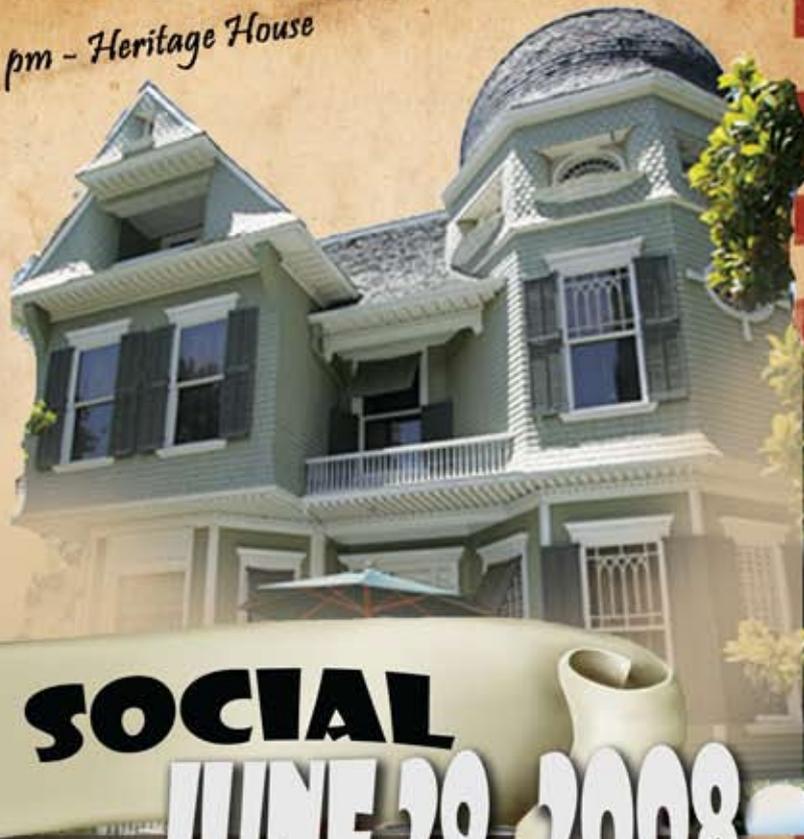


Free - 12 to 4 pm - Heritage House



An Old-Fashioned
ICE CREAM SOCIAL
JUNE 29, 2008



Riverside Metropolitan Museum
3580 Mission Inn Avenue
Riverside, CA 92501

Sunday, June 29, 2008
12:00 - 4:00 pm, Free

Heritage House
8193 Magnolia Ave.
Riverside, CA 92504
Information: (951) 826-5273
www.riversideca.gov/museum

New this Year!
Traditional
Blacksmith
Demonstration

Musical Entertainment
Complimentary Ice Cream & Lemonade
Handmade Ice Cream Demonstrations
Victorian-era games
Patriot Reenactment by the
Sons of the American Revolution
Booksignings & Readings by Local Authors
William Lavendar, Steve Lech, & Joan Hall



RIVERSIDE METROPOLITAN MUSEUM
HERITAGE HOUSE

Victorian House & Museum

An Old-Fashioned ICE CREAM SOCIAL

15TH ANNUAL

Schedule of Events

- 12:00 Bob Palmer, mountain dulcimer (inside)
1:00 Michelle Azurin, Lauren Deal, Christian Toumayan,
Brad Stephens, Cherrie Wang, Kena Hintergardt,
Jadin, Jordan, & Jared Rahming - piano (inside)
1:00 Bob Palmer, Autoharp
1:30 1st Opportunity Drawing Winners Announced
1:45 The Children's Band - Bob Cotton, Director
2:00 Christie Winter - Hammered dulcimer
2:00 Bookreading by Author William Lavender
2:30 Daughters of the American Revolution, sing-a-long
& flag folding (in the gazebo)
3:00 Norm Zix - piano (inside)
3:15 2nd Opportunity Drawing Winners Announced

Throughout the Afternoon

Sons of the American Revolution

Revolutionary War Parade & Musket-firing

George and Martha Washington Cotillion Dancers

Watch or join the fun!

Victorian Games for All Ages

Play games popular during the Victorian era

Handmade Ice Cream Demonstration

Learn how it's made & get a little taste test

Booksignings by Local Authors

Meet local authors Steve Lech & Joan Hall

Blacksmith Demonstration

Watch traditional blacksmith, Marvin Loew, at work

A SHORT HISTORY OF ICE CREAM

Many legends surround the invention of ice cream; some include such notable people in history as Emperor Nero of Rome, Marco Polo & even a King of France - Charles I. One thing we can be sure of is that there was ice cream served sometime before the first appearance of the tasty treat. The first record of ice cream in America dates all the way back to 1774 and a French immigrant by the name of Phillip Lenzi, advertising his new dessert in New York City newspapers.

Remember,
July is National
Ice Cream
Month!

From its beginning, ice cream was considered a luxury. Often it was served at state functions; there are stories that tell of it being offered by our earliest Presidents (Washington, Jefferson & Madison to name a few). It was a delicacy only those living in high society were able to afford since considerable effort & money was needed to make it. This changed in 1846 when Nancy Johnson invented the hand-cranked ice cream maker. This invention allowed the less wealthy to taste this delight. Five years later a businessman, Jacob Fussell, used this new technology to set up the first commercial production facility in Baltimore. Now people other than royalty or Presidents could enjoy ice cream & it soon became a national favorite.

The next step for ice cream was the invention of the ice cream cone. There are many stories surrounding its creation as well. The most commonly believed story is that at the World's Fair in St. Louis in 1904 an ice cream seller ran out of dishes & a pastry maker sold the ice cream retailer rolled up pastries as replacements & the ice cream cone was born.

HANDMADE ICE CREAM RECIPE

Here's an historic recipe to use at home. You can replace high-heat for the hot part of the range, a food processor or blender for the mortar & an electric ice-cream maker for the hand-cranked variety. ENJOY!

Caramel Bisque Ice Cream, *From The Woman's Book, 1907*

Three eggs, one-third cup of a cupful of sugar, two cupfuls of milk, a few grains of salt, two-thirds of a cupful of sugar, two-thirds of a cupful of chopped walnut meats, one & one-half teaspoonfuls of vanilla, one cupful of heavy cream.

Beat the eggs slightly, & add one-third of a cupful of sugar, the milk & salt; then cook over hot water until the mixture thickens, then strain. Put the remaining two-thirds of a cupful of sugar in an omelet pan, & stir constantly over the hot part of the range until melted to a syrup that is light brown in color; then add the walnut meats, & turn into a slightly buttered pan. Cool, pound in a mortar, & pass through a puree strainer. Add this to the custard, then add vanilla & cream beaten until stiff. Freeze, using three parts of finely crushed ice to one part of rock salt, to insure a smooth, fine-grained ice cream.