

Cow to Cone - How Aggie Ice Cream is Made

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Cow to Cone; How Aggie Ice Cream is Made, with Dave Irish

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We all know and love Aggie Ice Cream, but what makes it different? Dave Irish, manager of Aggie Ice Cream gives us a look behind the curtains into the process from cow to cone. Dave gives us a brief history about the Aggie Creamery, which was birthed in the basement of Old Main in the late 1800s. As the creamery evolved over the years, so did the Aggie Ice Cream recipe. Dave explains to us step-by-step the process to make the delicious ice cream and what the creamery has in store for the future.

