

Cafe Maschio's Menu

Week 4 (Sep. 12-Sep. 16)

Bonjour! Welcome loyal patrons to *Cafe Maschio*. This week, our menu is *DELISH!* Spend \$30 on main courses by the end of class Friday (9-2-16) and receive a week's worth of headphone/music privileges for next week!

MAIN COURSES (\$5 each)



Writing... Use learned peer review markings to correct sentences



Word Skill.. Context Clues- **Velveteen Rabbit** Handout



Fiction/Lit... **Pie Diary** comprehension questions (cite evidence in text)



Non-Fiction/Lit... **Is This Your Future Dinner?** article questions



Poetry... **Road Not Taken** response questions



Frontier Session 1 _____ mins Session 2 _____ mins Session 3 (Fri) _____ mins

Desserts (\$2 each)



Reading Steps: Start _____ Stop _____...Start _____ Stop _____

MAIN COURSE \$ Spent _____

DESSERT \$ SPENT _____

Music Pass Next Week? Y / N

Weekly Menu Grade _____

Use peer review marking to correct. Then, rewrite
Intermediate Sentence Correction 1

Directions: Correct the errors in the following sentences. One sentence does not have any errors.

Example: What time we leaving? → What time are we leaving?

1. What time the soccer game star? → _____

2. I can't not find the keys. → _____

3. I eating cause I'm hungry. → _____

4. Can I come to? → _____

5. I gonna get five oranges six apples and ten peach at the store. →

6. When are we going to play baseball? →

Name: _____

Find the Meaning from the Text

"The Velveteen Rabbit" is a story of a stuffed toy that is given to a little boy for Christmas. At first the rabbit is not played with very much. But later, the little boy finds he likes the rabbit best of all. Below is a paragraph from the beginning of the story.

The Velveteen Rabbit *by Margery Williams*

For a long time he lived in the toy cupboard or on the nursery floor. No one thought very much about him. He was **naturally** shy. Being only made of **velveteen**, some of the more **expensive** toys quite **snubbed** him. The mechanical toys were very **superior** and looked down upon everyone else. They were full of modern ideas, and they pretended they were real. The model boat, who had lived through two **seasons** and lost most of his paint, caught the tone from them. He never missed an **opportunity** of **referring** to his rigging in technical terms. The Rabbit could not claim to be a model of anything, for he didn't know that real rabbits existed. He thought they were all stuffed with **sawdust** like himself. He understood that sawdust was quite **out-of-date** and should never be mentioned in modern circles.

Match the Meanings

Write the letter of the word on the right which has almost the same meaning as the word or phrase on the left. Use the words in the text to understand the meaning.

- | | |
|-----------------------|------------------------|
| _____ 1. naturally | A. talking about |
| _____ 2. velveteen | B. chance |
| _____ 3. expensive | C. old fashioned |
| _____ 4. snubbed | D. soft wood chips |
| _____ 5. superior | E. times of the year |
| _____ 6. seasons | F. soft cloth |
| _____ 7. opportunity | G. usually |
| _____ 8. referring to | H. lived |
| _____ 9. technical | I. special knowledge |
| _____ 10. existed | J. ignored |
| _____ 11. sawdust | K. cost a lot of money |
| _____ 12. out-of-date | L. stuck up |

Pie Diary

The first yell was out of frustration. The pie I'd spent all morning making was now upside down and in chunks, splats, and smudges on the floor. The second yell was out of pain; some of those chunks, splats, and smudges had landed on my bare shins and were burning my legs as they slid down my ankles.

Emma ran in. "What just happened?"

As if the blood-red cherry mess all over my feet and the floor didn't tell the story.

"I've got butterfingers," I replied.

"Are you okay?" Emma wet a dishtowel and started mopping up the filling on my legs.

"Yeah, I just feel kind of dumb, and angry." I began to think about how weird it was that my babysitter was washing my feet while I was just standing there like a statue, melting.

"Your mom is going to kill me," Emma said, as she observed the ruined-pie-like red marks. She sat back on her knees, and the seat of her jeans settled into a pile of cherry goo. I laughed.

"Ugh, gross. Now I'm going to kill you," she said. Then she laughed, too. "Come on, let's get some ice on those shins. I'll clean up in here later."

