

Sundae Driving

The words "ice cream" magically transport us to places piled high with delightful memories. So there's no better way to enjoy family and friends than with a visit to an ice cream parlour or soda fountain...

Savor Sweet Scoops of Summertime at Lick This Ice Cream Parlour

By Mary Jane Cary and Steve Manning

If February's weather has you yearning for summertime, consider a southern adventure. For February is the height of summer in the Southern Hemisphere, and [Napier, New Zealand](#) features February at its finest.

Napier's unique charm as a charismatic Hawke's Bay seaside city is the silver lining that out-shines the dark cloud of New Zealand's worst natural disaster. On February 3, 1931, an earthquake centered just 15 km north of Napier delivered two violent shocks. Within 2 ½ minutes, the 7.8 magnitude quake thrust the Napier shoreline upwards by six metres, and virtually every



1930 Napier street scene. [View video of historic 1931 Napier Earthquake video](#), courtesy New Zealand Archives.

building in Napier and its nearby "twin city" of Hastings was destroyed. Fortunately, the Royal Navy ship *USS Veronica* was in port, so emergency aid requests were sent within minutes, and two Royal Navy cruisers arrived the following day with food, tents, and medical assistance. By February's end, 162 Napier residents had died, survivors had endured almost 600 after-shocks, and the city faced a herculean rebuilding effort.



Napier today. View [2017 Art Deco Festival video](#), photo courtesy [NewZealand.com](#).

Three unique architectural forces emerged to shape Napier's destiny. The first was one of design: building codes were strengthened in the quake's aftermath, and Napier's re-built skyline still features only four buildings that are taller than five stories. The second force was serendipity: since rebuilding occurred during the 1930s, the facades and streetscapes still exude the Great Gatsby-esque elegance of the era's fashionable [Art Deco](#) and [Stripped Classical](#) styles. With this architecture as a backdrop, there is no better time to experience Napier than in mid-February, when the entire city re-creates the exuberant era during the [Tremains Art Deco Festival](#).

The third evolved from nature and Maori mythology: since the shoreline along Hawke's Bay is where Napier "talks to the Pacific," a historic promenade known as Marine Parade engages families and visitors to picnic, skate and stroll beside the sea, and to pause and savor delicious confections at [Lick This Ice Cream Parlour](#).

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Art Deco festival attendees stop by for Lick This coffees, ice creams, gelati and sorbets.

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Steve and Caroline Manning's original Lick This Parlour opened in January 2005, next door to the Marine Parade's Marineland of New Zealand park, and 1/2 mile south of the new National Aquarium of New Zealand. Although Marineland closed in 2008, and years passed as plans to re-purpose the site crept forward, locals and tourists kept coming to Lick This to enjoy their fresh ice creams, handmade gelati and sorbets.

But in 2016, the city's [Marine Parade Re-development](#) project transformed this site into a world-class seaside skate park and outdoor entertainment venue. Manning's Lick This parlour was transformed as well: after closing their 2016 summer season in April and storing equipment offsite, [their original building was demolished](#) while a new custom space beneath the renovated



Marineland grandstand was created.

Lick This patrons enjoy outdoor courtyard's Marine Parade and Pacific Ocean views.

On December 18th, the Mannings, Lick This Parlour and patrons celebrated their grand summertime re-opening!

Patrons are regularly tempted with 46 flavours of handmade ice creams, gelati and sorbets. Using their own unique recipes, tailored to suit Kiwi tastes with locally sourced natural ingredients, Lick This follows a traditional 3-day method to create their cool confections:

- 1) Making the custard (*a mixture of milk, cream, sugars and natural gums that act as emulsifiers and stabilisers is heated up to 85 C, for cooking, pasteurizing and homogenizing*), then aging the custard overnight;
- 2) Mixing each flavour individually, adding fruits, flavours and ripples, followed by batch churning, adding solids like raisins and nuts, then blast freezing;
- 3) Decorating each flavour, and placing it for serving.

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Photos, from top left: A renovated Marineland grandstand provides seating for outdoor events and Lick This parlour space below! Fresh-roasted coffees and 46 flavours of ice creams, gelati and sorbets are sure to please patrons.



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"Minding the details and blending "love" into the mix are as important as following each unique recipe," says Steve. "Our success lies in making flavours that our customers like, not just the ones we like ourselves. As we create a new flavour, we make just one tin (5 litres). If patrons like it and it sells quickly, we'll make more."

Favorite Kiwi ice creams range from Hokey Pokey, Peanut Butter Chocolate Chip, Coconut Bounty and Pineapple Lump to seasonal treats

like Christmas Mince Pie and Easter Smash. A crowd-pleasing chocolate ice cream contains two different cocoas and [Whittaker's Dark Chocolate Bar](#) chunks, while chocolate sorbet is a favorite among the lactose intolerant. Other sorbet favorites, made from all natural fruits, sugars and gums, include Passionfruit, Feijoa, and Forest Berry (Strawberry, Boysenberry and Raspberry).



The Mannings' extensive scoop collection is on display in patron booths.



The scoop washing station displays more of the Mannings' scoop collection.

Steve and Caroline's extensive collection of scoops from around the world are on display around the parlour, with the lifesize, colorful cone "wall sculpture" providing plenty of photo opportunities. For capturing those "first cone ever" moments at [Lick This Ice Cream Parlour](#) begins a legacy of sweet summertime pleasure.



Photos, from left: Lick This Owners Steve and Caroline Manning with frequent patrons Shirley and Jim Prince, former owners of a Milk Bar in Greenmeadows which sold Blue Moon ice cream; Owner Steve with Brian and Jeanette Simon from Christchurch, inventor of [Hokey Pokey Ice Cream](#) in 1953, and Newjoy, Amanda and Deep South brand owners; Caroline and Steve with Bruce Hastie, former [Blue Moon ice cream owner](#) 1957 - 1984.