CANDY

Differentiated Passages

LEXILE®

RELUCTANT READERS

Candy Name: _____ Date: _____

Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. What was a major contributor in the popularity of Sour Patch Kids?
   a. The marketing strategy from Canada's Concord Confection Company.
   b. The cutting edge commercials contributed the most to its popularity.
   c. Its chewy texture.
   d. Its combination of flavors.

2. Explain the purpose of the "special molds" used in the Sour Patch Kids production process.

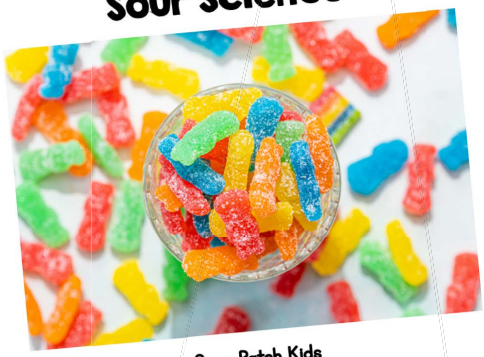
3. What happens to the liq... happens to their state o...

5. Read the following pa... *"Sour Patch Kids are sort... shipped off to stores aro...*
   a. That Sour Pat...
   b. That Sour Pat...
   c. That Sour Pat...
   That Sour Pa...

760L

Name: _____ Date: _____

Sour Science



Sour Patch Kids

You may enjoy the sweet and sour candy called Sour Patch Kids. Maybe you remember the commercials. They feature kids who start out sour but end up sweet. Sour Patch Kids began in Canada. Today, they are made in factories all around the world. Let's look at the ingredients and their role in creating that perfect balance of sweet and tart flavors.

Sour Patch Kids were first created in 1985 by Frank Galatolie at Canada's Concord Confection Company. The tasty treat quickly became popular with both children and adults. This was due to its combination of tartness and sweetness. Today, the beloved candy is produced by Mondelez International.

So, just how are Sour Patch Kids made? It starts with a mix of sugar, corn syrup, citric acid, and other flavorings. This mixture is hea... uid. It is then poured into special molds. The molds are shape... filled with citric acid and sugar syrup. This is to help th... , artificial fo... like Blue 1 and Yellow 5 are used. ... a ... colors. The mixture is cooled unt... he molds and move... of the product...

Sour Patch Kids

How are Sour Patch Kids made? Sequence the steps in the Sour Patch Kids making process.

SEQUE...

2nd - 5th Grade

MagiCORE

CANDY PASSAGES

2nd- 5th grade

Table of Contents

*This product includes 12 differentiated leveled passages in the 2nd-3rd and 4th-5th Grade Text Complexity Bands (the range for 2nd-3rd is 420-820 and 4th-5th grade is 740-1010). Each passage is available on three levels and comes with general comprehension questions, a skill-based activity, and a reading response activity.

This product line, Reluctant Readers, is designed to foster an interest in reading, even your most resistant readers. With interest based topics, these passages can help build excitement and investment around reading.

1. Spun Sugar Magic (510L, 780L, 990L)
2. Sour Science (500L, 760L, 950L)
3. Colorful Confection Showdown (510L, 780L, 990L)
4. Candy Corn: Halloween Horror(460L, 780L, 1000L)
5. The Rich History and Sweet Success of Cadbury (450L, 710L, 1000L)
6. Sweet Nostalgia: The Best Candy of the '90s (420L, 780L, 950L)
7. Global Sweets (450L, 780L, 990L)
8. Interesting "Treats" About Sweets(460L, 780L, 990L)
9. Pulling Back the Curtain: Unveiling the Mesmerizing Process of Taffy Making (510L, 820L, 980L)
10. Chew on This: Chewing Gum's Evolution (500L, 730L, 920L)
11. Uncovering Sweets: Licorice (410L, 750L, 980L)
12. What Your Favorite Candy Says About You (480L, 810L, 970L)

ABOUT LEXILE LEVELS

MagiCore is a certified Lexile® Partner. These texts are officially measured and approved by Lexile and MetaMetrics® to ensure appropriate rigor and differentiation for students.

The Lexile Framework® for Reading measures are scientific, quantitative text levels. When the Lexile of a text is measured, specific, measurable attributes of the text are considered, including, but not limited to, word frequency, sentence length, and text cohesion. These are difficult attributes for humans to evaluate, so a computer measures them.

Common Core State Standards uses Lexile level bands as one measure of text complexity. Text complexity ranges ensure students are college and career ready by the end of 12th grade. Lexile measures help educators scaffold and differentiate instruction as well as monitor reading growth.

Grade Band	Lexile® Bands Aligned to Common Core Expectations
K-1	N/A
2-3	420L-820L
4-5	740L-1010L
6-8	925L-1185L

Keep in mind when using any leveled text that many students will need scaffolding and support to reach text at the high end of their grade band. According to Appendix A of the Common Core Standards, "It is important to recognize that scaffolding often is entirely appropriate. The expectation that scaffolding will occur with particularly challenging texts is built into the Standards' grade-by-grade text complexity expectations, for example. The general movement, however, should be toward decreasing scaffolding and increasing independence both within and across the text complexity bands defined in the Standards."

460L

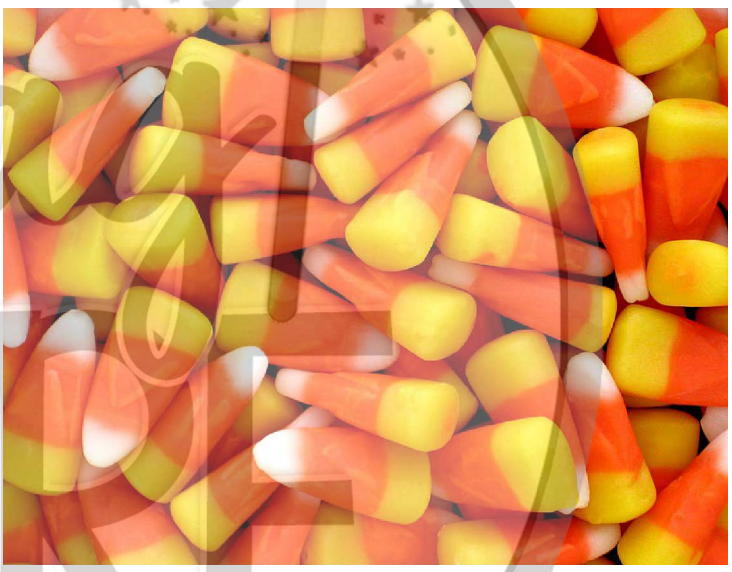
Name: _____ Date: _____

Candy Corn: The Halloween Horror

Candy corn is a classic Halloween treat. You might like candy corn. Many people think candy corn is pretty gross. It could be because of the taste. It could be because of its texture. There are plenty of reasons why candy corn isn't really that great.

Let's begin with the taste. It is sweet and sugary like most candies. However, candy corn has an oddly artificial flavor. Many people find it unappealing. It is overwhelmingly sweet. This doesn't help either. The taste is too overpowering for many people. Most people can only eat a few pieces. Then the flavor becomes unbearable. You might enjoy it at first. However, quickly becomes sickly sweet.

