



**100  
YEARS**

1922 ~ 2022



# WALL'S 100<sup>TH</sup> BIRTHDAY

**ACTIVITY  
KIT**



WAFER BISCUITS 1

STOP ME  
AND  
BUY ONE

20

T. WALL & SONS LTD  
THE FRIARY, ACTON.

**WALL'S ICE CREAM**

PURE DAIRY PRODUCTS  
FRESH FRUIT JUICES  
SOUND FOOD VALUE

LARGE BRICKS 1/6  
SMALL BRICKS 9<sup>d</sup>  
TUBS 4<sup>d</sup>  
CHOC BARS 3<sup>d</sup>  
BRICKETTES 2<sup>d</sup>  
SNOFRUTES 1<sup>d</sup>

# WALL'S IS 100 YEARS OLD!

**To celebrate in style, we've put together this activity kit to help you put on the perfect party for your residents.**

Challenge your residents with our ice cream themed quizzes, reminisce about birthdays gone by and encourage them to decorate and share their own celebration cards.

For your chefs, we've included a selection of delicious party recipes which we're sure your residents will enjoy too!





# WHY WALL'S?

As a brand with **100** years of heritage, Wall's can evoke happy memories amongst your residents and encourage them to eat and enjoy. And there's more too...



## CALORIES & HYDRATION

Wall's high quality ice creams are richer in calories than other ice cream brands, delivering both nutritional and hydrational benefits.

## HYGIENE & CONVENIENCE

Our pre-packaged ice creams are also hygienic and their hand-held format can support residents living with dementia.

## SNACKING & NUTRITION

Snacking can help to avoid malnutrition and boost daily energy. Our packaged ice creams are perfect for residents with smaller appetites!

# SPOT THE DIFFERENCE

CAN YOU FIND THE  
**6** DIFFERENCES?





# WORD SEARCH

C	E	L	E	B	R	A	T	E
O	G	A	B	W	A	L	L	S
N	Q	O	L	W	E	P	B	H
F	U	N	K	K	E	Y	I	G
E	G	H	A	I	O	A	P	A
T	I	C	E	C	R	E	A	M
T	J	C	U	A	L	D	R	E
I	Z	M	I	R	K	G	T	S
B	I	R	T	H	D	A	Y	U

CAN YOU FIND ALL 9 WORDS?

WALLS

CAKE

PARTY

BIRTHDAY

CELEBRATE

FUN

GAMES

CONFETTI

ICE CREAM



## SPOT THE DIFFERENCE



## WORD SEARCH

C	E	L	E	B	R	A	T	E
O	G	A	B	W	A	L	L	S
N	Q	O	L	W	E	P	B	H
F	U	N	K	K	E	Y	I	G
E	G	H	A	I	O	A	P	A
T	I	C	E	C	R	E	A	M
T	J	C	U	A	L	D	R	E
I	Z	M	I	R	K	G	T	S
B	I	R	T	H	D	A	Y	U



# CONVERSATION STARTERS

Use the questions below to start a conversation about your residents' favourite birthday party activities and help trigger happy memories

**Did you have a birthday party when you were small?**

**What was your favourite birthday celebration?**

**Was it near your home?**

**What of sort of food did you eat at your celebration?**

**Did your friends have birthday parties?**

**What is your favourite party activity?**

**Did you play games at birthday parties?**

**How about Pass the Parcel, did you ever play that game?**

**Did you win any prizes?**

**What about ice cream, do you have a favourite flavour?**

**Do you remember the Rocket Lolly?**

**Do you have any favourite memories from birthday celebrations?**



# BUNTING

Decorate your party with this printable and easy to assemble bunting. Print out the bunting pages as many times as you may need. Use scissors to cut around the bunting, then fold each flag along the dotted line.

Unroll your ribbon and grab a triangle. Leaving about a foot of ribbon to hang up the banner, open the triangle and place a one-inch piece of double-sided tape under the crease. Lay the ribbon on top of the tape and then place another strip of tape over the ribbon. Fold the triangle over the ribbon and put a small piece of tape at the base to keep the triangle together. Keep moving down the line until you finish your bunting!





