****JAKE’S ICE CREAM

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**CREATE YOUR OWN FLAVOR**

**OF ICE CREAM**

**COME HELP MAKE YOUR CREATION**

**TAKE HOME 4 PINTS OF**

**YOUR SPECIAL FLAVOR**

**$75.00**

Paul Badey is my main manager at the shop.

He and I hold these events 90 minutes prior to normal opening time.

Our Winter Schedule (mid September thru end of March) we open on Monday and Tuesday at 3 PM and the remaining days at noon. Summer Schedule is from April 1 to mid-September and we open 7 days a week at noon.

That means, if you choose a Monday or Tuesday (during the Winter Schedule), your event starts at 1:30 and if you choose the remaining days, it starts at 10:30.

Our kitchen is small and can only accommodate about 7 people excluding Paul and Me.

So, plan accordingly for the number of people that you want to share this with.

There are several decisions each of you must make:

1) flavor base

    It could be vanilla, chocolate, strawberry, oreo, banana, mint, coffee, cheesecake - absolutely anything - you pick it.

2) Inclusions: nuts, candies, sprinkles, chocolate chips, marshmallows, candy bars, cookie bits, cookie dough, fruit etc.

    You may pick 2 of these

3) Swirl: fudge, caramel, dulce de leche, marshmallow, fruit (berry or other jam type), fudge mint, butterscotch etc.

You don't have to pick from my suggestions.  Come up with your own ideas.  Take a look at the website to see what we are offering now.  You don't have to match any of these. This is just for ideas. If you want to pick one of our flavors and make it with us, you're certainly welcome to do this.

You may also choose a flavor that involves alcohol. We have had pina colada, rum raisin, bourbon peach walnut or pecan and a few others.

So, first I need to know the answers to questions 1,2 and 3.

If I need to obtain ingredients that we don't normally carry, it's fine.  I will let you know when I have them and THEN, we can schedule your event. I don't want to schedule a date and then not be able to obtain something for your creation.

Then I need to know potential dates that you would prefer or days of the week if not a specific date.

You will be weighing, mixing, chopping, pouring, etc. all of the ingredients under our direction.

Everyone MUST wear gloves to work in the kitchen - we will supply these.  Everyone must wash their hands prior to putting on the gloves - we have plenty of sinks, soap and water. Hair must be tied back, put under a hair net or a hat.  We don't want to find runaway hairs in the ice cream.

There is no "10 second rule" if you drop something on the floor.  If it's food, it goes in the trash - immediately.  If it's a utensil, it goes into the sink (in the correct compartment - immediately).  Food safety and cleanliness are extremely important and we take this seriously.

We look forward to having each group in the shop and are excited to find out what your creations will be.

We will freeze the remaining tubs of your flavor and then offer them for sale in the shop.  I will post on our Facebook page when that flavor is available to the public. Brag to your friends and have them come and purchase your creation!

Masks are optional in the shop since we are working in very close quarters.

If anyone in your group is sick the day prior or the day of the event, feel free to re-schedule rather than bring them to the shop to share their illness with the rest of us. It's OK. We hold all of our things under refrigeration - (freezer) so they will hold until you recover.

Questions???

Please email me rather than call the shop. I'm generally there in the morning prior to opening but will answer your emails promptly.

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Robin Rinearson

Owner, Jake's Ice Cream

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