Then there's the texture. Candy corn has a soft yet gritty texture. This can be off-putting. Many people don't like this. It feels like sand in your mouth. It also sticks to your teeth. Once it gets stuck, it can be difficult to get out. Then there's its oddly waxy consistency. It's easy to see why many people don't prefer it as a treat.



Candy Corn

Finally, let's look at the mindset behind candy corn. It is bright orange. This color isn't very appetizing. It is associated with Halloween. This might make it seem fun at first. Halloween has frightening costumes and decorations. This association doesn't make candy corn seem better. Some studies show that association can cause negative impressions. People develop negative impressions of food simply due to its association with events or holidays. This could explain why so many people think candy corn is gross!

Everyone has their own preferences. This is especially true when it comes to food. It is okay to love eating candy corn. It can be fun to eat on Halloween night. However, you might be like most people. Most people dislike this iconic treat. It has an odd taste. It has a weird texture. What it represents can make it seem gross. If you feel this way, you are not alone!

©Julie Bochorse

780L

Name: _____ Date: _____

Candy Corn: The Halloween Horror

Candy corn is a classic Halloween treat. No matter how much of a fan you are, it's hard to deny that candy corn is pretty gross. It could be because of the taste or texture of this iconic confection. There are plenty of reasons why candy corn isn't really all that great.

For starters, there's the taste. Despite being sweet and sugary like most candies, candy corn has an oddly artificial flavor. Many people find it unappealing. The overwhelming sweetness doesn't help either. The taste is too overpowering for many people. Most people can only eat a few pieces before the flavor becomes unbearable. Even if you do enjoy the taste at first, it quickly becomes sickly sweet.

Then there's the texture. Candy corn has a soft yet gritty texture. This can be off-putting to some people. It feels like sand in your mouth. It also sticks to your teeth with every bite. It can be difficult to get out once it gets stuck in them. Then there's its oddly waxy consistency. It's easy to see why many people don't prefer it as a treat.



Candy Corn

Finally, let's look at the mindset behind candy corn. Its bright orange color doesn't exactly make it seem appetizing to start with. Even its association with Halloween, complete with frightening costumes and decorations, doesn't make things any better. In fact, some studies have shown that people develop negative impressions of food simply due to its association with events or holidays. This could explain why so many people think candy corn is gross!

At the end of the day, everyone has their own preferences when it comes to food. If you love eating candy corn on Halloween night, then that's great! However, you might be like most people who dislike this iconic confectionary. Its odd taste and texture and what it represents can make it seem gross. If you feel this way, you are not alone!

©Julie Bachose

1000L

Name: _____ Date: _____

Candy Corn: The Halloween Horror

Candy corn is a classic Halloween treat. No matter how much of a fan you are, it's hard to deny that candy corn is pretty gross. It could be because of the taste or texture of this iconic confection. There are plenty of reasons why candy corn isn't really all that great.

For starters, there's the taste. Despite being sweet and sugary like most candies, candy corn has an oddly artificial flavor. Many people find it unappealing. The overwhelming sweetness doesn't help either. The taste is too overpowering for many people. Most people can only eat a few pieces before the flavor becomes unbearable. Even if you do enjoy the taste at first, it quickly becomes sickly sweet.

Then there's the texture. Candy corn has a soft yet gritty texture. This can be off-putting to some people. It feels like sand in your mouth. It also sticks to your teeth with every bite. It can be difficult to get out once it gets stuck in them. Add to this its oddly waxy consistency and it's easy to see why many people don't prefer candy corn as a treat.



Candy Corn

Finally, let's look at the psychology behind candy corn. Its bright orange color doesn't exactly make it seem appetizing to start with, and its association with Halloween – complete with frightening costumes and decorations – doesn't help either. In fact, some studies have shown that people develop negative impressions of food simply due to its association with particular events or holidays, which could explain why so many people think candy corn is gross!

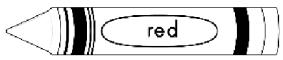
At the end of the day, everyone has their own preferences when it comes to food, so if you love eating candy corn on Halloween night, then that's great! However, if you're like most people who dislike this iconic confectionary because of its odd taste and texture or because of what it represents, just know that you're not alone!

©Julie Bochese

Candy Name: _____ Date: _____

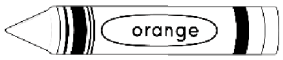
Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. What is odd about how candy corn tastes?



   a. The sour taste that develops when you chew it.
   b. The artificial flavor it has.
   c. The way it sticks to your teeth.
   d. The underlying corn flavor.

2. Describe the texture of candy corn.



_____

_____

_____

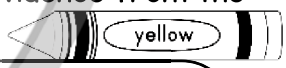
3. Why is candy corn called candy corn? Use your inferencing skills and the picture in the passage.

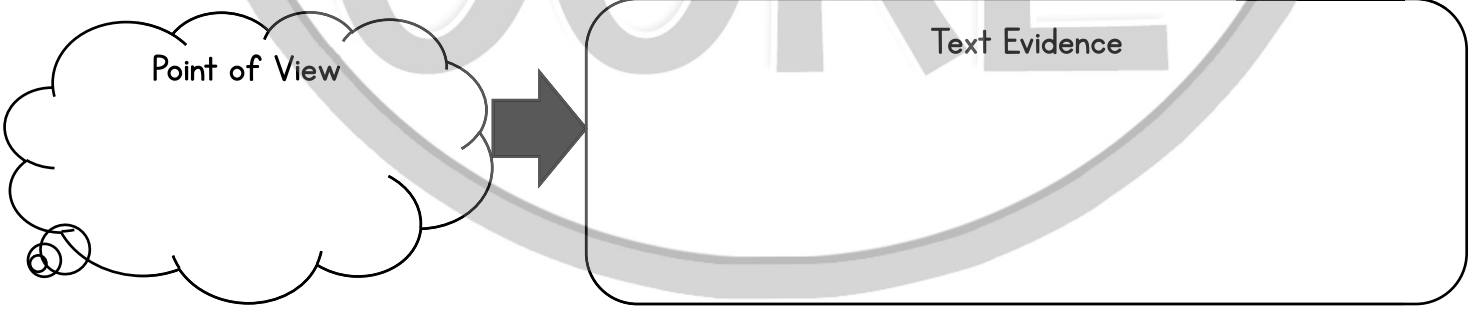
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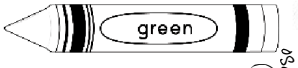
4. Identify the author's point of view on candy corn. Support your answer with evidence from the text.





5. Read the following sentences from the text. What can you determine based on these details?

"People develop negative impressions of food simply due to its association with events or holidays. This could explain why so many people think candy corn is gross! "



   a. If you don't celebrate Halloween, you will think candy corn is gross.
   b. Because Halloween is scary, this might make people more excited about candy corn.
   c. Halloween has no connection to candy, so this might impact if people like candy corn.
   d. Because Halloween can be scary, this might influence people to have a negative feeling about candy corn.