That pie was the third in a series of experiments I was conducting. I was looking for the perfect recipe to submit to the Carter County Fair's baking contest. I was entering for the first time, though I'd been a pie taster my entire life. Well, at least since I'd had teeth.

My parents never baked much, but they had always taken me to the fair, and our family's favorite event was the pie-baking competition. After the judges take bites out of each entry, they open up the judging room to fairgoers wanting to chime in on the decision. The biggest prize is the judge's "best overall," but it's no small thing to earn a "people's choice" ribbon.

There are a lot of categories: unique flavor, best-looking pie, best cream pie, best fruit pie...but I wanted to be the best overall. I knew I was going up against grandmas who had been making pies since they were girls, and there's one professional baker in our little town— she's young, but she learned how to cook in a real restaurant kitchen. I believed I had a shot anyways.

Not that my first few attempts at pie-baking were very hopeful. They weren't. On my first try, I thought I'd make coconut cream. Here's the entry in my pie diary from later that evening:

I guess I didn't know that a graham-cracker crust was so difficult to make. I didn't crush the crackers enough, so the chunks kind of floated around the filling...and the filling was awful. I forgot to add sugar, and only half of it solidified, so when I took it out of the

oven, some of the liquid parts washed over the side of the pie tin and curdled on the floor. Good thing this was only a trial. Next!

So, that was a failure. But I'm a plucky girl (that's what Mom calls me sometimes) and I know that practice makes perfect pie, so I found another recipe book and tried my hand at a basic apple. Again, from the pie diary:

Well, deciding on apple pie in the middle of summer was a silly idea. The only apples I could find were the horrible, cardboard-tasting red ones at the grocery store. I bought them anyway. I'll get to that later; first, the crust. I've never made a crust, and the recipe was sort of unclear: what does "cut in butter" mean? I wrecked a pair of scissors before Emma came into the kitchen. My crust turned out okay, even though I added too much water at first (sticky mess). The filling, though, wasn't good. The apples tasted like nothing even though I added sugar and spices. Plus the crust was too thin on the bottom and my slice fell apart during dessert.

The combination of these two tries led me to steer clear of graham-cracker crusts and gooey cream fillings, and to pick fruit that's in season.

CHERRIES! I saw them at the farmers' market in town today, and that's the best idea I've had for a pie so far. As long as I can keep my crust from melting in the bottom of my pie pan...

I pasted a recipe clipped from a library cookbook (don't tell!) into my pie diary and got to work. And that's how I ended up in the kitchen with cherry pie filling burning my shins, my daytime babysitter shoveling a red mound off the floor with a spatula. I was a week out from baking the real thing, and my latest test run was in pieces—and not neatly sliced pieces.

"Never mind," said Emma, seeing my face squish as I sniffed. "We can make another trial pie tomorrow. You're going to be okay."

We cleaned up the mess, and the next day, Emma came over as my parents left for work with an armful of groceries: a bag of cherries, a sack of flour, and two sticks of butter. Together, we started on my fourth trial pie, and I scribbled in my pie diary after setting the dough in the fridge to chill:

Emma is the best babysitter ever. Hopefully this latest pie works out and I'll be ready to make the real thing for the fair.

In an hour, I had my filling resting in a bowl: cherries and sugar and a little bit of vanilla. Emma told me when to stop rolling out my bottom crust so that it wasn't too thin—"STOP, Liana, STOP—"and I got the oven ready to go. The last thing I did was cut a heart shape into the top crust before putting the pie in to bake. When it was done, the crust a golden brown, I asked Emma to take it out for me.

"Oooohhh, it's *beautiful*," I said. Emma didn't drop it, and we barely waited for it to cool before scooping a slice out to try. It was fantastic.

This is the winner. This is the pie that is going to get me best overall at the fair! I'm so excited. I can't wait for Friday.

The Friday of the fair, everyone had to drop off their entries by three. I woke up extra early to bake my pie, and I did it just as Emma had shown me. By the time she came over, I was finished. My parents wished me good luck as they headed to their respective offices. Emma and I played Scrabble until the pie was cool enough to transport.

