

#### **Babylon Bingo**

#### **Plant Bingo Caller Instructions**

Before starting the game, make sure you have the "Plant Bingo Presentation" open and displayed on a projector for all players to view.

**Player Objective:** Players will try and guess the name of each plant from the picture and hint on the presentation. Each player marks his or her answers on their bingo card by placing a chip over each box with the name of the plant



he/she thinks is the answer. Players may automatically place a chip on the FREE SPACE in the center of the board as marked. Once a player gets 5 boxes in a row (i.e. in a straight row, column, or diagonal), they raise their hand and/or shout "Bingo!". Multiple players can call bingo at the same time. The Bingo caller, or bingo administrator then walks over to check the player's card to make sure they have the correct plant names marked in a row, column, or diagonal. Those who have marked five plants correctly on their board can receive a prize!

#### Here's how to run the game:

- 1. Pass out one bingo card to each player. Hand each player their bingo chips.
- 2. In the Plant Bingo Presentation displayed on a large screen, begin with the first plant. Display the slide for each plant for one 30 seconds to a minute each, reading the clue on the slide once or twice for all players to hear.
- 3. After the minute is up, continue to the next plant.
- 4. Repeat this process until one of the players shouts "Bingo!". Walk over to check the player's card, comparing their answers with the plants for which you have called, comparing to the provided "Bingo Key" document that corresponds with the presentation. NOTE: Keep track of where you are on this list as you progress through the powerpoint so that you may quickly be able to check a player's card when he/she calls bingo.
- 5. If the player(s) has/have marked 5 correct plants with their chips in a straight row, column, or diagonal, they get a point. You and the players alike should keep score of players' bingo points. Once a player gets Bingo, all players should clear the chips from their boards to start fresh, but keep proceeding through the Presentation (do not go back to the beginning.)
- 6. If a player calls Bingo but does not have all five plants marked correctly on his or her card, tell them they are incorrect and proceed with that game until someone correctly calls Bingo. When someone calls Bingo and has all five plants marked correctly on their card, they can receive a prize!
- 7. Repeat this process until you get to the end of the slideshow presentation.

#### 

- Plant 1 Marigold
- Plant 2 Mustard Greens
- Plant 3 Opal Basil
- Plant 4 Lemon Balm
- Plant 5 Cilantro
- Plant 6 Kale
- Plant 7 Boston Lettuce
- Plant 8 Spinach
- Plant 9 Bok Choy
- Plant 10 Dill
- Plant 11 Genovese Basil
- Plant 12 Holy Basil
- Plant 13 Chive
- Plant 14 Marjoram
- Plant 15 Lemon Basil
- Plant 16 Spearmint
- Plant 17 Beet
- Plant 18 Sage
- **Plant 19** Peppermint
- Plant 20 Romaine Lettuce
- Plant 21 Bell Pepper
- Plant 22 Arugula
- Plant 23 Thai Basil
- Plant 24 Radish
- Plant 25 Strawberry
- Plant 26 Oregano
- Plant 27 Tomato
- Plant 28 Green Bean
- Plant 29 Cucumber
- Plant 30 Thyme
- Plant 31 Blueberry
- Plant 32 Nasturtium
- Plant 33 Parsley
- Plant 34 Red Oak Lettuce
- Plant 35 Cabbage

Cilantro	Red Oak Lettuce	Romaine Lettuce	Peppermint	Green Bean
Dill	Spearmint	Parsley	Holy Basil	Bell Pepper
Bok Choy	Sage	FREE SPACE	Spinach	Blueberry
Marigold	Boston Lettuce	Thai Basil	Arugula	Strawberry
Nasturtium	Genovese Basil	Lemon Basil	Radish	Tomato



Cilantro	Red Oak Lettuce	Romaine Lettuce	Radish	Blueberry
Mustard Greens	Genovese Basil	Lemon Basil	Oregano	Bell Pepper
Bok Choy	Boston Lettuce	FREE SPACE	Chive	Cucumber
Lemon Balm	Opal Basil	Cabbage	Peppermint	Tomato
Dill	Spearmint	Parsley	Holy Basil	Beet



