



TEN BEST —ICE CREAMS—



1 – HANDEL'S HOMEMADE ICE CREAM & YOGURT

Ohio, Pennsylvania, Indiana, Virginia, California
Tel: 330-702-8270, www.handelsicecream.com

This Ohio-based ice creamery uses marshmallows, caramel, strawberries, and real vanilla beans among other high quality ingredients to make its fine ice creams, sherbets, low-fat yogurts, and ices. In addition to its full roster of year-round flavors, Handel's prepares special seasonal or occasional ice creams: Try the peppermint stick or eggnog flavors during the winter holiday season or the pumpkin ripple around Thanksgiving.

2 – DR. BOB'S HANDCRAFTED ICE CREAM

Pomona, California
Tel: 909-865-1956, www.drbobsicecream.com

Winner of more than 30 gold medals, Dr. Bob's HandCrafted Ice Cream is a high butterfat, intensely flavorful treat. Dr. Robert Small invented his particular recipes for ice cream, using only the finest ingredients, including Scharffen Berger chocolate, Tahitian vanilla, and Argentinean caramel. His nine chocolate flavors are perhaps his signature ice creams.

3 – RON'S GOURMET ICE CREAM

1231 Hyde Park Avenue, Hyde Park, Massachusetts
Tel: 617-364-5274

This unique family-owned combination bowling alley and ice cream parlor offers up to 32 flavors each day, plus seasonal variations. The brownie nut ice cream—homemade vanilla ice cream mixed with freshly baked brownies—is a customer favorite.

4 – BERTHILLON

31, rue St.-Louis-en-l'Île, Paris, France
Tel: 33-(0)-1-4354-3161

Any ice cream connoisseur in Paris must visit Berthillon, home to more than 50 stunning ice cream flavors. Although branches are all over the city, try to visit the chain's flagship parlor on Ile. St.-Louis. Parisians queue around the block for Berthillon's sinfully rich ice creams and sorbets. The sorbets—luscious fruit ices (made without cream or milk)—are divine. Two favorites are the sharp, tangy lemon and the kicky strawberry.