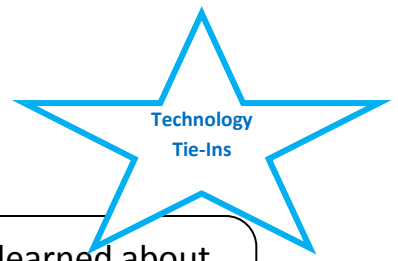


Wheat Harvest



Literacy Connections and Technology Tie-Ins

Literacy Connection~ **Send A Postcard** and tell what you have learned about the Wheat Harvest:

<http://postcards.primarygames.com/>

Literacy Connection~ **Write a Letter** to a farmer to ask questions that you would like to know about being a wheat farmer:

http://readwritethink.org/materials/letter_generator/

Literacy Connection~ **Create An Interactive Timeline** About the History of Wheat Production: <http://library.thinkquest.org/5443/whistory.html>

<http://www.readwritethink.org/materials/timeline/>

Literacy Connection~ **Interview someone** whose life has some personal significance with wheat...Create a Bio-Cube:

http://www.readwritethink.org/materials/bio_cube/

Literacy Connection~ **Write an Acrostic Poem** using one of the vocabulary words: combine, wheat, domestication, harvest, acre, and commodity

<http://www.readwritethink.org/Materials/ACROSTIC/>

Literacy Connection~ **Write a Comic Using Dialogue:**

“Where’s The Wheat?”

<http://www.readwritethink.org/MATERIALS/comic/>

Literacy Connection~ Learn All About Wheat At This **Game and Lesson Site** on Amazing Wheat

<http://www.wheatfoods.org/FlashForKids/index.asp?page=games>

Literacy Connection~ **Create A Persuasion Map** of how Wheat can be used for a variety of things

http://www.readwritethink.org/materials/persuasion_map/



Bread In A Bag

“Bread in a Bag” Recipe

This recipe makes two large loaves or four small loaves of bread. Enlist a few adult volunteers to help measure and mix, and ask the school cafeteria staff to assist with baking. Before beginning, have students cover desks with clean butcher paper for quick clean up of the work area. Then have students wash their hands. Have volunteers fill large bowls with warm water and warm milk (105-115F) from which students will measure out the amounts needed.

Mix in a two-gallon heavy-duty freezer bag:

- 1 Cup all-purpose flour
- 2 packages yeast
- 1 cup warm water
- 2 tablespoons sugar

Squeeze upper part of the bag to force any of the air out. Close the top of the bag tightly. Mix well by working the bag with your fingers until all ingredients of the bag are completely blended. Allow mixture to rest for 15 minutes.

Add: 1 ¼ cups warm milk
 1 tablespoon salt
 2 tablespoons shortening, softened

Mix well by working the bag with your fingers. Gradually add 5-6 cups of all-purpose flour. Add enough flour to make the dough stiff or until it pulls away from the bag. Turn dough onto floured surface. Divide the dough in half. Knead each half for five minutes or until it is smooth and elastic. Add more flour if the dough is too sticky. Cover the dough with a plastic bag, and let it rise for ten minutes.

Flatten dough into a 12X7-inch rectangle. Starting from a narrow end, roll dough toward you. Pinch edges to seal. Tuck the ends under. Press each end to seal.

Place seamed side down in a greased 9X5X3-inch pan. Repeat for other loaf. Cover loosely with plastic bag, and let rise in a warm place until it doubles (about 45-60 minutes). Uncover. Bake in 400 degree oven for 35 to 45 minutes. Remove from pans. Cool on wire racks.

Act, Sing, Read, Grow

Play or Choral Reading

Little Red Hen

Resources Available:

1. Pattern Cut Outs
2. Power Point: script
 - Vocabulary



Teaching Sequencing:

Ordinal Numbers: 1st, 2nd, 3rd

The Little Red Hen's Song

This is the way I plant the seed,
plant the seed, plant the seed.

This is the way I plant the seed
so early in the morning!

Repeat using the following verses in the above blanks...



water the wheat.
cut the wheat.
go to the mill.
make the dough.
bake the bread.
eat the bread.

Inference: What do you think the *mill* is?

Science Connection: Planting Seeds Lesson

Grow seeds in cups

Have students create a class **retelling mural**. As students discuss the characters and the setting, make a list of all of the things they say (hen, cat, goose, dog, wheat, bread, oven, bowl, etc.) Then assign either individual students or pairs of students to work together to **draw or tear or cut from construction paper** each element listed. Glue the students' drawings **onto a large sheet** of rolled chart paper. Reread- Shared Reading (with students joining in on the repetitive phrases); Complete the class retelling mural by using **interactive writing to label the characters and objects** and to **write what each character said**.

