



Context Clues

Essential Strategies

Vocabulary Use & Acquisition

Context Clues, connotations: Primary Grades

Use this thought process map to expand the meaning of a word, with connotations.

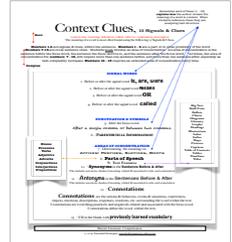
		
Evaluation Judgment	Positive	Negative
How does it feel?	<p>Connotations are Actions & Behaviors, Events & Situations, Experiences, subjects, emotions, descriptions, adjectives, responses and feelings, etc., that define a word.</p>	<p>Connotations are Actions & Behaviors, Events & Situations, Experiences, subjects, emotions, descriptions, adjectives, responses and feelings, etc., that define a word.</p>
What does it mean?	<p>The connotations create the following mood:</p> <p>The connotations create the following tone:</p>	<p>The connotations create the following mood:</p> <p>The connotations create the following tone:</p>
Definition	<p>Definition:</p> <p><small>© 2015 Essential Strategies. www.essentialstrategies.com</small></p>	

Based on the evidence, _____ has select one: positive/negative

Intentional Vocabulary Use & Acquisition Questioning With State's Standards and Bloom's Taxonomy.

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Providing Goods

Think of all the things you use every day. Think of all the food you eat. Think of all the clothes you wear. All the things you eat and use are called goods. Most of the goods you use are made by people. People take things that are found in nature and turn them into goods that other people will want to buy. Jeans, paper, bread, and ice cream are all examples of goods.



Key Concepts

1. Raw materials are gathered, transported, and processed to produce finished goods.
2. The production and distribution of various goods involve different processes.
3. Supply and demand determine which goods are made.

Four Kinds of Goods

Blue Jeans

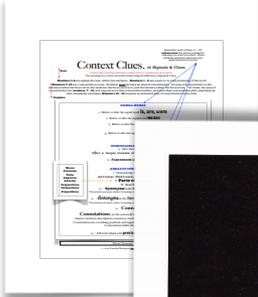


Blue jeans are made from the cotton plant.

Paper



Paper is made from trees.



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sentences
before

focus
word

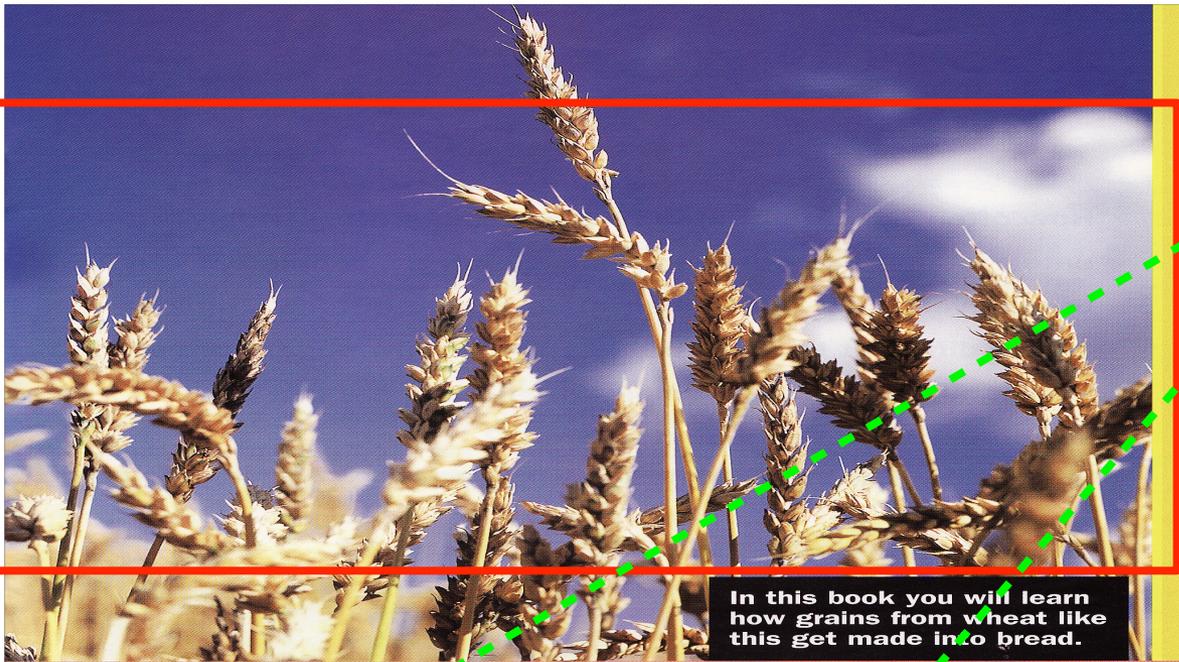
signal
clue

sentences
after



1. Focus	2. Clue
3. Signal	4. Focus
5. Clue	6. Signal
7. Focus	8. Clue
9. Signal	10. Focus
11. Clue	12. Signal
13. Focus	14. Clue
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95. Clue	96. Signal
97. Focus	98. Clue
99. Signal	100. Focus

