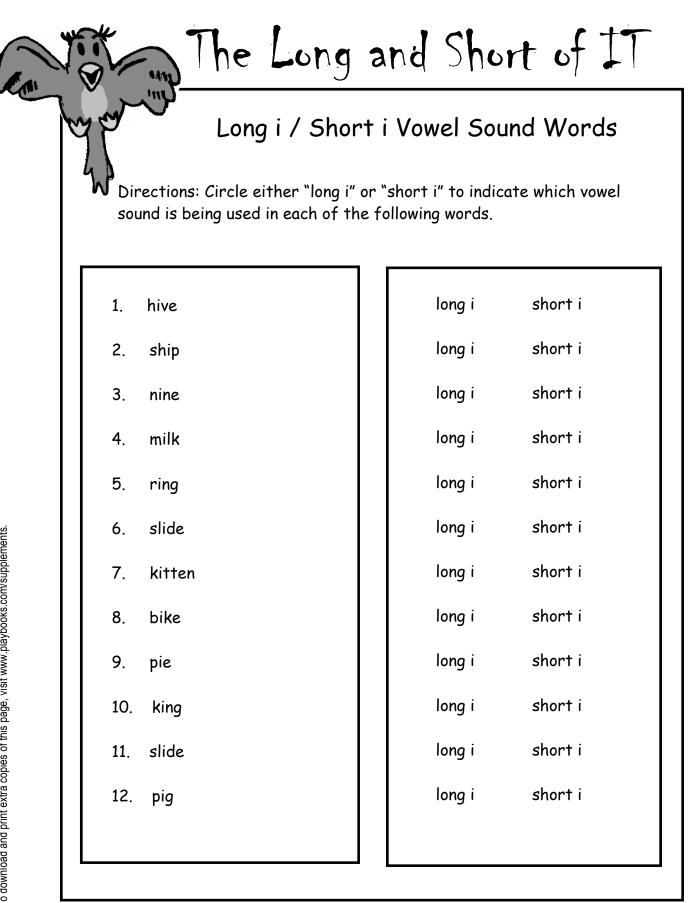
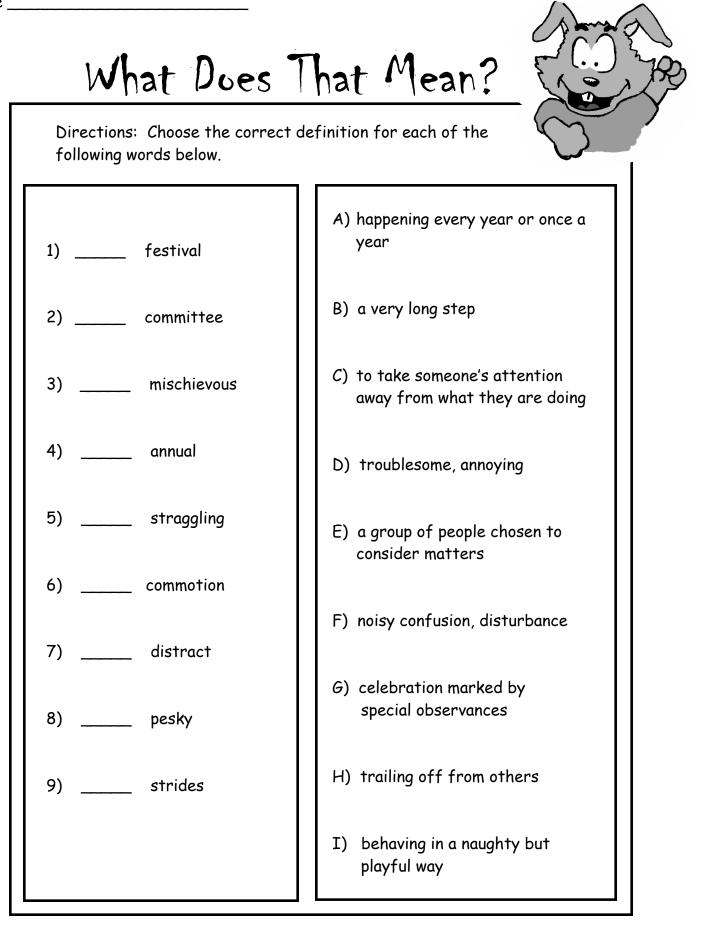


