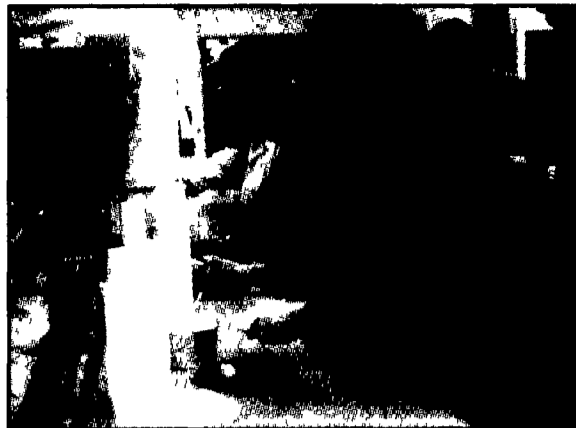


Annual Ice Cream Short Course Serves Flavorful Instruction



Penn State ice cream maker Todd Gantt serves up a batch of ice cream for students learning about different freezing processes.



Christine Law, San Francisco, an executive pastry chef for Postrio Restaurant, evaluates a commercial brand of ice cream.

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right," said Osofsky. "People love it (the farm's ice cream), I just want to know if I could do other things to make it better."

The dairy sells to area stores and farmers markets but Osofsky hopes to open an on-farm store in the future.

Hands-on experiences were an important part of the various labs conducted throughout the course.

During one lab, students analyzed vanilla flavor from throughout the world. After they smelled and described the beans, they tasted vanilla extracts and worked together to formulate

their own best-tasting vanilla combination.

At one sensory evaluation lab, Bruce Tharp, ice cream consultant and adjunct Penn State professor, helped students assess several brands of commercial ice cream, weighing several characteristics (does it break down quickly in the mouth? Is it crumbly? Does it have a custard, soggy, or cooked flavor? Do the ingredients taste old?).

At another similar lab, students evaluated ice cream made at the Creamery.

Participants also did a melt-down evaluation, carefully put-

ting small portion of ice cream on a blue plate with a melon scoop to avoid disturbing the ice creams structure.

Students also learned about differing freezing systems, from homemade salt-and-ice methods to a batch freezer and the novelty system for popsicles and ice cream bars.

Instructors froze popsicles in a cold brine solution either with or without agitation. Freezing without agitation allows crystals to grow, easily seen in fruit-flavored, but also visible in ice cream popsicles.

During the lab students dis-

cussed overrun, the measure of air in ice cream. One gallon of ice cream mix makes two gallons of ice cream at 100 percent overrun, according to Penn State ice cream maker Todd Gantt.

The Creamery makes ice cream with less overrun, so the produce has a creamier texture, according to Gantt.

One of the course's lectures was T. Webster's discussion of vanilla.

The old vanilla market, said Webster, was dominated by Madagascar, which in the 1930s put together a cartel for price control. In 1978 crop problems in Madagascar destroyed 20-30 percent of the crop, sending prices higher and grabbing the attention of

phoon in 2000, destroying stores of the 1999 crop and vines with fruit of the 2000 crop and sending prices to \$95-\$110 a kilo.

Although bean prices have continued to climb, he believes that "prices will soften as we go into 2003," Webster said. India, China, Uganda, and Mexico are also now producing vanilla beans.

Students were also given a tour of Borland Lab, site of Penn States Creamery. Tom Palchak, manager of the Creamery since 1986, guided participants through the operation.

Palchak explained the pasteurization and homogenization

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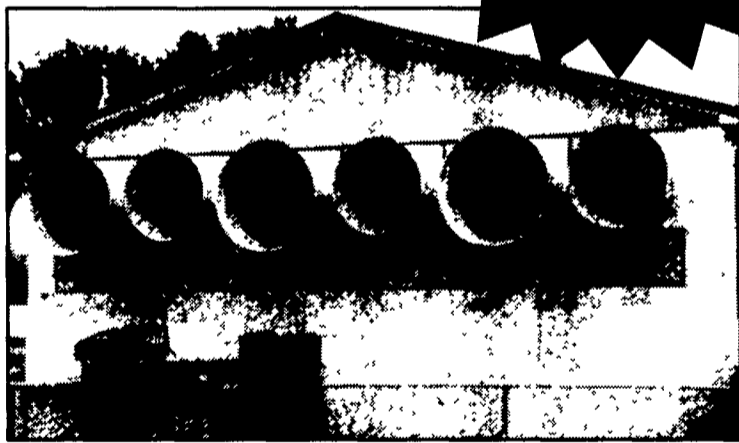
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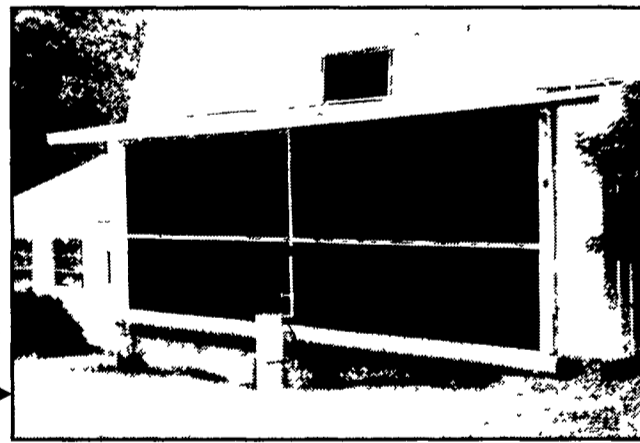
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