



Meet the author Giles Andreae - biography

Giles Andreae was born in London in 1966. His books have sold over 3 million copies worldwide, making him one of the most successful children's authors working today. He began writing when he was at primary school and gets a lot of his ideas from trying to keep his own children entertained.

Giles went to school at Eton College and has a degree in English from Oxford University.

His first children's book was *Rumble in the Jungle*, followed by *Commotion in the Ocean* and *Dinosaurs Galore*. Two of his books have won the Red House Children's Picture Book Award: *The Lion Who Wanted to Love* in 1998 and *Pants* in 2003. *I Love My Mummy* won the Bookstart Early Years Award in 2010. His picture book *Giraffes Can't Dance* is an international children's classic. Giles worked with award-winning illustrator Russell Ayto on *Captain Flinn and the Pirate Dinosaurs* which is also a bestseller.

Giles Andreae is also the creator of *Purple Ronnie*, a very successful humorous cartoon stick character for older readers.

His own personal favourite children's book is Yertle the Turtle by Doctor Seuss.

Giles's top tips for becoming writer are: to read a lot, write a lot and write from the heart.

Giles, his wife Victoria and their four children live in Oxfordshire and Cornwall.

Giles Andreae - bibliography:

- Giraffes Can't Dance
- Rumble in the Jungle
- Commotion in the Ocean
- There's a House Inside My Mummy
- I Love My Mummy
- I Love My Daddy
- I Love You, Little Monster
- The Magic Donkey Ride
- Love is a Handful of Honey
- Nat Fantastic
- Nat Fantastic and the Brave Knights of Old

- ${\boldsymbol{\cdot}}$ K is for Kissing a Cool Kangaroo
- The Chimpanzees of Happy Town
- Princess Pearl
- Mad About Minibeasts!
- ABC Animal Rhymes for You and Me
- Dinosaurs Galore!
- Farmyard Hullabaloo
- The Lion Who Wanted to Love
- Billy Bonkers
- Billy Bonkers 2: More Madness!
- Me, the Queen and Christopher







Make notes in the grid which you can then use to write an information report on Giles Andreae, using your own words.

Book	s published:
Åwar	rds received:
Sale	s figures (number of books sold):
Othe	r work:
Succ	essful author tips:









Before reading the story, look into your crystal ball and see if you can predict what might happen. Use the title and the cover illustrations to help you. Make a map of your story outline to help you retell your ideas.









Design and write Freya's response to her invitation.











If you could have anyone in the world over to dinner, who would it be? Write your very own invitation and address it to the guest of your choice!











Design and draw Freya in a special dress which she can wear when she visits the Queen.









1. Write down as many facts as you know about the Queen.

2. Find out, using the library and the Internet, ten facts about the Queen that you didn't know before.

1.			
2.			
3.			
4.			
5.			
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7.			
8.			
9.			
10.			









Read this information about how you should behave when you meet a member of the Royal Family. Then, in your own words, write a set of instructions on the suggested etiquette when meeting the Queen.

There are also no obligatory codes of behaviour when meeting the Queen or a member of the Royal Family, but many people wish to observe the traditional forms.

For men this is a neck bow (from the head only) whilst women do a small curtsey. Other people prefer to simply shake hands in the usual way.

On presentation to the Queen, the correct formal address is "Your Majesty" and subsequently "Ma'am".

For male members of the Royal Family the same rules apply, with the title used in the first instance being "Your Royal Highness" and subsequently "Sir".

For other female members of the Royal Family the first address is conventionally "Your Royal Highness" followed by "Ma'am" in later conversation.









www.royal.gov.uk/TheRoyalResidences/BuckinghamPalace/BuckinghamPalace.aspx Visit this website and find out about Buckingham Palace. Make notes of what interests you most.









The Queen lives in Buckingham Palace. If you were the king or queen, what would your palace look like?

Have a go at drawing it here:











Design knickers for different days of the week suitable for the Queen. Label your design, indicating what fabrics and decoration is needed.



Illustrations © Tony Ross, 2012



Write Freya's entry in her diary from the day she spent with the Queen.

Dear Diary,







Write out a menu of what you would serve the Queen to eat and drink. What kind of things would you like to put in the sandwiches? Will there be tea or do you prefer lemonade in the afternoon?





