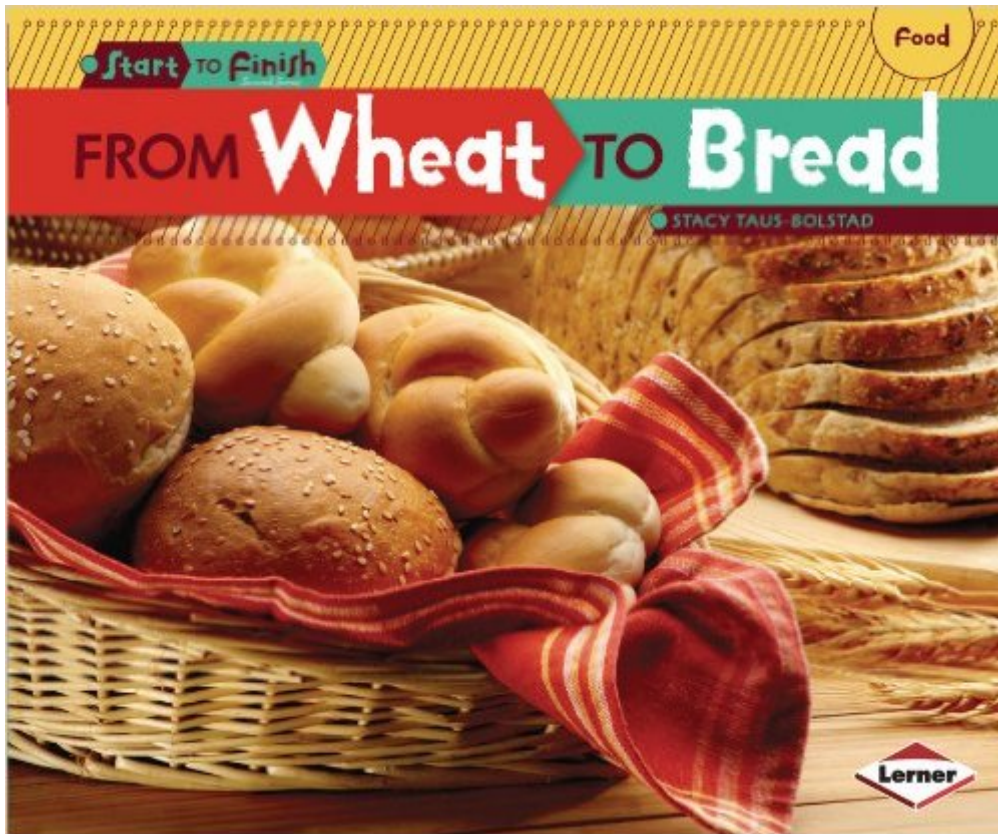


The book was found

# From Wheat To Bread (Start To Finish, Second Series: Food)



## Synopsis

How does wheat turn into bread? Follow each step in the food production cycle from planting wheat seeds to eating toast with jelly in this fascinating book! Read all the Start to Finish titles and discover how one thing becomes another.

## Book Information

Series: Start to Finish, Second Series: Food

Paperback: 24 pages

Publisher: Lerner Classroom (August 2012)

Language: English

ISBN-10: 1580139701

ISBN-13: 978-1580139700

Product Dimensions: 0.2 x 8.8 x 7.2 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 2.0 out of 5 stars [See all reviews](#) (2 customer reviews)

Best Sellers Rank: #171,064 in Books (See Top 100 in Books) #88 in [Books > Children's Books > Science, Nature & How It Works > How Things Work](#) #147 in [Books > Children's Books >](#)

[Children's Cookbooks](#)

Age Range: 4 - 7 years

Grade Level: Preschool - 2

## Customer Reviews

This book is utter trash. I was hoping for something that actually taught me something about how wheat becomes bread. It consists of a picture of a combine harvester telling me that wheat is grown and harvested. Then it shows flour followed by flour into bread. I think my Richard Scary books from age five taught me more about wheat becoming bread.

The book has library stamps throughout and a shelving label on the spine. The pages are otherwise in good shape.

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From *Wheat to Bread* (Start to Finish, Second Series: Food) *Wheat Belly: Top Slow Cooker Recipes: 230+ Grain & Gluten-Free Slow Cooker Recipes for Rapid Weight Loss with The Revolutionary Wheat Belly Diet* (The Wheat-Free Cookbook) *Wheat Belly Diet For Beginners:*

Grain-Free, Wheat-Free, Gluten-Free Cookbooks and Recipes For Weight Loss Plans and Solutions Included! (Wheat Free Grain Free Gluten Free Weight Loss Diet) (Volume 1) Bread, Bread, Bread (Around the World Series) Start Late, Finish Rich: A No-Fail Plan for Achieving Financial Freedom at Any Age (Finish Rich Book Series) The Bread Lover's Bread Machine Cookbook: A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine More Bread Machine Magic : More Than 140 New Recipes From the Authors of Bread Machine Magic for Use in All Types of Sizes of Bread Machines Wheat Belly: Wheat Belly Slow Cooker: 30 Delicious Grain-Free Slow Cooker Recipes for Beginners Wheat Belly 30-Minute (Or Less!) Cookbook: 200 Quick and Simple Recipes to Lose the Wheat, Lose the Weight, and Find Your Path Back to Health The Everything Wheat-Free Diet Cookbook: Simple, Healthy Recipes for Your Wheat-Free Lifestyle Wheat Belly: Lose the Wheat, Lose the Weight, and Find Your Path Back to Health From Cocoa Bean to Chocolate (Start to Finish, Second Series: Food) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Best Bread Ever: Great Homemade Bread Using your Food Processor Bread In Half The Time: Use Your Microwave and Food Processor to Make Real Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need Quickly and Easily Bread Comes to Life: A Garden of Wheat and a Loaf to Eat From Cotton to T-shirt (Start to Finish, Second Series: Everyday Products) From Sheep to Sweater (Start to Finish, Second Series: Everyday Products) From Oil to Gas (Start to Finish, Second Series: Everyday Products)

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