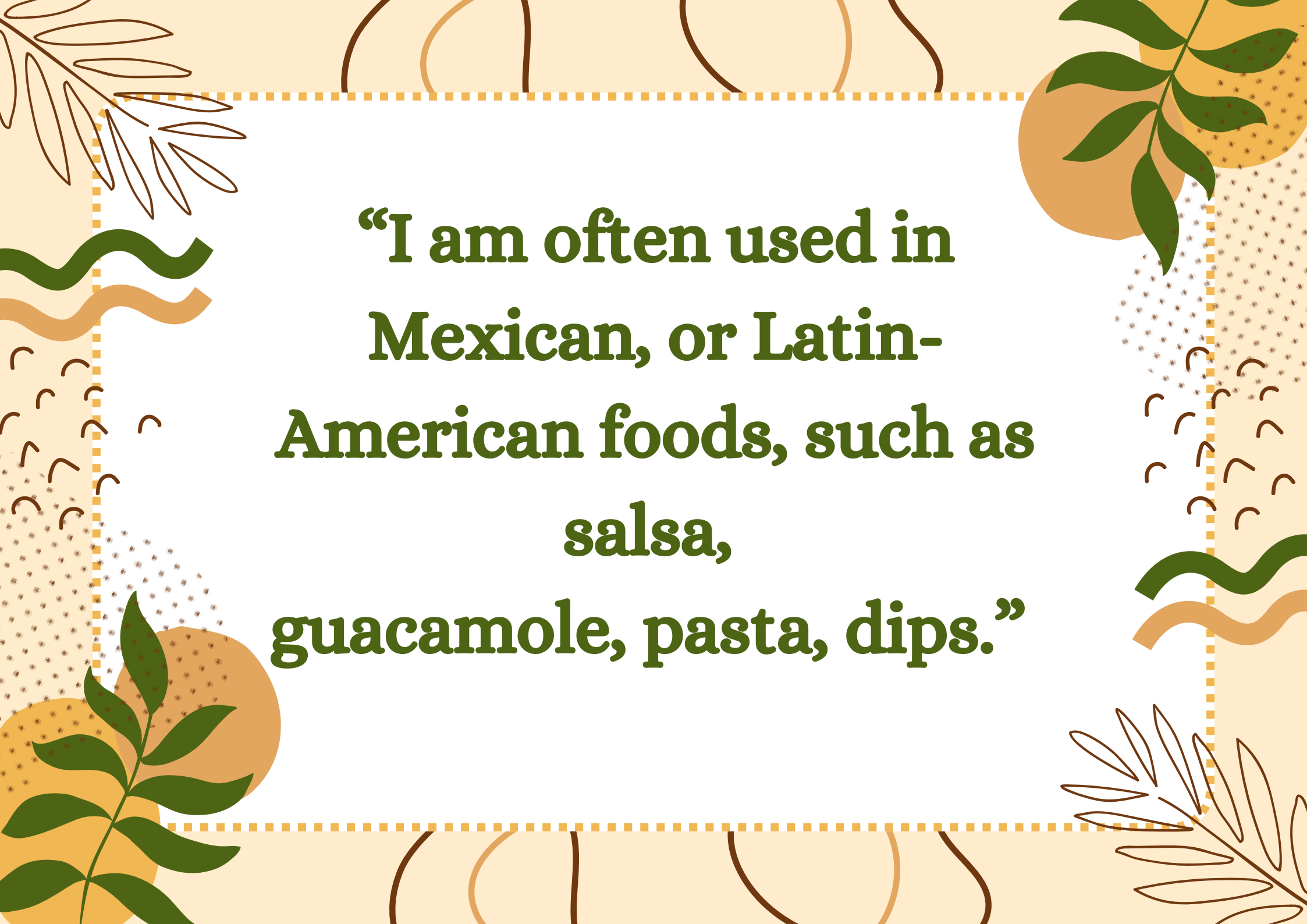
