Name: _____ Date: _____

Why a Sealed Jar Keeps Peaches Fresh

Circle group

In summer, ripe peaches are sweet and juicy. But they do not last long. On a counter, they soften and spoil in days. Long ago, people wanted summer fruit in the middle of winter. One answer was canning. Canning means sealing food in a jar or can after heating it.

Food spoils because of tiny living things such as germs and molds. They ride in on the food. They also float in the air. With time, warmth and moisture, they multiply and break the food down. To keep fruit safe, a canner must stop these tiny living things twice.

First comes heat. The sealed jars are heated in boiling water for a set time. This kills most of the germs inside. The heat also pushes air out of the jar. Second comes the seal. As the jar cools, the air inside shrinks. It pulls the lid down tight. Sometimes you hear a pop as the lid snaps down. A tight lid keeps new germs out. The peaches can stay good on a shelf for a long time.

Canning has careful rules. A mistake can let harmful germs live. So a young cook should only help with an adult. Today, factories use the same idea to put food into metal cans. Soup, beans and fruit are ready to eat when someone opens the lid.

Questions

1. What does canning mean?

_____

_____

2. What makes food spoil?

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_____

3. What does boiling the sealed jars do?

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4. What pulls the lid down tight as the jar cools?

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5. Why does a tight lid help the peaches last?

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_____

6. Why should a young cook only help with an adult?

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_____

Words to know

canning: sealing food in jars or cans after heating it so it keeps
spoil: to go bad so that it cannot be eaten
germs: tiny living things that can make food bad or people sick
multiply: to grow quickly in number
seal: a tight closing that lets nothing in or out

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why a Sealed Jar Keeps Peaches Fresh

Triangle group

In summer, ripe peaches are sweet and juicy, but they do not last long. Left on a counter, they soften and spoil in days. Long ago, people wanted a way to enjoy summer fruit in the middle of winter. One answer was canning, which means sealing food in a jar or can after heating it.

Food spoils because of tiny living things such as germs and molds. They ride in on the food, and they also float in the air. Given time, warmth and moisture, they multiply and break food down. To keep fruit safe, a canner must stop these tiny living things twice.

First comes heat. The sealed jars are heated in boiling water for a set time, which kills most of the germs inside. Heat also pushes air out of the jar. Second comes the seal. As the jar cools, the air inside shrinks and pulls the lid down tight, and sometimes you hear a pop as the lid snaps into place. A tight lid keeps new germs out, so the peaches can stay good for a long time on a shelf.

Canning must be done by following careful rules, because a mistake can let harmful germs survive. That is why a young cook should only help with an adult. Today, factories use the same idea on a giant scale to put food into metal cans, so soup, beans and fruit are ready to eat whenever someone opens the lid.

Questions

1. What does canning mean?

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_____

2. What causes food to spoil?

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3. What does boiling the sealed jars do?

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_____

4. What pulls the lid down tight as the jar cools?

_____

_____

5. Why does a tight lid help the peaches last?

_____

_____

6. Why should a young cook only help with canning alongside an adult?

_____

_____

Words to know

canning: sealing food in jars or cans after heating it so it keeps
spoil: to go bad so that it cannot be eaten
germs: tiny living things that can make food bad or people sick
multiply: to grow quickly in number
seal: a tight closing that lets nothing in or out

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why a Sealed Jar Keeps Peaches Fresh

Square group

During the summer, ripe peaches are sweet and juicy, but they do not stay that way for long. Left on a kitchen counter, they soften and spoil within a few days. Long ago, people longed to enjoy summer fruit in the depths of winter. One solution was canning, which means sealing food in a jar or can after heating it.

Food spoils because of microscopic living things such as germs and molds. They arrive on the food itself, and they also drift through the air. Given enough time, warmth and moisture, they multiply and break the food down. To keep fruit safe, a canner must defeat these tiny organisms in two separate ways.

The first is heat. The sealed jars are heated in boiling water for a specific length of time, which kills most of the germs inside. The heat also forces air out of the jar. The second is the seal. As the jar cools, the air inside contracts and pulls the lid down tightly, and sometimes you can hear a pop as the lid snaps into place. A tight lid prevents new germs from entering, so the peaches may remain good on a shelf for a very long time.

Canning must be carried out by following careful rules, because a single mistake can allow harmful germs to survive. For that reason, a young cook should help only alongside an adult. Today, factories apply the same principle on an enormous scale to fill metal cans, so soup, beans and fruit are ready to eat whenever someone opens the lid.

Questions

1. What does the term canning mean?

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2. What causes food to spoil?

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_____

3. What are the two effects of boiling the sealed jars?

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_____

4. What pulls the lid down tightly as the jar cools?

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_____

5. Why does a tight lid allow the peaches to last so long?

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_____

6. Why should a young cook help with canning only alongside an adult?

_____

_____

Words to know

canning: sealing food in jars or cans after heating it so it keeps
spoil: to go bad so that it cannot be eaten
germs: tiny living things that can make food bad or people sick
multiply: to grow quickly in number
seal: a tight closing that lets nothing in or out

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Why a Sealed Jar Keeps Peaches Fresh

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Why a Sealed Jar Keeps Peaches Fresh

Easier · 223 words · Flesch-Kincaid grade 2.6

1. Sealing food in a jar or can after heating it.
2. Tiny living things such as germs and molds.
3. It kills most germs and pushes air out.
4. The air inside shrinks.
5. It keeps new germs out.
6. A mistake can let harmful germs live, so careful rules are needed.

Triangle: Why a Sealed Jar Keeps Peaches Fresh

This passage · 242 words · Flesch-Kincaid grade 5

1. Sealing food in a jar or can after heating it.
2. Tiny living things such as germs and molds.
3. It kills most of the germs and pushes air out.
4. The air inside shrinks.
5. It keeps new germs from getting in.
6. A mistake can let harmful germs survive, so careful rules must be followed.

Square: Why a Sealed Jar Keeps Peaches Fresh

Harder · 260 words · Flesch-Kincaid grade 6.5

1. Sealing food in a jar or can after heating it.
2. Microscopic living things such as germs and molds.
3. It kills most of the germs inside and forces air out of the jar.
4. The air inside contracts.
5. It prevents new germs from entering the jar.
6. A single mistake can allow harmful germs to survive, so careful rules must be followed.