

Mohrsville Couple Churn Their Way To \$300 Prize

LOU ANN GOOD

Lancaster Farming Staff

Churning pays off for Connie Troutman who won the top prize of \$300 at the ice cream churn-off contest held at Ag Progress this year. In January, at the Pennsylvania Farm Show, she placed second with her vanilla ice cream. This year, her fresh peach ice cream topped the eight entries.

"I practiced with seven batches to get just the right taste using in-season peaches," said Connie whose husband Scott and 3-year-

old son Jason assisted in the churning.

Harold F. Geise of Watsonstown placed second with Golden Decadence, and won a \$200 prize. Third prize of \$100 went to Jim and Faye Reisinger of Loysville for their raspberry ice cream. Fourth prize was won by last year's champion Jim Harper of PA Furnace, for peanut butter chocolate flake ice cream.

The contest, held August 14, at 1 p.m., was limited to the first eight people that pre-registered for the



"What do you think? Do you think it is finished?" Dan Love, left, consults with a team member. The team made grapefruit ice cream.



These kids helped their grandmother Elsie Smith of Roaring Spring churn ice cream during the ice cream churn-off contest held during Ag Progress.



Kristin Mentzker holds the microphone while champion ice cream maker Connie Troutman tells the audience that she plans to use her \$300 prize money to develop another prize-winning ice cream. Seated on left are judges Tom Palchak and Pennsylvania Alternate Dairy Princess Mary Beth Landis.



With their fresh peach ice cream, Scott and Connie Troutman and 3-year-old son Jason, kneeling, churned their way to the \$300 first prize in the Ice Cream Churn-Off contest held annually at Ag Progress. Other contestants include: second row, contestant Elsie Smith, Roaring Spring, her husband and grandchildren; third row, contestant Brenda Ghaner of Port Matilda; fourth row from left, contestants Jim Harper, Faye and Jim Reisinger, Loysville; John Hess and Shawn Haldeman, Manheim; Dan Love, East Waterford; and Harold Gelst, Watsonstown.

event.

Judges were Tom Palchak, manager of Penn State Creamery; Andrew Schmidt, former member of the Penn State Dairy Foods Judging Team; and Mary Beth Landis, Pennsylvania Alternate Dairy Princess.

During the churn-off, Pennsylvania Dairy Princess Kristin Mentzker, who emceed the event, told the audience that Pennsylvania ranks second in the nation for the production of ice cream and ice milk ice cream. At \$160 million, ice cream production plays a big part in Pennsylvania's economy.

The contest highlights the ice cream industry and provides new recipes that are distributed for consumer use. Already the first prize winner is looking forward to the next ice cream competition. She plans to use her prize money to develop an even better recipe. There is plenty of milk on her Mohrsville dairy farm for Connie to experiment with. The Troutmans milk 110 Holsteins in partnership with Connie's parents, Elwood and Ruth Ohlinger.

"We have a really smooth ice cream that can be changed to a different flavor for the next contest," Connie promises.

The contest is sponsored by American Dairy Association, Dairy Council, the Middle Atlantic Milk Marketing Association, and Mid-East United Dairy Industry Association and the Pennsylvania Dairy Promotion Program.

Here are the top winners' recipes. For a brochure of all the recipe entries, write to PDPP, 2301 N. Cameron St., Harrisburg, PA 17110-9408.

FRESH PEACH ICE CREAM

- 1 quart milk
- 2 cups sugar
- ½ cup cornstarch
- ¼ teaspoon salt
- 4 pasteurized processed egg yolks

1 package unflavored gelatin
1 quart ice cream
1 teaspoon vanilla
4 egg whites, beaten
1 cup thinly sliced peaches
Scald milk and add sugar, cornstarch and salt which has been blended in 1 cup cold milk. Cook until thick, add pasteurized processed egg yolks which have been mixed with 2 tablespoons milk. Cook one minute. Remove from heat, add gelatin that has been soaked in 3 tablespoons cold milk. Mix well, cool, then add cream, vanilla and well beaten egg whites. Let mixture get cold before putting in freezer. Just before freezing, add peaches. (Makes 4 quarts).

RASPBERRY ICE CREAM

- 1 quart raspberry juice
 - 1½ cups sugar
- Mix juice and sugar together and let stand 10 to 15 minutes, stirring occasionally. Add more sugar if necessary.

- 4 pasteurized processed eggs
- ½ cup sugar
- ¼ teaspoon salt
- 1 can sweetened condensed milk

- 1 tablespoon vanilla
- 1 cup milk
- 2 cups heavy cream

Beat eggs for two to three minutes. Add sugar and salt and continue beating a couple more minutes. Add vanilla, sweetened condensed milk and whole milk. Beat until well blended. Add raspberry juice and mix through. By hand, stir in ice cream. Makes 4 quarts.

GOLDEN DECADENCE

- 15-ounces white chocolate, coarsely chopped
- 4-ounces almonds, chopped
- 5-ounces shredded coconut
- 14-ounces sweetened condensed milk

- 2 12-ounce cans evaporated milk

- 8.5-ounces instant vanilla pudding

- 6 pasteurized processed egg yolks

- 2 teaspoons vanilla
- 1 quart cream
- 1 cup milk

Preheat oven to 300 degrees. Spread the chopped almonds on a cookie sheet and the coconut on another cookie sheet. Place in the oven and stir occasionally until golden brown (approximately 10 minutes). Bring two cups of cream to a boil. Remove from heat and add 10 ounces of the chopped white chocolate. Stir occasionally until the chocolate is melted. Combine chocolate mixture, remaining cream, milk, egg yolks, sweetened condensed milk, evaporated milk, instant pudding and vanilla. Place in ice cream freezer and freeze until set. Add the remaining white chocolate along with the toasted almonds and coconut to the ice cream mixture. Continue freezing until hard.