Suggested levels for Guided Reading, DRA™, Lexile® and Reading Recovery™ are provided in the Pearson Scott Foresman Leveling Guide.

### Genre: Expository nonfiction
- Draw Conclusions
- Generalize
- Important Ideas

### Scott Foresman Reading Street 3.3.1

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By Margie Sigman
Raisins

By Margie Sigman

Vocabulary
area
artificial
grapevine
preservative
proof
raise
raisin

Word count: 376
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What Are Raisins?

Raisins are dried grapes. Farmers raise grapes on grapevines. When the grapes are ripe, workers cut them off the vines and lay them on the ground. The hot sun dries out the juice in the grapes. After a few days, the skin on the grapes starts to wrinkle.

These grapes will be raisins someday.

The grapes stay in the sun for about two weeks. By then, they are so wrinkly and dried out that they are raisins. Workers collect the raisins and bring them to a factory. They are stored in bins until it’s time to wash them and put them in boxes.

This worker is collecting bundles of raisins.
Raisins Are Everywhere!

You can find raisins in cereal, muffins, cookies, and bread. Sometimes you don’t even see the raisins in your food. They get ground up into raisin paste or juice. Bakers use these products instead of artificial preservatives in some foods.

Raisins Are Good For You

Raisins are a great snack when you have a “sweet tooth.” Instead of eating candy or cookies, open a box of raisins and pop them in your mouth! Raisins have iron and B vitamins for quick energy.
The Perfect Fast Food

Raisins are one of the best snack foods around. They aren’t messy, they taste great, and they go anywhere you do. If you need proof, ask an astronaut.

Did you know that raisins are one of the foods astronauts take into space? Raisins first traveled into space in 1962 with astronaut Scott Carpenter.
Make Your Own Raisins

You can make your own raisins with a clump of seedless grapes. First, rinse the grapes under running water. This washes off any dirt or chemicals.

Next, choose an area in your home that gets plenty of sunshine. Put the grapes on a dish and lay them in the sunlight. You may want to cover the dish with a light cloth to keep bugs off. Now comes the easy part! Leave the grapes alone for a few days, to let the sun do its job.
Wait about five days. If the sun has been out most days, your grapes will dry more quickly into raisins. If there have been a lot of cloudy days, you’ll have to wait longer. If your grapes look like raisins, go ahead and try one.

**Reader Response**

1. What can you conclude about making your own raisins? Use a chart like the one below and evidence from the book to help you draw your conclusion.

   **Conclusion**
   
   **Evidence**
   
   **Evidence**
   
   **Evidence**

2. What important ideas did you learn about raisins? How did these ideas help you better understand the book?

3. Find the word *preservative* in the text. What do you think a *preservative* is? Now look the word up in a dictionary. Were you correct?

4. What kinds of food made with raisins have you eaten? Which one is your favorite? Why?