Herb Garden Scavenger Hunt

- **My large, white and green leaves are so soft and fuzzy! They are as soft as an animal’s ears.**
- **I have long branches with green needle-like leaves. I am used in cooking.**
- **My leaf edges are jagged. Cats like my minty smell. Bugs don’t like my smell so they stay away!**
- **I look like tall, green grass and I smell like garlic or onions.**
- **I am a mint and smell like chewing gum and candy canes. I am used in a lot of candies and teas.**
- **My leaf edges are smooth, my leaves are small. I am used in Italy in pizzas and spaghetti sauces.**
- **My light gray-green leaves look bumpy, but small hairs make them soft.**
- **I have a large black spikey center with long purple petals. I am often used in cold medicine.**
- **I have long stems with tiny purple flowers. I smell great and am used in teas and soaps.**

This activity was created for you by the Blandy Education & Science Engagement Programs
Greetings from the herb garden at Blandy!

Use your map of Blandy on the back of this pamphlet to find the herb garden. Inside this pamphlet is a scavenger hunt for herbs in our herb garden. Herb gardens are used to grow pretty flowers, leaves for cooking, and to help pollinators such as bees. When you find us—the herbs—in the garden, you must smell us! If you don’t smell anything, carefully use your thumb and pointer finger to gently rub our leaves (try not to rip our leaves off—We need them to make food from the sun!). Many of us herbs taste wonderful and are used in cooking. Find your favorite smell, and when you go home tonight ask your home chef how they might use us in a recipe!

Yours Truly,
The Herbs from the Gardens

Answers (top row, from left to right): Sage, purple coneflower, lamb’s ear, rosemary, catmint

(middle row, left to right): Chives, peppermint/spearmint, oregano

(bottom, left to right): Lambs ear, rosemary, catmint