

# a **dairy** delight



## THE CREAMERY—LITERALLY THE SWEETEST PLACE ON CAMPUS

*Each year, University Dining produces 15,000 to 20,000 gallons of Howling Cow ice cream.* It is made with milk from the University's own dairy cows at the Dairy Education Unit at the Lake Wheeler Road Field Laboratory.

Workers at the unit collect about 500 to 600 gallons of milk per milking session, then deliver it to Schaub Hall to be manufactured into ice cream during a three-day process.

The ice cream is available by the scoop in 18 flavors in Talley Student Union, and at the Creamery in D.H. Hill Library, and by the pint in five flavors at all of the C-Stores.

In October 2010, Chancellor Randy Woodson unveiled his Chancellor's Choice ice cream fla-

### FLAVORS FOR ALL

#### Howling Cow ice cream flavors

Butter Almond, Cherry Brick Road, Chocolate, Chocolate Chocolate Chip, Chocolate Chip Mint, Cookie Dough, Cookies & Cream, Lime Sherbert, Orange Sherbert, Pecan Krunch, Raspberry Sherbert, Strawberry, Vanilla, Java Bean, Chancellor's Choice: Wolf Tracks, CocoNutt, Campfire Delight, Chocolate Peanut Butter Swirl, and Banana Pudding.

vor, Wolf Tracks, a twist on moose tracks with chocolate, fudge, vanilla and peanut butter. The Food Science Club also serves Howling Cow ice cream at the North Carolina State Fair.



Place a Howling Cow ice cream memory here.

My favorite flavor of Howling Cow is \_\_\_\_\_