

Directions: Fill in the blanks using the correct part of speech to create your own story of how wheat goes from the farm to your table.

It all starts on a cool fall day. The farmer goes to the field and starts planting wheat seeds.

During the winter and spring, the farmer patiently watches the wheat to make sure it's

growing. When the wheat is golden and ripe, the farmer uses a green combine to harvest the

wheat. The combine collects the wheat kernels into a container so the farmer can send them

away to be made into flour. First, the kernels take a smooth ride in a truck to a grain elevator,

where a grain merchandiser pays the farmer for growing the wheat. Then, the elevator sells

the wheat to a terminal elevator, where they clean and store the kernels. Finally, the terminal

elevator sells the wheat to a flour mill, where they grind the kernels into powder. The mill

can send the flour straight to the grocery store or sell the flour to a bakery to be made into

delicious bread, pasta, cookies, crackers, tortillas and more. You can either buy these products

at the grocery store, find them on the menu of your favorite restaurant or make them yourself

at home.