

**Investigative Research**

# **History of Sweet Potato Ice Cream in the United States: A Brief Survey**

DUELL, Barry

THE JOURNAL OF TOKYO INTERNATIONAL UNIVERSITY  
Humanities and Sociology No. 5 offprint  
March 20, 2020

## Investigative Research

# History of Sweet Potato Ice Cream in the United States: A Brief Survey

DUELL, Barry

## Abstract

Nancy Johnson's ice cream maker's 1843 patenting in the United States resulted in ice cream becoming widely available throughout the country, whether through making ice cream at home, or through the use of her technology for ice cream manufacturing for retail sales. However, even though enabled with Johnson's innovative technology, no matter how many times over more than a century sweet potato growers and processors, dairy experts, ice cream manufacturers, marketers, and other experts, along with average citizens, attempted to popularize sweet potato ice cream, it seems to have never taken root even locally for any length of time in spite of the enthusiasm of creators. Nonetheless, temporary successes seem to have come primarily from niche uses of such ice cream at state sweet potato growers' or processors' gatherings, at sweet potato festivals, or as a specialty item during the Thanksgiving season at local restaurants or ice cream shops as a novelty. The United States sweet potato ice cream situation is briefly compared to the case of such ice cream having taken root in 1984 in Kawagoe, Japan, an area traditionally associated with sweet potatoes.

*Keywords:* ice cream, Nancy Johnson, sweet potato, United States, Japan, Kawagoe

## Contents

- I. Introduction
- II. The Author's Childhood Images of Ice Cream
- III. Invention of the Hand-Cranked Ice Cream Freezer
- IV. Beginnings of Sweet Potato Ice Cream
- V. East Texas Yamboree Sweet Potato Festival
- VI. Sweet Potato Ice Cream and the Louisiana Yambilee Sweet Potato Festival
- VII. Maryland Sweet Potato Ice Cream from 1960s
- VIII. Mississippi Sweet Potato Ice Cream from 2006
- IX. Current State of Sweet Potato Ice Cream Manufacturing
- X. Conclusion
- XI. Epilogue
- XII. Acknowledgement

## I. Introduction

Häagen-Dazs Japan, Inc. introduced a limited edition, seasonal Purple Sweet Potato ice cream to the Japanese market in 2016.<sup>1)</sup> Other Häagen-Dazs seasonal sweet potato ice creams have followed annually: Anno Sweet Potato ice cream in 2017, Purple Sweet Potato Cream Brulee ice cream in 2018, and a Purple Sweet Potato Ice Cream Crispy Sandwich in 2019.<sup>2),3),4)</sup> Perhaps this is one result of a sweet potato renaissance that began in Kawagoe City, Saitama Prefecture, Japan in 1981 which brought together people of a wide variety of interests and specialties that helped raise the image of sweet potatoes, resulted in many new sweet potato products, helped restore pride in Kawagoe's flagging, historic sweet potato image, and more. Among many other sweet potato products, frozen sweet potato desserts of various types have also been created and successfully marketed in Kawagoe by small and middle-sized businesses.<sup>5)</sup>

This paper looks back at the author's country of origin, investigating more than a century of sweet potato ice cream history in the United States through the eyes of press archives, and other references including personal communications, to give a general overview of the situation.

## II. The Author's Childhood Images of Ice Cream

The author, a post-WWII baby boomer, grew up in a family of 6. With a tight family budget as a child, the only time we ate real ice cream was when we made it ourselves in summer. Normally we ate inexpensive imitations of ice cream using little or no butterfat. In the 1950s and even into the 1960s, at stores in my hometown, Salem, Oregon, ice cream or its cheaper imitations normally came in only one of 3 flavors, vanilla, chocolate and strawberry.

In summer, especially when guests visited, we hand-cranked ice cream in our backyard. There were sometimes other hand-cranked ice cream centered community gatherings whether as part of a picnic in a park, or at church ice cream socials, etc. Vanilla was a standard flavor pleasing to all, but fine toppings were also made including those based on local strawberries, peaches, vine berries, and other local fruits in season. Made using cream, all greatly enjoyed freshly churned ice cream. Children enjoyed challenging the cranking along with adults. Ice cream making and eating brought people together.

When Baskin-Robbins 31 Ice Cream opened in Salem in August 1967, we suddenly had many more choices of ice cream flavors to choose from compared to the traditional three standard flavors.<sup>6)</sup>

## III. Invention of the Hand-Cranked Ice Cream Freezer

Nancy M. Johnson was only the 24th woman to be granted a US patent when she received one in 1843 for her invention of a hand-cranked ice cream freezer, a labor saving device that led to expanded consumption of ice cream. In that her patent number was 3,254, it becomes quickly apparent that the ratio of women receiving patents from the 1790 first issuance to a man till Johnson's 1843 patent was quite small, a situation that subsequently improved.<sup>7)</sup> Johnson's invention

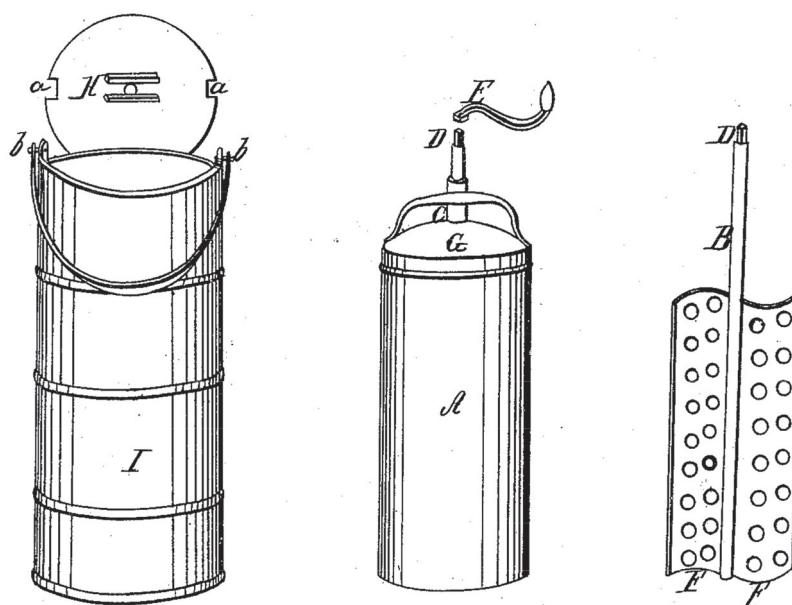


Fig 1 Diagram of the components of Nancy M. Johnson's "Artificial Freezer" for which her US Patent No 3254 was issued September 9, 1843.<sup>10)</sup> The dasher (right) is placed in the metal container (middle) containing the ice cream mixture. The container is then placed in the bucket (left), and crushed ice and rock salt are packed around the container. The container's crank is then rotated by hand until a firm, smooth ice cream is formed.

