



Turner Hall (Turner Laboratory)—constructed in 1924; named for Philip C. Turner, member of the Board of Regents, 1941 to 1952; home to the University of Maryland's famous dairy and originally nicknamed "The Shirt Factory."

For more than 80 years, the Dairy has been scooping the best ice cream in the D.C. Metro area. Ice cream is still made on campus by Dining Services with milk provided by a dairy co-op, which includes the University's dairy facility in Clarksville.

W E L C O M E

"A Taste of Success"

Ice Cream Reception

Hosted by the College of Agriculture and Natural Resources

In collaboration with Mrs. Ruth Arbuckle

October 26, 2005

150 YEARS 1856-2006

UNIVERSITY OF MARYLAND

College of Agriculture & Natural Resources

Grounded in Tradition
Focused on the Future

150 YEARS 1856-2006

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Here from the beginning...

Ice cream helps us celebrate in times of happiness, comforts us in times of stress and aids us in times of sickness. Ice cream's various powers date back to 4 B.C. when Alexander the Great developed a love of iced beverages. Demand for the item continued as Roman Emperor Nero commanded runners to bring snow from the Alps to make his chilled sweets around 60 A.D. The discovery of adding salt to snow or ice for maximum freezing in 1607 launched a new beginning for ice cream.

We are delighted that you can share in the College's "Taste of Success." To honor the past, please sample the famous "R-Buckle Blues" as well as "1856"; to value the present try "Free State" vanilla and "Fear the Turtle"; and to symbolize our focus on the future, explore "Comet Crunch." A staple of dessert and party menus everywhere, ice cream remains truly timeless. Enjoy!



Wendell S. Arbuckle

"Mr. Ice Cream": Devoted Scientist, Author and Inventor

Wendell S. Arbuckle, UM dairy science professor emeritus, was the authority on ice cream and pursued his passion to the fullest. *Ice Cream*, his most well-known work, is a comprehensive guide to the ice cream industry. Originally published in the mid-1960s, the book remains the standard reference to this day and is in its fourth edition. *Ice Cream* looks into the food's origins, tracing it back to ancient Rome.

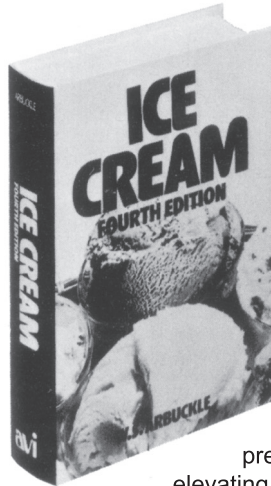
Dr. Arbuckle loved to experiment in the name

of improving ice cream. He created numerous flavors, including rhubarb, carrot, pink grapefruit, holly berry, crème de menthe, cinnamon zigzag, bubble gum, cantaloupe, corn, pretzel, and grass. His sweet potato ice cream was a staple at the Maryland pavilion at the 1963 New York World's Fair.

Affectionately nicknamed "Mr. Ice Cream," Dr. Arbuckle worked as a dairy scientist at the College of Agriculture and Natural Resources' Agricultural Experiment Station at the University of Maryland for more than 20 years. The scientist did extensive research into ice cream's ice crystals and air cells. He also studied ice cream's physical characteristics and alternative ingredients. In 1972 he retired from the University and founded Arbuckle Inc., an ice cream consulting firm based in College Park, Maryland. He operated the firm until his death in 1987. UM's ice cream manufacturing continues to use Arbuckle's standards to this day.

Before joining UM's staff in 1949, Arbuckle taught at the University of Missouri, Texas A&M, and North Carolina State College. Arbuckle received his Bachelor of Science degree in Agriculture from Purdue University in 1933. He attended the University of Missouri and received a Master's degree in 1937 and a Ph.D. in 1940, both in Dairy Science.

A Timeline of Success: Ice Cream in America



Ice cream in the United States was influenced by English and French production methods. Early formulas were most likely brought to the new country by early Colonial leaders, such as Lord Baltimore, who brought English ice cream to Maryland and Thomas Jefferson, who brought French ice cream to Virginia. The first written evidence of ice cream in America was in a letter dated May 17, 1744, by a guest of Governor Bladen of Bladensburg, Maryland. The letter stated that "a dessert no less curious, among the rarities of which it was composed, was some fine ice cream which with the strawberries and milk, eat most deliciously."

Ice cream grew in popularity during the 19th century. Dolley Madison, wife of the fourth

president of the United States, is credited with elevating its status by serving it at a state dinner in the White House around 1811. Another woman, Nancy

Johnson of Pennsylvania, invented a hand-cranked ice cream freezer in 1846, and Jacob Fussell established the first ice cream factory in Baltimore, Maryland just five years later. In 1856, the College of Agriculture was established and with the signing of the Morrill Act in 1862 by President Lincoln, the College was designated as part of the land grant mission. By 1920 the College had grown into the University of Maryland and would succeed in establishing a nationally recognized dairy manufacturing program taught by such luminaries as Wendell "Mr. Ice Cream" Arbuckle.

Timeless Dessert

*An icicle glistening in the sun
To the child in us is heaps of fun.
Another thing that catches our eye
Is a snowflake falling from the sky.*

*Even in ancient times of yore
Humans searched as never before.
Many have tried and given us the dream
Ensnaring us with a sensory scheme.*

*Icy beverages, cool and sweet
Enticed us with a promised treat.
As generations ambled by
Each gave the recipes a try.*

*With little bits of this and that
Overcoming the occasional mishap
With much study and endless research
Emerged ice cream, the timeless dessert.*

— Ruth W. Arbuckle, wife of Dr. Wendell S. Arbuckle

"Life is like an ice cream cone. Just when you think you have it licked, it drips on you. But, you can always clean it up!"

— Mrs. Ruth Arbuckle

Some of Dr. Arbuckle's Recipes for Homemade Ice Cream

For one gallon of vanilla ice cream:

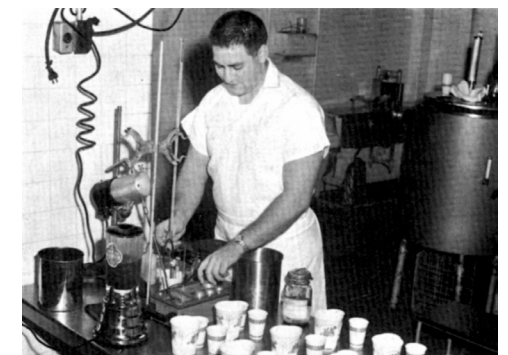
3 ½ cups 30% cream (whipping cream)
3 ½ cups whole milk
1 ½ cups instant nonfat dry milk
1 ½ cups sugar
1 tsp gelatin; dissolved in the above milk
2 tsp vanilla

For one gallon of sugar-free vanilla ice cream:

1 qt cream
1 qt milk
4 grains sacharine or other non-sugar sweetener
1 tsp gelatin
1 tbsp vanilla

For one gallon of custard-base vanilla ice cream:

1 ½ qts cream (30-40% milk fat)
1 pt milk (scalded)
2 cups sugar
6 eggs or yolks of 8 eggs
1 tbsp vanilla



Arrangement and equipment used in test mixes of ice cream, circa 1961.

The College of Agriculture and Natural Resources wishes to express special appreciation to Milton Nelson for his invaluable assistance.