

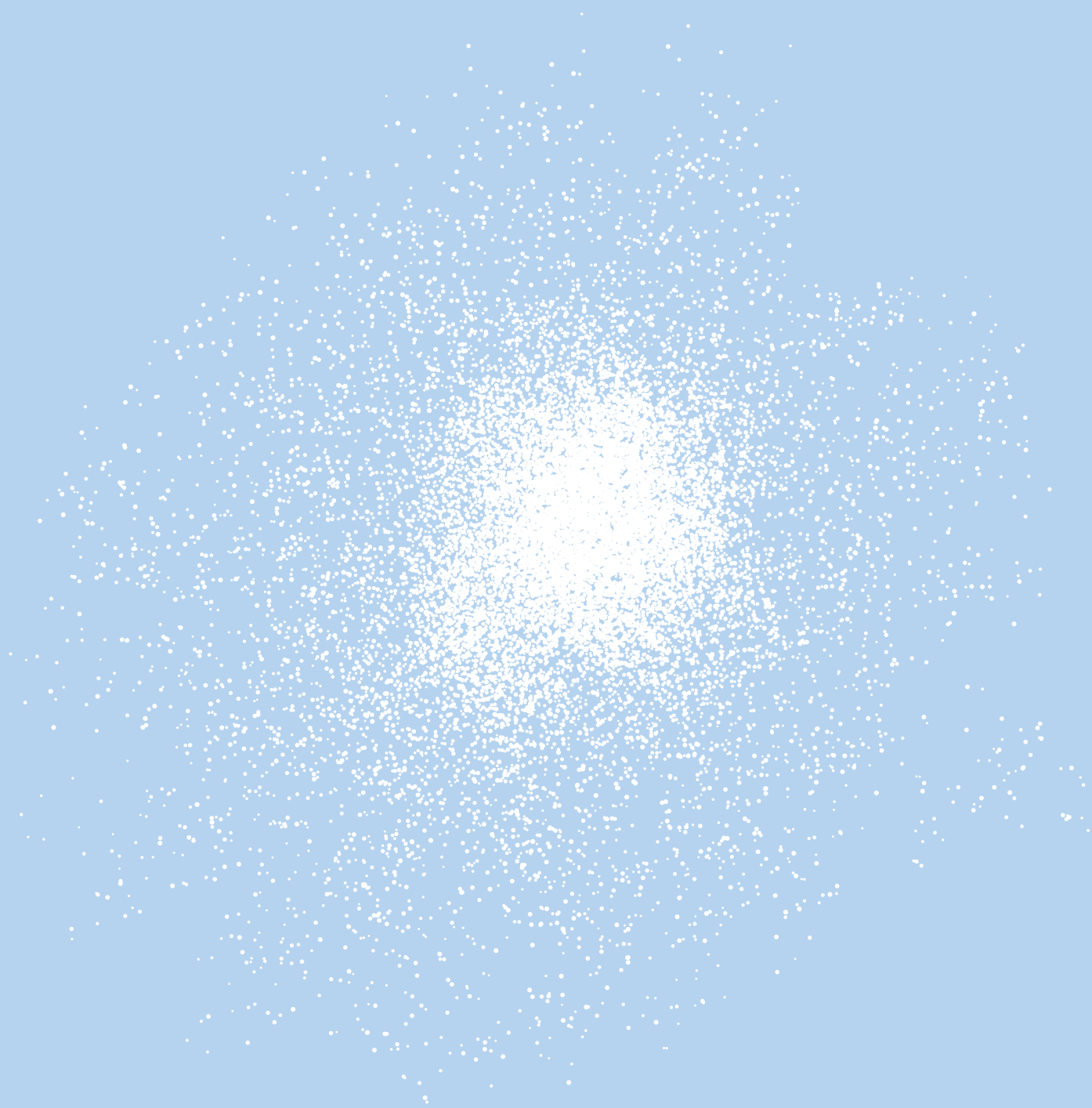
An illustration of a kitchen scene. At the top is a dark grey stove with four black burners. Below the stove is a white rectangular sign with a torn edge. The sign is held up by two hands wearing yellow rubber gloves. The floor is made of red and blue diamond-shaped tiles. The sign has the word 'Rising' at the top, followed by the word 'Love' where each letter is a different type of bread. Below that is the subtitle 'Bread, Community, and Achondroplasia'. At the bottom of the sign, there is a faint illustration of a person's legs and feet.

