CAS Learning Garden Tasting/Allergy Approval

We hope to offer students tastes from the CAS Learning Garden harvest. Below is an exhaustive list of *possible* foods for tastings. Not everything will be offered to every student. Please indicate if your child is allergic to any of the foods below.

	Allergy (x)		Allergy (x)
Vegetables/Fruits:		<u>Herbs:</u>	
arugula		basil	
asparagus		cilantro	
beets		dill	
broccoli		mint	
Brussels sprouts		parsley	
cabbage		rosemary	
carrots		sage	
cauliflower		thyme	
celery			
cherries		Dressing/Dip:	
corn		balsamic vinegar	
cucumber		butter	
eggplant		cinnamon	
eggs		Dijon mustard	
garlic		ginger	
green or yellow		honey	
beans		hummus - plain	
kale		lemon	
lettuce		lime	
onions		olive oil	
peppers		pepper	
potatoes		plain yogurt	
pumpkin		red wine vinegar	
radish		salt	
shallots		sesame seeds	
spinach		soy sauce	
squash/zucchini		sunflower seeds	
strawberries			
sugar snap peas		Breads:	
Swiss chard		baguette	
tomatoes		pita bread	
		rice crackers (gluten-	
		free)	
		white bread	
		whole wheat bread	
Student Name:			
Student Grade/Class	•		
	nature:		
Date:			