# Ice Cream — The Old-Fashioned Way

JOYCE BUPP

York Co. Correspondent LOGANVILLE (York Co.)—At Carman's Ice Cream, that favorite summertime frozen dessert is still produced in the traditional, homemade, old-fashioned way.

Made in ten-gallon batches, Carmen's ice cream is mixed in stainless-steel cans and spun in a water-calcium bath that results in a product of wonderful flavor and homemade texture. When each batch is ready, the beater is carefully removed from the shiny can, the ice cream scraped from the beaters — by hand — and the finished product hand-dipped into cardboard containers.

The result is a renowned ice cream that draws steady streams of customers from as close as across Loganville's wide Main Street to those who drive from other states for their favorite frozen dessert. Through the popular June strawberry and ice-cream season, Carman's Ice Cream sales hit peak demand for the 34,000 gallons produced annually.

Carman's is owned and operated by Lucille and Ron Dowell, daughter and son-in-law of Ervin and Alene Carman who founded the family's ice cream business in Loganville.

"My grandfather made ice cream in Winterstown many years ago; it was served at the hotel there and probably sold to neighbors of the area," explains Lucille. "So my dad knew something about ice cream making from his childhood."

Carman originally ran a milk delivery route, like some of his brothers. Son-in-law Ron Dowell came on in 1956 to help with the delivery routes, after completing military service. But the milk business eventually fell by the wayside as the ice cream sales mushroomed.

The Carman's Ice Cream tradi-



Allen McKinney scrapes the beaters of a fresh batch of Carman's Ice Cream.

tion started in 1952, when Ervin Carman began making five-gallon batches of the creamy, cold treat in the family's basement. Neighbors often asked when they would be making ice cream and a year later, they were selling to eager customers. As demand outgrew the basement's confines, the ice-cream making was moved to a small washhouse behind the Carman's home. Ice was another Carman commodity for many years, sold in the earlier days from old wooden tubs.

"We still occasionally have people ask if we still sell ice; but we haven't handled it for about 15 years," notes Ron.

With a few outward expansions of the walls and some equipment upgrades, Carman's Ice Cream is still sold from the "washhouse," with it: small salesroom along the side. On a usual morning, neighbors drop in to visit, vendors deliver supplies, the phone rings, customers stop to make their purchases, and the steady hum of the ten-gallon stainless steel can freezing ice cream adds to the hectic pace.

Another tradition still followed at Carman's is sending their customers home with their ice cream purchases neatly wrapped in yesterday's newspapers.

"We recycled for years and years before it became popular," chuckles Lucille "My dad started wrapping the ice cream containers in paper for insulation against melting while customers took it

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Lucille Dowell hand-dips strawberry ice cream from the freezing can into single-serving-size cardboard cups.

home, and we've just communed that."

The first batch of ice cream is usually spinning in its stainless freezing can by 6 a.m. every Monday, Wednesday, Thursday and Friday. By noon, 14 or 15 batches have been spin-frozen, handdipped into containers and stashed away in the walk-in freezer. During the demanding strawberry season, that schedule expands to six days a week, plus an occasional very early Sunday morning freezing session before church. Carman's Ice Cream begins

with a commercial base mix from Rutter's Dairy, plus the family's own blend of added ingredients. Thickening agents in Carman's finished product are less than one-

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