




Holidays 2010 flavor catalog & shipping box insert
12-1/4 x 12-1/4"

Concept by Aaron Beck, Casey Carmell, and Jeni Britton Bauer
Design by Casey Carmell
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FOGGY MOUNTAIN HOLIDAY COLLECTION

STORIED INGREDIENTS GATHERED FROM THE WILDS OF OHIO

The Foggy Mountain ensemble draws directly from the natural history, natural beauty and natural ingredients of the rich Ohio landscape that abuts the Appalachian Mountains. Some of those storied ingredients are ancient (elderberries), some are new (torched marshmallows). All, when blended with sweet Snowville cream, honor the independent spirit of the people of Appalachia, and evoke warm, festive holiday memories.

SWEET CREAM WITH APPALACHIAN ELDERBERRIES Sweet cream straight up with brambly, currant-like elderberries foraged from the Ohio hills and made into a jam by Integration Acres. A delicious showcase for the milk and cream we buy directly from Snowville Creamery in the foothills of the Appalachian Mountains. Impeccably raised on grasses, Snowville's cows produce sublime milk, providing a voluptuous base for everything we do.

SPICEBUSH APPLE BUTTER Ohio apple butter, a loose jam of honey-baked apples laced with cinnamon, cloves and allspice, mixed with southeast Ohio Spicebush Berries. Notes of tellicherry peppercorn, citrus (orange) and pine. Ground and dried Spicebush berries, also known as Appalachian Allspice, was used in baking during the civil war.

OAKVALE YOUNG GOUDA WITH VODKA-PLUMPED CRANBERRIES Buttery, slightly ripened, young soft cheese from central Ohio's Oakvale Farmstead united with cranberries plumped with OYO vodka from Columbus micro-distillery Middle West Spirits. Sweet and savory, with depth and heat of batch-distilled, Ohio red wheat vodka shining through.

SWEET POTATO WITH TORCHED MARSHMALLOWS Baked sweet potatoes scented with Saigon cinnamon in Ohio sweet cream, studded with hand-toasted, handmade marshmallows. A holiday classic for your cone.

BLACKSTRAP PRALINE An old-fashioned flavor profile with notes of black licorice and caramel. Blackstrap molasses, the dregs of sugar cane during processing, is the darkest, earthiest part of the cane. Our handmade pralines—sugar-, cinnamon- and molasses-coated pecans—make for wonderful, syrupy pockets.

HEIRLOOM PUMPKIN FIVE-SPICE (THROUGH NOV. 30) A modern classic—rich pumpkin blends perfectly with exotic spices. The finish is lighter than expected, which a pleasant tingle of five-spice.

BROWN BUTTER ALMOND BRITTLE (AFTER NOV. 30) Based on the traditional Norwegian dessert krokan. Browned butter gives depth to salty, sweet almond brittle.

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SPLENDID HOLIDAY COLLECTION

A Festival of Ice Creams For Splendid Friends and Family

Anchored by Dark Chocolate Peppermint, the seasonal favorite so many of us clamor for, the Splendid Holiday Collection is a bona fide party-starter. And this year, with the colorful conversation pieces Star Anise with Candied Fennel and Sweet Potato with Torched Marshmallows, who knows when the celebration will end? We like to put all pints out on the table with a bunch of spoons and have a tasting.

DARK CHOCOLATE PEPPERMINT A full-flavored, toothsome, dark chocolate ice cream. With potent Oregon peppermint, the flavor bursts open and cuts through very cleanly. A classic seasonal combination of chocolate and mint.

COCOA ZIN Robust red zinfandel provides fruit on the finish and accentuates luscious dark chocolate. Complex flavor. Jammy dark berry notes marry with tangy dark chocolate.

BLACKSTRAP PRALINE An old-fashioned flavor profile with notes of black licorice and caramel. Blackstrap molasses, the dregs of sugar cane during processing, is the darkest, earthiest part of the cane. Our handmade pralines—sugar-, cinnamon- and molasses-coated pecans—make for wonderful, syrupy pockets.

SWEET POTATO WITH TORCHED MARSHMALLOWS Baked sweet potatoes scented with Saigon cinnamon in Ohio sweet cream, studded with hand-toasted, handmade marshmallows. A holiday classic for your cone.

GOAT CHEESE WITH COGNAC FIG SAUCE Mackenzie Creamery, super fresh goat cheese with pockets of saucy cognac soaked figs and almonds. A lighter, more ethereal cheesecake with Courvoisier and figs.

STAR ANISE WITH CANDIED FENNEL Full and round soft licorice flavor. Candied fennel adds a joyful, flavorful crunch and a sprinkling of festive color.

