

# CONSERVATORY CANDYLAND

All food comes from plants. Plants make sugar from water, sunlight, and air. In the **Sugar from the Sun** exhibit, you can see all kinds of sweet, sugary fruits and plants growing right here in Chicago! How many can you find?

VANILLA VINE



CHOCOLATE TREE



GUAVA TREE



CHEWING GUM TREE



SOURSOP TREE



CINNAMON TREE



BANANA PLANTS

ORANGE TREE



SUGAR CANE



Having trouble finding a plant?  
Look on the back for a map.



# I WONDER...

...how tall is the **vanilla vine**? Do you see any flowers or pods?  
(Please do not touch this fragile plant.)

...how the **guava tree** got its name?  
I wonder how other plants get their names too?

...what part of the tree **chewing gum** is made from?

...how much cinnamon can be made from one **cinnamon tree**?  
I wonder how cinnamon gets its unique flavor?

...where in the world the **soursop tree** grows?

...how many **bananas** are in a bunch? I wonder why some of the **bananas** are not yellow?

...if any other citrus trees grow nearby? **Oranges**, grapefruits, lemons, and limes are all citrus trees.

...why this plant is called **sugar cane**?

...how chocolate is made from the **chocolate tree**?

This scavenger hunt will help you and your child get curious and learn more about the plants we eat. Don't know much about plants? That's okay! Your job is to help encourage your student's curiosity about plants and food, not to give every answer. As you lead your child through Sugar from the Sun, try to see the plants through their eyes. Ask some of these questions that start with "I wonder..." and invite them to do the same. What do they wonder about?



**Chocolate Tree**  
Each year, the Chocolate Tree produces football-shaped pods.



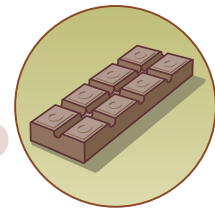
**Chocolate Pods**  
Inside each pod there are 30-40 seeds. These seeds are the basis for all chocolate.



**Chocolate Seeds**  
The seeds are fermented, sun-dried and roasted. After roasting they are broken into small bits called "nibs".



**Chocolate Liquor**  
The nibs are heated until they become liquid. This "liquor" is used to make many chocolate products.



**Chocolate Bar**  
Chocolate Liquor is combined with Cocoa Butter, sugar, and other ingredients to make Chocolate!

## CONSERVATORY CANDYLAND MAP

GARFIELD PARK  
CONSERVATORY  
ALLIANCE

