



Celebrate National Ice Cream Month with a Scoop of Nostalgia

Ice Cream Parlors in MBPR Client Destinations Provide At-Home Ice Cream Tips



A scoop of butter pecan ice cream from The Otesaga's Pastry Shop.



The ice cream counter at Scarlet Scoop.



The original "Berries 'N Cream" soft-serve ice cream.

[Queen City Creamery](#)

Cumberland, Maryland

Savor delicious and refreshing ice cream while hiking, biking or cycling through picturesque Allegany County, "The Mountain Side of Maryland." Nestled in the charming town of Cumberland, [Queen City Creamery](#) is known for its award-winning homemade frozen custard in a selection of innovative and tasty flavors. Ice-cream aficionados will enjoy the "flavor of the day" menu that features a variety of flavor combos from Kahlua Mocha Cheesecake to Lemon Poppy Muffin and White Russian to Caramel Old Bay. Perhaps even more appealing is the "Grown-ups Only" drinkery menu, with drinks like the Frozen Dirty Banana, a mixture of vanilla custard, Kahlua, banana liqueur, bananas, and milk.

- **Owner Rhiannon Brown's At-Home Ice Cream Tip:** *It's easy to make your own ice cream pie at home! Pick up a quart of frozen custard and fill a graham cracker or chocolate cookie pie crust with the entire quart. Smooth the custard evenly with a warm spoon or knife and refreeze the pie. Add any additional toppings, slice and enjoy!*

[The Otesaga Pastry Shop](#)

Cooperstown, New York

[The Otesaga Resort Hotel](#), a historic lakeside property located in Cooperstown, “America’s Most Perfect Village,” serves up delicious frozen treats on site. Ideally situated in upstate New York, where the harvest is always bountiful, the resort prides itself on offering only the freshest cuisine by partnering with regional farmers to source the best local meats, vegetables and dairy products. Partnerships with local dairy farmers allow the resort’s culinary team to fashion its very own house-spun ice cream. Favorites include butter pecan, vanilla bean, and a seasonal apple pie ice cream.

- **Executive Pastry Chef Peter Calhoun’s At-Home Ice Cream Tips:**
 - *For scooping, I prefer the old-fashioned style like a Zeroll brand because the metal melts the ice cream a bit and gives a nice clean ball, as opposed to the disher-style with the paddle (that you push to release to scoop). I find these break easily in hard ice cream.*
 - *Make sure to add a bit of cornstarch to the mixture when making ice cream at home. It will help to trap some of the water so it won’t freeze and adds to the ideal, smooth consistency.*

[Berries ‘N Cream](#)

Pigeon Forge, Tennessee

In the Great Smoky Mountains of east Tennessee you’ll find Dollywood’s Splash Country Water Park, which features a variety of attractions including water slides and water coasters. A great way to top off a day at the water park is with some fabulous ice cream. Guests can wash down their day of adventure at [Berries ‘N Cream](#), named for its delicious namesake of sweet strawberries perfectly layered between delicious soft-serve ice cream. The ice cream shop also offers other cool treats, such as make-your-own ice cream sandwiches that feature chocolate chip cookies paired with your favorite ice cream flavor.

- **Manager Brandon Hayes’ At-Home Ice Cream Tip:** *When you’re dishing up ice cream cones, place a marshmallow at the bottom of your cone to keep your ice cream from melting out of the bottom of the cone!*

[Amore Bakery & Café](#)

Gretna, Louisiana

In beautiful and historic old Gretna, a town hugging the Mississippi River right across the bridge from New Orleans, you’ll find Amore Bakery & Café. Featuring quaint interiors and spacious seating options, the café is a local favorite that offers high-quality pastries, specialty coffees, gelato, breakfast and lunch items. The popular gelato bar features a lineup of classic and innovative flavors, from peanut butter to strawberry cheesecake to vanilla bean. Want to order like a local? Be sure to get the Affogato ice cream and savor the rich espresso poured over vanilla bean gelato.

- **Owner Bonnie Pecot’s At-Home Ice Cream Tip:** *Got leftover morning coffee? Make your own “Affogato” ice cream at home by adding a scoop of vanilla to that cup of joe.*

[Scarlet Scoop](#)

Houma, Louisiana

Feeling nostalgic for a classic ice cream parlor? Nestled in Louisiana's Bayou Country in the town of Houma is the popular Scarlet Scoop, which has been dishing up delicious treats since 1969. The dessert spot features scrumptious frozen flavors such as Red Velvet Cake, Salted Caramel and even the local favorite King Cake, which features chunks of the classic dessert that's found everywhere during Mardi Gras. Visitors can enjoy shopping for classic candies and giant lollipops, sampling homemade waffles cones, and taking in the vintage décor.

- **Owner Bryan Nelson's At-Home Ice Cream Tip:** Try popcorn as a topping! It's both sweet and salty and adds a great crunch.

[Kayden's Candy Factory](#)

Orange Beach, Alabama

Featuring an endless array of homemade sweets and an exciting arcade, Kayden's Candy Factory is located in the seaside paradise that is Orange Beach, Alabama. The shop serves up a whopping 32 different ice cream flavors, all concocted and perfected in its very own kitchen. Unique flavors like Cosmic Cookie Blast and Red Velvet are fan favorites. Along with ice cream, the shop serves donuts, bagels, truffles, candy apples, fudge and more.

- **Owner Steve Vron dran's At-Home Ice Cream Tip:** *Want to learn how to make the most refreshing summer milkshake at home? Follow these instructions: In a blender, add two scoops vanilla ice cream, then cut up some fresh watermelon (equivalent to the size of the two scoops of ice cream) and add to the blender. Blend until smooth, then pour into a cup and garnish with a piece of watermelon, and you have the perfect summer milkshake! There is no need to add milk due to all the delicious and refreshing juice from the watermelon.*