

PA Super Fudge Chunk Creams Ice Cream Churn-Off Entries



Dairyman Jim Harper scored tops with his scrumptious tasting ice cream called Pennsylvania Super Fudge Chunk.

STATE COLLEGE (Centre Co.) — Whether you churn it by hand with an antique ice cream maker or sit back and relax while a modern electric ice cream maker does all the hard work, making ice cream still has a way of bringing family members together even if it is just for the sake of that sweet, smooth delicious reward when that churn stops.

Eight families gathered at the dairy promotion tent at Ag Progress Days Ice Cream Churn-off last week in Rock Springs to prove that not only is ice cream making a family affair but also that some original family recipes are just as rich, smooth, and creamy as the top premium commercial ice

creams.

The second annual ice cream churn-off was sponsored by the dairy promotion units of Pennsylvania; American Dairy Association and Dairy Council; Middle Atlantic Milk Marketing Association; Mid East UDIA and the Pennsylvania Dairy Promotion Program.

"The churn-off contest creates an awareness of ice cream, especially of what can be done with homemade ice cream," said Tammy Balthaser, promotions intern with Pennsylvania. "We were overwhelmed with the crowd we had here. The audience was much larger than last year's and stayed throughout the entire contest."



Participants in the ice cream churn-off contest included from left, kneeling: Patrick Snook, Eric Smith, and Brent Rhine. Second row: Fay Reisinger, Jim Harper, Imogene Gramley, Rick L. and Linda Lupold, Andrea Snook, Carol Ritter, and Andrew Rhine. Back row: Jim Reisinger, Raymond Granley, Harold Geise, Roy Snook, Virginia Davis, and Elsie Smith.

It was a tough job for the judges of the churn-off, but as they say - someone had to do it. Charged with selecting three winners were Anna Marie Mitchell, Pennsylvania State Dairy Princess; Wanda Yoder, last year's Churn-off champion; and Tom Palchak, manager of Penn State University's Creamery.

Entries were received from across the state. The first eight were selected to compete for a first prize of \$300, a second prize of \$100 and an honorable mention worth a new White Mountain Ice Cream Freezer. The contestants were Jim Harper of Pennsylvania Furnace; Andrea Snook of Shippenburg; Jim and Faye Reisinger of Loysville; Elsie Smith of Roaring Spring; Virginia Davis of Petersburg; Linda and Rick Lupold of Loganton; and Harold Geise of Watsonstown.

These amateur ice cream makers churned a variety of ingre-

dients for some unusual flavors. Of course there were the more common flavors of vanilla and chocolate, but made with some unusual ingredients for uncommon richness and creaminess. From the category of unusual flavors were pineapple and even a banana nut ice cream.

But when the dust settled on the Rock Springs Park Wednesday afternoon the winner was Jim Bob's Pennsylvania Super Fudge Chunk — sounds like a mouthful and it was. Full of pecans, white chocolate chunks and walnuts, pudding, honey and 12 egg yolks, it was deemed the smoothest and the richest of the best Pennsylvania's amateur ice cream makers had to offer.

"I wanted something different and I thought the walnuts and pecans with the white chocolate would be different. People like to eat them, so why wouldn't they be good in ice cream," said the surprised winner, Jim Harper.

Harper lives on his parents' 156-acre farm in Pennsylvania Furnace, near State College. His recipe was original, but the idea of making ice cream the old-fashioned way came from Harper's grandparents.

"We would spend Sundays at my grandparents making homemade ice cream. I enjoyed it and I just started making ice cream on my own, said Harper.

This is his first winning recipe. His other homemade recipes include his own chocolate chip mint. Is this the beginning of another line of premium ice creams?

"I don't know," said Harper as he pondered the idea. "Jim-Bob's Premium Homemade Ice Cream, I think that sounds pretty good. Yeah, that's got a good ring to it."

Harper took home \$300 for first place and said that money was going toward his fee for Penn State's ice cream course. Taking home \$100 for second place were Linda and Rich Lupold with their peanut butter ice cream. In third place with chocolate ice cream were Jim and Faye Reisinger.

Jim Bob's Pa Super Fudge Chunk First Prize

- 1.5 quart cream
- 2 cups sugar
- 10 ounce instant pudding mix
- 14 ounces sweetened condensed milk
- 12 ounces evaporated milk
- 12 pasteurized processed egg yolks
- 1 teaspoon vanilla
- 3 teaspoons honey
- ¼ pound walnuts
- ¼ pound white chocolate chunks
- ¼ pound pecans.

In your ice cream can, mix the first eight ingredients very well with a wire whisk. Put can in bucket and fill ¼ full of ice, then put ¼ lb. salt and more ice until you get to the top. When ice cream begins to turn hard, put in walnuts, white chocolate chunks and pecans and turn until ice cream is hard.

Submitted by: Jim Harper, 5300 W. White Hall Rd., PA Furnace, PA 16865.

Peanut Butter Ice Cream Second Prize

- 2 cups sugar
- 2 cans evaporated milk
- 4 pasteurized processed eggs
- 15-18 ounce "Jif" peanut butter dash of salt
- 1 teaspoon vanilla flavoring
- 2-3 quarts whole milk

Thoroughly mix all ingredients except whole milk. Add one quart of the whole milk and mix again. Put contents into freezer can and fill with more of the whole milk until can is ¾ full.

Submitted by: Linda and Rick Lupold, R.D. 2, Box 273-A, Loganton, PA 17747.

Chocolate Ice Cream Third Prize

- 4 pasteurized processed eggs
- ¼ cup cocoa
- ¾ cups sugar
- ¼ teaspoon salt
- 2 tablespoons imitation vanilla
- 1 can sweetened condensed milk
- 3 cups milk
- 1½ pint whipping cream

Beat eggs for two or three minutes. Add your cocoa and beat well. Next, add your sugar and continue beating until it is thick and creamy. Add vanilla, condensed milk and your homogenized milk. Beat until well blended. By hand stir in whipping cream. Makes 4 quarts.

Submitted by: Jim and Faye Reisinger, R.D. 1, Box 84, Loysville, PA 17047.



Tammy Balthaser interviewed contestants while they churned great-tasting ice cream. Wanda Yoder, last year's winner and this year's judge for the event, is on the right.