"democratized ice cream since it allowed even those who lacked servants and helpers to make it." "By the 20th century, ice cream was an everyday treat enjoyed by all."<sup>8)</sup> Johnson's invention was so well designed that it varies little from what one might purchase today for home use, though invented nearly 180 years ago (Fig 1).<sup>9)</sup> A much later major addition was a motor for doing the churning.

#### IV. Beginnings of Sweet Potato Ice Cream

One of the earliest accounts of sweet potato ice cream to appear in the United States was printed in a 1918 local Hawaiian newspaper. The recipe for sweet potato ice cream is based on a pudding recipe introduced in the same article.<sup>11)</sup> The article's purpose was to introduce the making of homemade sweet potato flour as a partial substitute for wheat flour, part of a national campaign for citizens to aid the WWI war effort by cutting back on wheat flour, red meat, sugar, and animal fats which were being sent to Europe for assuaging the war-caused food shortages there, and by May 1918 for also feeding the more than 1 million US troops stationed in France. The US government was also encouraging the drying of foods to reduce food waste, and to extend the storage life of food.<sup>12)</sup>

In a June 1927 Turlock, California, local newspaper, A. F. Spawn is introduced as a dehydrated food expert due to speak at a Chamber of Commerce luncheon at which a number of

menu items were to be made from dehydrated sweet potato, including sweet potato ice cream.<sup>13)</sup>

In the midst of the Great Depression a January 1936 recipe column in an Orangeburg, South Carolina, local newspaper introduces a number of recipes utilizing sweet potatoes, described as being one of the most typically Southern foods versatile not only as a vegetable, but also as a dessert ingredient. A recipe for sweet potato ice cream is given, described as an unusual dessert, but well worth trying. One can understand from this that in that area sweet potato ice cream was rare. The proportion of dairy products to sweet potato is 2 parts cream to 1 part cooked strained sweet potato, likely a rich dessert.<sup>14)</sup>

Five months later, the same recipe, both the ingredients and their quantities, as well as the preparation description, was introduced by a reader of a local paper in Rochester, New York, describing the sweet potato ice cream as unusual, but delicious. Such ice cream seems to have not been familiar in the Rochester area either. The puzzle remains as to how that recipe might have travelled nearly 1,300 km to New York.<sup>15)</sup>

## V. East Texas Yamboree Sweet Potato Festival

Texas estimated sweet potato production in 1935 was about 160,000 metric tons, less than 8 percent of US estimated production.<sup>16)</sup> By the early 1930s, East Texas sweet potato income ranked seventh among Texas crops. The sweet potato weevil had been largely eliminated in the East Texas sweet potato growing area. Curing plants were becoming widespread for lengthening the storage life of sweet potatoes which then helped lengthen the availability of that crop in the marketplace, and enabled shipment to more distant markets.<sup>17)</sup>

Gilmer, the county seat in Upshur County, one of East Texas' major sweet potato growing areas, took the initiative to hold the first East Texas Yamboree in October 1935 as a celebration of sweet potato becoming a major crop again following elimination of the sweet potato weevil.<sup>18)</sup> Upshur County finances had increased considerably due to county property evaluations having increased substantially due to increased oil production in the county which may have contributed to county willingness to be involved in the Yamboree.<sup>19)</sup> At least by the next year, all 40 sweet potato growing counties in East Texas were included in the festival. To urge these counties to be part of this festival, a 25 car caravan that included the Gilmer High School band drove among the sweet potato growing population centers for 2 days publicizing the upcoming Yamboree.<sup>20)</sup> Such publicity caravans continued till at least the 1950s.<sup>21)</sup> Gilmer's population was about 2,000 when the Yamboree was created in 1935. Its 2018 population is estimated to be about 5,000.<sup>22)</sup> The Yamboree continues to this day even though Texas sweet production is currently estimated to be less than 1 percent of US total.<sup>23)</sup> Festival events include the crowning of a Yamboree Queen, as well as announcing sweet potato pie contest winners, holding parades, and more.<sup>24)</sup>

Sweet potato ice cream appeared at the October 1936 Yamboree's Yam Products Booth among the more than 50 products whose recipes were created by and product preparation done by the Upshur County Home Demonstration Clubs. The ice cream was to be frozen using a hand-cranked ice cream freezer. Since the recipe calls for 16 parts milk and 4 parts cream but only 1 part cooked, strained sweet potato, the taste of sweet potato must have been considerably subdued.<sup>25)</sup>

Nonetheless, by offering recipe books of these 50 plus sweet potato products at the Yam Products Booth, and by including selected recipes in area newspaper write-ups about the Yamboree, a major effort was being made to not only celebrate East Texas' sweet potato growing, but also to develop pride in eating more of that area's famous product at home in a variety of creative new ways. This was hopefully a successful outreach by the County Extension Service sponsored Home Demonstration Clubs.<sup>26)</sup>

A few months after the October 1936 Yamboree sweet potato ice cream was introduced in the local East Texas press, a local Women's Club event was introduced in the Palm Beach, Florida, local newspaper with sweet potato ice cream as one menu item introduced to the public at its annual Cooking School fund raising event in February 1937. The proportion of dairy ingredients to cooked, strained sweet potato was 1 part cream to 1 part sweet potato, a rich ice cream.<sup>27)</sup>

In the November 1940 Emporia, Kansas, local paper, the same sweet potato ice cream recipe introduced at the February 1937 Palm Beach, Florida, cooking event is introduced.<sup>28)</sup> In an era when people received their news from their community's local newspaper or radio station, it is curious how the Palm Beach recipe was transported nearly 2,300 km to Emporia. Since the presenter at the Palm Beach event was the home service director for the Consolidated Electric and Gas Company, and since the Emporia article was written by the Home Economist of Kansas Electric Power Company, one might speculate that perhaps information was exchanged at a public utilities conference, or through a public utilities trade journal.