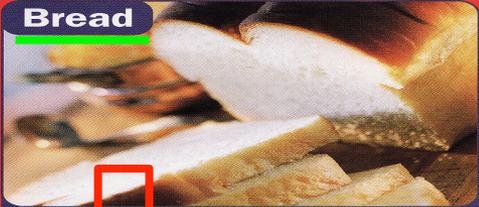
illustrations & photographs



focus word

In this book you will learn how grains from wheat like this get made into bread.

Bread



Bread is made from the grain of the wheat plant.

Ice Cream



Ice cream is made from cows' milk.

signal clue

signal clue



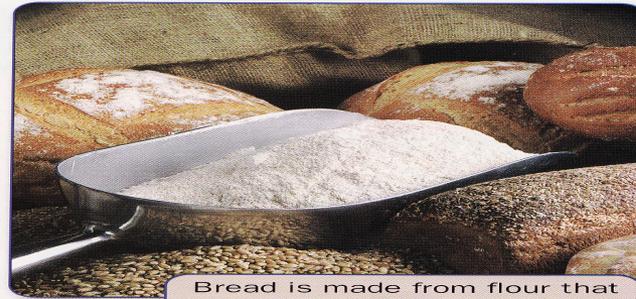


From **Wheat** to **Bread**

How often do you eat bread? Bread is the most widely eaten food in the world. In many countries, people eat bread every day — it is their main source of food. Think of all the different kinds of bread you can buy. Bagels, bread sticks, pita breads, and whole-wheat buns are just a few. Which is your favorite kind of bread?

Flour: A Common Ingredient

Although there are many kinds of breads, they all have one thing in common — they are made from flour. Wheat flour is a common flour. It is made from the grain, or seed, of the wheat plant. Some breads are made with just wheat flour. Other breads are made with a mixture of wheat flour and flour from other grains, such as rye. It takes many stages to turn grains into bread.



Bread is made from flour that comes from grains.

6

Utilize Signals & Clues #1, #9, #10, #12, and #13





Key Concept 1 Raw materials are gathered, transported, and processed to produce finished goods.

Wheat

Wheat is a **raw material**. Raw materials are materials that are found in nature. They can be processed to make **goods**. Wheat occurs in nature as a type of grass called a cereal. Cereals are plants with grains that can be made into food.

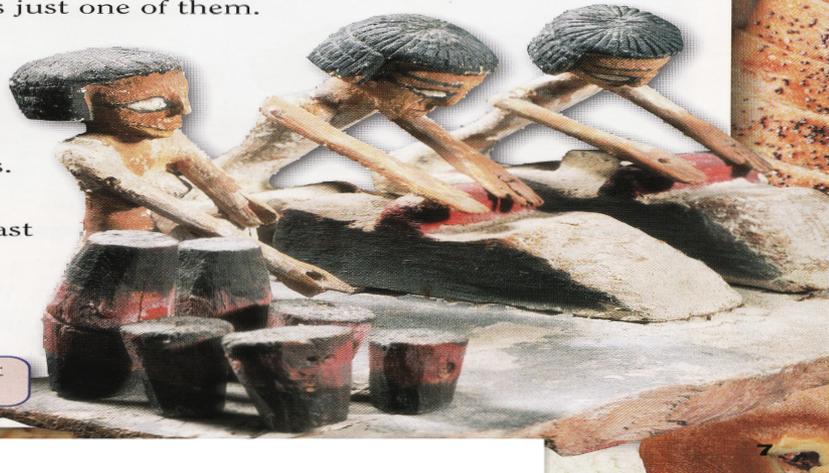
raw material
any material found in nature that is used to make products

Wheat is one of the most important crops in the world. It is so important that it is called a **staple food**. This means that wheat is an essential part of the diet of many people. Wheat can be used to make many types of foods. Bread is just one of them.

goods
any products that can be sold

People have been using wheat to make bread for thousands of years. The first breads were flat, like tortillas. The ancient Egyptians discovered that by adding yeast to the bread, it would rise.

