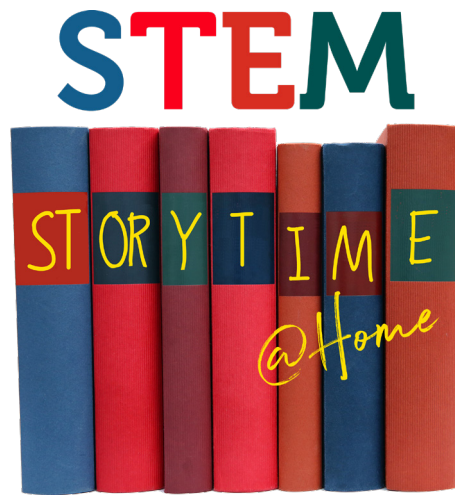


STEM




north
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Welcome to STEM Storytime @ Home!

STEM Storytime is a program for preschool aged children and their caretakers. Like our other Early Childhood programs, STEM Storytime introduces important elements of prekindergarten learning with and a live story presentation from a member of the museum's education team. This program provides preschoolers with new science and nature based concepts and vocabulary using the familiar tools of storytime and hands on activities to further enhance new learning opportunities.

This Month's story is *Should I Share My Ice Cream* by Mo Willems

Ice Cream in a Bag!

This activity will provide us some ice cream to share just like in this month's story. There is fine and gross motor work involved plus you get a yummy treat! Get the whole family involved in the process.

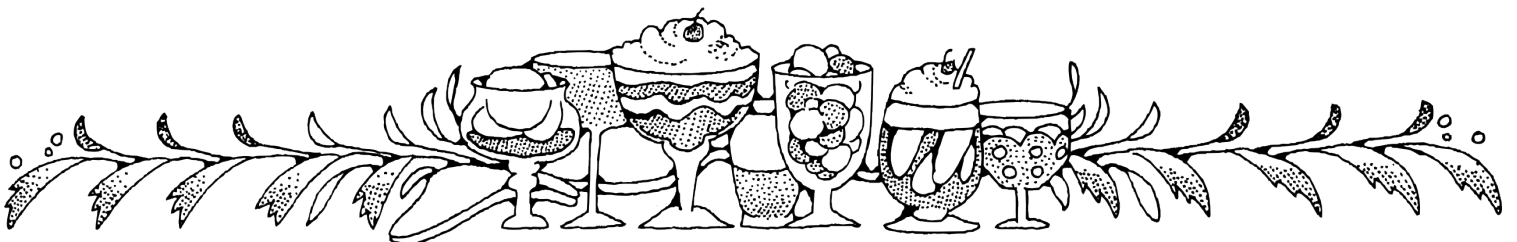
You Will Need

- Whole milk, heavy cream, or half and half
- Sugar
- Vanilla
- Ice
- Kosher salt or ice cream salt
- Plastic freezer bag
- Plastic container
- Spoons and bowls
- Sprinkles (optional but fun!)

Ice Cream In A Bag Recipe

Here is the recipe we used to make ice cream in a bag:

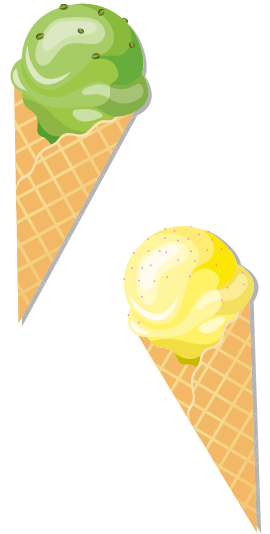
- Ice (enough to fill a large plastic bag)
- 6 Tablespoons Salt
- 1 cup milk/half-n-half
- 2 Tablespoons Sugar
- 1 teaspoon vanilla extract



How To Make Your Ice Cream

Prepare the Ingredients

1. Fill your plastic container most of the way with ice.
2. Sprinkle about 6 tablespoons of kosher or ice cream salt all over the ice.
3. Next, Pour one cup of whole milk, half and half, or heavy whipping cream into the plastic freezer bag.
4. Add two tablespoons of white sugar.
5. Add a teaspoon of pure vanilla extract.
6. Have an adult help get as much of the air out of the bag as possible.
7. Seal the bag tight.