MEYER LEMON YOGURT Fresh Meyer Lemons, sweeter than true lemons, pleasantly tart, blended with organic yogurt. Aromatic. Creamy. Delicious. Jeni's time-honored favorite. Serve with Blackstrap praline!

LIME CARDAMOM YOGURT Creamy, light, piquant, heavenly. Organic, biodynamic yogurt, mixed with the Indian spice cardamom, delivers an intensely cool, flavorful taste. A perfect after-dinner selection.

CRANBERRY ROYALE SORBET Fresh cranberries and juicy grapefruit tempered with just enough sweetness. A downright pretty sorbet, it reminds of the otherworldly colors that streak the early morning or late evening winter skies.

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FRIENDS,

In celebration of the holidays and of the place on the map Jeni's Splendid Ice Creams proudly calls home, we couldn't be more pleased this season to offer new twists on ancient tastes from throughout Ohio and the foothills of the Appalachian Mountains.

From sweet and complex Ohio red wheat vodka distilled right here in Columbus, to tart and tangy elderberries foraged from hillsides in Southeast Ohio, we're blending uncommon ingredients with sweet, sublime cream from grass-grazed cows and delivering right to your joyous holiday gathering.

No matter what flavors you've chosen this holiday season, I'm proud to say that our Foggy Mountain, Splendid Holiday, Hats Off and Swanky Sorbet collections represent the finest ice creams and sorbets we've created in eight years of business at Jeni's.

I offer proof of my proclamation in the form of Snowville Creamery, which supplies all of our cream. We make every batch of every flavor (that calls for cream) with Snowville's minimally processed milk and cream that comes straight from a small number of cows that graze pastures in southeast Ohio. Ice cream is only as good as its cream and Snowville cream, from cows munching through the nutrient-rich grass of the Appalachian foothills, is as good as it gets.

And as soon as that goodness makes its way to our small kitchen it's mixed with other rare, pristine and delicious ingredients that expert distillers, farmers and foragers have worked diligently to harvest and process quickly get into our hands: Shawn Askinosie's dark chocolate; Lulu Sturdy's Ndali Estate vanilla beans; Chris Schmiel and Integration Acres' wild-foraged berries and olive oil from the Frantoi Cutrera estate in Sicily.

At Jeni's we are as proud of our ingredients as we are of the way we obtain them and the way we go about putting them into our ice creams and sorbets. In some small form, I hope our practices reflect those of the hard-working, hands-on, do-it-yourselfers who scramble all year to supply us with unparalleled ingredients found in no other ice creams.

So, from our family to yours: happy holidays and thank you sincerely for choosing Jeni's Splendid Ice Creams.

To more pleasures,

jeni



PHOTOGRAPH BY MICHELLE MAGUIRE

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HATS OFF

COLLECTION



HANDCRAFTED ICE CREAMS
A Tip of Our Hats to Our Artisan Partners

In these handcrafted ice creams, we're tipping our hats to our partners who supply us with the uncommon and unparalleled small-batch ingredients from near and far. Cranberries soaked in Ohio red winter wheat vodka. Buttery Oakvale Farmstead Young Gouda. Askinosie's blissful dark chocolate. Not-to-be-missed grassy Sicilian Olive Oil grown and pressed on a family estate in southern Sicily, brought back from Jeni's recent trip to the region. Elderberries foraged from the wilds of the Appalachian foothills. And if you think Ugandan Vanilla Bean is a gussied-up moniker for a run-of-the-mill ice cream that can't stand alone, think again. You haven't had vanilla ice cream until you've had handcrafted vanilla ice cream shot full of the fairly-traded beans we buy from a single farm in Uganda.

Treat yourself and toast those near and dear with our Hats Off Collection.

OLIVE OIL WITH SEA SALT PEPITAS Single-estate olive oil from the Frantoi Cutrera farm in Sicily. Nutty, sea salt-coated pumpkin seeds. Very clean, grassy and bright notes accentuated by a toasted crunch. The combination of high-caliber, cold-pressed olive oil, butterfat and cream melts in your mouth and opens up beautifully. A graceful tribute to Old World flavors.

ASKINOSIE DARK MILK CHOCOLATE Roughly strewn ribbons of Shawn Askinosie's fruity, rare, single-origin chocolate composed of 70 percent cocoa solids laced throughout cream fattened with non-alkalized, natural cocoa powder that retains its tangy, fruity character as well as its antioxidant properties. Askinosie Dark Milk Chocolate blooms into your nose as it melts on your palate.

UGANDAN VANILLA BEAN Vanilla ice cream like no other. Fairly-traded, 100-percent natural Ugandan beans, bought directly from Ndali Estate and steeped in Snowville cream. Rich, full, fantastic vanilla flavor.