This model from ancient Egypt shows people making bread.



Utilize Signals & Clues #1, #4, #9



Context Clues	
1. Text Clues	Read the text carefully and underline the words that are new to you.
2. Visual Clues	Look at the pictures and illustrations. Do they help you understand the meaning of the words?
3. Structural Clues	Look at the structure of the words. Do they have any prefixes or suffixes that you know?
4. Context Clues	Look at the context of the words. Do they help you understand the meaning of the words?
5. Word Clues	Look at the words around the new words. Do they help you understand the meaning of the words?
6. Definition Clues	Look for definitions of the words in the text.
7. Example Clues	Look for examples of the words in the text.
8. Comparison Clues	Look for comparisons of the words in the text.
9. Contrast Clues	Look for contrasts of the words in the text.
10. Generalization Clues	Look for generalizations of the words in the text.
11. Association Clues	Look for associations of the words in the text.
12. Connotation Clues	Look for connotations of the words in the text.



Key Concept 1 Raw materials are gathered, transported, and processed to produce finished goods.

Wheat

Wheat is a **raw material**. Raw materials are materials that are found in nature. They can be processed to make **goods**. Wheat occurs in nature as a type of grass called a cereal. Cereals are plants with grains that can be made into food.

raw material
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Utilize Signals & Clues #1, #4, #9, #10, #11, and #12

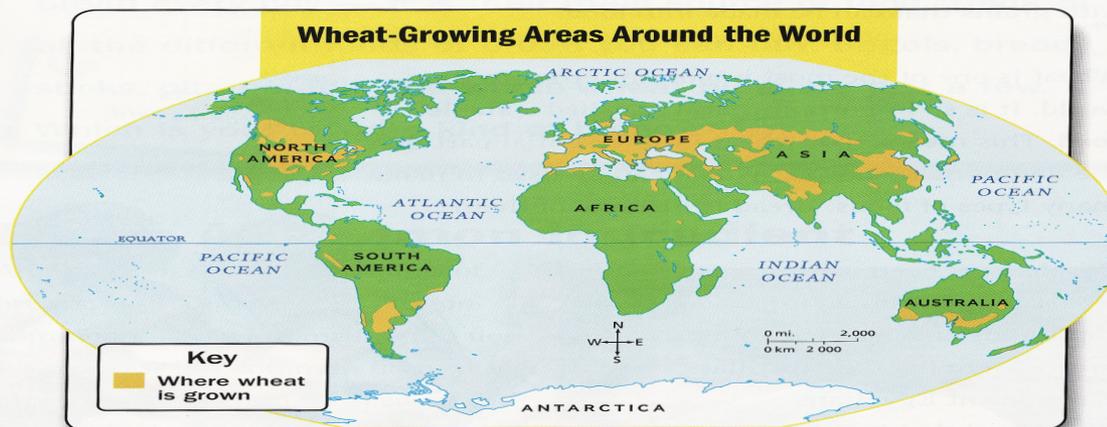


Context Clues, in Maps & Charts



Growing Wheat

Wheat is grown in many different countries, including Canada, China, France, Russia, and the United States. Wheat grows best in weather that is not too hot or too cold. Colder countries **sow**, or plant, wheat in the spring, so the wheat ripens in the summer. Warmer countries plant wheat in the autumn and harvest it the following spring.



The wheat plant is tall, thin, and bright green. When it is ripe, it turns golden. Each plant has an “ear” on its stem, like an ear of corn, but much smaller. One ear is made up of about 40–60 grains, which are each protected by a husk. These wheat grains are used to make flour.

Utilize Signals & Clues #1, #4, #9, #10, #11, and #12





Harvesting Wheat

Farmers harvest wheat as soon as it has ripened, to reduce the risk of bad weather damaging the crop. Wheat is ripe and ready for harvest when the grains are hard and brittle.

Wheat is picked using a large machine called a **combine harvester**. It cuts the crop and separates the grain from the rest of the plant. Some wheat fields are so big that two or more combine harvesters can work there at the same time.

The rest of the wheat plant is not wasted. It is gathered and used as straw for animal feed and bedding.



A combine harvester at work in a field of wheat

Utilize Signals & Clues #1, #4, #9, #10, #11, and #12





At the Mill

The wheat is **transported**, or delivered, to a flour mill by truck. It is cleaned to remove any dirt and straw. Then, water is added in small amounts to toughen up the outer layer of the grain and soften the inner layer. This helps separate the two layers in the next step.



