

+Tiny Farmer +

# *Activity Book*



# Wheat Breeding

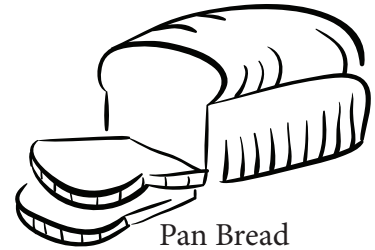


Lots of time and energy go into breeding a new wheat variety. In fact, the process can take 10-12 years! Breeders cross existing varieties to develop offspring with desirable genetics.

# Class Match

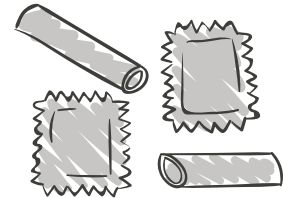
*Did you know there are six different classes of wheat grown across the United States? Match the class to the delicious food that it makes!*

1. Hard Red Spring



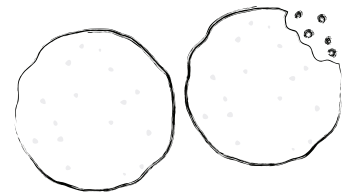
Pan Bread

2. Durum



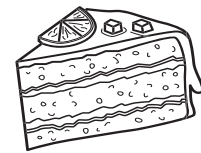
Pasta

3. Soft White



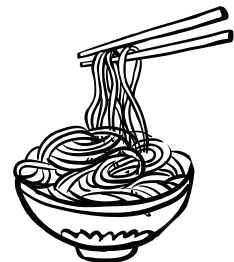
Cookies

4. Soft Red Winter



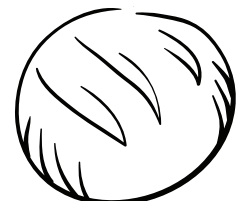
Cake

5. Hard White



Asian Noodles

6. Hard Red Winter

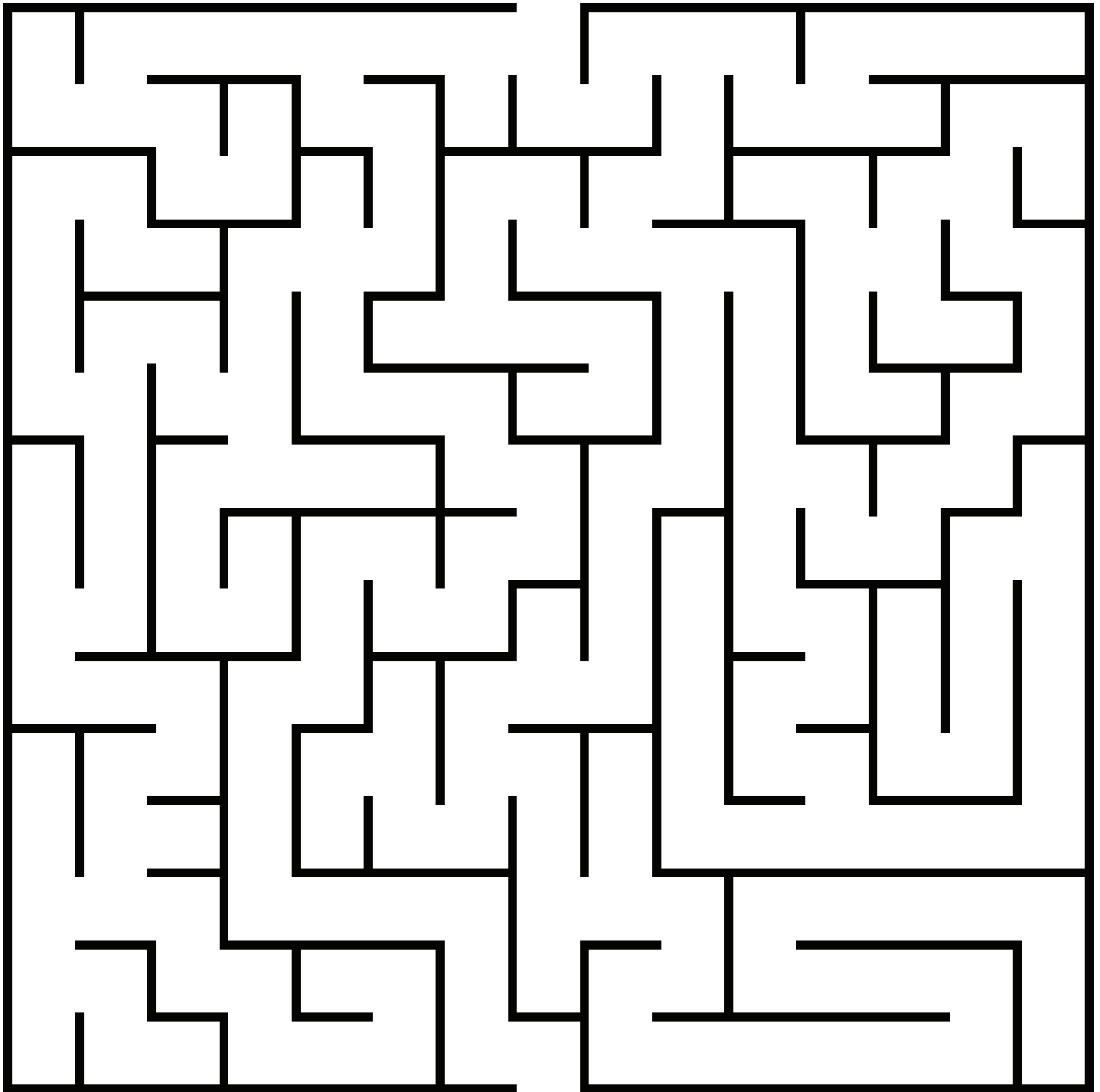
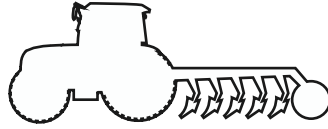


