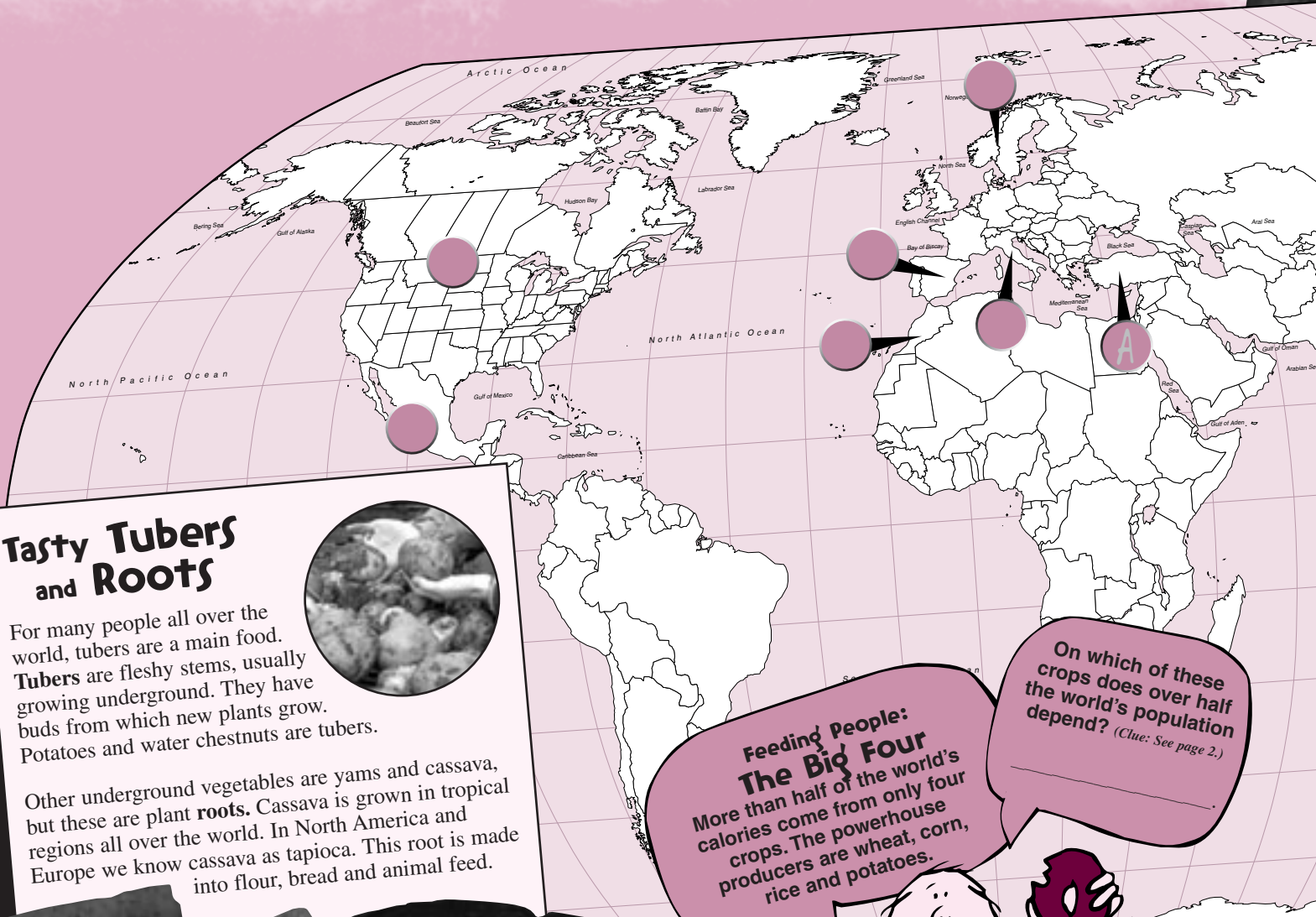


Grains Feed the

Minnesota is home to more and more people from countries around the world. As people move, they bring their favorite foods with them. Many of these foods are grains or come from grains. You may have seen many of these new foods in grocery stores and restaurants. Use the clues and this map and you'll see how grains feed the world!



Tasty Tubers and Roots

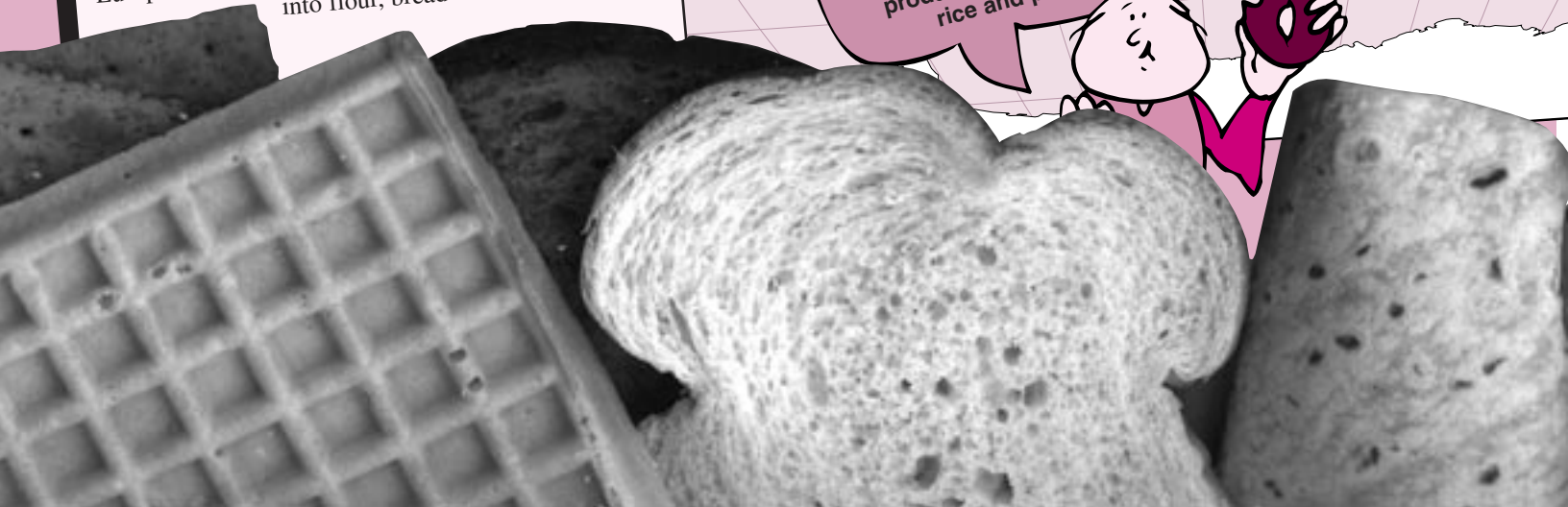
For many people all over the world, tubers are a main food. **Tubers** are fleshy stems, usually growing underground. They have buds from which new plants grow. Potatoes and water chestnuts are tubers.



