

GETTING THE SCOOP ON Greenwood Ice Cream

“...a treat for the ultra-premium sweet tooth...”

“...a habit that might bankrupt even a rich man.”

“...absolutely, completely,
knock-your-socks-off wonderful.”

Despite the rave reviews it receives, there's a good chance you've never heard of Chamblee-based Greenwood Ice Cream.

Housed in the same humble brick building it has occupied since 1952, the frozen dessert manufacturer keeps a low profile, primarily supplying fine dining restaurants and independent ice cream parlors.

Greenwood makes more than 200 flavors of ice cream, ranging from classics like Butter Pecan and Peach to the exotic-sounding Azuki (Japanese Red Bean).

“Much of the inspiration for our flavors comes from listening to our customers,” said owner Mitchell Williams. The company frequently helps restaurant chefs create new flavors for their dessert menus.

The company's other frozen dessert specialties, mostly made at a second manufacturing facility in Norcross, include sherbet, frozen yogurt, gelato, Italian ice, sorbet and Thai rolled desserts.

Art and science

“What we do here is a cross between art and science,” said Williams.

Every gallon of ice cream made at Greenwood begins with Grade A sweet cream that must be pasteurized — and that's where Walton Gas, and science, enters the picture. Natural gas heats water in boilers that warm the ice cream mix to a temperature of 180 degrees F before it is homogenized and then frozen.

Then the artistry begins. From unusual flavor pairings to a picture-perfect ripple, everything counts.

“There is a lot of thoughtful detail that goes into making our products,” Williams said. “We're always searching for the best ingredients and techniques to develop treats that most people really enjoy from the first lick to the last.”

Taste Test

Celebrate National Ice Cream Month with a visit to Greenwood Ice Cream's Factory Store, 4829 Peachtree Road in Chamblee. It's open to the public Monday through Friday, 9:30 a.m.–4:30 p.m. Ice cream pies and mini tubs (79 oz. containers) are for sale.





Georgia Homebuyers Want Natural Gas Amenities

In response to shifting consumer priorities following last year's pandemic, Georgia homebuilders are adding more natural gas-fueled amenities to new construction homes.

"We are installing more high-pressure natural gas regulators than ever before," said Brent Jay, vice president of custom homes for Chamblee-headquartered Harrison Homes. The control devices are a measure of how many natural gas appliances are being installed in new homes.

COOKING LIKE THE PROS

Upgraded ranges are in demand after many discovered their inner chef while preparing more meals at home in 2020. Cooks want gourmet kitchens equipped with gas ranges similar to those used by professional chefs.

Sandy Springs-based Brightwater Homes features Thermador gas ranges in the houses they are now building, said spokesperson Tara Brown. Harrison Homes reports a spike in demand for dual fuel ranges, which combine a gas cooktop and an electric oven.

FUELING OUTDOOR LIVING

The biggest bump in natural gas use is for outdoor spaces, said Jay. Harrison Homes is seeing far more requests for natural gas lines to supply patio heaters and fire pits, pool heaters and lanterns on porches and garages.

Brightwater Homes has seen the same trend. "Outdoor living has become increasingly important," Brown said. Her company has experienced a significant increase in requests for additional gas lines for outdoor kitchens and exterior lighting.

"We are seeing many homeowners opting to add gas lights as a decorative feature for an always-on light ambience," she said.

Those buying new homes with natural gas amenities will need a reliable supplier. Walton Gas can serve the natural gas needs of consumers living across Georgia.

"Our customers love our best-in-class customer service and great rates," said Sara Hodge, the company's marketing specialist.

Walton Gas rates and flexible residential plans can be found at walgongas.com. For customer convenience, new service can be ordered online 24/7.



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The taste of summer!

gas up the stove

Good Ole Hamburgers

3 pounds ground beef chuck

1 tablespoon Worcestershire sauce

1 tablespoon A1 steak sauce

1 tablespoon dry onions

2 eggs

1 teaspoon salt

1 teaspoon black pepper

1 teaspoon mustard

Combine all ingredients, except beef. Mix in the beef. Combine thoroughly. Press into 10-12 patties and grill.

Submitted by Alice Spain of Conyers.

Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

SEND US YOUR RECIPES!
The best entry each month will appear in the Gazette and receive a FREE cookbook.

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