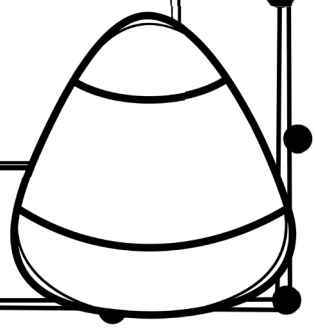
©Julie Backus

FRAME YOUR ARGUMENT

Frame an argument for "Why Candy Corn is Gross" using details and points from the passage. Then frame an argument for the other side, "Why Candy Corn is Great." Fill out details for each side of the argument. Use this organizer to help you make your choice for the open-response question.

Why Candy Corn is GROSS

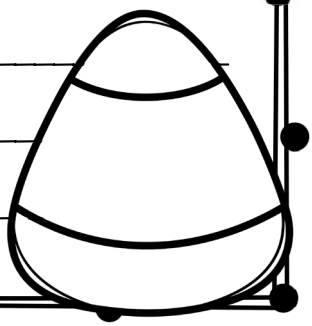
Why Candy Corn is GREAT



©Julia Bachosa

CANDY CORN: THE HALLOWEEN HORROR RESPONSE

The author of this passage takes a very firm stance on the belief that candy corn is gross! Write a paragraph explaining your point of view. Do you think candy corn is gross? Or do you like candy corn? Why or Why not? Explain your point of view and use details from the text.



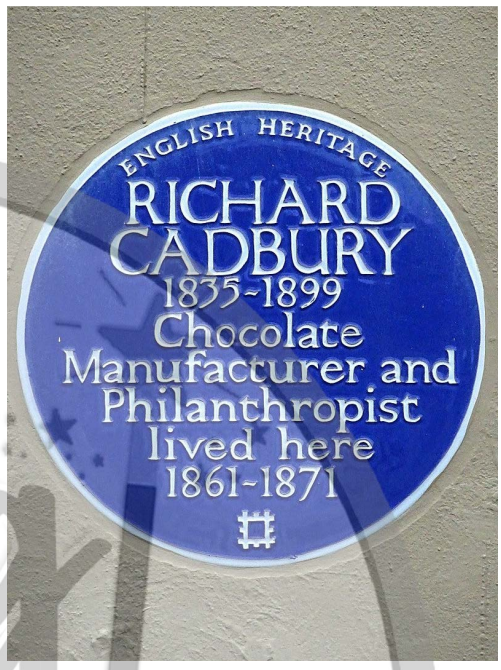
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450L

Name: _____ Date: _____

The Rich History and Sweet Success of Cadbury

Cadbury chocolate is a beloved treat. It started in England in 1824. John Cadbury started his business by selling tea and coffee. He also sold drinking chocolate. Then he started making solid chocolates. Later, his son Richard took over. Richard made the first milk chocolate bar in 1897.



Blue plaque erected in 2002 by English Heritage in Birmingham

Richard Cadbury made Cadbury Dairy Milk. This changed how chocolate was made. Dairy was now part of making chocolate. Cadbury used it to make chocolate taste better. This was the beginning of smooth chocolates. This had not been done before. Cadbury became well-liked around the world.



Cadbury Eggs

In 1905, Cadbury made their first Easter egg. It was filled with small chocolates. Then Cadbury started making differently shaped chocolates. During World War II, Cadbury started making Ration chocolate. This chocolate was made from powdered skim milk. There weren't many resources available. Still, this kept everyone's sweet tooth happy.



Cadbury has become popular. Their candies are in stores today. Cadbury is still going strong. Cadbury makes some of the world's best chocolates! Cadbury is always coming up with new recipes. They also come up with new flavors. This popular chocolate will stay a part of our lives.

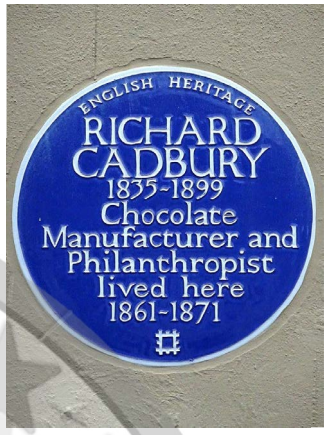
©Julie Bachose

710L

Name: _____ Date: _____

The Rich History and Sweet Success of Cadbury

Cadbury chocolate is a beloved treat of many. It debuted in England in 1824. John Cadbury started his business by selling tea, coffee, and drinking chocolate. He decided to expand into the production of solid chocolates. His son Richard took over the family business in 1861. Richard made the first milk chocolate bar in 1897.



Blue plaque erected in 2002 by English Heritage in Birmingham

Richard Cadbury created what was known as Cadbury Dairy Milk. This marked an important shift in the production of chocolate. Dairy products were now key ingredients. Cadbury used them to make chocolate even more delicious. This development allowed for the beginning of smooth and creamy textures. These were previously unheard of. The popularity of these bars quickly spread throughout Britain and abroad. This made Cadbury one of Britain's most popular brands.



Cadbury Eggs

In 1905, Cadbury produced their first Easter egg. It had a hollow center filled with chocolates. This marked another milestone for the brand. Following this launch was the introduction of different shapes. These included Teapot Temptations and Chocolate Strawberries. This brought about a new era for Cadbury. During World War II, Cadbury introduced Ration chocolate. This product line was made from powdered skim milk. This kept everyone's sweet tooth satisfied even with limited resources.

Since then, Cadbury has become a household name. Their innovative products such as Flake, Crunchie, and Buttons are staples on supermarket shelves today. Cadbury is still going strong. They continue to produce some of the world's favorite chocolates. Cadbury puts continuous research and development into new recipes and flavors. There is no doubt that this British staple will remain a part of our lives.

©Julie Bochese

1000L

Name: _____ Date: _____

The Rich History and Sweet Success of Cadbury

Cadbury chocolate has been a beloved treat of many since its debut in England in 1824. John Cadbury started his business by selling tea, coffee, and drinking chocolate. With the success of his shop, he decided to expand into the production of solid chocolates. His son Richard took over the family business in 1861. Richard made the first milk chocolate bar in 1897.



Cadbury Eggs

Richard Cadbury created what was known as Cadbury Dairy Milk. This marked an important shift in the production of chocolate. Dairy products were now the key ingredients used to make chocolate even more delicious. This revolutionary development allowed for the emergence of smooth and creamy textures. These were previously unheard of. The popularity of these bars quickly spread throughout Britain and abroad. This made Cadbury one of Britain's most iconic brands.

In 1905, Cadbury produced their first Easter egg with a hollow center filled with chocolates. This marked another milestone for the brand. Following this launch was the introduction of different shapes such as Teapot Temptations and Chocolate Strawberries. This brought about a new era for Cadbury's creations. However, it was during World War II when rationing became prominent that Cadbury introduced Ration chocolate. This product line was made from powdered skim milk which kept everyone's sweet tooth satisfied even with limited resources.

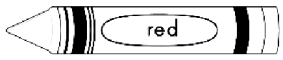
Since then, Cadbury has become a household name due to innovative products such as Flake, Crunchie, and Buttons, which are staples on supermarket shelves today. Cadbury is still going strong and continues to produce some of the world's favorite chocolates. Cadbury puts continuous research and development into new recipes and flavors. There is no doubt that this British staple will remain a part of our lives well into future generations.

©Julie Bachus

Candy Name: _____ Date: _____

Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. What did Cadbury make for its primary business before developing solid chocolates?



