

# Custard-like water ice savored for its flavor



AL SCHELL/Courier-Post

**Amanda Lowakowski of Cape May enjoys a watermelon-flavored water ice from TLC Polish Water Ice in Ocean City.**

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## OCEAN CITY

True water ice lovers know that the cool summer treats come in either an icy slush or a smooth custard. And for those who crave the latter, TLC Polish Water Ice delivers.

"I was making water ice at home and everybody raved about it and said, 'You ought to go and sell this stuff,'" said Tom Curyto Sr., who heads the family-owned business.

"I made my own recipe. Everything's from scratch and no one can really copy it because no one knows it except for my family and me."

Some of the ingredients that form Curyto's all-natural, zero-fat homemade water ice are filtered water, ice,

## *Down the Shore*

some sugar and other sweeteners, and flavorings.

But the main ingredient needed is a refrigerated custard machine that stores the mix in rectangular steel drums and pumps it through plastic tubes into a cooling dispenser. The process then produces the soft-serve water ice that resembles the texture of custard.

"We make the water ice fresh in our stores," said Curyto's youngest son, Corey, who manages the Ocean City shop on the boardwalk between 10th and 11th streets.

See **EAT**, Page 2B