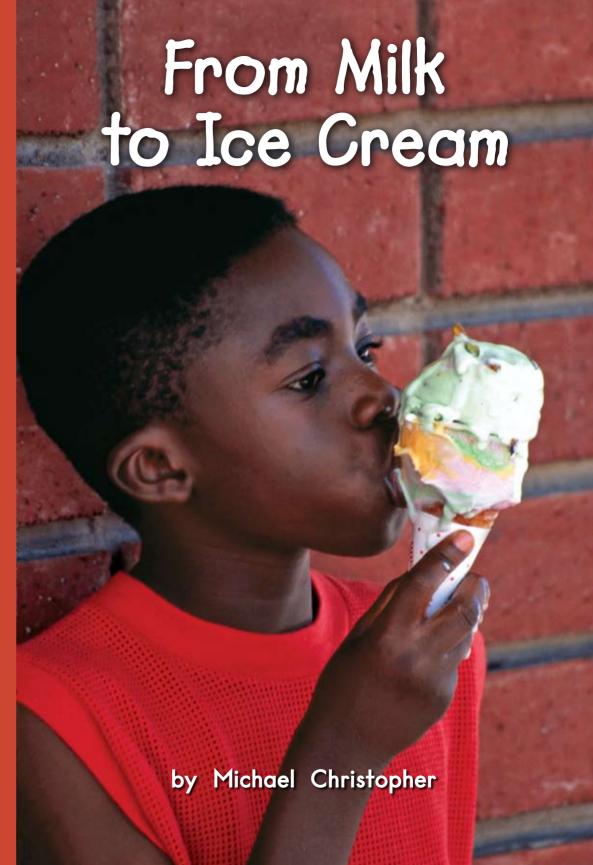
Fountas & Pinnell
Leveled Literacy Intervention



Nonfiction







From Milk to Ice Cream

Author: Michael Christopher

Heinemann

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Offices and agents throughout the world

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Glossary —

deliver to take something to a person or place

dessert sweet food eaten after a meal

factory a building where large amounts of something are made

germs small living things that can make people sick

nibble to take little bites

From Milk to Ice Cream

by Michael Christopher







At the Farm

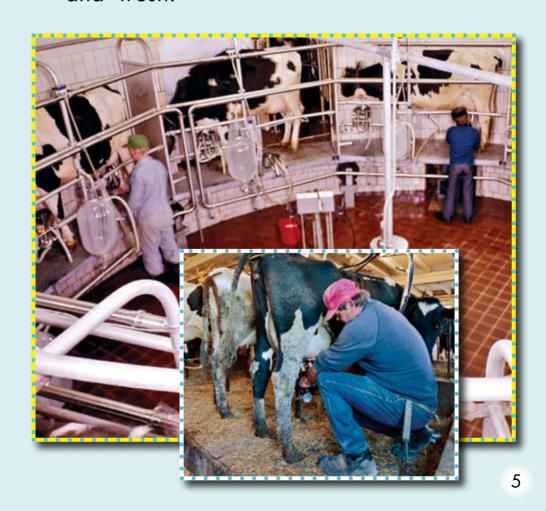
Cows need a lot of food and water to make milk. They nibble on grass, and they eat hay and grains. Cows also drink plenty of water each day.

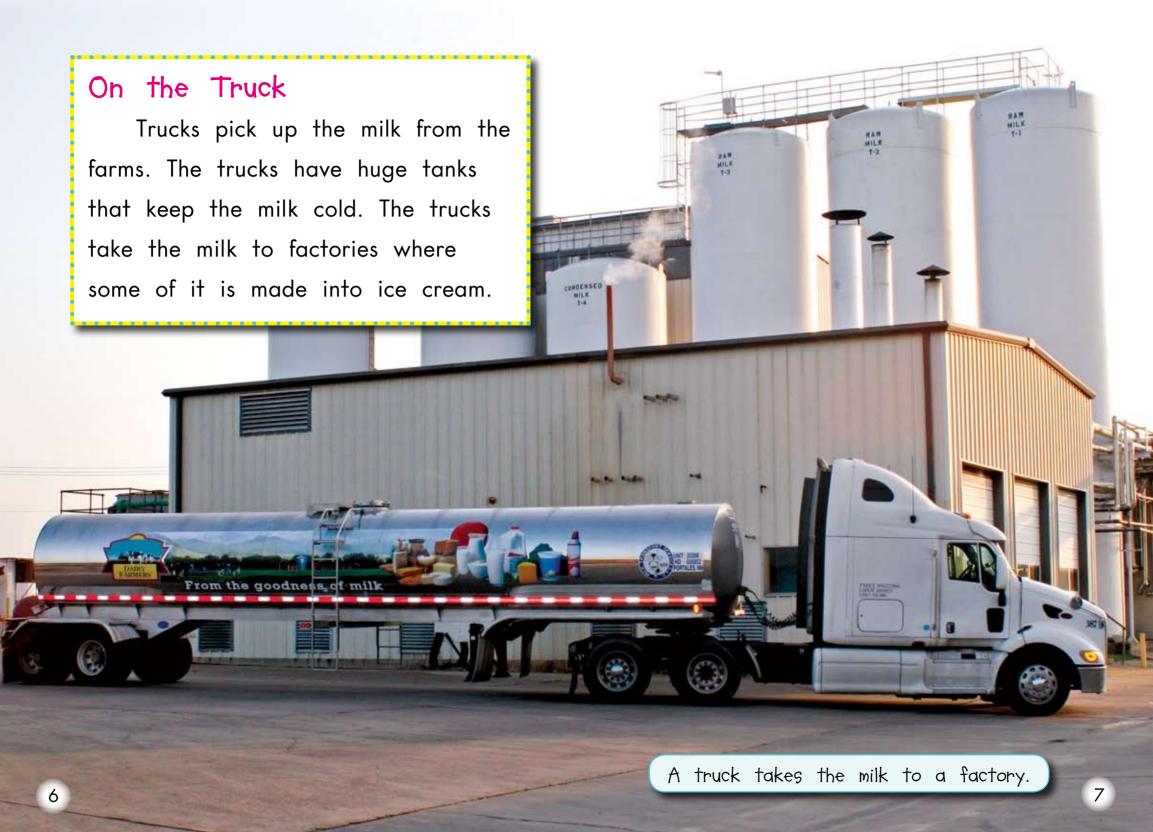
Dairy farmers give their cows all the food and water they need.

