Visit from Mammino’s Ice-creams

On Monday afternoon, Year 1/2 had a visit from Anthony Mammino from Mammino’s Ice-creams. To tie in with the Year 1/2’s learning unit, Paddock to Plate, Anthony spoke to the students about growing sugar cane and macadamia trees.

Seated in front of a captive audience, Anthony explained the process of growing and cutting cane. He talked about how it is harvested and transported to the Sugar Mill by the Locos where it is crushed to release the juice. The sugar juice is boiled and turned into sugar. Other products from sugar cane are molasses, filter press (the smelly mud extract) and bagasse (a white fibre left after the juice is removed). Bagasse is used to fuel the huge boilers within the mill.

Anthony brought in a piece of sugar cane to show the class and let them have a taste of the juice in its raw state. He also brought in a cane cutter’s knife and explained how it is used.

Using a macadamia’s leaf and a flower, Anthony talked about macadamia trees and how the flowers grow into nuts. Once fully matured, the nuts can be shelled using a special nut cracker. He explained what part of the nut is used and what products they can be used in.
Anthony went on to talk about Mammino’s Ice-creams and how they use both sugar and macadamia nuts in their ice-creams. He had many questions to answer from his young attentive audience.

Everyone was very impressed with Anthony’s talk and learnt a lot about sugar cane and macadamia nuts. To top off the afternoon, Anthony handed out small tubs of the famous Mammino’s Ice-cream to each student which put a big smile on all their faces.