4 Ways to Taste Georgia-Made Ice Cream

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Whether you prefer ice cream, gelato or custard, there's room for them all as you taste your way around the state.



- 1) At a festival. Georgia is home to numerous annual ice cream festivals including the Atlanta Ice Cream Festival, Ice Cream Festival at Crooked Pines Farm, Slow Food Atlanta Ice Cream Social, and Miss Mary's Crankin' Ice Cream Festival in Roswell.
- 2.) From the source. Whether it's craft ice cream you prefer or a more commercial brand, you can visit the factory when you're in Georgia. Alton Brown's preferred brand, High Road Craft, can be found in Marietta while Mayfield Dairy Farms offers tours in Braselton. One of the best parts of visiting High Road Craft is being able to buy their small batch and test flavors that you can't find anywhere else.

When you're in Savannah, visit Leopold's, the classic ice cream parlor seen on the silver screen. They make their flavors in-house and you can't beat their old time-y atmosphere.

Up in North Georgia, stop by Mountain Fresh Creamery for a sweet treat on your way through the mountains.

And, next time you're near Fort Valley, plan on heading to Lane Southern Orchards. Their peach ice cream is legendary.

- 3.) Where you live/work/play. Vintage Frozen Custard has set up shop at Westside Provisions District offering "premium frozen custard" inside an old fashioned ice cream parlor. Honeysuckle Gelato is set to open their first brick and mortar location inside Ponce City Market later this year. You can also find their gelato at Davio's inside Phipps Plaza.
- 4.) Where you shop. Stop by Georgia's Whole Foods Market and The Fresh Market locations to find prepackaged ice cream, gelato and custard from Georgia's vendors.