

WE REMEMBER



Fill in the blanks.

1. A _____ is a large farm.
2. God wants us to _____ the police.
3. _____ and _____ grow in warm areas.
4. A _____ takes care of sick animals.
5. You do not need to be afraid of the police if you _____.

STUDY

thresh (thrěsh). To separate the seed of a grain from the rest of the plant.

grain elevator (grān ěl•ə•vā•tər). A building used to store grain.

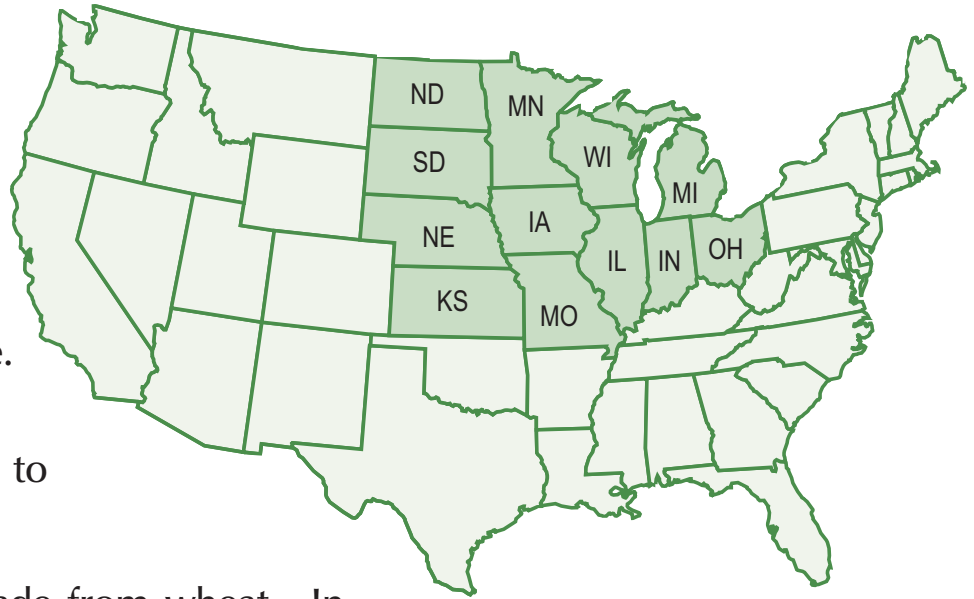
conveyor belt (kən•vā•ər bĕlt). A moving belt that carries things.



Say these words to someone.

Lesson 8

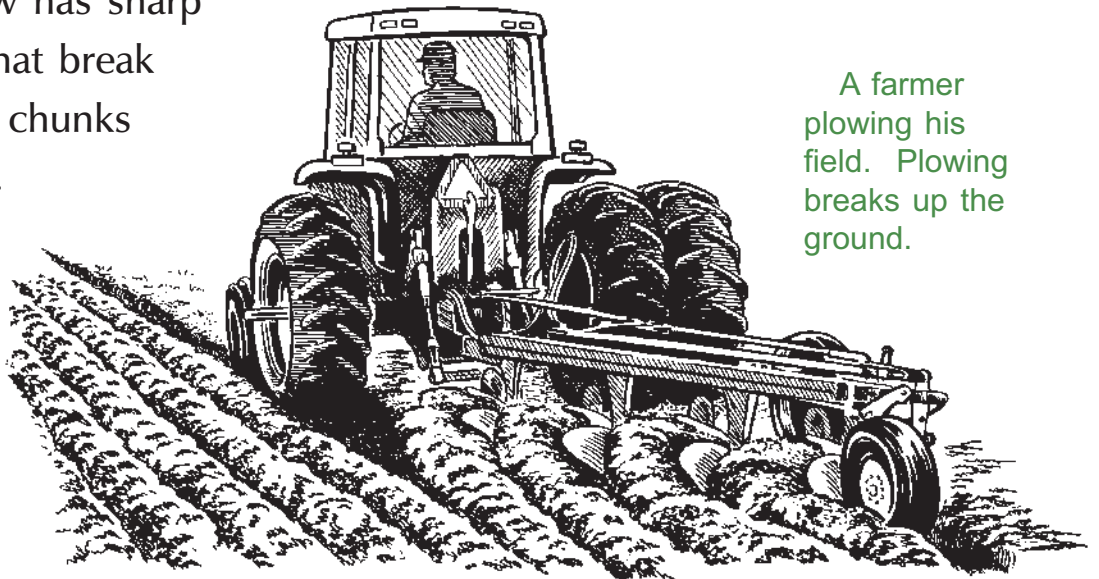
In the next few lessons we will learn how bread is made. Many people work together to make bread.