Judging wouldn't happen until after work, so Emma and I walked around and ate kettle corn and looked at animals and napped on some picnic tables. Mom and Dad promised they'd be there by 5:30, and they showed up right on time. Men and women wearing official badges came by and cut slices to pass down the judges' table. As they nibbled, the rest of us were allowed to sample and cast our votes.

There was a pie with a top crust assembled to look like a Celtic knot, and I scribbled down a vote for that one in the "best presentation" category. It tasted fine. The best-tasting pie was a blueberry pie, but it looked awful. The berries had bubbled right out of the holes in the top of the crust, as well as out the seams. The plate stuck to the table. Most of the pies looked nice, and tasted nice, too.

I still thought I had a chance.

At least until I arrived at the last three pies. Boom, boom, boom, and the top three pies at the fair were decided. They were the three I had tested myself: a dreamy coconut cream, a homey apple, and a glimmering cherry. My parents tried to console me as we drove home, but I frowned all the way to bed. The official results would be announced the next morning at the fair, and I didn't even want to return.

Of course, my parents made me go anyway. And sure enough, as I approached what remained of my pie on the display table, there was no ribbon. The three pies at the end of the table had won first, second, and third prize, as I'd predicted. Some old ladies came up and congratulated me on participating, and I shook their hands even though what I felt like doing was launching my pie into the air.

I waited until I was outside to do that.

A quarter of my cherry pie remained in the pan when I pitched it hard against a scarecrow guarding the door to the pie-judging building. The tin fell off after a moment and all that remained was a big red mess on the scarecrow's burlap face.

Mom and Dad stood in the doorway. I turned around to look at them. Dad opened his mouth as if to yell...and then he laughed. And then Mom laughed. And then I laughed, in spite of it all.

Okay, so I lost. The winning pies really were the best. I guess I'll just have to keep trying. I did not get into trouble with the fair officials for staining their scarecrow, thankfully. They thought it was funny. I'm grateful, and will never try a stunt like that again. Oh, yeah, and I was right on the money—the Celtic knot pie won best-looking.

Name: _____ Date: _____

1. Why does Liana yell at the beginning of the story?

- A) She is frustrated with her babysitter, Emma.
- B) She dropped her cherry pie.
- C) She knew her mother would be angry with her.
- D) She did not like the taste of her cherry pie.

2. What motivates Liana to bake so many pies?

- A) She wants to become an official pie taster at the county fair.
- B) She wants to impress her mother with the perfect pie.
- C) She wants to win "best overall" at the county fair's baking contest.
- D) She wants to win "best presentation" at the county fair's baking contest.

3. Read these sentences from the text.

"As I approached what remained of my pie on the display table, there was no ribbon. . . . Some old ladies came up and congratulated me on participating, and I shook their hands even though what I felt like doing was launching my pie into the air."

Based on this evidence, what conclusion can be made?

- A) Liana could not contain her excitement at the contest.
- B) Liana was upset about losing the baking contest.
- C) The old ladies were not very kind to Liana.
- D) No one liked the taste of Liana's pie.

4. How can Liana's personality be described?

- A) Liana is impatient and unfocused.
- B) Liana is nervous and fearful.
- C) Liana is emotional and shy.
- D) Liana is determined and competitive.

5. What is the main idea of this story?

- A) Liana learns how to make tasty pies from her babysitter, Emma.
- B) Liana does her best to win a local pie-baking contest.
- C) Liana learns to appreciate the kindness of her babysitter.
- D) Liana discovers that baking pies is not for her.

6. Read this sentence from the text.

"I pasted a recipe clipped from a library cookbook (don't tell!) into my pie diary and got to work."

Why did the author probably include the phrase "don't tell!" in parentheses?

- A) to emphasize that Liana wants to keep her recipe a secret from her babysitter
- B) to show that Liana is afraid of getting into trouble for taking the recipe from the library
- C) to add humor to the story
- D) to add suspense to the story

7. Choose the answer that best completes the sentence.

Liana didn't make all of the pies on her own. _____, she found a pie recipe at the library and had help from Emma.

- A) For example
- B) In conclusion
- C) Yet
- D) Before

8. What did Liana do with the rest of her pie after the contest?

9. How did Liana and her parents react to what she did with the rest of her pie?

10. What did Liana learn from her experience with the pie-baking contest?

Support your answer with evidence from the text.

