



HOW THINGS ARE MADE

A. Helmerová

O. Růžicka



Can you imagine
**how to create a
BOOK?**



NOW I KNOW
**HOW THINGS
WORK!**



HOW LONG
DOES IT TAKE
to produce a
GLASS?



WHAT IS NECESSARY
TO DESIGN A
CHAIR?



O. Růžicka, A. Helmerová
**HOW THINGS
ARE MADE**

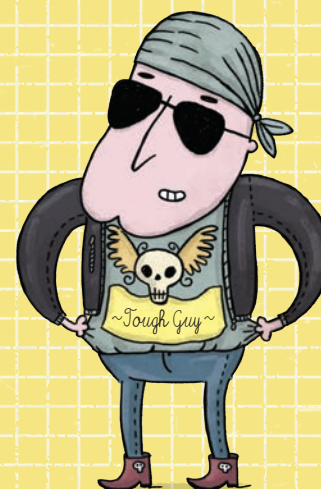
What is
A SPOON
made
of?



SQUEAK!



**HOW IS A
T-SHIRT
made?**



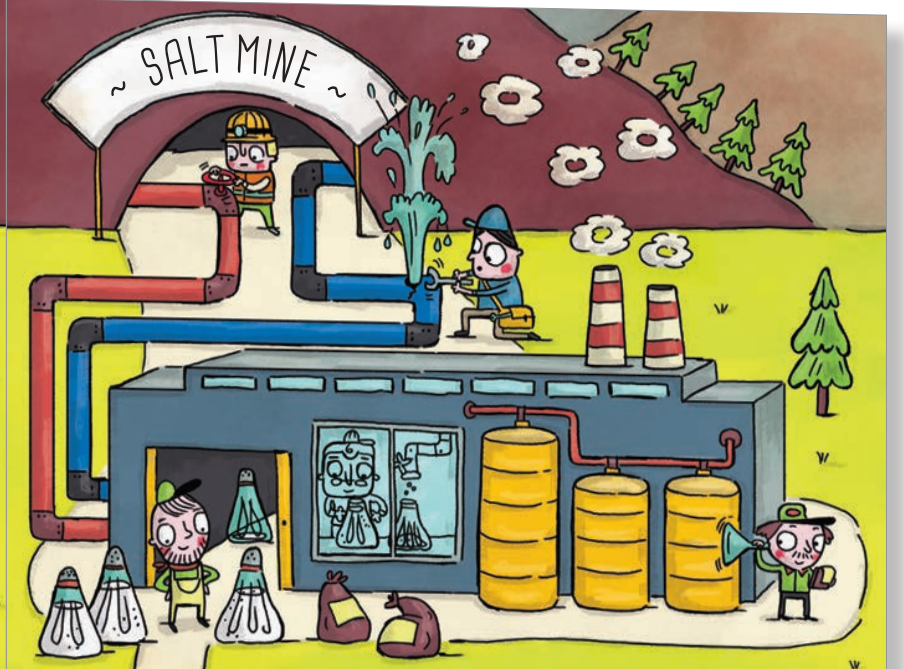
HOW TO BAKE A
bread?



B4U PUBLISHING



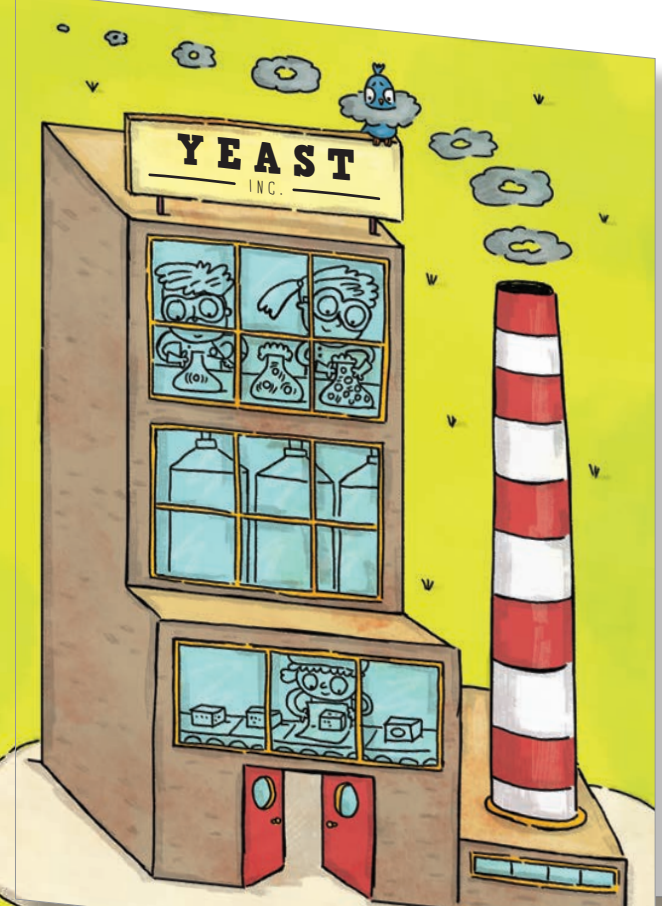
HOW BREAD IS MADE



Salt is an important part of bread and other foods.



