

the Rock Magnet news

For Rockhounds Juniors, Teens & Greyhounds

MHG+MS

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editor Mrs. Rock

Ice, Icebergs & Iced Cream

Fun Facts !



Fact: Ice is a mineral!

Question: If you make ice cubes in the freezer, is it a rock or a mineral?

Answer: Neither, to be a mineral or rock it must occur naturally in nature.



Fact: An iceberg can be dangerous because most of it is underwater.

Question: Why do icebergs float?

Answer: An iceberg is a large piece of ice from freshwater that has broken off from a snow-formed glacier or ice shelf and is floating in open water. The density of pure ice is less than that of sea water. Typically only one-ninth of the volume of an iceberg is above water.

Iceberg Facts & Figures!

The frozen water that makes an iceberg is fresh water.

As many as 1,600 icebergs drift southward from Greenland into the North Atlantic Ocean.

It takes an iceberg about 2 to 3 years to drift from the west coast of Greenland to Newfoundland, a journey of 1,800 nautical miles.

The temperature inside an iceberg is around minus 15 degrees Celsius. The surface temperature is about 0 degrees Celsius.

The age of the ice that makes up an iceberg is believed to be at least 12,000 years old.

The biggest iceberg ever recorded was 208 miles long and 60 miles wide, a total of 12,000 square miles, about the size of the country of Belgium.

The greatest tragedy involving an iceberg was the sinking of the Titanic in 1912.

Wikipedia

What about the Iced Cream??

Iced Cream is possible because of snow, ice, refrigeration and cows! Have you ever heard of an iceberg cone, snow cone, ice cone?

Ice cream (formerly and properly ice-cream, derived from earlier iced cream or cream ice is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavours. Most varieties contain sugar, although some are made with other sweeteners. The mixture of chosen ingredients is stirred slowly while cooling, in order to incorporate air and to prevent large ice crystals from forming. The result is a smoothly textured semi-solid foam that is malleable and can be scooped. Popular flavours of ice cream include vanilla, chocolate, coffee, strawberry, Raspberry and Caramel. Vanilla ice cream is very frequently not made with true vanilla, but with vanilla flavouring; as vanilla is the second most expensive spice in the world after saffron.

Just a little research!

wikipedia is a good start!

1. What is the freezing point of water?

_____ Celsius degrees _____ Fahrenheit degrees

2. Is ice igneous, sedimentary or metamorphic? _____

Explain: _____

3. Iceland spar is an example of pure _____

4. Why does ice float? _____

5. Would an ice cube made of frozen sea water float or sink in a glass of fresh water? _____

6. When was the last Ice-Age? _____

7. How is an icicle like a cave stalactite? _____



Discuss these questions and your answers with your parents or members of the club!