Bread is made from wheat. In the United States, much wheat is grown in the Midwestern States. Look at the map to see where the Midwestern States are. The land in the Midwest is very flat. There are big farms with large flat fields. The fields are good for growing grain.

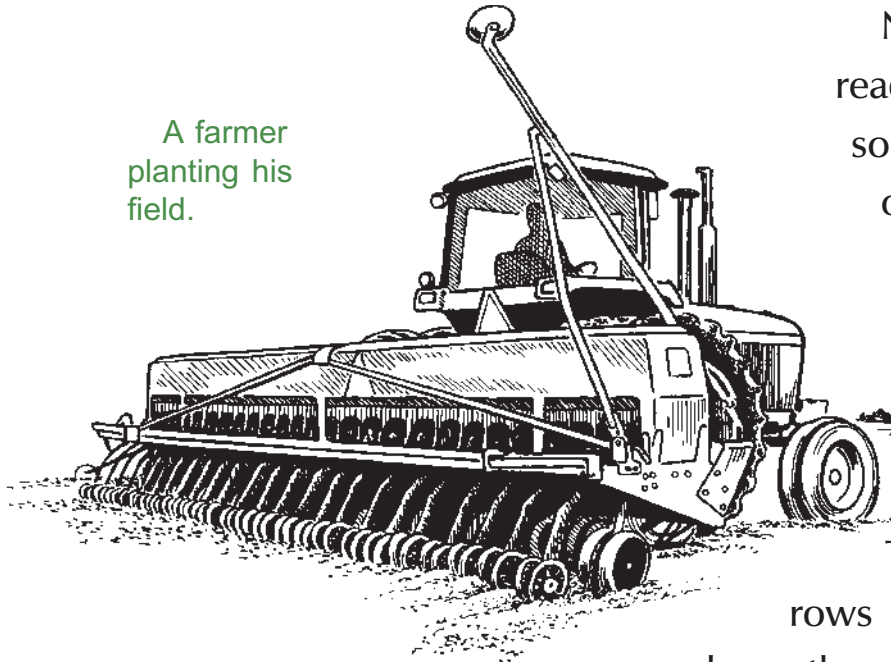
A wheat farmer must do a lot of work. First he needs to get his fields ready to plant. To do this he will plow the ground. Plowing breaks up the ground. Next the farmer goes over the ground with a harrow.

A harrow has sharp spikes that break up hard chunks of earth. It helps to make the ground smooth.



A farmer plowing his field. Plowing breaks up the ground.

A farmer
planting his
field.



Now the fields are ready to be planted, so the farmer gets out his tractor and drill. He fills the drill with wheat seeds and takes it to the field.

