Author’s Purpose PIE’ED Posters

**Persuade**

The author tries to convince the reader to do something or to agree with him or her.

My grandma should win Orange County’s Best Pie Contest. Her pie is the best in the world. She makes it from scratch with fresh cherries. Everyone who gets a taste of Grandma’s cherry pie agrees that there is nothing on Earth like it. She has entered contests for the past seven years, but has never received a medal … yet. She would be most deserving of an award.

**Inform**

The author gives true, factual information about a topic.

The first pies made in the twelfth century were quite different than the pies we eat today. Those early pies appeared in England and were made of curd and a meat filling. In fact, the pies often contained foul, and the holes left behind as the curd oozed out the side when the pies were baked...

**Entertain**

The author writes something for the reader’s enjoyment.

Juliet and Jeff dropped their backpacks by the door. Like always, the twins were ready for a snack after their long day at school. They spotted the last piece of pumpkin pie at the same time. They made a mad dash for it, crashing into each other and the counter. Jeff managed to get the last piece… there goes a good grape squash pie, SPLAT!

**Explain**

The author gives directions on how to do something or tells the steps in a process.

Follow these steps to make a truly terrific tasting pie crust! First, chill the dough for at least an hour. After the dough has been chilled, roll it out Fitz with a rolling pin. Do not overhandle the dough. Transfer it to your pie dish. Press the dough gently against the dish. Trim the dough so that one inch is hanging over the sides of the dish. Use this trimmick to create a thick rim. Finally, bake the crust in a preheated oven (350 degrees) for about 10-12 minutes.

**Describe**

The author uses descriptive words (often invoking the 5 senses) and many details to tell about a topic.

As soon as I opened the door and stepped into Aunt Made’s house, the aroma of warm blueberries rushed forward to greet me. I followed the scent into the kitchen, where my gaze fell upon a blueberry pie with a beautiful, perfectly golden lattice crust. Aunt Made proudly handed me a slice of her creation. I sunk my teeth into the flaky crust and warm, soft blueberries… YUM! It was heaven in my mouth!
My grandma should win Orange County’s Best Pie Contest. Her pie is the best in the world. She makes it from scratch with fresh cherries. Everyone who gets a taste of Grandma’s cherry pie agrees that there is nothing else on Earth like it. She has entered this contest for the past ten years, but has never yet won. My grandma is most deserving of the award this year, and I know she would be most honored to win!
The first pies made in the twelfth century were quite different than the pies we eat today. Those early pies appeared in England and were made mainly of crust with a meat filling. In fact, the pies often contained fowl, and the birds’ legs were left intact to hang over the sides of the dish to be used as handles. Fruit pies are believed to have been created 400 years later, in the sixteenth century.
Juliet and Jeff dropped their backpacks by the door. Like always, the twins were ready for a snack after their long day at school. They spotted the last piece of pumpkin pie at the same time. They made a mad dash for it, crashing into each other and the counter. Jeff snatched the glass dish up first, but didn’t have a good grasp on it when Juliet made a swipe for it. SPLAT!!

“Juliet!! Look what you did!” Jeff cried…
Follow these steps to make a truly terrific tasting pie crust! First, chill the dough for at least an hour. After the dough has been chilled, roll it out flat with a rolling pin. Do not overhandle the dough. Transfer it to your pie dish. Press the dough gently against the dish. Trim the dough so that one inch is hanging over the sides of the dish. Tuck this rim under itself to create a thick rim. Finally, bake the crust in a preheated oven (425 degrees) for about 10-12 minutes.
As soon as I opened the door and stepped into Aunt Mabel’s house, the aroma of warm blueberries rushed forward to greet me. I followed the scent into the kitchen, where my gaze fell upon a blueberry pie with a beautiful, perfectly golden lattice crust. Aunt Mabel proudly handed me a slice of her divine creation. I sunk my teeth into the flaky crust and warm, soft blueberries… aah!!! It was heaven in my mouth!
Author's Purpose

Persuade
Inform
Entertain
Explain
Describe
I also have the following related materials available in my TPT store:

www.teacherspayteachers.com/Store/Deb-Hanson

A 35-slide PowerPoint

Task Cards (with a game answer sheet!)

A Craftivity

An Earth Day craftivity

Plus SEVERAL seasonal (and non-seasonal) worksheets!