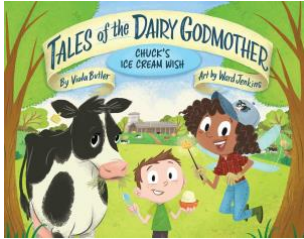


Chuck's Ice Cream in a Bag

Materials for this activity were generously funded by New York State's dairy farmers.



Time:
15 minutes

Kit Contents:
-1 Cooler Bag
-30 Sandwich Bags
-30 Quart Bags
-30 Sugar Packets
-60 Salt Packets
-30 Spoons
-1 Pair of Gloves
-1 Bottle of Vanilla

Materials to Gather:
-1/3 c. Half & Half per student
-Ice

Connect to our website to watch videos of kids who live on a dairy farm and ask your students to compare and contrast their lives on a Venn diagram.

Find our video library, vocabulary, multimedia resources and so much more by taking a photo of the code below to visit agclassroom.org/ny.



Program Notes

Agricultural Literacy Week 2021 looks very different this year! This guide will help you make individual servings of ice cream in a bag with your students.

- Watch a video of one of our friends in agriculture reading the book *Tales of the Dairy Godmother: Chuck's Ice Cream Wish* by Viola Butler on our website.
- Dispensing food ingredients against COVID-19 guidelines? Ask your food service team to pre-pour items into the sandwich bag and seal.
- Follow best practices for food safety, especially hand washing protocols. Gloves are provided in the bag of spoons.

Materials & Ingredients

Each student should have:

- 1 sandwich bag (envelope 2) and 1 quart bag (envelope 1)
- 1 sugar packet (envelope 2)
- 2 salt packets (envelope 1)
- 1 spoon

Teacher should have prepared to distribute:

- 1/2 c. ice per quart bag
- 1/3 c. half & half per student (or the volume of a 3oz dixie cup)
 - 1 quart of half & half will serve 10 students
- 1 tsp. vanilla

Activity Procedures

1. Each student should open their sugar packet and put the sugar in the sandwich bag. The teacher can move to each student and add the half and half and vanilla to the sandwich bag. Push out excess air and seal.
 - Alternatively, vanilla and half and half can be pre-measured in a cup for students to pour into their own bag.
2. In the quart bag, empty the 2 salt packets and add ice.
3. Put the sealed sandwich bag into the quart bag with the ice. Seal the quart bag and let your students shake vigorously for 3 minutes until the half and half has become thick.
 - This process will not take long with such a small amount of liquid.
 - The ice cream won't be hard; it should be the consistency of soft serve.
4. Remove the sandwich bag from the quart bag, open, and dig in! Students can eat directly from the sandwich bag, or they can transfer it to a bowl or cup.

Learning Extensions

- Design your perfect ice cream flavor! Watch our video of how ice cream is made at King Brothers Dairy and let your students go wild deciding what flavor combination they would create.
 - Students can research and source their ingredients, calculate ingredient costs, and develop their own slogans or advertising materials for their ice cream.
- Why did we add salt to the ice? Meet Next Generation Science Standards with the phenomena of making ice cream.
 - Learn about the role salt plays in the heat exchange on our website.
- Leftover half and half? Explore phases of matter by shaking it in a clean container until it turns to butter.