## The Three-Step Process of Making Jelly Beans

## ORIGINAL

One might possibly assume that jelly beans are a relatively new candy first made just a few years ago, considering the demographic of children they are targeting, but they are actually pretty old. Surprisingly, they are thought to be descendants of Turkish Delights, and they were first made by the American candy maker William Schrafft in the mid-1800s, when he urged for his jelly beans to be sent to union soldiers fighting in the Civil War. The process of making jelly beans is done in five steps over the span of ten days.

- 1. I make sure that I have cited all information that is not common knowledge. I do this in the paragraph itself and on the reference page.
- I ensure that there is a logical flow of ideas. I start with the general topic, then add directly related background information. I finish my introduction with a specific thesis sentence for the introduction.
- 3. I added related background information so that I had between 125 and 150 words.
- 4. I combined sentences wherever possible.

## REVISED

More than 16 billion jelly beans are sold each Easter in the United States (Johnson, n.d.). However, jelly beans have not always been so popular or well-known. In fact, no one had heard of them until around the mid-1800s. These descendants of Turkish Delights were first made by the American candy maker William Schrafft in 1861, when he urged for his jelly beans to be sent to Union soldiers fighting in the Civil War (Jelly bean, 2015). However, this egg-shaped candy was not advertised until 1905 and did not become linked to Easter until the 1930s. According to "How Everyday Things Are Made" (2008), making jelly beans involves three steps done over a span of ten days.

Make sure your references on the reference page are alphabetized. (Highlight the reference and then click on A to Z icon at top of page.

## Reference

How everyday things are made. (2008). Retrieved from

http://manufacturing.stanford.edu/hetm.html

Jelly bean. (2015, September 13). Wikipedia. Retrieved from

https://en.wikipedia.org/wiki/Jelly\_bean

Johnson, D. (n.d.) Sweet Easter facts. Retrieved from

http://www.infoplease.com/spot/eastercandy1.html