Dill	Spearmint	Kale	Oregano	Tomato
Cilantro	Marjoram	Parsley	Holy Basil	Strawberry
Lemon Balm	Opal Basil	FREE SPACE	Radish	Cucumber
Marigold	Genovese Basil	Cabbage	Peppermint	Beet
Mustard Greens	Red Oak Lettuce	Thai Basil	Arugula	Green Bean



Lemon Balm	Red Oak Lettuce	Thyme	Spinach	Blueberry
Nasturtium	Boston Lettuce	Romaine Lettuce	Radish	Bell Pepper
Marigold	Opal Basil	FREE SPACE	Arugula	Green Bean
Dill	Genovese Basil	Lemon Basil	Peppermint	Cucumber
Cilantro	Sage	Parsley	Chive	Beet



Lemon Balm	Spearmint	Thai Basil	Spinach	Bell Pepper
Nasturtium	Sage	Parsley	Radish	Green Bean
Bok Choy	Marjoram	FREE SPACE	Oregano	Blueberry
Dill	Boston Lettuce	Thyme	Holy Basil	Tomato
Marigold	Opal Basil	Cabbage	Chive	Beet



Nasturtium	Spearmint	Kale	Oregano	Beet
Marigold	Genovese Basil	Parsley	Radish	Strawberry
Mustard Greens	Marjoram	FREE SPACE	Holy Basil	Blueberry
Cilantro	Red Oak Lettuce	Cabbage	Chive	Cucumber
Bok Choy	Opal Basil	Thyme	Arugula	Green Bean



Dill	Red Oak Lettuce	Thyme	Radish	Beet
Marigold	Marjoram	Kale	Spinach	Blueberry
Cilantro	Spearmint	FREE SPACE	Peppermint	Tomato
Lemon Balm	Genovese Basil	Cabbage	Oregano	Green Bean
Nasturtium	Boston Lettuce	Thai Basil	Arugula	Strawberry



Dill	Sage	Thai Basil	Chive	Bell Pepper
Mustard Greens	Boston Lettuce	Romaine Lettuce	Oregano	Beet
Lemon Balm	Red Oak Lettuce	FREE SPACE	Holy Basil	Strawberry
Nasturtium	Genovese Basil	Parsley	Peppermint	Blueberry
Marigold	Opal Basil	Kale	Arugula	Tomato



Lemon Balm	Sage	Romaine Lettuce	Arugula	Blueberry
Marigold	Spearmint	Cabbage	Radish	Green Bean
Cilantro	Genovese Basil	FREE SPACE	Oregano	Strawberry
Mustard Greens	Opal Basil	Thyme	Holy Basil	Bell Pepper
Nasturtium	Boston Lettuce	Kale	Peppermint	Cucumber



Marigold	Marjoram	Cabbage	Holy Basil	Beet
Bok Choy	Opal Basil	Romaine Lettuce	Spinach	Strawberry
Lemon Balm	Spearmint	FREE SPACE	Oregano	Green Been
Nasturtium	Red Oak Lettuce	Lemon Basil	Radish	Tomato
Dill	Genovese Basil	Thyme	Arugula	Cucumber



Mustard Greens	Red Oak Lettuce	Thyme	Spinach	Beet
Dill	Spearmint	Romaine Lettuce	Chive	Bell Pepper
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Bok Choy	Marjoram	Romaine Lettuce	Spinach	Cucumber
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Marigold	Marjoram	Romaine Lettuce	Holy Basil	Tomato



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Dill	Genovese Basil	Kale	Peppermint	Strawberry
Mustard Greens	Opal Basil	FREE SPACE	Arugula	Blueberry
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Cilantro	Sage	Cabbage	Holy Basil	Tomato
Dill	Marjoram	FREE SPACE	Chive	Strawberry
Nasturtium	Spearmint	Thyme	Peppermint	Blueberry
Mustard Greens	Boston Lettuce	Thai Basil	Arugula	Bell Pepper