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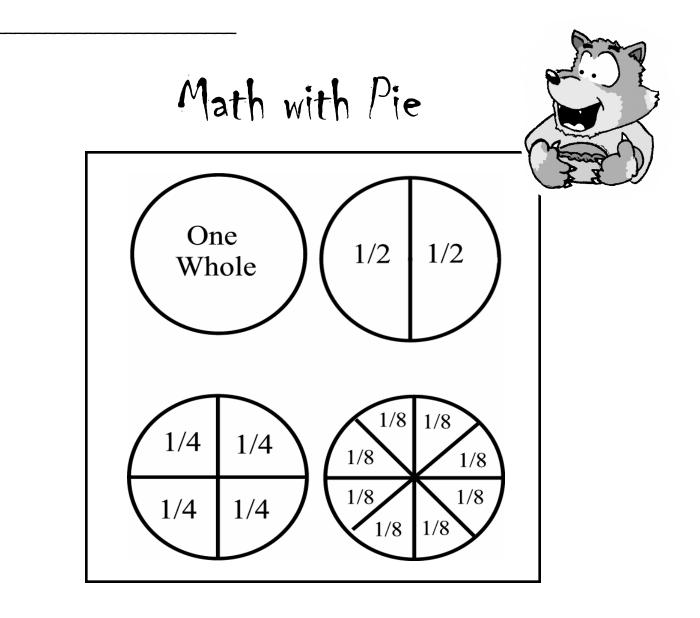




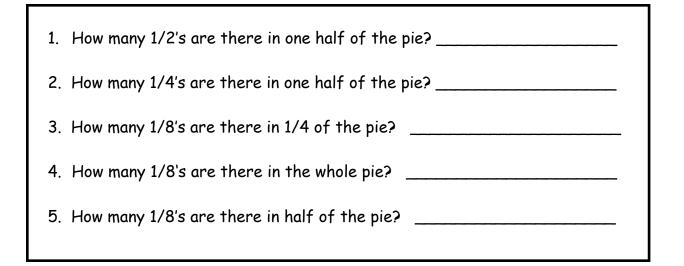
# Here's What Happened

Directions: Read each question carefully. Using complete sentences, write your answer in the space provided. Don't forget to start your sentence with a capital and finish with a period.

- 1. Who did Romp and Stomp tell the secret to first?
- 2. What did Romp, Stomp, and Millie break in front of the Foxtail's den?
- 3. How did Mr. Foxtail discover that Jeremy took the pie?
- 4. Why didn't Millie think she should go to the front door of the Bear's cave?
- 5. How did Millie distract Mr. Bear?
- 6. Why couldn't Jeremy finish stealing the rest of the pies?
- 7. Why was the baking contest kept as a secret from everyone?
- 8. What lesson did everyone learn in the end?



Directions: Using the information found in the four pies above, answer the following questions.



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#### Name



### Numbers in Baking

To bake a good pie, you must know how to figure measurements. Directions: Using the table below, answer the following questions.

> 3 teaspoons = 1 tablespoon 8 ounces = 1 cup 2 cups = 1 pint 2 pints = 1 quart 4 quarts = 1 gallon

- 1. Mrs. Bunnytail was baking her blueberry pie. If she used 1/2 cup of cream in her pie, how many ounces of cream does that mean she used?
- 2. If Mr. Bear used three tablespoons of sugar in each of his blackberry pies, how many teaspoons of sugar would he need for two blackberry pies?
- 3. After Jeremy, the jackrabbit, ate four whole pies at the festival, he was very thirsty. If Jeremy drank 1 and 1/2 quarts of milk, how many cups of milk did Jeremy drink?
- 4. It took three pints of strawberries to make Mrs. Foxtail's yummy pie. How many cups of strawberries would that be?
- 5. Let's pretend Sally Sparrow flew through the forest telling everyone that the secret ingredient in Mrs. Beaver's raspberry pie was 4 ounces of orange juice. How many cups of orange juice would that be?

Sharing Our Differences

Consider a group in which you belong, like your family, your classroom, a group of friends, or even your community.



