HERE’S THE SCOOP

Ice cream season is here, and with it arrives a timely book that features a collection of recipes from some of America’s favorite sweet spots. Ellen Brown’s Scoop: 125 Specialty Ice Creams from the Nation’s Best Creameries (Running Press, 2011; $19.95) takes us on a tour of more than twenty artisan ice cream shops with a behind-the-scenes look at each, including recipes and tips from their proprietors. Included are recipes from Mitchell’s in San Francisco (one of our Top Ten Frozen Dessert Retailers for 2011), Graeter’s and Sweet Republic, both on last year’s Top Ten list. Filled with beautiful photos, ice cream history and anecdotes, Scoop is a great addition to any ice lover’s library. Available from www.amazon.com.

MOZO MEANS COMFORT

What’s a mozo? Back in the time of pack trains and large cattle roundups, a mozo would help out with heavy work around the ranch. The mozo was always on his feet working. The spirit of the mozo inspired a footwear craftsman and entrepreneur who loved to make high-quality footwear to start Mozo in 1996. Deckers Outdoor Corporation purchased Mozo in the summer of 2009 and has continued the tradition of making revolutionary footwear for creative, passionate and talented professionals. They recognize that culinary professionals are artists, athletes, and creators—not just cooks or servers. Mozo has set new standards for comfort, safety and durability for culinary footwear. The company develops its shoes by engaging leaders in the culinary world to co-create shoes they want to wear. Chris Cosentino (a graduate of J&W), Marcus Samuelsson and Aaron Sanchez are Mozo’s three premier chefs who have helped design and create shoes for the company. This collaboration results in stylish footwear that is not only slip-resistant, but also meets the demand for authentic comfort with gel insoles, full-length cushioned midsoles and ergonomically shaped shoes that fit the natural shape of the foot. Mozo is an approved footwear vendor for several leading industry partners and is a proud supporter of Careers Through Culinary Arts Program. For more info, visit www.mozoshoes.com.

TWO NEW FROM TURKEY HILL

Turkey Hill Dairy, the fourth best-selling ice cream brand and number one refrigerated iced tea brand in the nation, is bolstering its line up with several new flavors in 2011. Going back to the company’s roots of premium ice creams based on homemade flavors, Turkey Hill has unveiled two new premium ice cream flavors for 2011 – Double Dunker Premium Ice Cream and Homemade Vanilla Premium Ice Cream. Double Dunker Ice Cream features mocha ice cream swirled with chewy cookie dough and crunchy chocolate cookie swirl. The flavor was one of the Dairy’s Limited Edition options in 2009 and 2010, but following strong consumer demand, it has now been added to the full-time premium flavor line up. Homemade Vanilla Premium Ice Cream builds on the Dairy’s success in the vanilla category. Homemade Vanilla sets itself apart by featuring a unique vanilla taste that harkens back to more traditional vanilla ice creams. In addition to the new ice cream flavors, the Dairy will also be introducing new seasonal Limited Edition flavors to its top-selling line of refrigerated drinks. From January to June, Light Wildberry Green Tea and Light Raspberry Lemonade will be available. In July, Light Blueberry Tea and Light Peach Mango Punch will appear on store shelves. A new Fruit Punch Drink flavor will also be available throughout the year. All of these additions to the Turkey Hill Dairy product lineup will be available in early 2011 in stores where Turkey Hill Dairy products are sold.
NEW TAKE ON ICE CREAM CAKE
The 2011 revised edition of Malcolm Stogo and Lisa Tanner’s Ice Cream Cakes (Ice Cream University, 2011; 69.50) is now available. This book has long been considered to be the most authoritative professional guide to producing and marketing ice cream cakes and pies, as well as other frozen dessert specialties. The new version has lots of color photos, new recipes, an added chapter on stick pops and a new source guide for purchasing equipment, ingredients and ice cream cake packaging. Written by two successful ice cream experts, this comprehensive book will educate the reader in everything one needs to know about producing and marketing ice cream cakes. It is ideal for operators of independent and franchise frozen dessert establishments who produce their own frozen dessert specialties. To purchase, visit www.icecreamuniversity.org.

WASH YOUR HANDS
According to the CDC, the most common cause of illness is attributed to poor hand hygiene. Meritech’s CleanTech systems ensure thorough handwashing, while preventing transmission of infection. CleanTech’s touchless systems perform a fast, fully-automated wash, using Meritech’s proprietary Chlorhexidine Gluconate (CHG) solution, eliminating over 99.98 percent of germs. CleanTech’s automated handwashing provides an invigorating massage for the hands while cleaning thoroughly and consistently, which encourages its use and increases compliance up to 400 percent. In addition, CleanTech’s green technology uses 75% less water than manual handwashing. With savings on time, water and soap, typical return-on-interest is recaptured in just months. Visit www.meritech.com to learn more.