

LOCAL FLAVOR

HOMETOWN FOODS THAT DEFINE OUR CITY

GRAETER'S BLACK RASPBERRY CHIP ICE CREAM • VIRGINIA BAKERY SCHNECKEN • ECKERLIN'S GOETT
SHADEAU BREADS BAGUETTES • MARX HOT BAGELS • KROEGER & SONS SAUSAGES
MR. GENE GREEN'S HORSERADISH • TRAUTH SOUR CREAM
BONBONERIE SCONES • ROSE COTTAGE BAKERY ANGEL FOOD CAKE

Cincinnati

[BLACK RASPBERRY CHIP]

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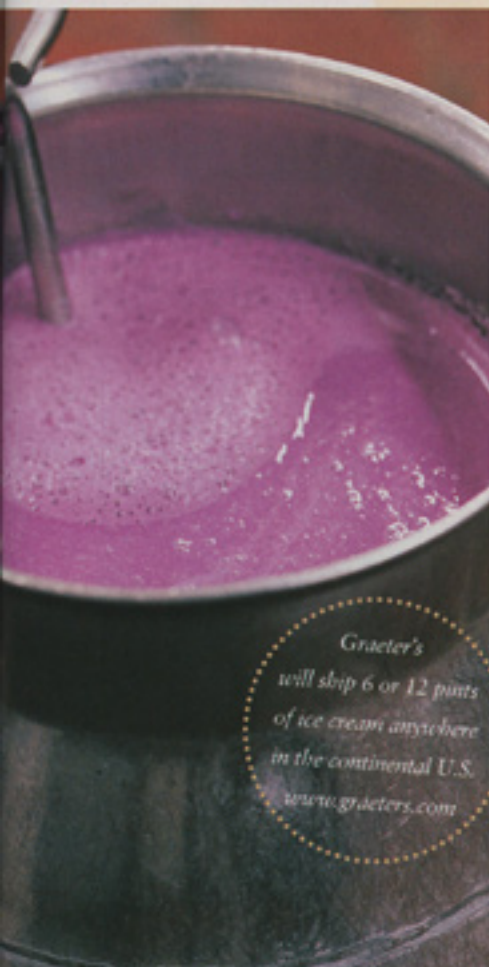
[GRAETER'S BLACK RASPBERRY CHIP]

How do you make great ice cream? Ask any member of the Graeter family, and they'll tell you the same way they've been making it since 1870—in small batches, in a “French pot” freezer, with the best ingredients available. As the French pot turns, the cream is scraped down the side by hand, incorporating the frozen cream into the still liquid center. The careful tending produces a particularly dense product, perhaps the reason why a pint of Graeter's will serve four handily.

I could make a case for the vanilla or the peach made only in the summer when the fruit is at its peak, but it's the seven chip flavors that make most people swoon. The chips are added by pouring molten chocolate over the ice cream in production, then breaking up the chocolate with a paddle, creating irregularly sized pieces. Who among us hasn't thrilled at finding an enormous chunk that escaped the paddle in the middle of a two-scoop cone?

For the *crème de la crème*, I nominate the black raspberry chip, the closest thing to a transcendent experience ice cream can provide. What makes it so good? It could be the sensation of the rich, frozen cream giving way to the warmth of chocolate melting on your tongue. Or perhaps the dark chocolate chips, hidden like little icebergs in the magenta-colored ice cream. Then there's the intense flavor of black raspberries, tasting like they were distilled from their natural state to something better. But I'm betting that it's not any one thing, but a delicate balance: the slight bitterness of the chocolate complementing the fresh sweetness of the berry, which has just enough tartness to keep things interesting. And keep us coming back for more.

GRAETER'S ICE CREAMS are available at company stores all over town, including Kenwood, Clifton, downtown and Newport



*Graeter's
will ship 6 or 12 pints
of ice cream anywhere
in the continental U.S.
www.graeters.com*



“It’s almost like caviar—it has a uniqueness and an elegance to it that makes it our signature flavor. And people can’t get enough of those deep, chocolate chips.”

Richard Graeter, executive vice president of Graeter's, on their no. 1 selling ice cream, black raspberry chip