



GUESS THAT SMELL

TEVA TABLING provides quick and easy hands-on interactions with Jewishly rich content from Hazon's outdoor, food, farming and environmental education portfolio. Learn more at hazon.org/teva.

LEARNING OBJECTIVE

The smell test game is a way to open participants up to the world of scents, and allow them to experience scents in a new way.

JEWISH FRAMING

Do you remember a time when you smelled something and it brought you back to another place? It is taught in our tradition that the sense of smell was the least adulterated/ least changed after the fall from Eden. What is a smell that reminds you of home? What is a smell that you reminds you of a Jewish holiday?



// *The world is full of wonders, special radiance, and marvelous secrets, but all it takes is a small hand held over the eye to hide it all.*

— Rabbi Abraham Joshua Heschel



Teva works to fundamentally transform Jewish education through experiential learning that fosters Jewish, ecological, and food sustainability. Teva is a program of Hazon. Learn more at hazon.org/teva.

MATERIALS

- Smells: Choose five of the following: coffee beans, vanilla extract, garlic, lavender, cinnamon sticks, lemon peel, orange peel, pencil shavings, banana, pine, mint leaves, soil, etc.
- Small opaque jars
- Cloth or perforated covering
- Rubber bands or ribbon

SET-UP

- Place the smelling objects in different jars. Separate the jars so there is distance between them on the table.
- Cover the jars with perforated covers.

INSTRUCTIONS

- 1** Sets of smell cups are distributed to the group, labeled 1-5.
- 2** The activity begins with cup #1, and everyone in the room takes a turn smelling it, but is told not to say what they think it is out loud.
- 3** After everyone has smelled it, ask the group what they think it is, and take a few guesses before revealing the answer.
- 4** Then, take some time to talk about where that smell comes from with the group, asking them questions along the way. For example, if the smell is #1 (coffee), you can ask: Where does coffee grow? and other similar questions. Information about each of the smells is below.



FACTS ON SCENTS



A **COFFEE BEAN** is actually a seed! Coffee is native to Africa and southern Asia, and is a type of bush. Each coffee bush produces about 1 lb of coffee, about the amount you might serve at a large dinner party, per year. The coffee plant produces thousands of white flowers, which then turn into bright red fruits containing the coffee beans.



VANILLA comes from the vanilla orchid, a vine that grows native in Mexico. Although Europeans have known about vanilla since the 1500s, it was impossible to cultivate it outside of Mexico until the year 1841. The reason? The vanilla orchid is naturally pollinated by just one species of Mexican bee. In 1841, Edmond Albius, a twelve-year-old slave, invented a way of hand pollinating the orchid by lifting up its petals with a piece of grass, then rubbing pollen from the anther to the stigma with the thumb. This is the same technique still being used around the world today, which means that every vanilla bean you eat was either hand pollinated, or pollinated by one specific type of Mexican bee.



GARLIC is originally from Asia, but has a long history with humans, and was known to many ancient cultures. The ancient Egyptians used garlic dating back to when the Giza pyramids were built. Garlic is one of the most popular herbs grown, both for food and for medicine. It was used during both World War I and II as an antiseptic and to help prevent gangrene in wounds. It is the #1 cancer preventing vegetable.



LAVENDER is famous as a calming and relaxing fragrance. The lavender flowers used in essential oils are cultivated in England, France, Hungary, Tasmania, Bulgaria, and Australia, and cultivation is beginning on the west coast of the United States. It takes over 500 lbs of lavender flowers to produce just 1.5 lbs of essential oil.



CINNAMON comes from the inner bark of the cinnamon tree, which is rolled off in long strips, and then dried for six hours and cut into pieces. Sri Lanka produces 85% of the world's cinnamon, and Mexico buys the most cinnamon out of any country in the world – it is used there in the preparation of chocolate.