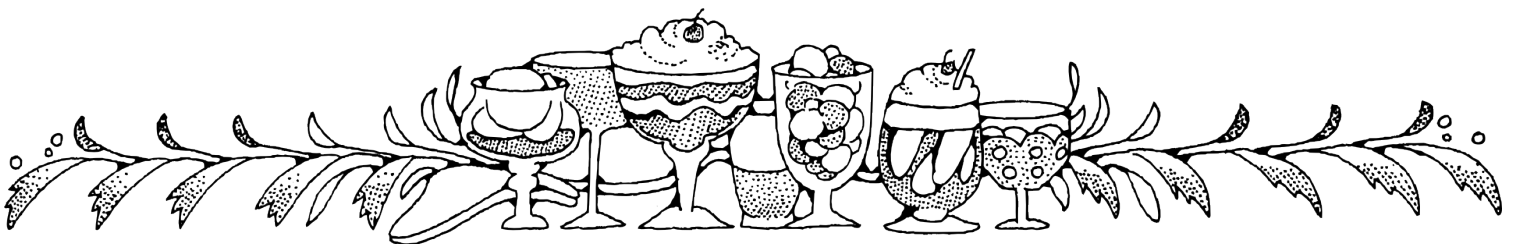
Start the Process

1. Place your freezer bag with the ingredients into the container with the ice.
2. Make sure your container has enough ice and add more if needed.
3. Place the lid on the container annnnnd...
4. SHAKE your container!
5. If your arms get tired, find some helpers to share taking turns shaking up the ice cream.
6. You'll need to shake the ice cream for about 10 to 15 minutes. (You can check the consistency and progress of the ice cream periodically by opening the container and gently squeezing the bag)
7. The longer you shake the thicker your ice cream will get!

Ice Cream Science

How did we make ice cream with just these simple items?

Adding salt to ice lowers the freezing point. This is just like when we sprinkle ice on sidewalks or roads in the winter months. The melting ice then absorbs heat from the bag of ice cream allowing it to quickly freeze and transform into ice cream!



Ice Cream Scoop Block Stacking Challenge

Imagine the tallest ice cream cone you can! How many scoops do you think would be piled on top? How many scoops of ice cream do you think you could stack on top of just one single cone? Let's find out using building blocks to represent your scoops.

You Will Need

- Set of wooden blocks (cubes work best)
- Crayons or Markers
- Scissors
- Tape
- Ice cream scoops and cone page

Directions

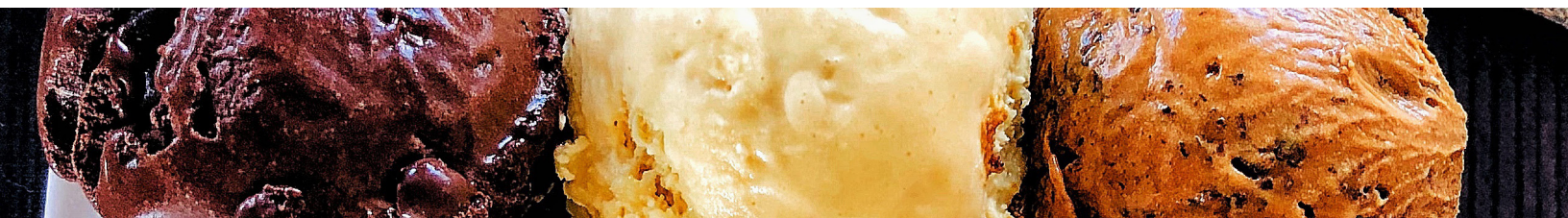
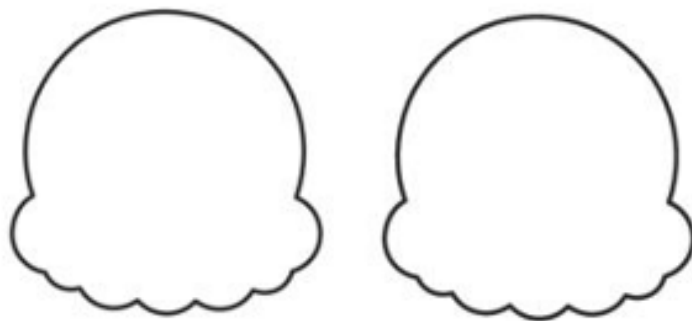
1. Prepare your ice cream scoops and cone by coloring them in to create a variety of flavors.
2. Cut out each scoop and cone.
3. Using the tape, add a colorful scoop to each block.

