

THE SECRET OF SUGARVILLE'S CANDY FACTORY



Date: _____

The Sweet Secret of Sugarville's Candy Factory Clue #1

Answer the comprehension questions. Use your answers to decipher the code in the passage.

What proof does Amy have that the cacao beans were at the factory? **Decoder** **Clue**

- the fact that she personally unloaded them **Q** = C2
- the empty crates that were left behind **Q** = E10
- her signature on the shipment invoice **Q** = D4
- a handful of beans that are on the factory floor **Q** = H8

Which word best describes how Amy and Alfred feel about the missing beans?

- jealous **Q** = J1
- frustrated **Q** = B7
- afraid **Q** = E9
- delighted **Q** = G5

What makes Alfred and Amy suspect Dr. Hart of taking the cacao beans?

- a patient of Dr. Hart's **Q** = A5
- a cancelled appointment with the doctor **Q** = B9
- a commercial about Dr. Hart's practice **Q** = D3
- the doctor's flyer about the dangers of sugar **Q** = G2

How does eating too much sugar affect the heart?

- It can lead to heart attacks, strokes, and high blood pressure. **Q** = E9
- It can cause problems with insulin production. **Q** = D2
- It can make people allergic to sugar. **Q** = C8
- It can create energy highs and lows. **Q** = I3

Which is one example of a way to take control of one's health when it comes to sugar?

- eat more chocolate bars **Q** = J6
- limit sugary snacks and beverages **Q** = A3
- see a doctor every day **Q** = H2
- avoid natural sweeteners like honey **Q** = E4

What does Alfred saying, "His health concerns are real," reveal about Alfred?

- He supports an all-candy diet. **Q** = D10
- He wants the factory to stop making candy. **Q** = A7
- He thinks the doctor is unprofessional. **Q** = E3
- He understands the risks of eating too much sugar. **Q** = H5

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	A	B	C	D	E	F	G	H	I	J
1	reporter	almonds	family	never	letter	Fiona	heavy	fire	new	healthy
2	favorite	they	big	in	Roger	town	shows	ferment	Sugarville	this
3	at	harvest	New	folder	finished	sister	built	cranberry	over	York
4	library	beans	party	hotel	risk	chef	bars	truffles	candy	from
5	between	blame	gets	chocolate	powder	Bobby	column	conference	computer	candy
6	curious	only	factory	product	mystery	the	for	sales	tastes	allergic
7	smells	bill	under	city	job	celebration	competition	clusters	article	has
8	fancy	kitchen	brand	new	sugar	hundred	small	stole	roast	likes
9	suspect	brother	into	resumé	doctor	profits	business	wrapper	enjoy	on
10	recipe	when	sweet	channel	anniversary	founder	offer	company	crave	bold
	A	B	C	D	E	F	G	H	I	J

SUSPECT

Dear Brilliant Detectives,

The Sugarville Candy Factory is preparing for our 100th anniversary and decades of delicious candy. We also wanted to kick off our new year with invitations to our annual gala.

The shipment of cacao beans for our mass production of this candy was stolen upon the shipper's arrival. Wilbur Wilburson received the report.

Name: _____

The Sweet Secret of Sugarville's Candy Factory Clue #1

Directions: Read the passage below. Answer the questions to decode the mystery of a suspect you can eliminate.

What's Up, Doc?

"I signed for the shipment myself an hour ago," Amy Sweet, director of the Sugarville Candy Factory, tapped the tablet she held where her signature was displayed on the shipment invoice. "That load of African cacao beans was definitely pointed to the emerald mine of the region."

