

# *Wheatland*

Compiled and written by:

Education Division  
Kansas State Historical Society  
6425 SW Sixth Avenue  
Topeka, Kansas 66615-1099  
785-272-8681

[education@kshs.org](mailto:education@kshs.org)

[www.kshs.org](http://www.kshs.org)

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*Wheatland* Traveling Resource Trunk  
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## Acknowledgements

Director of Museum Education: Jim Powers  
Assistant Director of Education: Melanie Gimpel  
Education Coordinator: Jennifer Thissen  
Education Secretary: Tina Pugh  
Education Assistant: Stella Wennihan

Program Writer: Katie Armitage  
Designer: Karen Gould

Advisory Committee: Alita Cooper  
Cheryl Koehn  
Joan Kelly

Child Nutrition Specialist: Joyce Kemnitz  
Kansas State Department of  
Education, School Food  
Services

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### An Equal Opportunity Program

This program is available to all individuals regardless of race, color, national origin, age, sex, or handicap. Persons who believe they have been denied equal opportunity for participation may write to the Secretary of Agriculture, Washington, D.C. 20250.

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<u>Contents</u>	<u>Page</u>
Note to Teachers on Use of the Trunk	iv
Vocabulary List	v
Contents of Trunk	viii
Background on Wheat in Kansas	x
Lesson 1 – Introduction	1
• Day 1 – Wheat from Field to Table	Tab 1
• Day 2 – Dramatization of <i>The Little Red Hen</i>	Tab 2
Lesson II – Growing Wheat in Kansas History	8
• Day 3 – Growing Wheat	Tab 3
• Day 4 – Preparing Soil and Planting Wheat	Tab 4
Lesson III – Harvesting Wheat in Kansas History	14
• Day 5 – Cutting Wheat	Tab 5
• Day 6 – Threshing Wheat	Tab 6
Lesson IV – Milling and Packaging	21
• Day 7 – Milling (Grinding) Wheat	Tab 7
• Day 8 – Packaging Wheat	Tab 8
Lesson V – Nutrition and Baking	26
• Day 9 – Nutrition and Baking	Tab 9
• Recipes	Tab 9
Lesson VI – Kansas “Wheatland” Game	33
• Day 10 – Kansas “Wheatland” Game	Tab 10
• Rules for “Wheatland” Game	36
Resources related to wheat in Kansas	37
Packing the Trunk	39

**Note to the Teacher:**

The “Wheatland” traveling resource trunk is planned to be a comprehensive unit to be used for a period of two weeks in kindergarten through second grade classes. The information is designed to introduce young children to plant growth, to wheat cultivation, to Kansas history, to the process by which grains become food for human consumption, and to the importance of nutrition from foods made from wheat. The emphasis is on objects associated with wheat production which the children can discover firsthand. As the experience of young children is very limited, related books, work sheets, games and activities to reinforce learning have also been included.

Objects and photographs in the trunk, which has a volume equal to two bushels, can also be used with older students to supplement educational materials on agriculture and on baking developed by other agencies. A list of these programs and resources has been included.

We expect many students in Kansas will be using this trunk for a number of years. Use is encouraged; overuse, damage, and mutilation are not. The trunks are booked for four week periods to allow shipping time.

**Note on Manual Organization:**

The background essay on “Wheat in Kansas” provides the context from which the lessons in the trunk were developed. The lessons are planned to introduce the processes involved in growing wheat and to contrast technology of 1900 and today.

The six lessons have been planned in a ten-day sequence of activities. You can adapt these to the specific needs of your class. The lessons include activities appropriate to social studies, language arts, health and science. Each lesson is introduced by goals and objectives.

We encourage you to take time to let us know how you used the materials and how the trunk measured up to your expectations and the goals and objectives we have set. For most activities everything has been included in the trunk. A few supplemental items must be supplied by the school. A list of objects and teaching aids needed for each day’s activities can be found in each lesson.

## Vocabulary List

Combine	A harvesting machine that cuts, separates, and cleans grains while moving over a field. Combine is also used as a verb meaning to harvest with a combine.
Flour	Finely ground meal of wheat or other grains.
Grain	A seed or fruit of cereal grass.
Harvest	The act or process of gathering a crop.
Mill	A machine for grinding grain.
Millstone	Either of two circular stones used for grinding, as in grinding grain.
Plant	To put or set in the ground for growth.
Seed	The grains or ripened ovules of plants.
Wheat	Any of various cereal grasses widely cultivated in many varieties for its commercially important edible grain.
Wheat stubble	The part of the wheat plant left in the ground after harvest.

## 2<sup>nd</sup> Grade

Binder	A reaper which cuts grain and ties together shocks of wheat.
Cradle	An implement with rod-like fingers attached to a scythe and used formerly for harvesting grain.
Disk	One of the concave circular steel tools with sharpened edge making up the working part of a disc harrow or plow. A tool for loosening the soil.

Drill	A planting implement that makes holes or furrows, drops in the seed and sometimes fertilizer, and covers them with earth.
Reaper	Any of various machines for cutting grain.
Scythe ('sith)	An implement used for mowing and composed of a long curving blade fastened at an angle to a long handle.
Separator	A large threshing machine for separating grain crops or seed into grain and straw.
Thresh	To separate seed or grain from the harvested plant.
Wheat	Any of various cereal grasses widely cultivated in many varieties for its commercially important edible grain.
Wheat stubble	The part of the wheat plant left in the ground after harvest.

### **Nutrition definitions:**

Calories	Amount of energy in food.
Diet	The kind and amount of food regularly consumed.
Fiber	Part of plant that cannot be digested.
Nutrient	Chemicals found in food needed in certain amounts to keep the body healthy.
Protein	A complex chemical compound made up of amino acids which help build strong muscles.
Vitamins	Substances needed in small amounts for good health.

**Parts of grain:**

Bran            Outer covering of wheat seed or kernel.

Endosperm    Source of white flour.

Germ            Embryo or sprouting section.