

April 20-24, 2020

Seventh Grade Reading Students,



You are receiving the third digital weekly assignment from me. Your assignments will come to you in this form the remainder of the year. Your assignments are on my Teacher Page under lohn.isd.net. Complete your work and send it digitally to my teacher page. Your work is coming in very slowly or not at all. Please remember you are required to complete all your work to get credit for the year. Please do not fall further behind. If you still have plastic bags with work to turn in, Mr. Gilcrease's bus goes to the park in Brady at noon on Monday and Friday every week. Mrs. Freeman picks up on the same days, and so does Coach Martin. Take it to them and they will bring it to me.

Your assignment for this week is over **Reading for Details**. It is one page to complete. Hopefully, with this short assignment, you will have extra time to finish work you have not turned in. These are the assignments due: Cause & Effect cards, Predicting Outcomes cards, dictionary Skills worksheet, crossword puzzle, "Mason-Dixon Memory" (read story), and "Mason-Dixon Memory" quote. Don't risk having "zeros" because you haven't done your assignments.

Have a wonderful week. Watch for my emails or phone calls.

Stay well and safe

I miss you,

Mrs. Martin

Name _____

Reading For Details

A *recipe* is a good example of why reading for details is important. Many measurements and specifics are given. If close attention is not given to these details, the recipe will not work!

MRS. BRIDGER'S FUDGE

- 2 cups granulated sugar
- 1 small can evaporated milk (158 ML)
- ¼ lb. (or 1 stick) butter, no substitute
- 4 T. cocoa
- 1 T. white corn syrup
- 1 T. water

Chocolate, that wonderful American favorite, is the theme for this week's food column. Today's recipe for a delicious fudge, was sent in by Mrs. Jonathan Bridger, one of our readers.

Butter an 8" x 8" pan or dinner plate.

Mix all ingredients in large saucepan. Bring to a rolling boil over medium heat, stirring until sugar is dissolved. Turn heat to high and cook quickly until a small amount forms a soft ball in cold water. Remove from heat and beat with a wooden spoon until very thick. Pour into pan, cool, and cut into squares.

Answer the following questions.

1. What measuring containers are needed in order to prepare this recipe?

2. What kind of sugar does one need?

3. Could you use margarine or shortening in this recipe? _____

4. What kind of milk does the recipe call for?

5. Is the fudge cooked at an even temperature?

6. In the directions for the recipe circle all words related to size.

7. How do you prepare the pan or plate into which the fudge is poured?

8. Should the fudge be eaten immediately?

Words related to this recipe are included in the puzzle. Circle them. Remember that the words go horizontally, vertically, and diagonally. Some are in reverse order.

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