RiSiNG



Bread, Community,
and Achondroplasia

Written by Aaron Hallaway
Illustrated by Pascal Campion
Designed by Jeremy Rosario





The book you hold
in your hands was
made with you in
our hearts.

Make lots of bread,
make lots of friends,
and make lots of
memories.

This world
is for you.



To Leigh Ann,

You're a sun in the sky and
candle in the dark whose
light will inspire a generation.

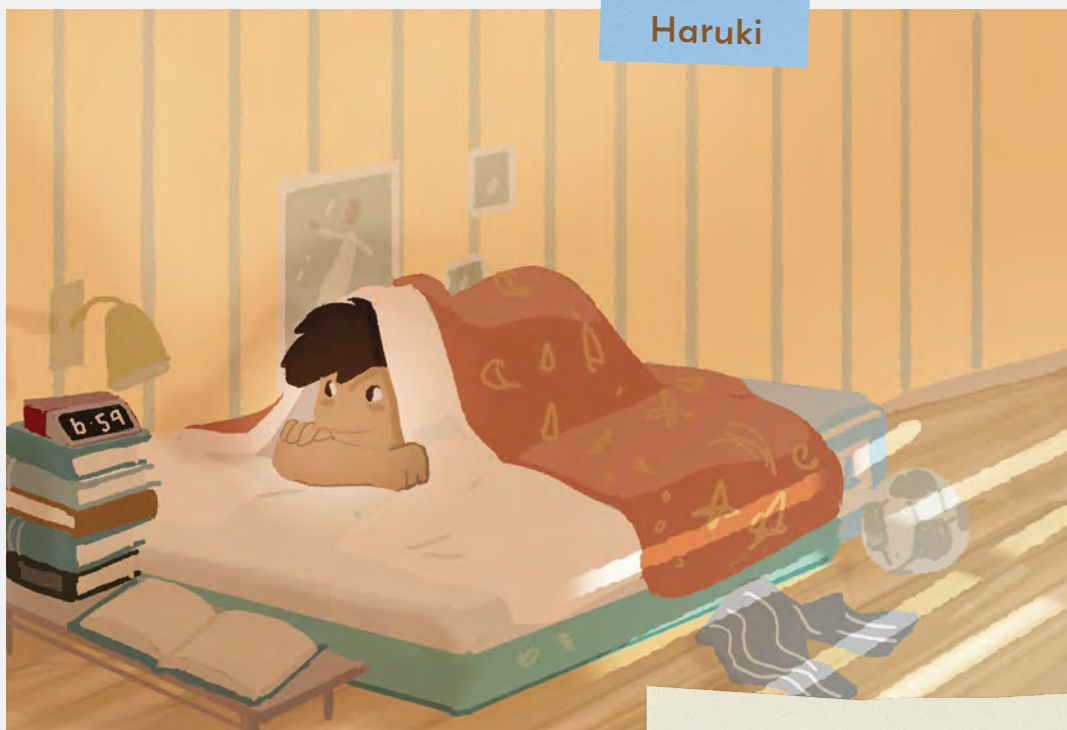
Thank you.

Sofia

TODAY IS:
**THE
Rising
LOVE
Community
BREAD
Festival!**

Leo

Haruki



Emma



Sofia, Leo, Haruki, and Emma each get to make their favorite bread to share with the entire neighborhood!



Sofia is excited to see her friends, but first she needs to make her bed.



Leo is a little nervous because he's never made bread before. His older, super cool brother Matt is going to help.



Emma stayed up late with her sisters, so she needs a little help waking up from Dad.

"Rise and shine, my love,"

Dad says.





Sofia wants to pick the perfect bread for her friends. She's been trying to decide all week!



