

# From The Dairy to Ice Cream

---

Ashton Sandman - February 11, 2014



# Interview

I interviewed Ann Engelman from Classic Dairy Inc. Their dairy is located in Jansen, Nebraska.

**Q:** How do you keep your milk safe to drink?

**A:** The milk is never touched with human hands. It goes into a stainless steel tank and is cleaned and sanitized every 12 hours, and is tested for antibiotics.

**Q:** How do you keep your milk cold?

**A:** The colder the milk the better the product. We get water from a well. That water goes around the holding tank which cools the milk. The water is then used for the cows to drink.

**Q:** How far does your cows' milk go?

**A:** We sell it to Grasslands, which is located in central Nebraska. Our milk is processed into butter every 24 hours.

**Q:** What happens to the milk once it is at Grasslands?

**A:** The milk goes to a holding tank where it is constantly stirred, so the fat doesn't stay at the top of the milk. It then goes to the processing plant where it is pasteurized.

**Q:** How many cows do you currently have?

**A:** We have around 1,000, and we are constantly milking the heifers.

**Q:** What do you feed your calves?

**A:** The calves feed on their moms milk which then gets substituted with milk replacer. They then feed on grain, when they are ready.

**Q:** What do you feed your cows?

**A:** A nutritionist comes every three weeks to evaluate the cows. He then will create a ration sheet, which is like a recipe, which includes bean mill, dry hay, corn silage, and minerals.

# I Scream, You Scream, We All Scream For Homemade Ice

As most of you know Beatrice just opened a 3rd Dairy Queen! That ice cream is good, but not as good as home made ice cream!! Im doing my Fcs project on how you can make homemade Ice cream, and I'm doing my project for an "A" grade. This recipe is made with fairly healthy ingredients and is part of the dairy wedge.

## Recipe

4 Eggs

3/4 Cup Sugar

One 8 Once Carton of Cool Whip

One Can of Evaporated Milk

One Box of Instant Vanilla Pudding

One Tsp. Vanilla

One Half Gallon of Milk

Addition items needed- ice, and ice cream salt.

# Steps

Step 1- Mix all of the ingredients above except the milk, and put into ice cream canister.

Step 2- Once in the canister, pour milk in until it gets to the fill line, or 4 inches from the top.

Step 3- Insert the dasher, and place the cover on the ice cream can.

Step 4- Place the filled can with the ingredients in it, into the bucket.

Step 5- Place the motor driver over the ice cream can cover.

Step 6- Plug in the ice cream maker.

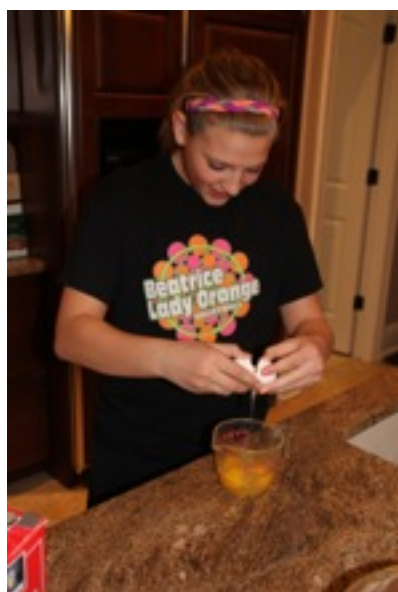
Step 7- While the ice cream is turning, add 2 inches of ice on the bottom.

Step 8- Sprinkle about 1 / 4 cup of salt all over the ice.

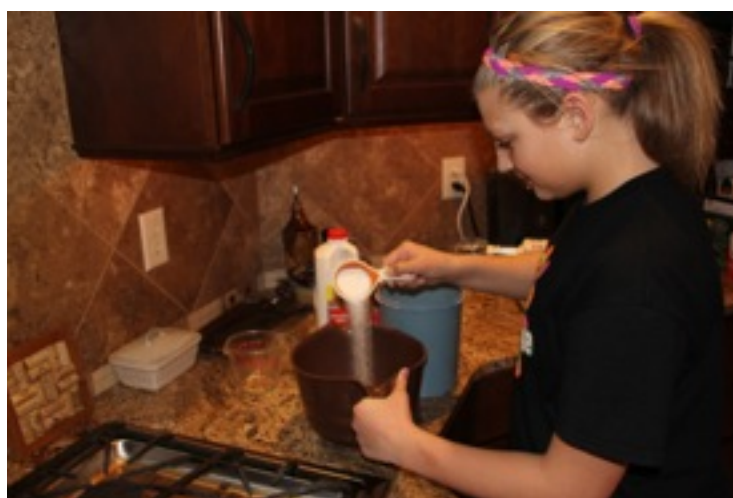
Step 9- Continue layering the ice with the salt until it reaches the top of the rotating ice cream can.

Step 10- In about 20 to 40 minutes, the ice cream will stop churning, remove the lid, and carefully remove the dasher and clean it off.

Step 11- Place ice cream can in a freezer for several hours to harden.



Me cracking the eggs into a bowl.



Me pouring the sugar into the mixing bowl.

Me putting the instant vanilla pudding in.



Me opening a can of evaporated milk.

Me mixing all of the ingredients together.



Me pouring all of the ingredients into the canister.

Me pouring the whole milk into the canister.



Me putting the canister in the bucket.

Me putting the salt on top of the ice.



Me taking the canister out of the bucket when the ice cream is finished.

Me cleaning off the dasher to make sure all the ice cream gets into the canister before it goes into the freezer.





My ice cream was very fun to make, and after I poured the milk into the canister I remembered what Ann told me about how they get the milk from their cows at Classic Dairy Inc.!!



