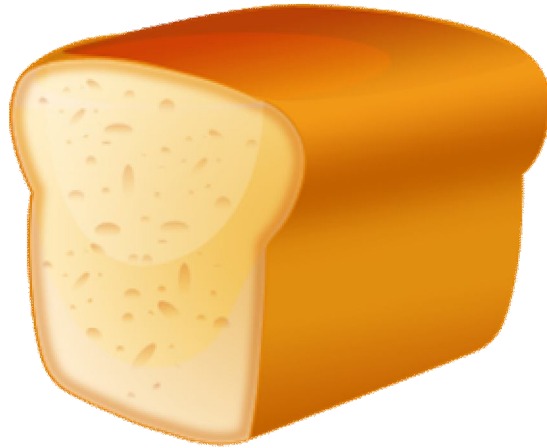


West Brooke Curriculum Bread Unit



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Elementary Grade 2-5
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Bread and Yeast Unit Study

Saying of the Week: Eaten out of House and Home

Week 2 Saying of the Week: Bread always falls on the buttered side

Bible: Go to www.jw.org

Find Bible character card Ruth under children's section. Cover Ruth 2: Why is gleaning "among the sheaves" better than gleaning after the reapers?

You can also cover Matt. 13:24-30 & Matt. 13:36-43 during this unit.

Drama- Preserving Life in Time of Famine

Picture Activity: The Baker's Dream

Bible Character Card: Joseph

Parent Read Aloud: *Farmer Boy* by Laura Ingalls Wilder or *Charlotte's Web* EB White

Writing Ideas:

2 pages of handwriting workbook

*Postcard: both MCP phonics and Language 2 have a postcard for the assignment; combine these two for one lesson.

notebooking pages

Lapbook on Bread making/growing

http://www.homeschoolshare.com/giant_jam.php

<http://lapbooking.wordpress.com/category/bread/>

Copywork: Matthew 6:9-13 (what is our daily bread?)

Copy a bread recipe

Write a paper describing the process "From Grain to Bread"

Vocabulary for bread unit: flour, bread, wheat, yeast, grain, thresh, mill, winnowing, dough, mix, leaven, gluten, knead, fold, rise, score

Story Starter: Elasti Bread

Your famous recipe for 'Elasti Bread' has been eaten by heroes for decades. You have been selected for the Baker's Award. You are asked to write this "stretchy" recipe.

Write the specific directions on how to make it.

Dictation/copywork from *Funk & Wagnals Encyclopedia*: Bread

Yeast acts by a process of fermentation, generating tiny bubbles of carbon dioxide gas in the dough raising it making it light.

Science- : Bread and Yeast Unit (2 weeks)

"Our Daily Bread" g92 12/8 pg 26-27

Mills That put Bread on the Table" WT 2004; 9/15 pg 21

The Bread We Eat g76 2/8 pg12-16 (Injera Bread)

Use an encyclopedia to look up: bread, yeast, milling, baking

Find books on milling, Bakers, Bread, yeast, etc.

The Little Red Hen

The Gingerbread Man

The Too-Great Bread Bake Book by Gail Gibbons

When Batistine Made Bread by Treska Lindsey

Bread, Bread, Bread Ann Morris

Bread Dorothy Turner

Bread Comes to Life George Levenson
The Unbeatable Bread Lyn Littlefield Hoopes
Tony's Bread Tomie dePaola
Everybody Bakes Bread Norah Dooley
Sun Bread Elisa Kleven
The Tortilla Factory Ruth Wright Paulsen
How My Parents Learned to Eat Ina R. Friedman
Me on the Mao Joan Sweeney
Wheat Susan Canizares & Daniel Moreton
The Little Red Hen Carol Ottolenghi
Bread is for Eating David & Phillis Gershator
Grains to Bread Inez Snyder
Bread Around the World Jo Ellen More&Gary Shipman
The Magic School Bus Goes Cellular
<http://www.scholastic.com/teachers/lesson-plan/magic-school-bus-goes-cellular>
The Giant Jam Sandwich Author/Illustrator: John Vernon Lord
<http://www.redstaryeast.com/science-yeast>
<http://www.breadworld.com/Science.aspx>
<http://www.foodtimeline.org/>
Blow up a Balloon with Yeast <http://www.sciencebob.com/experiments/yeast.php>