In the space provided, tell what similarities you share with the other members of this group. Describe an experience when you felt this group benefited from the individual differences and strengths of its members. Be sure to start your sentences with

capital letters and end with periods. Then discuss your response in class or in small groups.

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Why do you think the committee thought that people would change their pies if they knew they were entering a contest?

Pie has been around since the ancient Egyptians. The first pies were made by early Romans who may have learned about them from the Greeks. These pies were sometimes made in "reeds," which were used for the sole purpose of holding the filling and not for eating. The Romans published the first pie recipe. It was for a rye-crusted goat cheese and honey pie.

The History of Pie

Pyes (pies) appeared in England as early as the twelfth century. These pies consisted mostly of crust and had meat fillings. The crust of the pie was referred to as "coffyn." The English often made the pie filling with fowl (bird). The fowl's legs were left to hang over the side of the dish and used as handles. Fruit pies or tarts were probably first made in the 1500s. English tradition credits Queen Elizabeth I for the making of the first cherry pie.

Pie came to America with the first English settlers. The early colonists cooked their pies in long narrow pans and called them "coffins" like the crust in England. As in the Roman times, the early American pie crusts often were not eaten, but simply designed to hold the filling during baking. During the American Revolution the term, "crust," became popular and replaced "coffin."

Over the years, pie has evolved to become "the most traditional American dessert." Pie has become such a part of American culture that we now commonly use the term "as American as apple pie."

Did you know that January 23rd is National Pie Day? It's true! Created by the American Pie Council, National Pie Day is dedicated to the celebration of pie. As part of our American heritage, this day is a perfect opportunity to pass on the love and enjoyment of pie eating and pie making to future generations.

> You can visit the American Pie Council (APC) website at; <u>www.piecouncil.org</u>

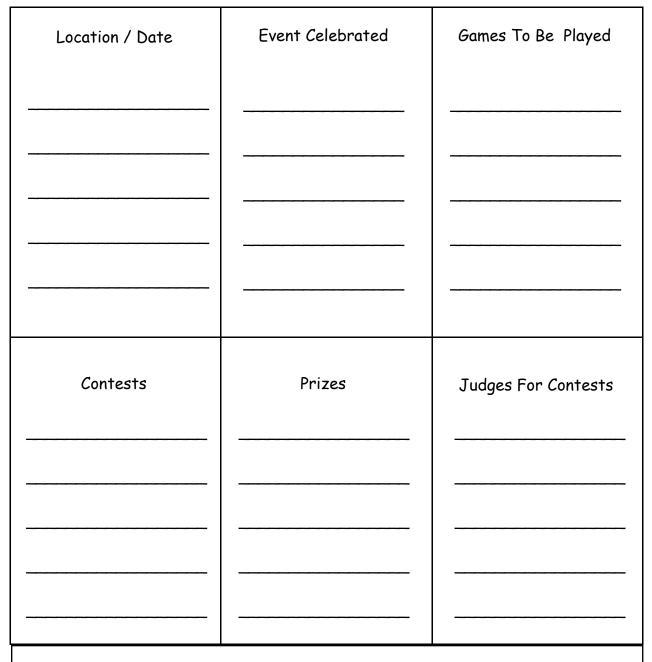
Interview an older family member or relative. Ask them to tell you about their memories associated with eating pie at a festival or family event. This is a fun way to hear some great stories.

On a separate sheet of paper write a short story about their experience. Then share your story with the class.

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Make Your Own Festival!

You are in charge of planning a festival! The type of festival is your choice. To help you plan your event, fill in the boxes below.



Make A Sign

Use any art materials at home to make a sign for your festival. The sign should attract people's attention and include information about your festival. Bring your sign to class to share with your classmates.