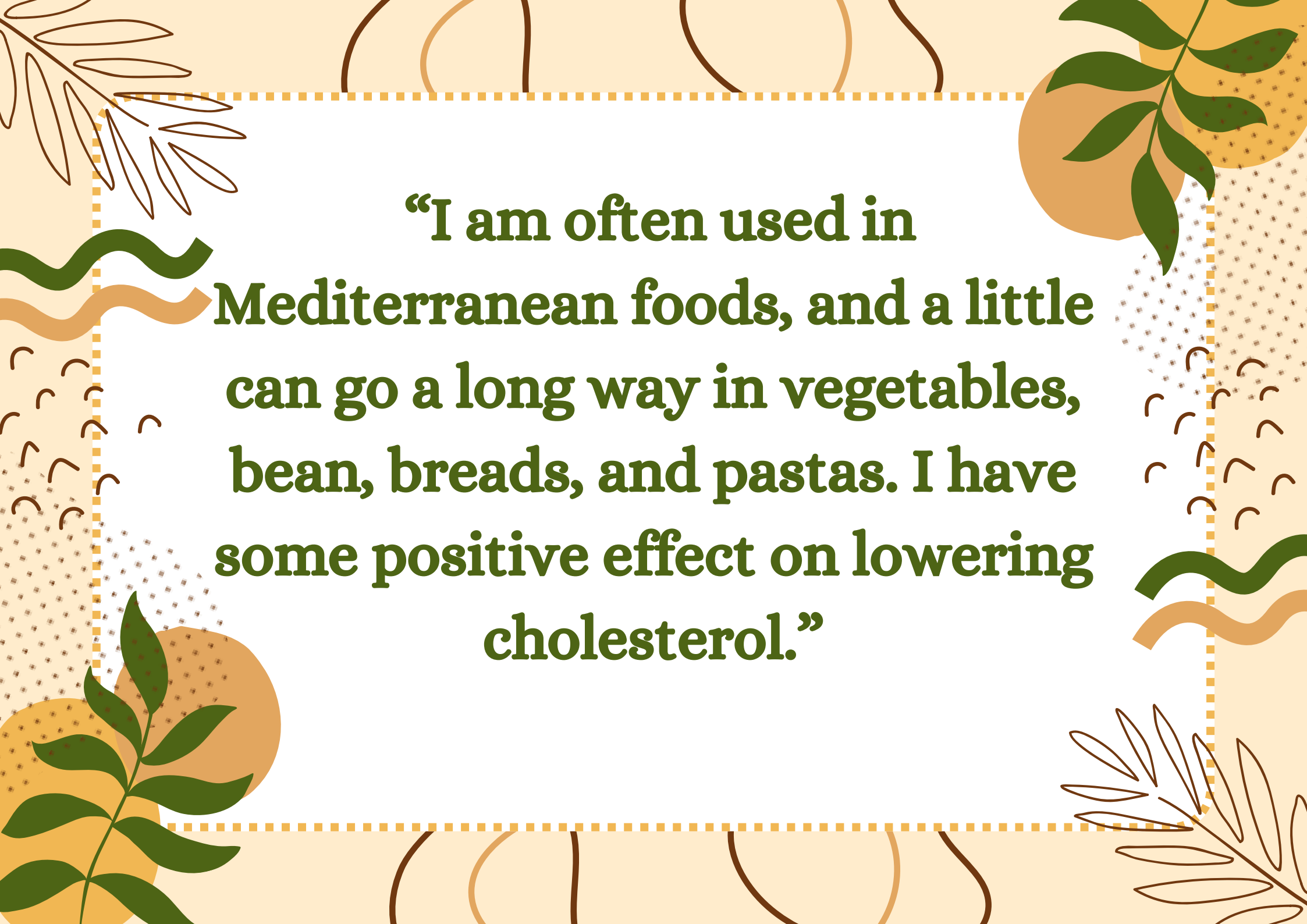


