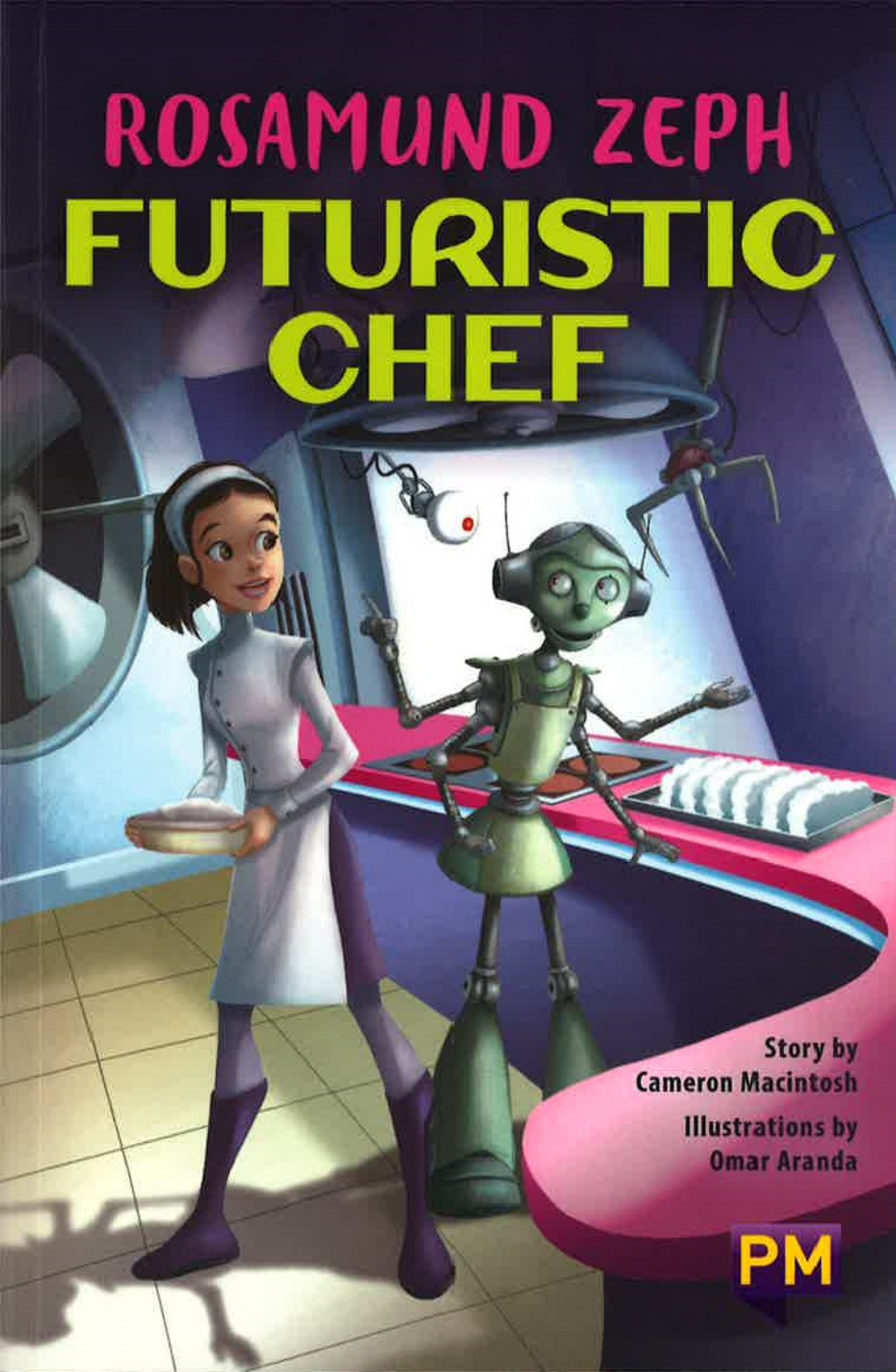

ROSAMUND ZEPH
FUTURISTIC CHEF
Story by
Cameron Macintosh
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PM

For teachers' inspection ONLY

Rosamund Zeph: Futuristic Chef

Level 29

Running Words 7340 **Text Type** Narrative (Imaginative)

Curriculum Areas Literacy; Science Fiction

Oral Literacy Focus for Students

Key issues from the text to encourage critical thinking and stimulate group discussions:

1 Establish the year in which the story could have taken place

2 Identify food problems today that have been included in the story.

3 Suggest reasons that space-pods could have caused pollution

4 Imagine what could have happened if Rosamund and the robots hadn't been able to capture the huge chicken.

5 Design a futuristic menu for a family restaurant in the year 2230.

Written Literacy Focus for Students

Key issue from the text to present in visual and written form to an audience:

1 Research the topic 'Robot helpers in the future'.

2 Prepare a humorous narrative involving a robot helper at school.

3 Edit and revise the text.

4 Present the text as a small book and share it with a junior class.

5 Critically evaluate your book and the reactions of the students

Links with other PM Guided Reading Books and Cards

Level 29	Book	Narrative	*Stranded in Space*
Level 29	Card	Narrative	*Pasta Disaster!*

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Chapter 1

The Mystery Vegetable



There it was: Saffron Surprise. Finally, after three months of experimenting in my kitchen, I had nearly produced my first batch of this ground-breaking new dessert.

