

READING

Read the passage below about raisins. Then answer the questions that follow.

Raisins: The Incredible Shrinking Grapes!

by Cathy Lynn Powell

Have you ever walked down a supermarket aisle and counted the many different ways raisins are used? You can find them in breads, cakes, candies, cookies, or cereal. They're also sold in boxes to eat as snacks.

Did you know that raisins actually start out as plump, juicy grapes, and that they're sun-dried to their familiar small, wrinkled shape? People have eaten raisins for centuries. The ancient Egyptians were the first to preserve fruit by drying it, which increased its sweetness and added to its flavor. As early as 2000 B.C. the Egyptians and Persians were using raisins as money to pay their taxes. Pharaohs always had raisins on their banquet tables to show how wealthy they were.

Later the Greeks and Romans decorated places of worship with clusters of raisins and used them as prizes in sporting events.

During the eighteenth century, Spanish missionaries brought muscat grapevines to California from Europe. They planted the vines around their missions to help provide food for the Indians.

Soon after the Civil War, some gold prospectors discovered that the hot, dry summers and mild winters of the California

valleys were perfect for growing grapes. Around 1879, the first seedless-grape cuttings were brought to California by a man named W. B. Thompson. He grew the grapes we now call Thompson seedless grapes.

By 1892, California was growing over 60 million pounds of raisin grapes a year. Today about 618 million pounds are grown each year in California, making the United States one of the world's major raisin producers.

Raisin grapes are grown the same way as other grapes, but are harvested at different times. It takes about three or four years before new vines bear grapes, but with proper care these vines can produce fruit for one hundred years.

Raisin grapes are left on the vines until they are fully ripe and their sugar level is at its highest. When the grapes are dried to make raisins, they retain about one-fourth of their moisture, ten minerals, and 70 percent of their natural sugars. These sugars are absorbed by your body to give quick energy, while the iron and copper earn raisins their nickname, "blood builders."

Raisins can be harvested by hand or machines. After picking, they are placed on

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large wooden or heavy brown paper trays and laid between the rows of vines. They dry in the sun for ten to fifteen days, then are stacked and dried again. Dried raisins are stored in giant bins called “sweat boxes” to even out their moisture content.

Finally, the raisins are sent to packing houses. Workers grade, or size, the raisins by passing them over screens of different-size mesh. Then machines remove the stems.

Raisins with seeds go through special machines with specific rollers that press the

seeds to the top. Saw-toothed rollers carry the seeds away, and the fruit goes on to other machines that spray a fine mist of water over them.

The cleaned raisins are then pressed and sealed into packages and shipped to bakeries or directly to supermarkets where you can buy them. It takes about four and a half pounds of grapes to produce one pound of raisins.

So, the next time you visit the supermarket, see how many foods you can find that have raisins . . . the incredible shrinking grapes!

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A.2.3.1

1. The author most likely includes the first paragraph of the passage to
- A explain where to find raisins.
 - * B show the importance of raisins.
 - C describe how people make raisins.
 - D convince readers to eat more raisins.

A.2.2.2

2. Read the following sentence from the passage.

"When the grapes are dried to make raisins, they retain about one-fourth of their moisture, ten minerals, and 70 percent of their natural sugars."

What does the word retain mean?

- * A keep
- B reduce
- C send
- D release

A.2.4.1

3. According to the passage, which step happens after raisins are sent to packing houses?
- A Raisins are stored in giant sweat boxes.
 - * B Raisins are passed over screens to be sized.
 - C Raisins are dried in the sun for ten to fifteen days.
 - D Raisins are placed on large trays between rows of vines.

B.3.1.1

4. Which statement from the passage is an opinion?
- A "It takes about three or four years before new vines bear grapes . . ."
 - B "Raisins with seeds go through special machines with specific rollers . . ."
 - C " . . . seedless-grape cuttings were brought to California by a man named W. B. Thompson."
 - * D " . . . the hot, dry summers and mild winters of the California valleys were perfect for growing grapes."

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A.2.4.1

5. Which is the **best** new title for this passage?
- A "Raisins as Money"
 - * B "A Brief Background of Raisins"
 - C "Why Raisins Are Good for You"
 - D "Baking and Cooking with Raisins"



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[illegible]

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Item #6

This item will be reported under Category A, Comprehension and Reading Skills.

Assessment Anchor:

A.2 Understand nonfiction texts appropriate to grade level.

Specific Eligible Content addressed by this item:

A.2.5.1 Summarize the main ideas and important details of the text.

Scoring Guide:

Score	In response to this item the student—
3	demonstrates complete understanding of the text by summarizing the process of how grapes become raisins using three examples from the passage.
2	demonstrates partial understanding of the text in summarizing the process of how grapes become raisins. (Example: Student summarizes the process using two examples from the passage.)
1	demonstrates incomplete understanding of the text in summarizing the process. (Example: Student summarizes the process using one example from the passage.)
0	response provides insufficient material for scoring or is inaccurate in all respects. BLK-Blank OT-Off task/topic LOE-Response in a language other than English IL-Illegible

Example—Top Scoring Response (3 Points):

Summary with Examples
Raisins start as special grapes that are kept ripening on the vine until they have a high sugar level. They are then picked and left on trays to dry in the sun. Next they are stored in sweat boxes to even out the moisture inside them. The stems are removed and any seeds are pressed out. That's pretty much how grapes become raisins.

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A.2.5.1 Response Score: 3

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

First, the grapes grow plump and ripe and have to	
be picked. After the grapes are picked they are set	
onto heavy brown paper trays and laid between	
rows of vines to be dried. Between 10 and 15 days	
they are stacked and dried again. Then you send them	
to packing houses, they are sized and go through passing	
screens. If the raisins have seeds they go through	
special rollers. Then, they are spray with water.	
Finally, the raisins are packaged and shipped to	
our supermarkets!	

The student has summarized the process of how grapes become raisins using beginning, middle, and ending examples of the process from the passage.

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A.2.5.1 Response Score: 2

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

The grapes are placed on large wooden or heavy	
brown paper trays and are laid between the	
rows of the vines to dry for ten to fifteen	
days, then they are stored in sweat boxes	
to even out their moisture content. That is	
how grapes become raisins.	

The student has summarized the process of how grapes become raisins using a beginning and a middle example of the process from the passage.

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A.2.5.1 Response Score: 2

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

The process in which grapes become raisins is quite	
interesting. First, the grapes are left on the vines	
until they are fully ripe and have a high	
sugar level. Next, they are placed on either large	
wooden or heavy brown paper trays and are	
laid between rows of vines. Finally they	
are stored in Raisin bran boxes.	

The student has summarized the process of how grapes become raisins using two examples of the process from the passage.

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A.2.5.1 Response Score: 1

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

In making a raisin you have to get a	
nice juicy grape and put it in the sun	
for ten-fifteen days, for it to become	
a raisin.	

The student has summarized the process of how grapes become raisins using one example of the beginning of the process from the passage.

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A.2.5.1 Response Score: 1

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

Raisins are sundried. Raisins
pump your blood. Raisins are made
out of plums and grapes.

The student has summarized the process of how grapes become raisins using one example of the beginning of the process from the passage.

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A.2.5.1 Response Score: 0

6. In your own words, summarize the process of how grapes become raisins. Include at least three examples from the passage in your response. Be sure to include examples from the beginning, middle, and end of the process.

It become raisins becdupe
w.b. chinag it when he
was in canaiforna

The student's response is incorrect.