers and mixed with lard to control head lice.

Lavender—Flavoring, treats stomach and headaches.

Coneflower or Echinacea—Used for infections, chronic inflammations and wounds.

NJ Tea—Used by Native Americans for colds, fevers, snake bites and stomach problems. During the Revolution colonists used it instead of the hated English tea. During the Civil War Southerners used it instead of black tea which was in short supply due to Northern blockades.

KITCHEN GARDEN

Basil—Came to America with the Puritans. Used for snake bite and colds. Also a flavoring in food.

Catmint—Used to treat bronchitis, colds, diarrhea, fevers, headaches and insomnia.

Cayenne Pepper—Used occasionally in cooking but primarily help speed the absorption of other medicines.

Dandelion—Used in salads and to make wine. Also used to treat gall bladder, liver, kidney and bladder problems. Also used as a tonic for poor digestion and as a laxative.

Dill—Used as a flavoring in food and to treat fever, colds and cough. Also a host plant to the black swallowtail caterpillars.

Horseradish—Used in cooking as a condiment. Used to make plasters and poultices which had anti-bacterial properties.



Catmint

Basil

Cayenne Pepper



Dill

Dandelion

Horseradish