

Little Red Hen's Pizza

We are all members of the agricultural industry. Some of us may farm and produce products; we are the producers. Some of us may purchase and use the products produced; we are the consumers. When you and your parents go out for pizza you are being the consumer for that pizza!

It takes many different farmers to produce the ingredients in your pizza.



- ◆ A crop farmer grows and harvests the wheat that makes the flour for your crust.



- ◆ A dairy farmer raises and cares for the cows that will produce the milk for the cheese on your pizza.



- ◆ A fruit and vegetable farmer grows and cares for the tomatoes that are used for the sauce on your pizza.



- ◆ A pig farmer raises and cares for the pigs that provide the pepperoni and sausage for your pizza.



- ◆ An herb farmer grows and cares for the herbs like oregano and basil that season the pizza.



Make Your Own Pizza!

Ingredients:

- English Muffins
- Cheese
- Sauce
- Your Favorite Toppings (Pepperoni, Peppers, Mushrooms, etc.)

Tools:

- Pizza Tray
- Oven
- An Adult



Directions:

- Pull your English Muffin into 2 sections.
- Cover each side with sauce.
- Sprinkle cheese so that it covers the Sauce.
- Add your toppings.
- Place the muffin pizza with your toppings on the pizza tray.
- Have an adult put the tray in the oven at 425 degrees for 5 - 10 minutes.

Career Corner



Master Chef - Master Chefs are the connecting pieces between agriculturists and the consumer. They put together vegetables, meat, fruit, herbs, and spices to produce excellent tasting food creations.

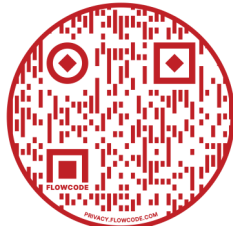
How Chefs Benefit Agriculture:

- Use ag products in the foods
- Many fight for agricultural rights

Master Chefs Study:

- Chemistry
- Biology

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Farm Facts

- Kansas is the largest wheat producer in the United States.
- Pennsylvania grows over 50% of all the Mushrooms in the US.
- Almost 90% of all cheese sold in the US is a Cheddar type cheese.
- 62% of Americans prefer meat toppings on their pizza.

Yeast on the Rise



Yeast is an important ingredient that is added to pizza dough and bread to make it rise. Yeast is a live organism that forms bubbles and air pockets to make the crust light and tasty. If you carefully look at pizza crust or bread, you can see the air pockets produced by the yeast. Yeast works best under certain conditions. Set up the following situations and see what you discover.

Label four clear glasses or cups #1, #2, #3 and #4. To each glass add the following:

#1 – One teaspoon of yeast and ¼ cup **cool** water

#2 – One teaspoon of yeast and ¼ cup **warm (not hot)** water

#3 – One teaspoon of yeast, ¼ cup **warm** water, and one teaspoon of **sugar**

#4 – One teaspoon of yeast, ¼ cup **cool** water, and one teaspoon of **salt**

Watch the glasses carefully over the next 30 minutes.

1. Describe what happens in each of the glasses.
2. In which glass do you notice the most action?
3. What condition produced the most action?
4. How does the action of the yeast help you understand the holes in pizza or bread?



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