**Compelling Question: Analysis Task**

**Compelling Question:** Why was ice cream an exclusive treat at Mount Vernon long ago?

**Analysis Task:** Circle, highlight, or list the four ingredients in the ice cream recipe:

ADDITIONS.

To make ice cream

TAKE two pewter-basons\*, one larger than the other; the inward one must have a close cover, into which you are to put your cream, and mix it with raspberries, or whatever you like best, to give it a flavour and a colour. Sweeten it to your palate\*; then cover it close, and set it into the larger bason. Fill it with ice, and a handful of salt: let it stand in this ice three quarters of an hour, then uncover it, and stir the cream well together; cover it close again, and let it stand half an hour longer, after that turn it into your plate. These things are made at the pewterers\*.

Glossary:

\*bason = bowl

\*palate = taste, sugar was often used to sweeten

\*pewterers = craftsmen who make metal tools

Ingredients:   
1. Cream  
2. Fruit (cherries)  
3. Ice  
4. Salt

The recipe also calls to sweeten the ice cream. You can share with students that sugar was used as sweetener and that if the berries/cherries weren’t sweet enough, sugar (purchased from far away) would have been added.

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