

From crack to ghost pepper, this ice cream is addictive

By Jon Bleiweis

Staff Writer

REHOBOTH BEACH — The Ice Cream Store is selling crack and it's selling fast. Crack Ice Cream, that is.

It's one of 21 flavors that will make their debuts at the Rehoboth Avenue shop this season, and it features the shop's Brown Shugah Vanilla ice cream with pasteurized egg yolk, butter and sea salt. Store manager Lisa Young described it as "the ultimate French vanilla."

"It's an addictive dessert that will make you come back for more," she said.

And that's not the new flavor that you'll need to sign a waiver first in order to try.

That flavor is the new ghost pepper ice cream, which is based on the store's Scorpion Sting ice cream, with three ghost pepper hot sauces added to it. And yes, customers will have to sign a waiver before eating it.

The ghost pepper, also known as the Bhut Jolokia chili pepper, was

IF YOU GO

THE ICE CREAM STORE TASTING DAY

When: 1-7 p.m., May 3

Where: The Ice Cream Store, 6 Rehoboth Ave.

Cost: Free

Call: 227-4609

Web: www.rehobothicecream.com

recognized as the hottest pepper in the world by Guinness World Records in 2007. It has since been surpassed by other peppers in hotness, but it still registers a Scoville rating between 320,000 and 1 million.

"It is so hot, I'm not going

to let customers buy it without signing a waiver," owner Chip Hearn said. "It's nasty hot."

Hearn said while he travels the country to do hot sauce or gourmet shows — he also owns Peppers on Route 1 — he often stops at local ice cream shops, sits down with the owners and trades recipes.

Because The Ice Cream Store has won blue ribbons from the National Ice Cream Retailers Association for its chocolate, vanilla and strawberry recipes within the past three years, Hearn said it makes it easier for trades to take place.

In his travels, Hearn

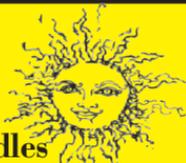
See **CREAM**, Page 7



SCOTT NATHAN/ DELAWARE COAST PRESS

Tina Harper of The Ice Cream Store on Rehoboth Avenue holds three cones featuring new flavors for the season. Pictured, from left, are Zombie, Crack and Traffic Jam.

JOSS II



Gifts, Paper Goods, Cards, Candles

Check Out What's New

Cream

Continued from Page 4

learned about a trick that led him to create another new flavor — cereal milk. The flavor takes the store's Gold Medal Vanilla ice cream and adds emulsified Corn Flakes and Captain Crunch.

Other notable flavors being introduced are Zombie ice cream, blue raspberry ice cream with a strawberry swirl, cut up gummy fingers, marshmallows and a gummy eyeball; Third Trimester, peanut butter ice cream with bananas and chocolate swirl; and Latte Da, cappuccino with caffeine and energy drink.

The Ice Cream Store will also introduce more traditional flavors this season, including chocolate hazelnut, chocolate banana and Boston Cream Pie.

But it's not just the flavors that Hearn said makes The Ice Cream Store stand out. He uses Jersey cows in Hockessin that are specifically bred for ice cream; they produce milk that has a higher natural butter fat content and the milk solids are more condensed.

"The line's big at my store because of customer service and it's the best ice cream we can possibly make," he said.

The flavors are gradually making their way to the store, Hearn said. Some of the flavors arrived Friday, while others will show up closer to the start of the season. This summer, customers will have nearly 90 flavors to choose from.