**Source: Ice Cream Maker Answer Key**

**Analysis Routine**

1. What does the ice cream maker look like? Does it look like it was heavy or light? Do you think it was hot or cold?

Answers will vary but should use complete sentences and use evidence from the primary source. A possible answer could include the following: The ice cream maker looks like it was made out of an old barrel. It looks like it was very heavy. The outside of the maker looks like it was room temperature but the inside was kept cold.

1. Read the recipe again. Does it call for an ice cream maker like this one? What does it say to use instead?  
     
   The ice cream recipe does not call for an ice cream maker. It calls for two pewter basons. One larger than the other and one must have a cover.
2. Using two bowls to make ice cream was very hard for an enslaved cook. How do you think this changed when the Washingtons bought the ice cream makers?   
     
   Answers will vary but should use complete sentences and use evidence from the primary source. A possible answer could include the following: The ice cream makers probably helped some. The hard mixing was taken away or made quicker with the maker, but it was still a long process.

1. Do you think the Washingtons liked ice cream? What information or evidence helps you to draw your conclusion?   
     
   Answers will vary but should use complete sentences and use evidence from the primary source. A possible answer could include the following: It seems like the Washingtons liked ice cream a lot if they invested in buying ice cream makers. Also it seems like they served it regularly if they had people like Abigail Adams wrote letters about having ice cream for dessert.



**Ice Cream Maker**

This ice cream maker is like the ten that the Washington family owned in 1799. They bought their first in 1784. Their ice cream maker was valued at $3.00 in 1799. There is an inner container with a lid made out of tin or pewter with a larger wooden container around it. Sweet ingredients would go inside the metal container. Cold and salty ingredients would go in between the two containers. The lid was used to keep the sweet ingredients inside and the ice and salt outside. The enslaved cook would carefully open the lid as the mixture cooled and froze and scrape the sides of the basin with a wooden spoon.