

Name: _____

The KFC King- Harland Sanders

Part One - Biography

Directions: Watch the passage and complete the study guide.

<http://www.biography.com/people/colonel-harland-sanders-12353545#synopsis>

Synopsis

Colonel Harland Sanders was born on September 9, 1890, in Henryville, Indiana. At the age of 40, Sanders was running a popular Kentucky service station that also served food—so popular, in fact, that the governor of Kentucky designated him a Kentucky colonel. Eventually, Sanders focused on franchising his fried chicken business around the country, collecting a payment for each chicken sold. The company went on to become the world's largest fast-food chicken chain, Kentucky Fried Chicken. Sanders died in Louisville, Kentucky, on December 16, 1980.



Early Life and Career

Best known for founding the fast-food chain Kentucky Fried Chicken, Colonel Harland David Sanders was born on September 9, 1890, in Henryville, Indiana. After his father died when he was 6 years old, Sanders became responsible for feeding and taking care of his younger brother and sister. Beginning at the age of 10, he held down numerous jobs, including farmer, streetcar conductor, railroad fireman and insurance salesman.

At age 40, Sanders was running a service station in Kentucky, where he would also feed hungry travelers. Sanders eventually moved his operation to a restaurant across the street, and featured a fried chicken so notable that he was named a Kentucky colonel in 1935 by Governor Ruby Laffoon.

Kentucky Fried Chicken is Born

After closing the restaurant in 1952, Sanders devoted himself to franchising his chicken business. He traveled across the country, cooking batches of chicken from restaurant to restaurant, striking deals that paid him a nickel for every chicken the restaurant sold. In 1964, with more than 600 franchised outlets, he sold his interest in the company for \$2 million to a group of investors.

Kentucky Fried Chicken went public in 1966 and was listed on the New York Stock Exchange in 1969. More than 3,500 franchised and company-owned restaurants were in worldwide operation when Heublein Inc. acquired KFC Corporation in 1971 for \$285 million. KFC became a subsidiary of R.J. Reynolds Industries, Inc. (now RJR Nabisco, Inc.), when Heublein Inc. was acquired by Reynolds in 1982. KFC was acquired in October 1986 from RJR Nabisco, Inc. by PepsiCo, Inc., for approximately \$840 million.

Later Years

Sanders continued to visit the KFC restaurants around the world as a spokesman in his later years. He died of leukemia on December 16, 1980, at the age of 90, in Louisville, Kentucky.

1. _____ is known as the face of Kentucky Fried Chicken.
2. He was born poor in _____ in Henryville, Indiana.
3. He saved money and opened a _____ station in _____ in Kentucky. He decided to sell food there to make extra money.
4. Word spread about the good food, especially Sanders' _____.

5. He invented a faster way to cook fried chicken using a _____ cooker, which cut the time to cook fried chicken from 30 minutes to 8 minutes. That way, he could make more and sell more chicken.
6. He also developed a secret recipe using _____ herbs and spices.
7. In _____, a new highway was built and people starting using it. Since no one travelled on the road with Sanders' restaurant, he had to _____.
8. He _____ the restaurant and went on the road to franchise his fried chicken when was _____ years old!
9. By 1963, he built a family of _____ franchises that sold the Colonel's Fried Chicken.
10. In 1964, he sold the company for _____ million dollars. In 1971, it sold for \$285 million dollars.

Part Two: The Pressure Cooker

Directions: Read the text from the link below. Then write the key details in the 5-W format below. *For why/how, focus on how the pressure changed Harlan Sander's life.*

http://colonelsanders.com/history_pressurecooker.asp

A Fast Food Revolution

Colonel Sanders was always experimenting with food at his restaurant in Corbin, Kentucky, in the early days of the 1930s. He kept adding various ingredients to the flour for frying chicken and came out with a pretty tasty product.

But customers still had to wait 30 minutes while he fried the chicken in an iron skillet, which he considered about 25 minutes too long for the average person to wait. But reducing the cooking

time meant doing what most other restaurants were doing – serving what they called “Southern” fried chicken fried in deep fat. Yes, it was certainly quicker, but the taste wasn't the same.

The “Gizmo” That Changed Everything



Then the Colonel went to a demonstration of a “new-fangled gizmo” – the pressure cooker – sometime in the late 1930s. During the demonstration, green beans came out tasty and perfectly cooked in minutes. This led Sanders to wonder how it might work on chicken.

He purchased one of the pressure cookers and made a few adjustments. After a lot of experimenting with cooking time, pressure, shortening temperature and level, Eureka! The Colonel had found a way to fry chicken quickly, under pressure, and come out with the best chicken he'd ever tasted, and what we've come to know as Kentucky Fried Chicken was born.

Still Under Pressure Today

Today, there are several different kinds of cookers used to make Original Recipe® Chicken. But every one of them fries under pressure, the principle established by this now-famous Kentuckian.

The Colonel's first pressure cooker is still around, holding a place of honor at the museum dedicated to Colonel Sanders at KFC's Restaurant Support Center in Louisville, Kentucky.

Who: _____

What: _____

When: _____

Where: _____

Why/How:
