



The Ice Cream Times

Swings-N-Things
8501 Stearns Rd
Olmsted Twp. OH 44138
440/235-4420
sntfun.com

Not All Ice Cream Is Created Equal

When Joanne and Tim Sorge were planning Swings-N-Things Fun Park back in 1986, they knew they wanted to create a venue where families and friends could enjoy family-friendly activities in a safe, clean, and friendly environment. They were very cognizant that their location – Olmsted Twp. was certainly not a dynamic location 30+ years ago. If they were to succeed in getting people to visit their new facility, they would have to give them a reason to drive to an unfamiliar locale.

There were numerous soft serve “kustard” shops in the area but the Sorges mentality was that whatever they offered, it had to be unlike anything in the area and it had to be as good as it could be.

The decision to make homemade ice cream was relatively easy, the quest to make it as good as it could be would be much more difficult. After a great deal of research, the Sorge’s discovered that Penn State University offered a special ice cream making course for two weeks each year (it has since been reduced to one week).

Penn State’s Ice Cream “Short Course” is the oldest, best-known, and largest educational program dealing with the science and technology of ice cream in the world. In January of 1987, prior to the opening of Swings-N-Things (SNT), Joanne Sorge was one of approximately 100 students from around the world who attended, completed, and earned a certification from the Penn State course.

Making homemade ice cream on-site in a commercial setting is quite

difficult. The equipment used to manufacture homemade ice cream is extremely important – and expensive. The most important component to the homemade ice cream though continues even today, 30+ years later – mastering classic homemade ice cream recipes and enhancing them with the very best ingredients available and always in great abundance. Whether it is chocolate chips (large thick chips), fresh nuts (large chunks), maraschino cherries (halves not pieces), every mouthful becomes extraordinary. The search for fresher better ingredients never ends at The Ice Creamery.

Not all ice cream is created equal. Like a great chef, much imagina-

are comfortable that their mix, certainly not the cheapest, is the very best available.

The cost of ingredients is NEVER an issue – The Ice Creamery is committed to only using the very best (and lots of them) ingredients available. Just a few examples are the fresh peach and banana made with these fresh fruits pureed in their own kitchen. Swings-N-Things can purchase ingredients such as Oreo Cookies and Peanut Butter Cups from suppliers made for ice cream shops that are cut into very, very small pieces. Instead, they purchase bags of cookies and peanut butter cups and hand-cut them in their kitchen producing much larger and fresher pieces that



Ice Creamery Team Member use a wet scooper from a dipping well to scoop your ice cream from the dipping cabinet. Every scoop is rinsed then wiped dry before using for the next scoop. Dipping a wet scoop into a tub of frozen ice cream is a recipe for the formation of ice crystals – something that destroys the quality of the product.

The “magic” of The Ice Creamery doesn’t end with the ice cream. Be sure to try one of their homemade waffle cones when you purchase the ice cream. They are made fresh daily and make a great ice cream even greater. The art of making a real milkshake the old fashioned way seems to have become a lost art. The Ice Creamery staff blends the delicious homemade ice cream with the desired flavored syrup of the shake. Unless otherwise requested, the shakes start with their delicious vanilla ice cream. The flavoring and milk are then added and blended to a rich thick consistency. This process takes a little longer than just drawing it from a soft serve machine, but ‘oh boy’ is it worth it.

The Ice Creamery at Swings-N-Things even makes homemade drumsticks and ice cream sandwiches - these aren’t the store-bought products found in the dairy case at your supermarket. Beware, it will be difficult going back to the dairy case after you’ve tasted these homemade treats!

Visiting The Ice Creamery at Swings-N-Things is worth the trip alone – combining it with all of the wonderful attractions Swings-N-Things has to offer, makes for the perfect day of fun for you, your family and friends. The Ice Creamery looks forward to seeing you!



tion and experimentation goes into developing new flavors from scratch. Joanne Sorge, now with the help of her sister, Helen Burko, are constantly thinking about and experimenting with new flavors as well as attempting to enhance the existing flavors.

Every batch of ice cream is made in small quantities with the ingredients mixed by hand. The ice cream starts with a special dairy mix that is purchased from a local dairy. This mix is critical to the quality of Swings-N-Things ice cream. Only the highest quality, highest butterfat content available in the area is utilized in creating the product. Like all of the ingredients, SNT has compared the various mixes available from the local dairies and

go into the ice cream.

Super Premium Ice Cream, which is what is created at Swings-N-Things, is the highest-rated ice cream by the USDA. It must have a butterfat content of over 14%, it must have a minimal overrun, meaning a minute amount of air, and a very dense texture. A Super Premium Ice Cream will be heavier than less qualitative ice cream and will not melt as fast. Obviously, only the highest-quality ingredients must be used to attain Super Premium status. In short, yes, the word “Super Premium” has meaning. It doesn’t get any better!

As important as creating and making great ice cream is, it is also extremely important to serve it correctly. You will never see an



The Ice Creamery 1988