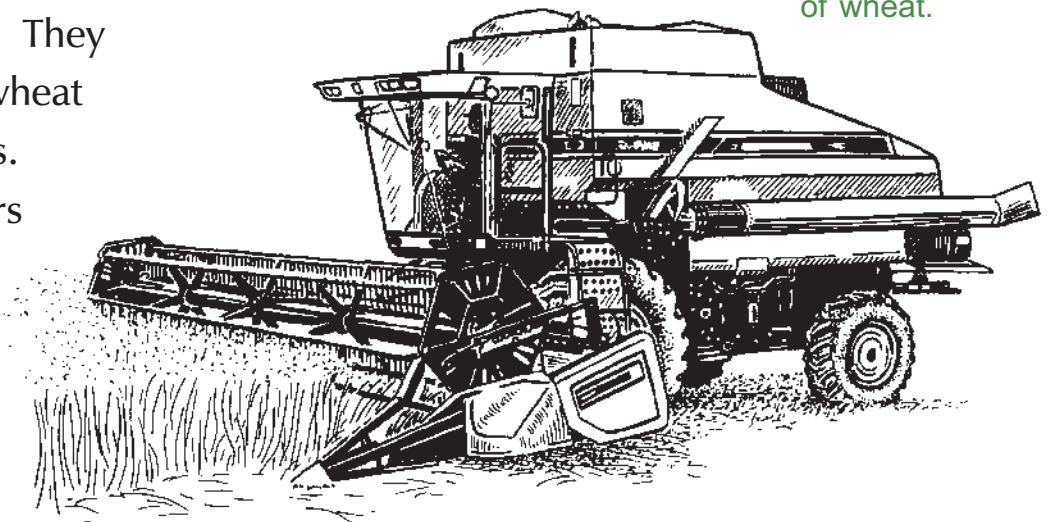
The drill makes rows in the ground, drops the seeds into the rows, and covers the seeds with dirt.

While the wheat is growing, the farmer must watch the wheat to make sure it grows well. Sometimes he needs to spray to kill weeds. Other times he needs to spray to kill insects that would hurt the wheat.

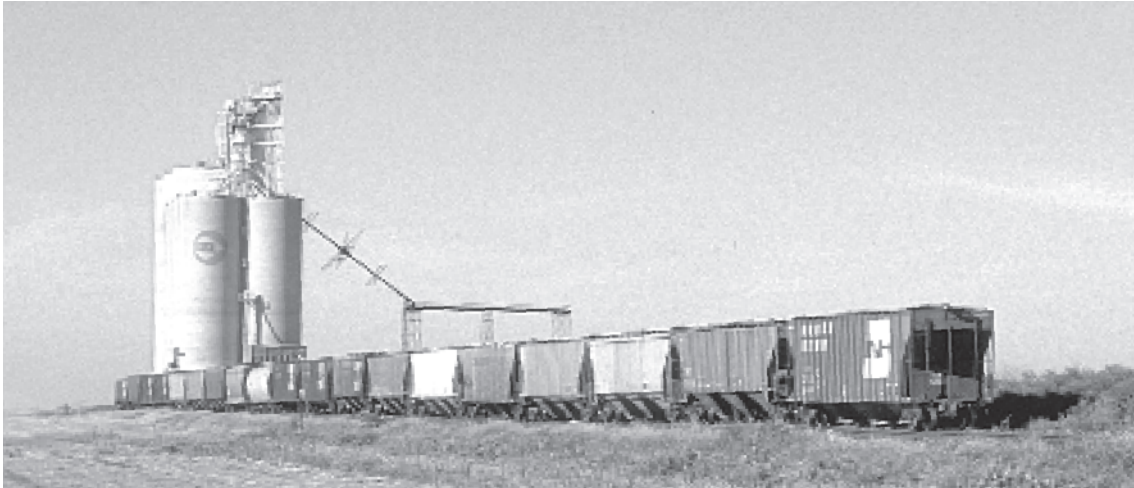
When the wheat is ripe, the farmer uses a combine to cut and **thresh** the wheat. Combines cost a lot of money. Not every farmer has one.

Some people have several combines. They combine wheat for farmers. The farmers pay them to combine for them.

A combine
cutting a field
of wheat.



Lesson 8



Alice M. Prescott/Unicorn Stock Photos

A train being loaded at a grain elevator.