Artisan Bread

Answer on back cover

# Wheat Maze

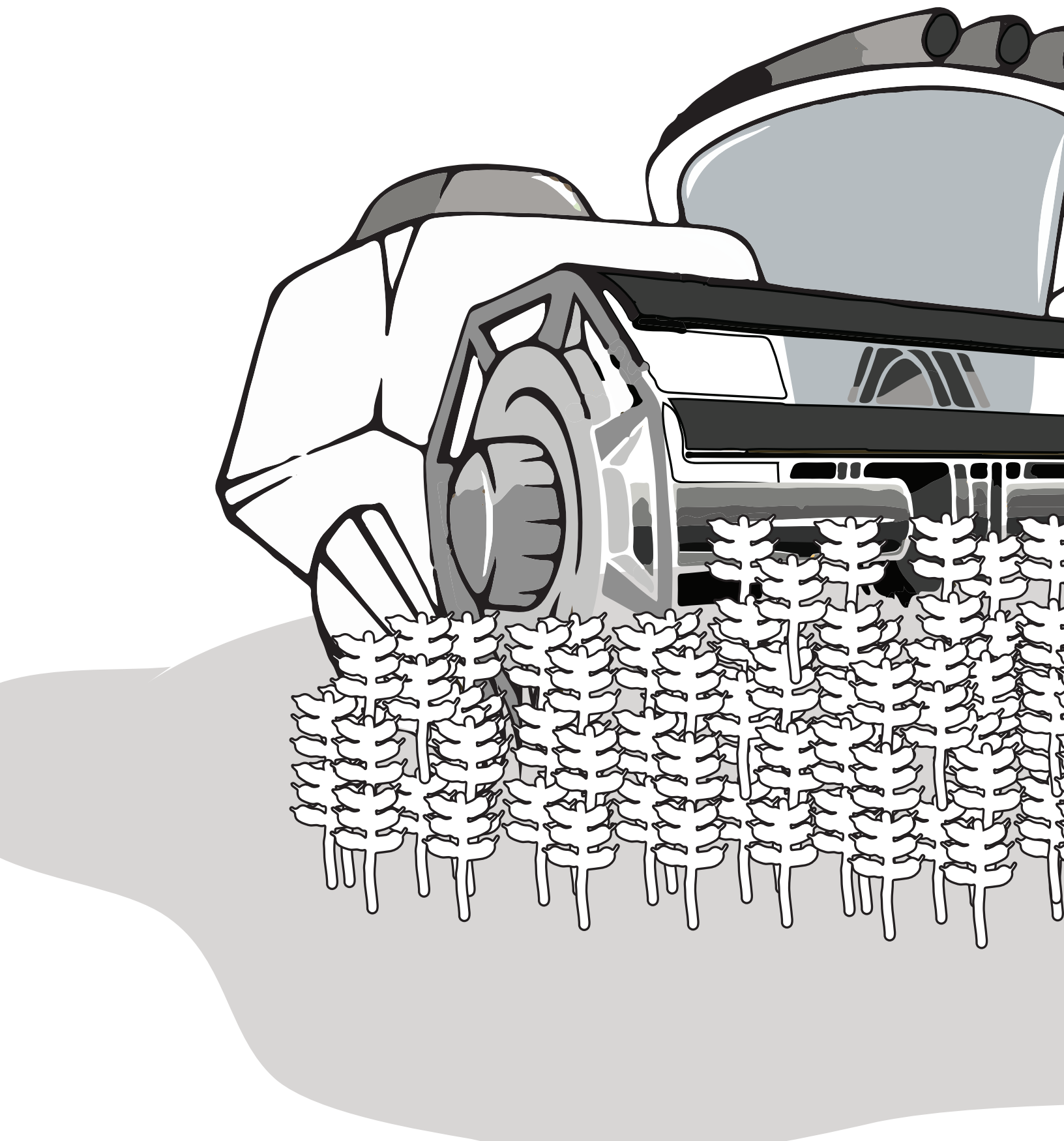
*Farmer MacDonald's auto-steer is broken! Help him navigate through the field!*