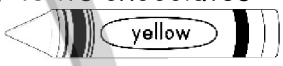
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2. How did Cadbury Dairy Milk get its name?



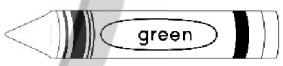
   a. Richard Cadbury started separating the milk fat from the chocolate.
   b. The chocolate was dairy-free.
   c. Richard Cadbury started selling his chocolate exclusively to dairy farmers at first.
   d. Richard Cadbury started adding dairy to his chocolates.

3. Examine the cause-and-effect relationship between Cadbury's addition of dairy to its chocolates and the company's growth and success.



CAUSE	EFFECT	EFFECT

4. Describe the specific evolutions in Cadbury chocolate in 1905 and after.



Cadbury began adding dairy to its chocolate.			

5. How does Cadbury stay relevant and interesting as a chocolate brand? Use evidence from the text to support your response.



_____

_____

_____

_____

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TIMELINE

Make a timeline sequencing the history of Cadbury chocolate. Include details and dates from the text.

©Julie Backhouse

THE RICH HISTORY AND SWEET SUCCESS OF CADBURY CHOCOLATE RESPONSE

Cadbury is a company that has continuously valued and exemplified growth. Write a response examining how "growth" is a theme within this passage and Cadbury's journey as a company. Use evidence from the text to illustrate your response.

Mag CORE



©Julio Barbosa

420L

Name: _____ Date: _____

Sweet Nostalgia: The Best Candy of the '90s

The 1990s were an iconic time for candy. Everyone has sweet memories of the candies. There were so many popular sweets. It is hard to know where to start.

Skittles were a big favorite. They came in brightly colored bags. The bag was filled with rainbow-colored candies. These could be found in almost any store. Kids would fight over which flavor was the best. Was it strawberry, grape, lemon, or orange? Skittles turned out to be a hit. Today, they are still one of the most popular treats.

Reese's Pieces is another classic nineties candy. Each little piece is covered in a crunchy shell. It is filled with peanut butter. Reese's Pieces went on to become quite well-known. These days you can find them all around the world.



Reese's Pieces

The Tootsie Roll was also popular back then. It is still around today. The Tootsie Roll has been around since 1896. It is chewy. It has a chocolate-caramel flavor. It is still one of America's favorite candies.



Tootsie Roll

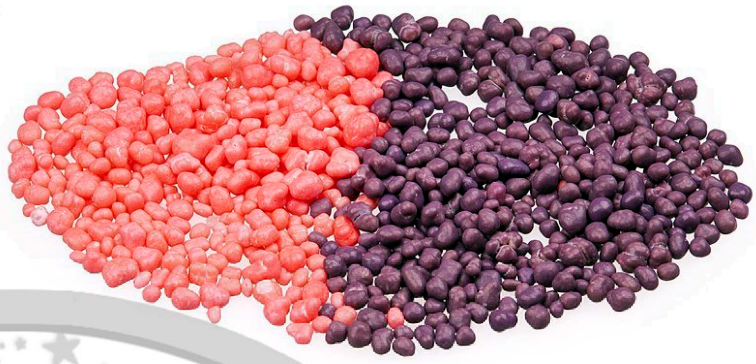
Smarties were another popular candy in the nineties. They were fun to collect. You could enjoy them with friends. They are light-colored sugar discs. They have a sweet taste. Smarties come in rolls. Kids can take them on the go.



Smarties

©Julie Bochorse

Everyone remembers Nerds. They come in exciting flavors. They also look really cool. They have a cool shape and size. They seemed healthy because they had less sugar. People still love them.



Nerds

Pop Rocks are little pellets. They sizzle when put into your mouth. There was a rumor you could hurt your stomach if you ate them with soda. This was not true. The rumor didn't stop people. They still ate Pop Rocks.



Pop Rocks

Nineties candies were special. From Skittles to Reese's Pieces to Smarties and Nerds. These tasty treats left behind sweet memories.

©Julie Bochorse

780L

Name: _____ Date: _____

Sweet Nostalgia: The Best Candy of the '90s

The 1990s were an iconic decade for candy. Everyone has sweet memories of the candies. Many of them were irresistible. There were so many popular sweets, it's hard to know where to begin.

One of the most beloved candies during the nineties was Skittles. Skittles were widely enjoyed by many people. Skittles came in a brightly colored bag filled with rainbow-colored chewy fruit candies. These could be found in almost any store or vending machine across the country. Kids would have debates over which flavor was the best. Was it strawberry, grape, lemon, or orange? Skittles turned out to be a hit. Today, they are still one of the most popular treats in America.

Reese's Pieces are another classic nineties candy that everyone remembers. Each little piece is covered in a crunchy shell and filled with creamy peanut butter. They are simply delicious! Reese's Pieces went on to become quite well known after being featured in the movie, *E.T. The Extra-Terrestrial*. These days you can find them on grocery store shelves all around the world.



Reese's Pieces

The Tootsie Roll was also a major player back then. Like Skittles and Reese's Pieces, the Tootsie Roll is still around today! The Tootsie Roll has actually been around since 1896. It became immensely popular during the nineties. With its chewy texture and distinctive chocolate caramel flavor, it remains one of America's favorite candies. No wonder it's been around for more than 125 years!





Tootsie Roll

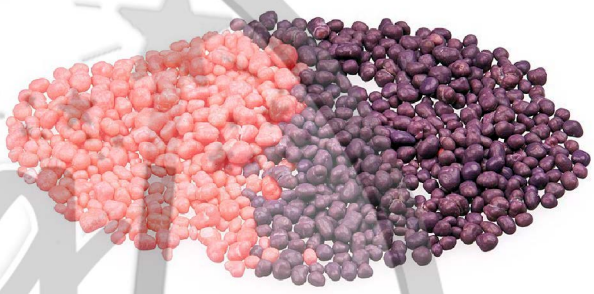
©Julie Bachosa

Smarties were another hugely popular candy in the nineties. They were fun to collect and trade with friends at school or while playing outside together. They are pastel-colored sugar discs that taste sweet! Smarties come in rolls. Kids could easily take them on the go when they were out adventuring.



Smarties

Everyone remembers Nerds. These colorful candies come in exciting combinations like strawberry and grape and sour apple and cherry flavors. They also looked cool due to their unique shape and size! They even seemed rather healthy because they contained less sugar than other sweets. People still loved them just as much!



Nerds

Last but not least is Pop Rocks. These little pellets sizzled when put into your mouth. It was like having fireworks on your tongue. There was a rumor that your stomach would explode if you ate them with soda. This was not true. The rumor didn't stop people from enjoying these little treats all through the nineties!



Pop Rocks

To conclude, there's no denying that nineties candy was something special. From Skittles to Reese's Pieces to Smarties and Nerds. These delicious treats left behind sweet memories for all who got the chance to enjoy them during this magical decade.

©Julie Bochorse

950L

Name: _____ Date: _____

Sweet Nostalgia: The Best Candy of the '90s

The 1990s were an iconic decade for candy. Everyone has sweet memories of the candies from the nineties. Many of them were irresistible. There were so many popular sweets, it's hard to know where to begin.