## **VI. Sweet Potato Ice Cream and the Louisiana Yambilee Sweet Potato Festival**

As early as November 1937, a sweet potato ice cream recipe appeared in the Louisiana press in the 2nd Annual Cook Book of Southern Recipes, a special pre-Thanksgiving section of Shreveport's local newspaper. The amount of sweet potato specified in the recipe is particularly scant, one part boiled, mashed, strained sweet potato to 20 parts milk and cream.<sup>29)</sup> The recipe is identical to the one introduced above for making the Yamboree sweet potato ice cream first described in the October 1936 Paris News (Texas).<sup>30)</sup>

The 1946 Louisiana Sweet Potato Association annual meeting was held on March 13, 1946. Several thousand members, including sweet potato growers and processors, discussed how to increase production and usage. One of many projects discussed was sweet potato ice cream mix production. It appears that dried sweet potatoes, something that Louisiana growers contracted with the federal government to produce large quantities of during WWII, and which allows use of otherwise low value cull sweet potatoes, seem to have been ground into a flour for making sweet potato ice cream mix among other products. About 1,500 liters of sweet potato ice cream were prepared for the Association's luncheon, served along with a number of other sweet potato products.<sup>31)</sup> 1946 is also the year Louisiana harvested about 280,000 metric tons of sweet potatoes, more than any other state.<sup>32)</sup>

The next month, April, in Opelousas, LA, it was announced that a sweet potato festival organizing committee had been formed, and that the new festival, which would be called Yambilee, would be held in October 1946. Yambilee's purpose was as much to boost consumption of Louisiana sweet potatoes both in state and out of state, with the Opelousas area being a major production area,

as to boost civic pride.<sup>33)</sup>

Sweet potato ice cream, as related to the Yambilee, appeared as early as September 1946 a month before the new festival opened. Fifteen sixth grade students prepared a poster featuring each boy's favorite sweet potato recipe that included one for sweet potato ice cream submitted by the class president. How these recipes were ever utilized is not clear, but the students' poster, presented to the Yambilee organizers, was hung on the wall of the festival headquarters.<sup>34)</sup>

Events held at the 1947 festival included the crowning of a Yambilee Queen, as well as distribution of sweet potato pie to Yambilee visitors. Each year's queen thenceforth became an ambassador for popularizing the area crop for a year. Parade floats were also important during the Yambilee for publicizing different aspects of Louisiana's sweet potatoes, and other state crops and industries. Sweet potato ice cream appeared in the October 1947 Yambilee as the theme of one of the floats in a flotilla promoting different uses of sweet potato. In addition to this flotilla were other floats sponsored by area municipalities, businesses, individuals, and out of state produce distributors, all in some way promoting Louisiana-grown sweet potatoes, and making up the annual Yambilee Grand Parade which had at least 39 floats and more than a dozen bands in 1947.<sup>35)</sup>

The first all-Louisiana sweet potato cooking contest ran in conjunction with the 1952 Yambilee festival. Some thousands of high school girls enrolled in Home Economics classes throughout Louisiana joined annually from 1952. The four levels of competition began first with competing at ones high school. Each high school winner then competed at the parish (county) level. Each parish winner next competed at the regional level. The several regions then each sent their winners to the state competition in Opelousas. This contest would be more accurately described as a home economics skills competition with a sweet potato theme since meal planning, table setting, and other skills were also judged. However, in addition, contestants' appearance, personality, communication skills, etc. were judged since the winner would represent Louisiana sweet potatoes at out of state marketing conventions, make stage appearances, appear on TV, on radio, etc. for cooking up her prize winning recipe or others using sweet potatoes. The contest winner would be part of a marketing entourage of the Yambilee Queen, Yambilee organizers, representative Louisiana sweet potato growers and processors, researchers, etc. The winning sweet potato recipe in 1957 was for sweet potato ice cream, so that product got exposure throughout Louisiana and beyond.<sup>36)</sup> With thousands of high school home economics students participating in the annual sweet potato focused cooking contest, this was hoped to encourage Louisiana families to consume more sweet potato, and it seemed to be hoped that if these girls later married and raised families, that the amount of Louisiana sweet potato consumption in their future homes would also be increased as a result of having participated in one of these annual cooking contests.

In 1963, a recipe for "Yambilee ice cream pie," which features sweet potato ice cream, appeared in at least 20 out of state newspapers in 15 states, mostly in March, but also in April and July. It is described as being a new recipe that has emerged from Louisiana's Yambilee festival, but it is not clear whether it was prize winning.<sup>37)</sup>

In 1967, a high school girl district winner of the Golden Yam Contest (what the Yam Cooking Contest came to be called) at the Yambilee prepared "Yambilee Ice Cream Pie" whose recipe varies only slightly from the version publicized nationwide 4 years earlier. She did not win the statewide

Golden Yam Contest, however.<sup>38)</sup>

But, also in 1967, another high school girl had placed first at the Louisiana State level with her “Yambilee Ice Cream Pie” in a 4-H cooking competition, earning her the right to compete at the National Junior Horticultural Association competition in New York City in December. There, she placed eighth at the national level. It is not clear how similar her recipe was to the one publicized in the national press in 1963.<sup>39)</sup>

In 1972 at a district level Golden Yam Contest, in one district, “Frozen Yam Orange Delight” finished second, with “Golden Yam Ice Cream” placing third. Details of the two frozen dessert recipes are not available.<sup>40)</sup>

The 1973 Golden Yam Contest winner’s recipe was for sweet potato ice cream served on meringue shells.<sup>41)</sup> The 1974 Contest was opened up to allow both girls and boys taking home economics in high school to join.<sup>42)</sup>

Apparently the last appearance of sweet potato ice cream in the Golden Yam Contest was a recipe for Sweet Potato Praline Freeze that won the 1981 Contest.<sup>43)</sup> It was this recipe that later inspired the author to create a Japanese sweet potato ice cream as described below.

The Yambilee finally faded away in the 2010s from lack of public interest and support after nearly 70 years of celebrating Louisiana sweet potatoes.<sup>44)</sup> The Golden Yam Contest appears to have similarly met its demise. A harbinger of the Yambilee’s demise was the decline of sweet potato’s role in St. Landry Parish (County) where Opelousas is the largest city. In the late 1940s, about the time the Yambilee began, more than 19,000 ha of sweet potato were farmed in the parish which also attracted shippers and processors to set up business. By 2007, only about 140 ha of sweet potato fields remained, with shippers and processors having likewise declined.<sup>45)</sup>

## **VII. Maryland Sweet Potato Ice Cream from 1960s**

Maryland is estimated to have harvested about 20,000 metric tons of sweet potatoes in 1963, about tenth place nationwide and an estimated three percent of national production. The Maryland harvest declined to less than 1,000 metric tons as estimated for the 1994 crop after which the USDA discontinued production estimates for Maryland.<sup>46)</sup>

It was in 1963 that local Maryland newspapers began reporting that two wives of farmer members of the Maryland Sweet Potato Association (MSPA) were working to perfect a sweet potato ice cream recipe. At a September 1963 agricultural fair in Salisbury, about 190 liters of sweet potato ice cream samples were devoured by attendees with good reaction.<sup>47)</sup> In time for November 1963 Thanksgiving food preparations, a University of Maryland food economist promoted local sweet potatoes with a sweet potato themed recipe column in a Maryland newspaper that included sweet potato ice cream. This recipe is nearly identical to the MSPA women’s version that surfaced in the news decades later. Both recipes contain about 20 percent mashed sweet potato.<sup>48)</sup>

The Maryland Governor’s wife, Helen Tawes, who was an avid promoter of Maryland cuisine created using the state’s agricultural and fisheries products, decided that MSPA sweet potato ice cream should be introduced at the Maryland Pavilion opening at the 1964-1965 New York World’s Fair, and delivered a batch of it herself. The ice cream was orange, indicating its having been made



from a high carotene sweet potato cultivar, and it had a lemon tang. A news article described that “its flavor is so delicate most people can’t place the taste.”<sup>49)</sup>

