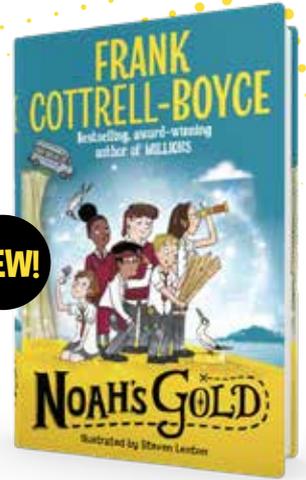


FRANK COTTRELL-BOYCE

NOAH'S GOLD

Illustrated by Steven Lenton



Letter Writing Challenge:

Noah and his friends are stranded on an uninhabited island with no means of communication as Noah has broken the entire internet. But Noah can write and receive letters.

Imagine you are the one writing home - what would you want to say?

Would you talk about your plans for rescue, who's in charge or what you're eating?



A large rectangular area with a decorative border and horizontal lines for writing.

Destination Adventure:



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FRANK COTTRELL-BOYCE

NOAH'S GOLD

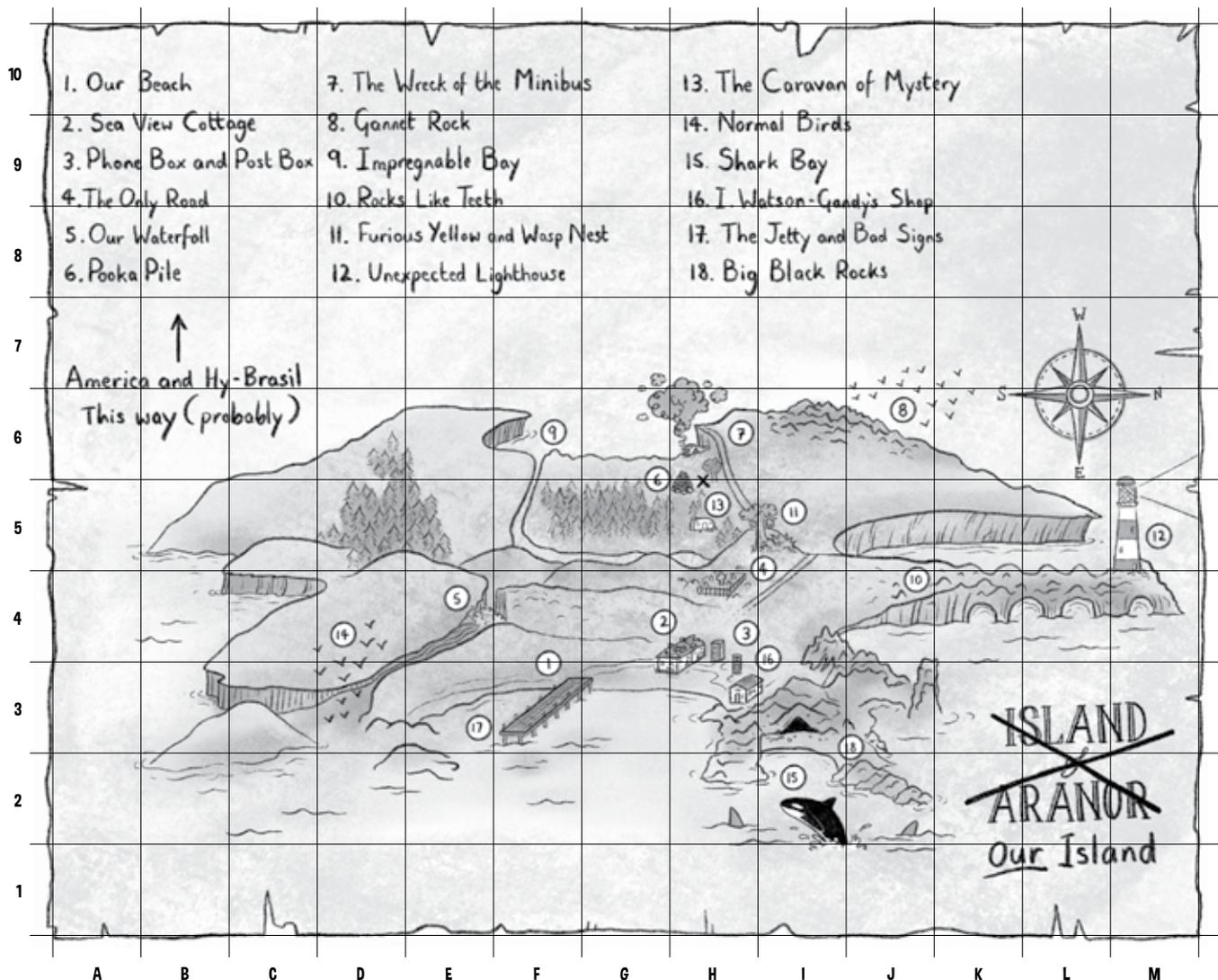
Illustrated by Steven Lenton



Island Map Challenge:

Noah draws a map of the Island, marking all the major points of interest. Using the compass on the map (note which way North is) follow the instructions and write down the square and place you get to each time. We'll start you off at the Beach which is F3.

1. Move one square south and one square west:
2. Move five squares north:
3. Move three squares north and one square west:
4. Move three squares south and one square west:
5. Move two squares south:
6. Move one square east:



Destination Adventure:



Answers: F4 - Waterfall; J4 - Rocks Like Teeth; M5 - Unexpected Lighthouse; J6 - Gannet Rock; H6 - The Wreck of the Minibus; H5 - The Caravan of Mystery.

FRANK COTTRELL-BOYCE

NOAH'S GOLD

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Yellow Man Candy Recipe:

The Yellow Man candy that Noah's granny makes is real and is actually a renowned Northern Ireland speciality. You can prove it by making some using this recipe.

"Writing a book is a bit like making Yellow Man. You take a lot of ingredients, mix them together, and hope for a little bit of magic at the last minute." - Frank Cottrell-Boyce



INGREDIENTS

(this makes around 16 squares)

- 450g golden syrup
- 400g brown sugar (demerara)
- 20g butter
- 2 tbsp white wine vinegar
- 1 heaped tbsp of bicarbonate of soda

INSTRUCTIONS

1. Make sure you ask an adult to help and take great care as boiling sugar can be very dangerous!
2. Grease the cooling tin you are going to use lightly with butter and set aside.
3. In a deep non-stick saucepan melt the butter. Add the brown sugar, stir, then add the golden syrup to the saucepan. Gently boil the mixture on a medium heat for a few minutes, stir until all the sugar has dissolved.
4. After everything has dissolved turn the temperature up under the saucepan and put the mixture on to a rolling boil - stir occasionally as it comes up to the boil. Be careful the mixture does not burn, (if it starts to catch turn down the heat a fraction and stir).
5. When you see thousands of tiny bubbles across the surface and the mixture starts to visibly thicken, and also darken slightly. Stir occasionally and keep it at this stage for about two minutes. Test the mixture by dropping a small amount into a glass of cold water. Once the mixture turns into a ball on contact with the cold water, remove the pan from the heat.
6. Once the pan is removed from the heat allow to cool for two or three minutes - then add the white wine vinegar very carefully, (this will spit as a cold liquid is being poured onto a boiling one) stir it in, then quickly add the bicarbonate of soda and stir the mixture rapidly. Expect the mixture to froth up, tripling in size, and turn bright yellow.
7. Pour this mixture into the greased tin and allow to harden. When cold, break it into bite-sized chunks with a clean hammer.



Destination Adventure:



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