Teaching Notes



Synopsis

When Zinnia Jakes gets a new pastry order for a special medieval crumbling cake, she has no idea where to start! It needs to be ready in less than a day for the school fair and the clock is ticking. Will she deliver it on time and remain the undercover secret pastry chef everyone talks about?

About the Zinnia Jakes Series

Zoe Jones is Zinnia Jakes, a nine-year-old secret pastry chef! She makes the tastiest and most wonderful cakes. Together with her magical cat, Coco, her best friend Addie and her aunty Jam, they get into incredible adventures.

About the Author

Brenda Gurr adores anything to do with spies, adventure and mysteries, so writing a book about someone with a secret identity is something she has always longed to do. Add to that her love of cats (she owns two magical Burmese cats) and her habit of baking far too many sweet treats, and you have all the ingredients for the world of Zinnia Jakes! A former storytelling fairy, drama teacher and school worksheet writer, Brenda is the author of numerous books for children. This is her first chapter book series.

About the Illustrator

Nancy Leschnikoff is a children's book illustrator. She also works on lettering projects and illustrated designs for book covers. Her hand-drawn style and creative approach have led to a variety of work in publishing and other design genres such as advertising, branding and web design. With a First Class BA (Hons) in Graphic Design, she worked immediately in the design studio field followed by fifteen years as a children's book designer before becoming a full-time illustrator.



The next book in the *Zinnia Jakes* series: Zinnia Jakes and the Tumbling Tortoises

Zinnia Jakes has won the Wildside Zoo's endangered animals competition with her cute tortoise cupcake idea! But when she does more research about tortoises, one of her classmates starts asking too many questions...

Can Zinnia Jakes remain the secret pastry chef everyone loves?



https://www.newfrontier.com.au https://www.newfrontierpublishing.co.uk

Discussion Topics

Baking

It's obvious that Zoe gets her love of baking from her parents. Do you ever cook or bake at home with your family? What kinds of food do you prepare? What is your favourite thing to make?

Secret Identities

It is vital that no one finds out that the marvellous mystery baker Zinnia Jakes is actually a nine-yearold girl called Zoe Jones. If you had the chance to create a secret identity, what would it be? What name would you choose? What would your job be and why? How would you keep it a secret?

Entrepreneurship

Discuss the idea of entrepreneurship with the children. An entrepreneur is someone who sets up a business and takes on risk in the hope of profit. Do you think that Zinnia Jakes is an entrepreneur? Give reasons for your answers. You can make a list of the risks she takes versus her profits. Do you think the profit is solely monetary when it comes to Zinnia and her baking business?

Friendship

Addie lets Zinnia have the dragon she made for her catapult, even though it cost her points in the competition. Why do you think Addie did this? Would you do something similar for a friend? Has someone else done something like this for you?



Fill In The Blanks

Below are 10 delicious desserts, but they are missing letters. Can you figure out which letters go in the blank spaces?

L_mo_Me_ing_e Pi_

E_la_rs

- Ba__d Alas_a
- $M _ ca _ o _ s$
- Ti _ a _ isu
- _ea_h M_l_a
- Pa_l_va
- _he_seca_e
- Choc_la_e Mou__e
- $C_pc_k_s$

Fill In The Blanks Answers

Lemon Meringue Pie

Eclairs

Baked Alaska

Macarons

Tiramisu

Peach Melba

Pavlova

Cheesecake

Chocolate Mousse

Cupcakes

Writing Activity

Once you have filled in all the words, choose one of the desserts and write a description of it below. As well as what the dessert looks like and the ingredients it is made with, you can do some research into its history. Desserts often have a fascinating history, particularly desserts named after people like the peach melba or the pavlova.

Word Search

С	0	Р	С	S	B	R	V	0	M	С	Z	N	F	С
L	Α	Ι	F	I	I	G	S	W	A	K	N	S	Q	Ρ
G	Q	R	Т	G	N	U	V	Х	M	Т	A	Р	P	М
Х	Т	U	А	D	E	N	N	D	N	M	H	U	0	S
N	Y	K	Т	W	G	M	A	A	H	I	Z	M	G	A
L	Q	Ζ	R	С	A	I	I	M	J	H	A	С	Z	F
С	L	0	V	E	S	Y	N	V	0	D	V	Z	J	F
S	Т	Α	R	Α	N	I	S	E	R	N	Η	Y	Р	R
Ζ	С	Q	Ν	0	R	D	I	A	H	Η	K	N	S	0
W	В	Q	Ν	L	0	М	С	В	Q	S	В	R	J	Ν
I	D	V	W	F	R	W	Z	I	В	T	S	I	S	С
Y	D	D	Р	L	Z	Х	N	U	T	М	E	G	Т	С
E	В	Q	С	F	Y	Η	R	H	N	J	Y	D	J	Y
F	V	А	Х	Х	E	Z	E	S	D	E	S	Z	T	G
D	J	F	K	F	Ρ	E	Ν	Α	W	J	G	С	Ζ	J

Zinnia Jakes makes an amazing crumbling castle from medieval gingerbread. Can you find these seven other spices often used in baking in the word search?