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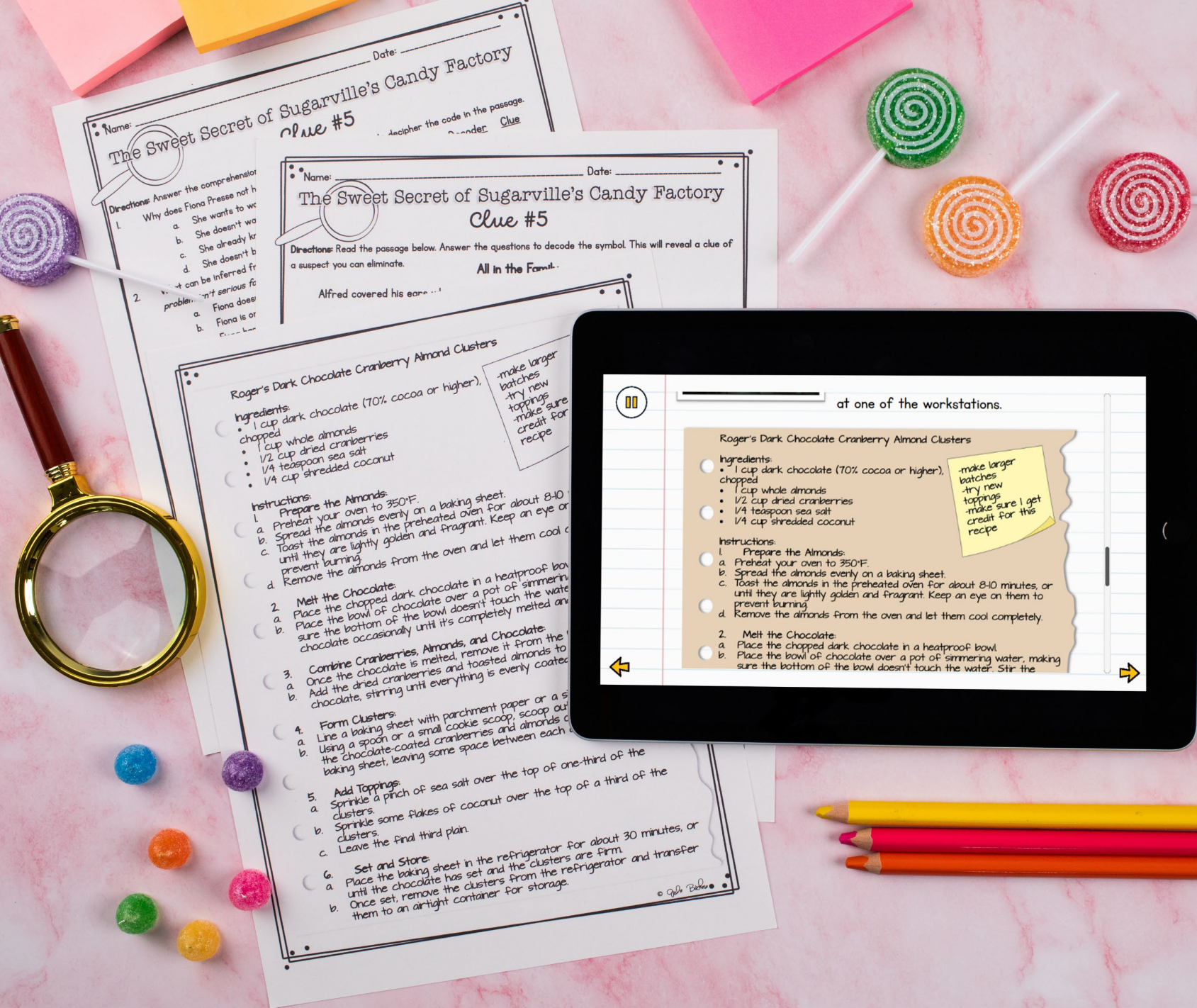
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5 Reading Challenges

- Read five sections of the secret of Sugarville's Candy Factory
- Uncover clues by answering basic comprehension questions with **both fiction & nonfiction text features**
- Challenges are short
 - 🔍 1-2 Pages
 - 🔍 Each takes 10-15 minutes
- Decode the clues to eliminate each suspect.

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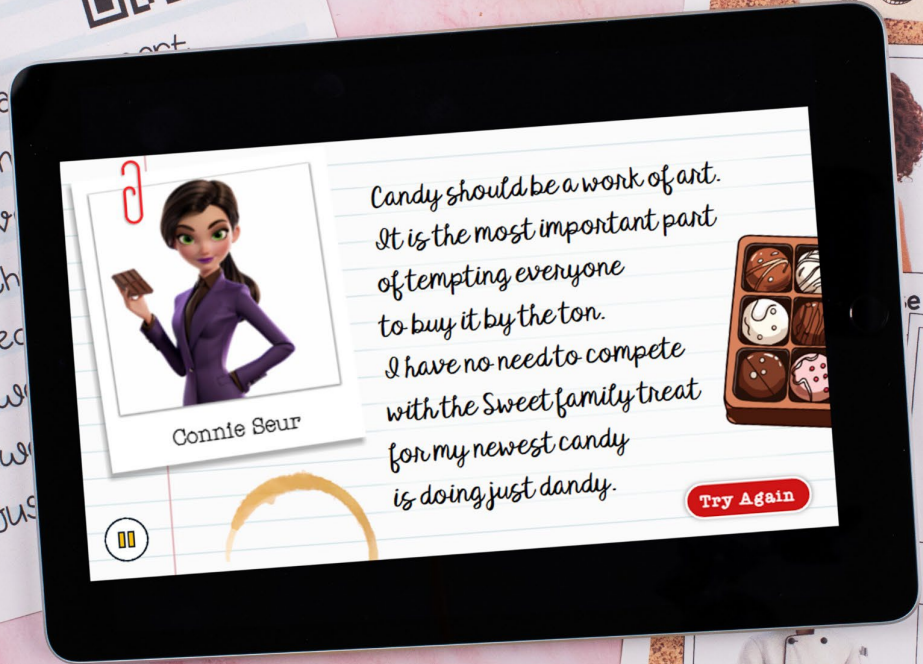
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Connie Seur
Chocolatier

