ice cream. from page B1

at the St. Louis World's Fair.
The development of the cone
made ice cream "portable" and
people began going out for this
sweet confection beginning in
the last century and in record
numbers today.
Clindy Savich knows firsthand

Cindy Savich knows tirstiana the popularity of ice cream. She grow up working in her parents! Baskin-Robbins establishment in Orchard Lake and became hooked on ice cream. She bought her own Baskin-Robbins fran-chise in Livonia three years ago "the ago of 21.

chise in Livonia three years ago at the ago of 21.

"I am the youngest owner/operator in the chain, which has more than 4,700 loca-tions world-wide," she says.

According to Savich, one of the fivorite parts of her job is being

able to taste ice cream wheneve she wants. "Others start their day with a cup of coffee, I start mine with a frozen coffee or a m whenever small scoop of ice cream, or

ath."
Another advantage, she says, is being involved in worthwhile community events, such as the company's upcoming "Free Scoop Night". to support children's literacy. My first year involved in this ovent, we gave away 1,600 free scoops of ico cream. Last year the event resulted in 4,000 free scoops and I expect this year's event will be even more popular." Savich has noticed that her customer' tastes have changed is being involved in worth

Savich has noticed that her customer's tastes have changed over the years (although, at her store, mint chocolate chip ice cream continues to reign) and for a while health conscious customers wanted products with less fat and sugar-free. But her customers and Baskin-Robbins statistics show consumers mov-

Another Cool Treat

EDY'S COOKIES 'N CREAM WAFFLES WITH RASPBERRY SAUCE

2 eggs
1 1/2 cups half-and-half
1/4 cup melted butter
3 tenspoons baking powder
1/4 tenspoons sugar
1 tup flour
4 tablespoons sugar
3 tablespoons cocoa powder
1 package (10 ounces) frozen raspberries, thawed
Six scoops Edy's Grand Cookies 'N Cream to cream
In small bowl, whisk together eggs, half-and-half and melted butter.
Set seide. In large bowl, combine dry ingredients. Add egg mixture
and stir until thoroughly blonded. Pour batter into prehated waiffel
iron and cook until golden brown.

Set aside some berries. Place remaining berries in blender; purce ntil smooth.

Place wasse on each plate. Top with scoop of ice cream, then rasp-

Garnish with whole raspberries. Serves 6. NOTE: For low-fat alternative, substitute Bisquick low-fat waffle mix for waffles and Edy's Grand Light Cookies 'N Cream ice cream. exceptional taste."

The dairy produces its dairy product line in the western part of the state: "There's no dairy from 10 Ab Park." It's run by the late founder Tom Davis' five children. "We have met the desire for high quality ice cream with our Ashbye' sterling line," says this Davis son, who is vice president of sales for the ice cream division.

In addition to a high butter fat content, the dairy adds almost twice as much condiment (fruit, nuts, checolate and other natural flavorings) to its ice cream than competitors. The dairy adds develops rich new flavors on a regular bais. "Our flavors are considered top-notch. This is not just our opinion. Six times, the

ing away from the reduced-fat/non-fat food trend of the 1980s and returning to full-fla-

fat/non-fat food trend of the 1980s and returning to full-flavored premium ice creams. Rick Davis of Tom Davis & Sons Dairy in Oak Park knows that consumer desires run to premium ice cream. But our dairy goes 'premium' one better!" The dairy, which supplies ice cream to restaurants, private cubs and other food service operations, produces a 'storling brand that is almost twice as rich (defined by fat content) as 'premium' ice cream. "For the last 20 years, since we started selling ice cream, we found that our customers want the best ice cream available. They don't care about calories or fat content. They just want

latest in 2001 with our White Cliffs of Dover, a white choco-late, chunky cherry swirl and chocolate covered chorries con-coction, we have won "Best New Flavor" by The National Ice Cream & Yogurt Retailers Asso-ciation."

ciation."

Developing new flavors is also important to the continuing success of such commercial enterprises as Edy's. This year, the California-based company has added five new "Rookie" flavors to its line: Ultimate Caramel to its line: Oltmate Caramei Cup, Vanillaberry Bar, French Vanilla Fudge Pie, Strawberry Cupcake and Blue Ribbon Choco-late Cake.

late Cake.

"If the ice cream- loving public likes one or all of these new flavors, it could become a seasoned veteran just like me," asys John Harrison, Edy's official ice cream taster, who has been in the business more than 30 years. (Edy's has set up a toll-free line—1-888-766-6430-for the public to vote on its favorite "Rookie of the

Silk" Floral Stems

DecoColor

Gorden Memories

Year.")
Although ice cream producers spend a great deal of time and money to develop new flavors, consumers exprywhere continue to make vanilla, one of the first flavors invered, num her one. More than 20 percent of the world-wide ice cream afficionades like this is basic flavor, followed by chocolate, butter pecan and strawberry, which tied for the third spot, and Meapolitan. America is the top ice cream consuming country, followed by New Zealand (2), Denmark (3), Australia (4) and Belgium/Luxemburg (5).

tralia (4) and Belgium/Luxembourg (5).
Still the search for that "really special" flavor continues as area ice cream lovers visit one or more of the hundreds of ice cream establishments, either family-owned or part of a national chain, that dot metro Detroit. Other consumers look for their favorite ice cream and frozen products in grocery and specialty store freezers.

Sizzix

• Eucalyptus Bunches Reg. 9.99

There's still another group of ice cream lovers. They are the nes who make their own home made frozen desserts, thanks, in part, to a New England house-wife who invented the handcranked ice cream churn in 1843. Now there are a multitude of such devices, most powered by alectricity, available on the mar-

Some recipes, however, such as the chunky peanut butter ice cream recipe accompanying this article, require little more than a bit of mixing and a refrigera-

a bit of mixing and a reirigera-tor's freezer department. Ite cream can be enten alone, fin a cone, with a topping — chocolate syrup continues to be the world's favorite topping — or used as an ingredient in a recipe. No matter which was consumed, ice cream continues to be the alltime favorite sweet of everyone,

Decorator Collections

Healds from page B1

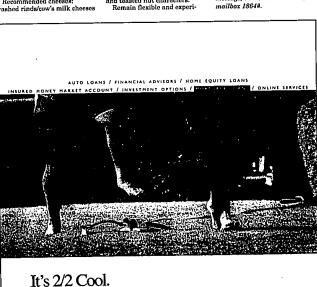
Starring with dessert

Starring with dessert
Cognac is the quintessential
after-dinner beverage, but you
can make it a dessert star.
Sweets, cream, dairy and eggs
all soften the impact of alcohol.
Today's dessert trand is a
cheese course. The cream in a
cheese softens both cognac's alcohol and acidity, again making
the spirit round and velvety.
Recommended cheeses:
washed rinds/cow's milk cheeses

such as Taleggio, Reblochon,
Pont L'Eveque or Epoisses.
Triple cream/cow's milk cheeses
such as St. Andre, Pierre Robert
or Explorateur are the ultimate
in decadence with cognac.
Sweet fruits and hazelauts
paired with the salty pungency
and rich texture of a great blue
cheese can be a stunning cognac
complement. Cheese uplifts the
elements of spice, dried fruits
and toasted on utcharacters.
Remain flexible and experi-

ment using our tips. You'll discover many different, yet excellent matches and surprise dinner guests.

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