- Cinnamon
- Caraway
- Nutmeg
- Star Anise
- Cloves
- Saffron
- Cardamom

Word Search Solution

С	0	Р	С	S	B	R	V	0	М	С	Z	N	F	С
L	A	Η	F	Ι	I	G	S	W	Α	K	N	S	Q	Р
G	Q	R	Т	G	Ν	U	V	Х	М	Т	A	Ρ	Ρ	Μ
Χ	Г	U	A	D	E	N	Ν	D	Ν	Μ	H	U	0	S
N	Y	K	Τ	W	G	М	A	Α	Η	I	Z	Μ	G	A
L	Q	Ζ	R	С	Α	Ι	Ι	Μ	J	Η	Α	С	Ζ	F
С	L	0	V	E	S	Y	Ν	V	0	D	V	Ζ	J	F
S	Т	A	R	A	N	Ι	S	E	R	N	H	Y	Ρ	R
Ζ	С	Q	Ν	0	R	D	Ι	A	Η	Η	K	Ν	S	0
W	В	Q	Ν	L	0	М	С	В	Q	S	В	R	J	N
I	D	V	W	F	R	W	Ζ	Ι	В	Т	S	Ι	S	С
Y	D	D	Ρ	L	Z	Х	N	U	Т	Μ	E	G	Τ	С
E	В	Q	С	F	Y	Η	R	Η	Ν	J	Y	D	J	Y
F	V	Α	Х	Х	E	Ζ	E	S	D	E	S	Ζ	Τ	G
D	J	F	K	F	Р	E	Ν	Α	W	J	G	С	Ζ	J

Medieval Gingerbread

Zinnia Jakes's Secret Recipe File

Hi everyone! Here is my secret recipe for medieval gingerbread. I hope you enjoy making it! And remember, baking should be infused with imagination, drizzled with determination and frosted with fun!

Note: Make sure you ask an adult to help with putting aside the ingredients and the baking, especially when you boil the honey.

You will need:

- 250 ml honey
- 230 g fresh breadcrumbs
- 2 tsp ground ginger
- ¹/₂ tsp ground cloves
- 2 pinches of pepper
- A saucepan
- A spoon
- A loaf tin
- Baking paper

Instructions

- First, heat the honey slowly in a saucepan. Bring it to the boil (that means lots of bubbles!) while you stir it. Use a wooden spoon to skim off any white foam you see on the top of the mixture. Don't worry about the foam - it's a good sign that things are working!
- 2. Stir the breadcrumbs into the honey. Take the saucepan off the heat. Be careful it will be hot!
- 3. Add the ginger, ground cloves and pepper to the honey mixture and stir. Try not to sneeze!
- 4. Leave the mixture in the saucepan for a few minutes. When it's less hot, line a loaf tin with baking paper and press in the gingerbread with your fingertips. You'll love this bit it feels soft and warm. Leave it to cool. Don't be tempted to try it yet.
- 5. When it is cold, cut it into bricks, or any other shape you like! Yum!

Bon appetit!



Teaching Notes



Written by Brenda Gurr • Illustrated by Nancy Leschnikoff • Published by New Frontier Publishing

Zinnia Jakes is fascinated by Galápagos tortoises, they inspired her to make her cute tumbling tortoise cupcakes. Here is a quick rundown about the Galápagos Archipelago, it is a really fascinating place!

- The Galápagos Archipelago, or island group, consists of 13 large islands, 6 smaller islands, and a great number of small volcanic islets or 'rocca'. These islands in the eastern Pacific Ocean are approximately 960 km (600 miles) west of mainland Ecuador in South America, situated along the Equator.
- The Galápagos Islands were discovered in 1535 by the bishop of Panama, Tomás de Berlanga, whose ship was blown off course in 1535 while sailing from Panama to Peru. He named them Las Encantadas which means 'The Enchanted', and in his writings he marveled at the thousands of large galápagos (tortoises) found there. The Spanish word for tortoise is galápago.
- The islands became internationally famous as a result of being visited in 1835 by the English naturalist Charles Darwin; their unusual fauna contributed to the groundbreaking theories on natural selection presented in his *On the Origin of Species* (1859).
- The archipelago is renowned for its unusual animal life. As the archipelago has been isolated from the mainland for millions of years, wildlife on the island had the unique opportunity to thrive without any interference. This led to the evolution of unusual wildlife such as the land iguana, the giant tortoise and many types of finch all of which inspired Charles Darwin's theory of evolution.

