

# Sarah Osborn Benjamin

## Making Bread

HSS 2.4.1

The process of making bread is very different now compared to long ago. Many years ago, farmers would grow wheat and then harvest it by hand using a sharp tool called a sickle. Today, large machines called combines harvest crops.

After the wheat was harvested, it was milled or ground into flour using a stone wheel. Small millstones were turned by hand. Today, electric wheat grinders quickly get the job done.

The milled flour was then made into dough cooked in an oven. Today, we use modern ovens to cook bread.

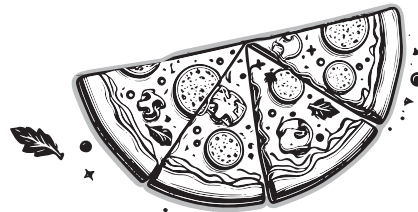
Finally, the bread was sold or delivered to consumers using a horse and cart. Today, trucks deliver bread to grocery stores.

Place each picture in its correct place on the table below

	Harvest	Grind/Mill	Bake	Deliver
Long ago	?	?	?	?
Today	?	?	?	?



Draw the missing half



**SCAN  
FOR MORE  
FUN!**



Sarah Osborn Benjamin baked bread for soldiers during the revolutionary war, then fought for soldier rights her entire life. What is one thing you would ask or say to her if you could write her a letter?

*Dear Sarah,*

\_\_\_\_\_

HSS 2.5



Find  
**5**  
Differences

T A L N I E R S O  
L Y N E R O O I T  
T M T M I L L A A  
E K I S D Y E L D  
K A R I E H M P T  
A E E A W V O I L  
B R R D A E R B E  
A P F L O U R A M  
I D S O V E N A H

Bake  
Mill

Harvest  
Wheat

Bread  
Oven

Flour  
Soldier