

Icecreamp.htm

Valerie Lum,Jenise Addison

Ice Cream Laura B. Weiss,2012-01-01 Be it soft-serve, gelato, frozen custard, Indian kulfi or Israeli glida, some form of cold, sweet ice cream treat can found throughout the world in restaurants and home freezers. Though ice cream was once considered a food for the elite, it has evolved into one of the most successful mass-market products ever developed. In *Ice Cream*, food writer Laura B. Weiss takes the reader on a vibrant trip through the history of ice cream from ancient China to modern-day Tokyo in order to tell the lively story of how this delicious indulgence became a global sensation. Weiss tells of donkeys wooed with ice cream cones, Good Humor-loving World War II-era German diplomats, and sundaes with names such as “Over the Top” and “George Washington.” Her account is populated with Chinese emperors, English kings, former slaves, women inventors, shrewd entrepreneurs, Italian immigrant hokey-pokey ice cream vendors, and gourmand American First Ladies. Today American brands dominate the world ice cream market, but vibrant dessert cultures like Italy’s continue to thrive, and new ones, like Japan’s, flourish through unique variations. Weiss connects this much-loved food with its place in history, making this a book sure to be enjoyed by all who are beckoned by the siren song of the ice cream truck.

Unilever Ice Cream: Standardization versus Adoption Paulina Gugenheimer,2006-05-06 Seminar paper from the year 2003 in the subject Business economics - Marketing, Corporate Communication, CRM, Market Research, Social Media, grade: 1,0, Lund University, course: International Marketing, 40 entries in the bibliography, language: English, abstract: What is an optimal combination between standardisation and adoption? Which factors have the crucial impact on whether a company standardises or adopts its marketing strategy to the local peculiarities? Managers in the entire world attempt to find out the equilibrium between these two options when developing and implementing marketing initiatives. Both alternatives have pros and cons. On the one hand the standardisation offers the opportunity to realize economies of scope and scale. The brand recognition by customers is higher and costs can be saved through centralised marketing strategy. On the other hand adoption to the cultural and behavioural features of a particular national or local market provides the company a higher level of flexibility, which is currently extremely important. Among others, the companies the focus of this paper is set upon (ice cream manufacturing subsidiary companies of Unilever) try to figure out the optimal mix of standardisation and adoption. In our study we will describe the specificities in the marketing strategies of Unilever’s subsidiaries. First the history of the ice cream as such will be described. After the characterisation of the current state in the world ice cream market on the basis of Porter’s Five Forces we will give a report on history of Unilever as well as on its standardised marketing mix. As the next step we characterise the subsidiaries Ola in Netherlands, Langnese in Germany, GB Glace in Sweden, and Good Humor in Canada in terms of their history, markets they act in, and their adoptive marketing strategies.

A Branded World Michael Levine,2003-04-07 Table of contents

Cool Careers Without College for People Who Love Food Kerry Hinton,2009-01-15 Explores the job descriptions, education and training requirements, salary, and outlook predictions for fourteen food-related careers that do not require a college education.

Authenticity James H. Gilmore,B. Joseph Pine,2007 The authors list the five factors that most directly influence customer perceptions: the operational essence of the enterprise, the nature of its offerings, the effects of the organization's heritage, its sense of purpose and its demonstrable body of values.

Ice Cream W. S. Arbuckle,2013-11-21 This edition of *Ice Cream* is a full revision of previous editions and includes an updating of the areas that have been affected by changes and new technology. The ice cream industry has developed on the basis of an abundant economical supply of ingredients and is a high-volume, highly automated, modern, progressive, very competitive industry composed of large and small businesses manufacturing ice cream and related products. The industry underwent a difficult period of adjusting to economic changes and to the establishment of product specifications and composition regulations. The latter area has now become more stabilized and the Frozen Desserts Definitions and Standards of Identity are now more clearly defined, as are ingredient and nutritional labeling specifications. The chapters that include basic information on ice cream technology remain for the most part unchanged in order to accommodate beginners in the industry and the smaller processors. In other chapters major revisions and the incorporation of new material have been made. Key classical references and information have been retained or added in order to keep intact those portions of the book which students have found most useful and helpful as reflected in my own teaching, research, and publications in the field of dairy science, and particularly in the field of ice cream production.

Hello, My Name Is Ice Cream Dana Cree,2017-03-28 With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, *Hello, My Name Is Ice Cream* explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. *Hello, My Name Is Ice Cream* is a combination of three books every ice cream lover needs to make delicious blends: 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics—super chocolately chocolate and Tahitian vanilla—then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.

Jeni's Splendid Ice Creams at Home Jeni Britton Bauer,2011-11-15 **In recognition of Quality, Excellence, and Design, this ebook has been granted a QED seal of approval from Digital Book World.** “Ice cream perfection in a word: Jeni’s.” –Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni’s Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni’s jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Everybody Loves Ice Cream Shannon Jackson Arnold,2004 The essential guide for ice cream lovers everywhere.