# BUNTING

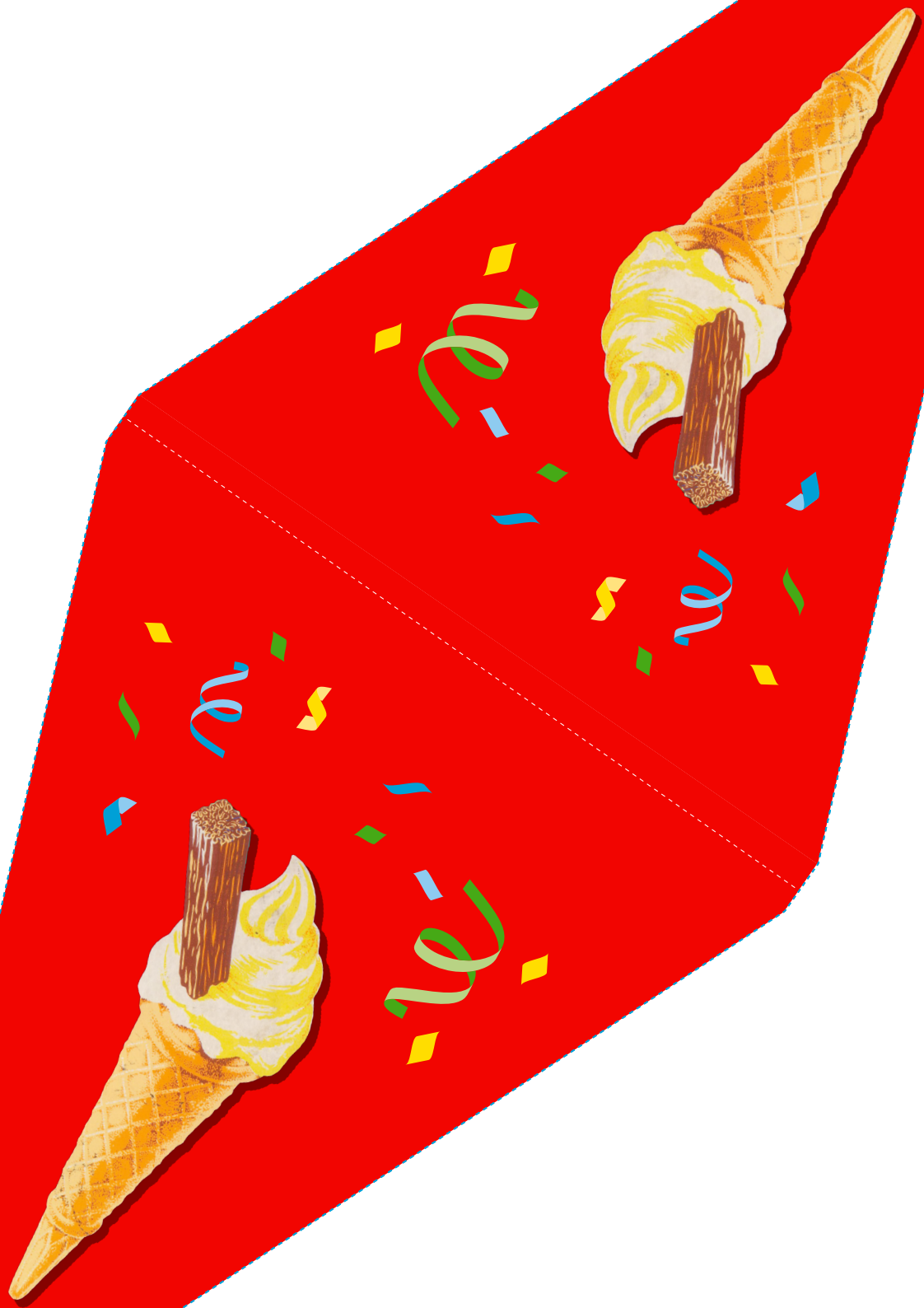


# BUNTING

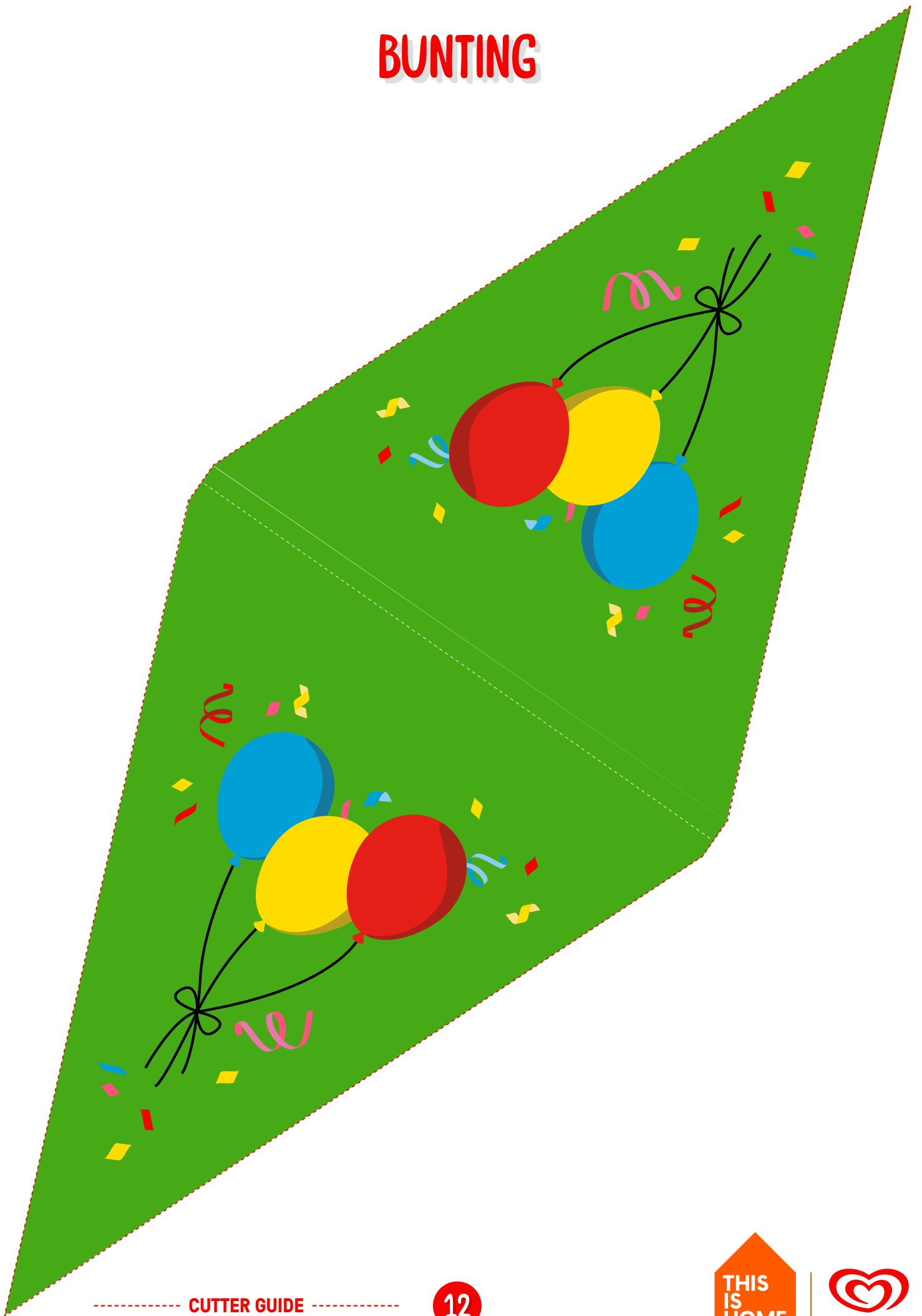




# BUNTING



# BUNTING



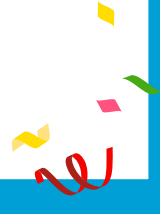
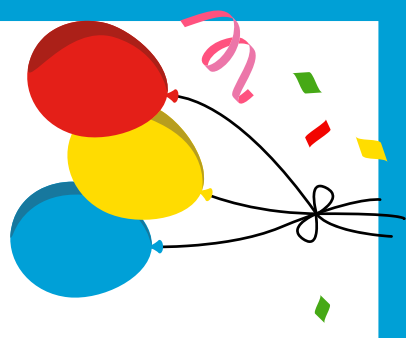
----- CUTTER GUIDE -----