Here are just a few of the amazing animals that live in the Galápagos Archipelago:

The Galápagos Tortoise

- They are the world's largest tortoises, with some specimens exceeding 5 feet in length and reaching 550 pounds.
- Galápagos tortoises lead an uncomplicated life, grazing on grass, leaves, and cactus, basking in the sun, and napping nearly 16 hours per day.
- A slow metabolism and large internal stores of water mean they can survive up to a year without eating or drinking.

Magnificent Frigatebird

- Frigatebirds are the only seabirds in which the male and female look strikingly different.
- Females may not have the males' bright red pouch, but they are bigger than males.
- The Magnificent
 Frigatebird spends most
 of its life flying effort lessly over the ocean.
 It rarely lands on the
 water even though it has
 webbed feet, because
 unlike other seabirds it
 lacks waterproof feath ers.

Marine Iguana

- Charles Darwin was very critical about these lizards and described them as "hideous-looking" and the "most disgusting, clumsy lizards."
- They look fierce, but are actually gentle herbivores, surviving exclusively on underwater algae and seaweed.
- Their short, blunt snouts and small, razor-sharp teeth help them scrape the algae off rocks, and their laterally flattened tails let them move crocodile-like through the water.

Zinnia Jakes might be fascinated by Galápagos tortoises but, as you've seen from the story, her magical cat Coco will do whatever it takes to meet Chakrii the baby elephant! I can't blame her since elephants are amazing creatures. Here are some fun facts about elephants:

- There are three different types of elephant, the African forest elephant, the African savanna elephant and the Asian elephant. We used to think there were only two types of elephant, the African and the Asian elephant, until it was discovered that there are actually two genetically distinct subspecies of African elephant, making three types of elephant in total. Chakrii is most likely a baby Asian elephant because African elephants are bigger and tend to be more aggressive and therefore less likely to be housed in a zoo.
- It's easy to tell the different between African and Asian elephants. Aside from the fact that African elephants are bigger, their ears are different. African elephants have larger ears shaped a little bit like the continent of Africa, while an Asian elephant's ears are smaller and shaped like India.
- Additionally, both male and female African elephants have tusks while only male Asian elephants have them. An elephant's tusk is actually a tooth and it never stops growing.
- Elephants spend between 12 to 18 hours eating grass, plants and fruit every single day. They need up to 150kg of food per day – that's around 375 tins of baked beans.
- Elephants are fond of water and enjoy showering by sucking water into their trunks and spraying it all over themselves.
- Elephants have created their very own sunscreen! After a river or swamp bath, they'll throw mud and sand up and over themselves to protect their skin from the hot, burning sun.
- Amazingly, elephant calves are able to stand within 20 minutes of being born and can walk within I hour. After two days, they can keep up with the herd. This incredible survival technique means that herds of elephants can keep migrating to find food and water to thrive. So, Chakrii might be a baby elephant but she is probably already very independent!



Drawing Creative Cakes

As you can see, Zinnia Jakes gets very creative with her baking! In the second book in the series, Zinnia is baking some cute tumbling tortoise cupakes. Can you think of a creative cake idea like Zinnia? Design your cake in the space below.

Endangered Animals Poster

Unfortunately, many animals like the Asian elephant and the Galápagos penguin are endangered. An endangered species is a species that is very likely to become extinct in the near future. Try making a poster to raise awareness about an animal that is endangered. Here are just a few endangered animals that you might want to write about:

Mountain Gorilla



Whale Shark



Green Sea Turtle



Red Panda



However, there are many other animals that you could choose. Visit the World Wildlife Fund website to help you pick one. Here is the link: https://wwf.to/30va5eA

Here are some questions to think about when making your poster.

- Where does the animals live?
- What does it eat?
- Behaviours unique to your animal.
- Why did the animals become endangered?
- What is being done now to protect them?
- Who is working to protect them?
- How can people help with the conservation effort?

The Tumbling Tortoises Quiz

1. What kind of cupcakes did Zinnia Jakes decide to bake for Wildside Zoo?

a) Caramel cupcakes with chocolate icing.b) Chocolate and vanilla swirl cakes with lime icing.

c) Lemon cupcakes with raspberry icing.