Companion Time

With a friend, have one student read the narrator's part and Little Red Hen, and have the other person read the other animals. Read the story together like a play, just with your companion. (discuss ...what companion is)

Create Class Mural To Retell Story

Work Ethic

Discuss who works hard in this story and who doesn't. What do they call people who don't work hard? What could happen to people who don't work hard?

Rhyme Time

Pick out words from the song and create "**rhyme time cards**" with these words.

seed: need, bead, greed, plead, weed
wheat: seat, feet, sheet, treat, heat
bake: cake, mistake, awake, fake

Pizza Dough Is Made From What?...Wheat
Pizza **Fractions** Keep You MathTastic....Interactive Game
<http://www.primarygames.com/fractions/1a.htm>



Estimation is an important concept for farmers. Much of farming is unpredictable, due to weather reliance and grain markets. Farmers try to estimate the yield of a certain field of grain. To do this, farmers pick a plant and count how many seeds are on the head. By looking at the square footage of a field and estimating the number of heads, farmers can find an approximation of the yield. It can be very difficult to estimate crop yields and sometimes, professional estimates are very inaccurate.

Think of other ways that farmers estimate.

Figure First... and then ~Write **your own math problems** with the following information:

$(5 \times 10) - 44 =$ how many basic classes of wheat there are.

If 1 bushel of wheat = 60 lbs. of wheat flour, how much will 2 bushels equal? How about 3?

A modern combine harvests 1,000 bushels of wheat per hour. How many will it harvest in a day? What question do you first need to ask?

Find The Answers Here

<http://www.smallgrains.org/WHFAC/TS.HTM>
http://www.texaswheat.org/images/E0161001/EDU_wheat_facts_new.pdf

Math Pages for All Grade Levels With A "Farm Theme":

<http://www.kidzone.ws/math/farm/index.htm>

Word Problem

If the school cafeteria was preparing 345 sandwiches for lunch. 3 out of every 5 sandwiches were made with white bread and the rest were made with whole wheat and 20% of the whole wheat sandwiches had Roast Beef inside, how many sandwiches were made on white bread?

Answer... 207

Pretzel Making

http://agclassroom.org/teacher/pdf/prairie/prek_1/4_Pretzels.pdf



Cooking Project for
Grinding Wheat!

Use Puffed Wheat cereal or seeds to make groups and **count by 10's, 5's and 2's.**

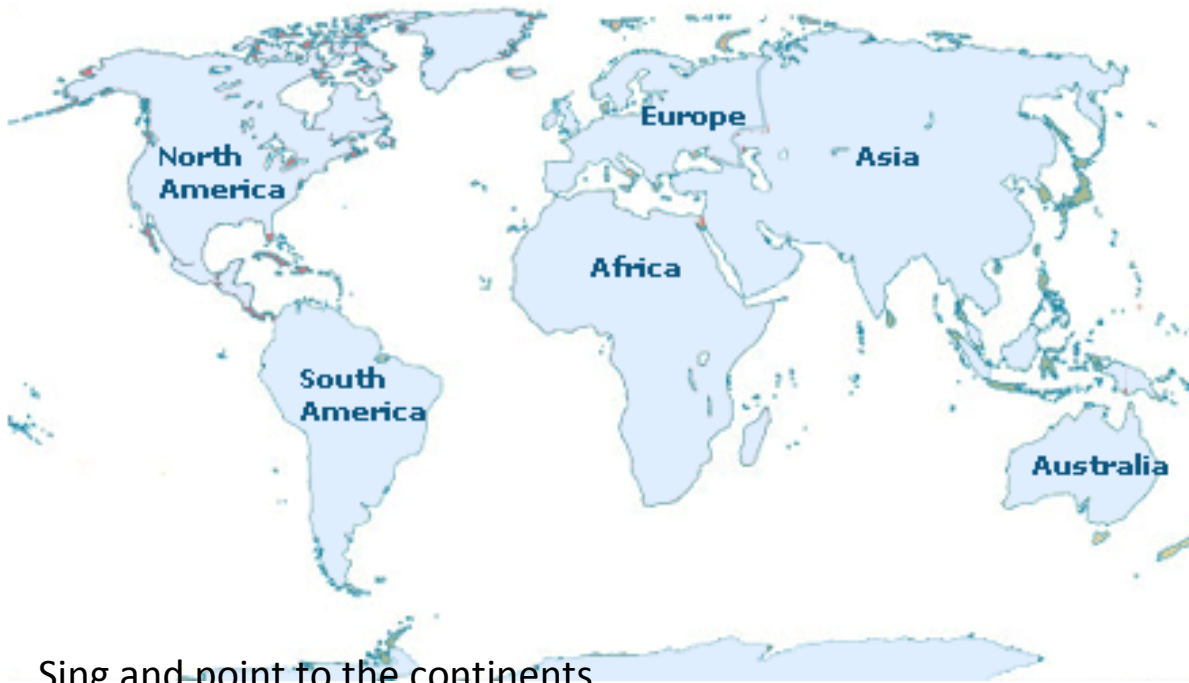
Use sunflower, wheat, popcorn, and bean seeds to make **patterns.** (Ex. aba, abc)

