

MELTING ICE CREAM

ICE CREAM LAND IN DANGER OF BIG THAW



A Call to Action

For many citizens and allies of Ice Cream Land, the recent news about the possible weakening of the country's magic ICES (Ice Cream Englaciation Support) System has caused an outburst of fear and concern, as worries about supplies of ice cream and other frozen desserts rise to the forefront.

"We love it here, we want to pitch in any way we can," said Grinzelus Groswander, a regular visitor to Ice Cream Land every summer for the last 70 years.

President Jemima Sprinkleworth addressed the concerns and the desire to help last Monday at a press conference, saying that the country would be opening invitations to the first ice

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Weakening Spells

What's the story behind the news of the possible melt?

According to Antzela Priamias of Ice Cream University, there is simply a lack of creativity stymying the country.

"The ICES System relies on new and inventive flavors to be made every year, unique in all the history of ice cream," Professor Priamias said, referring to the magic Ice Cream Englaciation Support system that keeps the country

cold enough to keep producing that treat we all love. "Every year it gets harder, and this year we just haven't been able to turn anything out."

When asked about how the new flavors maintain the system, Priamias said that the raw creativity inspires the ICES shield for another year, with a mechanism that researchers are still trying to understand.

"I think it's the next big thing in Ice Cream Studies," she said. ✨

New Flavors Make A Sparkling Debut

Ten new entries made a dazzling entrance this year at the Northern Froyo Concoctionary Conference.

Best in show went to Hewberto Huffling of Highland Hills, for their Farkleberry Phoenix, which awed guests as it burst into spectacular flames, disappeared, then reappeared again a moment later. The extraordinary display had to be repeated several more times over the three-day conference, and the venue around Huffling's stand was packed with onlookers each time.

Second place took a different angle on what proved to be an event full of shine: Effervescent Electric Emulsion, made by Hildinia Jarvis of Long Lagoon. Jarvis managed to suspend little electric sparks in her frozen yogurt, in a showing judges called "sublime."

"The lemony, bubbly flavor is the cherry on top," Head Judge Omprishin Ralphi added, in a resoundingly positive critical response.

Conference-goers overall seemed quite pleased with the frozen yogurts they tried.



"I'm just astonished by the depth and variety here," said one guest, eating the fifth-place Parsley Paisley yogurt. "I know it's nothing on the level of what they're doing in Ice Cream Land, but it still makes for a pretty sweet treat." ❄️

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cream design contest in the country's history.

"Historically, we have had complex traditions that allow us to ensure that ice cream makers are prepared for the challenge of making the ice cream that will sustain ICES for another year," Sprinkleworth said to reporters. "Nonetheless, this year we found that the challenge of finding a truly creative solution was of the utmost importance, so much so that we are willing to let our ice cream maker be a relative newcomer. That being said, the challenge of making the ice cream is not a minimal one."

The Daily Freeze is happy to offer to concerned readers the possibility of answering this summons. Interested parties may fill out the form to the right and send it to the Ministry of Freezes by the end of the week. ❄️

Ice Cream Maker Application

Name: _____

Address: _____

Top Ice Cream Flavor: _____

Applicants must be mindful of the following conditions:

1. Ice cream flavors must not be any flavor which has yet been created in the history of Ice Cream Land
2. Flavors can include any ingredients which contestants are able to mix into their ice cream. Applicants should be aware that the ice cream is mainly for the consumption of the ICES shield, and as such, may contain flavors beyond human comprehension.
3. Contestants are welcome to use any of the resources available in and around Ice Cream land. The date and time of the contest will be given once applicants have been accepted.

I have read and understand these conditions.

Signature: _____