

L _ _ _ E

While cooking to
turn the mixture
use the

L _ _ _ N

And some drops of

S _ _ _ R

Add the

F _ _ _ T

Put in the

WELL DONE!!!

**You have finished
your search, your
reward is waiting
for you!**

THE TREASURE OF PLANTS

(Il Tesoro delle piante)

by Incantina the Little Hare



Are you ready for a great adventure?

A real one? Here we go!

Here at the Incanto Toscano there is a magical land, called Podere dei Frutti Antichi (Land of ancient fruits), where trees once well known in the past and nowadays forgotten are grown.

Exactly in this land Incantina the Little Hare keeps, although hidden, all the ingredients make her fantastic jam!

Are you ready to start finding the ingredients?

To orient yourself you can use the map we have given you.

Find all ingredients you need to make your jam, build your notebook, and write down the names of the five ingredients you need as soon as you find them.

Bring your notebook to the reception on departure and, if they did a good job, you will receive a delicious gift!

Take a

P _ T

The quince jam by Incantina the Little Hare

The Quince is a quite unknown and curious fruit. It has a somewhat strange shape, in between an apple and a pear, and a very sweet scent, but unlike common apples it must be cooked to be enjoyed. For this reason, for a long time this fruit has been forgotten and used only to perfume wardrobes. One day a family living in the Northern Italy had a great idea: to cook quince with sugar and thus a very special jam with an exceptional taste was produced!

Here we reveal you the secret recipe of Incantina the Little hare:

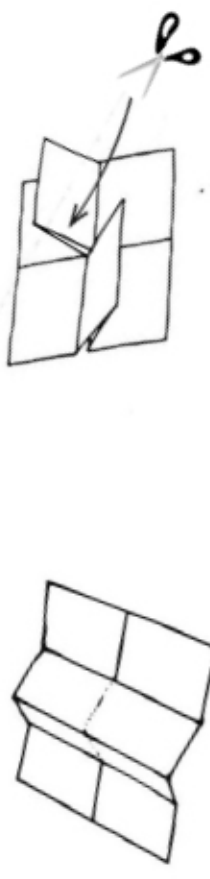
Incantina collects a kilo of quinces and gets help from all her friends to clean them, removing that light hair that is on the peel. Incantina knows that quince peel is rich in a substance called pectin which is used to thicken the jam and therefore she does not peel them! She splits the quinces, removes the cores and dips them in a bowl where a little hare has put some fresh water and some drops of lemon juice. One time Incantina was not quickly enough in dipping the quinces in water and lemon and they all turned black! Then Incantina puts a large pot of water on the stove and when it boils she throws the pieces of quinces into it and cook them for 20 minutes. Then she drains them and crushes them with a potato masher, as she does when she prepares the mashed potatoes. Now she puts the pot back on the fire and adds 400 grams of sugar; with a nice ladle she turns, turns, and turns until the jam becomes quite thick, ready to be spread on a slice of bread and butter. Remember, jam can be made with all kind of fruit. And you can choose the one you like best!

To get started, you will need a small notebook. Here you will find the instructions to build it.

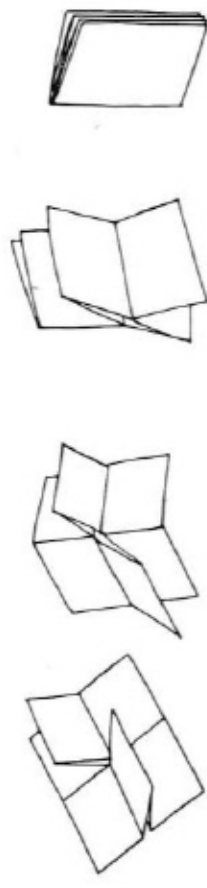
Turn this sheet over and place it on a table, you will notice that there are some lines. You have to fold this sheet along those lines.



Once you've made the folds, pull up and join the middle part, then cut along the dotted line.



Now play a magic game to fold your new notebook!



Have fun coloring the map!!!