Also deeply involved in the sweet potato ice cream development and commercialization project was the University of Maryland Dairy Department, in particular Dr. Wendell Arbuckle, a world authority on ice cream matters. Dr. Joseph Mattick, Arbuckle’s colleague, said later of the ice cream, “You couldn’t tell it was sweet potato, but it was very good.”<sup>50)</sup>

In November 1964, an executive of the local branch of Borden Co., also involved in commercially developing the ice cream, presented a pack of sweet potato ice cream to the Maryland Governor in the presence of representatives from the MSPA, and the Maryland State Department of Markets which also contributed to the product development and marketing.<sup>51)</sup>

The sweet potato ice cream was also sold at the University of Maryland’s dairy sales room for some time before disappearing.<sup>52)</sup> Arbuckle commented 12 years after Maryland’s sweet potato ice cream’s 1964 commercialization, “It never caught on.”<sup>53)</sup> Nonetheless, Arbuckle included a commercial version of University of Maryland’s sweet potato ice cream recipe in his 1966 tome “Ice Cream.”<sup>54)</sup> The 2013 7th edition of “Ice Cream” revised and published 26 years after Arbuckle’s death also contains a commercial recipe for sweet potato ice cream.<sup>55)</sup>

Borden was not the only major ice cream company to attempt the marketing of sweet potato ice cream in the United States. Ben & Jerry’s had put Miz Jelena’s Sweet Potato Pie ice cream on the market in 1992, but it disappeared the next year.<sup>56)</sup> Häagen-Dazs has no plans to introduce sweet potato ice cream in the United States, though Häagen-Dazs Japan has annually introduced a limited edition sweet potato ice cream in Japan since 2016.<sup>57)</sup>

### **VIII. Mississippi Sweet Potato Ice Cream from 2006**

Mississippi is estimated to have harvested more than 110,000 metric tons of sweet potatoes in 2006, third largest in the United States and about 15 percent of the US harvest.<sup>58)</sup> In 2006, a sweet potato ice cream containing toasted pecans and marshmallows was to have been added to the ice cream menu at the Mississippi State University’s (MSU) Cheese Store. This was born from research funded by the Mississippi Sweet Potato Council to create new value added products especially those utilizing Mississippi sweet potatoes of non-standard size or shape, etc., which cannot be sold on the premium priced fresh market.<sup>59)</sup>

Sweet potato ice cream was still on the menu at MSU in spring 2007, but it seems to have subsequently disappeared. In an April 2014 MSU Extension Service news release it was announced that a new sweet potato ice cream was being created through collaboration between Sweet Potato Sweets bakery/pastry shop and Mississippi State University. However, in a 2018 query to the MSU Cheese Store, the manager replied that sweet potato ice cream had not been carried for several years.<sup>60)</sup>

### **IX. Current State of Sweet Potato Ice Cream Manufacturing**

There are small businesses in the United States offering various versions of sweet potato ice

cream around Thanksgiving, even though offerings seem to change, appear, and disappear, year by year. Some examples include:

Salt & Straw is a premium ice cream company that started as a food cart in 2011 in Portland, Oregon, and now has shops in Portland, and other West Coast areas. During the 2013 Thanksgiving season, a Thanksgiving Gift Pack was offered that was shipped nationwide, containing turkey, cranberry, and sweet potato-based ice creams. Other variations of its sweet potato ice cream have subsequently appeared around Thanksgiving.<sup>61)</sup>

The Elements Cafe in Haddon Heights, NJ, served a variety of sweet potato dishes, including ice cream, at Thanksgiving in 2008. It is not certain how regularly this menu is offered at Thanksgiving since then.<sup>62)</sup>

Weckerly's, a maker of ice cream sandwiches in Philadelphia, Pennsylvania, offered a sweet potato version at least one Thanksgiving (2014).<sup>63)</sup>

Neither related to a small business, nor connected with Thanksgiving, a small Sweet Potato Festival which began in 2006, has been held at least eight times since then, August 17, 2019 being the latest as of this writing, at Payne Chapel African Methodist Episcopal Church in Duquesne, Pennsylvania. It is a church fundraiser, as well as a community outreach event. What began as a September event evolved into an August one, though still serving various sweet potato and other dishes, including sweet potato ice cream, each sweet potato dish made by a different church committee.<sup>64)</sup>

## **X. Conclusion**

Nancy Johnson's ice cream maker's 1843 patenting resulted in ice cream becoming widely available in the United States, whether for making it at home, or using her technology for ice cream manufacturing. Even though enabled with Johnson's innovative technology, no matter how many times over more than a century sweet potato growers and processors, dairy experts, ice cream manufacturers, marketers, and other experts, along with average citizens, attempted to popularize sweet potato ice cream, it seems to have never taken root even locally for any length of time in spite of the enthusiasm of creators. Nonetheless, temporary successes seem to have come primarily from niche uses of such ice cream at state sweet potato growers' or processors' gatherings, at sweet potato festivals, or as a specialty item during the Thanksgiving season at local restaurants or ice cream shops as a novelty.

## **XI. Epilogue**

Three concurrences may have resulted in sweet potato ice cream taking root in Kawagoe, Japan. 1) The author had received a 1981 sweet potato ice cream recipe from the Opelousas Yambilee as part of research into United States sweet potato festivals.<sup>65)</sup> 2) In June 1983, the Donvier ice cream maker created by Nippon Light Metal Holdings Co., Ltd. had just been released in the Japanese market (Photo 1), (Photo 2). Instead of using crushed ice and rock salt to freeze an ice cream mixture, an aluminum vessel containing refrigerant within its double-walls was first frozen



Photo 1 Components of a Donvier frozen vessel home-use ice cream maker model for making about 500 ml of ice cream. Front L to R: dasher, lid, crank handle. Back L to R: aluminum vessel containing refrigerant within its double walls, outer vessel. Duell photo.



Photo 2 Assembled components of Donvier frozen vessel home-use ice cream maker. After pouring in ice cream mixture and closing lid, dasher is hand-cranked occasionally for about 15 minutes to yield about 500 ml of ice cream. Duell photo.

at least 7 hours, ice cream mix was poured in, the dasher and crank attached, then with about 15 minutes of occasional cranking, one had a small batch of ice cream. This equipment allowed for easy experimenting with sweet potato ice cream making.<sup>66)</sup> 3) A sweet potato renaissance movement had begun in Kawagoe in 1981.<sup>67)</sup>

The author was inspired in 1983 to experiment with creating a Japanese version of sweet potato ice cream using a Donvier ice cream maker after receiving an Opelousas, Louisiana, Yambilee ice cream recipe. A Foley Food Mill worked very well for pureeing cooked sweet potatoes while also removing stringy fiber. In January and March 1984, the author shared this ice cream with the growing circle of Kawagoe, Saitama, Japan, and other sweet potato aficionados but few found sweet potato ice cream desirable, saying, for example, that good ice cream should not be made with starchy ingredients.<sup>68)</sup> Such negative or incredulous reactions to sweet potato ice cream seem to echo that which was recorded over the decades from time to time in the American press as shown with some examples below.