Trucks take the wheat to a small **grain elevator**. They dump the wheat into a pit, and a **conveyer belt** carries it up to the top of the elevator and stores it in a big bin.

The wheat is dried and cleaned at the elevator. Then it is loaded onto trailer trucks or onto railroad cars and hauled to a bigger elevator. At the large elevator a machine tips the railroad cars so that the wheat spills out. Big buckets lift the wheat to the top of the elevator where it is weighed and cleaned again.

The large elevators store the wheat. Some grain elevators can hold 10 million or more bushels of wheat. That is more than 20,000 truckloads of wheat!

The grain elevator sends some of the wheat to flour mills. At the mill, the wheat goes through heavy rollers that crush and grind the wheat. After wheat is ground, we call it flour.

The flour mill sells the flour to grocery stores and bakeries. Bakeries must buy lots of flour because they use hundreds of pounds of it every day.



Follow the directions.

6. Number these things in the order they happen.

The farmer plows and harrows the field.

The combine cuts and threshes the wheat.

The wheat is taken to the elevator.

The wheat is made into flour.

The farmer plants the wheat.

The wheat is cleaned and weighed.

7. Color the Midwestern States with a brown crayon.



WE REMEMBER

Color the *T* circle if the answer is true. Color the *F* circle if it is false.

1. T F Long ago there were no firemen.
2. T F Policemen are people to be afraid of.
3. T F Bread is made from wheat.
4. T F A vet is a children's doctor.
5. T F A plow makes the ground smooth.
6. T F Bananas and oranges grow in warm areas.



Sister Bear's second graders are very excited. Today they are going to visit a bakery.

The Grasstown Bakery makes bread, cakes, and cookies. Sister Bear's class will visit the part of the bakery where bread is made.

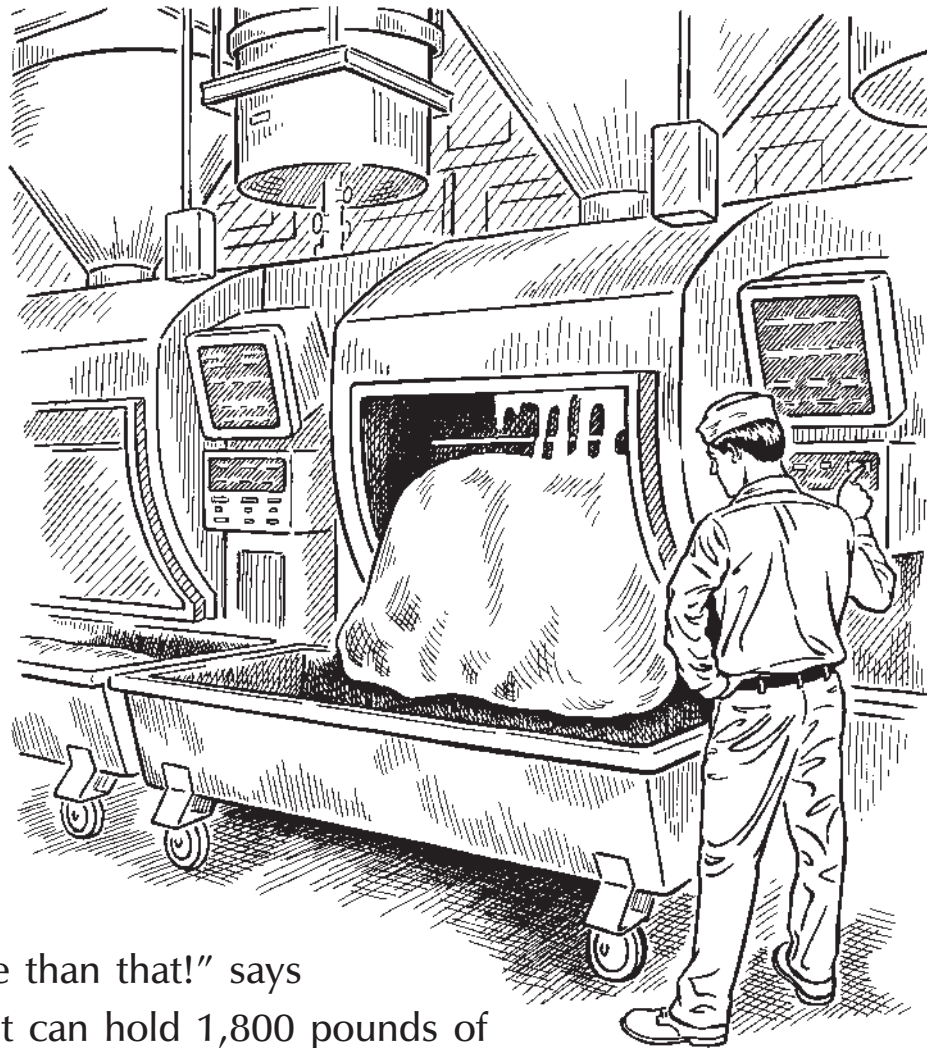
A man meets Sister Bear's class at the bakery. "Hello," he says. "My name is Gary, and I will show you the machines we use to make bread. First I will show you the mixers." Gary smiles. "These mixers don't look like the mixers your mothers use, do they?"

