

## how to make sugar

1. Place
2. Noun - Plural
3. Verb - Base Form
4. Verb - Non 3Rd Person Singular Present
5. Verb - Base Form
6. Noun - Plural
7. Verb - Base Form
8. Adjective
9. Noun - Plural
10. Noun
11. Verb - Past Participle
12. Verb - Present Tense
13. Noun - Plural
14. Noun
15. Verb - Present Tense
16. Adjective
17. Adjective
18. Verb
19. Type Of Time

**how to make sugar**

Buy sugar cane from a retailer, such as Fresh Sugar Cane in \_\_\_\_\_<sup>place</sup>\_\_\_\_\_. Most \_\_\_\_\_<sup>Noun - Plural</sup>\_\_\_\_\_ perform a preliminary \_\_\_\_\_<sup>Verb - Base Form</sup>\_\_\_\_\_ before putting the cane out to sell, but you want it to be free from clinging dirt before you \_\_\_\_\_<sup>Verb - Non 3rd Person Singular Present</sup>\_\_\_\_\_ it.

\_\_\_\_\_<sup>Verb - Base Form</sup>\_\_\_\_\_ the sugar cane for several minutes with running water. Press the sugar cane repeatedly with large \_\_\_\_\_<sup>Noun - Plural</sup>\_\_\_\_\_.

Boil and cook the resulting liquid and allow the water to \_\_\_\_\_<sup>Verb - Base Form</sup>\_\_\_\_\_. Get rid of the \_\_\_\_\_<sup>Adjective</sup>\_\_\_\_\_ foam that \_\_\_\_\_<sup>Noun - Plural</sup>\_\_\_\_\_ on the top of the \_\_\_\_\_<sup>Noun</sup>\_\_\_\_\_.

Discard the \_\_\_\_\_<sup>Verb - Past Participle</sup>\_\_\_\_\_ product left over and \_\_\_\_\_<sup>Verb - Present Tense</sup>\_\_\_\_\_ the resulting \_\_\_\_\_<sup>Noun -</sup>\_\_\_\_\_ \_\_\_\_\_<sup>Plural</sup>\_\_\_\_\_ into a large \_\_\_\_\_<sup>Noun</sup>\_\_\_\_\_ to cook further. Continue \_\_\_\_\_<sup>Verb - Present Tense</sup>\_\_\_\_\_ until crystals occur. The result is raw sugar that is \_\_\_\_\_<sup>Adjective</sup>\_\_\_\_\_ in color.

Dry the sugar in a dryer that uses \_\_\_\_\_<sup>Adjective</sup>\_\_\_\_\_ air. After it is dry, \_\_\_\_\_<sup>Verb</sup>\_\_\_\_\_ cool air over it for several \_\_\_\_\_<sup>type of time</sup>\_\_\_\_\_.

