

2nd ANNUAL ICE CREAM SOCIAL



Remember those hot summer afternoon, the family would gather at the grandparent's home. Everyone was there; aunts, uncles, and cousins. The grandmother would cook the cream. The children eagerly volunteered to crank the ice cream freezer. This was a job that was performed without complaint. The muscle in your arm burned but you never stopped cranking. Then the smallest child was honored by being selected to sit on the freezer to hold it in place, they were royalty. The women visited while drinking coffee, the men playing dominoes, and the children were playing. What a great time.

Congratulations to our winners; Jozi Heermans, Neil Howard and Irene Carrillo.

The past several days have been hot and the weather man is giving us little hope for relief. The time we had been waiting for was here, the **2nd Annual Ice Cream Social**.

We may not have a crank freezer but we still have the spirit. We gather and visit with great friends and enjoy a tasty delight.

The judging begun. We all received a sample of each creation. We tasted.





We ponder on our decision.

We mark our ballots.



Votes were counted and the youngest confectioner was chosen to be our Champion for the evening. Jozi Heermans claimed the first prize apron with her Fudgesicles. They were a delight on a hot summer day.

Please find the recipes below. We hope you give all our contestant's recipes a try.

No evening is complete without **Game Time**. Do you remember the television game show, *Let's Make a Deal*? Well if you did not attend the Ice Cream Social you missed a fantastic fun game. Many bags were brought, some small and some large. Everyone who participated won a prizes. One young lady took three days to carefully pack her backpack.

There was anxiety in the air, hoping one of your items would be called and getting to yell out, "I have it". Then the hard part came, walking up to the front for the room while everyone watched. You were asked to select bag #1, bag #2, or bag #3, which one to choose. Carolyn, being sometimes mischievous would attempt to talk you out of your selection.



It was difficult to make a decision. Sometimes the contestants held firm on their decision.



How many of you have played with a yo-yo. Maybe he will demonstrate for us.



It was hard, you had to help for help from the audience.

The evening was fun and enjoyed by everyone.

It is time to start perfecting your chili recipe. Mark your calendar and join us for the

2nd Annual Chili Cook Off
Thursday, October 25th

Fudgesicles Champion
by Jozi Heermans

¾ cup sugar 3 tbsp cocoa powder
2 tbsp cornstarch 1/8 tsp salt
1 ½ cups heavy 1 cup milk
 Cream 1 tsp pure vanilla extract
½ tsp pure almond extract
Popsicle molds or paper cups and sticks
In a small saucepan combine sugar, cocoa powder, cornstarch and salt. Whisk in about half of the cream until blended well. Add the remaining cream and milk.
Cook over medium heat until it just begins to boil. Remove from heat and add extracts. Pour into desired molds and freeze for 4 to 5 hours or until solid. ENJOY.

Italian Lemon Ice Winner
by Irene Carrillo

1 cup bottled or filtered water
1/3 to 1/2 cup granulated sugar
pinch of salt
lemon peel of 1 organic lemon
lemon zest of 1 organic lemon
10-12 mint leaves, optional
½ cup fresh lemon juice from 3-4 lemons
Combine water and sugar in a medium saucepan. Bring to a simmer. Simmer until the sugar is completely dissolved (about 5 min.). Remove from burner. Add lemon peel, zest, and mint leaves and steep for about 15 to 20 minutes. Remove lemon peel and mint, leaving the zest. Stir in lemon juice. Pour liquid in a shallow stainless steel pan. Place in freezer, stir every 30 minutes to break up ice, will take 3 to 4 hours. The consistency will be granular but slushy.

Nectarine Sorbet
by Susan Shaw

Nectarines
Honey
Peel, remove skins and seeds of the nectarines. Process pulp in food processor until mush. Add honey to sweetness taste. Freeze in ice cream freezer till frozen.

Strawberry Sorbet Winner
by Neil Howard

1 qt fresh strawberries, stems removed
2/3 cup sugar or to taste
½ cup corn syrup
3 tablespoons fresh lemon or lime juice
Combine strawberries, sugar, corn syrup and lemon juice in a blender or food processor that has been fitted with a metal blade. Pulse to chop, then process until thick and smooth, scraping jar or work bowl as necessary with a spatula.
Freeze the puree for about 25-30 minutes or to desired consistency. You can freeze it solid in a freezer overnight if you want to.

Nigella's Coffee Ice Cream
by Jane Howard

2/3 cup sweetened condensed milk
2 T instant coffee 2 T Kahlua
Stir the three above together.
Whip 1 ¼ cup heavy cream until stiff.
Fold in and mix well. Pour into a freezer container and freeze 6 hours or overnight.

Vanilla Bean Ice Cream
by Carolyn Smith

2 cups whole milk 2 cups heavy cream
5 egg yolks 2 tbsp pure vanilla extract
1 cup sugar 1 tbsp vanilla bean paste
½ teaspoon salt 1 tsp pure almond extract
Heat milk to 180°. Whisk egg yolks, salt, and sugar. Temper eggs with milk. Heat cream to 180°. Mix all together. Cool 30 minutes. Stir in flavorings. Refrigerate to cold. Using ice cream maker, prepare according to manufacturer's guidelines. Let rest for 30 minutes. Place in container and freeze overnight.