

Jackie's Extraordinary Day at the Bakery

Interactive Read Aloud Lesson Plan



ABOUT THIS STORY

*Jackie doesn't have ordinary days, he has **extraordinary** days. He can't wait to wake up early to work in his family's bakery alongside Papa, Mama, and Oma. Jackie gets to help make bread dough and enjoys watching Papa prepare the hearth oven for the day's baking. He soon finds out that when you work in the family bakery, you must pay careful attention to what you are doing. At the end of the day, he reflects about his extraordinary day in the bakery - as he always does - by drawing at his table.*

Objectives:

Students will:

- Use prior knowledge to comprehend events in the story
- Learn new vocabulary
- Make personal connections to text
- Retell main events of the story
- Compare/contrast people or items in the story

Themes: Family, Traditions, Cultures, Thankfulness, Honesty, Community Service

Common Core Reading Standards:

K-3: Key Ideas and Details: RI.K.1-3, RI.1.1-3, RI.2.1-3, RI.3.1-3, RI.4.1-3

K-3: Integration of Knowledge and Ideas: RI.K.7 & K.9, RI.1.7 & 1.9, RI.2.7 & 2.9, RI.3.7, RI.4.9

Common Core Writing Standards:

K-3: Research to Build and Present Knowledge: W.K.8, W.1.8, W.2.8, W.3.7, W.4.9

Common Core Social Studies Standards:

K-3: Analyze, Change, Continuity, and Context: SS.K.17, SS.1.21, SS.2.21, SS.3.28, SS.4.20
Iowa History: SS.1.23

Common Core Math Standards:

K-3: Measurement and Data: K.MD.A.1, 1.MD.A.2, 2.MD.A.1, 2.MD.A.3, 3.MD.B.3, 4.MD.A.3
Analyze, Compare, Create, and Compose Shapes: K.G.B.5
Reason with Shapes and their Attributes: 1.G.A.2

Common Core Art Standards:

K-3: Creating: VA:Cr2.1.Ka, VA:Cr2.1.1a, VA:Cr2.1.2a, VA:Cr2.1.3a, VA:Cr2.1.4a

Pre-Reading Discussion/Questions

- Introduce the story and have students predict what they think might happen when Jackie visits the bakery.
- What comes to mind when you think about a bakery? What kinds of things would you see in a bakery?
- What is your favorite treat when you visit a bakery?

During Reading Questions

- Page 1 - What does extraordinary mean? Turn and talk to a partner about what you think will make Jackie's day extraordinary.
- Pages 2-3 - How old do you think Jackie is to "work" in the bakery?
- Page 10-11 - What does it mean that the bakery is "attached" to the house?
- Page 14-15 - "When Papa returned, he turned off the mixer and put that batch of dough in the trough to raise." What do you think the purpose of a *trough* is?
- Page 20-21 - Why did Jackie get "red in the face?" Think to yourself about a time when you were embarrassed.
- Page 30 - What do you think Jackie drew about that evening? Why is it important to reflect about your day?

Post-Reading Questions

- Why was Jackie so excited to visit the bakery?
- What was special/unique about the bakery?
- What helped Jackie feel better about his mistake?
- How does the author let you know that it is very early in the morning when Papa wakes up Jackie to start baking?

Post-Reading Assignments**Writing:**

Compare and contrast the bakery in the story with bakeries that you know of today and/or *compare and contrast* the Jackie character with yourself and write about your findings..

Think about what an extraordinary day would be like for you. What would you draw? Draw your picture and write in your journal about your extraordinary day.

Math:

Have small groups of students use their bodies to **predict** what 10'x10' looks like, reminding them about the things they know (i.e. their height, yard stick, rulers, desks, etc.). Then have students and/or teachers mark off an area 10' x 10' to give the students the dimensions of the oven. How close was the prediction?

Extension Activity: Students brainstorm and estimate how many different baked items could fit in an oven that big (i.e. 100 12"x12" cake pans, 900 4" cookies, etc.). Record to scale on grid paper.

Math/Art:

Making a Baker's Hat using Origami -

- 1) Fold origami paper in half, placing the right side to the left side. Unfold the paper.
- 2) Bring the top edge down to the bottom edge to fold the origami paper in half.
- 3) Fold the left and right corners at the top down ONE INCH to form two triangle flaps.
- 4) Bend the first layer of the bottom edge up to go over the triangle flaps ½-inch.
- 5) Fold the left and right side edges to the backside ½-inch. One side of the origami butcher hat is complete.
- 6) Fold the remaining layer of the bottom edge up at the same level to the other side of the hat, slightly spread open the two layers on the bottom and the origami butcher hat is ready to wear.

Or go to: <https://www.wikihow.com/Make-a-Paper-Chef-Hat-for-Kids>

Social Studies:

- 1) Have students find their school on the map. What direction do they need to travel to Hahn's Bakery in Middle Amana, Iowa? How many miles is it from their school to Hahn's Bakery?
- 2) You own a bakery. Draw a map with a key of your bakery.
- 3) What questions would you ask the Middle Amana baker in an interview? What questions would you ask your baker at the grocery store? What is the same? What is different?

Vocabulary:

Using the Collins Cobuild dictionary or another "kid friendly definition" dictionary have students fill out a word definition template.

Extraordinary	Trough	Flatbread	Nudge
Ordinary	Mesmerized	Shimmer	Peel
Fascinated	Food Bank	Amazed	Curious
Embers	Donation		

German Vocabulary Words

Oma-Grandma *Backerei*-Bakery *Brot*-Bread

Hahn Bakery History

The Middle Amana Bakery has been in operation since 1864. This bakery supplied all the baked goods daily for the nine communal kitchens in the village of Middle Amana. In 1929 Jackie's parents, Carl and Emilie Hahn, began operating the bakery and in 1967, Jackie and his wife, Doris, took over the baking. The hearth oven is built directly into the wall and measures 10 ft. x 10 ft. and is 14 in. high. It is made of seven layers of brick and sand. Heating the oven is an arduous task, it takes "three armloads" of wood placed directly into the opening of the oven. After the wood burns down, the embers are spread throughout the oven to heat the stones evenly. Once the embers are removed, the oven floor is mopped to clean and cool the bricks. The oven is now ready to bake up to 100 loaves of bread at one time. Following the bread, the oven has cooled enough to bake as many as 110 coffee cakes. After the day's baking, the oven has retained enough heat to bake cookies. Today the Hahn Bakery is still in operation and is listed as a National Historic Landmark.

Websites

<https://amanacolonies.com/tips-from-locals/one-original-bakery-still-survives/>
<https://www.nps.gov/places/hahn-s-hearth-oven-bakery.htm>
<https://amanacolonies.com/>

Related Books

Tony's Bread - by Tomie dePaola

From Wheat to Bread - by Bridget Heos

Everybody Bakes Bread - by Norah Dooley

Walter the Baker- by Eric Carle

Bread Bread Bread - by Ann Morris

About the Authors

The Hahn Sisters grew up in the German-settled village of Middle Amana. They were always called and recognized by the community as, "The Hahn girls." Their first job was in the family bakery which is attached to the house that they lived in with their oma, opa, and parents. It is still in operation today. The Hahn Sisters are retired master educators and enjoy spending time with their husbands and extended family. They are avid Iowa Hawkeye fans, enjoy traveling, reading, the outdoors, and baking.

The Hahn Sisters enjoy hearing from educators and children about Little Jackie Carroll books. Please feel free to contact them:

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