

## BITES



## Eat Smart • Move More

Ice Cream in a Bag
Prep Time: 5 minutes Total Time: 10 minutes


Ingredlents
1 tablespoon sugar
$1 / 4$ teaspoon vanilla extract
2 tablespoons soft fruit
$1 / 2$ cup skim milk
For the ice bag (not to be eaten):
1/3 cup rock salt
Enough ice to fill up half of a gallon size plastic bag

## Directions



- Put sugar, vanilla, and soft fruit in a quart size sealable plastic bag. Zip to seal.
- Crush the soft fruit and mix well by squeezing the bag with your fingers. Open the bag carefully and add milk. Reseal and mix well again.
- Fill a gallon size sealable plastic bag half way with ice.

Add rock salt, and shake gently to mix.

- Place the sealed quart size bag with the milk mixture inside the gallon size ice bag. Seal the ice bag and gently shake for 3-5 minutes until the mixture has frozen and turned to ice cream.
- Remove the ice cream bag and rinse the salt water off of the outside of the bag. Eat right from the bag or place the ice cream in a bowl to serve.
www.eatsmartmovernoreva.org

Find more recipes at: eatsmartmovemoreva.org

## BODY



We all know that calcium found in dairy products helps us have strong bones, but you can also help to develop strong bones by engaging in activities that help produce pressure.

Examples include:

- Hopping,/skipping,/jumping
- Jumping rope
- Running
- Sports that involve jumping or rapid change in direction
- Other weight-bearing activities


## Exercise Your Mind

Split the Milk! In honor of National Dairy Month, help us figure out this Legen-Dairy riddle!

You have three jugs. They can hold 12 liters, 8 liters, and 5 liters of milk, respectively. The 12 -liter jug is full of milk, the other two jugs are empty. You need to split the milk in half (i.e., into two portions of 6 liters each) using only the jugs on hand. How can you split up the milk to give away exactly 6 liters, and keep 6 liters?

## Answer:

In this order 12 liters, 8 liters, 5 liters
Follow these steps:
12-0-0
4-8-0
4-3-5
9-3-0
9-0-3
1-8-3
1-6-5
6-6-0

## Resources

Virginia 4-H | Facebook
www.facebook.com/Virginia4HStateOffice

## Virginia Family Nutrition Program

eatsmartmovemoreva.org

## www.facebook.com/NaFNP

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