

Add a Little Spice to Your Life

based on the lesson by Sheila Nice

Complete lesson can be found at: <https://geoalliance.asu.edu/spice>

Materials Needed:

Samples of 4 different spices (examples are--cinnamon sticks, anise, ginger, cardamom, allspice, cloves, caraway seeds, etc.), magnifying glasses, index cards (can be cut in half), colored pencils (crayons), chart paper or wall space, country cards, mailing labels, and world maps

Faculty/Parents Needed:

Leader guiding the activity, 4 other people (one for each spice) to apply notecards to the chart paper or wall, all 5 faculty/parents to help family groups do the latitude and longitude part of the lesson if needed

Objectives:

To practice oral language skills especially adjectives

To learn how our world is interdependent

To locate places in the world using latitude and longitude

Preparation Prior to Family Night:

1. Divide spices into snack bags—one kind of spice in each bag so the smells stay distinct.
2. Print off the name of the spice with the latitude and longitude coordinates on mailing labels and stick on the snack bags.
3. Have enough bags so each family group has a snack bag for each of the 4 spices.
4. Label 4 pieces of chart paper with the names of the spices or have labels for the walls.
5. Optional: Use a Word Cloud Generator (such as <https://www.wordclouds.com/>) to create a summary of the descriptions given for each spice.

Family Night Directions:

1. Distribute samples of spices, a stack of index cards, and colored pencils to the family groups.
2. Review the 5 senses: sight, smell, touch, hearing and taste.
3. Have each member of the family unit take a sample of the spice out of the bag. Ask them to use the magnifying glass to observe the characteristics of the spice (sight). Ask them to smell the spice. Ask them to touch the spice with their fingers. Ask them to taste the spice if they wish.
4. Then have each member of the group complete at least one index card with a word to describe the taste, the smell, how the spice feels when touched, or what the spice looks like.
5. Have the youngest members of the family take the index cards to the person at the wall/chart paper. Optional: Have someone attending create a word cloud for each spice to see commonalities and lead a discussion of adjectives used.

6. Distribute cards with where the spices are grown. Have family groups locate the places on the world maps using latitude and longitude.

Latitude and Longitude Labels to be printed on mailing labels and stuck to the outside of the spice baggie or print on paper and put in the baggies.

- Anise – Spain (39°N and 3°E) and Turkey (39°N and 35°E)
- Ginger—India (21°N and 77°E) and China (33°N and 102°E)
- Cinnamon Stick--Vietnam (12°N and 108°E) and Indonesia (2°S and 115°E)
- Cardamom--India (21°N and 77°E) and Guatemala (15°N and 90°W)
- Cloves—Madagascar (20°S and 47°E), Indonesia (2°S and 115°E) and Sri Lanka (6°N and 80°E)
- Caraway Seed—Netherlands (52°N and 6°E), Canada (53°N and 107°W) and the United States (40°N and 103°W)
- Allspice—Jamaica (18°N and 77°W), Guatemala (15°N and 90°W), and Honduras (14°N and 86°W)