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Heller's Guide for Ice-cream Makers B & Co Chicago Heller 2018-02-07 This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work was reproduced from the original artifact, and remains as true to the original work as possible. Therefore, you will see the original copyright references, library stamps (as most of these works have been housed in our most important libraries around the world), and other notations in the work. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. As a reproduction of a historical artifact, this work may contain missing or blurred pages, poor pictures, errant marks, etc. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Allie and the Ice Cream Shop Iann Ivy 2020-11-11 Allie lives a seemingly idyllic childhood. As a resident of a pink-haired neighborhood, she is surprised to meet her new neighbor, Bailey, who looks nothing like the other people in her neighborhood. Allie leads by example by treating her with kindness and compassion, because everyone, no matter who they are or what they look like, deserves respect and kindness. Follow Allie and Bailey's adventure as they learn a meaningful lesson about life, friendship, and to always treat others with kindness in *Allie and the Ice Cream Shop*, a beautifully illustrated tale about standing up to discrimination.

Convertible Ice Cream Shop Rosie Neave 2022-09-29

Great Scoops Marlene Haley 2022-05-03 Ice cream really does make everything better. Compiled with love by the team at The Merry Dairy, *Great Scoops* features a cheerful collection of 80 easy, custard-style and vegan ice creams and delectable desserts. From hibiscus & passion fruit and bourbon black cherry to triple chocolate and caramel popcorn, this exciting new cookbook also includes recipes for signature sauces, toppings, and baked goods (say hello to chocolate chip cookies and meringue kisses). Best of all, the ice creams are nut-free, sesame-free, (and some even gluten-free). What can we say? This is good mood food at its best. And for those who are new to ice cream making, have no fear: the book includes a chapter covering everything there is to know about making both dairy and vegan ice creams and frozen desserts at home. *Great Scoops* is a captivating cookbook about artisanal ice cream, the people who craft it and the community that loves them for it. The delightful selection of classic and whimsical flavors reminds us that delicious homemade ice creams can be made year-round and, more importantly, that you're never too old (and it's never too cold) to enjoy a heartfelt scoop.

Ice Cream Christina Leaf 2020 "Simple text and full-color photography introduce beginning readers to ice cream. Developed by literacy experts for students in kindergarten through third grade"-Provided by publisher"--

Rossi's 2018-03-17

The Big Scoop Book Susan Scacchi 2011-04-22 A brief history of ice cream -- About New Hampshire -- Exploring the seven regions -- Seacoast Region -- Merrimack Valley Region -- Monadnock Region -- Dartmouth/Sunapee Region -- Lakes Region -- White Mountain Region -- Great North Woods Region -- Games and activities -- Photo contest --

Coupons -- Complete statewide directory.

Ice Cream Shop Bruce Larkin 2014 Meet Mr. and Mrs. C., who own an ice cream shop.

Heavenly Home Made Ice Cream Sifto Salt 196?

The Ice Cream Mystery Gertrude Chandler Warner 2003 The Alden children help out at the Greenfield Ice Cream Barn and while learning to make ice cream and create new flavors, they help solve a mystery before the Barn gets shut down.

Is This Your Favorite Ice Cream? Ryan Rucker 2022-08-31 Rae and her dad love ice cream. In fact, they love traveling from shop to shop, taste testing new flavors one scoop at a time. All of the ice cream flavors are unique, but with so many options available, how do you find your favorite? From the location to the texture, everybody seems to think their ice cream is the best so to find their favorite, this dad and daughter duo hit the rocky road to find their favorite ice cream.

Heartwarming and sweet, *Is This Your Favorite Ice Cream?* is a story about adventure and discovering new places while making memories with the people you love most. An ode to family and ice cream, this book is for families who love sharing the joy of their favorite things together. About the Author Ryan Rucker is the founder of Be Ice Cream Or Be Nothing, an online brand dedicated to helping families make ice cream and memories together. Since 2015, Ryan's been creating both classic and unique flavors of ice cream, mostly with his daughters, Raegan and Sienna, and documenting their ice cream making journeys together, showing families just how fun making ice cream together can be. When he's not making ice cream, Ryan and his family can be found in Northern California at their local parks, walking with their rescue dogs, Pacer and Biggie, traveling to Santa Barbara to hang out on the beach, or watching NBA and WNBA basketball.

