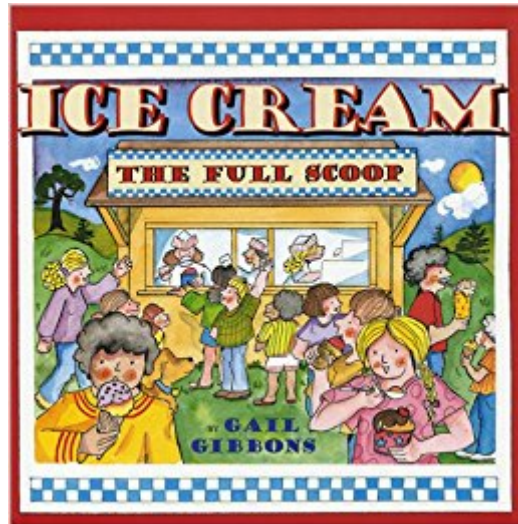




The book was found

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 3 "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 Mattson Copyright 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.

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