Wheat going through the first set of rollers

The wheat is then put through a series of rollers and sifters. The rollers break up the grains and grind them down. The soft inner layer of the grain gets ground down to a fine flour. The tougher outer layer, or husk, gets ground into larger pieces, called bran. To make white flour, the sifters then separate the flour from the bran. The bran is left in to make whole-wheat flour.



Whole-wheat flour has flakes of bran in it.

Utilize Signals & Clues #1, #3, #4, #9, #10, #11, and #12



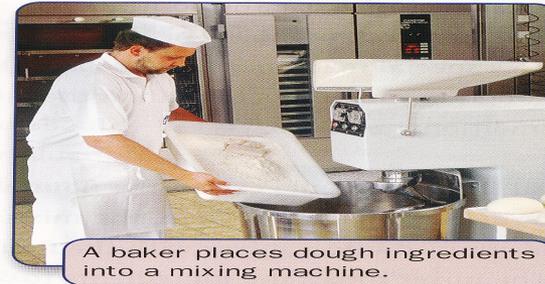
From Flour to Bread

There are two main methods of turning flour into bread. These methods are traditional bread making and continuous breadmaking. Both methods use flour, water or milk, salt, and yeast. Other ingredients, such as different flours, can also be added.

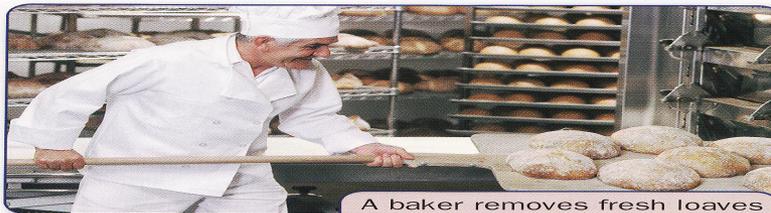
Traditional Breadmaking

Most bakeries use the traditional breadmaking method. The ingredients are mixed into a dough. The dough is then left to ferment at a temperature of 85° Fahrenheit (29° Celsius). **Fermentation** is when the yeast produces a gas. The gas makes the dough rise.

The dough is then cut into pieces and shaped. It is left to ferment again. Finally, it is baked at about 450° Fahrenheit (230° Celsius).



A baker places dough ingredients into a mixing machine.



A baker removes fresh loaves of bread from an oven.

Utilize Signals & Clues #1, #3, #9, #10, #11, and #12





Continuous Breadmaking Large bread factories use the continuous breadmaking method. This method uses special machines that prepare the dough in much less time than the traditional method.

All the ingredients except the flour are fermented in a tank. Then, the mixture is pumped into a mixer with the flour. The mixer mixes the ingredients to make dough. The dough is divided, shaped, and baked into loaves. The loaves are then cooled, sliced, and wrapped.



The Production and Distribution of Bread

1. Growing Wheat



Wheat plants are grown in fields.

2. Harvesting Wheat



Wheat is harvested with a combine harvester. It is then sent to a mill.

3. At the Mill



The wheat passes through a series of rollers and sifters to make flour.

Utilize Signals & Clues #9, #10, #11, and #12





Key Concept 2 The production and distribution of various goods involve different processes.

Getting Goods to Consumers

There are two main stages in getting goods such as bread to buyers, or consumers. The first stage is the **production** stage. You already read about the production stage for bread. In the production stage, wheat goes through the many different processes to produce bread.

The second stage is the **distribution** stage. Distribution is getting the bread to places where it can be sold.

production
the processes that turn raw materials into finished goods



distribution
getting goods to the places where they will be sold



4. From Flour to Bread



The flour is mixed with other ingredients to make dough.

5. Wrapping the Bread



The dough is baked into bread, which is then cooled, sliced, and wrapped.

6. Distribution



The bread is distributed to places where it is sold.

Utilize Signals & Clues #I, #9, #10, #11, and #12





Distributing Bread Bread needs to be distributed soon after it has been baked, because it can quickly go stale. Many small bakeries bake and sell bread in the same buildings. However, bread that is made in large factories needs to be transported to stores and supermarkets. Some bread companies have several factories located around the country. This means bread can be delivered fresh to local stores by truck. Some companies freeze the bread if it is distributed to stores that are farther away.



Getting bread ready for distribution

Selling Bread The stores and supermarkets buy bread from factories and sell the bread for more than they bought it for. The difference between what they bought the bread for and what they sold the bread for is called **profit**.

Places that buy a lot of bread can buy it straight from the factory for lower **prices**, or cost. These places include hospitals, schools, and restaurants.

