

## For Immediate Release

4<sup>th</sup> of July “Homemade Ice Cream”

Celebrate using fresh and simple ingredients with Adams Best Vanilla “Since 1888”

**GONZALES, TX. (June 6, 2011)** - There’s something extra-special about homemade ice cream and all it takes is just a few ingredients. Making homemade ice cream is a fun, simple, and flavorful way to bring together family and friends.

“Making homemade ice cream is the perfect opportunity to create not only a delicious treat to eat, but a memorable event your family and friends will enjoy,” said Sterling Crim, Chief Marketing Officer at Adams FF&I. “By using innovative and easy techniques, it’s a fun way to get the kids involved without the mess of a lot of ingredients and kitchen equipment,” said Crim.

“Adams Best Vanilla was created to endure freezing and baking,” says Chef Edward Harazak, Senior Research Chef at Adams FF&I. “Its unique chemical properties allow the true vanilla flavor to stand out. This is why so many people choose to use Adams Best Vanilla not only in their baking recipes but their homemade ice cream recipes, too,” said Harazak.

Providing “hands-on” techniques eliminates the need for expensive ice cream makers and allows you to create your own refreshing treat with items and ingredients you commonly find in your kitchen and pantry. Wake up your taste buds by adding an array of flavors and colors to your homemade masterpiece. Be as traditional or creative as you want. Add homemade ice cream to your family’s 4<sup>th</sup> of July celebration and take in the enjoyment one scoop at a time.

Adams Best Vanilla “Since 1888”, offers the following homemade ice cream tips:

- **No Cook Custard Style Method:** Make homemade ice cream without the ice cream maker by using a simple, custard style, no cook ice cream recipe. Betty Adams has a wonderful tried and true recipe that has been used for decades. Mix the ingredients and freeze; it’s as simple as that.
- **Hands-On Methods:** Several innovative and easy techniques are available to make homemade ice cream by hand. Get everyone involved!
  - Mason Jar Method – All you need is one mason jar, one quart size bag, ice, salt, powdered ingredients, and individual half and half packets. Great pre-assembled, individual treat to do together or take home!
  - Coffee Can Method – All you need is two different sized coffee cans, ice, salt, and cream based ice cream recipe. The kids can kick or roll their way to a wonderful treat!
  - Zip-Lock Bag Method – All you need is a one gallon bag, one quart bag, ice, salt, and cream based ice cream recipe. Everyone can shake their way to a great dessert!
  - Dry Ice Method – All you need is one metal bowl, one spatula, cream based ice cream recipe, and crushed dry ice. Your budding scientists will love making this instant ice cream!
- **Be Your Own Flavor- Maker:** Customize your homemade ice cream with different extract flavors like chocolate, banana, peppermint, strawberry, orange, pineapple, and coconut. Set up your own ice cream sundae bar so guest can add in fresh fruit, cookies, candies, nuts and syrup...the sky’s the limit!

The complete recipes and instructions for the methods listed above can be found at [www.adamsextract.com](http://www.adamsextract.com)

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