Non-Fiction

Is THIS your

Can we feed the world the nutrients it needs *and* save the planet? Scientists say yes—but only if you change what's on your plate. (Yes, bugs are on the menu!) BY KIM TRANELL *Photography by ANTONIS ACHILLEOS*

When Laura D'Asaro opened the oven, the scene resembled a science fiction movie: Grub-like larvae crawled out from her cookies, like the first stages of an all-out waxworm invasion.

Except Laura and her college roommate, Rose Wang, had actually *put* the worms in their dough—just one small experiment in their ongoing mission to make insects appetizing. (What they learned that day: You've got to first freeze the bugs to kill them, so that the **resilient** critters don't survive the baking stage.)

Why on Earth would these friends be messing around with creepy-crawly cookies? "About 80 percent of the world already eats insects," says Laura, now 25, who first sampled a fried caterpillar while studying abroad in the East Africa nation of Tanzania. "Our big vision is for you to be able to walk into a restaurant someday and order an insect burger, just like you would order one made of chicken or beef."

While they're not quite there yet, Laura and Rose have come a long way since that failed cookie recipe. In fact, the two friends are now the co-founders of Six Foods, a company that makes tortilla chips using ground cricket flour.

But for these young women, it's not just a business. With their cleverly named "Chirps," they have joined an army of food futurists worldwide—nutritionists, scientists, chefs, and inventors who say we're in danger of depleting the natural resources we need to sustain our current diet.

They're all working tirelessly to figure out what new foods are tasty *and* nutritious enough to save humankind.

crickets



future dinner?

mealworms



seaweed

:: YOUR NUTRITION

CHASING SUSTAINABILITY

To fully grasp Laura and Rose's passion for pests, you first have to understand our world's **impending** population problem. According to the United Nations, the number of humans living on our planet is projected to explode in coming years, reaching a whopping 9.7 billion by 2050. Feeding those 2.4 billion extra mouths—the equivalent of an extra China and India!—will require a 70 percent increase in our food supply.

"We're all looking for ways to maximize food production while making sure that we deliver adequate protein, vitamins, and minerals," explains nutritionist Marianne Smith Edge of the International Food Information Council Foundation, an organization that tracks food trends and educates consumers.

But there's another piece to solving the popula-



I TRIED BUGS!

"I was nervous, but the cheddar-flavored Chirps tasted like Doritos. I would eat them again."

—John Skoblar, a ninth-grader from California

Score: 8

tion-boom puzzle, and that involves achieving something called **sustainability** (see ch on pg. 12): How can we amp up the supply of nutrition-rich foods without destroying our environment?

Right now, producing our protein-packed staples, like poultry and cattle, takes a tremendous amount of water, land, and energy—largely because raising animals also means growing the food they consume. (A telling stat: The grain fed to livestock in the

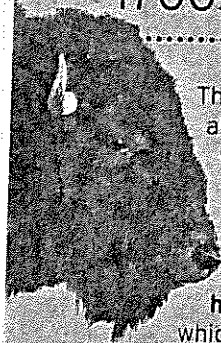
U.S. could feed nearly 800 million people directly.)

That's exactly why the Chirps founders and their fellow dietary **innovators** are looking lower on the food chain for our future fuel. Crickets, for example, are rich in protein, low in fat, and high in calcium and iron—yet it takes just one gallon of water and two bags of feed to produce a pound of cricket meat (as opposed to 2,000 gallons and 25 bags for a pound

The Way WE EAT

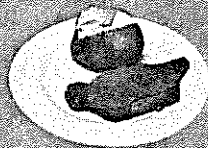
Milestones in the evolution of the "hea

1700s-1800s



Thanks to an abundance of wild game and free-roaming animals, early **Americans eat a meat-heavy diet**, which they see as essential for a strong and healthy body. (Believe it or not, some people even eat T-bone steaks for breakfast!)

1827



An English chemist named William Prout makes a monumental contribution to nutrition science by sorting foods into "**sugars and starches, oily bodies, and albumins**"—later known as carbohydrates, fats, and protein.

1860s

Many Americans develop a digestion problem called dyspepsia during the Civil War. So Dr. James Caleb Jackson creates Granula, **the first cereal**, to pump more whole grains into their meat-centered diets.