Candy should be a work of art. It is the most important part of tempting everyone to buy it by the ton. I have no need to compete with the Sweet family treat for my newest candy is doing just dandy.



Connie Seur

Candy should be a work of art. It is the most important part of tempting everyone to buy it by the ton. I have no need to compete with the Sweet family treat for my newest candy is doing just dandy.

Try Again



SUSPECT LIST

Dr. Hart

Bobby Treakle

Roger Sweet

Connie Seur



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Sweet Secret of Sugarville's Candy Factory Conclusion Response

Answer the comprehension questions.

1. What is Roger Sweet's motivation for wanting to create new candy recipes for the Sugarville Candy Factory? What does this reveal about him as a character?

Continue

The Sweet Secret of Sugarville's Candy Factory Conclusion

"Start talking, Roger," Amy said. "We need to find those cacao beans and produce the Sweet Chocolate now if they're going to 100th Anniversary



the beans," Roger said.

out, indicating that to the beans through the his plans.



nothing new for the party," he said. "All we do at the factory is that our ancestor Wilbur Sweet developed decades ago. While people love them, I felt it was time to offer customers we have a company meeting, no one listens to my ideas."

it one another. It was true that Roger had suggested new ways told him they'd discuss adding products at another arrived, though.

"make your new recipe?" Alfred asked as Roger stopped at it.

new candies and served them at the 100th Anniversary how great they are and want to sell them." Roger pulled door and led Amy and Alfred down the stairs.

Where Roger had a second kitchen all set up.

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Audio Readings	N/A	Contains Audio Readings
Navigation	N/A	Automatically Advancing
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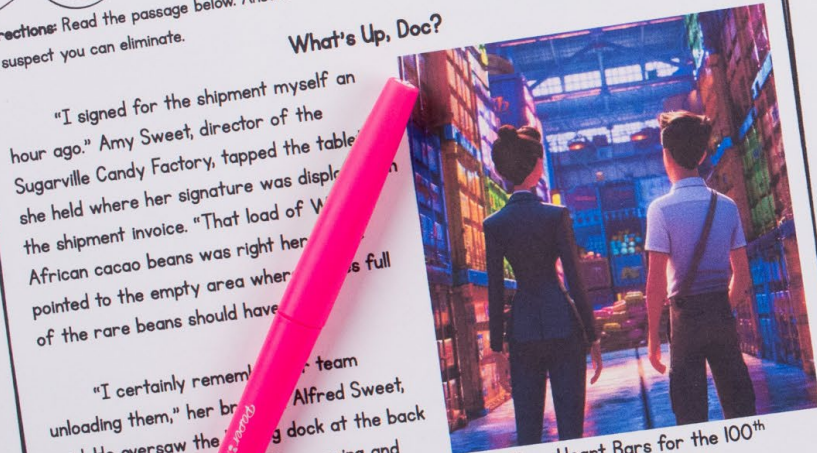
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Decode Clues

The Sweet Secret of Sugarville's Candy Factory Clue #1

Directions: Read the passage below. Answer the questions to decode the symbol. This will reveal a clue of a suspect you can eliminate.

What's Up, Doc?



"I signed for the shipment myself an hour ago." Amy Sweet, director of the Sugarville Candy Factory, tapped the table she held where her signature was displayed on the shipment invoice. "That load of African cacao beans was right here," she pointed to the empty area where the boxes of the rare beans should have been.