Curious George Goes to an Ice Cream Shop Hans Augusto Rey 1989-10 Curious George makes a messy mistake while visiting a new ice cream shop, but he redeems himself by attracting customers when he puts together a big sundae in the window.

The Homemade Ice Cream Book Bernice Hurst 1986

Ice Cream Joe Richard David Wissolik 2004

The Heavenly Italian Ice Cream Shop Abby Clements 2016-05-03 Full of mouth-watering flavours, sunshine and escapist adventure, Sorbets in Sorrento will delight fans of Vivien's Heavenly Ice Cream Shop as well as drawing in new readers with a taste for sweet treats and romance. Anna and her husband Matteo are preparing to embark on a delicious Italian adventure. After a year and a half running their ice cream shop on Brighton beach and raising their baby Isabella, Matteo is starting to miss Italy. A shared passion for ices means it's easy to settle on a new business idea - they'll open a sorbet shop on the town's cobbled square, a short walk from the sparkling blue sea. For a while, life is sweet; but then Matteo's overbearing family get involved...Anna's younger sister Imogen has settled in Brighton running Vivien's Ice Cream Shop with boyfriend Finn, and for the first time in her life, she's enjoying putting down some roots. But then, late in the summer, things start to change and her willpower is put to the test...

Standard Recipes for Ice Cream Makers, Wholesale and Retail Val Miller 2015-09-01 This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work was reproduced from the original artifact, and remains as true to the original work as possible. Therefore, you will see the original copyright references, library stamps (as most of these works have been housed in our most important libraries around the

world), and other notations in the work. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. As a reproduction of a historical artifact, this work may contain missing or blurred pages, poor pictures, errant marks, etc. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Chocolate, Strawberry, and Vanilla Anne Cooper Funderburg 1995 Explains how ice cream went from being a rarity for the rich to a beloved part of everyday American life, discussing the evolution of ice-cream-making technology, the advent of such forms as the sundae and sandwich, and the histories of such brands as Good Humor, Eskimo Pie, and Ben and Jerry's.

Rupert's Ice Cream Shop Jill Eggleton 2000
Jeni's Splendid Ice Creams at Home Jeni Britton Bauer 2011-06-15 "Ice cream perfection in a word: Jeni's."
—Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Oregon Ice Creams and the Inside Scoop on Fun Things to See and Do Gail Hoffnagle 2011-07-01 Ice Cream Lovers Rejoice! This is a book for YOU. Let an Oregon Native guide you to great Oregon-made ice creams and activities to enjoy in the state. Learn about the people behind Oregon's tradition of producing award winning, mouth-watering, handcrafted ice cream. Mixing personal stories with facts about unique destinations, you will be entertained and inspired to get out and explore Oregon. A great book for kids, adults, and families.

Ice Cream Supreme Stephanie St. Pierre 1997
Homemade Ice Cream Recipes Helen Amato 2020-08-04 Have you been curious to learn how you can make your very own homemade ice cream - and make as much of it as you want so you can literally 'swim' in ice cream as you quench your thirst for ice-cold ice cream with all manner of flavors? If you've answered YES, keep reading... You Are About To Discover How To Make Your Very Own Sweet And Mouthwatering Ice Creams At Home Without Using All Manner Of Strange Ingredients That May Be Harmful! Whether you want to make ice cream to deal with the glut of summer by turning it into a sweet dessert or want to add a new skill that ensures you keep off store-bought ice creams, you are in for a treat, quite literally! Yes, by making homemade ice cream, you not only avoid the artificial ingredients, stabilizers and fake thickeners, you get the true flavor, freshness and a cleaner, high quality flavor that you probably won't find anywhere else. What's more, you can make more variety of ice creams than you can find in a conventional store - yes, combinations of ingredients

