

# We All Scream For Locally Made Ice Cream!

by Richard Hawkins

The Localecopia mission of connecting food producers to consumers on a local level brings to mind locally grown fruits and vegetables as well as the many proteins produced in our fair state. We have the ingredients to create wonderful meals from foods produced here to the benefit of our health, our taste buds and the local economy. But what about dessert?

Did you know that Palm Beach County was home to a company that produces some of the most wonderful ice cream and yogurt products that your sweet tooth may ever encounter? Boynton Beach is the home of The Ice Cream Club®, where 55 employees produce a myriad of wonderful products in its 18,000-sq. ft. facility.



As someone that really appreciates ice cream, I can attest to the quality of the products produced there. They use an older less automated system (vat pasteurization) to produce the products. The process takes longer but helps preserve the integrity of the ingredients.

As an advocate of local sustainable commerce, I appreciate the fact that 2/3 of the ingredients used to make the end products are locally sourced. They use cream from a self-sufficient Florida dairy. The dairy has developed a complete environmentally sensitive circle in its use of water, waste and food.

As an environmentalist, I appreciate that The Ice Cream Club® is focused upon minimizing its carbon footprint. They use electricity in off-peak hours, have effective recycling and re-use programs, use natural lighting and have Route Optimization Software—all help to reduce carbon emissions.

As an advocate of a healthier diet, I appreciate that their yogurt products are probiotic. They use a cold inoculation process that insures that there are high numbers of *L. Acidophilus* in the finished product. The products are also a great source of calcium. Even better, all the products from this company are certified Kosher!

As a Florida resident, I appreciate that they are a good neighbor. They support numerous charities and scholastic enhancement programs that include Hospice by the Sea, March of Dimes, Alzheimer's Association, Diabetes Association, United Cerebral Palsy, Special Olympics, Florida, a number of local schools and many others.

The Ice Cream Club® produces over one million gallons of product each year and has a product line that includes 120 flavors of our premium Artisanal Style Ice Creams, 23 flavors of No Sugar Added Fat Ice

Cream, 26 flavors of Hard Packed Yogurt and 70 Flavors of Soft Serve Club Yogurt. Unfortunately, you will not find these products in stores. They are exclusive to food service operations. So where can you go to enjoy these products? A short sampling locally:

Ice Cream Club® (original store – company owned)  
• Plaza Del Mar - 278 S. Ocean Blvd, Manalapan

Crystal Tree Plaza Ice Cream Club®  
• 1201 US Highway 1, North Palm Beach

Kobosko's Creamery  
• 9102 Forest Hills Blvd, Wellington

Hoffman's Chocolate:  
• 5250 Town Center Circle #135, Boca Raton  
• 5190 Lake Worth Rd, Greenacres  
• 12B NW Osceola Street, Stuart  
• 10520 W. Forest Hills Blvd, Wellington

Boardwalk Café and Ice Cream  
• 4079 Ocean Drive, Vero Beach

Palm Beach Kennel Club  
• 1111 N. Congress Avenue, West Palm Beach

Brown Cow Sweetery  
• 103 SW Park Street, Okeechobee

*Richard Hawkins is the Co-founder of Localecopia—a nonprofit organization based in Palm Beach, Florida focused upon bringing businesses, producers, educators and government organizations together for the purpose of lessening our carbon footprint by supporting local product consumption, helping operations better utilize waste and bringing together individuals to help achieve sustainable business practices. For information about Localecopia, please visit [www.localecopia.org](http://www.localecopia.org).*

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