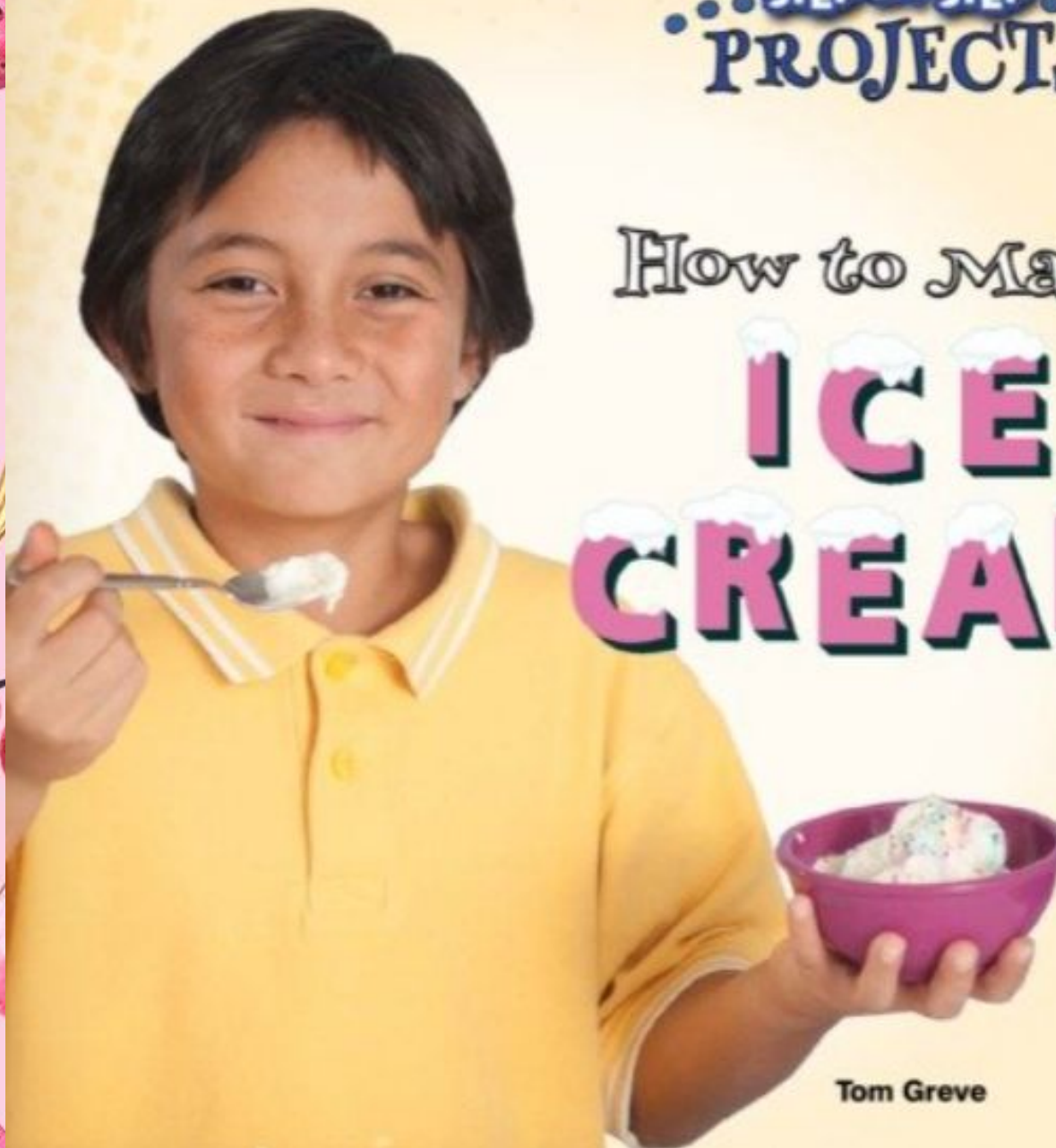


STEP BY STEP  
PROJECTS

How to Make  
**ICE  
CREAM**

Tom Greve



## Before & After Reading Activities

Level: J Word Count: 353

100th word: *cup* pg. 10

### Teaching Focus:

Consonant Blends- Look in the book to find words that begin with a consonant blend such as *dc*; *fl*; *sk*.

### Before Reading:

#### Building Academic Vocabulary and Background Knowledge

Before reading a book, it is important to set the stage for your child or student by using pre-reading strategies. This will help them develop their vocabulary, increase their reading comprehension and make connections across the curriculum.