Other underground vegetables are yams and cassava, but these are plant **roots**. Cassava is grown in tropical regions all over the world. In North America and Europe we know cassava as tapioca. This root is made into flour, bread and animal feed.

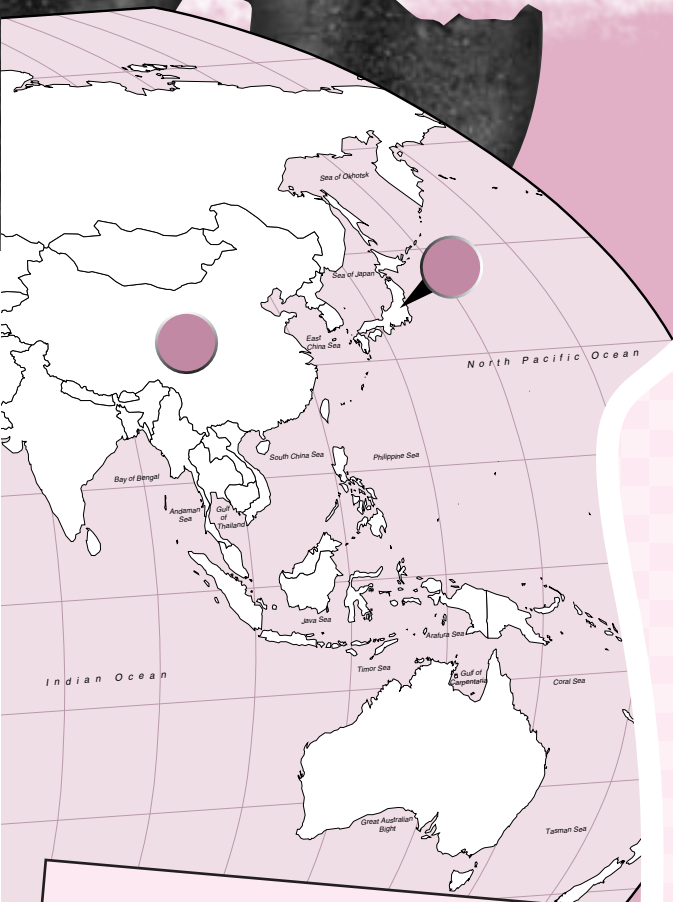
**Feeding People:
The Big Four**
More than half of the world's calories come from only four crops. The powerhouse producers are wheat, corn, rice and potatoes.

On which of these crops does over half the world's population depend? (Clue: See page 2.)



World

One cup volume or one pound of dry grain a day is all some people in the world get to eat.



Corn Around the World

The U.S. is the world's largest field corn producer, consumer and exporter. We use 80% of what we produce right here in the USA. We ship the other 20% to other countries around the world. Our largest corn exports go to Japan, Mexico, Taiwan, Canada, Egypt and Columbia.

2002 statistics

Name the Food, Find the Country!

Circle the grain named in each clue. Then match the clue to the letter of the food it describes. Write the letter of the food in its location (circle) on the map.

FOODS

A

Pilaf

B

Lefse

C

Tortilla

D

Rice

E

Fry bread

F

Polenta

G

Tabouli

H

Wonton

I

Pasta

CLUES

1

"Dumplings" made from thin-rolled wheat dough are filled with spiced meat. Popular in this Asian country, they're boiled in soup or fried and eaten as a side dish.

2

Dough from corn or wheat, pressed into thin, flat rounds and fried on a hot griddle. Eaten daily by people in this country on the same continent as the U.S.

3

Made from corn meal. Eaten often in the European land of bullfights and flamenco.

4

Flat "bread" made from mashed potatoes, wheat flour and liquid, then fried on a griddle. Created by Scandinavians. Americans often eat it rolled up with brown sugar and butter.

5

Thin strands or plump shapes made from the dough of wheat or other grains. On the menu every day in homes in the European country shaped like a boot.

6

Small rounds of wheat or corn dough, flattened and fried in hot oil. Made by the thousands for American Indian powwows and special occasions.

7

Grown in rice paddies. Eaten daily and the center of most meals in this island country in Asia.

8

A dish from the Middle East, made from various grains but usually rice or bulgur (cracked wheat). Sometimes served as a side dish in the U.S.

9

A salad brought to us from northern Africa. Made with bulgur (cracked wheat), mint leaves, parsley, onions, olive oil and lemon juice.