

Author's Purpose

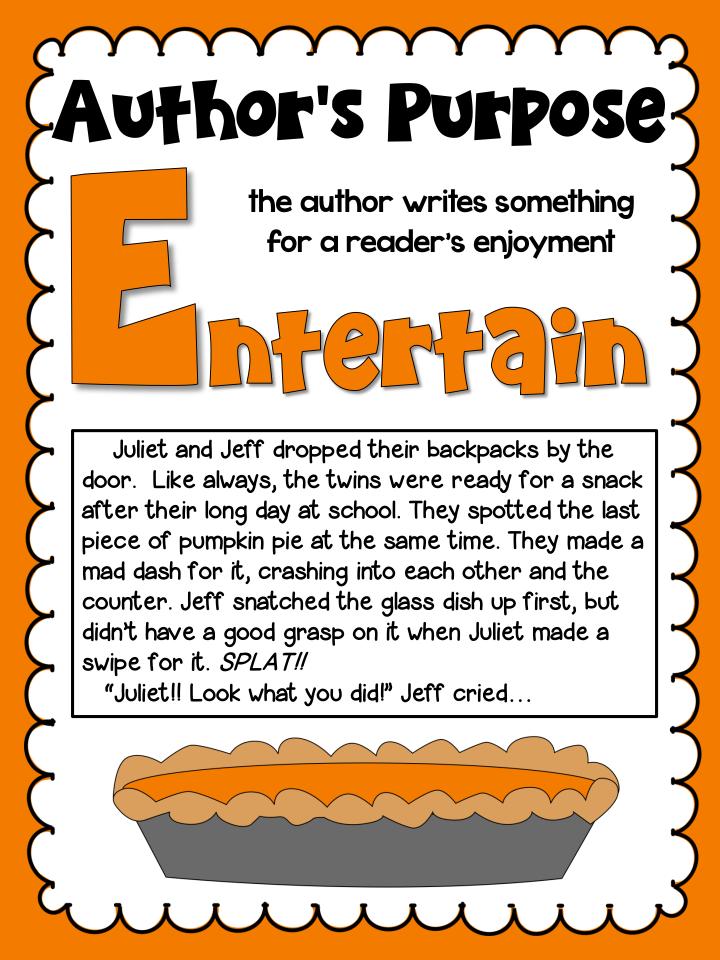
the author tries to convince the reader to do something or to agree with him or her

My grandma should win Orange County's Best Pie Contest. Her pie is the best in the world. She makes it from scratch with fresh cherries. Everyone who gets a taste of Grandma's cherry pie agrees that there is nothing else on Earth like it. She has entered this contest for the past ten years, but has never yet won. My grandma is most deserving of the award this year, and I know she would be most honored to win!



the author gives true, factual information about a topic

The first pies made in the twelfth century were quite different than the pies we eat today. Those early pies appeared in England and were made mainly of crust with a meat filling. In fact, the pies often contained fowl, and the birds' legs were left intact to hang over the sides of the dish to be used as handles. Fruit pies are believed to have been created 400 years later, in the sixteenth century.



the author gives directions on how to do something, or tells the steps in a process

