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July 9, 2011

The Ice Cream
Cone Ranger



Salt & Straw ice cream F. Martin Ramin for The Wall Street Journal

Every time someone brags about another plot-to-pot item, we can't help but yawn. By now quality ingredients from close-at-hand sources are nearly a given. Still, when we read about a new "farm-to-cone" ice cream company from Portland, Ore., that churns out combos like Pears with Blue Cheese (the fruit from Salem, Ore.; the cheese from the State's Rogue Creamery) or Brown Ale with Bacon (both with regional pedigrees), we had to try them. As soon as the creamy pints were tested, we forgot all talk of local this or small-batch that. These scoops are so blissful there's no reason for Salt & Straw to distract the world with trendy

buzzwords. Our favorites turned out to be the most basic: the coffee flavor is a caffeine addict's fix, and the Double Fold vanilla (with beans from Singing Dog in Eugene, Ore.) is the new standard to beat. \$65 for minimum order of 5 pints, saltandstraw.com

The Coffee



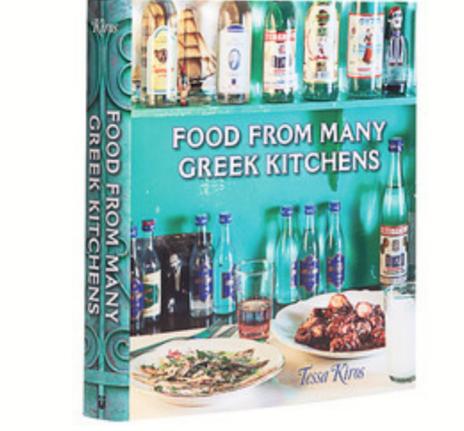
Craft Coffee Boyle + Gardner for The Wall Street Journal

Ways and Beans

Through a meticulous tasting process, each month attorney-turned-coffee entrepreneur Michael Horn selects standouts from three of the country's top boutique roasters and offers them as an artisanal greatest-hits package. His picks hail from all over but are mostly culled from a micro-lot crop. Coffee lovers can buy a single box, or subscribe for the annual dozen. This month's selection includes: Kenyan Kiamabara's beans (notes of tropical fruit finish in a resounding sweetness) from Dallis Bros. Coffee; Sumatran Volkopi's blend (vegetal tones; leaves you with a hit of muscovado and a smoky lilt) from Paradise Coffee Roasters in Ramsey, Minn.; and Colombian Luis Alejandro Ortega's Caturra varietal (nectarine-like, with a zing of orange and pop of graham

cracker) from San Francisco's Four Barrel Roasters. Note: Do your own grinding to ensure the freshest brew. From \$19 including shipping, craftcoffee.com

The Book



'Food From Many Greek Kitchens' Boyle + Gardner for The Wall Street Journal

To Cyprus, with Love

British cookbook author Tessa Kiros's culinary fluency knows no bounds. In prior works, she has mastered the fares of Finland (her mother's home), Italy (where she currently resides) and now, Greece (her father is from Cyprus). Like her other published epicurean voyages, "Food From Many Greek Kitchens" is both a visual feast and an instant travel companion to home cooks. While recent authors have tackled Greek cuisine with a focus on modern-fusion takes, Ms. Kiros refreshingly sticks to the classic dishes served on family tables for holiday

fêtes, religious observances and everyday meals. Chapters range from those devoted to vegetable preparations and heartier dishes (that require extra time in the oven) to indigenous baked goods, such as pita. We especially love the mezedes, a selection of appetizers like tomato fritters, grilled octopus and saganaki (fried cheese) with honey and sesame.

—Charlotte Druckman

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