

Chapter 1 : COWS Inc. – COWS Fun Original T'Shirts and Much MOOOORE!

*From Cow to Ice Cream (Changes) [Bertram T. Knight] on calendrierdelascience.com *FREE* shipping on qualifying offers. Describes in photographs and brief text the steps involved in making the ice cream we buy at the market or the ice cream parlor.*

Aside from the fresh, creamy deliciousness, the best thing about these raw milk ice cream bases is their simplicity. Just blend the ingredients and let the ice cream maker do the rest. About the ingredients Raw milk Why raw milk? Also, I tend to think that warnings about food borne illness go a bit over the top when the risk is actually quite low. But, by now, I have read up on it. There is an excellent article reviewing the actual studies on the risks and benefits of raw vs. It was interesting to learn that some studies suggest reduced allergies in rural children who consume raw milk, but the reviewers wisely caution that urban children, who usually have little or no direct contact with farm animals, might have a different immunological response to raw milk consumption. As for nutritional value, vitamins B12, B2, and E are all significantly reduced in pasteurized milk, but the reviewers remind us that even raw milk is not an important source of B12 or E, and B2 can be found in many other common foods. So, all of this weighed against the real and significant risk of food borne illness? Maybe for rural children, but not in general, at least not unless future studies show reduced allergies in other children. Do your own research and make your own decision. By the way, you might need up to a full gallon of milk to get the 2 cups of cream needed for this recipe. Let the milk sit in the refrigerator for at least 24 hours, to allow the cream time to rise to the top. If you want to use pasteurized milk and cream for these recipes, use heavy cream and whole milk. Raw eggs You will notice that these ice cream bases also contain raw egg. As for possible health benefits of raw over cooked eggs, you might see claims of substantially higher levels of vitamin D, omega-3 fats, etc. See the links to that site in the Sources section at the end of this article. Make your own decision. I prefer to use the egg because it slightly improves the flavor and mouth feel of the ice cream. But in winter when the hens lay fewer eggs, I often make egg free ice cream. Cocoa As always, I will warn that the flavor of a chocolate treat is no better than that of the chocolate or cocoa you use. The flavor of cocoa, in particular, varies enormously from brand to brand, so be sure to use one that you know you like. For this chocolate ice cream, I like to use tbs of Omanhene natural cocoa, and tbs of Valrhona Dutch process cocoa. The egg helps, and the small volume is even more important. Most recipes for standard 1. And faster freezing discourages the formation of gritty crystals. If you prefer a custard style vanilla ice cream, use my chai spiced vanilla ice cream recipe , omitting the cardamom and cinnamon. Custard has a distinct flavor, which is quite noticeable in custard style vanilla ice cream. It will taste different from raw vanilla ice cream. Chocolate largely masks the custard flavor, and if you want the absolute ultimate in mouth feel, see this custard style chocolate ice cream. To minimize changes due to cooking the milk, cook the custard on low heat. It will take longer, but thickening will occur at a lower temperature, sometimes as low as degrees F. A temperature of degrees F would kill most of the potentially probiotic bacteria. Whether or not raw milk contains probiotic bacteria is the subject of a debate which goes beyond this post. I used a raw base here rather than a custard which I also love because cooking would diminish some of the presumed benefits of raw milk, which would defeat the purpose of buying it. Vanilla raw milk ice cream base The egg, milk, and cream should be at refrigerator temperature before beginning, because you want the base cold when you put it in the ice cream maker. Whisk in the sugar. If using the vanilla bean, slit the vanilla bean pod lengthwise, scrape the tiny black beans into the egg mixture, and whisk to blend. Save the pod for another use. The pod can be steeped in hot milk or cream to flavor a custard, for example. Add the cream, milk, and vanilla extract to the egg mixture, and whisk to blend. Pour into a 1. Transfer to a quart size freezer container. Eat as soft serve, or freeze for several hours for scoopable ice cream. Chocolate Raw Milk Ice Cream Makes 1 quart The egg, milk, and cream should be at refrigerator temperature when you start. Be sure to whisk the cocoa with the sugar as directed because it blend better with the liquid ingredients. If the cocoa is added directly to the liquid ingredients, it will be difficult to blend it. Whisk in the milk and about a cup of the cream, and set aside. In a small bowl, whisk together the sugar, cocoa, and salt until mixture is free of lumps. Add the cocoa mix to the

medium bowl containing the milk and some of the cream, and whisk until well blended. Add the vanilla and the rest of the cream to the large bowl, and whisk until well blended. Transfer to a 1. Variations You can use these recipes as bases for many different flavors. Substitute mint or other extract for the vanilla. Substitute some of the sugar with honey, maple syrup, molasses, or brown sugar.

Chapter 2 : COWS Inc. – COWS Fun Original T'Shirts and Much MOOOORE!

