

# **THE 2018 NATIONAL ICE CREAM RETAILERS CONVENTION REPORT**

The 85th annual convention and trade show of the NICRA organization was held between the 4th and the 6th of November 2018, at the Cheyenne Mountain Resort in Colorado Springs Colorado. The event was attended by national and international retailers of ice cream and frozen desserts.

## **New Officers and Board of Directors**

Elected as President of the association was Dave Deadman, Chocolate Shoppe Ice Cream, Madison WI. George Xouris, Andia's Homemade Ice Cream, Carey NC, was elected President-Elect with Jeff Shain, of Shain's of Maine, Sanford ME elected Vice President. Jason Mandler was elected Secretary Treasurer, and Jill Curran, Kimball Farm, becomes the immediate Past President.

Elected to the board of directors for a three-year term were:

Christine D'Amico of Over the Top, Des Moines IA and Zach Burton of Nielsen Massey Vanilla, Chicago IL. Terms will end in 2021 with the November 2021 annual meeting.

## **Supplier Board**

The National Ice Cream Retailers Suppliers Association elected new Officers at its 85th Annual Meeting. Kyle Cameron, Joy Cone Company, Hermitage, Pennsylvania was elected president; Stephanie Grow, ConAgra, Chicago, Illinois was elected vice president and elected as secretary/treasurer was Ben Keser of Novelty Cone, Pennsauken Township, NJ. Cherish Mathews, Forbes Chocolate, Broadview Heights, Ohio becomes chairman.

## **Ice Cream Clinic Review**

Each year, members of The National Ice Cream Retailers Association, who make their own ice cream, submit samples of their ice cream to a professor of dairy science, prior to the Annual Convention, to be analyzed and compared to ice cream standards. This year Dr. Tonya Schoenfuss, University of Minnesota, St. Paul, Minnesota analyzed samples of vanilla, and chocolate ice cream submitted by members of the association. A total of 26 vanilla samples and 23 chocolate samples were submitted.

The ice cream is scored, according to color, texture, taste, bacterial count, and many other factors. Blue Ribbons are awarded to those scoring the highest marks and then Red Ribbons were issued to the 2nd tier of excellence.

The following winners received their certificates at the Association's awards banquet.

## **VANILLA ICE CREAM**

### **Blue Ribbons:**

- 

Over The Top, Des Moines, IA

- Daddy O'Brien's Irish Ice Cream, Sugar Hill, GA
- Clementine's Ice Cream, St louis MO

## **VANILLA ICE CREAM**

### **Red Ribbons:**

- ✓ Over the Top, Des Moines, IA
- ✓ Bliss Small batch Creamery, University Place WA
- ✓ Blank Slate Creamery, Ann Arbor MI
- ✓ The Ice Cream Club, Boynton Beach FL
- ✓ Enstrom candy's, Grand Junction CO
- ✓ Andia's Homemade Ice Cream, Carey, NC
- ✓ Capannaris Ice Cream, Mt Prospect IL
- ✓ The Ice Cream Café, Gillette WY
- ✓ JD's Old-fashioned Frozen Custard, Englewood OH

## **CHOCOLATE ICE CREAM**

### **Blue Ribbons:**

- Chocolate Shoppe Ice Cream, Madison, WI
- The Ice Cream Club, Boynton Beach FL
- Enstrom candy's, Grand Junction CO
- Kelly's Cone Connection, Hamden CT
- Andia's Homemade Ice Cream, Carey, NC
- King Cone, Wisconsin Rapids, WI

## **CHOCOLATE ICE CREAM**

### **Red Ribbons:**

- Ilsley's Ice Cream, Weare NH
- Over the Top, Des Moines, IA
- Over the Top, Des Moines, IA
- Daddy O'Brien's Irish Ice Cream, Sugar Hill, GA

- Blank Slate Creamery, Ann Arbor MI
- Almost Heaven Ice Cream, Canton OH
- Karen's Kreamery, Avondale AZ
- Andia's Homemade Ice Cream, Carey, NC
- Bonny Brae Ice Cream, Denver CO
- Sonny's Amazing Italian Ice, Los Angeles CA

### **The Best New Flavor of 2018**

"Country Berries" Ice Cream was named the Best New Flavor at the 2018 National Ice Cream Retailers Association Annual Meeting. The Best New Flavor contest is held each year in conjunction with the Ice Cream Clinic Review at the annual meeting.