"I certainly remember my team unloading them," her brother Alfred Sweet, said. He oversaw the loading dock at the back of the factory. "We should be opening and unpacking them now in order to make the Sweet ChocoHeart Bars for the 100th Anniversary Celebration."

"We can't make those beloved bars without the beans," Amy said.

"And we can't celebrate without the bars," Alfred said. "Those bars are the very essence of the company."

"Who would have taken the beans?" Amy asked. "Everyone in town knows how important they are to the Sugarville Candy Factory."

"If we have any hope of finding the beans and saving the anniversary celebration—and quite possibly the family company—we need to start questioning people," Alfred said. "And I know who our first suspect should be." He dug his phone out of his pocket and

- Answer the comprehension questions. Use your answers to decipher the code in the passage.
1. What proof does Amy have that the cacao beans were at the factory? **Decoder** **Clue**
- a. the fact that she personally unloaded them = C2
 - b. the empty crates that were left behind = E10
 - c. her signature on the shipment invoice = D4
 - d. a handful of beans that are on the factory floor = H8
2. Which word best describes how Amy felt about the missing beans?
- a. jealous = J1
 - b. angry = B7
 - c. sad = E9
 - d. confused = G5
3. What was the cacao beans?
- a. = A5
 - b. = B9
 - c. = D3
 - d. = G2
4. What was the pressure....
- a. = E9
 - b. = D2
 - c. = C8
 - d. = I3
5. What comes to sugar?
- a. = J6
 - b. = A3
 - c. = H2
 - d. = E4
6. What was the d?
- a. = D10
 - b. = A7
 - c. = E3
 - d. = H5

Clue #1
Question 1

Directions What proof does Amy have that the cacao beans were at the factory?

Passage

- the fact that she personally unloaded them
- her signature on the shipment invoice
- the empty crates that were left behind
- a handful of beans that are on the factory floor

Decoder

Suspect List Use the decoder to find the word that corresponds to this code: **D4** Code word:

Continue

Fiction Stories with Nonfiction Text Features

The Sweet Secret of Sugarville's Candy Factory Clue #3

Directions: Read the passage below. Answer the questions to decode the symbol. This will reveal a clue of a suspect you can eliminate.

Cornering the Competition

"I don't know how to make the delicious candy you make at the factory," Bobby said. "I wouldn't know the first thing to do with raw cacao beans."



They'd be u
they'd be u
because I'd
delicious, bu
into somethi
torture to ju
be so upset!"

"Okay,

"Bobby
the raw ingred

"Clearly,
some deep bre
We'll send you
today."

"You will?"
whirled around i

"What are

"Researchin
don't want to act

"Go to our Sugarville Candy Factory website," Alfred said. "We have a page there that explains it."

With a few clicks, Bobby was on their website.

The Magic of Turning Beans into a Sweet Chocolate Treat

Chocolate starts as cacao beans, which are *harvested* from pods on the cacao tree. The pods are ripe and ready for picking when they turn a bright yellow-orange color. The beans are then *fermented* under banana leaves for 2-9 days to develop their flavor. After fermentation, they are *dried* under the sun for 7-14 days on wooden boards or bamboo mats. Raking and turning them over continually ensures the beans dry consistently. Once dried, the beans are *roasted* at low temperatures to bring out their rich aroma and flavor.



Next, the roasted beans are cracked open in a process called *winning*, revealing the nibs inside. These nibs are *ground* into a thick paste called cocoa liquor. Under high pressure, the paste can become cocoa powder and cocoa butter. Depending on the desired type of chocolate being produced, additional ingredients such as sugar, milk powder, and flavorings may be added to the cocoa liquor.

The mixture is then refined through *conching*, which involves heating and stirring to develop a smooth texture and enhance the flavor. After conching, the chocolate is *tempered* to ensure proper crystallization of the cocoa butter, which gives chocolate its characteristic shine and snap.

Finally, the tempered chocolate is *molded* into bars, or used in various confections like truffles or bonbons. The finished chocolate is then *cooled* and *packaged* for distribution.

