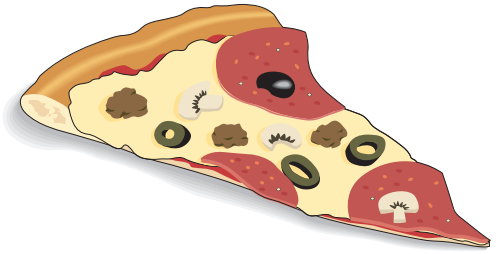


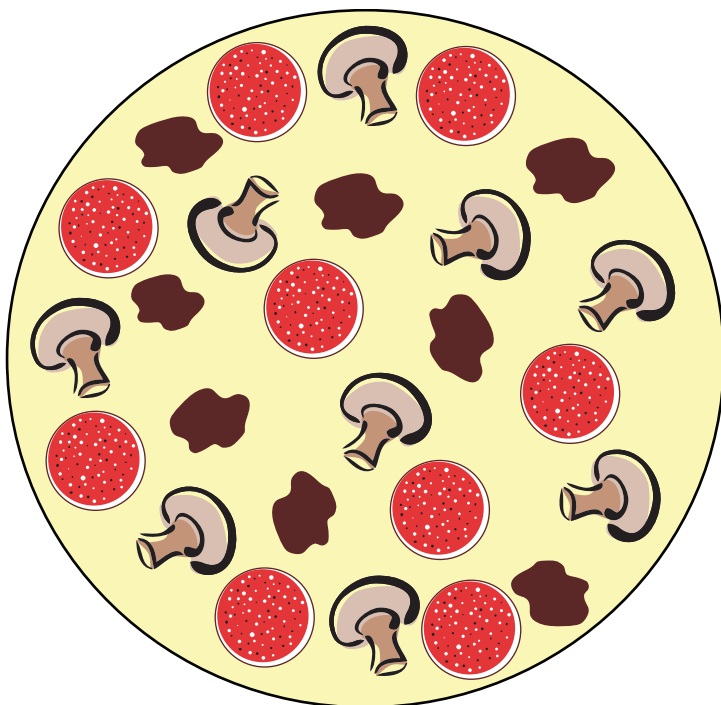
Pizza Starts on the Farm

Pizza crust is made from wheat. Farmers plant tiny wheat kernels in the ground using a drill. Wheat looks like fresh new grass when it comes out of the soil. It grows to about 24 inches high. The farmer harvests the wheat and hauls it in trucks or wagons to the country grain elevator. From there it is sold to food companies. There are a lot of steps to make wheat into flour for pizza dough. After the wheat is shipped to a mill, it is cleaned to remove weeds, stems, and other plant material. Then rollers press the kernels to break them into pieces. Finally, the small wheat pieces are shaken onto screens to sift out the bran and germ not used in wheat flour.



Fabulous Fractions

1. Using the round pizza below and a ruler, divide the pizza into two halves.
2. Next, divide the pizza into four fourths.
3. Finally, divide the pizza into eight eighths so each slice is one-eighth of the whole pizza.
4. How many pizzas would you need to give to everyone in your class one slice of pizza?
5. How many pizzas would you need to give everyone in your class two slices of pizza?



Pizza Probability

Pretend you are making pizzas and you have pepperoni, sausage, and mushrooms for toppings. How many different pizzas can you make with these toppings? (None of the pizzas can have the same toppings as any of the others.) Fill in the circles below until you run out of pizza topping combinations. The first one is done for you.

