

Mother to Elephants

ACTIVITY BOOKLET

+ Extra Scene!



Thank you so much for purchasing my book!

As a big thank you I thought I would show you an extra scene that didn't get included in my final version of the book. Even though it was a favorite scene of mine, authors sometimes have to make the difficult decision on what stays in and what comes out.

And last, but not least, I have included a yummy science experiment you can do in your own kitchen. Its called 'ICE CREAM IN A BAG'.

Enjoy!

R.G. de Rouen



Extra Scene



Even when thunder clouds loomed and the quiet was disturbed by bursts of hail, Daphne and her brother and sister would jump for joy.

For hailstones meant...
Ice cream!

Quickly Daphne and her brother and sister scooped up the little rocks of ice as their mother dashed to the kitchen to prepare the mixture.
Then, ROLL, ROLL, ROLL

HOW TO MAKE HOMEMADE ICE-CREAM



JUST LIKE DAPHNE DID (NO HAILSTONES NEEDED!)

Daphne had to wait a long time for her ice cream. It only rained hail about every three years when she was growing up. With that long a wait, she said it was the best ice cream ever!

You don't need to wait for hailstones to make ice cream. All you need is a plastic zipblock baggie and 15 minutes! Top with any of your favorite toppings and enjoy homemade ice cream instantly!

INGREDIENTS

1 cup half-and-half cream
2 Tbsp granulated sugar
1/2 tsp pure vanilla extract
3 cups ice cubes
1/3 cup kosher salt
Toppings of your choice!

DIRECTIONS

1. In a small resealable plastic zipblock bag, combine half-and-half cream, sugar, and vanilla. Push out excess air and seal.
2. Into a large resealable plastic zipblock bag, combine ice and salt. Place small bag inside the bigger bag and shake vigorously, 7 to 10 minutes, until the cream has hardened.
3. Remove from bag and enjoy with your favorite ice cream toppings!



Source: Delish.com









