why choose

HOMEMADE

ICE CREAM?

IT'S LOCAL!

MADE IN DELAWARE

established

Specially Bred & Raised

RANGE

JERSEY COWS

ACTIVE COW = HAPPY COW

NO HORMONES



More BUTTERFAT & CALCIUM than milk from a regular dairy cow!

Producing Creamier, RICHER, SMOOTHER,

NATIONAL AWARD WINNING ICE CREAM



It's a process!

Jersey Cows produce the highest average percent of milk solids, a combination of butterfat and protein.



Cows are grazed on pasture and moved daily to new paddocks full of fresh grass, allowing old paddocks time to regrow.



This ice cream is so fresh, it was grass last week! It is produced in small batches, ensuring higest quality from cow to cone.

