

Long Beach Creamery

TASTING LIST - Farm Lot 59 - 12/14/13

Pledges - \$10 for a pint, \$5 for a cup, \$4 for a pop

AMARULA GUAVA* - Guava's from a 50 year old tree in Wrigley are serenaded by Amarula Liquor from sub-Saharan Africa. An exotic flavor long remembered. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, guava, Amarula Liquor, bananas, vanilla extract, sea salt. **Pints & Cups**

BLACK FOREST* - Light vanilla whipped cream and moonshine cherries are swirled through a rich dark chocolate ice cream. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, Cocoa Powder, 70% Cocoa, coffee, Cream Cheese, whipped cream, cherries, Salt. **Pints & Cups**

BURNT CAMEL - Caramelized Demerera sugar leaves burnt notes on the tongue, while the organic cream smooths it out for a sweet finish. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, Demerera sugar, cream cheese, butter, Himalayan pink salt. **Pints & Cups**

DARK PEPPERMINT - Callebaut Fair Trade 70% cocoa creates a rich dark chocolate ice cream. Organic peppermint extract adds a subtle dark mint flavor. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, Cocoa Powder, 70% Cocoa, coffee, Cream Cheese, peppermint oil, Salt. **Pints & Cups**

DRUNKEN CHERRIES* - Bing Cherries are marinated in Vodka syrup for over a week. The drunken cherries are swirled through a Goat Cheese ice cream for holiday enjoyment! Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, goat cheese, cream cheese, Bing cherries in Vodka Syrup and vanilla. **Pints & Cups**

ELVIS - Crafted after Elvis' favorite sandwich. A Banana ice cream with peanut butter swirl and crispy candied bacon. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, bananas, peanut butter swirl, marscapone cheese, and candied bacon. **Pints & Cups**

GOAT CHEESE PERSIMMON WHISKEY* - Jack Daniels Honey Whiskey warms up the Fuyu Persimmon jam swirled through a tangy goat cheese ice cream. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, goat cheese, persimmon whiskey jam, vanilla, Cream Cheese, Salt. **Pints & Cups**

MAPLE PECAN - All natural maple syrup in organic cream with roasted buttery salted pecans. Sweet and Salty! Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, Maple Syrup, Roasted Pecans, Cream Cheese, Sea Salt. **Pints & Cups**

ST GERMAIN BLUEBERRY* - Wild Blueberry jam with St. Germain liquor is swirled through a tangy goat cheese ice cream. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, goat cheese, cream cheese, wild blueberries, St. Germain and vanilla bean. **Pints & Cups**

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SWEET POTATO ROASTED MARSHMALLOW - Roasted sweet potato and cinnamon ice cream with roasted vanilla bean marshmallows. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, sweet potato, cream cheese, vanilla, cinnamon, salt.

WHISKEY VANILLA* - Loaded with Rebel Yell, and a whiskey Cajeta caramel swirl - you'll cry "More, More, More". Special thanks to Billy Idol! Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, Rebel Yell, Cream Cheese, Vanilla Extract, Vanilla Bean, Sea Salt. **Pints**

IN THE COOLERS FOR PLEDGE - BUT NOT UP FOR TASTING

- **COGNAC EGG NOG*** - Pints
- **OKINAWA SWEET POTATO** -Cups
- **CRANBERRY LAMBIC*** - Pints & Cups - 30% off
- **LEMON BLUE BLACK** - Pints - 30% off
- **MARSHMALLOW FOR COCOA** - Pints
- **MIDNIGHT OOLONG** - Pints & Cups
- **OKINAWA SWEET POTATO** - Cup - 30% off
- **PISTACHIO HONEY ROSE** - Pints & Cups - 30% off

Ice creams marked 30% off were produced in November. They are still at the peak of flavor - but should be eaten soon to maintain the flavor.

POPS AVAILABLE \$4 for One - \$20 for Six

Burnt Caramel
Muscovado Chocolate
LWR Coffee
Midnight Oolong
Pistachio Honey Rose
Cognac Egg Nog*

Respect the Cream: Each ice cream has the date it was made on the pint. Open and enjoy before 45 days for the best flavor. Once open, eat within 7-10 days for maximum flavor. Always place in the deepest part of your freezer - never in the freezer door. Let it thaw just a bit before eating so the flavor can unfreeze. Big no no - wetting the spoon to serve the ice cream. Water is the mortal enemy of great ice cream. ENJOY!!

** These ice creams contain small amounts of liquor for taste.*