



When you find a stamper, look for the plant, and stamp your passport in the correct place on the next page. Choose your favourite smell from the herb beds, collect a little leaf, and put it in the triangle pocket on this page.

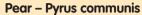
for the five plant hunter stampers (marked on the map).

When you've completed your passport, take it to the cafe or the Park Lodge to collect your Plant Hunter Badge.

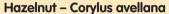
Please take care when picking your plant and only take a little leaf.

### Grape - Vitis vinifera

Grapes grow on grape vines. If you look on the vinery walls you can see our grape vines growing up them. Grapes can be eaten raw (table grapes) or used to make wine and brandy.



Pears are the fruit grown on pear trees. We have planted 27 pear trees – four different heritage varieties. Pears can be eaten fresh when they are ripe in late Summer. The juice can be used in jellies or jams and fermented pear juice is called perry.



Hazelnuts grow on hazel trees. Our hazel trees are growing in the wild area of the orchard. You can eat hazel nuts raw, but remember to take them out of the husk (the shell they grow in). Hazel nuts are used in baking and are added to chocolate products like Nutella.

### Strawberry – Fragaria vesca

Strawberries are the fruit grown on strawberry plants. We have wild strawberries growing in the wild orchard – the berries come in the summer and are tiny compared to the ones in the supermarket. Strawberries can be eaten fresh or made into jam, or added to dairy products like yoghurts and ice cream.

### Mint – Mentha (various)

We have various kinds of mint growing in this herb bed – the one nearest the post is Chocolate Mint! At the far end are mints Tashkent and Moroccan. Bees love the flowers. Tear a mint leaf and smell it! Mint leaves can be used to make tea, or to make mint sauce or jelly to use with lamb dishes.











## Some more things you might like to do!

You could try cooking cheesy herby scones or making refreshing Moroccan mint tea! How about herby pancakes?

Look up recipes for these and other things you could cook on: www.friendsofwallsendparks.org.uk/planthuntertrail/recipes



# Friends of wallsend parks

#### Are you a budding Ray Mears?

Keep an eye out for our outdoor cooking days, or ask us to let you know about them, and other activities on info@friendsofwallsendparks.org.uk



The Forgotten Orchard is a project created by the Friends of Wallsend Parks.

A community garden and orchard have been created in the Old Hall Grounds. They are designed to reflect the historical kitchen garden used by the former owners of Wallsend Hall around 1800. To find out more, go to www.friendsofwallsendparks.org.uk

We were supported by:





