

# New, larger Creamery location offers same taste

By Josh Pontrelli  
FOR THE COLLEGIAN

Beginning in March 2004, construction for a new University Creamery will take place at the corner of Bigler Road and Curtin Road.

The Creamery will move from its current home in Borland Lab to a new food science building, and officials hope it will be opened by January 2006.

"Curtin and Shortlidge is like Boardwalk and Park Place — it's a wonderful location," said Tom Palchak, manager of the Creamery. "We're seeing a lot of growth, and eventually, [the Creamery] will be central to campus."

Palchak said before the move, the Creamery would produce extra ice cream until the new facilities are fully operational. During a transitional period, both locations will be open.

Paul Ruskin, manager of Office of Physical Plant (OPP) said an upgrade in facilities is needed because of new

technology and more space for employees and customers. The building will be four stories, with the Creamery located on the ground floor.

OPP will be overseeing the design and hopes to have the building complete by December 2005.

Ruskin said the new facility will have more indoor and outdoor space with expanded parking, but further details about parking were unavailable.

Although floor plans have not been finalized, the new Creamery will be 22,740 square feet, 40 percent larger than its current location.

The area where customers can purchase ice cream and other Creamery products will be nearly three times the current size.

Officials hope to attract football fans by relocating closer to Beaver Stadium.

"The new location will be more convenient for stadium-goers," Ruskin said. "Depending on your walking speed, it is about five minutes closer."

Borland Lab has housed the Creamery since 1932. Despite rumors, the Creamery is not moving due to a safety violation.

"That's another urban legend, like our ice cream's high fat content," Palchak said. "It's time to move out of the building, but there are no concerns about the present structure."

Many students believe the ice cream is not sold off campus because it is not approved by the Food and Drug Administration. Creamery employees

have discredited that myth, saying that it's simply impossible to meet production demands.

The new Creamery will be called the Berkey Creamery. Jeanne and Earl Berkey, 1948 Penn State graduates, donated \$3 million to the \$22 million project. Other money will be drawn from state funds and donations, Palchak said.

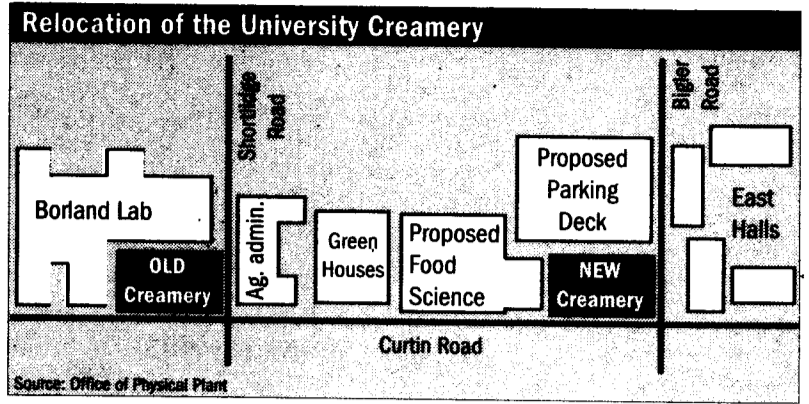
"Nearly all of the money has been raised," Palchak said. "Private donors have really stepped up to the plate."

The current location has a lot of history behind it — fans and many famous celebrities have stopped for a scoop. In fact, former President Bill Clinton was the first person to mix flavors.

"The history is embedded in the ice cream itself," Ruskin said.

Employees are looking forward to the move. "The move is a good thing. We're very popular, but it's too small," employee Alicia Roman said.

Students seemed to be in favor of the move. Megan Lighty (freshman-animal science) said,



Source: Office of Physical Plant

Katie Van Fleet/Collegian

"As long as it's still in walking distance, it's all right with me."

Palchak said the move and growth of the Creamery would be monitored to determine the need for additional staff members.

The College of Arts and Architecture will renovate Borland Lab to include a student gallery and study space after the Creamery moves out, said Dave Will, facility coordinator for the College of Arts and Architecture.

"We're really excited about the opportunities the new space will present to us," he said.

## Ice cream flavor to mark PSU's 150th anniversary

By Josh Pontrelli  
FOR THE COLLEGIAN

Soon University Creamery customers will have another flavor of ice cream to choose from.

To celebrate Penn State's sesquicentennial — or 150th — anniversary in 2005, the Creamery will develop a new flavor dreamed up by customers.

Some students have already started to think of potential entries to add to the 110 current flavors.

"I would name it Nittany 'Nana," said Sarah Lewing (freshman-hotel and restaurant management). "It would be banana ice cream with banana chunks and a ribbon of chocolate."

Nearly 500 suggestions have already been received and more than 1,000 are anticipated, said Eston Martz, a sesquicentennial committee member. The committee oversees the contest, as well as events for the anniversary celebration.

Anyone can suggest a flavor name and ingredients until December 31 by sending an e-mail message or visiting the official entry Web site. Once the committee chooses a winner, he or she will receive a complimentary half-gallon of ice cream and a copy of a commemorative sesquicentennial book.

"It's tradition that the Creamery will develop a new ice cream for certain special events and a good way to call attention to the upcoming sesqui-

### Voting for new flavor

- Choose the next Creamery ice cream flavor, e-mail [icecream@psu.edu](mailto:icecream@psu.edu)
- Creamery Web site: [www.cas.psu.edu/icream.html](http://www.cas.psu.edu/icream.html)

centennial," said Mike Bezilla, sesquicentennial committee member.

The winner will be chosen and notified in spring 2004. The winning flavor will be introduced on July 4, 2004, and sold until July 2005.

"I envision that the Penn State faithful will submit suggestions in droves," said Tom Palchak, Creamery manager.

Palchak said previous contests, such as the naming of the popular flavor Peachy Paterno, produced lots of feedback from ice-cream craving customers.

Some of the wackier entries will also be acknowledged when the winning flavor is announced.

"How about a Birch Beer flavor?" asked Andy Adams (freshman-engineering). "Or Caramel Apple — minus the stick?"

Other students had more traditional suggestions.

"I would pick coffee ice cream with raspberry swirls and chocolate chips," said Natalie Wiest, a



Lauren A Little/Collegian

Kate Paraska (senior - business logistics) enjoys some Creamery ice cream with her mother, Diane.

Bucknell University student. "I'd call my ice cream Keep Me Up at Night. It'd give me palpitations."

Some ideas were even more exotic.

"Mine would be Brazilian Dreams and have coconut ice cream with sweetened condensed milk," Emily Volpini (freshman-hotel and restaurant management) said.

Jenna Flanagan (freshman-premedicine) thought minties, a popular cinnamon-flavored local

dessert, would taste great in ice cream.

Even university officials offered suggestions.

"I can see it now ... OPP Ice Cream. It has expertise and efficiency in it," said Paul Ruskin, manager of Office of Physical Plant. "I don't know what it would taste like, but it would taste good."

The OPP is constructing a new food science building, which will house the new Berkey Creamery, to be completed in December 2005.

# THEATER DEBUTS



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