



## Cowboy ICE CREAM

Just south of Calgary, Marv's Classic Soda Shop whisks diners back in time. Take the recently rediscovered carbonated ice cream recipe straight out of 1921, for instance

WALKING INTO MARV'S Classic Soda Shop in Black Diamond, about 45 minutes southwest of Calgary, is a trip back in time, a place where no one's in much of a hurry. People drink bottomless cups of coffee at the counter and swap stories with poodle skirt-clad waitresses.

By Shelley  
Böettcher  
★ Photo by  
David Dean

And they talk to Marv—and everyone calls him Marv—about his newest old thing: Marvello Carbonated Ice Cream. Marv Garriott, you see, is the proprietor of the shop.

His restaurant and the neighbouring businesses—which include a bakery, gallery and clothing store—are in the heart of the Cowboy Trail ([thecowboytrail.com](http://thecowboytrail.com)), a ribbon of highway stretching from north of Edmonton and south to Cardston near Waterton Lakes National Park. Settled by ranchers in the 1800s, the trail is renowned for its connection with Alberta's Wild West past. Ranchers still herd cattle in nearby pastures, while in most towns, family-run businesses still rule the streets.

Garriott's shop is one of these unique places. On a hot Saturday afternoon, people from around the world search out his ice cream, sundaes and sodas from his prized vintage soda fountain. They check out the jumble of antiques at the back of the store and they buy old-time candy, such as packs of Beeman's gum or peppermint sticks.

Those in the know, or into adventure, try his carbonated ice cream, which he invented just this past winter after seeing an advertisement for a similar product in a local newspaper, circa 1921.

His take on the 86-year-old treat is at once airy and creamy, sort of like frozen whipped cream. Ask if you want, but Garriott won't give away the texture's secret, revealing only that it's created by his "exclusive Marvello carbonator."

About his life, he's less guarded.

Garriott grew up in High River, another Prairie town south of Calgary. Much of his inspiration comes from childhood memories of High River's New Look Café. The Chinese-Western restaurant is long gone, but Garriott hasn't forgotten what made it special.

"The New Look Café had a long counter and 10-cent Cokes and booths," Garriott says. "A jukebox, too."

But little boys grow up, and Garriott eventually left High River. He became a country and western singer, and found modest fame when he was nominated for a Canadian Country Music Award and played a small role in the Clint Eastwood western, *Unforgiven*. Vancouver was home for a few years, then Calgary. While he was gone, the New Look Diner burned down. Some friends moved away and others stayed.

They sometimes find their way into the shop, where they see Garriott, who moved to Black Diamond a decade ago. They sit on the chrome chairs or slide into a Naugahyde booth and order a coffee or a burger or a carbonated ice cream.

Then they remind Garriott just how much he's captured a piece of their childhood.

## MARV GARRIOTT'S Classic Saskatoon Sauce for Ice Cream Sundaes

3 1/2 cups (875 mL) fresh saskatoon berries  
1/2 cup (125 mL) water  
3/4 cup (175 mL) sugar  
3 Tbsp (45 mL) cornstarch  
2 tsp (10 mL) lemon juice  
1 Tbsp (15 mL) butter

Place berries in water and bring to boil. Add mixture of cornstarch and sugar and boil until clear, stirring constantly. Remove from heat and add lemon juice and butter. Cool.  
*Makes about 4 cups of sauce. Store in fridge.*

### To assemble sundaes

Place 1 tsp (5 mL) of berry mixture in bottom of sundae dish. Add 1 small scoop of vanilla ice cream. Place another layer of berries and add a larger scoop of ice cream. Sprinkle fresh berries and top with whipped cream and a cherry. Serve.