From bean to bar, the process of making chocolate is a magical journey

The Sweet Secret of S

Directions: Answer the comprehension quest

- How does Bobby Treakle feel about the candy?
a. He wants to eat them.
b. He believes he knows how to make it.
c. He is afraid he's allergic to it.
d. He thinks they would be delicious.
- How do Amy and Alfred plan to solve the problem?
a. They plan to honor Bobby.
b. They plan to give him a reward.
c. They plan to hire a chef.
d. They plan to sue.
- When are cacao pods ready to be harvested?
a. when they turn yellow.
b. when they turn orange.
c. when they turn red.
d. when they turn brown.
- Which of the following is NOT a step in the chocolate-making process?
a. graph
b. table
c. bold
d. gloss
- How is the chocolate made?
a. It is made from milk.
b. It is made from sugar.
c. It is made from cocoa.
d. It is made from chocolate.
- How does Bobby feel about the candy?
a. jealous
b. embarrassed
c. confident
d. surprised



With a few clicks, Bobby was on their website.

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- ### Steps to Make Chocolate
- harvesting
 - fermenting
 - drying
 - roasting

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cooling

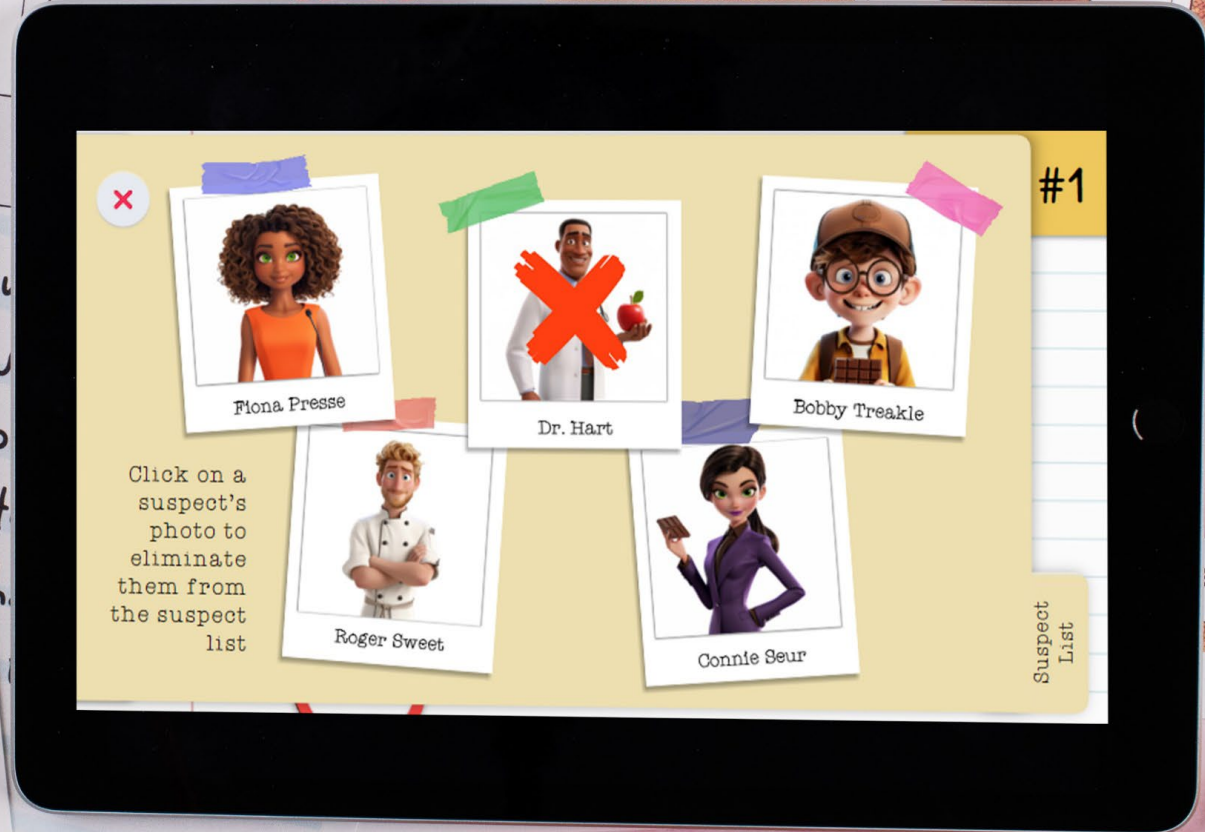
Eliminate Suspects



Roger Sweet
Dessert Chef



Though I am an official Sweet,
my ideas take a backseat.
Because no one listens to what I
say,
the candy is made the same old way.
Different flavors would draw a crowd,
and of my work I would be proud.
I took the beans to try something new.
but had to.



Click on a
suspect's
photo to
eliminate
them from
the suspect
list

#1

Suspect
List



Seur



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Reading Comprehension