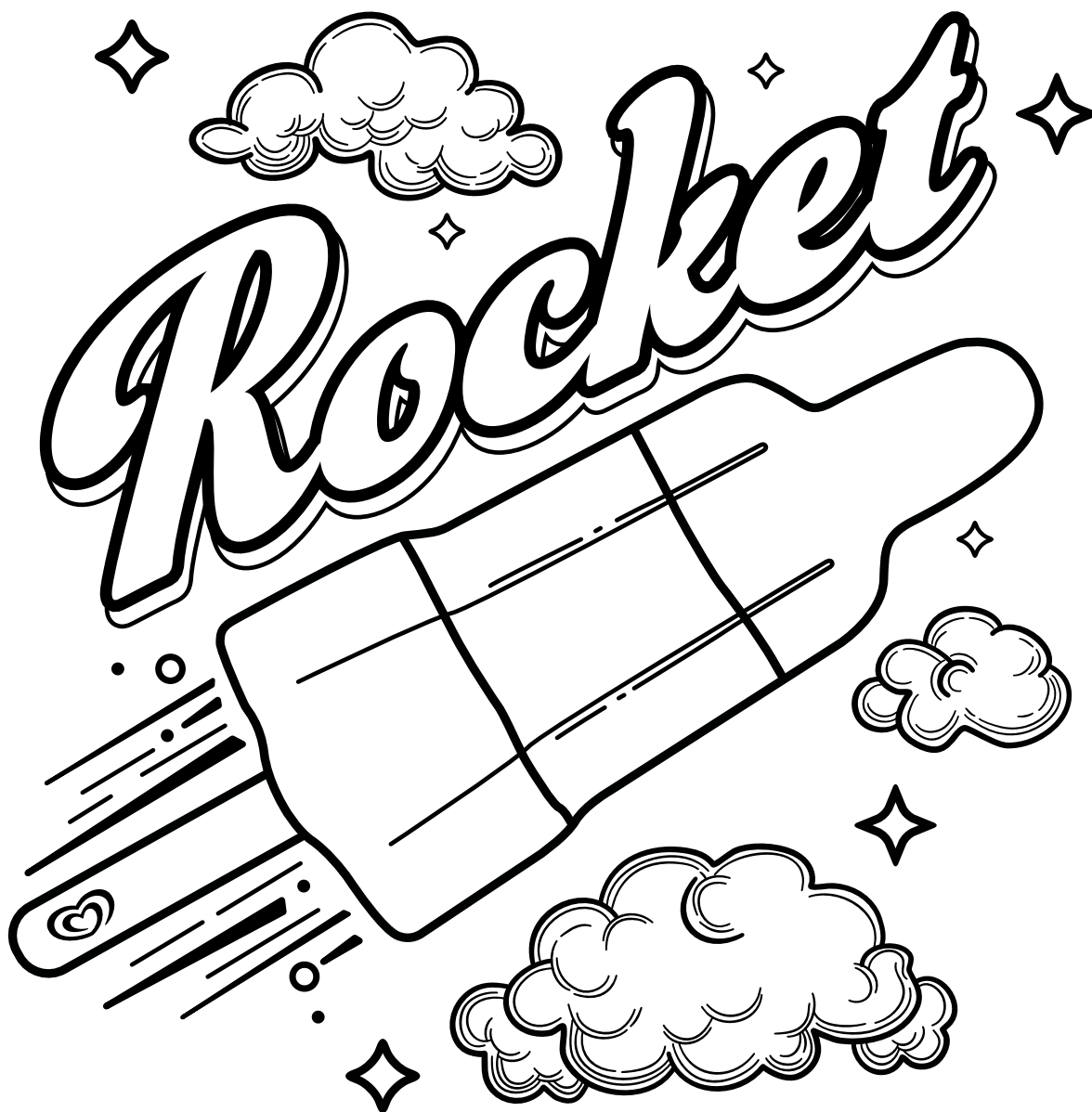
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HAPPY  
BIRTHDAY





# STRAWBERRY TRIFLE



## INGREDIENTS

160g	Trifle sponge
100ml	Madeira
400g	Strawberries
300ml	Whole milk
600ml	Double Cream
75g	Carte D'Or Crème Brûlée



## METHOD

- 1 Break up the sponge fingers and place them in the bottom of the glass, then soak them with the madeira.
- 2 Wash and dice the strawberries, and place on top, keep some back for decoration.
- 3 To make the brûlée filling, place the milk and 300ml cream in a pan and bring to a simmer, remove from the heat and whisk in the Carte D'Or Crème Brûlée mix.
- 4 Allow to cool slightly.
- 5 Then pour over the strawberries and refrigerate to set.
- 6 Whip the remaining cream and caster sugar to soft peaks and pipe using a star nozzle, on top of the set brûlée. Then decorate with the remaining strawberry pieces and toasted almonds.





## TO FIND OUT MORE ABOUT THE WALL'S RANGE VISIT [UFS.COM/WALLS](https://www.ufs.com/walls)

If you're on the lookout for further support, we offer a range of activities and wellbeing tools for residents, plus culinary support for chefs including our UFS Chef Rewards scheme and regular newsletter updates.

To find out more and to sign up visit [ufs.com](https://www.ufs.com) or call us 0800 783 3728 and choose option 1



CARTE D'OR

HELLMANN'S

Lifebuoy

THE VEGETARIAN BUTCHER

Knorr

FUTURE 50 FOODS

fair kitchens

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U

Unilever Food Solutions

WALL'S

Support. Inspire. Progress.