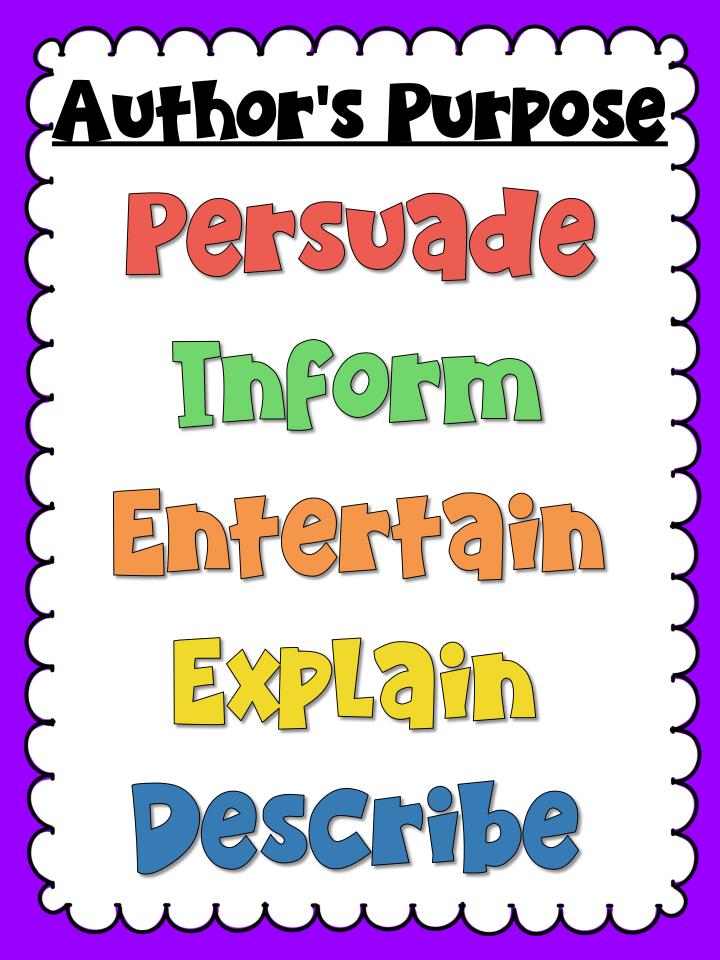
Follow these steps to make a truly terrific tasting pie crust! First, chill the dough for at least an hour. After the dough has been chilled, roll it out flat with a rolling pin. Do not overhandle the dough. Transfer it to your pie dish. Press the dough gently against the dish. Trim the dough so that one inch is hanging over the sides of the dish. Tuck this rim under itself to create a thick rim. Finally, bake the crust in a preheated oven (425 degrees) for about 10-12 minutes.

Author's Purpose

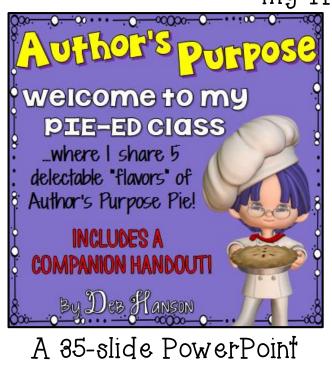
Author's Purpose

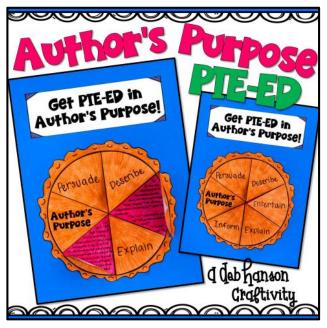
the author uses descriptive words (often invoking the 5 senses) and many details to tell about a topic

As soon as I opened the door and stepped into Aunt Mabel's house, the aroma of warm blue-berries rushed forward to greet me. I followed the scent into the kitchen, where my gaze fell upon a blueberry pie with a beautiful, perfectly golden lattice crust. Aunt Mabel proudly handed me a slice of her divine creation. I sunk my teeth into the flaky crust and warm, soft blueberries... aah!!! It was heaven in my mouth!



I also have the following related materials available in my TPT store:





A Craftivity



A Game

Plus SEVERAL seasonal (and non-seasonal) worksheets! <u>www.teacherspayteachers.com/Store/Deb-Hanson</u>

By Deb Hanson © 2014, updated 2017

http://www.teacherspayteachers.com/Store/Deb-Hanson





Clip art by Dynelle Dunn http://www.teacherspayteachers.com/Store/Dynelle-Dunn

Border by Kelly Benefield

www.teacherspayteachers.com/Store/Kelly-Benefield

Some fonts by Hello Literacy

http://www.teacherspayteachers.com/Store/Hello-Literacy

Some fonts by

