



“Easy-Button” Instructions for Care Camps Ice Cream Social

1. Purchase supplies, including: bowls, spoons, napkins, and 4-8 tubs of ice cream, as well as an assortment of toppings and syrup. Chocolate, butterscotch, and caramel are great! Important note: Keep your receipts!
2. Make sure to avoid peanuts on ice cream and all toppings due to potential for life-threatening severe allergies! If the ice cream you are using is *not* peanut free, make sure you buy a couple of smaller containers of peanut-free so that everyone can participate.
3. Pick your busiest day of the week (usually Saturdays) in the mid-afternoon or early evening, and post signs to advertise the event including date, time and cost. Make sure to add the event to your activity schedule and promote it when your guests register!
4. On day of event you will set up 2 tables: the first table for scooping the ice cream and the second table for guests to help themselves to the toppings and syrup. Note: ALWAYS wear rubber gloves for scooping!
5. Place a white board with a list of the ice cream flavors up high so guests can see the ice cream flavors and decide what they want *before* they get to the table. This speeds up the process and helps avoid you needing to repeat the flavors to each person. (Believe us, this helps a lot!)
6. Sell bowls for the ice cream for \$3-5 per bowl (price based on your audience.)
7. At the first table, give guests a generous bowl; we usually recommend two or three scoops. At the second table let the guests put their toppings and syrup on themselves. Put spoons in each of the toppings so there is no cross contamination. Have someone assigned to the toppings table to keep it clean.
8. Place the spoons and napkins *after* the toppings and syrup so they do not cross contaminate the toppings. Make sure you have a large garbage can handy for the used bowls and spoons!
9. Count the cash from the sales and deduct the cost of the supplies; remit the balance monthly below.
10. Have fun and repeat weekly! For something different, you can alternate with an “Ice Cream Float Social” too.
11. Remember to get your campers involved! You can supplement staff with seasonal volunteers by using a Volunteer Sign-up Sheet. You will want several “scoopers” for the ice cream.
12. If you tell the local distributor what the ice cream is for, you may be able to get a discount on ice cream. They may also have branded ice-cream freezers that they can give you at a major discount to keep everything in.
13. You will need a float to make change. Usually \$100 is enough.

Please remit all Care Camps funds monthly to:

**Care Camps
2981 Ford St. Ext.
PMB 179
Ogdensburg, NY 13669**

Thank you for choosing to make a BIG difference in the lives of children with cancer!

Questions? Ideas? Call or text Jennifer at 406-671-0447 or email JMercer@KOACareCamps.org