Ohio Ice Cream Renee Casteel Cook,2022-05-16 Cups, Cones & Claims to Fame in the Buckeye State Drawing on a rich dairy heritage, Ohio has whipped up an ice cream industry worthy of tourism. The state has legitimate claims as the birthplace of the ice cream cone and the banana split, and the Klondike Bar and the Good Humor Man were created here. Ohio's storied legacy lives on today in the inventive new flavors at Jeni's Splendid Ice Creams and Mason's Creamery and frozen forms at Simply Rolled. From seasonal mom-and-pop stands The Dairy Hut and Whipty-Do to year-round go-to scoop shops like Graeter's, Johnson's and Tom's Ice Cream Bowl, satisfied customers share taste experiences each as distinctly delicious as the next. Author Renee Casteel Cook takes readers on a tour of tasty treats from the 3C's to the smaller cities, sampling stories from the late 1800s to the present day.

Ice Cream Robert T. Marshall,H. Douglas Goff,Richard W Hartel,2012-12-06 Completely re-written with two new co-authors who provide expertise in physical chemistry and engineering, the Sixth Edition of this textbook/reference explores the entire scope of the ice cream industry, from the chemical, physical, engineering and biological principles of the production process, to the marketing and distribution of the finished product. This Sixth Edition builds on the strengths of previous editions with its coverage of the history,

production and consumption, composition, ingredients, calculation and preparation of mixes, equipment, processing, freezing, hardening, storage, distribution, regulations, cleaning and sanitizing, safety, and quality of ice cream and related frozen desserts.

Big Gay Ice Cream Bryan Petroff, Douglas Quint, 2015-04-28 Welcome to Big Gay Ice Cream's debut cookbook, a yearbook of ice cream accomplishments—all the recipes you need to create delicious frozen treats. • New to making ice cream at home? Never fear—freshman year starts off simple with store-bought toppings and shopping lists for the home ice cream parlor. • Sophomore year kicks it up a notch with tasty sauces and crunchy toppings. • Junior year puts your new skills to work with shakes, floats, and sundaes inspired by some of Big Gay Ice Cream's top-selling treats, including, of course, the Salty Pimp. • In Senior year, get serious with outrageously delicious sorbets and ice cream recipes. Along the way, you can enjoy Bryan and Doug's stranger-than-fiction stories, cheeky humor, vibrant photography and illustrations, and plenty of culinary and celebrity cameos (including an introduction by Headmaster Anthony Bourdain).

Ice Cream Happy Hour Valerie Lum, Jenise Addison, 2011-09-08 Dozens of recipes for intoxicatingly delicious spiked ice cream from Strawberry Daiquiri to Caramel and Spiced Rum. Perfect for a fun party treat or special occasion dessert, these homemade frozen delights not only taste amazing, they also serve up a surprising kick—the shot of booze in each cup. Follow the authors' clever technique by adding a generous pour of spirits to your homemade ice cream and you'll soon be impressing family, friends, and party guests with the coolest of 21-and-over desserts. Ice Cream Happy Hour offers sinfully spiked versions of the classics as well as your favorite cocktails churned and chilled: • Vanilla with Brandy • Chocolate with Grand Marnier • Cookies and Cream with Vodka • Caramel with Spiced Rum • Maple with Bourbon • Jasmine Tea with Sake • Manhattan • White Russian • Whiskey Sour • Mojito • Lemon Drop • Strawberry Daiquiri With step-by-step instructions and photos, this book shows how easy it is to turn a standard flavor into a hard ice cream. Desserts have long used liquor to add flavor. Now for the first time, this book shows how ice cream can be infused with booze to create exciting new frozen treats. “After countless nights of trial and error these two awesome women who should win Nobel Prizes have come up with a system that will allow you to incorporate a cup of 80 proof booze into a quart of ice cream.” —Gizmodo

Old-Fashioned Homemade Ice Cream Thomas R. Quinn, 2012-03-08 Complete instructions and helpful advice for making delicious homemade ice cream, either in a hand-cranked or electric freezer. Includes 58 mouthwatering ice cream recipes, plus recipes for toppings and sauces. Introduction. Illustrated throughout.

Of Sugar and Snow Geraldine M. Quinzio, 2009-05-05 Was ice cream invented in Philadelphia? How about by the Emperor Nero, when he poured honey over snow? Did Marco Polo first taste it in China and bring recipes back? In this first book to tell ice cream's full story, Jeri Quinzio traces the beloved confection from its earliest appearances in sixteenth-century Europe to the small towns of America and debunks some colorful myths along the way. She explains how ice cream is made, describes its social role, and connects historical events to its business and consumption. A diverting yet serious work of history, *Of Sugar and Snow* provides a fascinating array of recipes, from a seventeenth-century Italian lemon sorbet to a twentieth-century American strawberry mallobet, and traces how this once elite status symbol became today's universally available and wildly popular treat.