1912

Dr. Casimir Funk **discovers vitamins**, referring to the "vital" substances in foods that could help prevent disease. This eventually causes a major dietary shift toward fruits and vegetables—once thought of as unhealthy because they spoiled so easily!

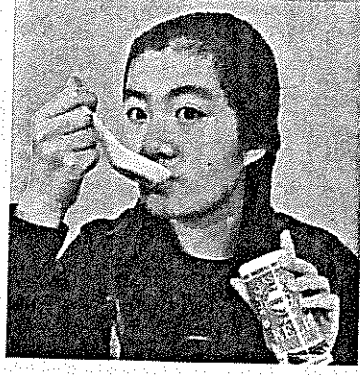
of beef). "Insects are animals and taste like animals," says D'Asaro. "You can't make a much more realistic meat replacement than that."

BEYOND BUGS

When it comes to finding a sustainable protein source, is D'Asaro right—are bugs really our best replacement for meat? Right now, in a large lab on the outskirts of Los Angeles, dozens of top-notch scientists are tinkering with plant proteins, hoping to prove D'Asaro's statement wrong. These bright minds have been recruited by Beyond Meat, an eco-conscious company that's attempting to realign plant matter into a structure that perfectly mimics animal tissue.

"There's almost no mistaking that meaty texture [of real meat]," the company's founder, Ethan Brown, explains when asked what separates Beyond Meat from the Tofurkys and Gardenburgers of the world. "So we're spending millions of dollars a year on figuring out how to replicate it."

I TRIED SEAWEED!



"I sprinkled Maine Sea Vegetables Triple-Blend Seaweed Flakes on a bowl of chowder and I loved it. They're a healthier alternative to other seasonings and taste

really good!" — Jamie Tran, an eighth grader from New York

Score: 9

Brown's company—which has been backed by big tech-world investors, including the creators of Twitter—isn't the only think-tank focused on making more palatable "meat without feet." In 2013, Dutch scientists grew the world's first "test-tube burger" by starting with a few cow cells in a petri dish, a two-year project that cost \$325,000.

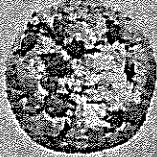
They've since reduced the price per patty to \$11, but the research team admits it will be another 20 years before they can make cultured meat commercially viable—and tackle the taste testers' gripes.

American diet—and how certain staples and habits came to be.

1965

The Immigration and Nationality Act of 1965 is passed, opening our borders to more immigrants from Asia, Africa, and Latin America. These new Americans bring their cuisines with them—forever changing the foods and flavors we enjoy.

1990s

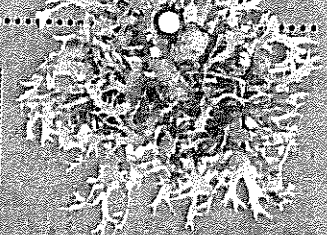


Studies vilifying dietary fats propel America into a **low-fat foods frenzy**. The problem? All that fat is just replaced with sugar, keeping calorie counts high. (Many scholars believe this contributed to rising obesity rates.)

2015-2016

Recent reports show that our country is back on the right track. **Calorie consumption has decreased**, soda sales are down, and we're demanding more fresh foods over packaged snacks. Hooray!

2050 & beyond



Our world's population is set to explode. Can we shift to **more-sustainable foods** lower on the food chain to feed the masses and lessen our impact on the environment? Only time will tell!



THE FACTS THAT MATTER:

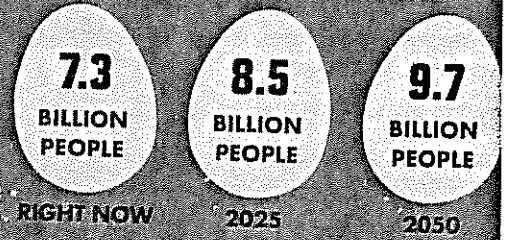
THE FUTURE OF FOOD

What is SUSTAINABILITY?

The ability to be used without being completely depleted or destroyed.



The **PROBLEM:**
Our world's growing population.