It was sitting in a bowl on my bench – a creamy, fluffy pudding, whipped into peaks that made it look like an edible cloud. It was almost ready to be added to the dessert menu for my restaurant. All I needed were some saffron seeds on top, to give it the flavour it needed.

That was where Izzy, my robot personal assistant, came in … or where she was supposed to.

"I'm sorry, Rosamund," Izzy chirped, as she joined me in the kitchen. "I thought I'd bought a box of saffron seeds, but I seem to have come back with safflower seeds, instead."



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It's the mark of a good chef to be able to improvise when things change.

"It's okay, Izzy," I replied. "We're all so used to artificial foods that real ones take a long time to compute in *any* of our brains. I'll order them by zip-courier."

My restaurant is called Rosamund's Rare ReFRESHments. I'm proud to say it's one of the few places in town that still serves food made with *real* fruits and vegetables.

It's a huge novelty. Most people live on powders, potions and 3D-printed replicas of foods that people ate hundreds of years ago.

Thanks to my rooftop garden, I can offer my customers something really special. Every night of the week, people line up around the block for a taste of my real tomatoes, broccoli stalks and bananas – all prepared to perfection by me and my incredible team of robot chefs.

It's my number-one mission to put real foods back onto people's plates. The problem is, real foods are so hard to find these days. Most of our best farmland has been turned into high-rise housing and multi-level space-pod parking.

All the space-pod pollution in the air isn't very

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helpful, either, but my rooftop garden is high enough to rise above the worst of the smog. It's one of the city's greenest spots.

I grow all sorts of fruits and vegetables, including carrots, pumpkins and strawberries. Lately, I've been growing a vegetable that people have been going absolutely wild for – Brussels sprouts. If you ask me, they taste like sweaty old socks, but as long as my customers like them, I'll keep growing them.

Once Izzy and I finally got the Saffron Surprise right, my customers liked that even more!

I wasn't satisfied with only one new hit dish, though. I'm always looking for exciting recipes and ingredients.

That's why I was now in the basement of my restaurant, going through some old cardboard boxes I'd stored down there more than a year ago. One of them was full of crumbling books that used to belong to my great great-aunt.

Most of the books were wrapped in plastic, but there was one at the bottom of the box that was wrapped in brown paper and tied around with string. I'd never noticed it before because the brown paper was the same colour as the bottom of the box.

I untied the string and carefully removed the paper.

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As I read the book's title, I let out a gasp. The faded print seemed to say *Vegie Variety: The Tastiest Vegetable Dishes of 2021*.

This was such an exciting find. Not only was this book more than 200 years old, but it was full of the kinds of recipes I'd always been passionate about, packed with fresh herbs, fruits and vegetables.

I flicked through the first few pages and checked the publication details. There was no doubt about it – these recipes really were from the year 2021.

Immediately, my brain went into overdrive. I knew my regular customers would be as excited by these recipes as I was … and that gave me an idea.

"Yes!" I cried out loud. "I'll organise a special night to share some of these recipes. No one alive has ever tasted any of them – it'll be an absolute sensation!"

Then, I had an even better idea. I'd recruited all of my robots, including Izzy, from the homeless robot shelter across the road. For years, the shelter had repaired and re-homed unwanted robots. Only a week ago, I'd learned that it was running out of money. It was going to have to close in three weeks, unless someone made a big effort to keep it open.

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Maybe, I thought, that *someone* could be me! I would make my 2021-themed dinner a fundraising evening for the robot shelter.

Once I'd made up my mind, I knew there was no time to waste. I decided that tomorrow night would be the night! Izzy and my other robots would be only too pleased to help. Most of them would have been melted down into space-pod parts if the shelter hadn't taken them in and fixed them up.

I would ask everyone who came to the dinner to make a donation. I didn't know how much we could raise, but every little bit would help the shelter. And I thought that my regular customers would be generous, for a good cause and delicious food that nobody had tasted for 200 years!

Now for the fun bit: the *menu*.

I looked at every page of my great great-aunt's book. I decided that I'd start the dinner with some kind of soup, followed by a main course and a dessert.

My eye was immediately caught by a recipe for pumpkin and sweet potato soup. I looked down the list of ingredients and was thrilled to see that most of them, including pumpkins and sweet potatoes, were growing in the garden above my head.

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Rosamund Zeph's restaurant is famous for serving dishes with fresh fruit and vegetables, unlike the artificial powders and potions and 3D-printed replica food people usually eat in the twenty-third century. When Rosamund gets hold of a real, fresh egg for one of her kitchen experiments, it seems to her and her robot assistants like an especially exciting find.

But Rosamund and her robots aren't prepared for *how* exciting it will be. Now, Rosamund has a bigger problem than cooking the perfect soufflé: a giant chicken-shaped problem!



Text Type:
Narrative (Imaginative)

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