that no store will probably have, which makes your ice creams your own! The lack of stabilizers also removes the gummy feel, which makes it perfect and worth it. By virtue that you are reading this, I know I'm preaching to the choir, as you have loads of reasons for wanting to make your own homemade ice cream but are wondering... How do you make your own ice cream? What are the types of ice cream you can try out safely? What if you are totally new to this? Can you pull it off and make something amazing? If you are (or have been) asking yourself the same questions, then prepare your kitchen and palate because you landed yourself the perfect guide. This book has over 50 appetizing homemade ice cream recipes that have been carefully selected to give you an easy, effortless and amazing experience making your own ice cream, regardless of your experience or taste. You'll discover: The different approaches you can use to make ice cream The best fruit ice cream recipes that include fruits like cherries, oranges, kiwis, and melon Delicious herb and spice-based ice cream recipes that include mint, green tea and cardamom Nut-based ice cream with ingredients like almonds, pecans, coconut and peanut butter Dairy free ice-cream Cookie-based ice cream Rum ice-cream ...And so much more! It doesn't matter if you aren't very talented in the kitchen because this book will guide your every step to ensure you only create the most divine ice-cream that everyone including yourself would truly adore. Even if this is your first time making ice cream at home, you will be amazed at how easy this book makes the whole process to become so that you can turn your kitchen into an ice cream parlor that serves fresh, creamy ice cream that makes you look forward to every lick! Yes, an ice cream a week will keep you away from store bought ice creams! Scroll up and click Buy Now With 1-Click or Buy Now to learn how to make lick worthy ice creams all year round!
Ample Hills Creamery Brian Smith 2014-04-15 Create your own tasty ice cream concoctions at home with this collection of recipes from the beloved Brooklyn ice cream shop. Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Goey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike. "Ample Hills Creamery is a book every ice cream lover will want in their library. Their book is as fun and charming as their corner shop in Brooklyn." —Melissa Elsen and Emily Elsen, *Four & Twenty Blackbirds* "I've eaten a lot of ice cream in my day and I'd say that Salted Crack Caramel Ice Cream may be the most delicious flavor I've ever tasted!" —James Beard Award-winning chef Michael Symon "Beautiful and downright fun . . . Two cones up!" —Julia Turshen, co-author of the bestselling cookbook *It's All Good* "I'm a longtime fan of Ample Hills. I love the fact that everything is made in house, even the peppermint patties for my favorite ice cream." —Dan Kluger, James Beard Award-winning chef of ABC Restaurants
Steve & Wessley Jennifer E. Morris 2014 "Ice cream is cold and sweet. And Steve wants some really badly. But her may need Wessley's help to get his favorite treat!" -Page 4 of cover.

The Boston Ice Cream Lover's Guide Yadin Kaufmann
1985-01-01

The Sweetest Scoop Lisa Robinson 2022-05-10 A biography of the entrepreneurial, activist duo behind Ben & Jerry's Ice Cream, and their rocky road to success Chunky Monkey. Cherry Garcia. Truffle Kerfuffle. Legendary ice cream makers Ben & Jerry are behind some of the wackiest, tastiest flavors we know and love. It all began when two groovy guys, Ben Cohen and Jerry Greenfield, met when they were twelve years old. Ben liked art, Jerry liked science, and they both loved food . . . especially ice cream! They started a business together, and with no idea how to actually make ice cream, they made it happen with teamwork, determination, and an appetite for fun and experimentation. When the doors of Ben & Jerry's Homemade ice cream shop finally opened, crowds flocked. But the pair would still have a rocky road ahead—and ambitious, activist goals to fulfill. Chock-full of facts and humor, this entertaining biography about two hardworking partners living their American Dream gives readers plenty to chew on. Through their inventiveness, passion, and activism, Ben & Jerry dreamed of making the world a better, more delicious place—one scoop at a time.

The Ice Cream Shop Naomi J. Stepp 2002

Ice Cream Before the Store Jan Bernard 2012 Shows the process of making ice cream, from its beginning as milk to its ending in the grocer's freezer section.