2. What is Zinnia's dad's name?

- a) Avery Jones.
- b) Austin Jones.
- c) James Avery.

3. What instrument does Zinnia's Aunty Jam play?

- a) The cello.
- **b)** The violin.
- c) The drums.

4. How did Zinnia's magical cat Coco tell Zinnia her name?

- a) She pointed at a packet of cocoa.
- b) She climbed up a cocoa tree.
- c) She traced her name in the sand.

5. Which famous musician is Aunty Jam's van named after?

- a) Mozart.
- b) Bach.
- c) Beethoven.

6. Who did Coco want to see at the zoo?

- a) Chakrii the baby elephant.
- **b)** Makari the tiger cub.
- c) Nicky the baby hippo.

7. How did Zinnia hide the cupcakes when she was delivering them to the zoo?

- a) She hid them in Addie's school bag.
- b) She hid them in Coco's cat carrier.
- c) She hid them in Jam's cello case.

8. How does Zinnia check whether her cakes have fully baked?

a) She pokes them very quickly with her finger.

b) She inserts a skewer into the cake and checks if it comes out clean.

c) She tips them out of the baking tray to see if they come out whole.

9. Why does Polly suspect that Zoe is Zinnia Jakes?

a) Zoe baked Polly an amazing cake for her birthday.

b) Polly saw a text for Zinnia Jakes on Zoe's phone.

c) Polly saw Zoe researching Galapagos tortoises and then she saw Zoe wearing a Zinnia Jakes apron.

10. How did Coco sneak into the zoo?

- a) She hid in Zoe's bag.
- b) She walked to the zoo by herself.
- c) She hid in a cake box.

The Tumbling Tortoises Quiz Answer Sheet

The correct answers are in bold.

1. What kind of cupcakes did Zinnia Jakes decide to bake for Wildside Zoo?

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- c) She hid in a cake box.

Zinnia Jakes's Secret Recipe File

(Makes 12)

Hey, everyone! I'm Zinnia Jakes. Here is my secret recipe for chocolate swirl cupcakes – they are delicious! And remember, baking should be mixed with merriment, whisked with wonder and iced with inspiration!

Note: Make sure you ask an adult to help with putting aside the ingredients and the baking, especially when you need to use the oven.

For the cupcakes you will need:

- I I/2 cups self-raising-flour sifted
- 125 g butter, chopped, at room temperature
- 2/3 cup caster sugar
- 3 eggs, at room temperature
- I tsp vanilla essence
- I/4 cup cocoa, sifted
- I tbs milk
- Cupcake cases
- A 12-hole cupcake or muffin tin
- An electric mixer
- Two large bowls

Instructions

- I. Preheat the oven to 180 degrees Celsius and line the tin with the cupcake cases.
- 2. Beat the butter, sugar and vanilla with the electric mixer until it is creamy. I always test it at this stage to make sure it is vanilla-y enough. You can add a little more if you like. Yum!
- 3. Add the eggs one at a time, beating well after each one.
- 4. Add the flour and the milk. Beat on a low speed until everything is mixed together.
- 5. Pour half of the mixture into the second bowl. (It doesn't need to be exact, though if you have a friend as precise as Addie, it probably will be!) Add the cocoa powder and the milk and mix them gently into the batter with a spoon.
- 6. Now comes the tricky part! Put one tablespoonful of vanilla mixture into each cupcake case. Top it with a tablespoonful of the chocolate mixture. Keep going until each case is about 3/4 full.
- 7. Here's your chance to be an artist! Use a skewer to lightly swirl the mixture in each cupcake case. This is so much fun. Warning: Don't go too crazy or you won't get a nice swirled effect.
- 8. Bake the cupcakes for about 20–25 minutes, or if you have a cat, until it lets you know it is time. While they are baking, you can make the buttercream icing. Use the electric mixer to beat the butter until it is pale. Add half of the icing sugar and beat well. Then add the other half, the milk and the food colouring all together.
- 9. Now you have to let the cupcakes cool. (Trust me on this. If you don't, you end up with crumbs in the icing, which is not fun.) Then you can use a blunt knife to ice them.
- 10. Top your cupcakes with whatever you like! It doesn't have to be tortoises. (But if you want to do this, you can make them from ready-rolled fondant and colour it with food colouring.)

Enjoy your swirly cupcakes!

For the lime icing, you will need:

- 125 g butter, chopped, at room temperature
- I I/2 cups icing sugar, sifted
- 2 tbs of milk
- A few drops of green food colouring
- An electric mixer
- A large bowl