Utilize Signals & Clues #3 and #4





Key Concept 3 Supply and demand determine which goods are made.

Supply and Demand

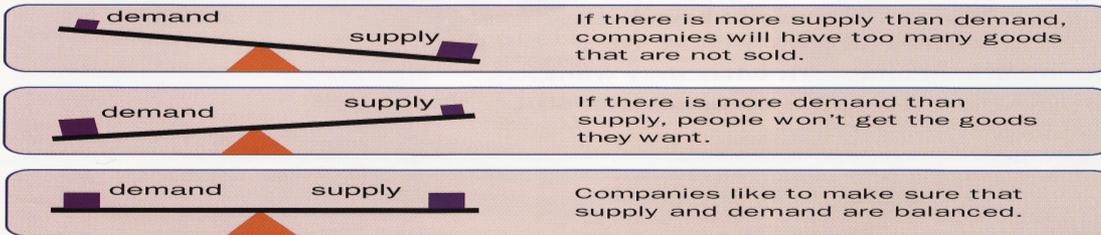
When a company makes goods like bread, it looks at **supply** and **demand**. Demand is how much bread people will buy and the price they will pay for it. Supply is how much bread the company makes to keep up with demand.

A company will try to make sure that it costs less money to make and supply bread than the amount of money the company will get from selling the bread. This way, the company can make a profit. If the price of supplying the bread is more than the company can sell it for, the company will suffer a **loss** of money. Factors such as trends and competition will also affect the supply and demand of bread.

supply
the amount of goods a company makes

demand
the amount of goods people want to buy

How Supply and Demand Work



Utilize Signals & Clues #1, #9, #10, #11, and #12





Trends Trends are changes in the way people think about and use goods. Like most products, breads go through trends as people's tastes change. Today, pita bread is popular in the United States. But thirty years ago, many Americans may not have even heard of pita bread. People have also become more aware of the importance of fiber in their diet. Once, there was little choice beyond white or brown bread. Today, there is a wide range of high-fiber breads to choose from.

Bread companies need to be aware of bread trends. By keeping up with trends, they can keep up with demand.

Competition Competition also affects supply and demand of bread. Competition occurs when there is more than one company making and supplying bread. The companies compete with each other to sell their products. There will be less demand for a company's product if it is competing with other companies. It will need to find ways of getting people to buy its product. The company might make its breads less expensive or better tasting. Or it might make types of bread that no other company makes. By supplying people with what they want at the right price, the company can still make a profit.

Bread pretzels are an example of a trend.

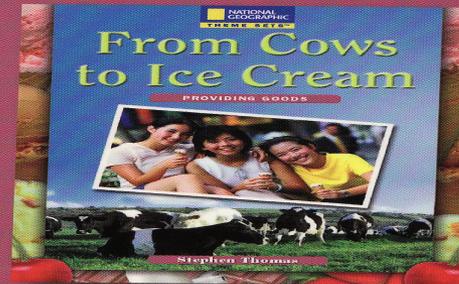
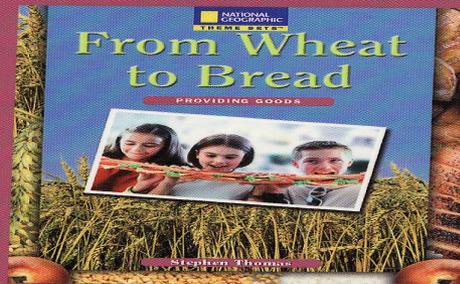
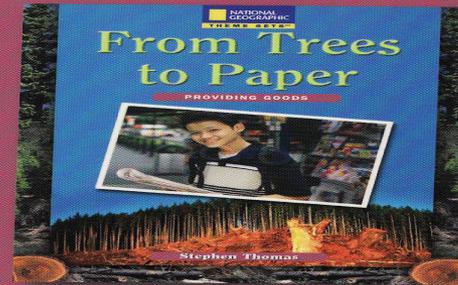
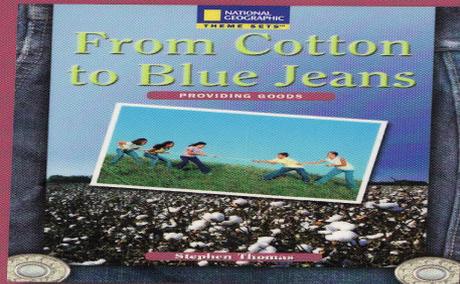


Utilize Signals & Clues #1, #10, #11, and #12



PROVIDING GOODS

Social Studies



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