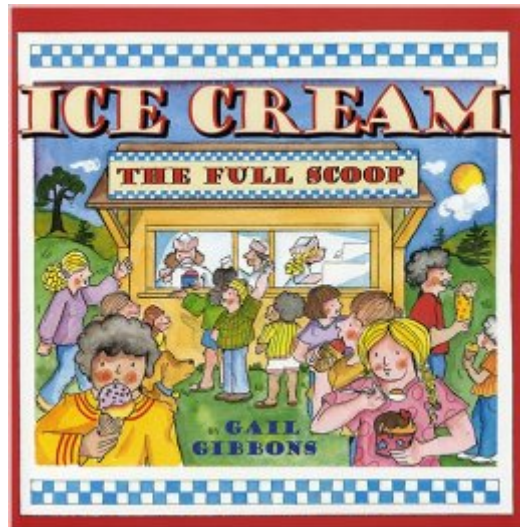


The book was found

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 (January 2, 2008)

Language: English

ISBN-10: 0823421554

ISBN-13: 978-0823421558

Product Dimensions: 9.9 x 0.2 x 10 inches

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

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (15 customer reviews)

Best Sellers Rank: #31,047 in Books (See Top 100 in Books) #16 in [Books > Children's Books > Science, Nature & How It Works > How Things Work](#)

Age Range: 6 - 9 years

Grade Level: 1 - 4

Customer Reviews

Gibbons continues to provide quality non-fiction for the beginning reader. In *Ice Cream*, she first describes how ice cream was developed, beginning with the Chinese who mixed snow, milk and rice together to Nancy Johnson, who in 1841 invented the hand-cranked ice-cream maker. The excellent diagram of the parts of the ice-cream maker provide an interesting understanding of how people enjoyed this treat before the advent of the refrigerated supermarket product. The second part of the book describes the ice-cream business, beginning with the Jersey cow. The reader follows the milk from the cooling tank through the transportation system to its arrival at the ice-cream factory. Once there, Gibbons takes us on a tour of the various steps that are necessary for the production of the popular treat, including the invention of the ice-cream cone and the various ways ice cream is served and additional ice cream trivia. The illustrations are colorful and simple

with just the right amount of detail to support the text. Children and their parents who love ice-cream will want to dip into this book.

Ice Cream: The Full Scoop describes the history of home and commercial ice cream making, from its hand-cranked beginnings to the origins of the ice cream cone and the modern ice cream factory. Packed with Gibbons' signature drawings, Ice Cream offers a fine visual and written history.

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!

highly informational, yet easy to follow text + colorful illustrations made this an enjoyable book for me, oh, and my third graders as well :0)

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

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

Gail Gibbons is great for non fiction for young children

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The Skinny Ice Cream Maker: Delicious Lower Fat, Lower Calorie Ice Cream, Frozen Yogurt & Sorbet Recipes For Your Ice Cream Maker 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! Scoop Adventures: The Best Ice Cream of the 50 States: Make the Real Recipes from the Greatest Ice Cream Parlors in the Country Ice Cream: The Full Scoop Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites The Vegan Scoop: 150 Recipes for Dairy-Free Ice Cream that Tastes Better Than the "Real" Thing Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery Full Scoop (Full Series) Janet Evanovich CD Collection: Full Bloom, Full Scoop Coolhaus Ice Cream Book: Custom-Built Sandwiches with Crazy-Good Combos of Cookies, Ice Creams, Gelatos, and Sorbets 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 Icy, Creamy, Healthy, Sweet: 75 Recipes for Dairy-Free Ice Cream, Fruit-Forward Ice Pops, Frozen Yogurt, Granitas, Slushies, Shakes, and More Molly Moon's Homemade Ice Cream: Sweet Seasonal Recipes for Ice Creams, Sorbets, and Toppings Made with Local Ingredients 500 Ice Creams, Sorbets & Gelatos: The Only Ice Cream Compendium You'll Ever Need (500 Cooking (Sellers)) Lomelino's Ice Cream: 79 Ice Creams, Sorbets, and Frozen Treats to Make Any Day Sweet The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More! Should I Share My Ice Cream? (An Elephant and Piggie Book)

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