Age 3–7

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Roval Botanic Gardens

Cloves (Syzygium aromaticum)

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How many different plants did you eat for breakfast?

Can you find any of them here at Kew?

Which part of the plant do we eat? What does it taste like?

Can you discuss some plants we eat the...

leaves of? seeds of? roots of? fruit of?



Act out how you would eat the edible part of this

plant... Do you need to prepare it first? Do we eat it with a knife and fork?

Think about when you last ate this plant as food.

Did it look the same on your plate as it does growing here?



Can you think of a meal you can eat which doesn't involve plants?

(Think carefully about what animals eat too...)



Can you think of a food you like to eat from a plant that doesn't grow outside in the UK?

Can you find it here at Kew?

Why do you think it doesn't grow outside in the UK?

Did you know?

Cloves are the dried flower buds of *Syzygium aromaticum*, a tree native to the Maluku or 'Spice Islands' of Indonesia.

A common kitchen spice, clove has been valued for centuries for its unique flavour. Whole cloves add flavour to seasonal dishes such as baked ham, whilst dried clove is sometimes added to curries.