

## **About Valentine Kissing**

The science of kissing is called philematology.

Lips are 100 times more sensitive than the tips of the fingers.

A real kiss may quicken the pulse to 100 beats in a minute.

A French kiss moves about 29 muscles in the face.

The world's longest kiss took place in New York City, lasting 30 hours, 59 minutes, and 27 seconds.

It is thought that men who kiss their wives every morning before going to work live 5 years longer than men who don't.

70% of people aged 16 to 24 years had their first kiss by the age 15, whereas only 46% of their parents had kissed by the same age.

Couples may transfer an average of 9 milligrams of water, 0.7 milligrams of protein, 0.18 milligrams of organic matter, 0.71 milliarams of fat and 0.45 milligrams of salt to each other with each open-mouthed kiss.

It is said that an average woman kisses about 29 men before getting married.

A kiss can contain up to 278 of different bacteria. most of which are not dangerous.

An average person spends two weeks of his or her life kissing.

Two out of every three couples turn their heads to the right when they kiss.

On Valentine's Day 2004, 5,122 Philippine coupes gathered together at midnight and locked lips. This kissathon beat the previous world record of 4,445 couples set that January in Chile.

You burn 26 calories in a one minute kiss.

Some theorize that when you kiss a person with the same hair color as yourself, the result is a more passionate kiss.

Our brains have special neurons that help us find each others lips in the dark.

There are many strange laws regarding kissing that are still on the books. In Indiana, it is illegal for a man with a mustache to "habitually kiss human beings," And in Hartford, CT, it is illegal for a man to kiss his wife on a Sunday.

Eskimos, Polynesians and Malaysians rub noses instead of kissing.

Kissing helps reduce tooth decay because the extra saliva it creates helps to clean the mouth.



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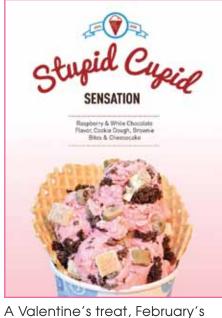
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OCALS' FAVORITE Wrecks 305-453-3153 🖊 45 Garden Cove Drive, Key Largo, MM 106 DAILY SPECIALS Wednesday - Live Music 5:30 - 8:00 Friday - All You Can Eat Fish (fried, grilled or blackened) Saturday - Prime Rib **HAPPY HOUR** 

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to you.

thick smoke-like mist freeze ice cream, the



Sensation of the Month

the more grainy the ice mum of 20 minutes to a chance to grow, which ice cream possible.

## Sub Zero Ice Cream - Freshest Ice Cream in the World, Now in Key Largo and Islamorada

All ice cream is not created equal. Sub Zero ice cream is custom made just for you and flash frozen at minus 321° while you watch in awe as the friendly server explains the unique process

When they zap it with the nitrogen and stir in all the ingredients you chose, a billows out all around it for the 15 seconds that it takes to freeze. The faster you creamier it is. The moment ice cream starts to freeze.

ice crystals start to grow. The longer it takes to freeze, the larger they grow, and cream. Sub Zero takes 15 seconds. All other commercial ice cream takes a minifreeze. Since Sub Zero ice cream is frozen so guickly, the ice crystals hardly have results in extremely small ice crystals and the smoothest, creamiest and freshest

Why is it made by hand? Typically ice cream frozen by machine, even if frozen



with liquid nitrogen, is about 50% air! As the ice cream is frozen, it is also whipped, which introduces the air into the product. By mixing each serving by hand, Sub Zero ice cream provides an extremely dense product, adding to the creaminess and quality of the final product, as well as giving the customer extra value for their purchase. After all, you pay for ice cream, not air!

Other advantages include the length of time your ice cream will stay ice cream. Without the pockets of air whipped in Sub Zero ice cream doesn't melt as quickly.

Sub Zero has the ability to cater to every dietary need. Vegan, lactose free, gluten free, sugar free...

through their vast menu and freezing process, they have the ability to offer ice cream for all tastes and special diets. At Sub Zero, You can have it exactly as you want it.

The 4 steps:

1. Pick your serving size.

2. Choose your cream from low fat, original, custard, yogurt, lactose free, vegan, or sugar free.

3. Choose your flavor. 18 standard flavors are available.

4. Mix-ins. Choose from a wide variety of fruit, candy, nuts, and baked goods to satisfy all cravings.

And check out the Sensation of the Month, where you might find additional



Liquid nitrogen magic!



Hands-on Sub Zero owner Nick works behind the counter.

mix-ins that you can't get any other time of the year!

My favorite is the custard vanilla chocolate chip cookie dough, what is yours?



Our own Anny Bananny moonlights at Sub Zero in Key Largo as a tee shirt model! Who knew?

