

THIS WEEK:



I DON'T CARE! I'M GOING
TO PUT IN 10 TEASPOONS
OF FLAVOR IN MINE!

MATEO, YOU
SHOULD
TASTE IT
BEFORE YOU
PUT SO
MUCH IN!

MMM.

Pour your mixture into your small bag. Seal it very carefully! Then put the sealed small bag into the big bag with ice and salt. Seal the big bag too.



Put these bags in another big bag, seal it, and put this all inside a pillow case. Then shake it for about 10 minutes. Take it out, open the bags carefully and eat the ice cream in your small bag!





HEY! DO YOU WANT TO TRADE?

> GEE, THANKS A WHOLE LOT MATEO. BUT I THINK I'LL JUST EAT MY OWN!



MUCH CAN BE NASTY.

SO WHAT?

MAKING ICE CREAM IS A WAY TO LEARN ABOUT CHEMISTRY
AND TO THINK ABOUT "CAUSE AND EFFECT."
WHAT EFFECTS DO DIFFERENT INGREDIENTS HAVE ON A
RECIPE? ADDING SUGAR MAKES IT SWEETER, MORE FLAVORING
MAKES IT TASTE STRONGER AND MORE
ICE MAKES IT COLDER.

YUCK! IT SURE
IS BETTER
TO FOLLOW
INSTRUCTIONS!

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