

Garfield Park Conservatory presents Conservatory Candyland

Wouldn't it be great if candy grew on trees? Well, in the tropics and here at the Conservatory, it actually does! Search the rooms of the Conservatory for the following "tropical treats" that are used to make candy. (Remember these plants next time you eat your favorite sweet treat!)



Find:
Carnauba Wax Palm growing in the **Palm House**

Candy: Gummy Bears, Tic Tacs, Swedish Fish

Plant part used: Leaves (feel the waxy surface)



Find:
Pineapples growing in **Sugar from the Sun**

Candy: Jolly Ranchers, ice cream, dried pineapple slices

Plant part used: Fruit (a pineapple is actually multiple fruits pressed together to form one big fruit)



Find:
Chewing Gum Tree (Sapodilla) growing in **Sugar from the Sun**

Candy: this plant was once used to make chewing gum

Plant part used: Sap (a sticky white liquid inside the leaves and branches)

Find:
Banana Plants in **Sugar from the Sun** or the **Palm House**



Candy: Laffy Taffy, Now and Laters, chocolate covered bananas, banana bread

Plant part used: Fruit

Find:
Sugar Cane growing in **Sugar from the Sun**



Candy: just about everything!

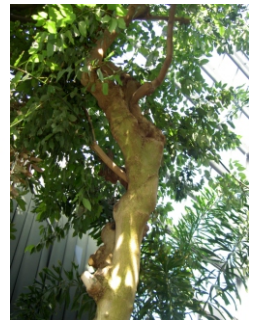
Plant part used: Stems

Note: Sugar cane and sugar beets are the 2 most common plants used to make the table sugar we love!

Find: **Cinnamon Tree** in **Sugar from the Sun**

Candy: Big Red Chewing Gum, Red Hots, cinnamon rolls

Plant part used: Bark



Find: **Vanilla Orchid** growing in **Sugar from the Sun**

Candy: ice cream, cookies, taffy

Plant part used: Fruit & Seeds



Find: **Cacao Tree** growing in **Sugar from the Sun**

Candy: Chocolate

Plant part used: Seeds (the seeds are roasted and fermented to give us that chocolate flavor and smell!)