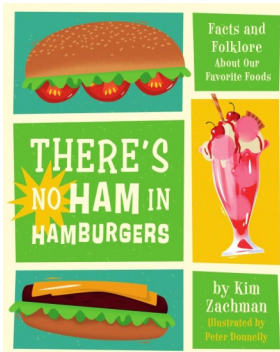


AUTHOR VISITS

2021-2022

There's No Ham in Hamburgers: Facts and Folklore About Our Favorite Foods By Kim Zachman Illustrated by Peter Donnelly



About the Book

Why is there no ham in hamburgers? How did we make ice cream before we could make ice? How did hot dogs get their name? From the origins of pizza to the invention of chicken fingers, *There's No Ham in Hamburgers* has all the ingredients for an entertaining and informative read about some of America's most popular foods. Packed with social studies and science side-bars, as well as experiments and recipes, this book is perfect fodder for the classroom. Recommended for grades 3-8.

Running Press Kids
Price: \$16.99 in U.S.A/ \$22.99 in CAN
ISBN 978-0-7624-9808-6



About the Author

Kim Zachman was a freelance writer for 15 years with more than 125 articles published in magazines and newspapers. For seven years, she worked for Scholastic Book Fairs as a Field Support Representative sharing her passion for children's literature with media specialists and teachers in the Atlanta area. *There's No Ham in Hamburgers* combines her nonfiction writing experience with her desire to make reading and learning fun.

I'm excited to offer the following presentations for the 2021-2022 school year. These presentations can be in-person or virtual.

Pricing

***In-Person* 1 session = \$150, 2 sessions = \$250** If the school is outside of the Metro Atlanta area, contact me to discuss possible additional travel expenses.

***Virtual* 1 session = \$100, 2 sessions = \$175.**

If you are interested in more than one or two sessions, please contact me to discuss the details.

KimZachman@gmail.com

Www.kimzachman.com



THERE'S NO HAM IN HAMBURGERS

Presentations Available for 2021-2022

“From Cacao Bean to Candy Bar” (grades 4-5)

In this 30-minute presentation, the multi-step process of making a candy bar out of cacao beans is covered. We will follow the life cycle of the cacao tree as it blossoms and develops seed pods that eventually get made into chocolate. Lots of fun food facts included. Then I will discuss the process of my manuscript from concept until publication and the multiple revisions it went through, just as the cacao beans go through many changes before they become candy bars.

“World War II and Our Favorite Foods” (grades 4-6)

War-time rationing affected the food supply including some of our favorite foods such as Girl Scout cookies. Other foods were in high demand for soldiers' rations such as M&Ms and peanut butter. This 45-minute presentation will also cover the post-war boom in popularity of French fries and pizza. Lots of fun food facts included. Students will write a persuasive argument to save their favorite food from rationing like Harvey Noss, president of the National Potato Chip Institute did for the potato chip. I will discuss my research techniques and how I had to decide what information to include and what had to be cut from my first draft.

“Best Thing Since Sliced Bread” (grades 4-6)

From the hydrogenation of peanut butter to the production of cellophane bags for potato chips, amazing inventions and scientific discoveries have impacted our favorite foods. In this 45-minute presentation, we will discuss many inventions including Clarence Birdseye's Flash Freezing process and Nancy B. Johnson's ice cream maker. I will feature Otto Frederick Rohwedder, the inventor of the automatic bread slicing machine that revolutionized commercial bakeries. His story is one of persistence and dedication as he overcame numerous obstacles and disappointments. I will relate my story of persistence in the long journey of my book from concept to publication.

Reviews for *There's No Ham in Hamburgers*

“Told in a breezy, conversational style, the book walks readers through the often surprisingly far-ranging history of folklore of favorite foods from pizza to peanut butter. A good choice for any young gourmand's bookshelf.”

— *Kirkus Reviews*

“This title would be a great addition to classes studying food and nutrition. Some parts can even be used in chemistry class. It would also be a great supplement when discussing how an idea or invention is created and then morphs over time, especially when the impact of a changing culture is considered.” — *School Library Connection*

“Delightfully described and illustrated with amusing cartoon characters, this account of familiar foods engagingly combines history with the immigration story... Add this selection to home, school, and office; for both young and old to savor as it holds a treasure of pleasure.”

—*San Francisco Book Review*

“An excellent and fun read for any kid or adult foodie.” — *School Library Journal*

“Accessible and engaging...A high-interest, tasty treat.” — *Booklist*

