

## **Frozen In Time: Why Emperor Nero Might Be An Ice Cream Hero**

### The History of ice Cream

64 AD - A long, long, long, time ago (almost two thousand years ago!) a man named Nero ruled the Roman Empire. (This meant his was an Emperor.) Somehow Emperor Nero learned how yummy fruit, honey and wine tasted when mixed with snow. He liked it so much he sent his strongest slaves up the Apennine Mountains to gather snow then run it back to him as fast as they could. Luckily for Nero (and not so lucky for the slaves...) the snow would lie on the mountains all year long, so Nero would never have to go without his sweet, icy treat.

1300 AD - Marco Polo was a very important Italian explorer. It is said that he returned to Italy with many different spices and silks from his travels in Asia. Some say he brought back recipes for water ices, which amazed the Italians.

1670 AD – Ice cream was a dessert reserved for the very rich. However, an Italian by the name of Francesco Procope changed all that by opening a café in Paris, France. His café, Café Procope, quickly became famous for making large batches of ice cream, which made the sweet creamy treat available to everyone.

1744 AD – William Black attended a fancy banquet dinner hosted by the Governor of Maryland, Thomas Bladen. In a journal entry Black described a most delicious dessert of strawberry ice cream. This was the earliest mention of ice cream in America.

1780 AD – Thomas Jefferson was a big fan of ice cream! It is said he brought back a recipe for Vanilla ice cream from France. If you visit the Library of Congress website, you can see his handwritten recipe! <http://www.loc.gov/exhibits/treasures/tri034.html>

1820 AD – First lady, Dolley Madison, loved ice cream! White House chef Augustus Jackson kept pretty busy whipping up the cool delicious treat for Presidential parties. Upon retiring from the White House, Augustus made ice cream in Philadelphia, Pennsylvania, making him possibly the first African American ice cream manufacturer in America.

1843 – Ice cream making had been a difficult and tiring process of constantly turning and scraping large pots filled with ice cream mixture. Nancy B. Johnson decided to come up with a more efficient way of making ice cream and invented the hand operated ice cream freezer. This ice cream freezer featured a hand operated crank which stirred the ice cream, allowing it to freeze smooth and creamy. She patented it on September 9, 1843, Patent No. 3254. For the first time people could easily make ice cream in their own homes!

(A copy of the patent is attached as Word doc)

1848 AD – A milk man by the name of Jacob Fussell opened America's first ice cream factory in Pennsylvania.

1867 AD – An American scientist by the name of Benjamin Thompson invented the dessert which was later known as the Baked Alaska. It was first called Omelette Surprise. In 1867 Charles Ranhofer, a chef at Delmonico's restaurant in New York City changed the dessert's name to Baked Alaska in honor of the American purchase of Alaska. This dessert has layers of cake, ice cream and meringue.

1874 AD- Robert Green accidentally invents the ice cream soda. He had originally been selling a mix of syrup, cream and carbonated water to his customers in Philadelphia, Pennsylvania. According to the story, he ran out of cream, substituted ice cream and made lots of money selling his delicious new treat!

1876 AD – The Ice Cream Soda was officially introduced at the 1876 Centennial Festival in Philadelphia, Pennsylvania.

1881 – There are many stories about who might have invented the ice cream sundae. One story claims Ed Berners of Two Rivers, Wisconsin made and sold this chocolaty ice cream treat only on Sundays.

1896 AD – An Italian-American named Italo Marichiony created the first ice cream cone. This cone resembles what we refer to as the wafer cone. His was awarded a patent for his cone design on December 15, 1903.

1904 AD - Ernest A. Hamwi is said to have made the very first waffle cone at the 1904 World's Fair in St. Louis Missouri. He was selling a skinny Persian waffle called a zalabia next door to a man that was selling ice cream in dishes. According to the story, the ice cream seller ran out of dishes and Hamwi saved the day by wrapping a zalabia around a scoop of ice cream.

1904 – David Strickler invented the Banana Split in Latrobe, Pennsylvania. He was a young assistant working in Tassell's Pharmacy. His recipe was like this:  
Split a banana. Place the banana halves (flat sides facing down) along the sides of the dish. Remove the peel. Scoop three scoops of ice cream on top of the bananas. Top each scoop with different toppings. Spread whipped cream all over the top. Sprinkle on some more fruit. Eat!

1920-1923 – The Popsicle was actually invented in 1905 in San Francisco, California. An 11 year old boy named Frank Epperson left a mixture of powdered soda and water in a cup on his porch. He also left a stirring stick in the cup. It was really, really cold overnight. Epperson woke up the next morning and discovered his frozen pop. He didn't apply for and receive a patent for his invention until 1923. .,

- Eskimo Pie was invented in Onawa, Iowa. This ice cream treat covered with a chocolaty shell was invented by school teacher and local candy shop owner Christian Kent Nelson. It is said his invention was inspired by a little boy who couldn't decide between ice cream and a candy bar.

- Good Humor Bar, a chocolate covered ice cream bar on a stick, was invented by Harry Burt of Youngstown, Ohio. It is said Harry was trying to invent a smooth chocolate coating for his ice cream. The topping was delicious, but very, very messy. Burt's son, Harry Jr, suggested he freeze the chocolate coated treat using wooden sticks as handles.

1937 – Earl Prince invented a five-spindled, single-motored mixer that could make five milkshakes at a time! The invention was called the Prince Castle Multi-Mixer. (\*\*NOTE: The book, Ice Cream: Including Great Moments in Ice Cream History by Jules Older describes the multi-mixer as having six spindles. I spent time researching this on the Internet and all accounts I could find of this machine described it as having five spindles, not six.)

2000 – The world's largest ice cream factory was located in Bakersfield, California.