

## F A R E

IT'S THE season for ice cream, and we love getting ours from small, independent purveyors. Here are some of our favorites around the country, including ice cream parlors, roadside stands, and a bakery. (If you can't get to any of these, order great handmade gelato and sorbetto by mail; see page 36.)

**AMY'S ICE CREAMS • AUSTIN, TEXAS** 3500 Guadalupe (512/458-6895). Owner Amy Simmons uses natural ingredients and locally produced dairy products to make 16 funky flavors daily, among them Shiner Bock (containing the historic Texan beer of that name), Snickerdoodle, and Gingersnap. Try Amy's manually blended crush-ins. Our favorite: Key Lime Pie with graham crackers.

**CARL'S • FREDERICKSBURG, VIRGINIA** 2200 Princess Anne Street (no phone). Built in 1947, this charming stand (far right) serves old-school vanilla, chocolate, and strawberry frozen custard—still mixed in vintage Electrolux machines by founder Carl Sponseller's descendants.

**DR. BOB'S HANDCRAFTED ICECREAMS • UPLAND, CALIFORNIA** 155 East C Street (909/920-1966). In 1999, Bob Small, at the time a professor of wine, beer, and spirits (he is now a dean) at California State Polytechnic University in nearby Pomona, began using his academic know-how to make rich ice cream. Our favorites: Scharffen Berger Really Dark Chocolate and Tahitian Vanilla.

**DR. MIKE'S ICE CREAM • BETHEL, CONNECTICUT** 158 Greenwood Avenue (203/792-4388). This pint-size store scoops up some real originals, like Chocolate Lace and Cream (sweetened cream with chocolate-cloaked hard candy), cinnamon, coconut, and even prune.

**GRAETER'S • CINCINNATI, OHIO** 2145 Reading Road (800/721-3323).

Since 1870, the Graeter family has made ice cream in two-gallon batches using the artisanal French-pot method. Graeter's is today a small chain in the Midwest, but this outpost has been around since 1934. Try seasonal flavors like Strawberry Chip (left) and Pumpkin Spice.

**THE GRAND OLE CREAMERY • ST. PAUL, MINNESOTA** 750 Grand Avenue (651/293-1655). Besides selling more than 160 flavors, like Black Hills Gold (caramel ice cream with chocolate cookies and pralines) and Elvis (chocolate ice cream with

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## ICE CREAM PARLORS

peanut butter and banana), this Twin Cities standout is beloved for its waffle cones, made fresh each day, and its signature touch: a malt ball in the bottom of every cone to prevent dripping and provide one last, tasty bite.

**HERRELL'S ICE CREAM • NORTHAMPTON, MASSACHUSETTS** 8 Old South Street (413/586-9700). Steve Herrell—the granddaddy of manual mix-ins (he calls them “smoosh-ins”)—inspired the likes of Ben & Jerry's and Amy's (see first item). Choose just about any candy, cookie, fruit, or nut, and Herrell's will work it into one of 136 flavors on a board with an ice cream spade. We like coffee ice cream with crushed-up Heath bars.

**MAPLE VIEW FARM • HILLSBOROUGH, NORTH CAROLINA** 6900 Rocky Ridge Road (919/960-5535). Get the full-on rural experience at this farm-

stead ice cream shop as you settle into a rocking chair on the porch, gaze at the silos in the distance, and eat ice cream made from the milk of Maple View's dairy cows. The fresh-fruit flavors, like banana, peach, and strawberry, are the shop's best.

**MITCHELL'S ICE CREAM • SAN FRANCISCO, CALIFORNIA** 688 San Jose Avenue (415/648-2300). Mango and purple yam trump vanilla at this family-owned Mission District institution, which has delighted customers of all ages (see below) with its handmade ice creams since 1953.

**SHATILA BAKERY & CAFÉ • DEARBORN, MICHIGAN** 14300 West Warren Avenue (313/582-1952). A friendly, bustling shop in Detroit's largest Arab American neighborhood, Shatila sells flaky, honey-drenched pastries as well as fantastic Middle Eastern ice cream—

thick, satin smooth, and available in flavors like rose, pistachio, mango, cantaloupe, and apricot, along with very good chocolate, vanilla, and mocha.

**TED DREWES FROZEN CUSTARD • ST. LOUIS, MISSOURI** 6726 Chippewa Street (314/481-2652). After a Cardinals game, this 1940s stand on the old Route 66 is mobbed with die-hard fans waiting in line for the “concrete”, a shake of frozen custard so thick that it won't drip out of a cup turned upside down.

**TOSCANINI'S ICE CREAM • CAMBRIDGE, MASSACHUSETTS** 899 Main Street (617/491-5877). Proof that Harvard students know a thing or two is the long-standing popularity of this industrial-looking, urban-feeling ice cream parlor, serving a product that is amazingly rich and creamy and offered in an impressive range of very grown-up, very unsilly flavors. Go for the Guinness, the cardamom-spiked Khulfee, the Cocoa Pudding, or the Burnt Caramel. —THE EDITORS