OAKVALE YOUNG GOUDA WITH VODKA-PLUMPED CRANBERRIES Buttery, slightly ripened, young soft cheese from central Ohio's Oakvale Farmstead united with cranberries plumped with OYO vodka from Columbus micro-distillery Middle West Spirits. Sweet and savory, with depth and heat of batch-distilled, Ohio red wheat vodka shining through.

SWEET CREAM WITH APPALACHIAN ELDERBERRIES Oh-so-sweet cream with brambly, currant-like elderberries foraged from the Ohio hills and made into a jam by Integration Acres. A delicious showcase for the milk and cream we buy directly from Snowville Creamery in the foothills of the Appalachian Mountains. Impeccably raised on grasses, Snowville's cows produce sublime milk, providing a voluptuous base for everything we do.

SWANKY SORBETS

Ladies and Gentlemen,
Start Your Parties!

The most regal of Jeni's Splendid Holiday offerings, our Swanky Sorbets are a fabulous foursome dead set on brightening every occasion this season. The collection is rounded off with a pint of Ugandan Vanilla Bean, which we use as a sweet new substitute for ice. That's right: save your ice for another night and mix the Ugandan Vanilla Bean with your cognac or gin and pour it over one of our Swanky Sorbets! Whether you pair these sophisticated flavors with the adult beverages we've suggested or enjoy them straight up, your party is guaranteed to be a little more glitzy, a little more glamorous and a lot more delicious.

CRANBERRY ROYALE

4 oz Champagne
1 small scoop Cranberry Royale Sorbet

Fill the glass two-thirds full with champagne. Very carefully place a scoop of the sorbet on top of the champagne.

THE HEMINGWAY DAIQUIRI

2 oz Rum
1 scoop Grapefruit Hibiscus Sorbet

Place a scoop of sorbet in a double old fashioned glass. Pour the rum over top, garnish and serve.

THE JOSEPHINE

1.5 oz Gin
1 small scoop of Ugandan Vanilla Bean Ice Cream
1 small scoop of Black Currant Sorbet

Combine the Gin and Ugandan Vanilla Bean Ice Cream in a cocktail shaker; shake until well mixed and very cold. Place a scoop of sorbet in a champagne coupe glass. Pour Gin and Vanilla cream around the sorbet.



PEAR ALEXANDER

1.5 oz Courvoisier Cognac
1 small scoop Ugandan Vanilla Bean Ice Cream
1 small scoop Riesling Poached Pear Sorbet
Freshly ground nutmeg

Combine the Cognac and Ugandan Vanilla Bean Ice Cream in a shaker; shake until well mixed and very cold. Place a scoop of sorbet in a cocktail (martini) glass. Pour the Cognac Vanilla cream around the sorbet. Grate the nutmeg over the top and serve.



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SIGNATURE OFFERINGS

////////////////////ICE CREAMS////////////////////////////////////

SALTY CARAMEL
Initial notes of burnt sugar give way to mouth-watering saltiness. A perfect salty sweet balance.

GRAVEL ROAD
Savory and smoky hits of almonds. Rounded out with salty notes for a satisfying finish.

ASKINOSIE DARK MILK CHOCOLATE
Full and fruity cocoa mellowed by sweet, milky cream. Burst of pure chocolate as flecks melt on your palate and finish with the flavor and scent of Snowville Creamery's cold-condensed milk and cream.

UGANDAN VANILLA BEAN
Vanilla ice cream like no other. Fairly-traded, 100-percent natural Ugandan beans, bought directly from Ndali Estate and steeped in Snowville cream. Rich, full, fantastic vanilla flavor.

QUEEN CITY CAYENNE
Rich chocolate and a back-of-the-throat spicey wallop. Finish is tingly and complex.

PISTACHIO & HONEY
Pure and true pistachio flavor. Very lightly sweetened for a savory finish.

BANGKOK PEANUT
A blend of hot, salty, savory and sweet. Peanut butter and toasted coconut give way to a lingering spicy finish.

BOURBON BUTTERED PECAN
Initial subtle corn mash notes come, followed by rich and savory pecans. A pleasing hit of Bourbon finishes.

THE BUCKEYE STATE
Our version of Ohio's favorite confection. Rich and salty peanut butter yields to the crunch of exceptional dark chocolate for perfect balance. Total comfort for Buckeyes—and Buckeyes at heart.

DARK CHOCOLATE
Mouth-filling, palate-gripping, intense chocolate flavor with a fudge-like texture. Pleasingly dry finish.

WILDBERRY LAVENDER
Intense lavender with hints of exotic spices and lots of brambly berry flavors.

BLACK COFFEE
True strong coffee flavor with absolutely no bitterness. Perfectly captures and translates the aroma of coffee.

