

Homemade Ice Cream Churn Off

July is national ice cream month, and what better way to celebrate our Red, White & Blue Thursday than to have an ice cream churn-off competition! Everyone -young, old and inbetween -is welcome to mix up a batch of their favorite ice cream flavor and join in a friendly competition to find the best ice cream! The churning will be done on Main Street in front of participating RWB Thursday stores and everyone can taste-test the results. A panel of judges will cast the votes to determine the winners and the taste-testers will have an opportunity to vote on their favorite! Prizes will be awarded!

INFORMATION AND RULES:

- The contest will begin at 4 p.m.: be prepared to be set-up and ready to start churning your ice • cream.
- The ice cream recipe must be made ahead of time and kept chilled until the churn-off begins.
- There will be no refrigerator space available, so bring your own cooler.
- Contestants will need to provide their own ice cream maker (hand crank or electric) and rock salt; • HMRA will provide the ice and electricity if needed, in addition to cups and spoons for sampling. Please bring an extension cord if you need electricity.
- NO RAW EGGS ARE ALLOWED IN THE RECIPES FOR THE SAFETY OF ALL. •
- Judging will be approximately 5 p.m. and samples for everyone with tickets will follow. •
- The final results will be announced around 6 o'clock-ish. •
- Please e-mail (hmra@theswampfox.com) or call HMRA (843.423.9918) if you would like to be part of the event, so we have an idea how many stations we will need.
- Please call HMRA with any questions regarding the contest.

2014 ENTRY FORM FOR HOMEMADE ICE CREAM COMPETITION

Name		
Ice Cream Name		
Address		
City	State	_Zip
Phone		
HISTORIC MARION REVITALIZATION ASSOCIATION		
DRECEDVE - STIMULATE - DROMOTE		

'RESERVE - STIMULATE - PROMOTE