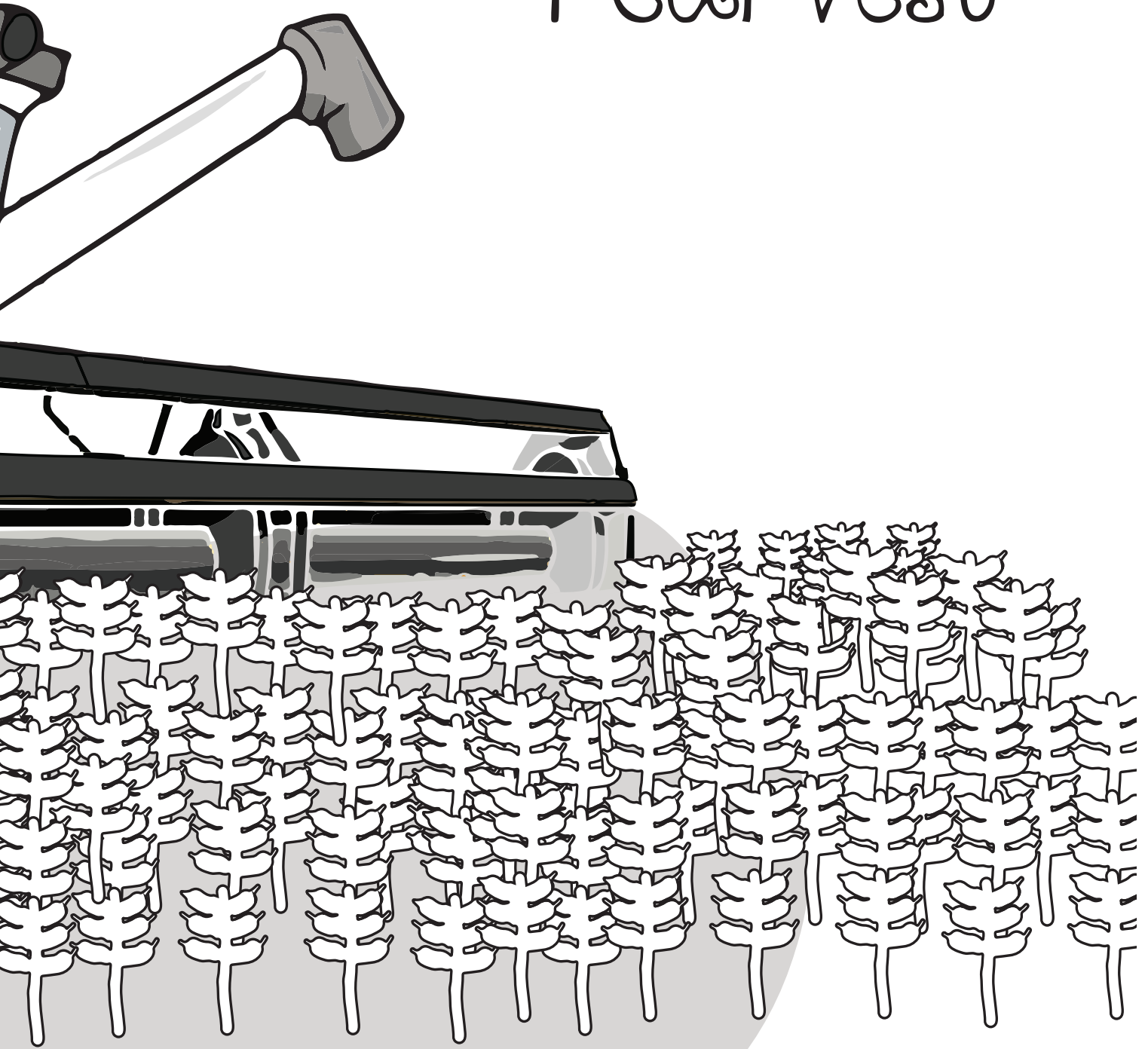
# Planting



Farmers plant a variety that works best for them. Many factors go into choosing what variety to plant, including location. Planting takes place in September through November.