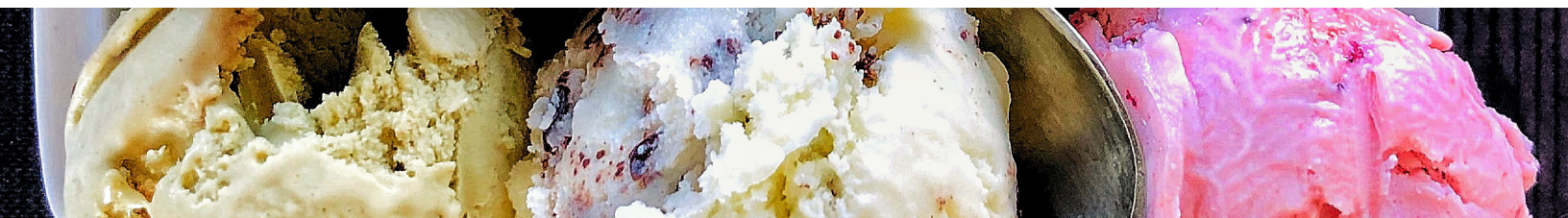
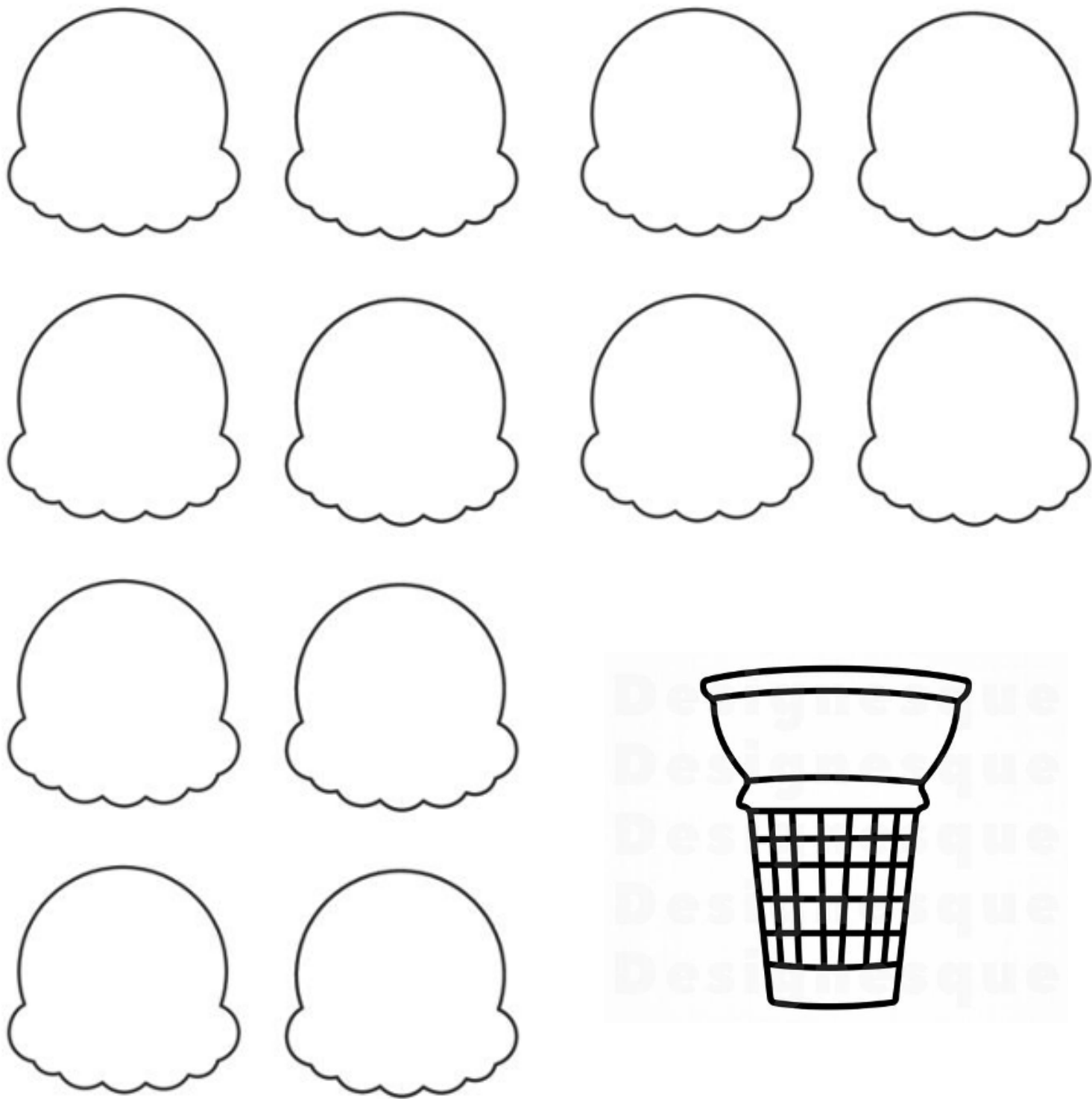
Now, let's get stacking!

Lay your cone on a table and begin to stack your blocks (scoops) as tall as you can!

What is the highest number of scoops you can stack?

Can you stack all 12 scoops?!





Ice Cream Flavor Creator

What would your dream ice cream flavor be? Would you mix 3 different flavors together?
Would you try something totally unusual?

Use the prompts below to imagine your own new flavor.
Ask your family if they would try your flavor!



My Ice Cream Name: _____

Flavors in my Ice Cream: _____