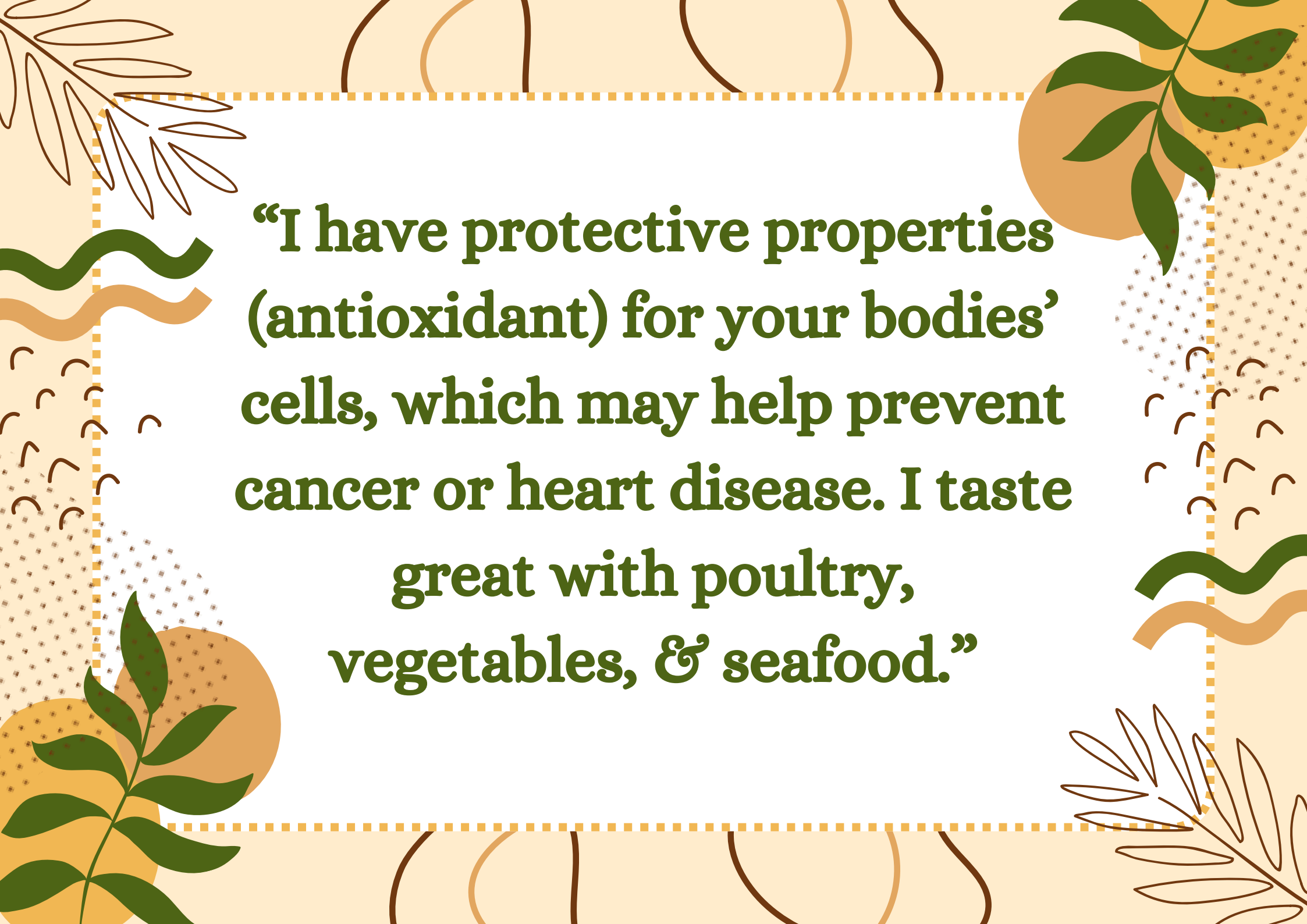
“I can be used grated into Stir-Fry dishes, or in cookies or pies for a sweet taste. I have anti-nausea and anti-inflammatory properties.”