The Book of Ice-Cream (Classic Reprint) Walter W. Fisk 2018-03-08 Excerpt from The Book of Ice-Cream The Older ones Of us look back on the ice-cream of our youth as a luxury, to be expected on festivals and holi days. The rising generation, however, is coming to look on, it as a food. Once the manufacture Of the confection ery shop and the household, it is now produced in great quantities by concerns devoting themselves to it entirely, making it by highly developed standardized processes. A line Of special machinery has been perfected for its manufacture. The subject is taught in the colleges. Yet the home manufacture has not passed and should not. Pass; rather should the product be made more frequently and In larger quantity in the household. NO longer must one Offer an excuse for a book on ice cream. This book is made for class-room and laboratory use, growing out Of the author's teaching experience; the manufacturer's interest has been set forth; yet it is hoped that the housewife will find directions for her use. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at www.forgottenbooks.com This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of imperfections successfully; any imperfections that remain are intentionally left to preserve the state of such historical works.

Ohio Ice Cream Renee Casteel Cook 2022-05-16 Cups, Cones & Claims to Fame in the Buckeye State Drawing on a rich dairy heritage, Ohio has whipped up an ice cream industry worthy of tourism. The state has legitimate claims as the birthplace of the ice cream cone and the banana split, and the Klondike Bar and the Good Humor Man were created here. Ohio's storied legacy lives on today in the inventive new flavors at Jeni's Splendid Ice Creams and Mason's Creamery and frozen forms at Simply Rolled. From seasonal mom-and-pop stands The Dairy Hut and Whipty-Do to year-round go-to scoop shops like Graeter's, Johnson's and Tom's Ice Cream Bowl, satisfied customers share taste experiences each as distinctly delicious as the next. Author Renee Casteel Cook takes readers on a tour of tasty treats from the

3C's to the smaller cities, sampling stories from the late 1800s to the present day.

The Ice Cream King Steve Metzger 2011 When Teddy visits a new ice cream shop and puts a paper crown on his head, he enters a magical kingdom where he can eat all the ice cream he wants.

The Heavenly Ice Cream Shop Abby Clements 2013-05-23 For fans of Meet Me at Beachcomber Bay - a wonderful feel-good read from the author of Meet Me Under the Mistletoe. When Imogen and Anna unexpectedly inherit their grandmother Vivien's ice cream parlour, it turns both their lives upside-down. The Brighton shop is a seafront institution, but while it's big on charm it's critically low on customers. If the sisters don't turn things around quickly, their grandmother's legacy will disappear forever... Discover this feel-good bestseller set by the sea, perfect for fans of Jenny Oliver and Fiona Gibson. What readers are saying about Abby Clements: 'Deliciously romantic. A perfect summer read!' Miranda Dickinson 'This sunshine tale of friendship, family and 99 Flakes was a pure delight from start to finish...Loved it' Victoria Fox 'A summer read that is as heavenly as ice cream and leaves you hungry for more!' I Heart Books 'Possibly the best book I have ever read.' Amazon reviewer

The Very Best Carol T. Robbins 1982

Ice Cream with Albert Einstein Keli Sipperley 2016 The 32-page book, Ice Cream with Albert Einstein, introduces young readers to an important historical figure while strengthening their reading proficiency. The fictionalized storyline creates a relatable scenario of meeting a history-defining American and learning more about their way of life. The Time Hop Sweets Shop series lets students follow time traveling siblings as they join historical figures to experience pivotal moments in their lives. In each 32-page title, students strengthen their reading comprehension skills as they engage with leveled text, biographies, and more resources.

