



TEXAS FARM BUREAU

ICE CREAM

ACTIVITY BOOK



This book belongs to:

Q: WHAT IS ICE CREAM?

THERE ARE 3 CATEGORIES OF INGREDIENTS:



A: Ice cream is a frozen blend of a sweetened cream mixture, or milk, with added flavorings.

LET'S MAKE ICE CREAM!

Fill in the blanks.

1. **the base**

Combine milk, sweeteners, stabilizers, and emulsifiers.

2. **the base**

This is also known as pasteurizing and it kills bacteria.

3. **the base**

This is also called homogenizing.

4. Add &

After adding your favorite flavor, the mixture should be churned in a special freezer.

FLAVORS HEAT FREEZE
SMOOTH PREPARE

Vocabulary



STABILIZER: used to give a consistent texture

HOMOGENIZE: breaks down any clumps in the ice cream

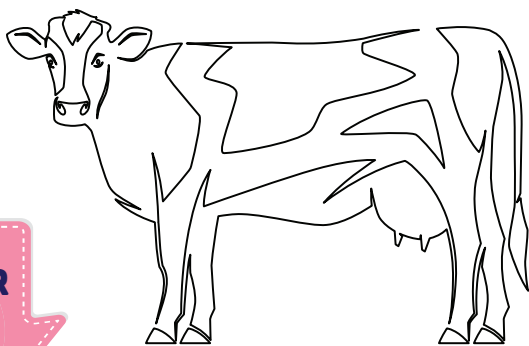
EMULSIFIER: keeps the ingredients mixed

PASTEURIZE: to heat something to a high temperature to kill bacteria

FROM COWS TO CONES...

Milk has **many** different uses.
Some of the most popular ways are below!

1. Drinking Milk
2. Ice Cream
3. Cheese
4. Butter



COLOR ME!

About 9% of dairy milk produced in the United States goes toward making ice cream!

ICE CREAM SHAPES

Use the code to color the ice cream cone shapes.

Color the  **RED**

Color the  **PURPLE**

Color the  **BLUE**

Color the  **BROWN**

Color the  **GREEN**



ICE CREAM SOCIAL

Pick **6 classmates** and ask what their favorite ice cream flavor is!

1

_____'s
favorite flavor is

2

_____'s
favorite flavor is

3

_____'s
favorite flavor is

4

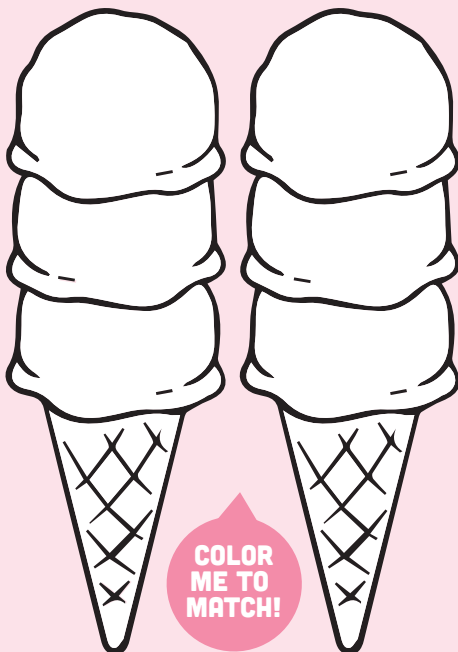
_____'s
favorite flavor is

5

_____'s
favorite flavor is

6

_____'s
favorite flavor is



COLOR
ME TO
MATCH!

Which is the most popular flavor in your class?

FUN FACT

THE TOP 3 ICE CREAM
FLAVORS IN THE WORLD ARE:



Chocolate



Cookies &
Cream



Vanilla



Educational Outreach

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