

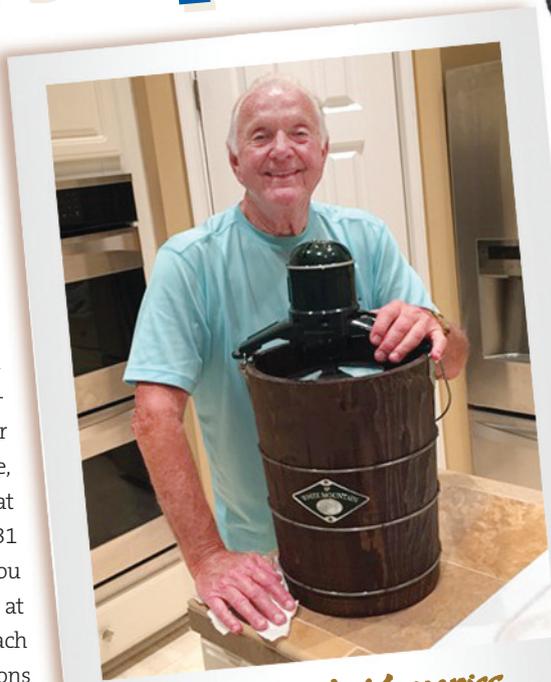
# Summer Snapshot

It's that time of the year, when a bowl of ice cream makes for a great way to beat the heat and brings smile to everyone's face.

As a young girl growing up in the mid-1960s, I celebrated most weekends with my Mom, Dad and my brother Jaimie and the tradition of a family trip to the brand new Baskin-Robbins. Jaimie and I would run our fingers across the chilled glass case, carefully making the decision of what to select from a palate of the shop's 31 exciting flavors. It was a decision you didn't want to mess up, so sampling at least a couple of different flavors each week with those tiny colorful spoons was a must.

For me that was ice cream – so much better than the ever present block of Neopolitan in our kitchen freezer. It wasn't until much later in my life – when I met my good friend Pat Walker, then Pat Endler, and her hubby-to-be James Walker that I learned the joys to be found in an icy bowl of freshly churned milk, eggs, sugar and vanilla.

When I had the idea to write about the old timey family fun found in churning your own ice cream for this summer issue, rather than Google a recipe on the internet, I turned to James to stir up some memories.



*Front Porch Memories  
Bring Back the Nostalgia of  
Hand-Cranked Ice Cream*



TEXT BY HEIDI BILLOTTO  
ILLUSTRATIONS BY JILL SEALE  
PHOTO BY WES WALKER

A strong believer that often the equipment is as important as the recipe, I had to ask the question of my go-to ice cream aficionado, and, when pressed, he admits that he doesn't believe a hand-cranked batch of ice cream to be any better than an electric churn.

"It was fun, I supposed, to take turns at the crank. But really it was like Tom Sawyer painting the fence – the goal was to see how long you could get the other guys to take the crank, so you could just sit back and wait for the finished product," he laughed.

"We'd sit out on front porch," he told me, "and everyone would gather around."

In a day and time before cell phones to text friends, and video games or Snapchat posts to take away from the conversation, James remembers that ice cream making was an event.

"Why, it would draw a crowd quicker than pouring a drink at cocktail time," said Walker.

And that's the truth. There's nothing like friends and family gathered around on the front porch to enjoy a break from the heat with a frozen bowl of creamy comfort.

The Walker family recipe is still enjoyed, and James can still draw a crowd of friends and family alike once word is out that his famous home made ice cream is in the offing.

Back in the day, when there wasn't money to buy cream, families got inventive and used whole milk or canned milk, and sometimes they added water to stretch the ingredient to make

enough for all to enjoy. This addition gave the frozen confection a textural icy finish.

Back then, the milk was thinned out of necessity; but now James makes the recipe with milk and water instead of heavy cream because it tastes like he remembers.

Now-a-days you could churn the original recipe into something a bit more farm fresh with local eggs and organic sugar and local or organic whole cream top milk if you would like; but don't switch out the canned milk and the water – it's the cherry on the top that makes this classic recipe the stuff memories are made of.

Churn up a batch with your family this summer and start making front porch memories of your own.

**WALKER'S CLASSIC ICE MILK**

- 4 1/2 cans evaporated milk + plus water from rinsing cans
- 6 whole eggs
- 4 cups sugar
- 4 cups milk
- 3-4 Tbsp. real vanilla (James insists, the more the better)

Blend canned milk, sugar and eggs together until sugar has dissolved. Rinse each of the canned milk cans by filling them halfway full of water and then add that water to the mix. Stir in milk and vanilla. Freeze according to your ice cream freezer's directions – sit out on the porch, share with family and friends, and enjoy!