

FROM WHEAT TO BREAD

Cut and match captions with pictures

1. We gather the wheat from the fields with special machines.
2. After we put the seeds of wheat to mill, windmill, watermill even modern machines.
3. So we have flour.
4. Then we put in a bowl water flour and yeast. Mix and mold it
5. Later reload it in a bowl, wrap it and leave it in a warm place to rise.
6. When it swells put it in the oven and let it cook for about 1 hour.
7. At the end we have bread.