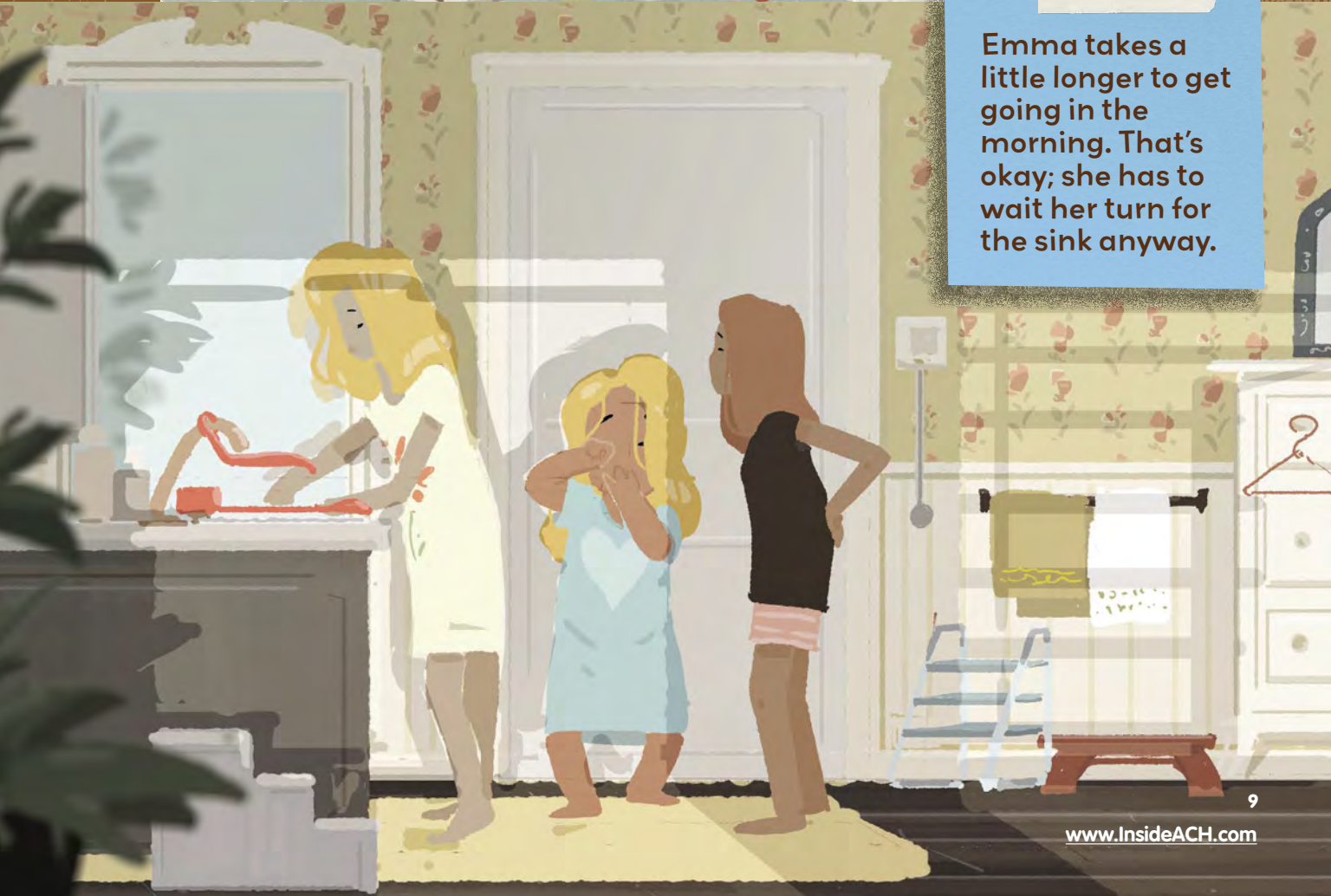
Matt helps make Leo's hair cool.

"It'll help with being nervous,"

Matt says.



Emma takes a little longer to get going in the morning. That's okay; she has to wait her turn for the sink anyway.



An illustration of a young boy with dark hair and a striped shirt running across a checkered floor in a kitchen. He is carrying a brown basket with a green book and a loaf of bread. In the background, there are wooden cabinets, a window with a flower box, and a potted plant on the left.

"WAKE UP!

**It's
bread
day!"**

Haruki yells,
on his way to
the kitchen.


"What bread
did you choose,
Sofia?" her
mom asks.

Sofia smiles and
turns to her mom
with the recipe in
her teeth!

**"Ooo,
that's my
favorite,"**
Says mom.

**"I'll start
up the
clay oven."**





"Do we really need
that bowl?"
asks Matt.

"It's the one
Grandma
uses!"

answers Leo.

Haruki was so excited he didn't
wait for his parents to get started!

What a mess!



Now that everyone is awake
and in the kitchen, it's time
to make the dough!

Emma is making her
family's famous pretzels.

**"Dad, can you
take a picture
from up high?"**

asks Emma.



All bread begins
as dough.

Dough then
turns into bread
after spending
some time in
the oven.



When making dough,
recipes can use
different amounts of
different ingredients.



Most dough
starts with flour
and water...

Then, some
people add
honey and
cinnamon.



