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**CONTACT:**

Anne Christenson

480.296.8253

[achristenson@coldstonecreamery.com](mailto:achristenson@coldstonecreamery.com)

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## **Ice Cream Lovers Rejoice in a Bevy of Holiday Offerings**

*Cold Stone Creamery Features Flavors in Celebration of the Season*

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**SCOTTSDALE, Ariz. (Nov. 7, 2007)** – As the leaves fall from the trees and the birds fly south for winter, many people turn their sweet tooth affections toward warmer treats. Yet, contrary to popular belief, there’s one sweet frozen treat that’s adored year-round. In fact, research shows that on average Americans are consuming eight million containers of packaged ice cream and frozen desserts per week during the winter months.

In an effort to keep those ice cream dreams satiated, [Cold Stone Creamery](#) is featuring a multitude of seasonal offerings. Beginning Nov. 7, the infamous [pumpkin ice cream](#) will be back in stores along with [dark chocolate peppermint ice cream](#). Each of these flavors can be made-to-order or enjoyed as [Signature Creations](#)® developed by Senior Tastemaster®, [Ray Karam](#). The specific Signature Creations for these flavors include *Pumpkin Pie in the Sky*™, made with pumpkin ice cream, Keebler® graham cracker pie crust, caramel and whipped topping, and *After Dinner Mint*™, which combines dark chocolate peppermint ice cream with chocolate shavings, OREO® cookies and marshmallow. In keeping with Cold Stone Creamery holiday tradition, the *Pumpkin Ice Cream Pie* will once again be available and made with delectable pumpkin ice cream nestled in a Keebler® graham cracker pie crust and decorated with dollops of cinnamon frosting and chocolate leaves.

Also beginning Nov. 7, two new flavors will be added to Cold Stone’s [Grab-n-Go](#) line. These quart-size offerings are available in the store’s lobby display freezer, making it easy to pick up the perfect portion for your home freezer without waiting in line. The new Grab-n-Go flavors include *Tall, Dark and Minty*™, made with dark chocolate peppermint ice cream and OREO® cookies, and *Cake Batter Batter Batter*™, made with Cold Stone Creamery’s legendary cake batter ice cream, cookie dough and brownies.

“People think that because I’m the Senior Tastemaster for Cold Stone Creamery I stop thinking about ice cream in the winter months,” said Ray Karam. “On the contrary, the rich flavors of the holiday season inspire me. In fact, I’ve developed a few recipes that demonstrate how ice cream can be warmed-up during these chilly months.” Ice cream recipes can be found at: [www.coldstonecreamery.com/icecream/tastemaster\\_tips.html](http://www.coldstonecreamery.com/icecream/tastemaster_tips.html)

The final treat from Cold Stone Creamery this season comes in the form of [holiday-themed gift cards](#), perfect for that person who seems to have everything or as a unique stocking stuffer. Cards can be purchased in any domination starting at \$3 and are available in more than 1,400 locations across the country or online at [www.coldstonecreamery.com/gifts](http://www.coldstonecreamery.com/gifts).

### **About Cold Stone Creamery**

[Cold Stone Creamery](#) delivers the [Ultimate Ice Cream Experience](#)® through a community of [franchisees](#) who are passionate about ice cream. The secret recipe for smooth and creamy ice cream is handcrafted fresh daily in each store, and then customized by combining a variety of mix-ins on a frozen granite stone. Headquartered in Scottsdale, Ariz., Cold Stone Creamery is part of the [Kahala Corp](#) holding company, a leading brand-building franchisor with a portfolio of 14 diversified brands. Cold Stone Creamery alone operates more than 1,400 [locations](#) in the U.S., Puerto Rico, Guam, Japan, Korea, China, Taiwan and United Arab Emirates. For more information about Cold Stone Creamery, visit the company’s Web site at [www.coldstonecreamery.com](http://www.coldstonecreamery.com).

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