Social Studies:

Using a blank USA map, chart where different grains are grown
http://www.eduplace.com/ss/maps/pdf/us_nl.pdf

Art Ideas:

Bake Bread

Make homemade butter to go on the bread

<http://allrecipes.com> (Homemade Butter)

http://frugalliving.about.com/od/foodsavings/r/Homemade_Butter.htm

Make gingerbread men

Make injera bread

<http://dairyfreecooking.about.com/od/breadsbakery/r/injera.htm>

<http://allrecipes.com> (Injera)

Put yeast in warm water add a little sugar and watch it grow!

Make a Poster with different types of grain on it: wheat, barley, oats, corn, millet, rye, barley, rice, and quinoa.

Make a chart (like a life cycle chart) "From Grain to Bread"

(sample below, I wouldn't copy the spelling errors though!)

Field Trip Ideas:

Bakery

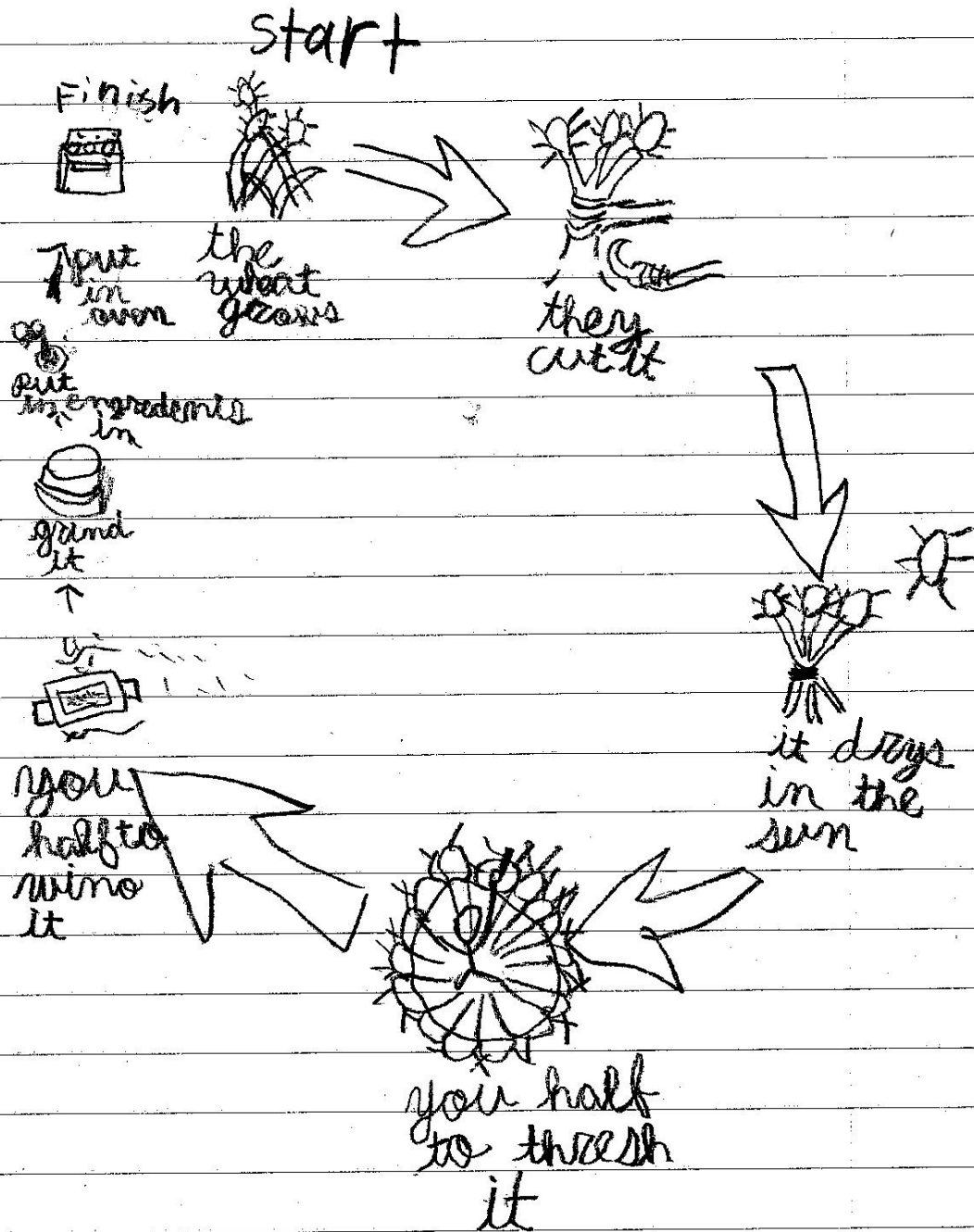
Donut shop

Old fashioned General Store if one is in your area

Mill- preferably one run by a natural stream or river

From Grain to Bread

9-13-05



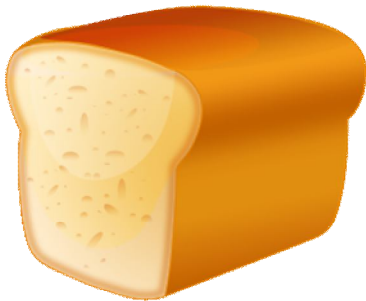
Milling

A _____ has the job of _____ wheat and other grains into flour or _____. You can buy a _____ for a couple of dollars. The miller uses water to push a _____ or a _____.



When you get home, make sure you _____ your flour before you bake bread.

Mmmm! I smell something hot and fresh from the oven.



Word Bank

Sift
Grind stone
Miller
Pound
Meal
Mill stone
Grinding

Match:

Bran
Sheave
Winnowing

a bundle of the stalks of wheat
to separate chaff by wind
the husk of ground corn

Bread Making Vocabulary



mix- _____

Dough- _____

* * * * *

Match:

Leaven	tough, sticky mix of proteins obtained by washing out starch from wheat
Yeast	to use hand to work dough
Carbohydrate	the action the bread takes w/leaven
Gluten	to heat oven before baking
Knead	anything used to make bread rise