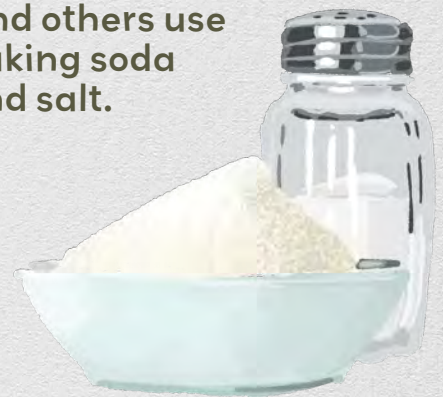
Or maybe
rosemary and
garlic.



Some bread uses
butter and sugar.



And others use
baking soda
and salt.



Even when dough has more or less of something,
it can still be delicious. That's why there are so
many unique types of bread!

Now that all
the dough is
made, it's
time to put it
in the oven!



**Oh,
no!**

Leo accidentally
dropped some
dough on
the floor!



**“That’s
okay,”**

says Matt.

“The best
bakers
probably drop
lots of stuff.”



Haruki and his parents
are rolling their dough
into croissants.

**"Like father,
like son,"**

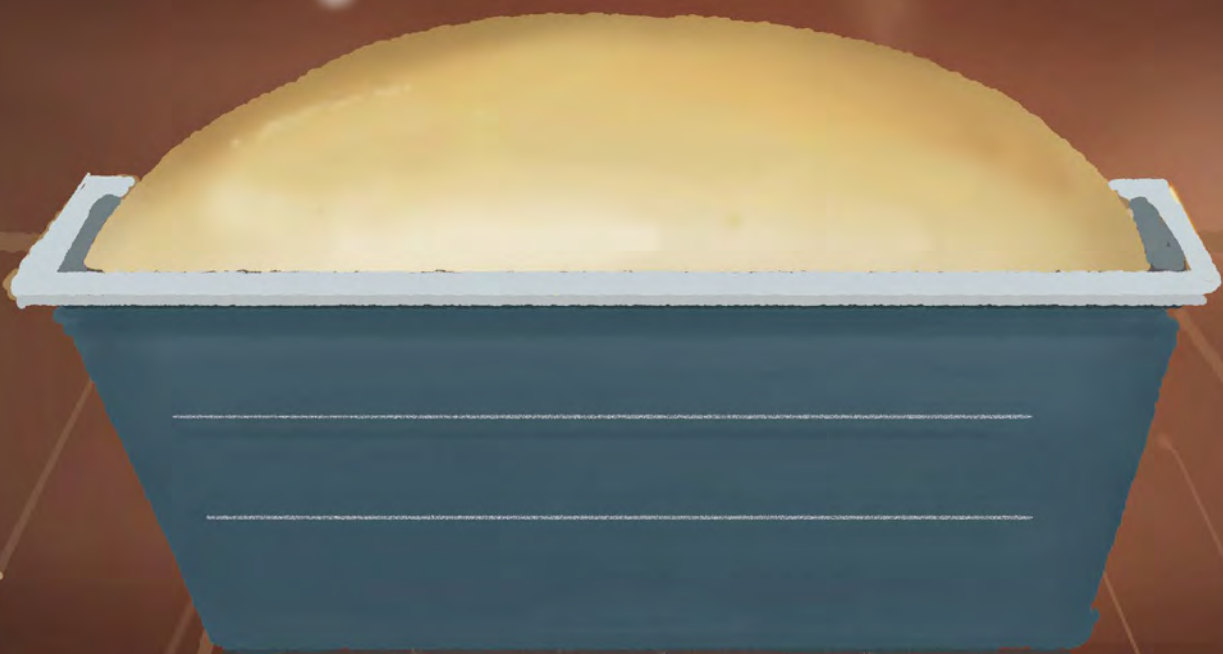
Mother says.

Emma loves
creating shapes
with the dough.



Because of the unique ingredients,
if you put two types of dough in
the oven for the same amount of
time, they might rise and grow to be
different shapes, sizes, and textures.





Now that the bread is made,
**it's time to go
to the festival!**



Leo can't wait to learn
how to drive like Matt.

**"Good thing the park is
just down the street!"**

jokes Leo.

