

The Curious Cook: Wheat

Sam: Hi, everyone! This is Sam, with another episode of The Curious Cook! So, I just got back from my friend Marco's house. Today for our after school snack we had focaccia. It's a type of bread. Mmmm. It's so good, and his mom made it fresh. She even used rosemary from her garden! So, of course, I asked for the recipe. Like lots of bread, it's got wheat flour in it. Which got me thinking, how do they get the wheat to make the flour? Now, my grandma's neighbour is a farmer. Since we're going to visit grandma today, mom and dad said we can stop by Mr. Louis' farm! Mr. Louis!

Mr. Louis: Sam! What brings you here?

Sam: Well, I had some focaccia and that got me thinking about the flour, and then about the wheat, and then about your farm, and then...

Mr. Louis: Well, Sam, I'm glad you came by. I've got wheat growing in this field right here.

Sam: But wasn't this field growing something else last year?

Mr. Louis: We change what grows in each field every year. It helps us take care of the soil. We use a big machine called a seeder to plant these in the spring. Then the seeds grow into plants with little green shoots, getting taller and taller until they turn a golden colour in the late summer. Then we harvest it, like Sandy is doing right now.

Sam: Can I ride in the combine?

Mr. Louis: Maybe later.

Sam: Okay. Where does the wheat go?

Mr. Louis: All the wheat goes back there. Those are grain bins. When we're ready a big truck comes and takes the wheat away to a grain elevator. From there it can become things like bread, pasta, breakfast cereal, or you can even cook it whole. It's called wheat berries! Ah, here comes the combine. Did you want to go for that ride now?

Sam: Definitely! Thanks, everybody. See you on the next episode of The Curious Cook!