The ice cream was formulated and produced by Homestead Creamery based out of Wirtz VA. The company won the coveted First Place for its new flavor. A total of 41 new flavors were submitted by NICRA member companies. Each flavor is sampled by convention attendees and a vote is taken by ballot at the meeting. The winner was announced during the annual banquet at the end of the meeting.

Honorable Mentions were given to

- ✓ Apple Butter Ginger Snap made by Ilsleys Ice Cream,
- ✓ Weare NH, Bourbon Toffee Crunch by Karens Kreamery of Avondale AZ,
- ✓ Banana Cream Pie made by Queen City Creamery, Cumberland MD

### **Best New Flavor Non-Dairy**

With nondairy flavors and formulations becoming so popular in the frozen dessert industry, the BNF competition had a secondary category this year. In the category, Chocolate Coconut Fudge was named the Best New Flavor Non-Dairy made by Clementine's Creamery based in St Louis MO.

Honorable Mentions were given to:

- ✓ Chocolate Shoppe Ice Cream, Madison WI for Butter Pecan Soy;
- ✓ Half Pint Ice Cream, Hanover PA for Strawberry Daquiri; and
- ✓ Coffee Almond Fudge made by The Ice Cream Club, Boynton Beach, FL

### **Ten Students Win Bryce Thomson Scholarship Awards**

During the NICRA Annual Meeting recently held at the Cheyenne Mountain Resort, Colorado Springs, CO, it was announced that ten employees of member stores will each be receiving a scholarship award. The winners and amounts of the award are:

- ✓ \$3,500 Kiley McKenna, Foleys Ice Cream Shop, Braintree MA
- ✓ \$2,500 Jana High, Meadow Creamery, Ephrata, PA
  
- ✓ \$2,500 Matthew Cornett, Apple Valley Creamery, Severville PA
- \$2,000 Tyler Hubbard, Apple Valley Creamery, Severville PA
- \$1,500 Abigail Leon, Ro's Custard Creations, North Canton OH
- \$1,000 Jessica Massey, Sweet T's Ice Cream, Kingston Springs TN
- \$1,000 Katherine MacConnell, Yummies, Warsaw NY
- \$1,000 Madeline Huber, Nita Mae's Scoop, Marine on St Croix, MN
- \$1,000 Courtney Harbert, Almost Heaven Homemade Ice Cream, Canton OH
- \$1,000 Brenna Birkenstock, Riverside Creamery, Pt Jervis, NY

The Bryce Thomson Scholarship was established in 1995 to honor Bryce Thomson, a longtime member and past president of the association and author of the monthly association publication, "The Sundae School Newsletter."

He worked for Miller Dairy in Eaton Rapids, Michigan for 40 years and eventually became president of the company. He is the originator of the "Ice Cream Sundae Poll," and the "Education Through Ice Cream" program which assisted several secondary schools with a teaching and learning concept in which students served up frozen treats during the noon hour in an actual in-school ice cream parlor.

The first, called the "Cold Tongue Ice Cream Parlor" was set up in Eaton Rapids, Michigan High School in 1973.

### **Lynda Utterback Named Forrest Mock Person of the Year**

Lynda Utterback served at the Executive Director for the NICRA organization from the year 2000 to 2018 and administered the organization for 17 years. Lynda came into the Exec Dir role when the Association had a great need for better administration and controls, and her experience with the ice cream industry and publishing the National Dipper became a perfect match. During Lynda's time as Exec Dir, the association stabilized structurally and financially, and a solid foundation was established to future growth.

As well as serving in an administrative function, Lynda created many lifelong friends while working in the role, which continues today.

This award is as well deserving as it gets for someone who has contributed outstanding and dedicated service to the ice cream and frozen dessert industry, and to the association.

The first Forrest Mock Person of the Year Award went to Forrest Mock, for whom the award was named in 1983. For those of you who don't know, Forrest was the 28th President of NICRA. He served on the Board of

Directors for many years prior to being elected as President. In 1963, Forrest Mock became Executive Director of NICRA. He served in that role until 1980 when he retired. From all accounts, he was a great Executive Director.