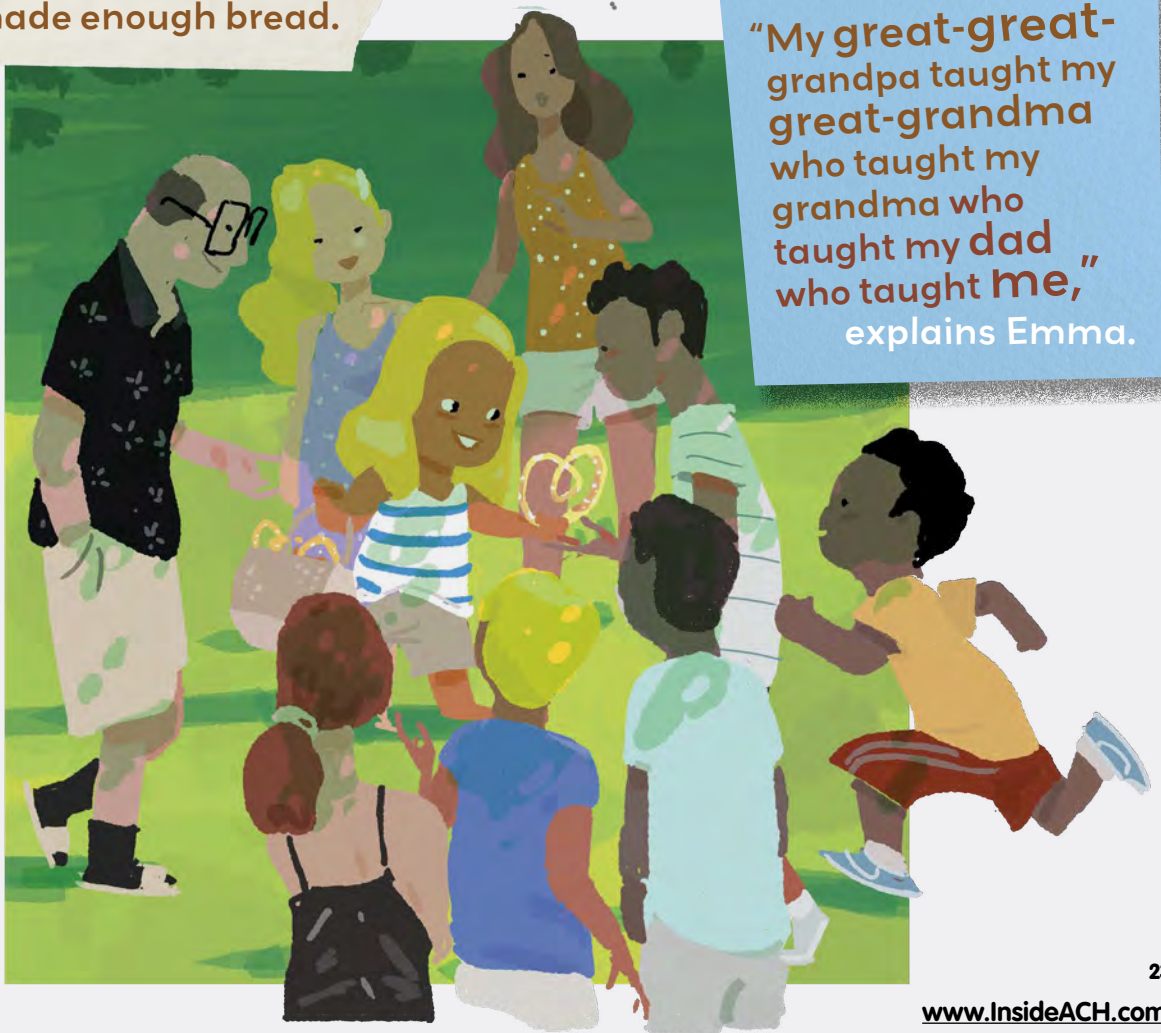


"Croissants!"

Haruki yells as he arrives.

Sofia wonders if she made enough bread.

"My great-great-grandpa taught my great-grandma who taught my grandma who taught my dad who taught me," explains Emma.



"I made cinnamon naan because it makes people happy," says Sofia

"Oh! And it's my mom's favorite."



"Croissants
are **the**
best

because I could
eat an entire
basket all by myself!"

Haruki says through
a mouthful of bread.





Emma is showing off
her pretzel shapes.

**"I love pretzels
because you can
make shapes.**

This one is a flower,
and this one is
my big sister,
and this one is
my little sister,
this one is Dad,
and this one..."