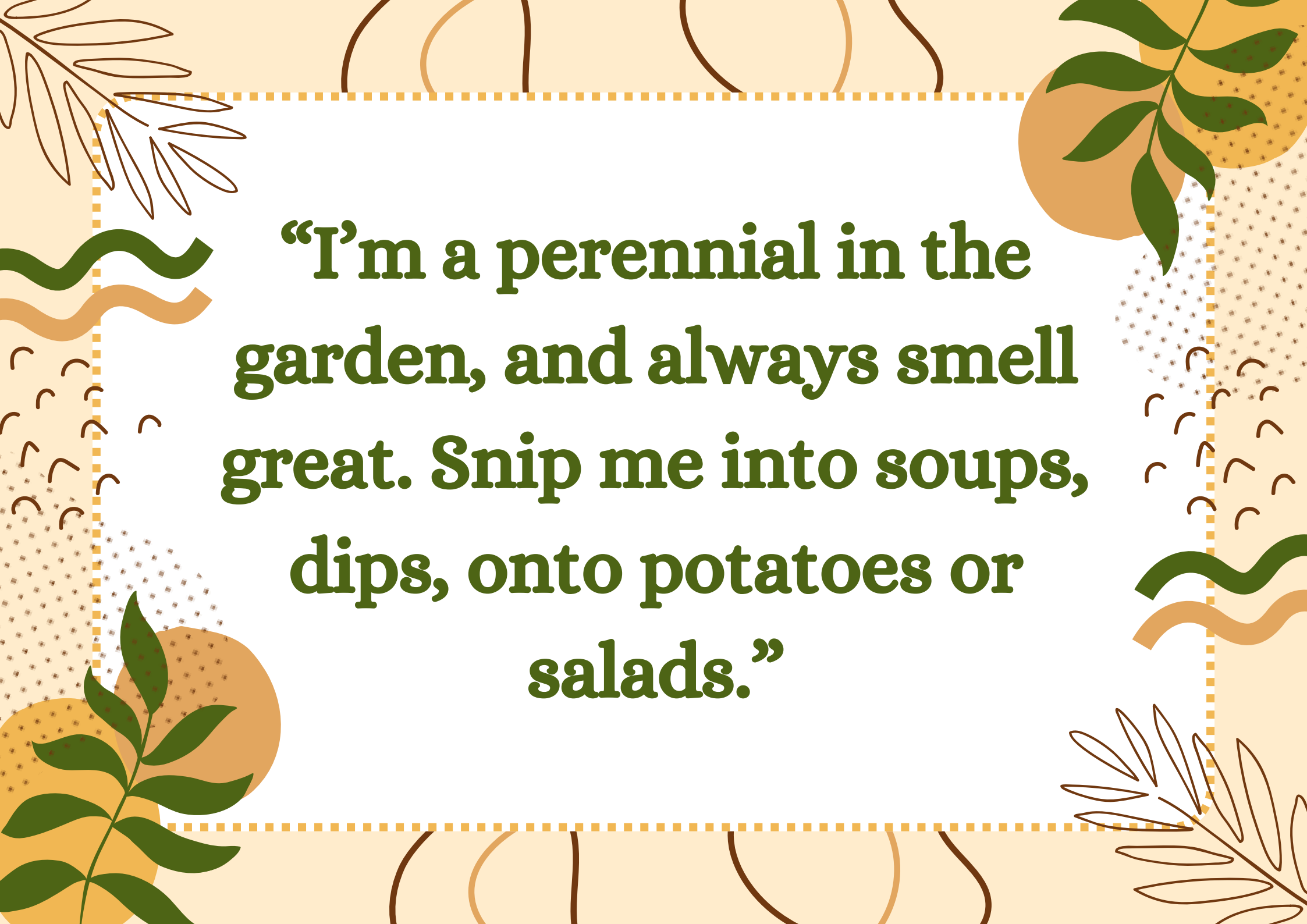
**“I am often used in
Mexican, or Latin-
American foods, such as
salsa,
guacamole, pasta, dips.”**



