

Down on the Farm!



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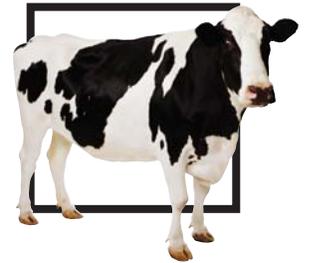
Have you always wondered how milk and ice cream are made? Take a trip with us to a dairy farm and see the cows that give us milk. Then we'll stop by Galliker's factory in Johnstown, Pennsylvania to see how the milk gets turned into yummy ice cream!

Where does Galliker's milk come from?

We get our milk from about 125 farms in Pennsylvania.

Our milk is actually a mixture of milk from six different breeds of dairy cow:

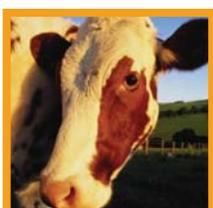
The **Holstein** is the most common breed of dairy cow in North America. They're probably what you think of when you imagine a cow – they're white with black patches.



Jersey cows originally came from France and are known for their light brown coloring.

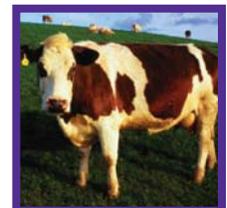


Guernsey cows are usually brown and white, and their milk is golden in color.



Brown Swiss cows originally came from Switzerland and are known for producing lots of milk.

Milking Shorthorn cows often have red hair and were brought to America from England in 1783.



Ayrshire cows originally came from Scotland and were brought to America in 1822.

 **QUALITY CHECKD**
Galliker's
www.gallikers.com

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How does Galliker's make ice cream?

We start with very simple ingredients, mixing together milk, cream and sugar. Next, we pasteurize the mixture, which means that we heat it to kill off germs, and then we make sure the entire mixture is smooth and evenly blended.

We cool the mixture down and add flavors and colors, then churn it until the ice cream is soft.

Then we'll add nuts, chocolate chips or candy, depending on which flavor we're making.

Almost finished! Finally, we pour the ice cream into cartons and freeze it until it becomes solid, keeping it nice and cold so it can be shipped to stores – and so you can take it home and enjoy our delicious ice cream!

How does Galliker's get chocolate chips, nuts and cookies into their ice cream?

Imagine you wanted to make chocolate chip cookies. First you would put flour, eggs, butter, sugar and some other ingredients into a bowl. Finally, you would pour in some chocolate chips and mix them into the batter.

Galliker's does the same thing to make ice cream, except we use big machines instead of a small bowl and mixing spoon. We start with an ice cream base flavor. Large machines are then used to mix in nuts, fruits and candies. We have other machines which can add caramel sauce, peanut butter and marshmallow swirls.

