

## BEACHY CREAM



Photograph: Rachel Swetnam

BY SHERRI YORK

Sustainability, awesome. 100% organic, right on. Malibu born and bred, I'm listening. Bitchin' Chocolate Chocolate, now we're talking. Beachy Cream, billed as Malibu's Natural Ice Cream, packs everything one might want in an ice cream delicacy, but it's the whimsical layers that make this company so sweet. With Great Grandmother's recipe for molasses cookies and a cousin's recipe for candied ginger ice cream, Ann Ryan, owner of Beachy Cream, already had the makings for an original dessert pairing. Then she took it up a notch. Mandating two essential elements: all-organic and all-fun – the Ginger WipeOut ice cream sandwich was born.

Offering 100 percent organic food products requires a painstaking process of finding the right sources. "We're organic always, local when possible," muses Ryan. Straus Family Creamery from Marin County supplies Beachy Cream with organic milk products and McGrath Farms, out of Santa Monica Farmers Market, provides strawberries for their seasonal popsicles. Ryan makes natural syrups, using evaporated cane juice as a sweetener.

With this commitment to natural food preferences, and even allergies, Beachy Cream makes a gluten-free and dairy-free sandwich, and offers at least four non-dairy scoopable ice creams made with coconut and cashew milks. They even sell popsicles that are raw and vegan, which they sweeten with raw agave. Ryan shared a treasured moment when a young boy, with dairy and gluten allergies, was able to have ice cream for the first time. "I'll never forget that he ate our ice cream with tears running down his cheeks," she said.

Ryan, long-time Malibu resident and lifelong beach lover on both coasts, gave her creations some surfer attitude and a zing of nostalgia for her standard menu of six sandwiches, including Strawberry Surfer Girl, Surfin' Safari Chocolate Chip, Key Lime Cowabunga, and Da Kine. PC Greens in Malibu, a store with an equal commitment to healthy foods, was the first to carry her ice cream sandwiches.

Malibu Seafood Company added Beachy Cream fare to their menu as their only dessert offering. When Ryan couldn't keep up production demand, she joined forces with her daughter, Beth Stockwell, and longtime friend and master baker, Debbie Kimball, and then moved to the kitchens of yet another Malibu customer, Godmother Cafe & Catering. Beachy Cream, now an ice cream parlour in Santa Monica, serves up signature ice cream sandwiches along with twelve scooped ice cream flavors, and seasonal market ice pops.

Prepared ice cream treats such as sundaes, parfaits, and root beer floats are available upon special request. And, S'Cream Truck, a player in the LA food truck scene, exclusively offers Beachy Cream sandwiches and ice cream balls. The spirit of Beachy Cream comes alive with its popular retro ice cream cart and Beachy Cream girls - think 50's style bathing suit pinup girls - who hand out favorite flavors. They've been in big demand doling out sweets at parties and industry events. Even Mark Zuckerberg "friended" a Ginger Wipeout at a recent swanky wedding. In the words of Ann Ryan, Beachy Cream offers "a sweet treat you can feel good about," and she's one righteous dudette.

Beachy Cream, 1209 Wilshire Boulevard Santa Monica, CA, [beachycream.com](http://beachycream.com)