

Student:	Grade:	Rate correct: (words correct in 1 minute)	Rate incorrect: (words incorrect in 1 minute)
Examiner:	Date:	Accuracy (words correct in the first 100 words = ▲)	

Teacher Passage & Directions: 5-A

- 1) Place the copy of the student passage in front of the student.
- 2) Place the teacher/examiner copy on clipboard so the student cannot see it.
- 3) Say: *When I say begin start reading aloud at the top of the page. Read across the page* (point to the first line of the passage). *Begin.* (Trigger stopwatch or timer for 1 minute.)
- 4) Follow along on the teacher/examiner copy as the student reads and put a slash (/) through any incorrect words.
- 5) At the end of one minute, say: *Thank You.* Mark the last word read with a bracket (|).

NOTE: If a student hesitates to correctly pronounce a word within **three seconds**, the student is told the word and an error is scored.

Sugar is used with all types of foods. It is found naturally	12	spun around quickly in a big vat, the molasses will spin away.	203
in many fruits and vegetables. Do you know how sugar is made?	24	What's left is the white sugar often used at home. However, these	215
It is made different ways depending on the type of sugar. Pure	36	boxes of white granulated sugar were not always around. Years	225
sugar crystals are usually made from maple sap, sugar cane, or	47	ago sugar was bought in cone-shaped loaves. Each loaf weighed	236
sugar beets. Maple sugar is brown and is made from the sweet	59	about three pounds. The loaf was broken into pieces to use. Many	248
tree sap. Pails are hung on the trees and the sap drips into them.	73	bakers claimed their secret of success was to grind the sugar into a	261
Then the sap is cooked until the syrup or sugar is ready.	85	fine powder.	263
Cane sugar comes from the stalk of the sugar cane plant.	96		
To make cane sugar ▲ juice is taken from the stalks and refined	108		
into sugar crystals. Beet sugar comes from part of the root of the	121		
sugar beet plant. The beets form under the ground and are then	133		
pulled up, and hauled way to the refinery. There they are washed	145		
several times and cut into pieces which are then soaked in water	157		
to obtain the sweet juice. This is then cooked to thicken the	169		
juice before it is dried. As it dries the sugar crystals form.	181		
Molasses usually collects on sugar crystals. But if they are	191		