Sweet Spot Amy Ettinger, 2017-06-27 A journalist channels her ice-cream obsession, scouring the United States for the best artisanal brands and delving into the surprising history of ice cream and frozen treats in America. For Amy Ettinger, ice cream is not just a delicious snack but a circumstance and a time of year—frozen forever in memory. As the youngest child and only girl, ice cream embodied unstructured summers, freedom from the tyranny of her classmates, and a comforting escape from her chaotic, demanding family. Now as an adult and journalist, her love of ice cream has led to a fascinating journey to understand ice cream's evolution and enduring power, complete with insight into the surprising history behind America's early obsession with ice cream and her experience in an immersive ice-cream boot camp to learn from the masters. From a visit to the one place in the United States that makes real frozen custard in a mammoth machine known as the Iron Lung, to the vicious competition among small ice-cream makers and the turf wars among ice-cream trucks, to extreme flavors like foie gras and oyster, Ettinger encounters larger-than-life characters and uncovers what's really behind America's favorite frozen treats. *Sweet Spot* is a fun and spirited exploration of a treat Americans can't get enough of—one that transports us back to our childhoods and will have you walking to the nearest shop for a cone.

Ice Cream Adventures Stef Ferrari, 2016-03-29 If Willy Wonka made ice cream instead of chocolate, it would look a lot like the concoctions ice cream innovator and craft-beer maven Stef Ferrari dreams up—twisted, curious, fun, and radically unique. With inspired flavors like Sage Chocolate Chip, Sriracha Popcorn, and Indian Pale Ale, Ferrari's theory is that almost everything can be turned into ice cream. She has taken the flavors of her favorite ales, cocktails, and meals, and used them to inspire new ice creams, as well as cakes, cookies, shakes, and more. This is not the dessert of your childhood. Featuring more than 70 recipes for ice cream, toppings, and other pairings, *Ice Cream Adventures* is the essential cookbook for ice cream lovers, adventurous home cooks, and foodies. Each recipe starts with an easy to make base, and Ferrari teaches you how to layer the flavors to create something deliciously different and totally unique.

Confectionery and Ice Cream World, 1947

The Joy of Eating Jane K. Glenn, 2021-11-05 This volume explores our cultural celebration of food, blending lobster festivals, politicians' roadside eats, reality show chef showdowns, and gravity-defying cakes into a deeper exploration of why people find so much joy in eating. In 1961, Julia Child introduced the American public to an entirely new, joy-infused approach to cooking and eating food. In doing so, she set in motion a food renaissance that is still in full bloom today. Over the last six decades, food has become an increasingly more diverse, prominent, and joyful point of cultural interest. *The Joy of Eating* discusses in detail the current golden age of food in contemporary American popular culture. Entries explore the proliferation of food-themed television shows, documentaries, and networks; the booming popularity of celebrity chefs; unusual, exotic, decadent, creative, and even mundane food trends; and cultural celebrations of food, such as in festivals and music. The volume provides depth and academic gravity by tying each entry into broader themes and larger contexts (in relation to a food-themed reality show, for example, discussing the show's popularity in direct relation to a significant economic event), providing a brief history behind popular foods and types of cuisines and tracing the evolution of our understanding of diet and nutrition, among other explications.

Ice Cream! Gail Damerow, 1995

This book delves into Icecreamp.htm. Icecreamp.htm is a vital topic that must be grasped by everyone, ranging from students and scholars to the general public. The book will furnish comprehensive and in-depth insights into Icecreamp.htm, encompassing both the fundamentals and more intricate discussions.

1. The book is structured into several chapters, namely:

- Chapter 1: Introduction to Icecreamp.htm
- Chapter 2: Essential Elements of Icecreamp.htm
- Chapter 3: Icecreamp.htm in Everyday Life
- Chapter 4: Icecreamp.htm in Specific Contexts
- Chapter 5: Conclusion

2. In chapter 1, the author will provide an overview of Icecreamp.htm. This chapter will explore what Icecreamp.htm is, why

Iccecreamp.htm is vital, and how to effectively learn about Icecreamp.htm.

- 3. In chapter 2, the author will delve into the foundational concepts of Icecreamp.htm. The second chapter will elucidate the essential principles that must be understood to grasp Icecreamp.htm in its entirety.
- 4. In chapter 3, the author will examine the practical applications of Icecreamp.htm in daily life. The third chapter will showcase real-world examples of how Icecreamp.htm can be effectively utilized in everyday scenarios.
- 5. In chapter 4, this book will scrutinize the relevance of Icecreamp.htm in specific contexts. This chapter will explore how Icecreamp.htm is applied in specialized fields, such as education, business, and technology.
- 6. In chapter 5, the author will draw a conclusion about Icecreamp.htm. This chapter will summarize the key points that have been discussed throughout the book.

This book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Icecreamp.htm.

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