

Recipe

Maryboro Lodge Museum Collection

Ingredients:

1 quart milk

1 cup sugar

2 rounding teaspoons flour

2 cups cream

1 tablespoon vanilla

A little salt

Mix sugar with flour, then cook on stove and let cool.

Add cream, eggs, vanilla and salt.

Freeze about 20 minutes



North Verulam Ice Cream

Bury's Green, Ontario

In the early twentieth century, before the advent of refrigeration, ice cream was a special treat. It could be purchased at confectionaries like Northey's Restaurant in Fenelon Falls, or later the Fenelon or Kawartha Dairy. At that time, it was a treat that would be enjoyed right away, because (except in winter), there was no way to store ice cream for future consumption—but it was something that people really looked forward to.

The community around Bury's Green shared a 5-gallon ice-cream maker, and enjoyed gathering for ice cream parties. Everyone would contribute cream from their cows, while the host would supply sugar, eggs and vanilla (if available). While the directions say "freeze about 20 minutes," no one had a freezer, so this would be done by putting the pail in a snowbank, and stirring it as it solidified. In summer, someone would have to drive to town to get ice. But ice cream was a special treat that made all the effort worthwhile, with a flavour like custard.