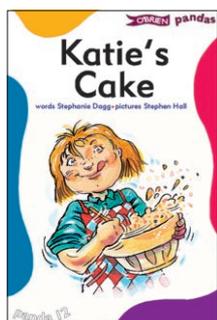


KATIE'S CAKE – PANDA 12



by Stephanie Dagg, illustrated by Stephen Hall

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Katie watches as her mum covers a birthday cake with lots of coloured icing. When Auntie Susan's cake is covered with all the colours of the rainbow, her mum leaves, warning Katie not to touch it. And she doesn't – for five minutes! But the icing is irresistible; she tastes first the blue stripe, then the red, then the yellow, until finally all the icing is gone and the cake is completely bare. What follows is Katie's hilarious attempt to make more icing, using sugar, butter, ice cream, flour and some not-too-dirty washing-up water. When painted with more rainbow colours, the cake doesn't look too bad, but will it taste as good as Mum's? With expressive illustrations and a great ending, this book will strike a chord with every child who has been left alone with the warning, 'Don't touch that cake!'

LANGUAGE – ENGLISH

- ◆ Language of cookery: Make a class list of words commonly used when following recipes: Grating, blending, mixing, kneading, beating, whisking. Make another list of words associated with favourite foods, e.g., delicious, tasty, sweet, sticky, savoury, creamy, rich, refreshing, and another list to describe the cake Katie made, e.g., disgusting, horrible, revolting, ruined.
- ◆ Vocabulary extension: Smear, scoop, rummage, clog, croak, choke.
- ◆ Discussion: Other special occasions for which cakes are used; how other cultures celebrate birthdays and name-days.
- ◆ Word-games: Use words imaginatively to describe common object, e.g., lumpy, bumpy or yukky, yellow.

SESE – SCIENCE

- ◆ Properties and characteristics of materials: Mixing and other changes. Investigate how materials may be changed by mixing paints to make new colours; mixing water and sugar or salt; ingredients mixed in baking a cake.
- ◆ Practical: Make a chocolate biscuit no-bake cake with digestive biscuits, raisins, cherries, milk chocolate, butter and double cream.
- ◆ Energy and forces: Light. Colours of the rainbow. How a rainbow is formed. Blowing bubbles, watching light form colours through prisms and bubbles.

SPHE

- ◆ Myself: Discussing and exploring good hygiene when dealing with food, practising and learning

about hygienic eating habits, practising effective dental care. Practical: Leave a tooth in a glass of cola overnight, see what happens!

- ◆ Myself and my family: Importance of family celebrations such as birthdays, preparing gifts, surprises for family and friends. Making mistakes and making amends, accepting the consequences of our actions.
- ◆ Safety issues: Safety in the kitchen, dangers of electrical equipment, sharp instruments, need for adult supervision at all times.

MATHEMATICS

- ◆ Weight: Collect sets of objects lighter than/heavier than/the same weight as a kilogramme; estimate the weight of a bag of flour, of sugar, of butter; find the largest packet and the smallest packet that weighs a kilogram.
- ◆ Capacity: Find the capacity of a larger container by using teaspoons, egg-cups.
- ◆ Data: Representing pictorially the number of children with birthdays in a given month; collecting and displaying the earliest birthday photos of class members.

MUSIC

- ◆ Song: 'I Can Sing A Rainbow'.
- ◆ Musical appreciation: Excerpts from *The Sorcerer's Apprentice*, by Dukas.

VISUAL ARTS

- ◆ Paint and colour: Rainbows, using the three primary colours (see *Starting Art*, Book 1, pp.6–7 for variations).