

Guernsey Ice Cream Social Cool Summer Tradition

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Three hundred dozen eggs, nearly a ton of sugar, gallons and gallons of cream and milk, not to mention 1,000 pounds of strawberries, and cases of chocolate sauce, what kind of recipe is this? At the Northwestern Pennsylvania Guernsey Breeders Association's annual Guernsey Ice Cream Social, this is the recipe for fun and enough ice cream to serve between 3,000 and 5,000 people all they can eat complete with strawberries and/or chocolate syrup on top.

The 1998 Social was a hit with approximately 3,200 visitors enjoying the cool summertime treat, meeting dairy royalty, and spending time with family and friends. Longtime visitors reminisced about days gone by and children got to meet a Guernsey calf.

The ticket line for the event, which is held at the Mercer County 4-H Park near Mercer, was often hundreds deep. Some people waited in line nearly a hour, but when they got to the end of the line servers armed with garden trowels and tables full of cake were ready and willing to make sure no one went away hungry.

The Guernsey Ice Cream Social started back in the early 1950s as a social event for the Northwest Pa. Guernsey Breeders, but it was soon opened to the public and grew into a successful fund raiser. Over the years it has grown and changed, according to current chairperson Bill Cannon. The event outgrew the facilities at Brandy Springs Park, Mercer, in the '60s and was moved to the Mercer County 4-H Park at that time.

Money raised at the Ice Cream Social is used to fund Guernsey Youth activities including gifts for every child who shows a Guern-

sey in the Northwest District and helping with travel expenses for district and state shows. The money is also used to subsidize the cost of the banquet at the NWPGBA annual meeting. Finally, donations are made to the Mercer County 4-H Development Committee, Mercer and Crawford County Dairy Princesses, and the local Jaycees.

The ice cream mix is made by members of the NWPGBA at their annual mixing day and frozen by a local ice cream maker. Although the sight has moved many times over the years as family run dairies closed down, companies changed hands, and the social grew. Currently, the mix is made at Richard Fisher's in Portersville and the Ice Cream is Frozen at Jam's Ice Cream in New Castle.

Most of the milk is donated by NWPGBA members and all labor is voluntary. The Mercer County 4-H members and leaders and Northwest Guernsey Breeders serve the ice cream and cake and wait tables and the Jaycees help with parking.

"I don't think there is anything like this in the state," says Cannon. Who has been actively involved over the years. At one point the ice cream was mixed at a small processing plant at his farm and he has been actively involved in perfecting the secret recipe.

"You have to have a good product to succeed," says Cannon, "the hardest part is getting started, but once you do word of mouth soon spreads."

The Guernsey Ice Cream Social is in many way a dream come true for kids young and not so young, after all it's one of the few places you can get all the ice cream you want and some people even just consider it supper. "I go every year," says Diane Brest, "I think it's just the idea of getting all the ice cream you can eat for just \$4."



Waiting in line for a cool treat on a perfect July evening becomes a social event.



"Daisy" the Guernsey Calf is a hit with the kids at the Guernsey Ice Cream Social.



Now that's a scope of Ice Cream, on the trowel of one of the many volunteers who help make the Guernsey Ice Cream Social a success. The Guernsey Breeders use garden trowels because regular ice cream scopes can't take the strain.



Make mine vanilla with chocolate on top.

State Preservation Board Approves 12 Farms

HARRISBURG (Dauphin Co.) — Agriculture Secretary Samuel E. Hayes Jr. recently announced that the Agricultural Land Preservation Board has approved easement purchases for 12 farms across the Commonwealth, including the first farm approved in Sullivan County.

"The addition of these farms demonstrates that Gov. Tom Ridge's commitment to the future of the agricultural tradition in Pennsylvania is steadfast and strong," said Hayes, who chairs the board.

Created in 1989, the Pennsylvania Agricultural Land Preservation Board is responsible for the oversight of the state Farmland Preservation Program.

The program allows the state and counties to purchase development rights, referred to as easements, to guarantee that farms will remain as agricultural land.

Including one county-owned easement accepted, the Farmland Preservation Program has protected 950 farms in 40 counties encompassing 120,486 acres.

The 12 properties, including owner, township, acreage and purchase cost, include:

In Berks County: David and

Lisa Manbeck, Heidelberg Township, 73 acres, \$145,520; Dennis and Margaret Manbeck, Heidelberg Township, 117 acres, \$233,880.

In Blair County: Harry I. Albright, Tyrone Township, 106 acres, \$74,267.

In Bucks County: Charles W. Livezey Jr., Buckingham Township, 71 acres, \$650,900.

Butler County: Donald K. and David K. Thompson, Buffalo Township, 95 acres, \$189,540.

Centre County: Murry C. McCjunking, Spring Township, 112 acres, \$123,014.

Columbia County: Lloyd E. and Frances J. George, Franklin Township, 142 acres, \$142,217.

Lancaster County: Lloyd M. and Marlene N. Reiff, Warwick Township, 56 acres, \$250,970.

Montour County: Albert R. and Kathryn Heebner, Limestone Township, 50 acres, \$35,000.

Sullivan County: Harvey and Mary Vough, Forks Township, 55 acres, \$49,520.

Westmoreland County: Heinicke Farms Inc., Hempfield Township, 500 acres, \$1,237,596.

York County: A. Joseph and Phyllis K. Garner, Washington Township, 282 acres, \$329,416.