

LEVEL

6

Intermediate

Compass
Readers

How It's Made: From Sugar to Candy

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Cutting Sugarcane

When was the last time you ate **candy**? What did you eat? Was it hard or soft? Chances are, it was made with sugar. But how was it made?



People started to use **sugarcane** a long time ago. They started using it to make sugar over 5,000 years ago. Sugarcane grows in hot places and in places that have a lot of sunshine.

Lots of sugarcane grows in tropical places like Venezuela.



Sugarcane makes seeds, but most farmers do not plant them. They cut sugarcane stalks, and then they plant them again. Sugarcane can be **picked** by hand and by machines.





In poor countries, people pick sugarcane by hand. This takes a long time and farmers have to be careful. Snakes live in the sugarcane fields! Workers burn the fields to get rid of the leaves and kill the snakes. This does not hurt the **stalks**.



Workers cut the sugarcane with large knives. Then they pick the stalks to get the **juice** out. Workers **crush** the plants to get the juice within twenty-four hours. If they don't get the juice by then, the sugar will not be good.

From Sugarcane to Sugar

The workers pour the juice through cloth to get the dirt out of it. Then they put it in water and **cook** it. After they cook the juice, they dry it, and only sugar is left. Raw sugar is the first thing that is made. Many people like raw sugar in their drinks or food.

