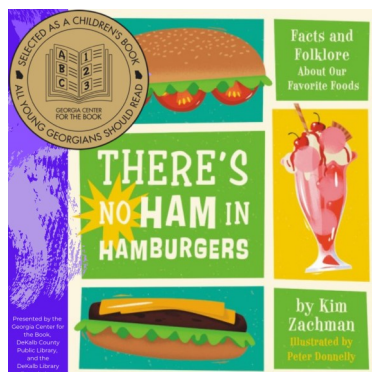


KIM ZACHMAN– CHILDREN’S AUTHOR



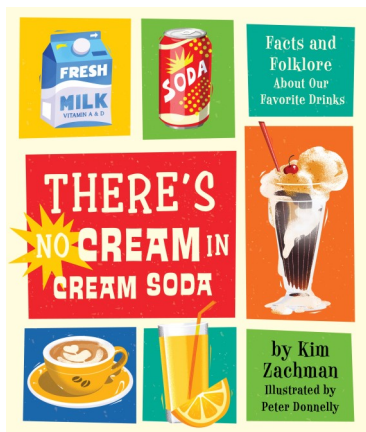
There’s No Ham in Hamburgers: Facts and Folklore About Our Favorite Foods

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 4-8.



Junior Library Guild
Gold Standard
Selection 2021

Running Press Kids
Price: \$16.99
ISBN 978-0-7624-9808-6



There’s No Cream in Cream Soda: Facts and Folklore About Our Favorite Drinks

Why is there no cream in cream soda? What kind of root is in root beer? Who put the pink in pink lemonade? *There's No Cream in Cream Soda* dips into the inventions, innovations and scientific discoveries that led to the creation of some of America's favorite drinks. Beverage history is intertwined with cultural changes too, such as the enormous effects of the Prohibition period on America's fascination with soft drinks. Stir in some experiments, recipes, and funky facts, and this read will be sure to satisfy a thirst for fun. Recommended for grades 4-8



Junior Library Guild
Gold Standard
Selection 2023

Running Press Kids
Price: \$16.99
ISBN: 978-0-7624-8132-3

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 Metro Atlanta area. She combines her nonfiction writing experience with her desire to make reading fun for children.

www.kimzachman.com



AUTHOR VISITS

Presentations Available for 2023-2024

“From Cacao Bean to Candy Bar” (grades 3-5)

In this 45-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. The stories of some of the top chocolate manufacturers will also be included. Then I will discuss the process of my manuscript from concept through to publication and the multiple revisions it went through, just as the cacao beans go through many changes before they become candy bars.

“Soda Science” (grades 4-6)

The never-ending search for a best-selling beverage has spurred many scientific discoveries and inventions. This 45-minute presentation includes great scientists such as Joseph Priestley who discovered oxygen and was the first to artificially carbonate water, and Louis Pasteur, the inventor of pasteurization which revolutionized the milk and juice industries. Volunteers from the audience taste funky soda flavors. We'll discuss how tastes differ between people including in books. I will discuss the five kinds of non-fiction and why students should try them all.

“Our Favorite Food and Drinks and World War II” (grades 5-8)

War-time rationing affected the food and drink supply including Girl Scout cookies, potato chips, and sodas. Other foods were in high demand for soldiers' rations such as M&Ms, peanut butter, and Coca-Cola. This 45-minute presentation will also cover the post-war boom in popularity of French fries, pizza, and frozen orange juice. Lots of fun facts included. My research techniques will be covered and the stages of book publication.

“Water, Water, Everywhere...” (grades 5-8)

In the 1800s, bottled water companies, such as Poland Springs and Perrier, advertised the purity and health benefits of their water. When water treatment plants became the norm in the early 1900s, bottled water became passe. Water bottles emerged again when fears over lead contamination and pollution in tap water in the 1980s. This 45-minute presentation will use volunteers from the audience to do a tap water vs bottled water taste test to demonstrate subjective vs objective and I will discuss how I've learned to handle subjective and objective criticism.

Pricing

In-Person:

Half day (1-3 presentations)

\$300

Full day (4-6 presentations)

\$600

Virtual:

\$150

\$300

For schools outside the metro Atlanta area, there will be additional travel expenses that will not exceed \$150.

Consider the book purchase option. Buy 10 books and receive a \$200 credit towards a in-person visit.