Good water makes good bread. If the bakery has its own well with **good quality water**, then the bread tastes even better.



The **yeast** is then driven to the bakery, where it is added to the dough so that it rises nicely.



Vans take the **sacks of salt** to the bakery.



Finally, all of the raw ingredients reach the **bakery**, where the baker is waiting to make the finest bread to be enjoyed by everyone from far and wide.



Animals are raised on **farms**, and plants and grain are also grown there. **Grain** is the basic raw material in the production of bread.

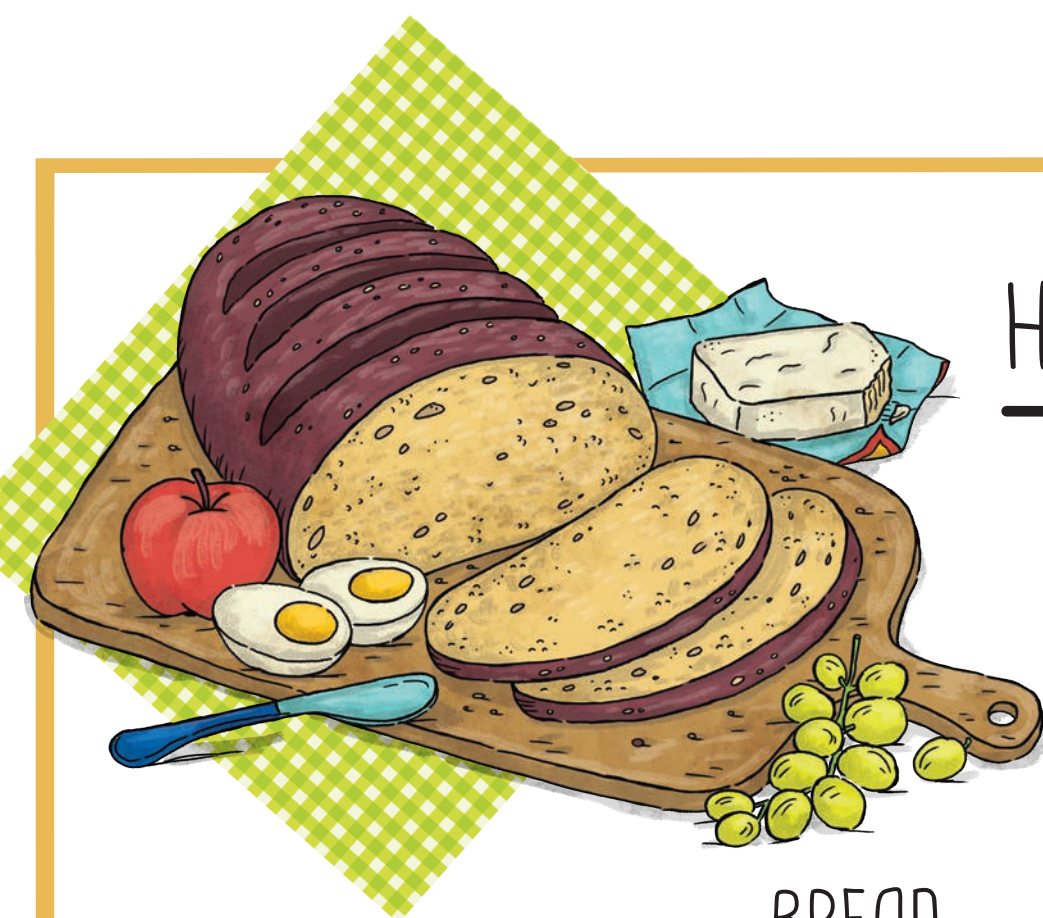
Vans take the **flour** to the bakery.



The farmer rushes to sell his crop of grain to the **mill**, where it is processed further.

At the mill the grain is cleaned and ground into a fine granary material called **flour**.





HOW BREAD IS MADE ???



BREAD IS A BASIC FOODSTUFF WHICH IS NECESSARY FOR ALMOST ANY BREAKFAST OR SNACK.

You eat it regularly, you see it every day at home in the kitchen, and yet you probably don't know how old it is and how it is made, or how many types of bread there are.