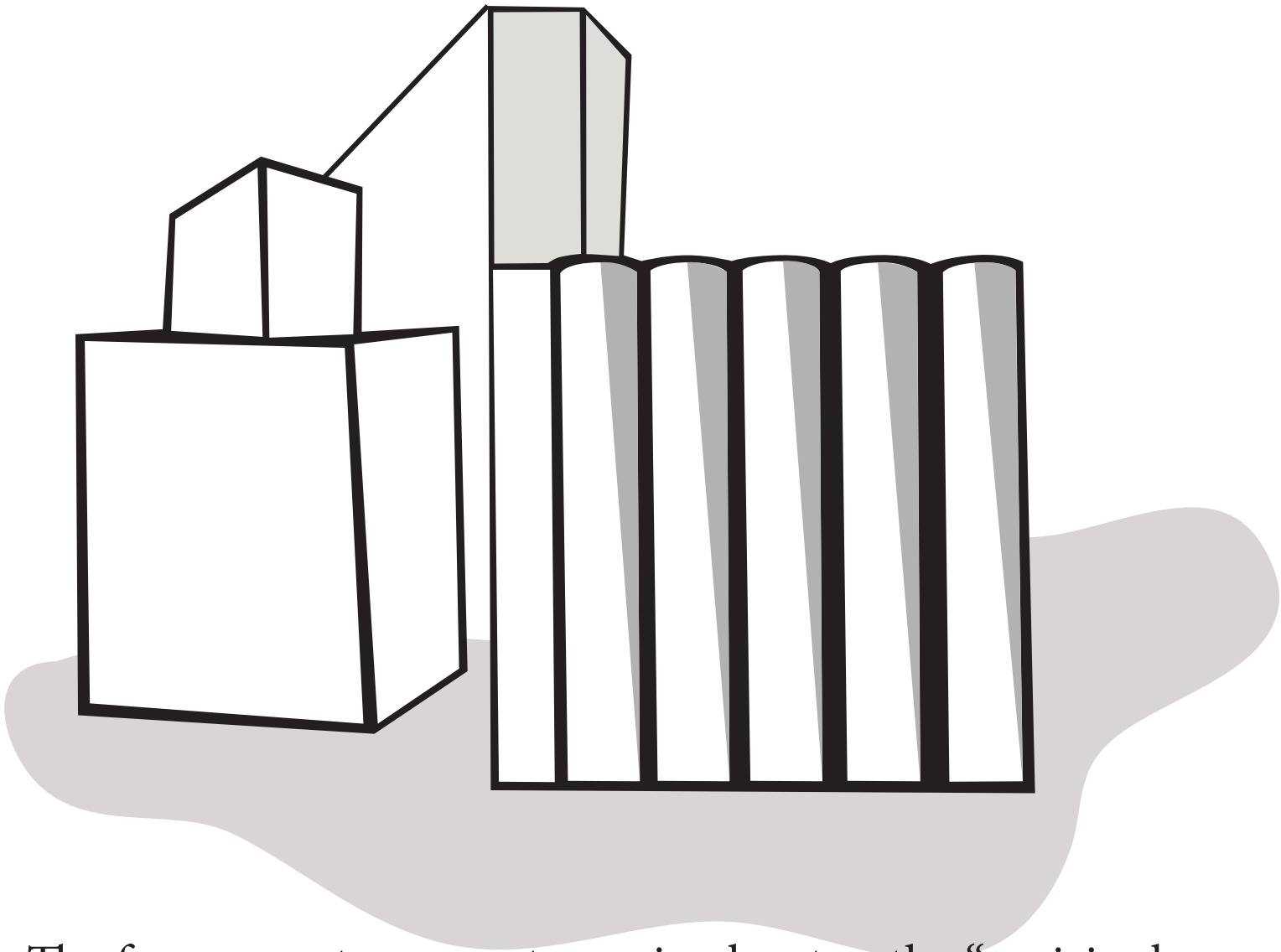


# Harvest



After the wheat grows and turns into the famous “amber waves of grain,” farmers will harvest their crop. Harvest begins in June in the southern parts of Kansas and moves north through July.

# Storage



The farmer rents space at a grain elevator, the “prairie skyscrapers” you see dotting the Kansas horizon. The farmer waits until the price is right and will sell the wheat to the elevator. From there, the wheat is sold to either export facilities or flour mills. Write your town’s name on the elevator!