Me, THE





Imagine that the Queen is coming to your house or school for afternoon tea. Draw a picture of what you would serve her.









This is a great simple recipe for vanilla muffins, perfect for afternoon tea.

We advise that an adult is on hand to help out at all times.

Ingredients for the cakes:

- · 250g Unsalted butter, softened to room temperature
- 250g Caster sugar
- 4 Eggs
- 1 Teaspoon of natural vanilla extract
- 185g Self-raising flour
- 60g Plain flour
- 185ml Milk

Ingredients for chocolate buttercream icing:

- 110g Butter, softened
- 110g Icing sugar
- 1/4 Teaspoon of vanilla extract
- 60g Melted milk chocolate
- 2 Tablespoons of cocoa powder

Preheat the oven to 180C/gas mark 4. Prepare your muffin tray by putting in your cases.

How to make your cupcakes:

- Put the butter and caster sugar in a bowl and beat with a wooden spoon until it's a pale and creamy paste.
- Add the eggs one at a time while still beating.
- Add the vanilla and beat until well mixed in.
- Sift the flours together and fold into your mixture while adding the milk. Stir until almost smooth.
- Once the mixture has been finished, divide it between the muffin cases and bake for 20 minutes.
- Remove your muffins from the oven and leave to sit for 10 minutes in the tin.

Turn them out onto a wire rack to cool.

How to make deliciously easy chocolate buttercream icing:

- Beat the butter until soft.
- Beat in the icing sugar into your butter, one tablespoon at a time.
- Continue to beat your mixture, adding the vanilla extract, the melted chocolate and cocoa powder.
- This kind of icing can be used to make big swirls on top of your cakes, making them look extra special.









Strawberry and cream cupcakes - perfect for afternoon tea with anyone special!

Please note that you will need a food processor and a hot oven to make these delicious cakes.

We advise that an adult is on hand to help out at all times.

Makes six cupcakes, perfect for your afternoon tea

What you need for the cakes:

- 110g Caster sugar
- 100g Self-raising flour, sifted
- 1/2 Teaspoon baking powder
- 10g Cornflour
- 60g Fresh ripe strawberries, hulled and crushed
- 110g Unsalted butter, warmed to room temperature

• 2 large eggs

What you need for the icing:

- 120g Butter
- 140g Icing Sugar
- 1 Tablespoon of milk
- A couple of drops of pink food colouring

To decorate

6 small strawberries

How to make your cakes:

- First, you should preheat your oven to 160 C / gas mark 3 and line your cupcake tray with colourful cases.
- Place the sugar, flour, cornflour, baking powder and crushed strawberries into your food processor.
- Pulse the processor until all the parts are mixed in thoroughly.

• Add the butter and the eggs into the processor and mix until it looks even. This won't take very long at all so keep an eye on it!

• Spoon the mixture into your cupcake cases. Be careful not to fill to the top. Each case should be about twothirds full.

• Place the cupcakes into the oven and bake for about 25 minutes.

• When they are ready to come out, leave the cakes in their cases in the tin for 10 minutes before putting them on a wire rack to cool.

• When they are cool, decorate the cupcakes with your pink buttercream icing. Once they are done, place a fresh strawberry in the centre of each one!

How to make buttercream icing:

• Beat the butter in a large bowl until soft. The best way to do this is with a clean wooden spoon. Add half of your icing sugar to the bowl and beat (carefully) until the mixture is smooth.

- Add the rest of the icing sugar and one tablespoon of milk. Mix until lovely and creamy and smooth.
- Stir in a couple of drops of food colouring until well combined.





www.abcmelody.com Illustrations © Tony Ross, 2012



978-2-368360-61-3



Re-read the part of the story when the Queen meets Christopher and create your own playscript for the conversation she might have with Christopher in her carriage.









Design and draw Christopher in a special outfit which he can wear when he visits the Queen.











Map the storyline of this book in eight stages.





www.abcmelody.com Illustrations © Tony Ross, 2012

MELODY



Here is the map of London which is on the front pages of Me, the Queen and Christopher. Can you name all the places on the map without cheating and looking at the book? Are there any other places in London you could mark on there as well?