Marigold	Marjoram	Romaine Lettuce	Oregano	Strawberry
Nasturtium	Red Oak Lettuce	Kale	Holy Basil	Cucumber
Lemon Balm	Sage	FREE SPACE	Chive	Tomato
Dill	Spearmint	Thai Basil	Spinach	Beet
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Mustard Greens	Sage	Thai Basil	Chive	Tomato
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Marigold	Boston Lettuce	Kale	Spinach	Blueberry
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Marigold	Red Oak Lettuce	Thyme	Peppermint	Beet
Dill	Opal Basil	FREE SPACE	Radish	Green Bean
Cilantro	Sage	Parsley	Arugula	Bell Pepper
Bok Choy	Boston Lettuce	Kale	Chive	Tomato



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Nasturtium	Opal Basil	Thai Basil	Chive	Bell Pepper
Mustard Greens	Red Oak Lettuce	Parsley	Oregano	Green Bean
Dill	Boston Lettuce	FREE SPACE	Arugula	Beet
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Cilantro	Marjoram	Thyme	Chive	Bell Pepper
Dill	Sage	FREE SPACE	Spinach	Strawberry
Mustard Green	Red Oak Lettuce	Thai Basil	Holy Basil	Green Bean
Lemon Balm	Marjoram	Romaine Lettuce	Oregano	Beet



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Cilantro	Boston Lettuce	Parsley	Radish	Beet
Nasturtium	Opal Basil	FREE SPACE	Peppermint	Bell Pepper
Bok Chou	Red Oak Lettuce	Romaine Lettuce	Oregano	Green Bean
Lemon Balm	Marjoram	Lemon Basil	Spinach	Tomato



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Cilantro	Marjoram	Cabbage	Holy Basil	Strawberry
Bok Choy	Boston Lettuce	Thyme	Spinach	Beet



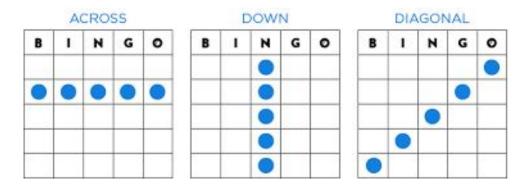
# **PLANT BINGO**

How strong are your plant identification skills?



#### **How to Play**

Using the hints on the screen, place a chip on the square on your bingo card for the plant or variety you think is the answer. The goal is to get five squares in a row across, down, or diagonally.



Raise your hand and ask the Bingo leader to check your card. If you got all varieties correct, you get a point!

Multiple players can call Bingo at the same time. Once one or multiple players successfully get Bingo, all players remove the chips from their boards to begin again. The bingo leader then will resume proceeding through the clues. At the end, the player(s) with the most Bingo points wins!







# Can you name this leafy green?

This leafy green originated in the Himalayan Region of India and has a unique **mustard** flavor. It is considered a good source of magnesium, calcium, folic acid, and Vitamin K. It supports heart health and disease-fighting capabilities.





This **purple** herb contains naturally occurring pigments that may have antiviral and anti-inflammatory benefits. Its flavor is slightly move savory than traditional Genovese Basil with stronger undertones of ginger and anise.



This **lemony** herb is native to Europe, specifically the Mediterranean Region. Nuns used to use it as an "uplifting" agent for spells that heal the brokenhearted and attract romantic lovers.





Easily confused with parsley, this herb contains anti-cancer antioxidants, anti-inflammatory properties, and a variety of health benefits including the ability to help reduce LDL or "bad" cholesterol.

Ancient Egyptians believed this herb nourished the dead in the afterlife.



This leafy green is bold, hearty, and bitter, especially when eaten raw.

Despite the recent health craze over this green, Europeans used to call it "peasant cabbage".