One of the most beloved candies during the nineties was Skittles. Skittles were widely enjoyed by many people. Skittles came in a brightly colored bag filled with rainbow-colored chewy fruit candies. These could be found in almost any store or vending machine across the country. Kids would have debates over which flavor was the best. Was it strawberry, grape, lemon, or orange? Skittles turned out to be a hit. Today, they are still one of the most popular treats in America.

Reese's Pieces are another classic candy from the nineties that everyone remembers. Each little piece is covered in a crunchy shell and filled with creamy peanut butter. They are simply delicious! Reese's Pieces went on to become quite well known after being featured in the movie, *E.T. The Extra-Terrestrial*. These days you can find them on grocery store shelves all around the world.



Reese's Pieces

The Tootsie Roll was also a major player back then. Like Skittles and Reese's Pieces, the Tootsie Roll is still around today. The Tootsie Roll has actually been around since 1896, but it became immensely popular during the nineties. With its chewy texture and distinctive chocolate-caramel flavor, it remains one of America's favorite candies. No wonder it's been around for more than 125 years!





Tootsie Roll

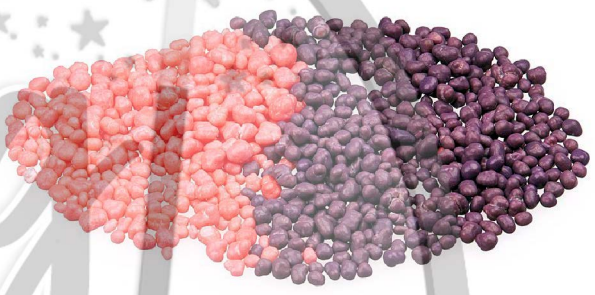
©Julie Bochese

Smarties were another hugely popular candy in the nineties. They were fun to collect and trade with friends at school or while playing outside together. They are pastel-colored sugar discs that taste sweet! Smarties come in rolls, so kids could easily take them on the go when they were out adventuring, too.



Smarties

Doesn't everyone remember Nerds, those tiny pieces of crunchy goodness packed into two compartments within the same box? Not only did these colorful candies come in exciting combinations like strawberry and grape and sour apple and cherry flavors, but they also looked really cool due to their unique shape and size. Plus, they always seemed healthier because they contained less sugar than other sweets, but don't worry, people still loved them just as much!



Nerds

Last but not least is Pop Rocks, those little pellets that sizzled when you put them in your mouth. It was like having fireworks on your tongue. There was a crazy rumor that said your stomach would explode if you ate them with soda; this rumor was not true. That didn't stop people from enjoying these delectable little treats all through the nineties.



Pop Rocks

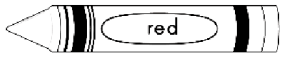
To conclude, there's no denying that nineties candy was something special. From Skittles to Reese's Pieces to Smarties and Nerds, these delicious treats left behind sweet memories for all who got the chance to enjoy them during this magical decade.

©Julie Bochorse

Candy Name: _____ Date: _____

Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. Describe a Tootsie Roll. Think about touch, taste, smell, and sight.

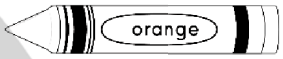


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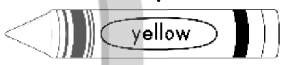
_____

2. Which candy would "Taste the Rainbow" be a good slogan for?



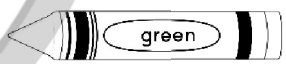
   a. Smarties
   b. Nerds
   c. Skittles
   d. Pop Rocks

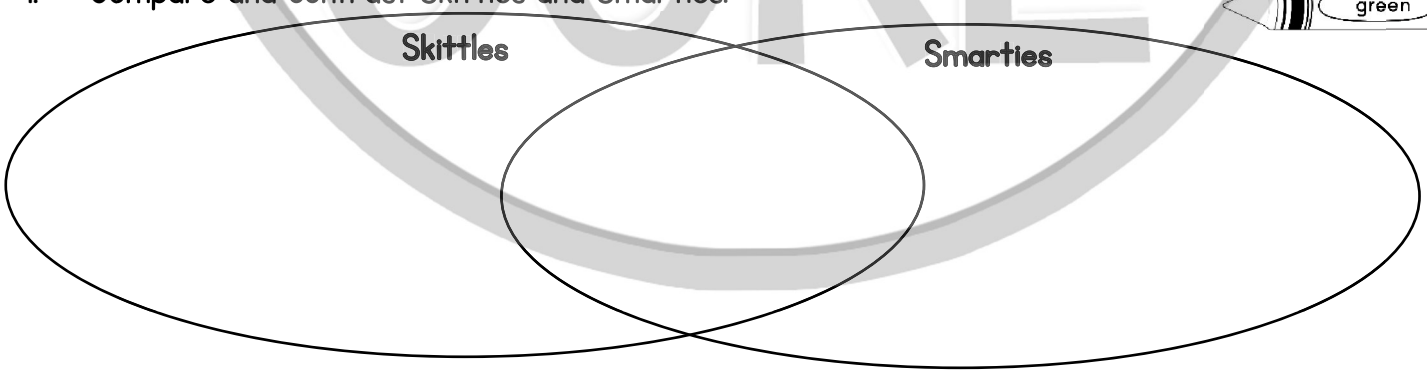
3. Sort the candies into one of two categories based on their descriptions: Chewy or Crunchy.
   Candies: Skittles; Reese's Pieces; Tootsie Roll; Smarties; Nerds; Pop Rocks



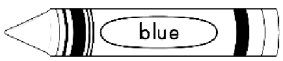
Chewy	Crunchy

4. Compare and contrast Skittles and Smarties.





5. Infer: When might someone be in the mood for Reese's Pieces? Use evidence from the text to support your response.



_____

_____

©Julie Bactuso

DESCRIPTOR MATCH

Use a line to match each candy with its description.

Candy	Description
Skittles	Tiny crunchy pieces of sugar with a unique shape and size.
Reese's Pieces	Brown chewy log with a chocolatey-caramel flavor.
Tootsie Roll	Small pellet candy that sizzles in your mouth.
Smarties	Brightly colored chewy candy that comes in many fruit flavors.
Nerds	Crunchy peanut butter filled disk.
Pop Rocks	Round light-colored disks in a roll.

©Julio Barbosa

SWEET NOSTALGIA: THE BEST CANDY OF THE '90S RESPONSE

The '90s had many different types of candies! Look back at the passage and decide which of these candies mentioned you'd like the most. Explain why you chose that candy and what about it sounds appealing. Then think about which candy you might **not** enjoy. Briefly compare and contrast the two.

©Julio Barbosa

450L

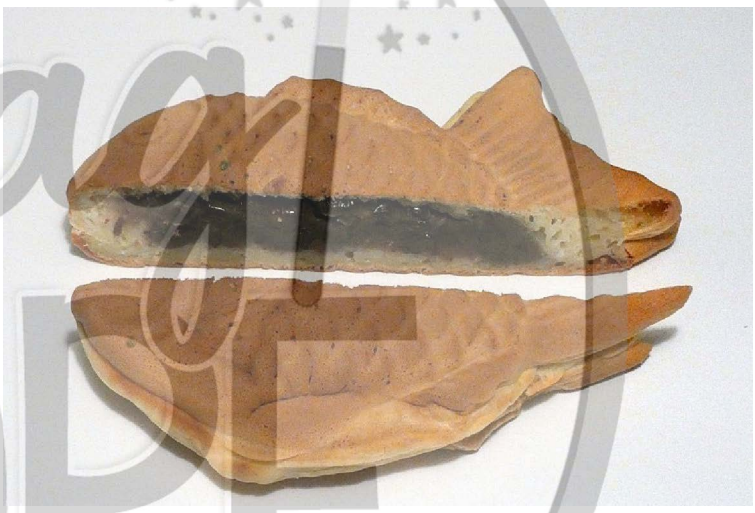
Name: _____ Date: _____

Global Sweets

Candy has long been loved by people around the world. It comes in many different forms. Candy is seen as a simple joy. Candy brings sweetness into our lives. What counts as candy is different around the world.

