Ice Cream Making
For Experienced Makers

February 2 to 5, 1926
H. H. Sommer and C. W. Vilbrandt

The special short course in Ice Cream this year will feature the presentation of the results of recent experimental work conducted at this station. The mineral constituents of the mix which had hitherto been overlooked in studying the behavior of mixes, have been found to be of tremendous importance especially in their effect on the overrun. This and other important results will be illustrated by making up various mixes and freezing them. During the freezing, exact records of the temperature and overrun will be made at intervals of one minute so that an exact picture of the behavior of the various mixes may be obtained.

Tuesday, February 2
8:00 a.m. Discussion and explanation of the experimental mixes to be made up to illustrate the importance of the mineral constituents of the mix.
10:00 a.m. Making the mixes.
1:30 p.m. Discussion of influence of gelatine on the texture of ice cream.
3:30 p.m. Demonstration of methods for determining the jelly strength of gelatine.

Wednesday, February 3
8:00 a.m. Make mixes using various grades of gelatine.
10:00 a.m. Freeze mixes made previous day.
1:30 p.m. Discussion of methods of making chocolate ice cream, with special reference to making a homogenized, chocolate ice cream mix.
3:30 p.m. Round table discussion.

Thursday, February 4
8:00 a.m. Make chocolate ice cream mixes.
10:00 a.m. Freeze mixes made previous day.
1:30 p.m. Discussion of making ice cream mix in the vacuum pan, illustrated by calculations to show the exact procedure in making and standardizing the mix.

Friday, February 5
8:00 a.m. Freezing of mixes made previous day.
11:00 a.m. Examining the ice cream made.
1:30 p.m. Discussion of the factors that influence the body, texture and overrun of ice cream.