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The traditional story is that, on a particularly hot day, Mr. Green ran out of ice for the flavored drinks he was selling and used vanilla ice cream from a neighboring vendor, thus inventing a new drink. His own account, published in Soda Fountain magazine in , states that while operating a soda fountain at the celebration, he wanted to create a new treat to attract customers away from another vendor who had a fancier, bigger soda fountain. After some experimenting, he decided to combine ice cream and soda water. During the celebration, he sold vanilla ice cream with soda water and a choice of 16 different flavored syrups. The new treat was a sensation and soon other soda fountains began selling ice cream floats. As carbonated drinks were marketed as a miracle cure, they were often considered a substance that required oversight and control like alcohol, another controlled substance that could not be served or purchased on Sundays in many conservative areas. Many soda fountains had to figure out a way to turn a profit on Sundays when selling their product was considered illegal. Regional names[edit] A lime spider In Australia and New Zealand, an ice cream float is known as a "spider" because once the carbonation hits the ice cream it forms a spider web-like reaction. In Mexico, it is known as "Helado flotante" or "flotante". In the United States, an "ice cream soda" typically refers to the drink containing soda water, syrup, and ice cream, whereas a "float" is generally ice cream in a soft drink usually root beer. Variations[edit] Variations of ice cream floats are as countless as the varieties of drinks and the flavors of ice cream, but some have become more prominent than others. Some of the most popular are described below: Chocolate ice cream soda[edit] This ice cream soda starts with approximately 1 oz of chocolate syrup , then several scoops of chocolate ice cream in a tall glass. Unflavored carbonated water is added until the glass is filled and the resulting foam rises above the top of the glass. The final touch is a topping of whipped cream and usually, a maraschino cherry. This variation of ice cream soda was available at local soda fountains and nationally, at Dairy Queen stores for many years. A similar soda made with chocolate syrup but vanilla ice cream is sometimes called a "black and white" ice cream soda. Root beer float[edit] Root beer float, a type of ice cream soda Also known as a "black cow" [12] [13] or "brown cow", [14] the root beer float is traditionally made with vanilla ice cream and root beer, but it can also be made with other ice cream flavors. The similarly flavored soft drink birch beer may also be used instead of root beer. The definition of a black cow varies by region. For instance in some localities, a "root beer float" has strictly vanilla ice cream; a float made with root beer and chocolate ice cream is a "chocolate cow" or a "brown cow". In some places a "black cow" or a "brown cow" was made with cola instead of root beer. In some areas, for example, Northeastern Wisconsin and Northern Illinois, "black cow" is said to mean a root beer float where a portion of the vanilla ice cream and root beer have been mixed together before filling the glass with scoops of vanilla ice cream and root beer. Coke float[edit] A coke float can be made with any cola , such as Coca-Cola or Pepsi , and vanilla ice-cream. Boston Cooler[edit] A Boston Cooler is typically composed of Vernors ginger ale and vanilla ice cream. The name is a mystery, having no apparent connection to Boston, Massachusetts , where the beverage is virtually unknown. Later, vanilla ice cream was substituted for the cream to make a Vernors float. Unlike a float, however, a Boston Cooler is blended like a thick milkshake. Both Sanders soda fountains and Michigan-based Big Boy restaurants which had Boston Coolers as a signature item until the Elias Brothers sold their franchise to new ownership in the s used their milkshake blenders to prepare the drink. National Coney Island is one of the few restaurant chains to list the Boston Cooler in its menu. The origin of this variation is unknown, but it is found in some Asian eateries. Purple cow[edit] In the context of ice cream soda, a purple cow is vanilla ice cream in purple grape soda. The Purple Cow , a restaurant chain in the southern United States, features this and similar beverages. In a more general context, a purple cow may refer to a non-carbonated grape juice and vanilla ice cream combination. At present, it is billed as a "slammer". Vaca-preta[edit] At least in Brazil and Portugal , a non-alcoholic ice cream soda made by combining vanilla ice cream and coca-cola is known as vaca-preta "black cow".

Chapter 3 : From Cow to Ice Cream by Bertram T. Knight

From Cow to Ice Cream has 21 ratings and 1 review. This series details the astounding transformations that raw materials undergo as they are manufactured.

Chapter 4 : Ice Cream Flavors - The Farmer's Cow Calf & Creamery

CLAY TWP., Pa. - It's perhaps the tastiest new trail in Pennsylvania. "July is National Ice Cream Month, which makes it a perfect time to announce our new "Pursue Your Scoops Ice Cream Trail.

Chapter 5 : Changes: From Cow to Ice Cream by Bertram T. Knight (, Paperback) | eBay

This book was bought to help teach informational writing in my first grade classroom. It is a perfect resource and the city kids learned that icecream doesn't just come from the store!

Chapter 6 : How Now Brown Cow? » Tillamook Community

From cow to cone: How MSU Dairy Store ice cream gets made Stephanie Gardner guided a steady stream of Dantonio's Double Fudge Fake from a hose hanging above her into three-gallon drums and smaller.

Chapter 7 : Our Products | Howling Cow

Changes. From Cow to Ice Cream. By Bright color pictures and descriptive text explain the process of turning milk into ice cream in this book in the Changes.

Chapter 8 : From Cow to Ice Cream by Bertram T. Knight | Scholastic

The sweeteners used in ice cream vary from cane or beet sugar to corn sweeteners or honey. Stabilizers, such as plant derivatives, are commonly used in small amounts to prevent the formation of large ice crystals and to make a smoother ice cream.

Chapter 9 : Ice cream float - Wikipedia

Ever wondered how ice cream is made? Our video shows you how our Otter Valley ice cream at the South Beach Cafe at the Haven Holiday's Devon Cliffs park is made from Cow to Cone.