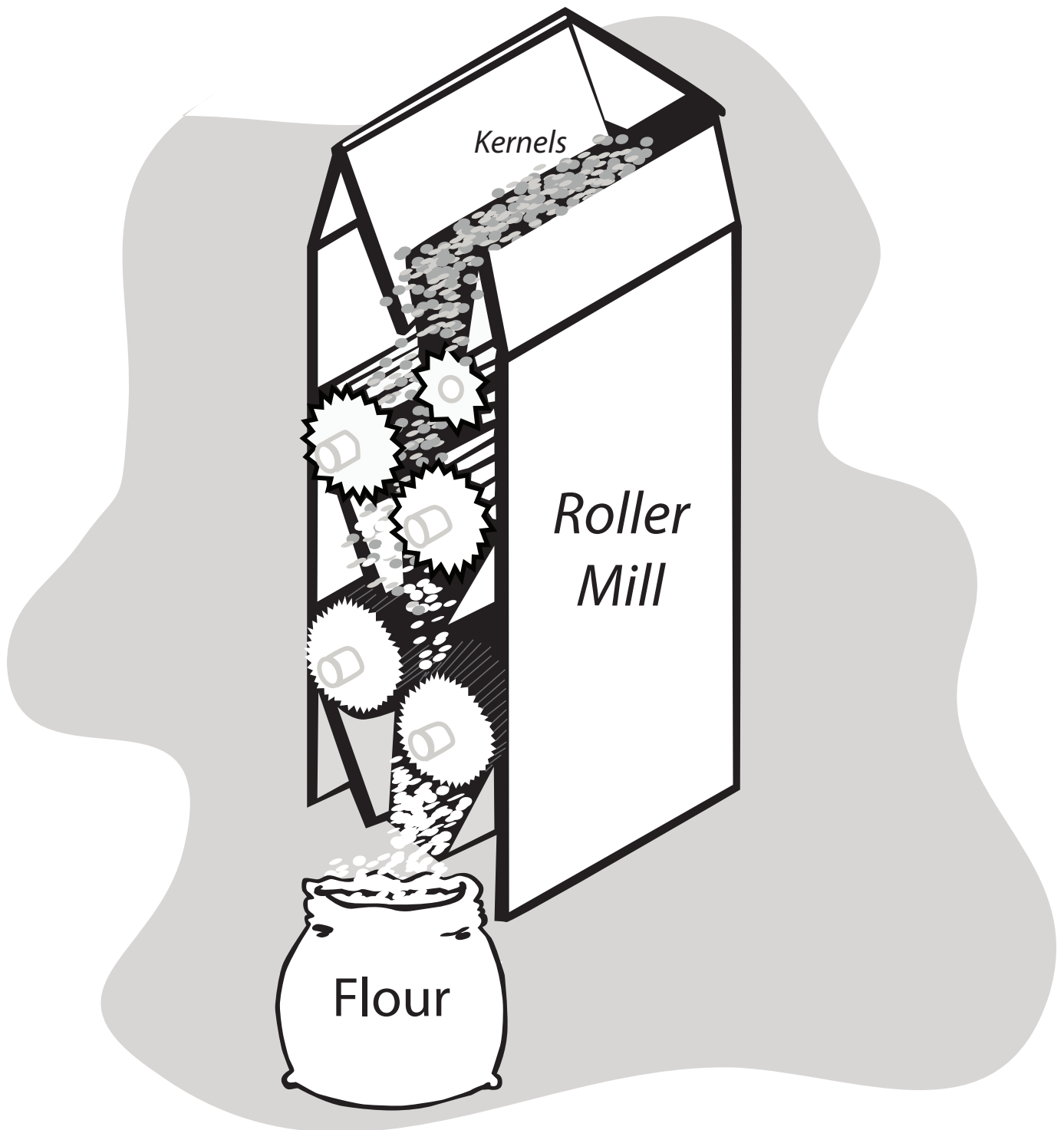


Grain Train Word Find

[illegible]