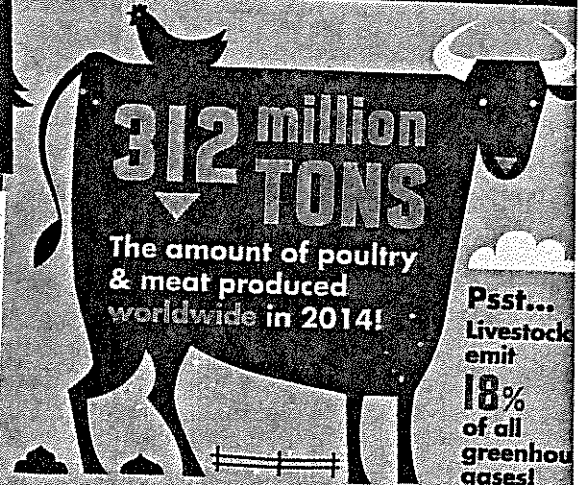
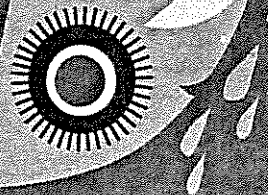
70% That's how much food production needs to increase to keep up!



What we eat RIGHT NOW

271 lbs.

The amount of poultry & meat the average American eats per year.



What's the COST?



Making just one **1/4 lb.** hamburger uses enough water to shower for the next **25** months.

What YOU CAN DO Now

Cool idea

Go meatless every Monday!

One small change = a huge impact for you & the planet.

If a family of **4** skips red meat **1** day per week:
It's like taking your car off the road for **3** months!



Bonus!

- You'll reduce your risk of:
- Heart Disease
 - Diabetes
 - Cancer
 - Obesity

VEGGIES OF THE SEA

Sometime last year—while those Dutch innovators were busy fine-tuning their approach to lab-made meat—Chris Langdon, a marine scientist at Oregon State University (OSU), made an exciting accidental discovery. On a whim, he decided to fry up the unique strain of dulse seaweed he had developed to feed to shellfish, then eat it himself. And guess what? It tasted like...bacon!

Food visionaries rejoiced.

Could this particular salty-sweet strain of algae be a gateway food for our seaweed-suspicious society? "While not high in protein, seaweeds are packed with vitamins and minerals," explains Michael Morrissey, the director of OSU's Food Innovation Center, where food scientists are scrambling to deliver dulse in products ranging from salad dressings to crackers.

Like Morrissey, sustainability experts strongly believe that algae farming could become the world's largest crop in the future: It grows fast and can be cultivated in the ocean, which is a major plus with land and fresh water in short supply.

Algae also has health values beyond its basic nutrient profile. Scientists are especially excited that seaweed tastes salty yet isn't high in dietary sodium—meaning it could add flavor to foods without raising our risk of high blood pressure and heart disease.

Yup, that's right. In 20 years time, you may be sprinkling seaweed granules—*not salt*—on your french fries!

YOUR DIET: 2050

Right now, you're probably still sitting at your desk thinking: *No way. I'll never choke down a single six-legged creature or slurp some slimy sea vegetable.*

"[Americans] haven't made the leap to eating insects whole, and I don't know



I TRIED FAKE MEAT!

"The Beyond Meat Homestyle Chicken tasted like a chicken nugget... with some other flavor. I wouldn't eat this again."

—Tatum Morris
a ninth-grader from Minnesota

Score: 5

if we will," says Amy Bentley, a food historian and associate professor of nutrition, food studies, and public health at New York University. "Food taboos are *incredibly* strong."

But then again, many of today's delicacies didn't start out that way. Lobster, now a gourmet dish, was once thought of as the "insect of the sea"—a throwaway food served to servants and prisoners. And how about one of today's go-to healthy meals, the sushi roll? Well, it's a

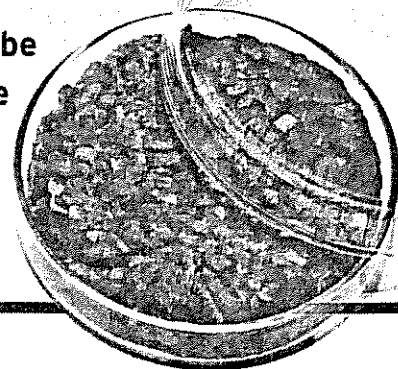
pretty safe bet that eating raw fish would have made Grandma gag at your age (unless, of course, she hails from Asia, where this particular dish originated).

