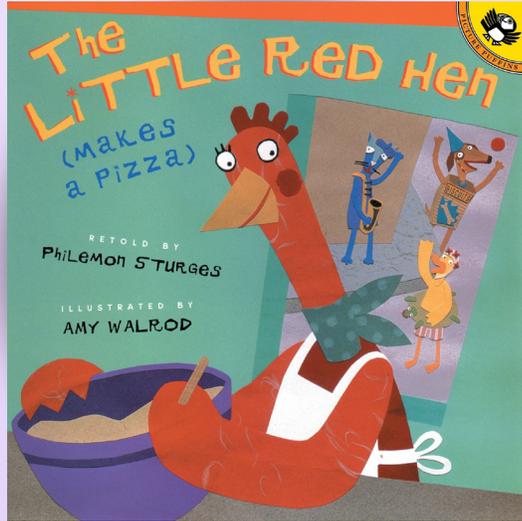


## SNAPSHOT

**Level:** K-2

**Time:** 35 min.

**Activity:** Students will engage in a story and make their own mini pizza.



### Purpose

Students will recognize ingredients used to make a pizza.

### Materials

- *The Little Red Hen Makes a Pizza* retold by Philemon Sturges
- Blank paper, 1 per student
- Crayons or markers
- English muffins
- Pizza sauce
- Mozzarella cheese
- Pepperoni
- Additional pizza toppings as desired
- Plates, 1 per student
- *Optional-additional pizza toppings*
- Microwave

# LUNCHBOX Mysteries

Teacher's Guide

## LESSON 6

# The Little Red Hen [Makes a Pizza]

## PROCEDURES

### 1. Organize and Prepare Materials

### 2. Background Information

Sources:

- [nda.nebraska.gov/publications/ne\\_ag\\_facts\\_brochure.pdf](http://nda.nebraska.gov/publications/ne_ag_facts_brochure.pdf)
- [edis.ifas.ufl.edu/publication/FE1027](http://edis.ifas.ufl.edu/publication/FE1027)
- [https://apps1.cdfa.ca.gov/FertilizerResearch/docs/Onion\\_Production\\_CA.pdf](https://apps1.cdfa.ca.gov/FertilizerResearch/docs/Onion_Production_CA.pdf)
- [www.extension.uidaho.edu/publishing/pdf/cis/cis1077.pdf](http://www.extension.uidaho.edu/publishing/pdf/cis/cis1077.pdf)
- [www.agmrc.org/commodities-products/fruits/olives](http://www.agmrc.org/commodities-products/fruits/olives)

Nebraska's vegetable production has grown in recent years. In addition to the row crops like corn and soybeans farmers grow in Nebraska, many farmers raise vegetables. These may include many fruit and vegetable farms that diversify their marketing efforts by selling at farmers markets, roadside stand, u-pick operations and/or through wholesale and/or retail outlets.

According to the Nebraska Department of Agriculture the number of Nebraska produce growers has increased 700 percent over the past ten years from 78 in 2000 to more than 575 in recent years. They state that Nebraska

has approximately 100 farmers markets, 167 roadside stands and 33 u-pick operations. Vegetables, such as tomatoes and cucumbers, melons, pumpkins, squash, onions, berries, sweet corn and many other types of produce are grown in Nebraska.

These operations are smaller operations but remain local to provide fresh produce during the spring, summer, and fall months. This highly intensive enterprise requires specialized equipment, a large labor supply and the knowledge to produce and market a profitable crop. Innovative methods such as high tunnels, mulches, cold frames, and row covers are becoming increasingly popular among growers who wish to extend their harvest.

California continues to lead the nation in vegetable production followed by Florida and Idaho. These farms produce for the fresh markets and for the processing markets.

Tomatoes are one of the world's most consumed vegetable crops. Around 340 billion pounds of tomatoes were grown globally in 2014. That is about 12.4 million acres of tomatoes. China is the world's top producer followed by the United States and India.

Onions can be grown for many different food recipes including a favorite topping on many pizzas. Onions can be yellow, white, and red. These onions are bulb onions that grow in the soil. California is the largest producer of onions in the United States and can harvest in the spring and again in late summer. Nebraska farmers raise onions on smaller farms and sell locally to farmers markets and local grocery stores.

Mushroom production in the United States has grown in recent years. Pennsylvania is currently the top producer followed by California and Florida, but Asian countries are still the world's largest producers. There are over 300 varieties of mushrooms but only about 30 of them are grown for food production and 10 are grown commercially in the United States.

The olive industry originated in the Mediterranean countries of southern Europe. Olives were brought to South America and then to California. Olives were grown for its oil but after the markets became abundant with production, they began seeking other uses for the olives and canned olives took off. California produces 95 percent of the olives grown nationally. Olives grow on trees which make them highly variable depending on the year and the climate. Olives are a popular pizza topping for many.

Nebraska's pork industry plays an important role in Nebraska's economy. There are more than 3.8 million pigs in Nebraska, farmers across Nebraska raise pigs for pork production making it a top commodity in the state. Nebraska has the 6th largest swine herd in the United States. Pork is the most widely consumed meats in the world. Pork provides many food products including ham, sausage, pepperoni, bacon, and more making it a very versatile pizza topping.

Wheat is grown across Nebraska and it can be red or white winter wheat. Nebraska ranks 11th in the United States producing over 1 million acres of wheat each year. Winter wheat makes flour that is used to make bread, cakes, cookies, crackers, cereals and more. This winter wheat is used to make the English muffins and pizza crust.