Using Claris Works for Kids, make a **class graph** of: favorite version of the story, favorite animal in the story, favorite ending of the story, or favorite kind of bread (wheat cornbread, white bread).

With the extra dough from the pretzels ...cut the pieces of bread into **halves, fourths,** etc.

Each week, put a different kind of seed in a jar and **estimate.**

Learn the continents And then learn about the breads of the world.



Sing and point to the continents.

7 Continents



7 continents on this green earth

7 continents, it's true!

7 continents on this green earth

I can name them, how 'bout you?

North America, South America

Europe, Africa, and Asia

Australia and Antarctica

And how about Fantasia? Uh-uh!

repeat

Breads Around The World

http://wbc.agr.mt.gov/Consumers/Teachers_students/BreadAroundTheWorld.pdf

Whispers of Wheat

Read The Forum Article And Answer The Questions

Forum

“Harvest: A Day In The Life”

Oct. 4, 2009

1. The U.S. Department of _____ reports on the facts and statistics of the farming industry.
2. Agriculture provides a _____ of the economic base in both North Dakota and Minnesota.
3. Wheat is a _____ grass.
4. The wheat harvested in this article will be used for _____.
5. When combining, wheat plants enter the front-mounted combine here. Inside, the kernels are knocked loose from the rest of the plant and go to a temporary storage area called the _____.
6. Wheat (durum) production in ND represent _____% of the nation’s production, and spring wheat represents _____% of the production.



Kris Bredden drives the combine.

Write An Acrostic Poem

W: _____

H: _____

E: _____

Answers: 1. Agriculture 2. quarter
3. cool-season 4. bread 5. hopper 6. 50% 45%

Wheat Is Sweet!



Want To Learn More About Grain?

<http://www.grainchain.com/> ...Check out this **interactive** site!!

Register For Grain Chain Newsletter:

<http://www.grainchain.com/Teachers/newsletter/Default.aspx>

Careers

How many jobs in a loaf of bread? Check out this unit.

<https://www.kyfb.com/media/files/fed/ag-in-the-classroom/lesson-plans/How%20Many%20Jobs%20In%20A%20Loaf%20Of%20Bread%20%207-8.pdf>

Students will develop their abilities to apply core concepts and principles from science, mathematics, social studies, arts, and humanities, practical living studies, and vocational studies, to what they will encounter in life.

Careers in Agriculture:

http://agweb.okstate.edu/fourh/aic/lessons/extras/jobs_jobs.pdf

About Wheat Flour:

- Wheat flour is the most important ingredient in home baking, in commercially baked products, and in pasta.
- There are many kinds of flours. A few examples are all-purpose flour, bread flour, self-rising flour, cake flour, whole wheat flour.
- Bread, rolls, crackers, pasta, breakfast cereals, tortillas, and many other foods contain wheat or wheat flour as a major ingredient.
- Bread and rolls are the most popular throughout the United States.

Why Wheat Is Good For Us:

- Wheat and wheat foods are part of the base of the Food Pyramid.
- Wheat foods are not only delicious, but also nutritious.
- Carbohydrates--provide energy for our bodies
- Vitamins and Minerals--keeps body healthy and functioning properly
- Fiber--acts like a broom to sweep out the digestive tract

Wheat Song (Ba-Ba-Black Sheep)

Wheat is a grain, oh, did you know?

There's many types of wheat

For farmers to grow.



Plant, germinate, grow and harvest

To begin

Transport, grind, to make food in the end.

Wheat is a grain, oh, did you know?

There's many types of wheat

For farmers to grow.

Breads From A-Z

<http://www.breadsmith.com/breads.html#1>

A: apple pie bread

B: Blueberry lemon bread

C: Cherry Walnut

Sourdough bread

*Learn how to spell: great, eat, wheat,
& a lot*

It's g-r-e-a-t



To e-a-t

A lot ...of wheat!

It's g-r-e-a-t

To e-a-t

A lot... of wheat!

It's g-r-e-a-t-

To e-a-t

A lot ...of wheat!

It's great to eat a lot...

of wheat!

