

Pumpkin

Ice Cream



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RESTAURANTS

QUICK BITE/Upper Montclair

Pumpkin Pie That Can Go in a Cone

Thanksgiving is a holiday that virtually the entire country celebrates. Most people feast on some combination of turkey, potatoes, stuffing, cranberry sauce, and pumpkin and apple pies.

At my family's Thanksgiving dinner, dessert has become the responsibility of my husband and me. Jim makes the apple pies from scratch, and I make the pumpkin. (I cheat, using frozen shells and canned pumpkin.) The special little something we've added is seasonal ice cream.

It comes from Applegate Farm in Upper Montclair. The place was once a real dairy farm that, starting in 1848, sold milk, cream and butter produced by the cows kept in a big red barn. In 1929, the owners sold the cows and bought equipment to make ice cream. Since then, cones, cups and containers have been sold at a long counter in the old barn. Today, Applegate Farm offers more than 50 kinds of ice cream plus 7 varieties of frozen yogurt, 3 of sugar-free ice cream, and 6 each of sherbet and Italian ice.



For Thanksgiving, I like to buy a half-gallon of hand-packed pumpkin ice cream, available this year only through Thanksgiving or "until we run out," said Jason Street, the owner, whose family has run Applegate since 1979. The pumpkin ice cream tastes just like pumpkin pie, complete with the spices.

At our Thanksgiving dinner, I like to see the guests' looks of surprise at their first bite of apple pie topped with pumpkin ice cream. Most are intrigued and "force themselves" to next try some Dutch apple ice cream on pumpkin pie.

Once the pumpkin disappears, two Christmas flavors will take its place: eggnog and peppermint stick. It's up to you what kind of pie they make a la mode.

LORIN BETH BOSWELL

Applegate Farm, 616 Grove Street, Upper Montclair. Open daily, 9 A.M. to 10 P.M.; Friday and Saturday nights, to 11 P.M. (201) 744-5900.