

Unique Ice Cream Churned At New York Fair

SYRACUSE, N.Y. — Ice cream made the old-fashioned, hand-cranked way was the highlight of the third annual Celebrity Ice Cream Making contest held August 29 in celebration of Dairy Day at the New York State Fair. Sponsored by ADADC and the Dairy Products Building Task Force, seven teams from local radio and television stations and the Syracuse Newspapers developed their own original ice cream flavors.

Each team had the opportunity to creatively select and add their own secret ingredients to the basic mix, which is what set aside the winning team. From pineapple and coconut to hazelnut coffee and rich chocolate chunks, no two flavors were alike. The basic ice cream mix, consisting of milk, sugar, eggs and cream, was donated this year by Upstate Milk Cooperative, Inc., of Syracuse.

Judging the seven flavors on originality and taste were Senator Nancy Lorraine Hoffmann, Mayor Roy Bernardi and New York's very own state Dairy Princess, Jennifer Emerling.

"I really enjoyed tasting all the unique and delicious flavors," said Miss Emerling. "Even though it was so difficult to select a winner, I have to say my favorite was the 'Syracuse Crunch Ice Hockey Cream' because of my affinity for anything with lots of chocolate in it!"

Syracuse radio station 95X FM WAQX developed the winning flavor which was named after the new Syracuse hockey team. Packed with Nestle Crunch bars, chocolate chunks, and granola, the flavor was convincing to the judges. "For the 3rd year, we were glad to be a part of exciting competition," said Dave Coombs of 95X. "Our team really worked hard to develop 'Syracuse Crunch Ice Hockey Cream' and then to crank it out for the judging. We just hope more people try to make ice cream at home, it's truly outstanding!"

WTVH-TV5 added chocolate chips and Oreo cookies to their ice cream mix to create a "Holstein Dream." The Syracuse Newspapers came up with "Java Delight," packed with chocolate chunks, Reeses Pieces, Oreos, and instant coffee.

As the hand-cranking continued, fairgoers were able to sample the team flavors, which were prepared in advance by Gary Raiti of Colosse Cheese Store, Pulaski. At the conclusion of the contest, American Dairy Association held a drawing for a free ice cream freezer for the public. Also, recipes of the speciality flavors were distributed for use at home.

You can make the "Dairy Day Celebrity Ice Cream" flavors at home. Simply make the recipe for Classic Vanilla ice cream and add the celebrity ingredients. Make up your own flavor by adding the ingredients of your choice.

CLASSIC VANILLA ICE CREAM

Yield: approx. 2 quarts

- 2 cups milk
- 1 cup sugar
- 4 eggs, slightly beaten
- 2 cups whipping cream
- 1 1/2 teaspoons vanilla

Combine milk, sugar and eggs in large saucepan. Cook over low heat, stirring constantly, about 15 to 20 minutes or until mixture thickens and coats metal spoon (160 degrees F.) Remove from heat. Stir in cream and vanilla. Add celebrity ingredients. Freeze in ice cream maker according to manufacturer's directions. After freezing, transfer ice cream to a plastic freezer container. If you can resist eating it all up, place in freezer to ripen at least 3 hours before serving.

Syracuse Krunch
108 FM WHEN
Oreo Cookies
Werther's Toffee Candy
Nestle Crunch Bars
Purple food color

Syracuse Crunch
Ice Hockey Cream
95X FM WAQX
Vanilla extract
Fulton's Nestle Crunch Bar
Nestle's chocolate and granola for the crunchies

Seinfeld Sundae
WSTM-TV3
Apple pie filling
Apple Newtons
Cinnamon, nutmeg
Top with Pez candies & Snapple

Holstein Dream
WTVH-TV5
Chocolate chips
Oreo cookies

State Fair Swirl
93Q FM WNTQ
General Foods International
Coffee - Hazelnut flavor
Heath Bars
Pepperidge Farm Praline cookies

Java Delight
Syracuse Newspapers
Instant coffee
Oreo cookies
Reeses Pieces
Nestle's solid chocolate bars

Pina Colada Extraordinaire
WIXT-TV9
Pineapple chunks
Chocolate chips
Coconut
Rum flavoring



Steuben County Dairy Princess Carla Schenck assists the WHEN 108 FM team at the 3rd Annual Celebrity Ice Cream Making Contest held on Dairy Day at the New York State Fair. The local country radio station cranked out their original "Syracuse Krunch" ice cream flavor, named after the new Syracuse ice hockey team.



New York State Dairy Princess Jennifer Emerling, Senator Nancy Lorraine Hoffmann, and Mayor Roy Bernardi were judges in the 3rd Annual Celebrity Ice Cream Making Contest on Dairy Day at the New York State Fair. Here they pose with members of rock station 95X FM WAQX whose "Syracuse Crunch Ice Hockey Cream" was judged as best tasting flavor.



Pictured here at American Dairy Association's New York state cheese "Gold Medal" tasting party are (from left) Loren Sweet of Empire Cheese, and Dave Bandler and David Brown, both professors of Food Science at Cornell University and New York state cheese judges. Empire Cheese Co. of Cuba, NY captured the gold medal for their aged Cheddar and silver medals for their mild Cheddar and smoked provolone cheese. The event showcases the variety of quality cheeses New York has to offer. New York state is the fourth largest milk producing state in the U.S., and the bulk of the milk goes into cheese. New York State produces over 529 million pounds of cheese each year and is the fourth largest producer of cheese in the United States.

