**FYI**

**Ice Cream Social**

**Airdate: N/A**

**Anchor Lede:**

Summer is in full swing and what better way to celebrate the long days a heat than with ice cream. And don’t even feel guilty eating especially when this ice cream shop uses more fruit than any other ingredient. This is going to be your new not so guilty pleasure.

**--Take PKG--**

VO: The color catches your eye right away.

SOT: **it’s such a deep vibrant purple** 14:14:42

VO: But it’s the flavor that keeps you coming back for more.

SOT: **unlike every other ice cream we make, the fruit- the blueberries are the top ingredient in the ice cream** 14:16:21

VO: Weckerly’s blueberry ice cream with dark rum and lime zest is a summer hit. That is... while it lasts.

SOT: **How long we have them really depends on how many blueberries we get** 14:20:52

VO: Co- Owner Andy Satinksy and his wife head chef Jen, work with local farmers to use fresh ingredients. The blueberries they use are only grown in June and July and with every batch, the flavor varies.

SOT: **We kind of get to see, uh little subtle changes in the flavor of the ice cream over the 3 or so weeks that we make it**. 14:15:44

VO: Their summer specialty.... a blueberry ice cream sandwich.

SOT: **homemade ~~uh graham-~~ crunchy graham cracker recipe and ~~then right before they bake ‘em um,~~ they dust them with a combination of green cardamom and sugar. 14:17:34**

VO: It’s not just the fruit that comes local. Weckerly’s specializes in farm to table dining. Making connections with the community and growing the best ingredients, crucial to ice cream.

SOT: **ice cream as a medium is ~~um~~, at its best when it is pure and simple - 14:21:32**

VO: With other seasonal flavors like sour cherry, strawberries and Thyme, even when that popular blueberry ice cream is gone for the year, there are plenty of other tasty flavors to indulge in and at Weckerly’s it’s sure to be fresh.