



Collection Corner: Ice Cream Churns & Scoops

Ice cream is a sweet summer treat enjoyed by many, but it wasn't always so easy to obtain this icy delight. Ice cream was created in China. It dates as far back as 618 A.D. Ice cream began as honey sweetened ice served to Emperor Tang of the Shang Dynasty. He was so enchanted with the taste that he ordered for it to be recreated using buffalo milk, flour and camphor. More flavors were added using natural ingredients. China is also credited for making the first ice cream machine -- pots filled with a syrupy mixture were created and they were placed into a container of snow and salt to solidify. Marco Polo brought this sherbet-style of ice cream back to Italy with him after his travels in Asia. Then, Catherine de Medici brought the dessert to France and from there ice cream has traveled all over the world. Each country has its own versions and flavors, but they are all delicious!

The churn shown below is from the mid-1800s. Cream, milk, sugar and flavoring were added to a tin cylinder in the middle of the bucket. The cylinder was surrounded by ice and salt, and was attached to a handle at the top. The handle was turned to spin the churn inside the cylinder. Churning ice cream can take hours depending on how steady and fast you churn. But how do you get the ice cream out of the cylinder? Well, with a scoop of course. A scoop similar to the one pictured below was invented in 1896 by Alfred L. Cralle. He was awarded a patent the following year for his "Ice Cream Mold and Dish."

Would you spend the time to churn ice cream?

Do you think it is worth it in the end?

What's your favorite flavor of ice cream?





Ice Cream in a Bag Recipe

Ingredients:

1 cup Half and Half (or you can use half whole milk and half cream)

¼ cup Salt (table salt is fine, or you can use chunkier salt like Kosher salt)

Ice

1 ½ teaspoons Vanilla Extract

1 tablespoon Sugar

2 Quality Zip-top Bags – 1 sandwich or quart-sized and 1 gallon-sized (the better the quality the better chance of not getting salty ice in your ice cream)

Directions:

1. Pour 1 cup of half and half (or milk and cream) into the smaller zip-top bag. Add 1 ½ teaspoons vanilla extract and 1 tablespoon sugar to the bag. Zip the top of the bag closed firmly making sure to get any air out of the bag first.
2. Fill the larger zip-top bag halfway with ice and add ¼ cup of salt to the bag as well. Add the smaller bag into the larger bag and fill the larger bag the rest of the way with ice. Seal the larger bag firmly.
3. Wear gloves or oven mitts (the salt makes the ice extra cold) and shake the bags for at least 6 minutes.
4. Remove the smaller bag from the larger bag and rinse it off with cold water to remove any salt from the outside of the bag. Dry off the smaller bag.
5. Open the smaller bag and give the ice cream a stir. It may look icy to begin with, but stirring it will make it smoother.
6. Scoop your ice cream into a bowl and enjoy it with the toppings of your choice.

