



DINING GUIDE

It can be sundae every day

Ice cream makes Tracy Bragdon happy. It makes her think of her grandparents, who let her hand crank the ice cream machine as a child, and her husband, who has proudly owned two ice cream trucks. It reminds her of birthdays and family gatherings. “Ice cream has always been a part of our celebrations,” she says. “It’s a real comfort food.”

So you can imagine how happy Bragdon is to be making homemade ice cream for her family’s seasonal ice cream stand, Brick Farm Ice Cream, in Unity. Brick Farm opened in June 2001 selling

commercial ice cream. “We were a bit off the beaten path, and we weren’t sure that people would come all the way out here to get ice cream,” she says.

But they did — from Goshen, Lempster, Newport, Marlow and Washington. And when Bragdon began making homemade ice cream in 2009, they continued to visit for Brick Farm’s extensive list of freshly made ice cream and sorbets.

“There’s an endless combination of things you can do,” she says. “I have a list of flavors I want to make this year. I’ve been thinking about sorbets, maybe a merlot sorbet, and a salty caramel ice cream, or an oatmeal and brown sugar combination.”

Sound good? Well, it’s even better in a homemade waffle cone. Vanilla is the biggest seller — “Because we make so many sundaes,” Bragdon says — followed by chocolate, cookie dough, black raspberry, coffee and cow tracks (chocolate ice cream with peanut butter cups and a crunchy chocolate swirl). She’s not hand cranking the ice cream, but the 3½ foot tall electric machine uses the same concept to make more than 750 batches (3,750 gallons) every summer.



Homemade “cow tracks” ice cream

You can count the places with homemade ice cream in the area on one hand, and it is a real treat to drink a frappe made with fresh ingredients. With plentiful picnic tables, umbrellas, a grassy lawn and a view behind the farm’s old dairy barn, the Bragdons have made their stand a place where families can relax and enjoy the moment. “I’d like families to have the type of memories I have about ice cream,” says Bragdon. “Maybe down the road, the kids who used to stop here with their parents will bring their kids to enjoy our ice cream.”

WHAT: Brick Farm Ice Cream

WHERE: 434 Lear Hill Road, Unity

WHEN: Saturday, May 1 to Monday, Sept. 6

WHY: Go for a sundae drive

WEB: www.brickfarmicecream.com



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