

Metric Ideas



Let's Be Reasonable

Activity: Ask students to place decimal points so that the following statements are reasonable.

1. Jim is 1545 centimetres tall.
2. Mary's new baby brother weighs 350 kilograms.
3. The fire truck sped by at 10000 kilometres per hour.
4. The car's gas tank was nearly empty. Dad filled it with 7800 litres.
5. The pop bottle holds 320 millilitres.
6. Mary drinks lots of milk every day, nearly 100 litres.
7. The school room is 320 metres high.
- 8.. The distance from Montreal to Vancouver is about 35000 kilometres.
9. In the high jump at school, Don broke the class record by jumping 1200 centimetres.
10. Mom's favorite cake recipe calls for 5000 millilitres of vanilla.
11. A two-page letter from Grandma weighs about 2000 grams.
12. Sam ran all the way home, averaging 100 kilometres per hour.
13. Carol's favorite hamburger stand serves big hamburgers. The meat alone weighs 2500 grams.
14. Beth's favorite candy bar weighs 1200 grams.
15. The thermometer dropped to 200°C last night. Fruit growers were worried about their orchards.
16. Peter Piper picked 10000 litres of pickled peppers. 10000 cm³ of pickled peppers Peter Piper picked. If Peter Piper picked 10000 ml of pickled peppers, where's the 10000 dm³ of pickled peppers Peter Piper picked?

Metric Recipes

BRAN MUFFINS

Preheat oven to 220°C. Thoroughly grease 16 medium-sized muffin cups.

Sift together	300 ml	cake and pastry flour
	7 ml	baking powder
	2 ml	baking soda
	2 ml	salt
Stir in	375 ml	natural bran
	125 ml	raisins
Cream together	50 ml	shortening
	100 ml	lightly packed brown sugar
Beat in	50 ml	molasses
	2	eggs
	250 ml	milk

Add liquids to dry ingredients and stir only until combined.

Fill prepared muffin cups 2/3 full.

Bake in preheated 220°C oven for 15 to 20 minutes.

Makes 16 muffins.

BROWNIES

Preheat oven to 160°C. Grease 20cm square cake pan.

Blend or sift together

	175 ml	cake and pastry flour
	100 ml	cocoa
	1 ml	salt
Cream together	125 ml	shortening
	225 ml	granulated sugar
Add	2	eggs
	5 ml	vanilla

Beat until light and fluffy. Stir dry ingredients into creamed mixture alternately with water and nuts.

Turn into prepared pan.

Bake in preheated 160°C oven for 25 to 30 minutes.

While warm cut into bars. Makes 24 bars.

"Ideas for the Primary Class," "Ideas for the Intermediate Class," "Ideas for the Junior High Class," "Ideas for the Senior High Class," and "Metric Ideas" were all reprinted from *the Manitoba Mathematics Teacher*. Unfortunately, we are unable to supply the volume and date of the issue from which this material was drawn. Our sincere apologies to the *Manitoba Mathematics Teacher*.