## Can you name this lettuce variety?

Also known as Bibb Lettuce, this variety has sweet, buttery leaves and is **named after**Massachusetts's largest city.
It contains Vitamin A & C, folate, iron, calcium, and fiber.



Popeye would tell you to eat more of this green, which promotes eye health and contains antioxidants and anti-cancer compounds.





This leafy green originated in China and is sometimes referred to as a "soup spoon" because of the shape of its leaves. It is a staple in many stir fry and soup dishes.





The name of this herb comes from the Norwegian word "dilla," meaning to soothe. It has antibacterial and anti-inflammatory properties and supports bone health and digestion. Some even use it as a sleep aid.





Though this herb is usually considered to be Italian, it originated in India, where people have used it as a spice and as a medicine for at least 5,000 years.





A central part of cultures in India, this **type of basil** is often incorporated into Hindu **prayers** for good health and wellbeing.





This herb has a much more delicate onion flavor than green onions and is usually used as a seasoning.





This herb is native to Southern Europe and similar to oregano. Used to help calm digestive troubles, it has antiseptic, anti-bacterial, anti-fungal, and anti-inflammatory properties.

HINT: The name of this herb starts with an "M".





This type of **basil** has a distinct yet lovely **lemony** aroma. It is a staple in many Indonesian cuisines.





This herb has a recognizable minty flavor similar to that of peppermint. It is used in massage oils, aromatic therapy, and can even help relieve itching.





# Can you name this vegetable?

The compound that gives this vegetable its red color helps flush toxins from the body.





This herb has a sweet, bitter, and pine-like flavor. Europeans used it to fight the Bubonic Plague during the 14th century.

HINT: The name of this herb also means "wise man or woman".





This herb has a recognizable minty **flavor similar to that of spearmint**. Ancient Greeks believed it could cure hiccups.





The staple leaf in Chicken Caesar Salad recipes, this leafy green is crisp and succulent with a mild, slightly bitter flavor. It contains Vitamin A & C, folate, iron, calcium, and fiber.





### Can you name this fruit?

Sometimes thought to be a vegetable, this variety is actually a fruit because they come from flowering plants and contain seeds.





Also called roquette, this salad green has a sharp peppery bite that gives it flavor and makes it resistant to pests.



This type of basil originated in Southeast Asia and is used in many **Thai** dishes and stir fries because its flavor can withstand the high heat of the wok.





# Can you name this vegetable?

Crisp, peppery, and pungent, this root vegetable is in the same family as horseradish.





## Can you name this fruit?

Each of these berries has around 200 seeds on its surface.





This herb is pungent, earthy, and minty. It is a traditional Mediterranean herb and plays a prominent role in Greek and Italian cuisines.

HINT: The name of this herb sounds similar to the name of the U.S. state containing the city of Portland.





## Can you name this fruit?

Along with potatoes, this fruit is one of the most commonly consumed vegetables in the U.S.





# Can you name this vegetable?

This vegetable is the third most commonly grown vegetable in home gardens across the U.S., following tomatoes and peppers.





### Can you name this fruit?

About 95% of this fruit is water. Its cooling, soothing effect that can decrease skin swelling and inflammation, which is why some apply this fruit to the eyes to decrease puffiness.





Ancient Greeks believed cows that grazed in fields containing lots of this herb had better tasting meat.

HINT: What do clocks tell?





### Can you name this fruit?

These berries have more antioxidants than any other fruits or vegetables, meaning they help prevent heart disease, cancer, and other diseases.





The leaves of this green are tender with a hard peppery bite that can cause a slight tingling of the nose. It is high in Vitamin C and has antibiotic properties.





Easily confused with cilantro, this herb has a sweet, clean flavor and aroma and is used as a palate cleanser.





## Can you name this lettuce variety?

This **red** lettuce variety has a buttery, nutty, mellow flavor. It contains Vitamin A & C, folate, iron, calcium, and fiber.





This leafy green is peppery when raw but turns sweet with cooking. It is one of the oldest vegetables in human existence and remains a staple in cuisines all over the world to this day.