In Germany, gummy bears are very popular. They are known as *Gummibären*. These gummies have been around in Germany since 1922. They come in many shapes and sizes. This candy can be made in any color. They also come in many different fruit flavors.

Japan is also known for its sweets. One example is *taiyaki*. It is a fish-shaped waffle. The treat is filled with red bean paste. It is then wrapped around a custard filling. It is usually eaten as a dessert or a snack. It is eaten during festivals and holidays. It is said that this type of candy was first made during the Edo period. Street vendors sold these treats fresh.



Taiyaki fish-shaped waffle

In Mexico, one type of candy is *dulces de leche*. This means "milk sweets." This candy is made from cow's milk. The milk is cooked until it gets thick. It becomes a syrup. It is then used to make desserts. *Dulces de leche* also comes in solid form. It is put between two layers of cookies. The cookies are held together by the creamy syrup.



Dulce de leche cookies

©Julie Bochoso

In India, you can find *jalebi*. *Jalebi* is fried batter. The batter is soaked in sugar syrup. It is normally served hot. It is said that *jalebi* was first made in Persia. It spread throughout India. The batter is different everywhere. It has flour, baking soda, and yogurt. It also has saffron water and cardamom. These spices give *jalebi* its flavor!

France has macarons. They are beautiful. They are also tasty treats. These little sandwiches come filled. The filling could be buttercream or jam. The filling is sandwiched between two shells. The shells are made from almond flour.



The French Macaron

Each country makes its own type of candy. There are many more candies in the world. Each place has something special and sugary. Do you like chocolates? Or maybe you like gummies? There is sure to be some type of sweet treat anywhere you go.

©Julie Bochorse

780L

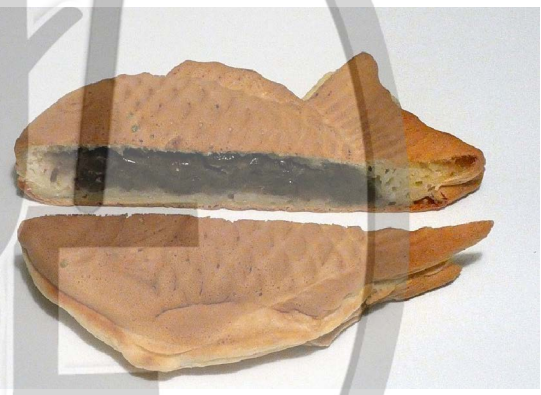
Name: _____ Date: _____

Global Sweets

Candy has long been a favorite treat of people around the world. It comes in many different forms. From gummy bears to caramels, candy is often seen as a simple pleasure. Candy brings some sweetness into our lives. Depending on where you are in the world, however, what counts as candy can vary greatly. Let's explore some of the fascinating sweets from around the globe.

In Germany, *Gummibären*, or gummy bears, are a very popular type of candy. These gummies have been a traditional German sweet since 1922. They come in many shapes and sizes. This candy can be made in any color or flavor. There are many flavors such as orange, strawberry, and even banana.

Japan is also known for its fantastic selection of sweets. One example is *taiyaki*. It is a fish-shaped waffle. The treat is filled with red bean paste and wrapped around a custard filling. It's usually eaten as a dessert or a snack. It is eaten during festivals or on other occasions like New Year's Day. It's said that this type of candy was first made during the Edo period. Street vendors sold these treats fresh.



Taiyaki fish-shaped waffle

In Mexico, traditional candies are known as *dulces de leche*. This means "milk sweets." This type of treat is made from cow's milk. The milk is cooked until it thickens and caramelizes. It becomes a delicious caramel-like syrup. It is then used to make different kinds of desserts. You can use it to make candied fruit, marzipan figures, nougat bars, and more! *Dulces de leche* also comes in solid form. This form tends to be placed between two layers of cookies. The cookies are held together by a layer of this creamy caramelized syrup.



Dulce de leche cookies

©Julie Bachose

Another fun sweet that you can find in India is *jalebi*. *Jalebi* is fried batter soaked in sugar syrup. It is typically served hot straight out of the fryer! It's said that *jalebi* was first made in Persia. It quickly spread throughout India over time. It is very popular among locals. The batter recipe varies slightly between regions. Generally, it consists of flour, baking soda, saffron water, yogurt, and cardamom powder. The ingredients give it its unique flavor!

Of course, no list of candy around the world would be complete without mentioning France. In French culture, macarons are both visually appealing and tasty treats enjoyed by all. These meringue sandwiches come filled with either buttercream or jam. The filling is sandwiched between two lightly-colored shells. The shells are formed from almond flour-based dough. They are often decorated with edible gold flakes!



The French Macaron

While each country produces its own unique type of candy, there are plenty more varieties available around the world. From lemon creams found in Italy to Dutch *stroopwafels,* each region has something special and sugary to offer everyone with a sweet tooth! Whether you prefer chocolates or gummies, there's sure to be some type of sweet delight within reach. Why not explore beyond your local corner store for some exciting international treats?

©Julie Bochorse

990L

Name: _____ Date: _____

Global Sweets

Candy has long been a favorite treat of people around the world. It comes in many different forms. From gummy bears to caramels, candy is often seen as a simple pleasure. Candy brings some sweetness into our lives. Depending on where you are in the world, however, what counts as candy can vary greatly. Let's explore some of the fascinating sweets from around the globe.

In Germany, *Gummibären*, translated as gummy bears, are a very popular type of candy. These gummies have been a traditional German sweet since 1922. They come in many shapes and sizes. This candy can be made in any color and flavored with various fruit types, from orange to strawberry or even banana.

Japan is also renowned for its fantastic selection of sweets. One particular example is *taiyaki*. It is an iconic fish-shaped waffle. The treat is filled with red bean paste and wrapped around a creamy custard filling. It's usually eaten as a dessert or a snack during festivals or on other occasions like New Year's Day. It's said that this type of candy originated during the Edo period. Street vendors sold these treats fresh off their griddles!



Taiyaki fish-shaped waffle

In Mexico, traditional candies are known as *dulces de leche*. This means "milk sweets." This type of treat is made from cow's milk, which is cooked until it thickens and caramelizes. It becomes a delicious caramel-like syrup that's used to make different kinds of desserts. You can use it to make candied fruit, marzipan figures, nougat bars, and more! *Dulces de leche* also commonly comes in solid form. This form tends to be placed between two layers of crumbly shortbread cookies. The cookies are held together by a layer of this creamy caramelized syrup.