Fold	to cut lines in dough
Rise	a small living plant
Preheat	an energy source from food- turns to sugar
Score	to bend dough over

Missy Tilly's Bread Recipe



For One loaf you will need:

- 4 to 4 1/3 cups of whole wheat flour
(I adjusted to 3 c whole wheat and 1 c bread flour)
- 2 pkgs of active dry yeast
- 1 3/4 cups of milk
- 1/3 cup of brown sugar
- 2 tsp salt
- 2 tbsp shortening, margarine, or butter

How to make Missy Tilly's Bread

Put 2 cups of flour into a mixing bowl. Put the yeast in, too and mix them together. In a saucepan heat the milk, brown sugar, shortening, and salt over a low flame until they are warm. Make sure you stir mixture constantly so that it won't burn.

Add the warm milk mixture to the mixing bowl, and stir everything together.

Add the rest of the flour until the mixture is stiff.

Gently dust your hands with flour. Then sprinkle flour onto a wooden board or very clean counter, and put the mixture (which we now call DOUGH) on it. Knead the dough for about 5 minutes until it is smooth.

Place the dough in a bowl greased with shortening or butter, and cover it with a damp towel. Put the dough in a warm place for about 1-1/2 hours so that it will rise (puff up out of the bowl). (Suggestion: don't let it puff out of the bowl)

When the dough has risen to double its size, punch it down. Then cover the bread pan and let the dough rise for about 30 minutes.

During this time pre-heat the oven to 375 degrees (let your grown-up help with this).

Have your grown-up put the pan in the oven and bake for about 30 to 40 minutes. Take a fork and lightly tap the top of the bread. If the loaf sounds hollow, the bread is finished baking.

Ask your grown-up to take the bread out of the oven, and let it cool before slicing.