////////////////////SORBETS////////////////////////////////////

RIESLING POACHED PEAR
A surprisingly rich sorbet. Pure pear flavor and pear texture. Sweet Riesling notes shine on the finish.

CHERRY LAMBIC
Tart and real cherry flavor. Sweet and sour lambic on the mid palate with almost bubbly texture. Finish is clean and exhilarating.

////////////////////YOGURTS////////////////////////////////////

MEYER LEMON YOGURT Bright lemon tartness—completely light and refreshing. Sweet-tart Meyer lemon is perfect with tangy, tangy yogurt. A seasonless palate cleanser.

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STEPS TO MAKE A **BALL JAR PARFAIT**

Ball Jar Parfaits are a favorite treat in our shops. Each season brings new layers but the template remains the same. A long spoon pulls all the flavors to the surface in one bite!

Ten layers in all, the Pumpkin Tiramisu parfait contains ingredients that can be swapped out over and over as November turns to December and the seasons turn to reveal new flavors and moods.

Pair with cocktails or champagne to make them the keystone of your party, or use them to cap a meal in smashing style.

For more ideas and tips check our our website jenisicecreams.com.



PHOTOGRAPH BY STACY NEWGENT

PUMPKIN TIRAMISU PARFAIT

Black Coffee and Heirloom Pumpkin 5-Spice ice creams layered with cake, marsala caramel, mascarpone cream and garnishes. Try other ice creams: Star Anise with Candied Fennel, Spicebush Apple Butter or Bourbon Buttered Pecan!

The ingredient list also functions as the actual recipe. Use your favorite recipes or buy the ingredients ready-made.

Begin at the bottom of the jar and layer the ingredients in this order:

- 1 scoop **Black Coffee Ice Cream**
- 4-6, ½ inch cubes of pound cake
- Generous drizzle of Marsala caramel sauce, about 2 tablespoons (caramel sauce blended with Marsala wine to thin)
- Dollop of mascarpone whipped cream (whipped cream, see below, plus 3 tablespoons mascarpone cheese whipped in)
- Dark chocolate shavings
- 1 scoop **Heirloom Pumpkin 5-Spice Ice Cream**
- 4-6, ½ inch cubes of pound cake
- Generous drizzle of Marsala caramel sauce (caramel sauce blended with Marsala wine to thin)
- Dollop of mascarpone whipped cream (whipped cream, see below, plus 3 tablespoons mascarpone cheese whipped in)
- Garnish with more dark chocolate shavings, a cookie and some mint or a cherry

JENI'S SPLENDID WHIPPED CREAM

Whipped cream is easy and delicious. In our stores we make whipped cream in small batches throughout the day. Whipping by hand with a bowl and a whisk produces velvety cream every time. Non-homogenized, fresh cream will whip up in under a minute. Other cream will take a minute or two longer.

- 1 cup cream
- 1-2 tablespoons sugar, honey, maple syrup, vanilla syrup (to your taste)

Put all ingredients in medium-size metal bowl, then tilt the bowl slightly (or hold the bowl on your hip) and whip loosely and freely, incorporating air with every stroke, until the cream holds peaks. **ENOUGH FOR 6 PARFAITS**

OUR APPROACH TO ICE CREAM

Here at Jeni's we make American artisanal ice cream. It's lickable, it's scoopable, it's from scratch. To do so demands that we use pure, fresh ingredients from the Ohio countryside and tasty, rare exotics from beyond. We always begin with cream from cows that graze pasturelands in the southeast part of our state. From that utterly delicious base we build ice creams unlike no others. Anything that goes into our ice creams, from jams and brownies to syrups and compotes, are made by us or our friends. All of it.

And because fresh ingredients change with the seasons, so do we, offering 12 to 15 new flavors with the coming of our Harvest, Holiday and Bakeshop collections. No Jeni's ice cream is ready to be hand pinte and hand labeled until we've achieved a balance of flavor, texture, consistency and finish. The only way we can meet those standards is to keep in tune with the calendar and a new season's ingredients. Doing everything by hand requires more hard work all year, but we think we owe a little extra effort to the extraordinary people who supply us with extraordinary ingredients—and to all of you who've chosen Jeni's Splendid Ice Creams.

FOLLOW JENI'S AND THE ARC OF THE SEASONS ALL YEAR

Thank you for making Jeni's Splendid Ice Creams part of your holiday season. Please know that we are busy year round creating delicious seasonal ice creams, sorbets and macarons to be shipped swiftly to your door. At jenisicecreams.com, Facebook and Twitter, peek into our humble kitchen, learn about our upcoming Bakeshop Collection, get information about new recipes and ingredients and meet employees and suppliers. Or, simply say hello, leave a note or ask a question. *We would love to hear from you!*



• JENISICECREAMS.COM •
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