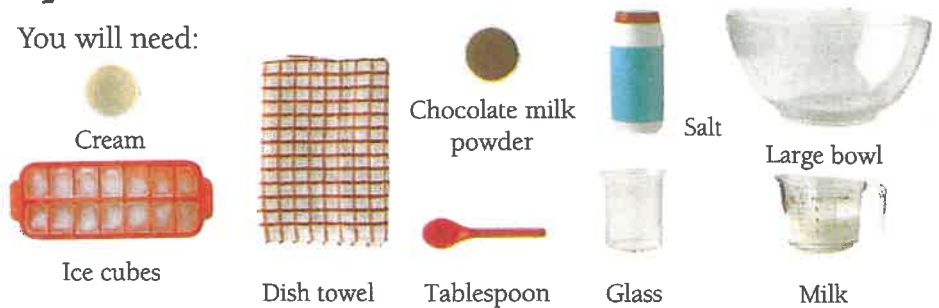


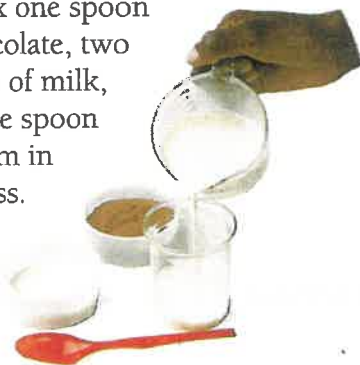
29 Make your own ice cream

Make some tasty ice cream and find out how to make things freeze without putting them in the freezer. This is an old-fashioned way of making ice cream. It still works well.

You will need:



1 Mix one spoon of chocolate, two spoons of milk, and one spoon of cream in the glass.



2 Put some ice cubes in the bowl and sprinkle a lot of salt over them.



3 Place the glass of ice cream mixture in the large bowl, on top of the salted ice cubes.



4 Build up more layers of ice cubes and salt around the glass.



When salt is mixed with ice, it makes the ice melt. It also makes it colder.

5 Place the dish towel over the bowl. Leave the ice cream mixture to set for an hour. Stir it every few minutes.



The towel helps to prevent heat from getting into the bowl from outside.

The ice needs heat to melt. It takes this from the ice cream mixture, which gets so cold that it freezes.



6 Take the glass out of the bowl, and taste your homemade chocolate ice cream.

Spikes of ice

Icicles form where water drips over the edge of a cold surface. The cold surface draws heat from the water, which turns to ice. An icicle begins to form. As more water runs down the ice and freezes, the icicle grows.