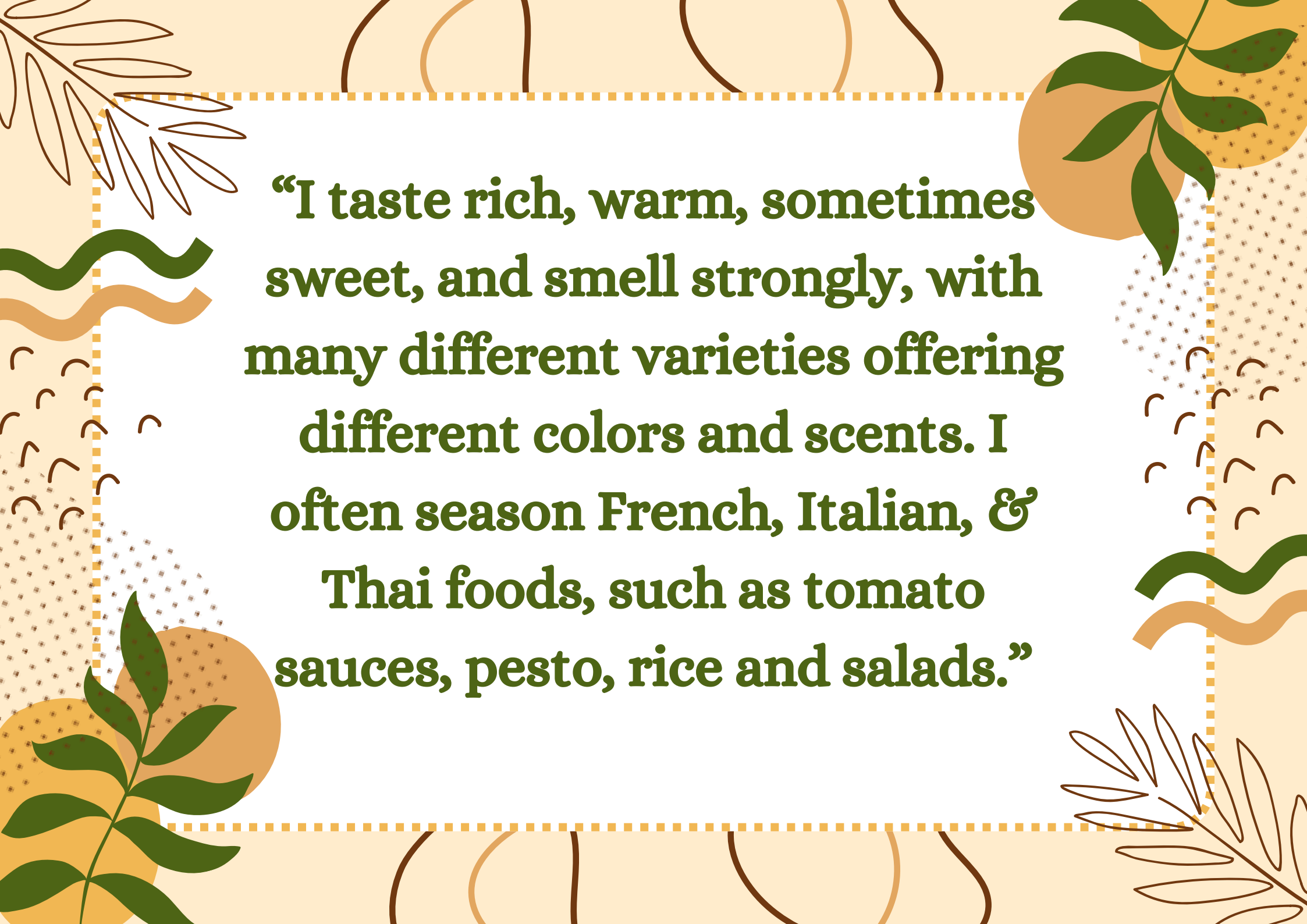
“I am often used in Mediterranean foods, and a little can go a long way in vegetables, bean, breads, and pastas. I have some positive effect on lowering cholesterol.”



**“I have protective properties
(antioxidant) for your bodies’
cells, which may help prevent
cancer or heart disease. I taste
great with poultry,
vegetables, & seafood.”**



“I’m a perennial in the garden, and always smell great. Snip me into soups, dips, onto potatoes or salads.”



“I taste rich, warm, sometimes sweet, and smell strongly, with many different varieties offering different colors and scents. I often season French, Italian, & Thai foods, such as tomato sauces, pesto, rice and salads.”

The background is a light beige color with various decorative elements. At the top and bottom, there are brown outlines of circular shapes. On the left and right sides, there are green leafy branches and orange circular shapes. A vertical dashed orange line runs down the center, flanked by a dotted pattern. Horizontal wavy lines in green and orange are also present.

Answer Key:

Basil

Ginger

Cilantro

Garlic

Rosemary

Chives