

**FOURTH ANNUAL FARM TO SCHOOL FAIR
GARDEN TREASURE HUNT
SEPTEMBER 26, 2013**

Explore the garden where students in the Horticulture Therapy program grow herbs, flowers, vegetables, fruits and butterfly plants.

Look for the yellow tags and see how many plants you can find that are used in the food at the Tasting Table. Place a sticker next to or check off each plant that you find! Read the Farm To School Guide to find out what parts of the plants are used in the beverages and food.

When you are finished, please go to the Welcome Table and you will get a prize.

1. Walk over to the square foot bed and the rectangular raised planter next to it. Rub the leaves between your fingers and then see if you can smell the great fragrance. What does it remind you of? The fresh leaves from this herb are the reason the iced tea is so delicious! The dried leaves add the special flavor to the chocolate Chip cookies!

Name of Herb: _____

2. Find barrels and a rectangular bed with tall plants supported by cages, stakes and trellises. Can you locate fruits ripening on the plants? Some people think these are vegetables, but they really are fruits, botanically speaking. What color are the different varieties? These tasty items are in the salsa today.

Name of produce/fruits: _____

3. Can you find a barrel filled with a green leafy herb? How do the leaves feel – smooth or rough, feathery or thick? Students can pick this herb right up until we have our first frost. It survives cool weather. The leaves were used to cook Falafel which you can taste today.

Name of Herb: _____

4. Go to a raised barrel with plants that have very tiny leaves and woody stems. Rub the leaves between your fingers and see if you can smell it. Does the fragrance remind you of anything? Sometimes we give this plant a nickname – the “pizza herb”. The cooks used the leaves in the pizza at the Tasting Table.

Name of Herb: _____

5. Can you find plants in a square foot bed that have purple and green leaves? Although this plant does not like cool weather, we tried our best to keep it growing until today. Can you smell the strong fragrance by rubbing the leaves between your fingers or just getting close to the plants and breathing in? The leaves from these plants are in the pizza which you can try today.

Name of Herb: _____

Congratulations! You have completed the Treasure Hunt in the Student garden! Students choose to keep the produce, give it to the cooks in the cottages, use it in H&PM classes, give it to family, friends and staff or donate to the Watertown Food Pantry. We hope you enjoyed the sensory pleasures of seeing, tasting, touching, smelling and listening to the sounds in the therapeutic and vocational sections of our garden.

We hope you enjoyed coming to the Fair and learning about and enjoying local produce!

Please call x7685 to schedule a visit or tour of the Horticulture Center and gardens.

Written by,

Deborah Krause, HTM

Horticulture Therapist

Coordinator, The Thomas and Bessie Pappas Horticulture Center

September 25, 2013