Nebraska ranks 25th in dairy production in the United States. Dairy Farms in Nebraska are nearly all family-owned farms. Dairy cattle are milked two to three times a day and the milk they produced are found in the grocery stores within 48 hours. Milk is used to make several food products that include cheese, butter, yogurt, and ice cream.

In the story *“The Little Red Hen”* by Philemon Struges, students will explore different pizza toppings and where their food comes from making the connection back to the farm. Students will get to make their own little pizza snack.

### 3. Interest Approach

- a. Ask students to draw a picture of a pizza and include their favorite pizza toppings using a blank sheet of paper and crayons or markers.
  - What ingredients are on your favorite pizza? You can write these ingredients on the board.
  - Where do the ingredients used to make your favorite pizza come from? Where do they grow?
- b. Share with students that we are going to read a story called *“The Little Red Hen (Makes a Pizza).”*
  - Explain that this story explores different pizza toppings, and we will make the connection to those toppings and trace them back to the farms that grow them.
- c. Read the Story
  - Read the story *“The Little Red Hen (Makes a Pizza)”*.
  - Ask questions throughout the story to engage students in conversation about where these pizza toppings come from. Asking questions like “Where does flour come from? Where does the pizza sauce, onions, mushrooms, and pepperoni come from?”, are great ways to engage in conversation.
  - Ask follow-up questions at the end of the story.
    - Where do our ingredients on our pizza come from?  
*All the ingredients come from farms around the United States and the world. Some plants are even grown right here in Nebraska.*
    - Where does our flour that is used to make pizza crust come from? Do we grow wheat in Nebraska?  
*Flour is used to make crust and that flour is made from wheat. Wheat is grown across Nebraska. Nebraska ranks 11th in wheat production in the United States. The wheat grown in Nebraska is winter wheat and is a source of flour to make our pizza crust.*
    - What plant helps us make pizza sauce?  
*Tomatoes. There are a few tomato growers in Nebraska but most of the tomatoes come from California or Florida. They have longer growing seasons and can grow tomatoes on larger farming operations.*
    - Where does the pepperoni on the little red hen’s pizza come from?  
*Pepperoni comes from pork which is the meat that comes from a pig. Pigs in Nebraska are raised for meat production, and it is a choice we can choose to eat. Nebraska has over 3.8 million pigs and Nebraska farmers raise pigs to provide pork for people all over the world.*
    - Where does the cheese for the pizza come from?  
*Dairy cattle provide us with milk to help make the mozzarella cheese for our pizza. Nebraska ranks 25th in dairy production but nearly all dairy farms are family owned and operated.*
    - Does Nebraska grow mushrooms, onions, black olives, or anchovies?  
*Although mushrooms do not grow in Nebraska, 23 other states produce mushrooms on a larger scale making the United States the world’s second largest supplier of mushrooms.*

*Nebraska can grow onions, but onions are not grown on a large-scale farming operation. Most onion farms are small in Nebraska grown to support local grocery stores or farmers markets.*

*Nebraska farmers do not grow black olives, but California is one of the top producing olive states because it has a similar climate to the Mediterranean countries. Olives grow on trees.*

*Anchovies are not raised in Nebraska. They are found in the Eastern Atlantic Ocean and Indian Ocean.*

- d. Refer to all the different pizza ingredients that you wrote on the board. Discuss that most of our favorite pizza ingredients come directly from the farmers' fields and farms right here in Nebraska.
- What additional Nebraska grown ingredients could the little red hen add to her pizza?  
*The little red hen could have beef, ham, bacon, sausage, chicken, and other local grown vegetables.*
  - Now that we know where some of our favorite ingredients on our pizza, we are going to make our own little pizza snack.

#### 4. Snack Activity-Mini Pizza

##### Mini Individual Pizzas

###### Ingredients

- English muffins, ½ slice per student
- Pizza sauce
- Mozzarella cheese
- Pepperoni
- Optional-additional pizza toppings
- Plates, 1 per student
- Microwave

###### Directions

1. Give each student a half of an English muffin. This will represent the crust for the pizza.
2. Add one to two spoonfuls of pizza sauce to each muffin.
3. Sprinkle mozzarella cheese over the top of your sauce.
4. Add pepperoni and additional toppings as you wish.
5. Place mini pizzas in the microwave 30 seconds to one minute to melt cheese and warm toppings.
6. Set to cool and enjoy!

#### 5. Ask Follow Up Questions and Make Connection to Agriculture

- a. Where does our food come from?  
*Our food must come from the farm. Either as a plant or a food product that we get from an animal.*
- b. Can we grow some of our pizza ingredients right here in Nebraska?  
*Yes! We can grow wheat, dairy, pork, beef, chicken, and a few locally grown vegetables.*

### EXTENSION ACTIVITIES:

#### Pizza Time!

[www.agclassroom.org/matrix/lesson/228/](http://www.agclassroom.org/matrix/lesson/228/)

Students use pizza as a basis for exploring agriculture, geography, and mathematics.

#### Tomato Trivia

[www.agclassroom.org/matrix/lesson/307/](http://www.agclassroom.org/matrix/lesson/307/)

Using tomatoes as a theme, students practice the math and science skills of estimating, measuring, counting, graphing and sequencing.

#### This Little Pig

[www.agclassroom.org/matrix/lesson/272/](http://www.agclassroom.org/matrix/lesson/272/)

Students explore basic information about pigs and the products they provide.