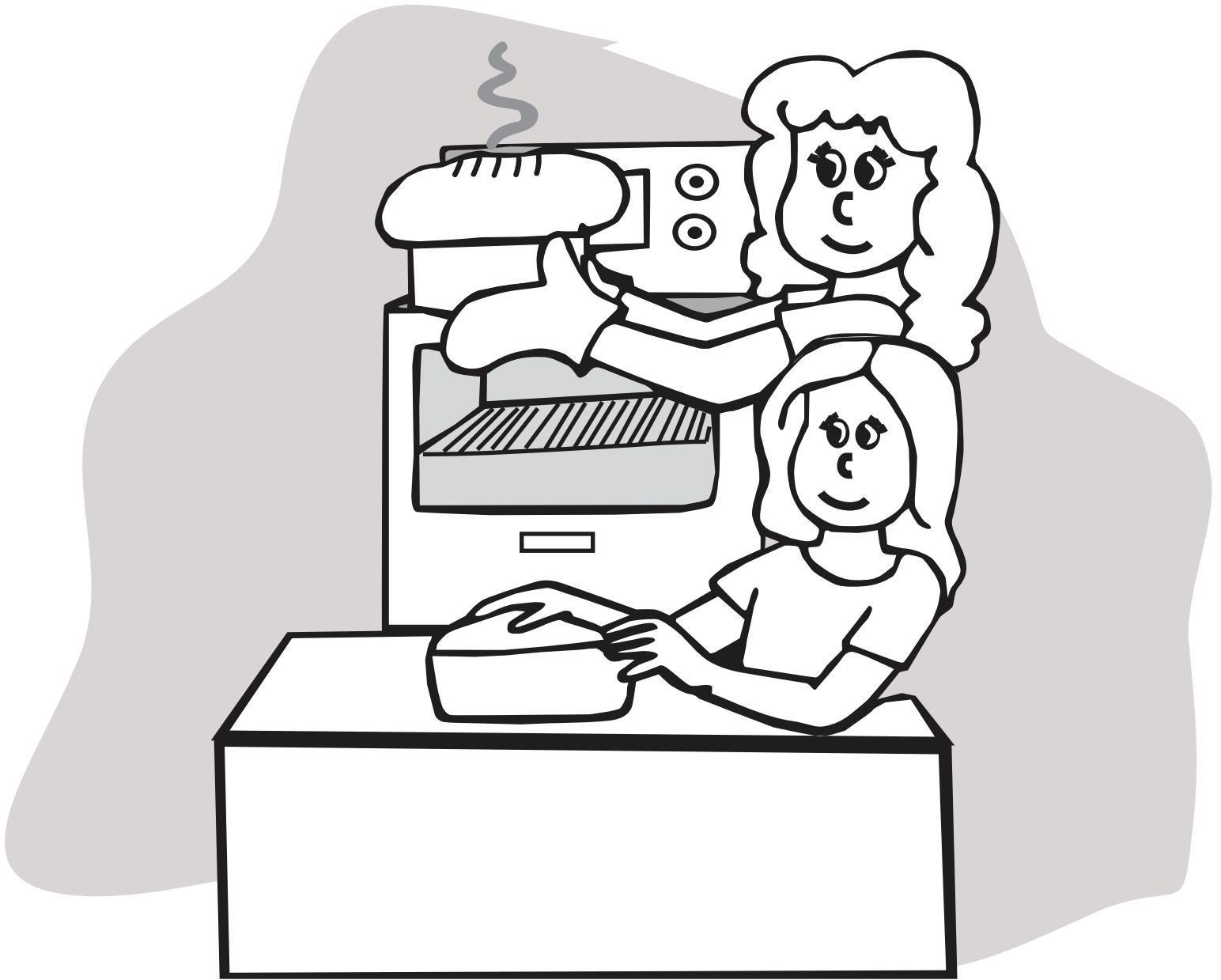
BREAD	HARD RED	RISE	TRACTOR
CAKE	HARD	SHOCK	TRAIN
CLASSES	WHITE	SOFT RED	TRANSPORTATION
COMBINE	HARVEST	SOFT WHITE	WHEAT
DURUM	HEAD	SPRING	WINTER
FARM	KANSAS	STRAW	YEAST
FLOUR	KERNEL	SUMMER	
GRAIN	PANCAKE	TORTILLA	

