# Jurong Lake Gardens Fruiting Trees Word Search

In the puzzle below, find the common names of fruiting trees that can be found at Jurong Lake Gardens! The names in bold are listed below







U	F	D	J	W	Q	R	T	Y	D	E	E	F	F	0	C	C	Q	W	W	X	U	U	Y	V
Α	G	P	Y	0	D	Q	G	0	N	В	J	W	٧	0	Z	E	L	P	V	E	0	Z	Н	N
J	F	٧	D	D	Q	Υ	C	M	E	R	Т	U	N	Е	L	D	N	Α	C	K	S	R	U	U
Ν	В	Z	J	P	A	S	L	V	Н	K	A	S	A	W	X	P	V	E	V	R	U	1	Y	T
1	Н	G	Α	U	L	S	Ε	E	M	G	D	V	٧	D	0	Н	В	Z	V	K	S	Z	0	M
L	S	V	M	A	S	A	M	G	E	L	U	G	0	R	I	R	R	Q	A	D	1	Z	C	E
Е	Q	G	D	K	R	٧	Р	٧	Н	V	Z	D	R	C	E	R	Y	M	C	N	Q	В	В	G
В	J	X	0	S	P	Ε	W	X	E	Y	N	L	C	A	Y	C	M	X	N	Y	F	J	X	1
В	Α	A	A	D	0	R	E	Q	В	C	E	Т	D	R	J	A	Q	P	N	0	D	Y	Q	В
В	0	P	Α	Т	M	Y	Y	C	Α	Z	D	F	Α	C	S	R	R	Н	1	S	J	M	M	В
V	C	R	J	A	R	U	1	I	V	K	R	W	L	A	L	Q	K	J	S	K	ľ	W	K	L
Ν	C	S	N	V	٧	C	1	1	Ε	U	E	K	M	V	0	C	P	W	K	L	Н	Н	W	S
X	G	G	C	P	Q	L	L	В	1	W	Z	E	P	V	A	R	E	I	V	1	S	Q	W	V
G	0	T	F	R	В	M	N	Т	Т	J	U	W	D	N	1	R	Α	M	A	Т	Z	L	Н	L
E	L	P	P	A	R	E	T	A	W	M	E	Ĺ	R	T	Н	R	K	L	Z	G	T	S	W	Q

# 1. **Tamarind** (Tamarind indica)

The fruit has seeds surrounded by edible sour pulp that is used as paste or juice in cooking, such as flavouring curries or pickling.

#### 2. **Breadfruit** (Artocarpus altilis)

When cooked, the ripe fruit has a texture like that of freshly baked bread, hence the tree's name. The fruit has a potato-like flavour.

## 3. Water Apple (Syzygium aqueum)

The fruit has a mild, slightly sweet taste similar to apple, and a crisp juicy texture like that of watermelon.

## 4. **Rukam Masam** (Flacourtia inermis)

The fruits have a sour, acidic taste, and are used to make pies, syrups and jellies.

#### 5. Candle Nut (Aleurites moluccanus)

The nut has a high oil content and can be burnt like a candle. It is also used in Peranakan, Indonesian and Malaysian cooking.

## 6. **Mango** (Mangifera indica)

The fruit can be eaten raw or made into juices, jellies and desserts, such as Thai Mango Sticky Rice.

## 7. **Belinjau** (Gnetum gnemon)

The kernel of the seed is flattened, dried and fried to make a crispy, slightly bitter cracker called *emping*.

#### 8. **Coffee** (Coffea arabica)

The small, oval, glossy berries (fruits) each contain two seeds. The seeds are roasted to make coffee beans.

# 9. **Nutmeg** (Myrstica fragrans)

Nutmeg spice is made from grinding the seed from the fruit into powder.

# 10. **Asam Gelugor** (Garcinia atroviridis)

Dried slices of the fruit are used as a seasoning or sour relish in cooking including curries. The fruit can also be stewed in sugar.







