Activity Book
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.
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!

Solution on back cover
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.
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.
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!
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.
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

Wheat Maze Solution