

Supplying Transitions

Directions: Below are two paragraphs that lack adequate transitions. Using the transitional words on page 57, supply transitions to make the paragraphs more coherent.

I

I was very eager to get on the boat and fish. I had to settle for playing in the game room with my cousins until all my uncles arrived. The game room had a green felt pool table in it. The pool sticks were missing tips. There were even balls from the rack that had been lost over the years. We settled for playing the first Nintendo that had ever been released on the small television in the room. We heard another car pull up. All the children rushed out of the room to meet and greet.

II

Certain things must be done before the cook actually begins to make the pie. He must gather all the ingredients that will be needed. The cook will need flour, salt, Crisco shortening, water, one can of whipped cream, and one twenty-one-ounce can of blueberry pie filling. The cook will need some important utensils, including teaspoons, tablespoons, measuring cups, a large bowl, one nine-inch pie pan, a rolling pin, and a rolling board. Any flat surface can be used instead of a rolling board. A board is much easier and more efficient. Now that the cook has gathered all of the utensils and ingredients, he can do some pre-baking steps to make his job easier. He needs to pre-heat the oven to 425 F. He should flour the rolling pin and surface so that the dough will not stick. The pie pan must be lightly oiled; the crust will stick to the pan when the pie is baking. The cook should measure out all of the ingredients carefully (making sure they are level) as follows: two cups of flour, one teaspoon of salt, three-fourths of a cup of Crisco shortening, and five tablespoons of cold water. Completing all of these pre-cooking steps enables the cook to have an easier and less confusing time when baking.