Sweet Cream and Sugar Cones Kris Hoogerhyde 2012-04-17 An irresistible guide to making 90 intensely flavorful handmade ice creams from the country's top artisanal ice cream shop, including the smash hits Salted Caramel and Balsamic Strawberry, plus other favorites. San Francisco's Bi-Rite Creamery is as well known for its small-batch, handcrafted, show-stoppingly inventive ice cream as it is for the long line that snakes around the block. Guests young and old flock to the destination ice cream shop, craving a toasty banana split, a jewel-toned ice pop, a scoop of cooling sorbet, a mouthwatering ice cream sandwich, or one of the best ice cream cakes around. Lucky for ice cream lovers, Bi-Rite Creamery's secret is in plain sight: their irresistible goods are all made using top quality, farm-fresh, seasonal ingredients—locally sourced, whenever possible—and now you can bring their legendary creations into your home. This essential guide to making your own delicious ice cream and treats covers all the classic flavors and delectable variations, plus creative combinations like Orange-Cardamom, Chai-Spiced Milk Chocolate, Balsamic Strawberry, Malted Vanilla with Peanut Brittle and Milk Chocolate, and Honey Lavender. Driven by the Creamery's most popular flavors, each chapter in Sweet Cream and Sugar Cones serves as a meditation on a particular ingredient. Featuring recipes for Bi-Rite's famed cakes, frostings, pie crusts, and cookies, you can easily mix and match to create an infinite array of delicious custom frozen treats. Filled with step-by-step techniques and insider's secrets, this lavishly illustrated cookbook will turn your kitchen into a personal Bi-Rite Creamery (without the long line).

Curious George Goes to an Ice Cream Shop Margret Rey 1989 Curious George makes a messy mistake while visiting a new ice cream shop, but he redeems himself by attracting customers when he puts together a big sundae in the window.

The Ice Cream and Frozen Dessert Industry: Changes and Challenges Robert Erwin Jacobson 2015-08-23 This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work was reproduced from the original artifact, and remains as true to the original work as possible. Therefore, you will see the original copyright references, library stamps (as most of these works have been housed in our most important libraries around the world), and other notations in the work. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. As a reproduction of a historical artifact, this work may contain missing or blurred pages, poor pictures, errant marks, etc. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Ice Cream Man Glenda Armand 2023-01-17 Discover the inspiring story of Augustus Jackson, an African American entrepreneur who is known as "the father of ice cream," in this beautifully illustrated picture-book biography. Augustus Jackson was born in 1808 in Philadelphia. While most African Americans were enslaved at that time, in Pennsylvania, slavery was against the law. But while Augustus and his family were free, they were poor, and they depended on their garden and their chickens for food. Augustus enjoyed helping his mom prepare meals for their family. He dreamed of becoming a professional cook, and when his mom suggested he may be able to make meals for the president one day, Augustus didn't waste

any time in making that dream a reality. In 1820, when he was only twelve years old, he set off for Washington, DC. He applied to work in the White House, where the head cook offered him a job as a kitchen helper. After five years of working hard, Augustus, or Gus, was promoted to cook. He went on to serve presidents James Monroe, John Quincy Adams, and Andrew Jackson. During his time at the White House, Augustus became an expert at making a popular egg-based dessert. He soon made an eggless version—known to us today as ice cream—and left the White House determined to make and sell the frozen treat to everyone, not just the wealthy. Gus headed back home to Philadelphia, and in 1830, he opened his very own ice cream parlor. He devised a way to keep the ice cream frozen so that it could be shipped and sold to other businesses. Gus also began adding rock salt to the ice that he used to make his ice cream, which made the mixture freeze more quickly. This allowed him to speed up his production process. He created more ice cream with new flavors, and soon he was shipping product via train to places like New York City, which was 100 miles away. Gus's dream had come true, and better yet, he had brought smiles to many faces. Shining a light on a little-known visionary, this inspiring picture-book biography includes an afterword, a list of sources, and an easy-to-follow recipe so readers can make their own delicious ice cream!

Surva The Ice Cream Boy Ikau Vagi (Jnr) 2019-06-30 Surva sees a toy ice cream he really wants! Will his parents let him get it? This is a beautifully illustrated book for 4-8 year old readers. Proceeds from this sale benefit nonprofit organisation Library For All, helping children around the world learn to read.

My Favorite Ice Cream Shop Has Been Leveled to the Ground John Maradik 2011 My Favorite Ice Cream Shop Has Been Leveled To The Ground is a collection of short fiction.