

Dried Fruit



D is for dried.



raisins



plum



fig



cranberries

How Do Fruits Dry?



Fruits become dry when their moisture content drops below 20 percent. Dried fruits are the result of either natural or mechanical processes. California grapes are naturally dried. They're hand-picked by field workers and are placed on trays to dry for two to four weeks. California plums, are mechanically dehydrated by machines that lower the moisture content to about 15 percent.

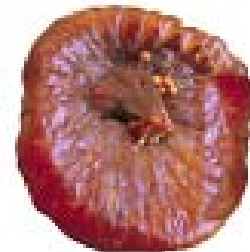
Draw a line from each fruit to it's dried form.



Raisins



Apricots



Fig



Cranberries



Prunes

Dried Fruit

- To compare means to tell how things, events, or characters are alike in some ways.
- To contrast means to tell how things, events, or characters are different.

Directions: Complete the Venn diagram below contrasting and comparing grapes and raisins by cutting and pasting the description boxes at the bottom of the page.

Grapes



Raisins



ALIKE



For information on obesity prevention or food stamps, call 1-888-328-3483. Funded by the USDA's Food Stamp Program, an equal opportunity provider and employer.

Alternative Achievement Standards
Listening and Speaking: 3/2.1
Writing: 9-11/1.4

Juicy



Brown



Green



Round



Wrinkled



Sweet

