

The Five Senses of our Garden

Taste

*(can be tasted raw
without cooking)*

Peppers
Lettuce
Tomatoes
Sugar Snap Peas
Mint
Carrots
Cucumbers
Cilantro
Lemon Balm
Cranberry Hibiscus
Papaya
Ground Cherry
Pineapples
Strawberries

*(Best tasted after cooking
or made into a tea)*

Sweet potato
Cabbages
Sweet basil
Lemon grass
Ginger
Turmeric
Lemon Balm

Smell

Tomatoes
Sweet potato
Squash
Ichiban Eggplant
Scallions
Chives
Basils
Mint
Thyme
Lavender
Rosemary
Dill
Cilantro
Culantro
Chives
Ginger
Turmeric
Lemon Balm
Strawberries
Carrots
Papaya

Sound

Pigeon Pea Plant
Turmeric Plant
Ginger plant
And Windchimes!

Touch/Texture

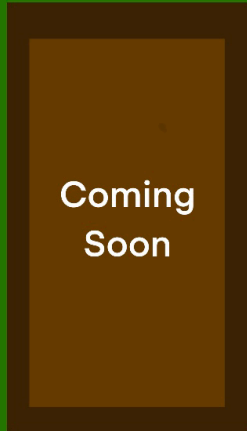
Peppers
Cabbages
Collard Greens
Tomatoes
Sweet potato
Vine
Squash
Scallions
Chives
Black Eyed Peas
Pickles
types of Mint
Collards
Dinosaur Kale
Thyme
Rosemary
Sage
Curly Parsley
Dill
Cilantro
Ginger
Turmeric
Lemon Balm

*Don't Touch the
Culantro! Its
Spikey!!*

Sight/Color

Peppers (green, red, yellow)
Milkweed (red, orange yellow)
Tomatoes (reds)
Strawberries (red)
Achiote (red)
Papaya (yellow, orange)
Cucumber & Squash flowers
(yellow)
Turmeric
Thai Basil (purple)
Collard greens
Rosemary * Lavender (purple)
Dill Flowers (white)
Scallion blossoms (white)
Cilantro blossoms (white)
Ginger blossoms (white)
Cranberry Hibiscus (Red-Violet)
Ground Cherry (yellow) s
Sweet basil flowers (white)
Passion Fruit/ Flowers (purples)
Sweet potato flowers (purple)
Black Beans &
Black Eyed Peas (purple)
Day lilies & Water Lilies (white, pink,
purple)
Pigeon Pea (yellow, red, black)

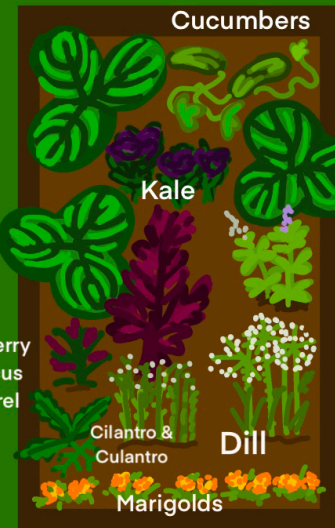
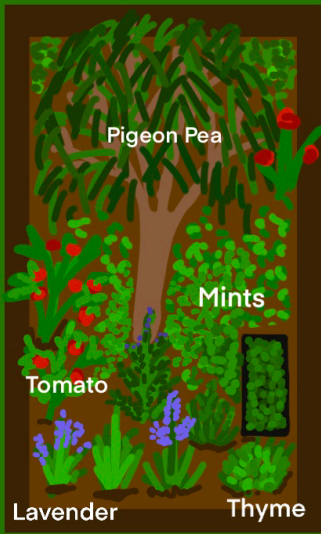
CRES Green Team Garden



Cafeteria



Echinacea
Lemon Balm
Milkweed



Collards

Basil



Cranberry
Hibiscus
& Sorrel