



Red Wagon Creamery

-Good Ice Cream- -Lots of Work- Lots of Luck-

June 10, 2014 · Food Culture

Tamlyn Kalal

Kalal T. Red Wagon Creamery: -Good Ice Cream- -Lots of Work- Lots of Luck- . Food Field Notes. 2014 Jun 10 [last modified: 2014 Jun 10]. Edition 1.

Abstract

Red Wagon Creamery is, in my opinion, one of the best Ice Cream shops in Oregon. Not only are all of their handcrafted ice creams popping with flavor but, you can tell that everything is made with care. Four years ago Emily and Stewart, owners and operators of Red Wagon Creamery, sat down together and decided that they wanted to make really GOOD ice cream—emphasis on the GOOD because when you take a bite of their mint chocolate chip ice cream, that is what you are tasting—no fillers, no artificial flavors. They also make it a point to showcase local ingredients. They wanted to get back to natural flavors, pure ice cream. Their five year plan started by selling their creams out of a cart. Eventually they moved to two carts then before they knew it they were able to open their store, faster than they had planned! I had the opportunity to taste all of their flavors, again, as well as go behind the scenes on a shopping trip with them to the Saturday Market.

Stewart, telling the true way to delicious Ice Cream.



Emily, whipping up one of my favorite ice cream flavors, “Hail To the Bee”



“Hail To the Bee” 1% off all profits made from this ice cream flavor goes to “Save the Bee” Honey is from Glory Bee Honey here in Oregon!



“Orange Beetsicle”



Beets for the “Orange Beetsicle” we purchased from the Saturday Market are from Hayhurst Valley Organic Farm.



“Strawberry Sorbet”



Strawberries for the Sorbet Purchased from Ground Work Organics and Winter Green Farms.





The Red Wagon that can be spotted at Farmers Markets, Street Fairs, and many other events.