Dulce de leche cookies

©Julia Bochoso

A fun sweet that you can find in India is *jalebi*. *Jalebi* is fried batter soaked in sugar syrup that's typically served hot straight out of the fryer! It's said that *jalebi* originated from Persia but quickly spread throughout India over time. It is very popular among locals. The batter recipe varies slightly between regions. Generally, it consists of flour, baking soda, saffron water, yogurt, and cardamom powder which give it its unique flavor.

Of course, no article about candy around the world would be complete without mentioning France. In French culture, macarons are both visually appealing and tasty treats enjoyed by all! These delicate meringue sandwiches come filled with either buttercream or jam. The filling is sandwiched between two lightly-colored shells formed from almond flour-based dough. They are often decorated with edible gold flakes for added elegance, too!



The French Macaron

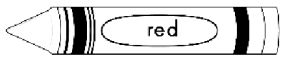
While each country produces its own unique type of candy, there are plenty more varieties available around the world waiting to be discovered! From lemon creams found in Italy to Dutch *stroopwafels*, each region has something special and sugary to offer everyone with a sweet tooth! Whether you prefer chocolates or gummies, there's sure to be some type of sweet delight within reach wherever your travels take you. So why not explore beyond your local corner store for some exciting international treats?

©Julie Bochorse

Candy Name: _____ Date: _____

Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. What kind of sweet is Japan known for? Describe the treat.

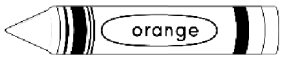


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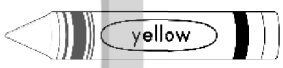
2. How is *dulces de leche* made?





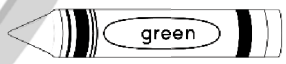
3. Read the following sentences from the text. What can you determine based on these details?

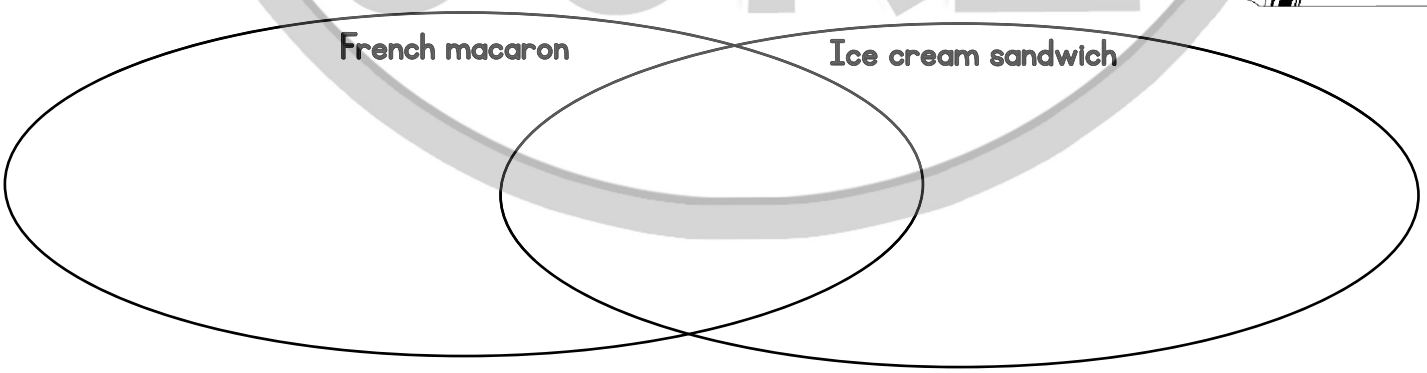
"It is said that jalebi was first made in Persia. It spread throughout India."



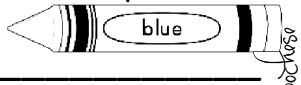
a. *Jalebi*'s popularity grew and became beloved all over India.
b. Jalebi is only found in Persia.
c. Dislike for *jalebi* grew throughout India.
d. *Jalebi* is a plant that began growing in Persia. Over time, it spread into India.

4. Compare and contrast the French macaron described in the passage with what you know about an ice cream sandwich. Use details from the text.





5. How does the author utilize the theme of **diversity** throughout this passage about candy?



_____

_____

_____

©Julie Bocturo

DETAIL WEB

Fill in the details about each country's specialty sweet treat.



GERMANY

JAPAN

INDIA

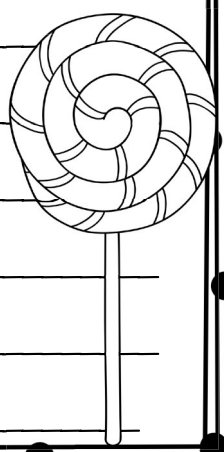
MEXICO

FRANCE

©Julie Bachus

GLOBAL SWEETS RESPONSE

This passage explored many different variations of candy around the globe. Select one of the candies that sparked your interest. Write a response explaining why you find that candy appealing. Have you had something like it before? Why is that candy intriguing to you? Then write 3 questions you have about that candy. What else would you want to know? Use details from the text throughout your response.



©Julio Bochoso

510L

Name: _____ Date: _____

Pulling Back the Curtain: the Mesmerizing Process of Taffy Making

Taffy is a type of chewy candy. It comes in a variety of flavors. It also comes in many colors. It has many ingredients. You need sugar, corn syrup, and butter or vegetable oil. You also need flavoring and food coloring. These ingredients are mixed together. They are mixed in a large cooking pot. They are mixed until they become well combined. Eventually, you will get a stretchy texture.



You must mix until the taffy is the right consistency. Then it is poured onto a greased marble slab. You can also use a countertop. The greased surface helps the taffy to cool down. Workers pull the taffy with their hands. They do this as the taffy cools. This stretching process adds air to the taffy. This produces a light and fluffy candy. Then it is time to cut the stretched taffy. It is cut into small pieces. Scissors or special machines are used. This depends on the desired size of each piece.



You can add flavors at the beginning. You would add them to the original mixture. The flavors are added while it's still hot. Flavoring can also be sprayed. The flavors get sprayed on top of individual pieces. This is done before wrapping them. Taffy is wrapped in wax paper. This process is done by hand. Some recipes call for additional butter or vegetable oil. Adding this helps give taffy its texture. It also makes it easier to chew. You can't eat it right away. You have to wait for it to cool off!

Next, taffy pieces are sealed in bags or boxes. This is to keep them fresh. Taffy can also be used in baking. It has a soft texture. This makes it easy to bake with. You can blend it into doughs and batters. You might use it for cookies or cakes. You can also use it in bars or brownies. You can add taffy to many other sweet treats! There are so many uses for taffy. Taffy comes in many flavors. Taffy has been popular for over 100 years. Next time you're feeling sweet-toothed, try making your own taffy treat!

©Julie Bochorse

820L

Name: _____ Date: _____

Pulling Back the Curtain: the Mesmerizing Process of Taffy Making

Taffy is a type of chewy candy that comes in a variety of flavors and colors. It is made from sugar, corn syrup, butter or vegetable oil, flavoring, and food coloring. The ingredients are mixed together in a large cooking pot. They are mixed until they become well combined. Eventually, you will get a stretchy texture.



