The Golden Cone Awards

The Waverley Biscuit Company (now the Waverley Bakery) was launched in Edinburgh in 1908, as a specialist manufacturer of ice cream cones and wafers, and is still one of Scotland’s leading suppliers of cones, wafers, nougat wafers and oysters to the ice cream trade.

In 2013, they launched the Golden Cone Awards, a campaign to find the country’s favourite place to enjoy ice cream, celebrating Scotland’s passion for ice cream. The annual awards are run in conjunction with a national newspaper, allowing the public to vote for their favourite before the winners are selected by a panel of lucky tasters.

2015’s competition was won by Nardini’s Esplanade Cafe in Largs.

The Italian Influence

A number of Scotland’s best known ice cream names are still family run businesses, with their predecessors emigrating from Italy to Scotland toward the end of the 19th and the start of the 20th century. This wave of culinary knowledge was responsible for many ice cream shops in Scotland, mostly to be found around the coast. Today, Italian influences can be seen all over the country, with recipes for both gelato and ice cream usually a closely guarded secret, passed down through the generations.

Year of Food and Drink Scotland

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The aim of Year of Food and Drink 2015 is to spotlight, celebrate and promote Scotland’s natural larder and quality produce to our people and our visitors and in doing so, further develop Scotland’s reputation as a land of food and drink.

Food and drink is an important part of Scottish cultural identity and heritage and is a key strength in promoting Scotland as a holiday destination.

If you have any queries about 2015, the Year of Food and Drink, please get in touch: www.scotlandfoodanddrink.org/yofd

Scotland’s Ice Cream Trail

All over the country, parlours, shops and cafes sell home made ice cream, to their own specific recipe - some a well-kept secret handed down through generations of the same family, others a completely new venture. From creamy vanilla, with or without lots of toppings, to Italian gelato in a rainbow of flavours and colours, to cones, tubs and oysters, ice cream is an integral part of Scottish culture, and how you like yours is a very personal choice!

Traditionally, ice cream is made with a cream based custard, while the Italian speciality gelato uses more milk than cream and is churned at a slower speed, giving it a silky, dense texture. And, while in the past ice cream shops have gone hand in hand with fish and chip shops as regular treats in coastal towns and villages all over the country, today you’re just as likely to find a great scoop of artisanal ice cream inland, and in some places, you can even enjoy your frozen treat while watching the cows that provided the delicious dairy for your treat.

So, in this Year of Food and Drink, whether you fancy a pokey hat or a slider, a salted caramel tub or a scoop of mint choc chip, Scotland’s Ice Cream trail will help you map your way round some of Scotland’s finest treats.

Scotland’s Ice Cream Trail

A selection of ice cream parlours across Scotland

For more information about Scotland’s Ice Cream Trail visit: www.thinklocalscotland.co.uk

Did you know?

The ice cream cone was patented by Italo Marchioni of New York on December 15, 1903. According to Nasa, ice cream is among the top three items most missed by astronauts on space flights. The winner of the 2014 World Ice Cream Eating Championship finished off 15 pints of ice cream in six minutes. Around 25 per cent of all ice cream sales are for the home, with the remainder being consumed in ice cream parlours. It takes an average of 50 licks to eat a single scoop of ice cream cone. A number of Scotland’s best known ice cream names are still family run businesses, with their predecessors emigrating from Italy to Scotland toward the end of the 19th and the start of the 20th century. This wave of culinary knowledge was responsible for many ice cream shops in Scotland, mostly to be found around the coast. Today, Italian influences can be seen all over the country, with recipes for both gelato and ice cream usually a closely guarded secret, passed down through the generations

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