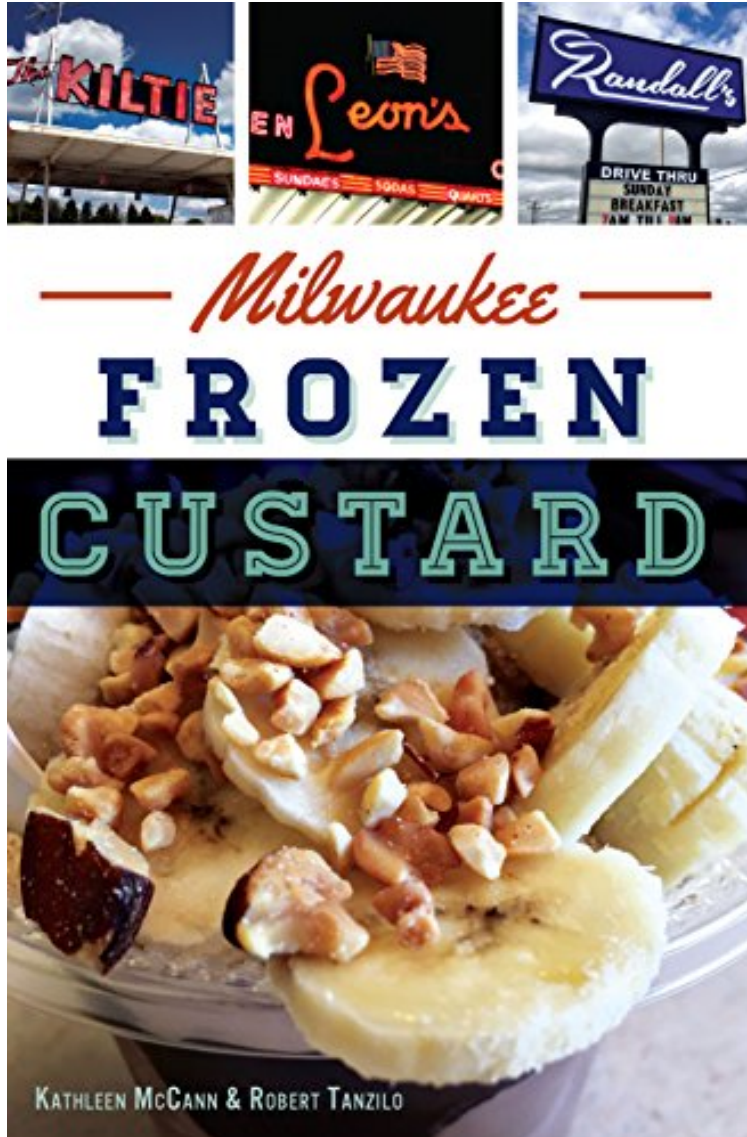


(Mobile book) Milwaukee Frozen Custard (American Palate)

Milwaukee Frozen Custard (American Palate)

Kathleen McCann, Robert Tanzilo
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Kathleen McCann, Robert Tanzilo : Milwaukee Frozen Custard (American Palate) before purchasing it in order to gage whether or not it would be worth my time, and all praised Milwaukee Frozen Custard (American Palate):

0 of 0 people found the following review helpful. Five StarsBy Robert C. GeitzGreat book about Milwaukee from times past. Brings back a lot memories.5 of 5 people found the following review helpful. Frozen in TimeBy David FordThe general history portion was way off, but what can you expect when your information comes from people who have business interests involved. Leon makes the machines for everyone, today, but he keeps the old dairy metal machines for himself. If you like Vanilla, go to Leon's. The purity of non-steel (no iron) machines cannot be beat, or

replicated. It is amazing, how many people will stand out in the cold to get Frozen Custard (originally made with left over (skimmed) milk and eggs, only) in Milwaukee and St. Louis. Weber's Ice Cream in Cleveland is still the only place you can get Premium Custard (the original Fresh Ice Cream product discovered in 1919 on the shores of New Jersey and adopted 6 weeks later on Coney Island before being cheapened "for the masses" to Frozen Custard). If you want to take your tastebuds on a trip to the 1950's, go to Milwaukee or St. Louis and enjoy Frozen Custard. If you want to taste the original, go to Weber's in Cleveland. 3 of 3 people found the following review helpful. Essential frozen custard information all in one place By Kate What is frozen custard; why is Milwaukee tops; how is frozen custard made, what are those bags of mix ... all the important frozen custard questions answered. Nostalgic section of stands that are no longer open for history buffs. Plus a guide at the end to check out stands we haven't visited yet. A good gift paired with a gift card from your favorite stand. There is nothing like custard in Milwaukee and no other book that covers this essential information.

Frozen custard is more than a dessert in Milwaukee. It's a culture, a lifestyle and a passion. From the stand that inspired television's *Happy Days* to the big three Gilles, Leons and Koppstake a tour through the history of this guilty pleasure. Learn about its humble origins as an unexpected rival to ice cream and its phenomenal success as a concession at the Chicago World's Fair in 1933 that made the snack famous. Find the stories behind your favorite flavor at local festivals and homegrown neighborhood stands. Milwaukee authors and editors Kathleen McCann and Robert Tanzilo launch a celebration of custard lore, featuring a stand guide and much more. Dig into what makes Milwaukee the Frozen Custard Capital of the World.

About the Author Kathleen McCann is a Milwaukee-based writer and editor. She's currently editor of a healthcare system magazine and previously worked in media and public relations. She grew up in the area, eating AW and Dairy Queen treats; she's since mended her ways, and sticks to frozen custard--all too regularly. Robert Tanzilo has written three books for The History Press: *The Milwaukee Police Station Bomb of 1917*, *Historic Milwaukee Public Schoolhouses* and *Hidden History of Milwaukee*. He is managing editor of *OnMilwaukee*, a daily online city magazine, where he writes about history, food and architecture. He grew up in Brooklyn, New York, on a steady diet of Good Humor, Mister Softee and Carvel, but he now prefers frozen custard over all others.