A 1952 article devoted entirely to the writer's skepticism about using sweet potato in ice cream making declared:

"Growers of sweet potatoes, like other farmers, have a respected place in our society. New ways of preparing the product they raise are a boon to them and generally to the consumer as well. But the dignity both of ice cream and of sweet potatoes might suffer if they are mixed."<sup>69)</sup>

A 1965 newspaper asks, "Whoever heard of sweet potato ice cream?"<sup>70)</sup>

Sweet potato ice cream is described as a "far out flavor" in a 1972 article.<sup>71)</sup>

A 2005 April Fools day article "No Kidding" includes sweet potato ice cream among "Selected Ice Cream Flavors Found in Japan" such as whale meat, eel, soft-shelled turtle, and so on, all likely to sound bizarre to American readers.<sup>72)</sup>

Nonetheless, one of the earliest examples of a sweet potato dessert taking root in Kawagoe is the Sorbet au Patato recipe French Restaurant Yoshitora's Chef Hideo Yoshizaki included in a sweet potato cookbook published in July 1984 by Kawagoe Friends of Sweet Potato.<sup>73)</sup> As of this writing, the sorbet remains on Yoshitora's menu 35 years later. That several kinds of sweet potato ice cream successfully took root in Kawagoe inspired the author to look back at the United States expecting to find similar successes. No such long-term successes were found in this brief study. Kawagoe's historically strong sweet potato image, as well as a pool of devoted small business entrepreneurs, appear to have played an important role in the local success of sweet potato ice cream and many other sweet potato products in the Kawagoe area.<sup>74)</sup>

## **XII. Acknowledgement**

This paper is based upon a Japanese version written by the author titled "Amerika no satsumaimo aisu kuriimu shi (1)" in the *Japan Sweetpotato & Potato Quarterly*, No. 135, pp 48-51, April 2018, and continued in "Amerika no satsumaimo aisu kuriimu shi (2)" in the *Japan Sweetpotato & Potato Quarterly*, No. 136, pp 41-4, July 2018, published by the Japan Root and Tuber Crops Development Association Inc. Foundation, Tokyo.

All newspaper articles referred to in this paper were retrieved from the Newspaper.com newspaper database.

## Notes

- 1) Anon., “‘Purple sweet potato ice cream’ August 30, 2016 release note,” Häagen-Dazs Japan, Inc., Tokyo, July 2016. Retrieved September 3, 2019 from [https://www.haagen-dazs.co.jp/company/newsrelease/2016/\\_830.html](https://www.haagen-dazs.co.jp/company/newsrelease/2016/_830.html)
- 2) Anon., “‘Anno sweet potato ice cream’ October 3, 2017 release note,” Häagen-Dazs Japan, Inc., Tokyo, August 2017. Retrieved September 3, 2019 from [https://www.haagen-dazs.co.jp/company/newsrelease/2017/\\_103.html](https://www.haagen-dazs.co.jp/company/newsrelease/2017/_103.html)
- 3) Anon., “‘Purple sweet potato cream brulee ice cream’ November 6, 2018 release note,” Häagen-Dazs Japan, Inc., Tokyo. Retrieved September 3, 2019 from <https://www.haagen-dazs.co.jp/products/others/myseeet-murasakiimo.html>
- 4) Anon., “‘Purple sweet potato ice cream crispy sandwich’ August 20, 2019 release note,” Häagen-Dazs Japan, Inc., Tokyo. Retrieved December 16, 2019 from [https://www.haagen-dazs.co.jp/company/newsrelease/2019/\\_0711.html](https://www.haagen-dazs.co.jp/company/newsrelease/2019/_0711.html)
- 5) Barry Duell, “The role of the Kawagoe Friends of Sweetpotato [sic] in popularizing the crop in Japan,” *Acta Horticulturae*, No. 703, S.L. Tan (ed.), Leuven, Belgium, Int’l Soc. for Hort. Sci., 2006, pp 47–54. Retrieved September 3, 2019 from [https://www.actahort.org/books/703/703\\_4.htm](https://www.actahort.org/books/703/703_4.htm)
- 6) Anon., “Baskin-Robbins 31 Ice Cream Stores, ‘Grand Opening’ advertisement,” *Statesman Journal*, Salem, OR, August 3, 1967, p 2.
- 7) United States Patent Office, *Women inventors to whom patents have been granted by the United States government, 1790 to July 1, 1888 : also included Appendix 1, July 1, 1888-Oct. 1, 1892; Appendix 2, Oct. 1, 1892-Mar. 1, 1895*, Washington, D.C., Government Printing Office, 1888–1895, p 3. Retrieved September 3, 2019 at <https://babel.hathitrust.org/cgi/pt?id=osu.32435074866591&view=lup&seq=10>
- 8) Jeri Quinzio, “Ice cream makers,” Andrew F. Smith, ed. in chief, *Oxford Encyclopedia of Food and Drink in America*, 2nd ed., Vol. 2, Oxford, UK, Oxford University Press, 2013, p 316.
- 9) Maneesha S. Mohan, Jonathan Hopkinson, and Federico Harte, “Chapter 17 milk and ice cream processing,” in *Food Processing/ Principles and Applications*, edited by Stephanie Clark, Stephanie Jung, and Buddhi Lamsal, 2nd ed., Hoboken, NJ, John Wiley & Sons, Ltd., 2014, p 398.
- 10) Nancy M. Johnson, “N.M. Johnson, artificial freezer, No. 3254, patented September 9, 1843,” United States Patent and Trademark Office, Washington, D.C., September 9, 1843. Retrieved September 3, 2019 from <http://pdfpiw.uspto.gov/piw?PageNum=0&docid=00003254&IDKey=944C8B1A8844%0D%0A&HomeUrl=http%3A%2F%2Fpatft.uspto.gov%2Fnetacgi%2Fnph-Parser%3Fsect1%3DPTO1%2526sect2%3DHITOFF%2526d%3DPALL%2526p%3D1%2526u%3D%25252Fnetacgi%25252FPTO%25252Fsrchnum.htm%2526r%3D1%2526f%3DG%2526l%3D50%2526s%3D0003254.PN.%2526OS%3DPN%2F0003254%2526RS%3DPN%2F0003254>
- 11) Anon., “Sweet potato flour is good substitute,” *Mauui News*, Wailuku, HI, May 17, 1918, p 6.
- 12) a. Robert Shafer, “Rationing (USA),” in *International Encyclopedia of the First World War*. September 3, 2019. Retrieved at [https://encyclopedia.1914-1918-online.net/article/rationing\\_usa](https://encyclopedia.1914-1918-online.net/article/rationing_usa)  
b. Anon., WWI 1914–1918, US Army Europe Fact Sheet, Our History, in Mission & History, *US Army Europe*. September 3, 2019. Retrieved at <https://www.eur.army.mil/Mission-History/>
- 13) Anon., “Dehydration to be subject of Chamber forum, sweet potato bread, ice cream and cup cakes will be served on menu,” *Modesto News-Herald*, Modesto, CA, June 12, 1927, p 15.
- 14) Anon., “Sara Ann’s cooking class,” *Times and Democrat*, Orangeburg, SC, January 2, 1936, p 5.
- 15) Lillian M’Murtrie, “Sweet potato ice cream,” *Democrat and Chronicle*, Rochester, NY, June 12, 1936, p 33.
- 16) Anon., “Table 2, sweet potatoes, production by state 1900 to 2010,” National Agricultural Statistics Service,



