

What's The Scoop?

Trendy frozen treat comes to Iowa

by senior Grace Jorgensen

Ahh, spring is here. Birds are chirping, flowers are blooming. But most importantly, the ice cream shops are opening—which has many of us rejoicing.

Ice cream has been there for us through it all: birthdays, breakups, awkward family reunions. And now that ice cream season is upon us again, I am here to let you know that it is back and better than ever. But this time with a unique twist to satisfy even the sweetest tooth.

Breaking the ICE

Rolled ice cream is growing more and more popular by the minute, beginning to take over social media faster than bottle flipping (yes, you heard me right). And while this delicious dessert won't get you detention like the bottle-flipping fad, it will make you fit in amongst famous Instagrammers and food junkies across the world.

So what's so special about this ice cream, you may ask? I'm glad you asked. What first began as a culinary art in Thailand has now made its way to Iowa City and Des Moines as storefront entertainment. Rolled ice cream is an entertaining process, beginning as an employee pours a seemingly simple liquid onto a cold surface. Then, right before your eyes, the liquid is molded and transformed into a frozen slush.

The employee then spreads the flavored substance thin onto the surface. Finally, the real magic happens. The ice cream is cut into separate strips, scraped off with a spatula, and spun into the famous rolls.

Just Roll with it

After hearing about this show-stopping sweet, I decided that I had to witness it for myself. I visited Iowa City's Rollipop Rolled Ice Cream on a Saturday afternoon, both my expectations and my stomach waiting to be filled.

As soon as I arrived, I was overwhelmed by the long line. But despite how busy the place was, the service remained quick and friendly. Each employee had a smile on their face, even while I spent a good few minutes deciding between Mango Tango and Caramelicious.

And when I finally decided on Cookie Monster (made with Oreo cookie and chocolate syrup), I was pleasantly surprised to see my dish being immediately prepared right in front of me. Not only that, but the ice cream was smoother and creamier than I'd expected it to be.

The cost, however, was the biggest surprise. Rollipop's ice cream is priced at a total of \$6.50 (tax included). This wasn't exactly my idea of a cherry on top until I found that one order was enough to satisfy two customers.

Whatever Floats your BANANA BOAT

Rolled ice cream may just be another expensive fad, but I say that it is definitely worth the experience. So fellow dairy queens and kings, grab your spoons. If you're looking for an adventure, a show, a taste from a foreign country, you won't want to miss out on this scoop.

Grounds for Celebration | pirate press. Picks

by sophomore Brooke Busch and senior Caleb McCullough

The newest member of the THE PIRATE PRESS staff, sophomore Brooke Busch, joined veteran staff member senior Caleb McCullough. Together, they visited coffee shops in the Cedar Valley in search of the best grounds in town.

Flavor



Sidecar Coffee | "All of the flavors came together nicely. Each drink was like a little sip of heaven."

-sophomore Brooke Busch



Cabin Coffee | "The Palomino consists of white coffee and white chocolate. It is subtle and light, like a ballet for your taste buds."

-senior Caleb McCullough

Atmosphere



Cup of Joe | "With its plush armchairs and art-covered walls, 'The Cup' has a great vibe for any occasion, whether it's a first date or just a quick study session. There is also some incredible live jazz every Thursday."

-senior Caleb McCullough

Originality



Cottonwood Canyon | "This store wins the most unique award by a mile. They put together things that no one would imagine to be good together."

-sophomore Brooke Busch



A Rollipop employee scrapes the ice cream into rolls.



The rolls of ice cream are assembled one by one into a serving cup.



A Rollipop employee hands a customer their finished dessert with a smile.

photos by senior Grace Jorgensen