The truth is, with the right resourceful scientists, creative culinary experts, and visionary businessmen on the job, your generation may be at the forefront of changing the way humans eat forever—whether you like it or not. Because what starts with some inconspicuous cricket-flour tortilla chips or a bacon-flavored seaweed snack can slowly evolve into a widespread belief that eating whole insects with a side of mushy seaweed is no big deal.

"Americans are really genius at making products and marketing them," Bentley explains of the forces that have driven our diet for decades. "If you got Beyoncé to sell algae, I bet it would do pretty well." ■

MEAT *without* FEET

The first "test-tube burger" was made in a petri dish and cost about **\$325,000!**



NAME _____

CLASS _____

Non-Fiction Comprehension Questions- Is THIS Your Future Dinner?
(Please answer the following sentences using complete sentences)

1. What is the only way to kill the bugs so that they don't survive the baking phase of the cooking process?

2. Why do you think that 80 percent of the world already regularly eats insects?

3. Why do you think people are trying to use insects as a food source now?

4. Using context clues, what does *impending* mean in the context of food?

5. What is the problem with relying simply on meats and vegetables as a food source?

6. How much water does it take to make just a single ¼ lb burger?

7. Would you be willing to eat insects in the future? Give TWO reasons why or why not.

8. What did you learn about the world from this article?

The Road Not Taken

By Robert Lee Frost

Two roads diverged in a yellow wood,
And sorry I could not travel both
And be one traveler, long I stood
And looked down one as far as I could
To where it bent in the undergrowth;

Then took the other, as just as fair
And having perhaps the better claim,
Because it was grassy and wanted wear;
Though as for that, the passing there
Had worn them really about the same,

And both that morning equally lay
In leaves no step had trodden black
Oh, I kept the first for another day!
Yet knowing how way leads on to way,
I doubted if I should ever come back.

I shall be telling this with a sigh
Somewhere ages and ages hence:
Two roads diverged in a wood, and I,
I took the one less traveled by,
And that has made all the difference.

Name: _____ Date: _____

The Road Not Taken

By Robert Frost

1. According to the speaker, what “has made all the difference” (line 20)?
 - A) He or she took the first of the two roads.
 - B) He or she took the road less traveled by.
 - C) He or she took the road that bent in the undergrowth.
 - D) He or she chose a road after looking as far down it as possible
2. What is the setting of this poem?
 - A) a quiet street on the edge of a town
 - B) a forest in the middle of winter
 - C) the back yard of a house in the country
 - D) a wood with two roads in it
3. The speaker of the poem wishes that he or she did not have to make a choice between the roads.

What lines from the poem support this statement?

 - A) And sorry I could not travel both/And be one traveler, long I stood
 - B) Though as for that, the passing there/Had worn them really about the same
 - C) And both that morning equally lay/In leaves no step had trodden black
 - D) Two roads diverged in a wood, and I,/I took the one less traveled by
4. Based on the information in the poem, why might the second road have “wanted wear” and been “grassy?”
 - A) because the second road was close to a stream that ran through the woods
 - B) because the second road got a lot of sunlight
 - C) because many people had taken the second road
 - D) because few people had taken the second road

5. What is the theme of this poem?

- A) giving up hope
- B) making a choice
- C) enjoying the present moment
- D) having the courage to fight for something you believe in

6. Read these lines from the poem.

Two roads diverged in a yellow wood,
And sorry I could not travel both
And be one traveler, long I stood
And looked down one as far as I could
To where it bent in the undergrowth;
Then took the other, as just as fair
And having perhaps the better claim,
Because it was grassy and wanted wear;

Based on these lines, what does the word "diverged" probably mean?

- A) went in different directions
- B) led to the same place
- C) continued forward in a straight line
- D) turned around and went backward

7. What does "this" (line 16) refer to?

- A) the explanation of why the speaker chose the second road
- B) the place the speaker will be ages and ages from now
- C) the description of the first road bending in the undergrowth
- D) the leaves that lay on both of the paths in the yellow wood

8. What has worn the roads "about the same" (line 10)?

9. Compare the two roads with each other. Include at least three pieces of information from the poem.

10. The speaker claims that he or she has taken the road less traveled by. Is the speaker telling the truth? Support your answer with evidence from the text.