- ERA-USDA, US SP Statistics, June 1, 2011. Retrieved September 3, 2019 at <https://usda.library.cornell.edu/concern/publications/dv13zt216?locale=en>
- 17) a. Anon., "East Texas is center of state's thriving sweet potato industry," *Times*, Shreveport, LA, June 19, 1932, p 8.  
 b. Anon., "Gilmer, seat of prosperous county, is growing town," *Longview News-Journal*, Longview, TX, May 31, 1936, p 229.  
 c. (Curing refers to a process that helps prevent harvested sweet potatoes from succumbing to diseases that would otherwise render them valueless. Sweet potatoes should be cured immediately after harvest by storing them at 30 degrees C at 95% humidity for 3 to 5 days. This will "heal" wounds incurred by sweet potatoes when harvested thereby reducing waste caused by disease.) C.A. Clark, G.J. Holmes, D.M. Ferrin, "Chapter 7 major fungal and bacterial diseases," in Gad Loebenstein, George Thottappilly (eds.), *The Sweetpotato [sic]*, New York, Springer Science+Business Media B.V., 2009, p 98.
  - 18) a. Mary Laschinger Kirby, *Gilmer, images of America*, Charleston, SC, Arcadia, 2009, pp 68-72.  
 b. Yamboree = Yam + Jamboree. Though botanically incorrect, yam in the United States refers especially to orange-meated sweet potatoes (high in carotene)
  - 19) Anon., "Upshur is one of four counties of ETex oil field," *Longview News-Journal*, Longview, Longview, TX, May 31, 1936, p 229.
  - 20) Anon., "Gilmer group to advertise yam festival, two day goodwill trip by 25 car caravan is underway," *Marshall News Messenger*, Marshall, TX, October 7, 1936, p 8.
  - 21) Anon., "Gilmer Yamboree part of ETexas (East Texas) culture, tradition," *Longview News-Journal*, Longview, TX, October 11, 1987, pp 45, 49.
  - 22) Anon., "Gilmer, Texas" in *Wikipedia*, Wikimedia Foundation, Inc., September 26, 2019. Retrieved September 29, 2019 at [https://en.wikipedia.org/wiki/Gilmer,\\_Texas](https://en.wikipedia.org/wiki/Gilmer,_Texas)
  - 23) a. Anon., "Sweet potatoes - 2015 Texas production measured in cwt," in *Quick Stats*, NASS-USDA. Retrieved September 5, 2019 at [quickstats.nass.usda.gov/results/E3CE912B-27DD-31FB-BF6C-A61F2BCD1204](http://quickstats.nass.usda.gov/results/E3CE912B-27DD-31FB-BF6C-A61F2BCD1204)  
 b. Anon., "Sweet Potatoes - 2018 US production measured in cwt," in *Quick Stats*, NASS-USDA. Retrieved September 5, 2019 at [quickstats.nass.usda.gov/results/37FCC637-99CC-3484-B7A0-910AC0680F02](http://quickstats.nass.usda.gov/results/37FCC637-99CC-3484-B7A0-910AC0680F02)  
 c. cwt = hundredweight = about 45.4 kg
  - 24) Anon., "82nd East Texas Yamboree," 2019, Gilmer Area Chamber of Commerce. Retrieved September 5, 2019 at <https://www.yamboree.com/1720/>
  - 25) a. Anon., "Gilmer group to advertise yam festival, two day goodwill trip by 25 car caravan is underway" *op. cit.*  
 b. Anon., "Delectable yam can be used to make many dishes," *Paris News*, Paris, TX, October 30, 1936, p 7.
  - 26) Anon., "Appropriate recipes suggested as state 'Yam Week' noted," *Paris News*, Paris, TX, October 22, 1937, p 2.
  - 27) Anon., "Capacity crowd attends cooking school being held by woman's club building at Lake Worth," *The Palm Beach Post*, Palm Beach, FL, February 17, 1937, p 9.
  - 28) Mildred Peterson, "Kitchen notes," *Emporia Gazette*, Emporia, KS, November 14, 1940, p 4.
  - 29) Anon., 'Yam ice cream,' in "2nd annual cook book of southern recipes," *Times*, Shreveport, LA, November 20, 1937, p 31 (in 12 page recipe section).
  - 30) Anon., "Delectable yam can be used to make many dishes," *loc. cit.*
  - 31) a. Anon., "Sweet potato growers will meet March 13," *Times*, Shreveport, LA, March 3, 1946, p 12.  
 b. Anon., "Travel south to learn about sweet potatoes," *Nashville Graphic*, Nashville, NC, April 11, 1946, p 1.
  - 32) Anon., "Table 2, sweet potatoes, production by state 1900 to 2010," *loc. cit.*
  - 33) a. Anon., "'Yambilee' is festival name," *Daily World*, Opelousas LA, April 16, 1946, p 1.  
 b. Yambilee = Yam + Jubilee. Though botanically incorrect, yam in the United States normally refers to orange-meated sweet potatoes (i.e., high carotene content).

