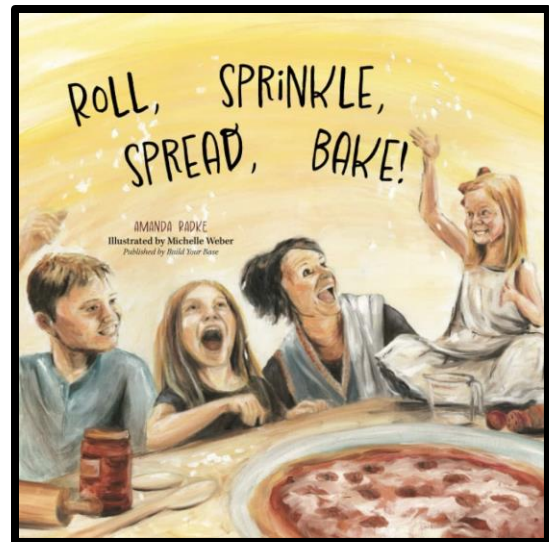




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**August 2023 Monthly Book
Roll, Spread, Sprinkle, Bake!**
Written by Amanda Radke
Illustrated by Michelle Weber
Grade Levels: K-8
Google Slides: [CLICK HERE](#)



Book Summary:

A grandma and her grandkids spend time together in the kitchen cooking a delicious pizza for dinner.

Background Agricultural Connections:

Myrtle Beach, South Carolina is one of the must visit spots for pizza lovers in the U.S. This beach lovers dream can also be great for the pizza lovers in the family. Research shows that

Myrtle Beach has over 16 pizza restaurants per 10,000 people for everyone to enjoy during their stay. With restaurants such as Extreme Pizza Myrtle Beach, Ultimate California Pizza, Mama Mia Pizzeria, and more! Check out the full list [here](#) to see what other pizza loving cities you should add to your perfect slice bucket list.¹

Nearly all pizza ingredients are derived from plants or animals raised on farms. Just like us, plants and animals need natural resources to live. Four primary types of natural resources utilized in agriculture are sun, soil, water, and air.³

Where do the ingredients of a pizza come from? [CLICK HERE](#) to explore.

Book Discussion:

- What is your favorite type of pizza? Why?
- Where do the toppings on your pizza come from?
- Do you make your own pizza from scratch or buy all the ingredients at the store?

Agricultural Vocabulary:

- Agriculture: The science or practice of farming, including cultivation of the soil for the growing of crops and the rearing of animals to provide food, wool, and other products.
- Commodity: a primary agricultural product that can be bought and sold.
- Raw goods producer: the individual that produces raw materials such as crops and livestock, lumber, and so on. The farmer is known as a raw goods producer.
- End product: the final product after processing that is sold to the consumer.
- Consumer: a person who buys goods or services for their own use, any person who buys a product.
- Ingredients: any of the foods or substances that are combined to make a particular dish.
- Pork: Culinary name for the meat of the pig. It is the most commonly consumed meat worldwide.
- Dough: a thick, malleable mixture of flour (made from wheat or other grains) and liquid, used for baking into bread or pastry.
- Gluten: a substance present in cereal grains, especially wheat, that is responsible for the elastic texture of dough
- Dairy products: food products made from milk, including yogurt, cheese, milk, and butter.
- Beef: the culinary name for meat from cattle.
- Lean meat: meats with a relatively low fat content.

Did you know?

1. Americans love pizza in fact so much so that we eat about 100 acres of pizza everyday according to the National Association of Pizza operators. That's a whopping 350 slices every second!²
2. The most popular pizza topping is pepperoni. It's not too hard to figure this one out, but now we have the numbers to prove it! In a HarrisPoll® taken in January of 2016, pepperoni was found to be the most popular topping followed by Sausage at number two.²

3. The first frozen pizza hit the market in 1962. Tontino's, which started as Totino's Italian Kitchen, is said to be the first company to offer frozen pizza in 1962. Apparently they did pretty well, Pillsbury bought the company in 1975.²
4. On any given day, one in eight Americans will eat pizza.⁴

Activities:

Morning Meeting / Morning Work

- Pizza Time Bulletin Board⁶
 - This 42" x 42" bulletin board uses the skill of "telling time" to help students understand the time it takes to grow, process, and produce the ingredients of a pizza. It can easily be used to teach concepts of time, community involvement, raw to finished products, careers, and much more. The hands of the clock are movable. An activity sheet is included to demonstrate to students just how long it really takes to make a pizza. You'd be surprised! Order this bulletin board online from agclassroomstore.com.
 - [CLICK HERE](#)

Reading/Writing

- Reading Comprehension Practice
 - [The History of Pizza Reading Comprehension - Online](#)
 - The Pizza Cafe or Making Friends with Pizza (Readworks)
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Math

- Favorite Pizza Graphing Activity
 - Ask your students: What is your favorite type of pizza? (could do pizza topping or restaurant)
 - Record data
 - Create a pie chart or bar graph to display the data on chart paper
 - Discussion:
 - What conclusions can we make using our class data?
 - Need more guidance/structure use [this](#) worksheet.⁷
- Fabulous Fractions and Pizza Probability⁵
 - [Pizza Starts on the Farm](#) activity sheet
- PBL - Pizza Food Truck (decimals, area and perimeter, multiplication and division)
 - [CLICK HERE](#)

Social Studies / History

- History of Pizza
 - [Who Invented Pizza? | HISTORY](#)
 - [A History of Pizza](#)
 - [Who Invented Pizza? The History of Where the First Pizza Was Made](#)
 - [History of pizza Facts for Kids](#)

Art

Pizza Creation

- Use this link to create your own pizza masterpiece.
- [Pizza Creation.pdf](#)

Create your own Pizza

- Use the slide to create your own pizza.
- Find topping choices on the internet to add to your pizza.

Cooking/Snacks

● Cracker Pizzas⁵

1. Provide ingredients for students to build their own cracker pizza. As each ingredient is distributed, review with students where the ingredient originated or how it was produced or processed.
2. Display a map of the United States and have students locate the state that is the top producer of that pizza ingredient. As each state is identified, point out its characteristics such as climate and open space. Explain to students that pizza ingredients, with the exception of pineapple, can be produced in any state. However, some states, due to their climate or other available resources can produce certain food products more efficiently. For example, California is the highest producing state for milk, peppers, and tomatoes. California's warm and temperate climate makes farming very easy and efficient. Tomatoes and peppers *can* grow in any state, but the natural growing season may be too short, requiring the added expense of using a greenhouse. Cattle require open land and pastures to graze. Texas is a large state that can provide the open space for cattle to grow. Use [this](#) as a resource.
 - Pizza Crust (cracker): The primary ingredient of a pizza crust is wheat. Kansas is the highest wheat producing state in the United States.
 - Pizza Sauce: The primary ingredient of pizza sauce is tomatoes. California produces the most tomatoes for commercial sale.
 - Pepperoni: Pepperoni is seasoned beef and pork meat. Texas produces the most beef cattle of any state. Iowa is the highest producing state for market pigs.
 - Peppers: California is the leading producer of peppers.
 - Cheese: California is the leading producer of milk. Cheese is one of many dairy products produced from milk.
 - Mushrooms: Pennsylvania is the leading producer of mushrooms.
 - Pineapple: Hawaii is the leading producer of pineapple in the United States. Pineapples require a tropical climate to grow.
3. When all toppings have been distributed, allow students to eat their cracker pizzas.
4. After conducting these activities, review and summarize the following key concepts:
 - All food products (including pizza) begin on the farm, are processed, and then sold to consumers.

- The ingredients to make a pizza take months and even years to grow on the farm before the pizza can be assembled.

Extension Activities:

- [A True Book: Tomatoes](#)
- [A True Book: Wheat](#)
- [Eating Fractions](#)
- [Extra Cheese, Please!](#)
- [Food and Farm Facts Junior Booklet](#)
- [Pizza Day](#)
- [Pizza Time Bulletin Board](#)
- [Say Cheese! A Kid's Guide to Cheese Making](#)
- [The Little Red Hen \(Makes a Pizza\)](#)
- [Wheat](#)
- [Where Does Your Pizza Come From?](#)
- [Eating Fractions by Bruce McMillan](#)

Sources/Credits:

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