Project

Can You Guess the Scent?

Many of the world's most popular spices are grown in India. Can you guess what they are without peeking?

Caution: Only smell substances that you know won't hurt you. Only sniff gently so nothing goes up your nose.

- **Gather 5 to 10 different spices from India.** Some ideas include pepper (or whole peppercorns), cardamom, turmeric, cinnamon, mustard seed, ginger, cumin, clove, coriander, fennel, fenugreek, and saffron.
- **Label the bottom of a paper cup with each spice.** Shake a tiny amount of each spice into its own labeled cup.
- **With a partner, take turns gently sniffing just above the top of the cup.** Be sure the person sniffing has their eyes closed. How many spices did you guess correctly?
- **Make a list of any foods or recipes you know that use spices from India.** With an adult's permission, prepare a meal using some of these spices. How does it taste? Why might people during the Renaissance be eager to buy these spices?

WRITE IT DOWN!

Many members of Renaissance expeditions kept journals. They recorded details about ocean and weather conditions. They took notes on the cultures of the people they met. They sketched the plants and animals they saw, sometimes even bringing back samples to Europe for further study. Do you keep a journal?