A healthy cow can fill about one hundred glasses of milk in one day!

Cows are milked twice a day.

On small farms, farmers milk the cows by hand. On big farms, machines do all the milking. The milk is pumped into special tanks. The tanks keep the milk clean, cool, and fresh.



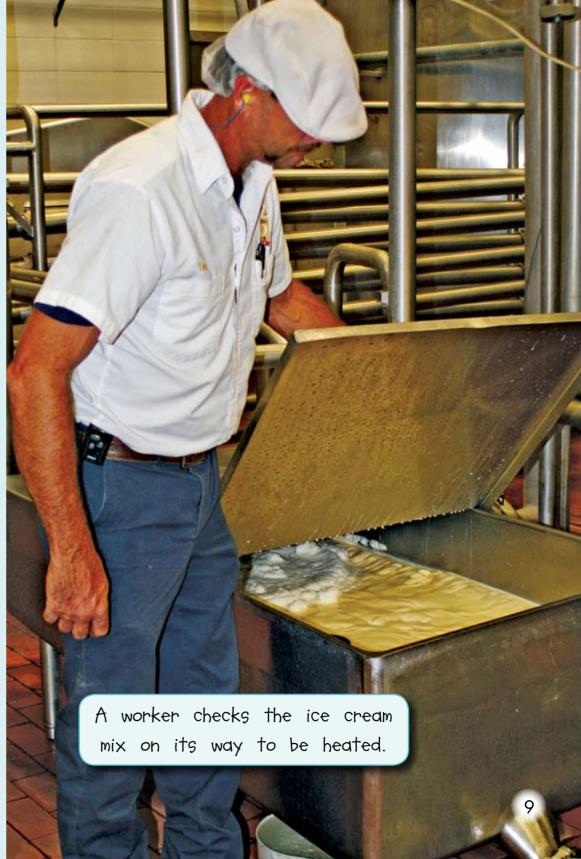


At the Factory

At an ice cream factory, the milk is separated into cream and skim milk. Then the cream and milk are put together with sugar and other things. This makes an ice cream mix.

The ice cream mix is heated to kill any germs. A machine makes the mix smooth. Then the mix goes to another tank to cool.





Another machine whips the mix. This makes the ice cream taste rich and creamy. Then it is time to add flavorings, such as chocolate or vanilla. Treats such as fruit, nuts, and cookies can go in, too.







Next, the ice cream goes into containers. Then it is cooled again. This time the ice cream is frozen until it is very hard. The ice cream must not melt on the way to the stores.

Finally, the ice cream is shipped in special trucks that keep it cold.

The trucks deliver the ice cream to stores where people can buy it.



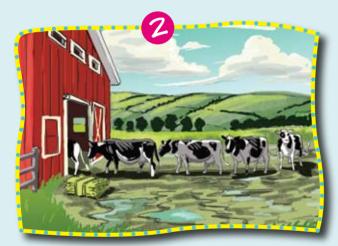
Making Ice Cream



Cows



Store



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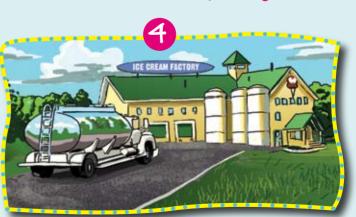
Milking Barn



Ice Cream Truck



Milk Truck



Ice Cream Factory



The next time you enjoy some ice cream with friends, tell them how it is made. It is fun to learn how the milk from dairy cows becomes the ice cream that you eat.