







Did you know? Fab facts about ice-cream




The biggest ice-cream sundae ever made was 12 feet high!
It took 4,667 gallons of ice cream and 7,000 pounds of toppings




★
The most popular flavour by far is Vanilla, followed
by Chocolate, Strawberry and Neapolitan





★
Many say that the first ice-cream is credited to Emperor Nero of Rome.
It was a mixture of snow, nectar, fruit pulp, and honey




★
Britain is Europe's third biggest consumer of ice-cream at
around 8 litres per person





★
This amount of indulging is dwarfed by the
American average of 21 litres!



★
Yummy or yucky? Some of the more adventurous flavours available include:
Sorbets: Smoked Salmon, Tomato, Cucumber
Ice-creams: Garlic, Avocado, Sweetcorn




★
The ice-cream cone is one of the most environmentally
friendly forms of packaging



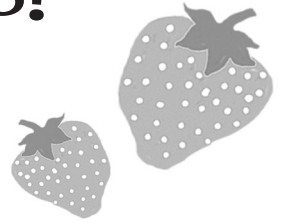
★
More ice-cream is sold on Sunday than any other day of the week

★
The average number of licks to polish off a single scoop
ice-cream cone is approximately 50





Create Your Own Ice-Cream Sundae!



Things to decide:

Flavour(s) of ice-cream

.....

.....

Sauce (eg chocolate sauce, strawberry syrup, jam, honey)

.....

Anything else on top (eg flake, wafers, nuts, sweets, fruit).....

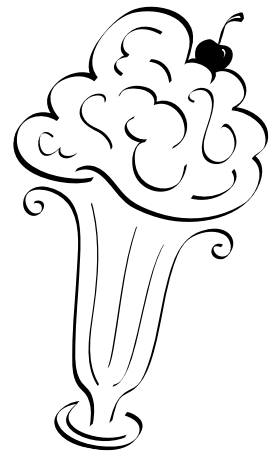
.....

Other decorations (eg sparklers, mini umbrellas).....

.....

Bowl, glass or cone.....

Number of spoons!.....



Now there's only one thing left to do... Go and make it!

