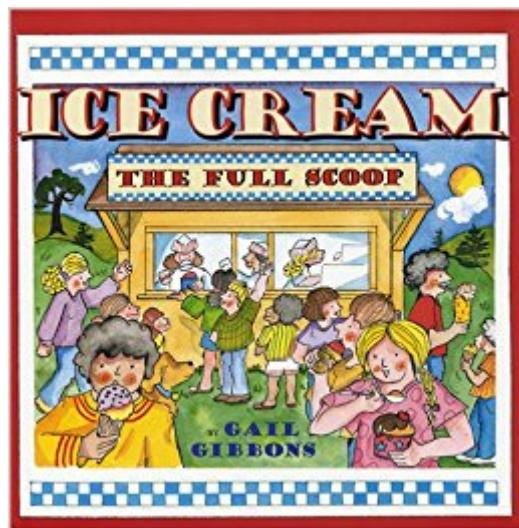


The book was found

Ice Cream: The Full Scoop



Synopsis

Cool and smooth and sweet, ice cream has long been a favourite treat. It cools you off when it's hot and is too delicious to resist even in cold weather. How did it get to be so scrumptious? Best-selling author/illustrator Gail Gibbons dishes out the latest scoop on ice cream production. Ice cream has come a long way from its humble beginnings as a mixture of snow, milk, and rice. Gail Gibbons details the many firsts in ice cream history, from the earliest ice cream crank to the original waffle cone. Children's mouths will be watering as they follow ice cream's journey from farm to factory to freezer.

Book Information

Paperback: 32 pages

Publisher: Holiday House; Reprint edition (March 15, 2008)

Language: English

ISBN-10: 0823421554

ISBN-13: 978-0823421558

Product Dimensions: 9.9 x 0.1 x 10 inches

Shipping Weight: 4.8 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 17 customer reviews

Best Sellers Rank: #119,457 in Books (See Top 100 in Books) #46 in Books > Children's Books > Growing Up & Facts of Life > Health > Diet & Nutrition #64 in Books > Children's Books > Science, Nature & How It Works > How Things Work #177 in Books > Children's Books > Growing Up & Facts of Life > Health > Diseases

Age Range: 6 - 9 years

Grade Level: 1 - 4

Customer Reviews

PreSchool-Grade 3â "Ice cream is easy to love, but it has not always been easy to make. Like spaghetti, its origins date back to Marco Polo and his famous trip to China. Gibbons explains how this favorite food developed from flavored ice to the creamy dessert we know today, describes the invention and workings of the ice-cream maker, follows the journey from cow to factory to grocery-store shelves, and mentions the innovative creation of the cone. All of these details combine to pay homage to what is arguably the most popular treat on the planet. The narrative is simple and direct and the cartoon illustrations are colorful and cheerful. Potentially unfamiliar vocabulary is defined within the text or on the same page, and all diagrams are clearly labeled.

There is a lot going on in this book, but the layout guides readers through the wealth of information.â “Kara Schaff Dean, Needham Public Library, MA Copyright Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the Hardcover edition.

K-Gr. 2. In cheerful watercolors and a lucid text, Gibbons delivers the scoop on ice cream history, ingredients, innovations, and the mechanics of its small- and large-scale production. Labels, captions, and occasional cross-sectional images (a hand-cranked ice cream maker, a giant mixing vat) pack the artwork with as much information as the text itself. A step-by-step tour of an ice cream factory occupies the bulk of the book and will probably interest readers the most, even if Gibbons' honest reporting about the manufacturing process (such as the inclusion of stabilizers and emulsifiers) takes some of the romance out of her subject matter. Trivia concludes ("More ice cream is sold on Sunday than any day of the week"), along with the caveat "DON'T EAT TOO MUCH!"--a well-intentioned but probably ineffectual warning in a book that pretty much guarantees instant cravings for a fudge-drenched sundae. Adding to the author-illustrator's reliable oeuvre of informational picture books, this will provide solid support for ice cream-themed field trips or classroom projects. Jennifer MattsonCopyright Â© American Library Association. All rights reserved -- This text refers to the Hardcover edition.

This is an interesting non-fiction book about a fun topic. I found it appropriate for 5th grade but could be used down to 3rd.

We read the story, we ate ice cream and my students had soooo much more appreciation for what they were putting into their mouths. GREAT pictures!

Gail Gibbons is great for non fiction for young children

In Gail Gibbons fashion a great book. Very colorful!

For my wife at work.

Gail Gibbons always gives such wonderful information for little folks to comprehend.

Great condition!

We used this to go along with our chocolate milk shake day. The children had lots of questions.

[Download to continue reading...](#)

Ice Cream Book: 35 Easy and Delicious Ice Cream Recipes for Happy Families (homemade ice cream, ice cream cookbook, ice cream recipes, delicious dessert) No-Churn Ice Cream: 50 Delicious Ice Cream Recipes WITHOUT ICE CREAM MAKER (Recipe Top 50's Book 25) The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook: Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, ... Lavender Honey Ice Cream...and hundreds more! The KETO Ice Cream Scoop: 52 amazingly delicious ice creams and frozen treats for your low-carb high-fat life Ice Cream: The Full Scoop The Homemade Ice Cream Recipe Book: Old-Fashioned All-American Treats for Your Ice Cream Maker Our KitchenAid Ice Cream Maker Recipe Book: 99 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) (Volume 1) Homemade Ice Cream: Delicious Ice Cream Recipes to Make at Home Our KitchenAid® Ice Cream Maker Recipe Book: 125 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites Keto Homemade Ice Cream: 30 Low Carb Ice Cream Recipes History of Fun Stuff to Go!: The Deep Dish on Pizza!; The Scoop on Ice Cream!; The Tricks and Treats of Halloween!; The Sweet Story of Hot Chocolate!; ... Games!; The Explosive Story of Fireworks! Hello, My Name Is Ice Cream: The Art and Science of the Scoop Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery I Can't Believe It's Not Ice Cream!: 93 most delicious, fast, easy-to-make, smooth, frozen desserts with whole fruit, nuts and seeds, and no added cream ... Healthiest Frozen Desserts Series Book 1) The Full Box: Gift Set: Full House, Full Tilt, Full Speed, and Full Blast (Full Series) N'ice Cream: 80+ Recipes for Healthy Homemade Vegan Ice Creams The Ultimate Ice Cream Book: Over 500 Ice Creams, Sorbets, Granitas, Drinks, And More Food52 Ice Cream and Friends: 60 Recipes and Riffs for Sorbets, Sandwiches, No-Churn Ice Creams, and More (Food52 Works) The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book: 100 Decadent and Fun Recipes for your 2-Quart ICE-30BC

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help