Once the taffy is the right consistency, it is poured onto a greased marble slab or countertop to cool down. Workers pull the taffy with their hands as it cools. This stretching process helps air get into the mixture. This helps achieve a light and fluffy candy. The stretched taffy is then cut into small pieces. Scissors or special machines are used. This depends on the desired size of each piece.



You can add flavors to the original mixture. The flavors are added while it's still hot. The flavor can also be sprayed on top of individual pieces. This is done before wrapping them up in wax paper by hand. Some recipes call for additional butter or vegetable oil to be added at this stage. Adding this helps give taffy its familiar texture. It also makes it easier to chew once cooled off completely!

After being wrapped up individually, taffy pieces are sealed in bags or boxes that keep them fresh. Taffy can also be used in baking. Its soft texture makes it easy to blend into doughs and batters. You might use it for cookies, cakes, or brownies. You can also use it in bars and many other sweet treats. With so many uses and types, it's no wonder why taffy has been popular for over 100 years. Next time you're feeling sweet-toothed, try making your own taffy treat!

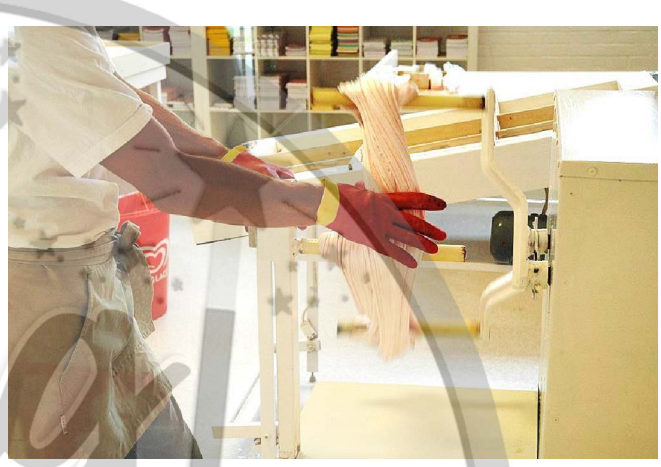
©Julie Bochese

980L

Name: _____ Date: _____

Pulling Back the Curtain: the Mesmerizing Process of Taffy Making

Taffy is a type of chewy candy that comes in a variety of flavors and colors. It is made from sugar, corn syrup, butter or vegetable oil, flavoring, and food coloring. These ingredients are mixed together in a large cooking pot. They are mixed until they become well-combined and a stretchy texture is achieved.



Once the taffy mixture reaches the desired consistency, it is poured onto a greased marble slab or countertop to cool down. Workers then pull the taffy with their hands as it cools. This stretching process helps to incorporate air into the mixture. This achieves a light and fluffy result. The stretched taffy is then cut into small pieces with scissors or special machines. This depends on the desired size of each piece.



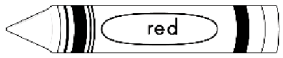
To give each piece its unique flavor, flavor compounds can be added to the original mixture. The flavors are added while it's still hot or sprayed on top of individual pieces. This is done before wrapping them up in wax paper by hand. Depending on preference, some recipes call for additional butter or vegetable oil to be added at this stage. Adding this helps give taffy its creamy texture. It also makes it easier to chew once cooled off completely!

After being wrapped up individually, taffy pieces are sealed in bags or boxes that keep them fresh until consumed. Taffy can also be used in baking. Its soft texture makes it easy to blend into doughs and batters. You might use it for cookies, cakes, brownies, bars, and many other sweet treats! With so many uses and variations, it's no wonder why taffy has been popular for over 100 years. Next time you're feeling sweet-toothed, try making your own taffy creation!

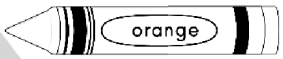
©Julie Bochorse

Candy Name: _____ Date: _____

Answer the following questions. Underline the text evidence in the color indicated. If there is not a crayon next to the question, you will need to infer the answer. You should still look for text evidence to help you infer.

1. What kind of texture do you want to achieve when making taffy? 

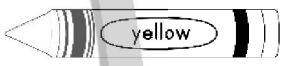
   a. Stretchy
   b. Soggy
   c. Drippy
   d. Crunchy

2. Describe the effect of the marble slab or countertop on the taffy. Use evidence from the text. 

_____

_____

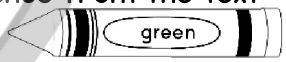
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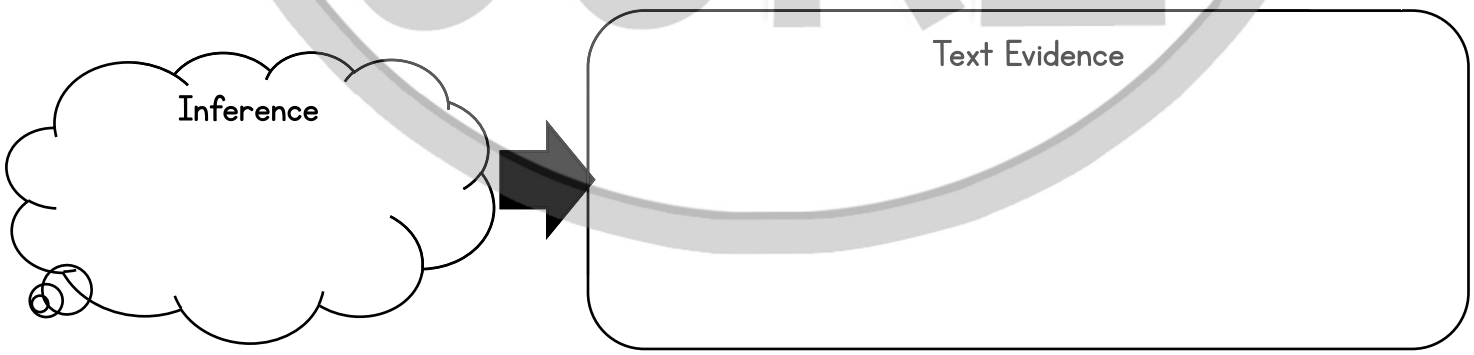
3. Describe the various ways to add flavor to taffy. Use evidence from the text. 

_____

_____

_____

4. What can you infer about why wax paper is used to wrap the taffy? Use evidence from the text to support your inference. 



5. What is the purpose of paragraph 4? What point is it trying to illustrate? 

_____

_____

_____

©Julie Bactuso

SEQUENCE

How is taffy made? Sequence the steps in the taffy-making process.



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PULLING BACK THE CURTAIN: THE MESMERIZING PROCESS OF TAFFY MAKING RESPONSE

Activate your knowledge about states of matter. Write a response explaining how the taffy changes states of matter during the taffy creation process. What states does it change between? How and why does this change occur? Use evidence from the text to justify your reasoning.

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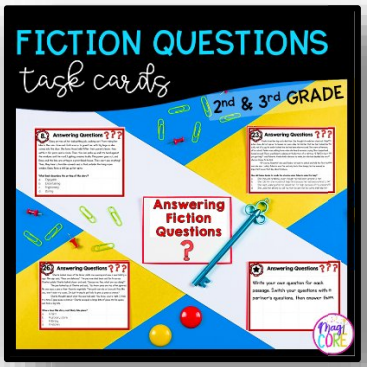
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Talking with Rebecca

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