



Chelsey Beilhartz, owner of Sweeties Ice Cream in Fergus Falls, stands outside Cafe 116. Beinhartz sells her ice cream at Cafe 116, Meadow Farm Foods and Ottertail Corner Store. Emily Carlson/Daily Journal

Cool confections: Sweeties Ice Cream puts organic twist on cold treat



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Published 10:01 am Tuesday, June 26, 2018

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By Emily Carlson

Daily Journal

While walking downtown Fergus Falls, you may notice a brightly colored piano outside of Cafe 116 with an ice cream cone painted on the sides. Painted by Chelsey Beilhartz, owner of Sweeties Ice Cream, this piano represents much of what Beilhartz hopes to bring to this community — organic ice cream with a side of fun.



Chelsey Beilhartz scoops out one of her ice cream flavors into a cone. Beilhartz ice cream is all organic and most of the ingredients are made from scratch.

Opened in May 2018, Sweeties Ice Cream is a wholesale organic and made from scratch ice cream company owned by Beilhartz. When asked how she decided to start the company, Beilhartz remembered telling her mom from a very young age that she was going to own her own business. Beilhartz just so happened to get the “ice cream gene” from her family after her grandparents owned Vogel’s Creamery in Fairbault. After making ice cream at home and working with many people to get the business started, she opened up three locations within one month.

The first location Beilhartz brought Sweeties Ice Cream to was Cafe 116 in Fergus Falls. Next came Meadow Farms Foods and the Ottertail Corner Store. Each store has the same flavors and everything is made by Beilhartz. Flavors include peanut butter and jelly, caramel latte, chocolate fudge and vanilla. The dairy used is all organic and many ingredients are made from scratch. Whether it’s the fresh raspberries or chocolate covered peanuts, Beilhartz makes it all herself. She also works to use as much locally sourced food as possible in her ice cream.

Besides providing good tasting organic ice cream, Beilhartz hopes that her ice cream will provide something more meaningful for the community. “Ice cream is something, for me, that no matter your opinion on politics or the world, ice cream is something that brings people together,” Beilhartz said. “That was a huge thing for me. Something simple like that.”

She also hopes that she can provide an educational experience for customers as well to learn the benefits of organic and locally sourced food. In addition, there is a large emphasis on creating as small of a carbon footprint as possible. For Beilhartz, it is important to take “care of people and the planet.” Each location uses wooden spoons and compostable bowls, there is no plastic. They are always looking for new ways to become even more sustainable as the company grows.

Beilharz has a passion for the Fergus Falls community.

“We are here for a very short time on earth. It’s about making connections with people and supporting the community that we are in and the people around us. Making sure that the people around us flourish and not just ourselves. So if ice cream does that... then awesome,” Beilhartz said.

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Daily Journal