- 34) Anon., "AIC youngsters know their yam cooking; give Yambilee recipes," *Daily World*, Opelousas LA, September 19, 1946, pp 1, 3, 10.
- 35) a. Anon., "Yambilee!," *Daily World*, Opelousas, LA, October 9, 1947, p 1.  
 b. Anon., "Official program," *Ibid.*, p 3.  
 c. Anon., "Yam pies, yummy!," *Ibid.*, p 17.  
 d. Anon., "Yambilee parades," *Ibid.*, p 25.  
 e. Anon., "Editorial, and a Yambilee was born," *Ibid.*, p 26.
- 36) a. Anon., "Yam cooking contest starts in schools," *Crowley Post-Signal*, Crowley, LA, November 6, 1954, p 8.  
 b. Anon., "TV audience sees how to whip up yam ice cream," *Daily World*, Opelousas, LA, October 17, 1957, p 30.  
 c. Anon., "Teenage yam cooks to DC," *Crowley Post-Signal*, Crowley, LA, July 24, 1958, p 10.
- 37) a. Anon., "Search for 'Yambilee ice cream pie' in 1963," Newspapers.com. Retrieved September 19, 2019 at [https://www.newspapers.com/search/#dr\\_year=1963-1963&query=%22Yambilee+ice+cream+pie%22](https://www.newspapers.com/search/#dr_year=1963-1963&query=%22Yambilee+ice+cream+pie%22)  
 b. Anon., "Food news, yummy yam recipes come from Louisiana country," *Santa Cruz Sentinel*, Santa Cruz, CA, March 20, 1963, p 27.
- 38) a. Anon., "Susan Tate vies for yam title at Yambilee," *Mamou Acadian Press*, Mamou LA, October 26, 1967, p 7.  
 b. Anon., "Royalty reigned," *Daily World*, Opelousas LA, October 31, 1967, p 19.
- 39) a. Anon., "Contestant," *Eunice News*, Eunice, LA, December 5, 1967, p 4.  
 b. Anon., "Parish 4-Hers win honors in National NJHA," *Ville Platte Gazette*, Ville Platte, LA, January 11, 1968, p 10.
- 40) Anon., "District yam contest winners are declared," *Daily World*, Opelousas, LA, February 6, 1972, p 2.
- 41) Anon., "On visit here, young cooking expert prepares 'yummy tarts'," *Daily World*, Opelousas, LA, July 1, 1973, pp 1, 12.
- 42) Anon., "District winners, six will compete for yam cook title," *Daily World*, Opelousas, LA, March 13, 1974, p 9.
- 43) Anon., "Comeaux student wins state contest," *Daily Advertiser*, Lafayette, LA, May 15, 1981, p 10.
- 44) a. Anon., "Yambilee," *Daily World*, Opelousas, LA, December 30, 2012, p 3.  
 b. Cheryl Devall, "Restart Yambilee festival?," *Daily World*, Opelousas, LA, April 20, 2015, pp A1, A3.
- 45) William Johnson, "Yams aren't king any more," *Daily World*, Opelousas, LA, October 26, 2007, pp 26, 28.
- 46) a. Anon., "Table 11, sweet potatoes, Maryland production 1960 to 1994," National Agricultural Statistics Service, ERA-USDA, June 1, 2011. Retrieved September 3, 2019 at <https://usda.library.cornell.edu/concern/publications/dv13zt216?locale=en>  
 b. Anon., "Table 2, sweet potatoes, production by state 1900 to 2010," *loc. cit.*
- 47) Anon., "To award top trophies tonight," *Daily Times*, Salisbury, MD, September 14, 1963, p 1.
- 48) a. Anon., "Marvagolds brighten your holiday meal," *Daily Times*, Salisbury, MD, November 21, 1963, p 20.  
 b. Tracy Sahler, "Home plate," *Daily Times*, Salisbury, MD, November 22, 2000, p 7.
- 49) a. Anon., "Sweet potato growers to honor Mrs. Tawes," *Evening Sun*, Hanover, PA, September 18, 1964, p 26.  
 b. Anon., "Sweet potato new ice cream flavor," *Herald-News*, Passaic, NJ, September 2, 1965, p 46.
- 50) Anon., "Who invented major ice cream flavors?," *Daily Times*, Salisbury, MD, July 25, 1988, p 28.
- 51) a. Anon., "You can buy sweet potato ice cream, thanks to growers here," *Daily Times*, Salisbury, MD, November 10, 1964, p 17.  
 b. Anon., "Gets his ice cream," *Daily Times*, Salisbury, MD, November 10, 1964, p 19.  
 c. Anon., "Kommalan, 62, retired executive, dies," *Baltimore Sun*, Baltimore, MD, April, 12, 1978, p 12.
- 52) Anon., "Homemade ice cream boom in the making," *News*, Frederick, MD, May 3, 1972, p 30.
- 53) Lawrence Feinberg, "Call him doctor ice cream," *Poughkeepsie Journal*, Poughkeepsie, NY, August 4, 1976, p 35.

- 54) Wendell S. Arbuckle, *Ice Cream*, Westport, CT, AVI Publishing, 1966, p 41.
- 55) H. Douglas Goff & Richard W. Hartel, *Ice Cream*, 7th ed., NYC, Springer Science+Business Media B.V., 2013, p 103.
- 56) a. S.P. Nimtzt, "Small Bites," *Rutland Daily Herald*, Rutland, VT, January 25, 1993, p 7.  
b. Anon., "Here's the scoop, ice cream war dishes up batch of tempting flavors," *Battle Creek Enquirer*, Battle Creek, MI, June 18, 1993, p 10.  
c. Anon., "Miz Jelena's sweet potato pie, ginger ice cream with a fudge swirl, 1992-1993," in *Flavor Graveyard*, Ben & Jerry's. Retrieved September 5, 2019 at: <https://www.benjerry.com/flavors/flavor-graveyard/miz-jelenas-sweet-potato-pie>
- 57) a. Winter Silva, Häagen-Dazs Brand Ambassador, personal communication, August 29, 2019.  
b. Anon., "'Purple sweet potato ice cream' August 30, 2016 release note," Häagen-Dazs Japan, Inc., July 2016, *loc. cit.*  
c. Anon., "'Anno sweet potato ice cream' October 3, 2017 release note," Häagen-Dazs Japan, Inc., August 2017, *loc. cit.*  
d. Anon., "'Purple sweet potato cream brulee ice cream' November 6, 2018 release note," Häagen-Dazs Japan, Inc., *loc. cit.*  
e. Anon., "'Purple sweet potato ice cream crispy sandwich' August 20, 2019 release note," Häagen-Dazs Japan, Inc., *loc. cit.*
- 58) Anon., "Table 2, sweet potatoes, production by state 1900 to 2010," *loc. cit.*
- 59) a. Bob Ratliff, "MSU introduces 'sweet' new ice cream flavor," in *Mississippi Landmarks* Vol 2, No 2, Research, Education & Outreach in the Division of Agriculture, Forestry & Veterinary Medicine, Starkville, MS, 2006 Spring, p 25.  
b. Bob Ratliff, "MSU unveils 'sweet' new ice cream," *Yazoo Herald*, Yazoo, MS, July 19, 2006, p 2.  
c. Bonnie Coblentz, "Sweet potato crop perseveres," *Yazoo Herald*, Yazoo, MS, October 25, 2006, p 8.
- 60) a. Anon., "MAFES sales store offers peanut products," in *Mississippi Farm Country* Vol 83, No 2, Mississippi Farm Bureau Federation, Jackson, MS, March/April 2007, p 12.  
b. Brittnie Burton, "Sweet potatoes add healthy twist to meals," Mississippi State University Extension Service, Starkville, MS, April 1, 2014. Retrieved September 23, 2019 from <http://extension.msstate.edu/news/feature-story/2014/sweet-potatoes-add-healthy-twist-meals>  
c. Troy Weaver, Mississippi State University Cheese Store manager, personal communication, January 12, 2018.
- 61) a. Steve Dolinsky, "The city's fat cats of ice cream," *Chicago Tribune*, Chicago, IL, September 30, 2012, p 6.  
b. Anon., "Get it while you can...," *Daily News*, NYC, NY, November 20, 2013, p 51.  
c. Alison Spiegel, "Salt & Straw's Thanksgiving ice cream will blow your mind," *HuffPost*, November 7, 2014. Retrieved September 5, 2019 from [https://www.huffpost.com/entry/salt-straw-thanksgiving\\_n\\_6109734?guccounter=1](https://www.huffpost.com/entry/salt-straw-thanksgiving_n_6109734?guccounter=1)
- 62) Tara Nurin, "Sweet on sweet potatoes," *Daily Times*, Salisbury, MD, November 19, 2008, p 18.
- 63) Samantha Melamed, "Market basket," *Philadelphia Inquirer*, Philadelphia, PA, October 30, 2014, p F03.
- 64) a. Monica Haynes, "Sweet potatoes galore at food fest," *Pittsburgh Post-Gazette*, Pittsburgh, PA, September 13, 2007, p 52.  
b. Anon., "Oh, so sweet potato pie," *Pittsburgh Post-Gazette*, Pittsburgh, PA, September 18, 2008, p 36.  
c. Anon., "Church circuit," *New Pittsburgh Courier*, September 8, 2010. Retrieved August 29, 2019 from <https://newpittsburghcourier.com/2010/09/08/church-circuit-sp-83211525/>  
d. James A. Beatty, "6. Payne Chapel AME Church celebrates 5th annual Sweet Potato Festival," *The Christian Recorder Online*, August 9, 2013. Retrieved August 29, 2019 from [http://tcr-online.blogspot.com/2013\\_08\\_04\\_archive.html](http://tcr-online.blogspot.com/2013_08_04_archive.html)  
e. Anon., "Sweet Potato Festival is tomorrow!," Payne Chapel AME Church, *Facebook*, August 14, 2015. Retrieved August 29, 2019 from [www.facebook.com/NewPayneChapelAME/posts/sweet-potato-festival-is-](http://www.facebook.com/NewPayneChapelAME/posts/sweet-potato-festival-is-)



