

## The Enormous Turnip • Worksheet

### 1. Match the words to the pictures.



A. "I'll help!" called Jack.

B. They all fell over.

C. The farmer tugged at the turnip.

### 2. Put the words in the box on the right into the correct sentences.

A. The farmer went to his .....

B. The turnip had big green .....

C. "I'll help," called the farmer's .....

D. They tugged until they were red in the .....

|        |
|--------|
| face   |
| wife   |
| field  |
| leaves |

### 3. Put a line through the sentence that's not correct in each of the pairs below.

A. The farmer grabbed the dog.                      The farmer grabbed the turnip leaves.

B. Jack held the turnip leaves.                      Jack held his mother's skirt.

C. "Woof!" barked the farmer's dog.              "Woof!" barked the farmer's wife.

D. The bird pecked Jack's shirt.                      The bird pecked the cat's tail.

### 4. Put the sentences in story order, numbering them from 1 to 6.

A. The farmer let go of the turnip leaves... \_\_\_\_      D. ...and they all fell over. \_\_\_\_

B. She let go of the farmer. \_\_\_\_                      E. Jack tore his mother's skirt. \_\_\_\_

C. The dog ripped Jack's shirt. \_\_\_\_                      F. The cat bit the dog's tail. \_\_\_\_

### 5. Read pages 40-45, then answer TRUE or FALSE.

A. The farmer was sad.                                      TRUE/FALSE

B. They made lots of turnip soup.                      TRUE/FALSE

C. They ate carrots for breakfast.                      TRUE/FALSE

D. The farmer doesn't like turnips any more.              TRUE/FALSE

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**Writing activity:** The next year, the farmer grows an enormous carrot. Can you think of six things he and his wife could make with it?

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.....

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Do you like cooking? Try this recipe for carrot cake. Ask an adult to help you use the oven.

## Carrot Cake

Makes 12 slices

### For the cake you will need:

- 2 medium carrots
- 3 medium eggs
- 175ml (6fl oz) sunflower oil
- 200g (7oz) sugar
- 100g (4oz) chopped walnuts or pecan nuts
- 200g (7oz) plain flour
- 1½ teaspoons baking powder
- 1½ teaspoons bicarbonate of soda
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon salt

### For the topping you will need:

- 50g (2oz) icing sugar
- 200g (7oz) full fat cream cheese, at room temperature
- 1 tablespoon lemon juice
- ½ teaspoon vanilla essence

### You will also need:

- a 27 x 18cm (7 x 11in) shallow, rectangular cake tin
- ½ teaspoon cooking oil
- baking parchment



1. Heat the oven to 180°C, 350°F, gas mark 4.
2. Pour half a teaspoon of cooking oil into the tin, and rub it around the inside with a paper towel.
3. Put the tin on some baking parchment and draw around it. Cut out the rectangle and lay it in the tin.
4. Wash the carrots and cut off their tops. Hold each carrot firmly, and carefully grate it using the biggest holes of a cheese grater.
5. Crack the eggs into a small bowl, and mix them well with a fork.
6. Put the sunflower oil and sugar into a larger bowl, and mix them together for a minute with a wooden spoon.
7. Add the eggs to the larger bowl, a little at a time. Mix well each time.
8. Stir the grated carrots and chopped nuts into the mixture.
9. Sift the flour, baking powder, bicarbonate of soda, cinnamon, ginger and salt into the mixture. Gently mix everything together with a metal spoon.
10. Spoon the mixture into the tin. Use the back of the spoon to smooth the top of the mixture.
11. Bake the cake for 45 minutes until it is well-risen and firm.
12. Leave the cake in the tin for ten minutes to cool.
13. Run a knife around the sides of the cake, then carefully turn it out onto a wire rack. Peel off the parchment.
14. To make the topping, sift the icing sugar into a bowl. Add the cream cheese, lemon juice and vanilla. Mix until it is smooth.
15. When the cake has cooled, put it on a plate. Spoon the topping on, and spread all over with a blunt knife.
16. Cut the cake into 12 squares.