# Milling

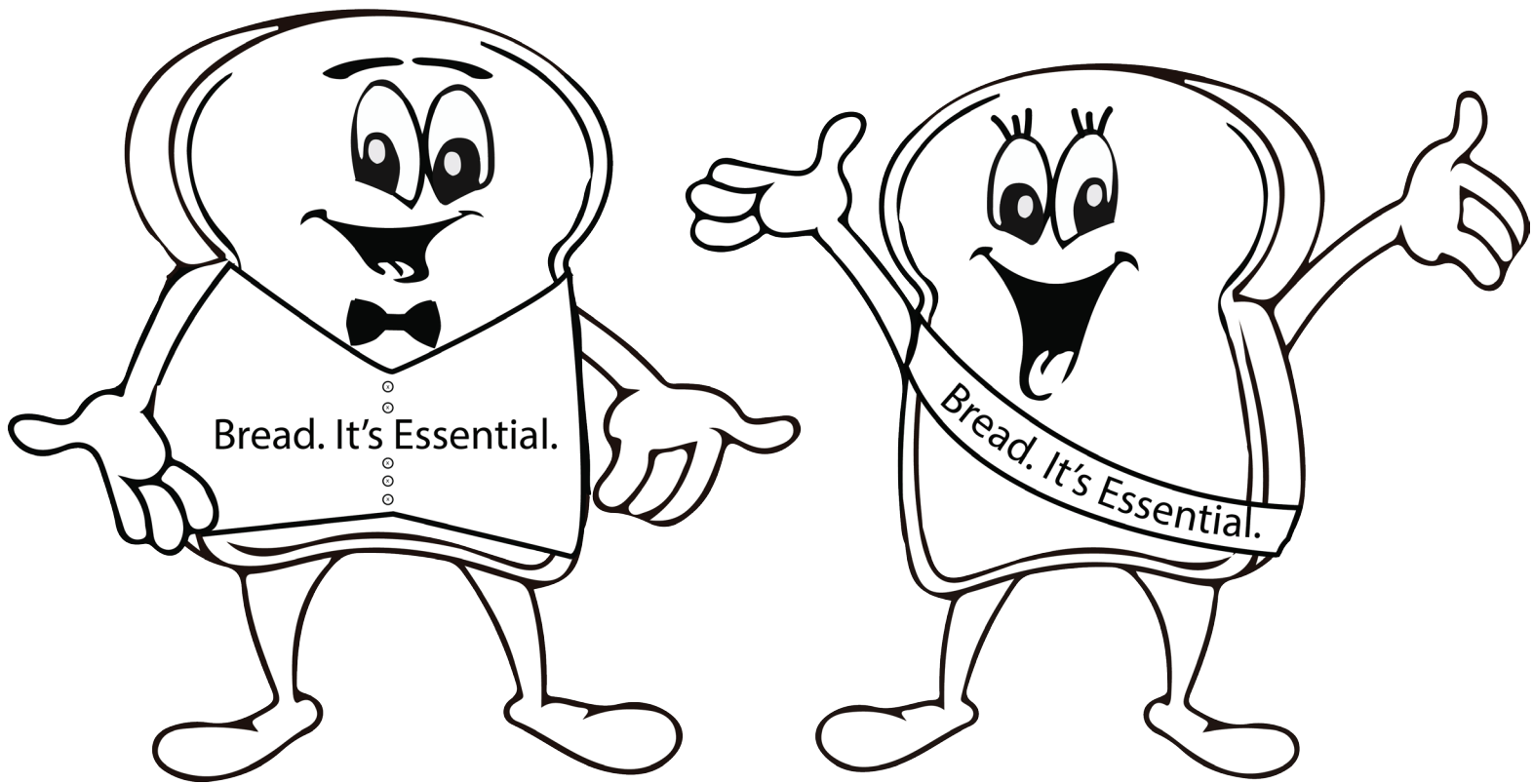


Kernels are cleaned and sorted. They are then ground and the resulting product is separated into three edible parts: bran, germ and flour. Flour is packaged and sold to consumers or bakeries/restaurants.

# Baking



You can use the resulting flour to bake delicious foods at home. While there are different kinds of flour that make different foods, Kansas produces mainly all-purpose, whole wheat or bread flour.



Hi there!

Thanks for coloring and learning with us! Wheat is an important crop. In fact, it is the source of 20% of calories eaten world-wide! Our home state, Kansas, produces a lot of wheat! If you filled a train up with all of the wheat grown in Kansas, the train would stretch from Kansas to Disney World in Florida.

If you eat whole wheat bread, you're getting a good dose of fiber, vitamins, minerals and antioxidants! Who knew that something so tasty could be so wholesome for your diet?! Thanks for learning about wheat! See you next time!

Wheat love,

*Mr. & Mrs. Toast*

Class Match Answer

1. Artisan Bread
2. Pasta
3. Cake
4. Cookies
5. Asian Noodles
6. Pan Bread

Wheat Maze Solution