1. Read the title and look at the cover. *Let's make predictions about what this book will be about.*
2. Take a picture walk by talking about the pictures/photographs in the book. Implant the vocabulary as you take the picture walk. Be sure to talk about the text features such as headings, Table of Contents, glossary, bolded words, captions, charts/ diagrams or Index.
3. Have students read the first page of text with you then have students read the remaining text.
4. Strategy Talk – use to assist students while reading.
  - Get your mouth ready
  - Look at the picture
  - Think...does it make sense
  - Think...does it look right
  - Think...does it sound right
  - Chunk it – by looking for a part you know
5. Read it again.
6. After reading the book complete the activities below.

#### Content Area Vocabulary

delicious  
ingredients  
science  
supplies  
toppings  
transfer

### After Reading:

#### Comprehension and Extension Activity

After reading the book, work on the following questions with your child or students in order to check their level of reading comprehension and content mastery.

1. *Why is it important to follow the directions while making ice cream? (Summarise)*
2. *What are your favourite ice cream flavours? Why? (Text to self connection)*
3. *Why is it important to shake the bag with ice and the cream mixture? (Asking questions)*
4. *What is the first thing you should do if you want to make ice cream? (Summarise)*

#### Extension Activity

What's the most popular ice cream flavour in your home or class? Take a survey of favourite flavours and create a tally chart. Using the tallies, create a bar graph to show the most popular flavours of ice cream.

# Table of Contents

A Cold Treat Can't Be Beat .....	4
More than Just Ice and Cream .....	6
Cool Cooking .....	10
Worth the Work .....	18
Photo Glossary .....	22
Index .....	24
Websites to Visit .....	24
About the Author .....	24



## A Cold Treat Can't Be Beat

When the summer sun shines down, kids everywhere want a special treat. Not just any treat, they want ice cream!

*Ice cream comes in many flavours, even some weird ones like pickle and pepper!*

4



Did you know that you don't need to buy ice cream from the store? You can make this sweet treat yourself!

Ice cream is so good it has its very own day. The third Sunday in July is National Ice Cream Day in the United States.

5

## More Than Just Ice and Cream

As much fun as it is to eat ice cream, there's a different kind of fun that comes from making your own. When you combine the **ingredients** and use some simple **science**, ice cream is the **delicious** result.

*Vanilla is the world's most popular ice cream flavour.*



Though some people use ice cream makers to prepare ice cream at home, most people do not have one of those machines. Do not worry, ice cream is easy to make without one.



First, gather all the ingredients and **supplies**.

**You will need:**

Sugar

Whole milk

Heavy cream

Ice

Teaspoon



8

Salt

4 Litre sealable plastic bag

1 Litre sealable plastic bag

Large bowl and measuring cups

Vanilla extract



9

## Cool Cooking

Pour three-quarters cup (175 millilitres) of heavy cream and a quarter cup (50 millilitres) of milk into a measuring bowl.



10

Don't be afraid to change the recipe a bit. Add other ingredients, such as chocolate syrup or berries, to change the flavour.



Next, add three teaspoons (15 millilitres) of sugar and a half-teaspoon (2.5 millilitres) of vanilla extract.

11



Pour the mixture of milk, cream, sugar and vanilla into the smaller plastic bag. Then, gently squeeze the air out of the bag and seal it.



12



Take the larger plastic bag and fill it about halfway with ice cubes. Crushed ice works even better.

13

Once there's ice in the bag, add six or eight teaspoons (30-40 millilitres) of salt to the ice. Table salt will work fine, but rock salt is better.



Salt helps **transfer** the cold from the ice to the creamy mixture inside the smaller sealed bag. This helps your mixture turn into ice cream.

Next, place the smaller sealed bag of cream, milk, sugar and vanilla into the larger bag of ice and salt. Gently squeeze extra air from the large bag and seal it.



Take the large bag with the ice, salt and smaller bag of creamy mixture inside, and shake it good and hard for 10 minutes.



Wear a pair of gloves to keep your hands from getting too cold and share the job with a partner. When your arms get tired your partner can take over. Just keep shaking the bag.



After at least 10 minutes of heavy-duty shaking, pull out the small sealed bag. Quickly rinse the salt off under cold water so none of it accidentally gets into your ice cream.

## worth the work

After all your hard work it's time to dig in!  
Dish out a big scoop of ice cream and give  
it a taste.



*In less than a half hour, you've made your tasty ice cream  
right at home.*

18



Add sprinkles, chocolate sauce or some  
raspberries if you like! **Toppings** add fun  
and flavour to your treat.

19



Ice cream makes people smile. It tastes good and its cold creaminess feels good on a hot day.



With a few ingredients, a little patience and a bit of work, anyone can make their own ice cream. It really is the icy treat that can't be beat!



# Photo Glossary



**delicious:** Very pleasing to taste.



**ingredients:** Separate items something is made from.



**science:** The study of the physical world through experimentation.



**supplies:** Other tools or materials needed for a recipe.



**toppings:** Things that can be added to food, such as chocolate sauce, nuts or sprinkles.



**transfer:** To move from one object or material to another.