

FREE

WICKED  
LOCAL.comCOMMUNITY  
ENRICHMENT

# CAPE ANN BEACON

SERVING THE COMMUNITIES OF GLOUCESTER, ROCKPORT, MANCHESTER-BY-THE-SEA AND ESSEX

Page 18 • Cape Ann Beacon • Friday, May 22, 2009

www.wicked

## BUSINESS NEWS

### Ice cream shop delivers local flavor

By Terri Unger  
Correspondent

Winding through the Essex County Greenbelt from Ipswich to Essex on Route 133 is a drive ensured with good things: picturesque marshlands, farms dotted with horses and cows, antique shops, clam shacks, and the newest addition to entice the taste buds: Homemade, natural ice cream at Down River Ice Cream, located on 133 right on the Essex-Ipswich line.

Choices like Clam Flats — chocolate ice cream with chunks of white chocolate and macadamia nuts, Tree Sap — chunks of walnuts and 100 percent maple syrup — or Willy Wonka Explosion — a candy store surrounded by vanilla ice cream — make this a true local experience.

The owners even grow their own strawberries and blueberries for their hormone-free ice cream.

Owner Amy Ahearn said finally occupying the space that straddles the two

towns posed its difficulties.

"We worked on the building for over a year due to permitting issues. One of the most challenging issues was how to put the water line in. We weren't able to drill straight down due to environmental restrictions, but luckily we had Isaac Row of Mill River Consulting, an environmental engineer from Gloucester, who suggested directional drilling. With his help, the town of Ipswich agreed to let us tap into their public water supply even though our property lies in Essex."

How to honor such professional dedication?

"We named an ice cream flavor after Mill River," said Ahearn. "It's coffee, fudge and Heath bar."

"It's always been a dream of mine to have my own business," said Ahearn, who worked in the high tech human resource industry for many years. "I just reached a point where I didn't want to work for anyone anymore. My son and I put together a business proposal for his college project and it ended up as the model for Down River ice cream. Cape

Ann Savings took a chance on us and we closed on the property last September."

Since then, Ahearn and family have sweated it out to make the space environmentally friendly.

First they gutted the former lobster shack and replaced the old structure with environmentally friendly floor sealant, light bulbs, a flash water heater and low flush toilets from Greenbuilding-supply.com.

They installed water collection barrels from Corliss Brothers and use corn-made spoons and cups, and napkins made of recycled paper.

"The only thing we need to wash is the ice cream scoopers. Everything else can be composted or recycled," said Ahearn. "We're growing our own blueberries and strawberries out back which we will blend into our ice cream. I am constantly looking for new sources for all natural products."

She has even found a supplier for natural dairy products with no antibiotics, growth hormones or preservatives.