The children stare at the huge steel machines and shake their heads. "They don't look like mixers at all!" Ron says.

Gary opens the big door on the mixer. “Look inside,” he says. “Can you see the three big beater bars? Those bars mix the bread dough. We put flour, milk, oil, honey, salt, water, and yeast into the dough. How many pounds of dough do you think this mixer will hold?”

“Two hundred?” guesses Bob.

“Nine hundred?” guesses Sharon.



“More than that!” says Gary. “It can hold 1,800 pounds of dough, but we only put 1,600 pounds in it. After the dough is mixed, we open the door and let the dough fall out into a big pan.” He points to some big pans beside the mixer.

Lesson 9

“Look, they have wheels!” cries Ron.

“Yes,” says Gary. “That is so we can push them. Come, I will show you where we take the pans full of dough.” The children follow him to another room.

“This room is warm to help the dough rise faster,” says Gary. “After the dough rises, we put it in a machine called the *divider*.” The children watch the divider chop the dough into pieces.

“Will each of those pieces be a loaf of bread?” asks Bob.

“That’s right,” says Gary. “The divider drops the dough onto a conveyor belt. The belt carries the dough to the *rounder*. The rounder makes the pieces of dough round and smooth. Then the balls of dough go through a warm cabinet to make them easy to work with. Next they are shaped and put into pans.”

The children watch. A conveyor belt full of empty pans comes by the machine. The machine drops the dough into them.

“Now is the bread ready to bake?” Ron asks.

“Not yet,” Gary says. “First the bread must rise again so it will be soft and good to eat. Then it will go to the oven to be baked. It will bake for about 20 minutes. Come. I will show you bread coming out of the oven.”

The children follow Gary. They see belts carrying pans full of hot bread out of the oven. A man stands near, watching the bread go by.

“He is watching to make sure the bread is good,” says Gary. “If some bread is burned or has ugly bumps on it, he will throw it away.”

“Throw it away!” exclaims Sharon. “Why? Someone could still eat it!”

“Someone does eat it!” says Gary. “A truck comes and takes the bad bread to a factory. At the factory it is made into dog food.”



We must leave the Grasstown Bakery now. In the next lesson we will finish our tour of the bakery.



Follow the directions.

7. What seven things go into the bread dough?

_____	_____
-----	-----
_____	_____
_____	_____
-----	-----
_____	_____
_____	_____
-----	-----
_____	_____
_____	_____
-----	-----
_____	_____

8. Number the machines in the order that bread goes to them.

_____	_____
-----	-----
_____ mixer	_____ oven
_____	_____
-----	-----
_____ divider	_____ rounder
_____	_____