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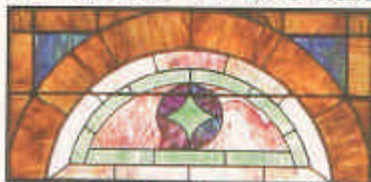
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in the

Marketplace

By Lisa Melillo, photo by Dan Epstein

Homemade Ice Cream Year Round

Sweet, cool and creamy...who can resist ice cream, especially one of the delectable homemade flavors from Applegate Farm? This delicious treat is well known throughout Northern New Jersey, and its original location, the historic Montclair dairy, continues to be a favorite destination for local families. It is also known as one of the largest retail outlets for ice cream on the East Coast.

For Laura and Michael Quinn, owner/operators of the Applegate Farm store in downtown Summit, the brand has special meaning. "We grew up going to Applegate Farm, and we brought our children there. It was always a fun place to go," Laura Quinn explains, adding, "Plus, we love the ice cream ourselves, and once we heard that franchises were available, it seemed like a perfect fit. Applegate Farm has a really good reputation and we were happy to stand behind the ice cream with someone who wasn't familiar with the brand."

In these days of mass production, Applegate Farms ice cream is special in that it can truly be called "homemade." "All the ice cream is homemade in Montclair and shipped to us," Quinn explains. "They use all natural ingredients—only the best—and never sacrifice on quality. They make more than 65 flavors, and in our store we carry anywhere from 48 to 50 at a time." What makes the ice cream so special? Quinn answers, "To me, it's particularly creamy, rich, and decadent."

Flavors include basic favorites and newer concoctions including Cappuccino Crunch, (vanilla ice cream infused with espresso "pil-



Laura Quinn loves Applegate's many varieties of homemade ice cream just as much as her customers do.

lows"), and Graham Central Station (Graham flavored ice cream with graham crackers and chocolate covered candy pieces), as well as special "feature" creations like Vanilla Ice Box Cake (Vanilla pudding ice cream with bananas and graham crackers) and seasonal treats like Mango, Pumpkin, Caramel Apples and Egg Nog.

A particular favorite, especially with the younger set, is Cake Batter ice cream. "Kids like it because it's fun and sweet, and has cake and icing in it," Quinn says. Also available are low-fat yogurt, Italian ices, sorbets, and made-to-order ice cream cakes and pies, as well kids' favorites like flying saucers and Chipwickets.

Regardless of whether your style is plain vanilla or something a bit more adventurous, you'll enjoy what Applegate Farm has to offer. "We know we have a really good product in Applegate Farm," Quinn adds. "People love it." ▲

Applegate Farm • 14 Beechwood Avenue, Summit • 908/522-9731

www.applegatefarm.com