

food events



Ice Cream School

A week-long course that prepares you to become an ice cream maker.

user rating ★★★★★ (1)

It's a dream come true: the Ice Cream Short Course at Penn State, a week-long course that prepares you to become an artisan ice cream maker. The class has been drawing thousands of students to it since it began in 1925, and today the students primarily comprise aspiring small-business entrepreneurs and food lovers who are eager to expand their interest in homemade or artisan frozen treats. The capacity of each course is 130 students, and waiting lists often fill up. It's the largest educational program dedicated to the science and technology of ice cream.

There's good reason that the course has remained popular since 1925. According to the National Dairy Foods Association, about 1.52 billion gallons of ice cream, including both hard and soft-serve, was produced in 2009, while market research firm Mintel notes that 90 percent of U.S. family households consume ice cream and frozen desserts. Since its inception, more than 4,500 students from more than 26 countries have honed their ice cream-making skills at Penn State. Students can expect a comprehensive look into the ice cream business, as well as an intensive primer on the science of making high-quality ice cream. July is National Ice Cream Month, so consider signing up to celebrate.

Speaking of Ice Cream...

Here are some current brands that are making our taste buds sing:

G.S. Gelato & Desserts Blood Orange Sorbetto (\$3.99/pint; gsgelato.com) Made with arancia rossa, a type of blood orange known for its deep red color and pure orange flavor that can only be grown in the Sicilian provinces of Catania, Enna Siracusa and Ragusa. Eighty percent of its ingredients are sourced directly from Italy.

Sheer Bliss Pomegranate Ice Cream with Dark Chocolate Chips

(\$5.99/pint; sheerblissicecream.com) Its nonporous tin prevents crystallization and eliminates the need for preservatives, retaining the quality and taste of this artisan ice cream. A wonderful union of Sheer Bliss' signature pomegranate ice cream with dark chocolate chips, the ice cream is made with 100 percent pure natural pomegranate juice—not a juice blend.



Straus Family Creamery Coffee Ice Cream (\$4.79/pint;

strausfamilycreamery.com) Straus Family Creamery, a small family-owned dairy farm in Northern California, has created premium ice creams containing 17 percent butterfat. The coffee flavor blends just a hint of organic Dutch Cocoa into the mix to take the bitterness away from the organic ground coffee bean, resulting in a lusciously rich taste.—Denise Shoukas

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