**"We made focaccia because
my grandma always makes
some when we visit."**

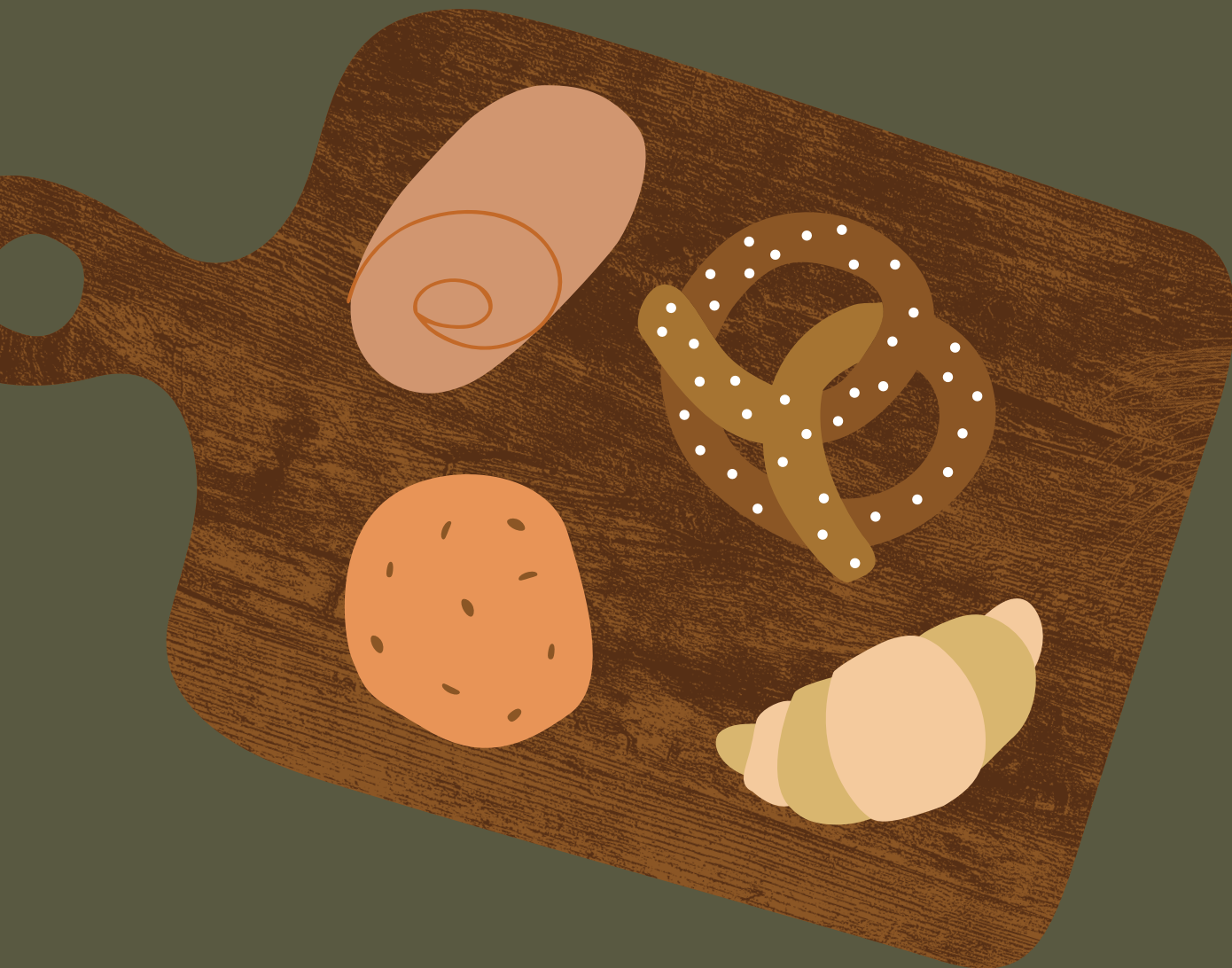


THE RISING LOVE
Community BREAD Festival!

Any type of bread can
make people happy.

What makes bread truly special is
the way we can share it with our
loved ones, friends, and communities.

www.insideach.com



How can the Rising Love Bread Festival help the people in your life understand achondroplasia?

Meet Sofia, Haruki, Leo, and Emma. Four unique kids in families where achondroplasia is just a part of life. Today, our young heroes are each baking their favorite bread to share at the Rising Love Bread Festival.

With beautiful hand-drawn illustrations, dive into the details of the Rising Love world to connect, inspire, and educate anyone—no matter how they grow up.

BIOMARIN

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