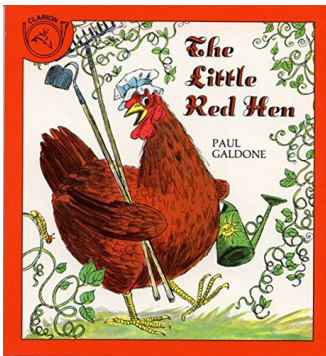


The Little Red Hen and Making Bread

OVERVIEW: Do your students know that bread comes from a plant? As do all the things they eat made from flour – pizza dough, cake, cookies, crackers, rolls? Pair these books with *New Jersey Agriculture in the Classroom's* Science lesson *From Wheat to Bread* and grow some wheat in the classroom!

GRADES: Pre-K-2, *can be modified for older students*



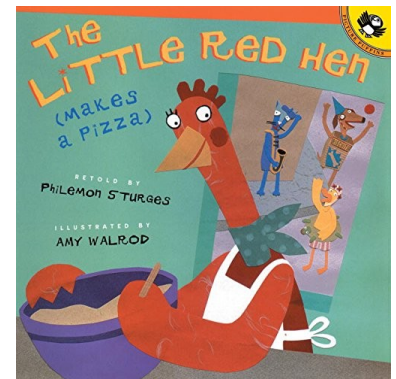
The Little Red Hen, by Paul Galdone

The little red hen gets no help to turn her wheat into bread, so she does the work herself. Read and compare different versions of this favorite tale. Let students choose their favorite version and act it out in small groups.

The Little Red Hen Makes a Pizza
By Philomen Sturges

A modern twist on the classic tale.

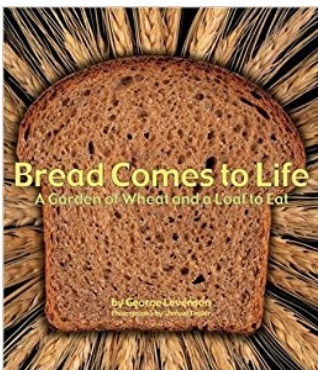
Compare this version to the original. Make pizza dough in your classroom or make pizza using English muffins.



Bread Comes to Life

By George Levenson

Photographer George Levenson illustrates the life cycle of the wheat plant and the process of turning wheat into flour with spectacular pictures. Younger students can compare the milling process illustrated in the book to that of the little red hen. Older students can research other grains grown around the world such as rice, corn, barley, and oats.



New Jersey Learning Standards

Science: PreK: 5.1.1-5, 5.3.1-4 K.LS1.C 1.LS1.A 2.LS2.A

Social Studies: K-2: 6.1.2.Geo.GI.1, 6.1.2.EconEM.1,2 6.1.2.EconNE.1

English Language Arts: PreK: RL.PK.1, 2, 4, 7 K:RL.K.1-10 1:RL.1.1-4,6
2:RL.2.1-7