



Tamara Keefe

Clementine's Naughty and Nice Creamery

For Tamara Keefe it all began with a \$2 hand-crank ice cream maker. Growing up poor in both southern California and Denver, she would watch wistfully as other families stopped for ice cream every Sunday after church. Tamara yearned to partake in the weekly tradition, but it wasn't until her mother discovered an at-home churner at a garage sale that they were able to enjoy their own DIY ice cream ritual.

That family activity quickly spiraled into a neighborhood gathering, and from then on, ice cream became synonymous for Tamara with the notions of home, family, community, and childhood. It brought her joy and a sense of belonging, and now she's spreading those ideas at Clementine's, the first and only microcreamery in the Midwest.

A destination that's all about the experience of creating memories through happy ice cream, Clementine's boasts all-natural, decadent flavors of naughty (boozy) and nice (alcohol-free) ice cream. A food industry veteran with over 25 years of experience in corporate America, Tamara puts both her work and family background to good use, dreaming up all the flavors herself.

All of the small-batch ice cream is handcrafted at their 5,000 square foot state-of-the-art FDA certified ice cream kitchen in St. Louis. Many of the candies, sauces, cakes and cookies that go into the ice cream are also made from scratch, and ingredients are always traceable; but the distinction between Clementine's and other ice cream shops doesn't stop there.

Known for her exotic food creations, Tamara sources from all over the world, tapping local resources along with celebrated ingredients like Mike's Hot Honey in Brooklyn and Amarena cherries from Italy. Signature flavors like Tommy's Toffee Butter Brickle (based on Tamara's mom's recipe) and Maple Bourbon (for the adult crowd) contain dairy from local rBst- and hormone-free, grass grazed and pasteurized fed cows, and about 50 percent less sugar than most ice cream, letting the unique flavors shine through. They also have a trade secret process for infusing wine, spirits, and locally brewed beers into their boozy ice cream creations at up to 18%. This all results in ice cream perfection from cow to cone.

Since the brand's inception in 2014, Clementine's has expanded to include vegan ice creams (a customer favorite), as well as gelato, sorbet and European sipping chocolate, all of which are available online and at Clementine's two St. Louis store locations, in historic Lafayette Square and Clayton. Pints of core, seasonal, or custom flavors can also be purchased on the website for those who want their ice cream (and memories) to last



even longer. Because ice cream -- the happiest food on earth, according to Tamara -- is meant to be savored, and best enjoyed amongst family and friends.

Locations:

Lafayette Square
1637 S. 18th Street
St. Louis, MO 63104

Demun
730 Demun
Clayton, MO 63105

For more information visit: <http://www.clementinescreamery.com>.

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