

Iowa State Creamery Curbside Pickup

Pickup your favorite flavors of ice cream quarts and 8 ounce cups, and aged Cheddar cheese!

Nov. 22, 4:30 p.m. – 5:30 p.m.

Dec. 22, 4:30 p.m. – 5:30 p.m.

Jan. 7, 4:30 p.m. – 5:30 p.m.

- Email your ice cream and cheese orders to creamery@iastate.edu by noon on Nov. 19, Dec. 21, and Jan. 6.
- Pickup will be on the east side of the Food Sciences Building, in the semi-circle drive.
- The ISU Creamery accepts credit/debit cards, cash, or gift certificates.
- Alternate dates and times can be arranged if needed.

The Iowa State Creamery offers ice cream, cheese curds, aged Cheddar cheese, and workshops.

ISU Creamery

ISU Creamery is a student-run ice cream and cheese store where food science students make their own ice cream and cheese on location. Being among the few university dairy food science programs in the country that produces and sells its own dairy food products, the Iowa State University Creamery's staff consists of majority students. The ISU Creamery provides hands-on learning experiences for Food Science Program students in ice cream creation and dairy product production. More information about the store can be found on their website at creamery.iastate.edu.

Ice Cream

Ice cream is available on campus in the ISU Creamery store located in the Food Sciences Building, room 2953. Ice cream is available to purchase and ship to your home or business.

You can also purchase a container as a gift and ship it to someone else. Overnight shipping costs \$55/package, and packages can ship out on Monday or Wednesday of each week. Email creamery@iastate.edu with your order.

Cheese

Cheese is now available on campus in the ISU Creamery store located in the Food Sciences Building, room 2953. You can either purchase fresh cheese curds and aged Cheddar cheese that is in a cyclone shape.

Workshops

Want to learn the craft of making dairy products at home? Learn from Dr. Stephanie Clark and other dairy food experts. Workshops will be open to the public, and more details will be provided as the workshop date nears.

To learn more or ask questions, contact Sarah Canova:
515-294-3612 creamery@iastate.edu