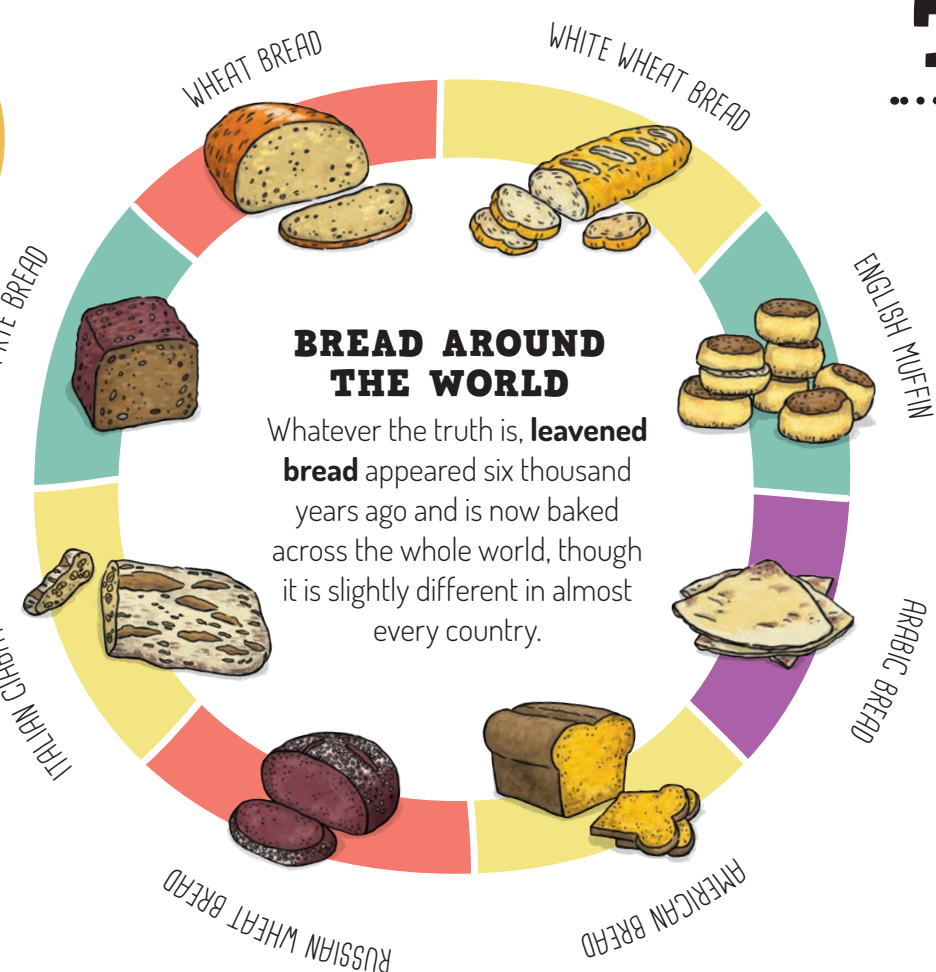


WELCOME GUEST

Bread is no ordinary food, and it has always enjoyed great respect across the world.

TRY BAKING BREAD
at HOME
with the help of our

BREAD COOKBOOK



TYPES OF BREAD



How is bread baked in large quantities, and where do we get the ingredients which are needed for bread?

UNFOLD THE PAGE UPWARDS AND ALL WILL BE REVEALED.



PUNISHMENT

It looks easy but to make good bread is a piece of art. There were times when cunning bakers who cheated and did not bake good bread were punished by being hung into a basket and soaked in water.

GREECE

Bread, in the form of unleavened flat cakes, was first baked more than eleven thousand years ago. People later discovered that the bread was even tastier if the dough had been left to rise. This rising of dough is due to small living organisms called yeasts, thanks to which the dough expands to several times its size. One legend says that this was discovered by a Greek woman from Athens, who had left bits of dough in a clay amphora.

EGYPT

Another legend traces the discovery back to Ancient Egypt, where someone supposedly left some dough in the sun which started to rise.

O. Růžička, A. Helmerová

HOW THINGS ARE MADE

FOR AGE:
6+

A BOOK FOR VERY YOUNG READERS THAT SHOWS SIMPLY, CLEARLY AND STEP BY STEP HOW THINGS WE USE EVERY DAY ARE PRODUCED.

Procedures clearly illustrated in **six large-format, foldout maps**. Do you know how a spoon is produced? Before we can begin to make this apparently simple thing we need to get some iron ore for the production of iron. Before we can make iron, we also need to mine coal and limestone. The coal must be made into coke; the iron produced must be refined so that it becomes steel, and only after that can it be shaped and moulded into a spoon. Even the production of such a seemingly simple object requires the work of many people of various professions and knowledge in a range of fields. The production of bread, T-shirts and simple glassware, for instance, is similarly complex. Each of these apparently ordinary objects can be produced only from individual components, and each of these components must be mined, acquired, manufactured or produced by other means. **Although our book is about objects in the commonest everyday use, thanks to the description of how these are produced child readers will learn a great many interesting things.**

BOOKLET
where does yeast
come from?

BOOKLET
how is salt
produced?

BOOKLET
what happens
in the bakery?



BOOKLET
how to grow wheat

BOOKLET
how does
the mill work?



chair

Book

SPOON

GLASSWARE

BREAD

T-SHIRT



ISBN + EAN



WARNING:
CHOKING HAZARD
Small parts. Not suitable for
children under 36 months.

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