- tomorrow-601-priscilla-avenue-duquesne-pa-15110august-1/689493631185803/  
 f. Cornell J. Brownfield, “Sweet Potato Festival Saturday,” Payne Chapel AME Church, *Facebook*, August 19, 2016. Retrieved August 29, 2019 from [www.facebook.com/NewPayneChapelAME/posts/sweet-potato-festival-is-tomorrow-601-priscilla-avenue-duquesne-pa-15110august-1/689493631185803/](http://www.facebook.com/NewPayneChapelAME/posts/sweet-potato-festival-is-tomorrow-601-priscilla-avenue-duquesne-pa-15110august-1/689493631185803/)  
 g. Anon., “Sweet Potato Festival and fish fry and fun events,” Payne Chapel A.M.E. Church, 2017. Retrieved September 9, 2019 from [paynechapelduquesne.org/8/2-TRUE-2.htm](http://paynechapelduquesne.org/8/2-TRUE-2.htm)  
 h. Anon., “Sweet Potato Festival,” Payne Chapel AME Church, *Facebook*, July 30, 2019. Retrieved September 9, 2019 from [www.facebook.com/NewPayneChapelAME/photos/a.559608650840969/1619781531490337/?type=3&theater](http://www.facebook.com/NewPayneChapelAME/photos/a.559608650840969/1619781531490337/?type=3&theater)
- 65) L. J. Duplechain, Louisiana Sweet Potato Commission, Executive Director, Louisiana Yambilee Inc. Board of Directors, Opelousas, LA, personal communication, August 12, 1982.
- 66) a. Japan Patent Office, “1984 Donvier (Nikkeikin) aisukurimu seizouki hitto (in Japanese),” in *Dai 3 bu ishou seido 120 nenshi nenpyou*, Design no henshen (kokunai), revised, Tokyo, p 357. Retrieved September 17, 2019 from [https://www.jpo.go.jp/system/design/gaiyo/seidogaiyo/isyou\\_seido\\_ayumi.html](https://www.jpo.go.jp/system/design/gaiyo/seidogaiyo/isyou_seido_ayumi.html)  
 b. Anon., *Donvier ice cream maker recipe and instruction booklet*, Browne & Co, Ontario, Canada, February 2, 2000. Retrieved September 9, 2019 from <http://ep.yimg.com/ty/cdn/sendicecream/donvier.pdf>  
 c. Fuminori Yokoo, Product Safety and Quality Control, Nippon Light Metal Company, Ltd, personal communication, February 27, 2017.
- 67) Barry Duell, “Role of the Kawagoe Friends of Sweetpotato [sic] in popularizing the crop in Japan,” *loc. cit.*
- 68) Barry Duell, “Notes on sharing sweet potato ice cream with Kawagoe and other sweet potato aficionados,” *1984 appointment book*, January 4, 10, 14, 28, March 3, 1984.
- 69) Anon., “A matter of taste,” *Newark Advocate*, Newark, OH, February 19, 1952, p 4.
- 70) Anon., “Whoever heard of sweet potato ice cream?,” *Maryville Daily Forum*, Maryville, MO, June 8, 1965, p 5.
- 71) Anon., “Homemade ice cream boom in the making,” *loc. cit.*
- 72) Anon., “No Kidding,” *News-Press*, Fort Myers, FL, April 1, 2005, p 54.
- 73) Hideo Yoshizaki, “Sorbet au patato,” in *Showa Imo Hyakuchin*, edited by Kawagoe Friends of Sweet Potato, Kawagoe, published Tanakaya Shuppan, Japan, July 1, 1984, p 78.
- 74) a. Barry Duell, “Sweetpotato [sic] product innovations by small businesses in Kawagoe, Japan,” in *Sweetpotato [sic] Technology for the 21st Century*, W.A. Hill, C.K. Bonsi, and P.A. Loretan, eds., Tuskegee, AL, Tuskegee University, 1992, pp 381–388.  
 b. Barry Duell, “Recent changes in the cultural position of sweetpotato [sic] in Kawagoe, Saitama, Japan,” in *Proceedings of International Workshop on Sweetpotato [sic] Production Systems toward the 21st Century*, Don R. LaBonte M. Yamashita, H. Mochida (eds.), Miyakonojo, Miyazaki, Japan, Dept. of Upland Farming, Kyushu National Agricultural Experiment Station, 1998, pp 335–346.