

Trivia Facts

- The workers who built the pyramids in Egypt were paid in bread.
- Wheat is not native to the United States and was not even grown by the colonists.
- The only way to have sliced bread before 1930 was to do it by hand.
- Licorice is made from wheat flour.
- New uses for wheat include cat litter, wheat concrete, biodegradable spoons and forks, dog treats, soap, shampoo, and biodegradable plastic wrap.

Jokes

1. What did the farmer call the cow that would not give him any milk?
2. What is the opposite of a cock-a doodle-doo?
3. What do you call a sleeping bull?
4. What do you get from an Alaskan cow?

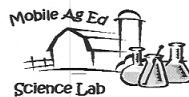


Farm Facts

- One bushel of wheat contains about 1 million kernels.
- When bread is sold in stores, farmers only receive about 4 cents a loaf.
- It takes a combine only nine seconds to harvest enough wheat to make 70 loaves of bread.
- Wheat is grown in 42 of our 50 states.



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Joke Answers

1. An udder failure!
2. Cock-a-doodle-don't!
3. A bulldozer!
4. Cold cream!



AG-Mazing News ~ Links to Agriculture

Yeast Action



How Yeast Works

When making bread, rolls, or cake, yeast is often an ingredient. Yet, yeast is unlike most other baking ingredients because it is alive. It is really a type of plant called a fungus. Like all other living things, it needs fuel (food) to grow



Most plants can make their own food. However, fungi like yeast are different and need to get their food from other sources. The food or fuel for the yeast added to the recipe is usually in the form of a sweetener. It could be sugar, molasses, honey, or even apple juice. In order to speed up the growth of the yeast, warm water is added.

As the yeast feeds on the sweetener, carbon dioxide, a gas, is released. Flour is added to the recipe to capture the gas produced by the yeast's interaction with the sweetener and the warm water. As the bread begins to rise the gas is captured in the dough. If you look carefully at products that contain yeast such as bread and rolls, you will see the small holes in the bread or rolls where the spaces were filled with carbon dioxide.



Wheat and Bread in History



Both bread and wheat have played an important part in history. In Roman times, wheat and bread were considered more important than meat. At one time, the color of bread a person ate reflected their social status. The whiter the bread, the higher the person was on the social ladder. The reason for this was that white flour was more difficult to make and more expensive. **Today**, it is a little different because dark breads cost more and are considered healthier than plain white bread.

What Do You Remember?



1. Yeast is a living organism. **True or False**
2. Name 3 fuels can be added to a recipe to that contains yeast to make the yeast begin to work? _____
3. Cold water speeds up yeast action. **True or False**
4. Flour captures the gas produced by the yeast's action with the sweetener and the water. **True or False**
5. In bread and rolls, you can often see small holes. What filled these spaces? _____
6. Why did white bread reflect a higher social status in earlier years?

7. Today, we know that white bread is healthier than dark bread.
True or False



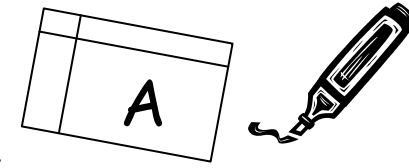
Grow Your Own Fungi

You have experimented with yeast, a living organism and type of fungi. Now, you will grow your own fungi - a simple non-green plant that contains no chlorophyll. Chlorophyll is a substance that enables plants to make their own food. Let's discover which environment will allow the fungi to grow the most rapidly.

Materials:

- | | | |
|----------------------------|------------------|---------|
| 6 slices of white bread | water | vinegar |
| 6 zipper-lock plastic bags | permanent marker | |

Procedure:



1. Label the bags **A-B-C-D-E-F**
2. In **Bag A**, place a slice of dry bread. Seal the bag. Place bag in a sunny window.
3. In **Bag B**, place a slice of dry bread. Seal the bag. Place bag in a dark place.
4. In **Bag C**, place a slice of bread sprinkled with water. Seal the bag. Place the bag in a sunny window.
5. In **Bag D**, place a slice of bread sprinkled with water. Seal the bag. Place bag in a dark place.
6. In **Bag E**, place a slice of bread sprinkled with vinegar. Seal the bag. Place the bag in a sunny window.
7. In **Bag F**, place a slice of bread sprinkled with vinegar. Seal the bag. Place the bag in a dark place.

Check the bags every day for a week and then answer these questions:

1. On which bags did mold grow first? Last?
2. Which bags grew the most mold?
3. Were the bags that grew mold in a sunny place or a dark place?
4. Were the bags that grew the most mold dry bread or wet bread?
5. When you analyze the bags, what did you determine to be the best condition to grow fungi?

