



"100% natural ingredients," is the boast of Jim and Darlene Adrian about the custard sold at their stand across from Echo Lake Veterans Park.

Only the freshest cream, eggs, vanilla, the best money can buy is used to make the custard with no preservatives and no chemicals. That's what makes it ultra smooth and ultra fresh. The custard is a closely guarded secret, perhaps shared with Leon's in Milwaukee. There were only seven like custard stands in the U.S. when the business was started in 1974. Real custard is not a frozen dessert like ice cream, but is basically turned as it is bought. It is

always fresh as it can only be mixed 20-30 minutes before it becomes butter. Jim designed and built his own machinery. Temperature is also very important as it can mean the difference between good and not-so-good custard.

Traditional custard stand fare is vanilla, chocolate, or one other flavor, hot dog and a drink. Special sundaes and flavors are concocted for special Chamber of Commerce events in Echo Park. Jim says it's a great way to meet local people and out-of-towners, and he can hardly wait for the Riverwalk to be built.

Echo Park dates back to 1837 when Pliny Perkins and his father, Ephraim, built two flour mills and one feed mill. The dam, which supplied power to the mill, formed a pond, now known as Echo Lake. Kiwanis Band Concerts, Memorial Day ceremonies, art and craft shows and festival celebrations are a few events in the park that give Burlington its All-American flavor. Today the park is a quiet place to enjoy a few hours with family and watch the ducks and geese swim on the old mill pond.

ADRIAN'S
GENUINE FROZEN CUSTARD