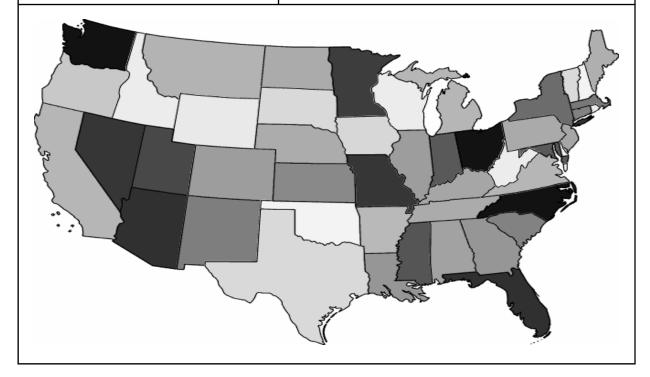
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## Famous Pies

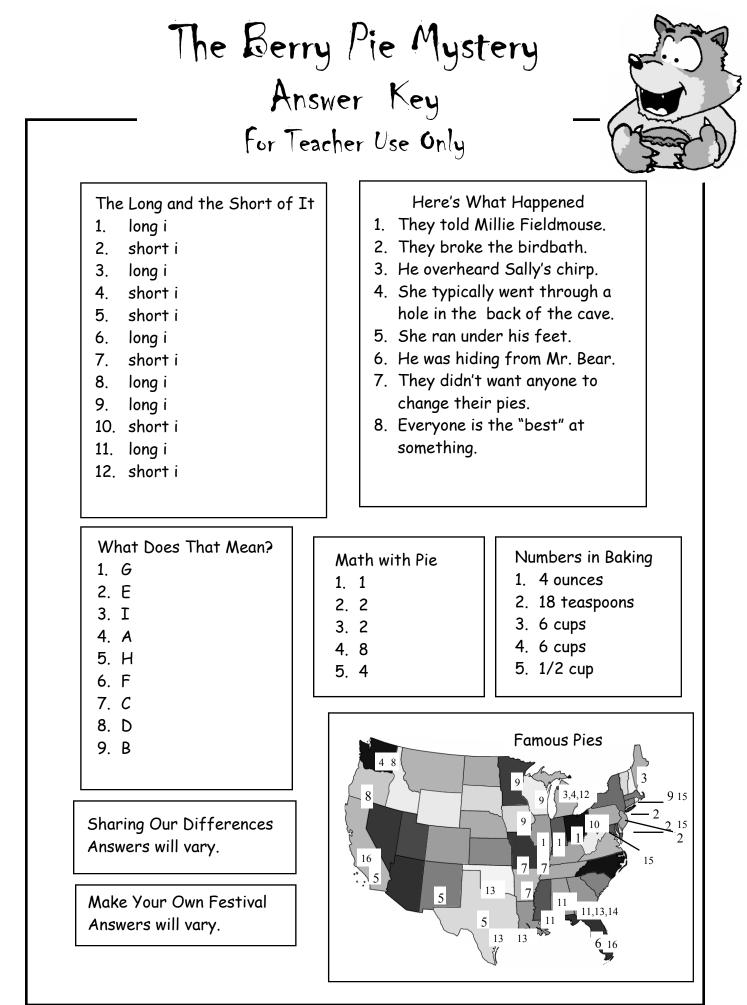
Many states are famous for certain types of pie. The chart below lists sixteen popular pie names and the states known for these pies. On the map, write the number for each pie on the correct states.

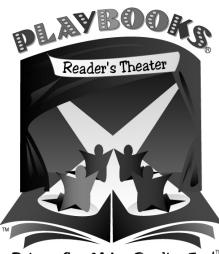
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NAN	IE OF FAMOUS PIE	STATES	
1.	Funeral Pie (raisin custard)	Ohio, Indiana, Illinois	
2.	Apple Pie	Massachusetts, New Jersey, New York	
3.	Blueberry	Maine, Michigan	
4.	Cherry	Michigan, Washington	
5.	Empanada	New Mexico, California, Texas	
6.	Key Lime	Florida	
7.	Sour Cream Gooseberry	Missouri, Arkansas, Southern Illinois	
8.	Blackberry Pie	Oregon, Washington	
9.	Rhubarb Meringue	Iowa, Minnesota, Wisconsin, Rhode Island	
10.	Shoofly Pie	Pennsylvania	
11.	Sweet Potato Pie	Mississippi, Alabama, Georgia	
12.	Meat Pastie or pasty	Michigan	
13.	Pecan Pie	Georgia, Louisiana, Texas, Oklahoma, Kansas	
14.	Peach Pie	Georgia	
15.	Pumpkin Pie	Delaware, Massachusetts, Rhode Island	
16.	Strawberry Pie	California, Florida	



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Being a Star Makes Reading Funl<sup>m</sup>

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