

Travel

10 great places to scream for ice cream

Summer means ice cream. It's that simple. More complex is the debate over favorite flavors, smoothies vs. flurries, cones and scoops vs. sundaes and shakes and, of course, where to go to get "the best." In celebration of National Ice Cream Day on Sunday, **Ben Cohen**, co-founder of Ben & Jerry's ice cream, talks about some of the country's best places to buy frozen treats with USA TODAY's **Shawn Sell**.

Graeter's

Cincinnati

"I was 12 or 13 when my sister went to Ohio State University and started raving about Graeter's (there are shops in Columbus, too). She was right. They have a terrific chocolate chip ice cream that is loaded with gobs, and I mean gobs, of little tiny grated chocolate pieces." 513-381-0653.

Herrell's Ice Cream

Northampton, Mass.

"Steve Herrell, the great-grandfather of East Coast ice cream (he invented mix-ins: candy and cookies smooshed into the ice cream on a marble slab) still owns this place, which offers incredibly high-quality ice cream. It's still made by the batch, by hand. I'm crazy about the chocolate pudding flavor." 413-586-9700.

Double Rainbow

San Francisco

Even though it offers more than 30 flavors, DR knows better than to overlook the power of popular chocolate. "I tend toward chocolate, anyway, and at Double Rainbow, there is an ultra-chocolate ice cream that is a deep, deep amazing chocolate that is almost indescribable." 415-982-3097.

Brown's Old Fashioned Ice Cream

York, Maine

In operation for almost 40 years, "this is the quintessential summer ice cream stand on the way to a lighthouse (locals know it as Nubble Lighthouse). Once you get there, you'll notice that there are plenty of walk-up order windows, which is what any good stand should have. The ice cream is good, but it's the incredibly beautiful setting that's the draw — that's why I go." 207-363-1277.



By Jennifer S. Altman for USA TODAY

Cone crazy: Ingrid Waung, 5, and sister Isabella, 3, from New Jersey, enjoy treats from Mary Ann's Dairy Bar in Analomink, Pa. The scoop from ice cream expert Ben Cohen: Try the "very dense" flurries.

Mary Ann's Dairy Bar

Analomink, Pa.

"Located in the Pocono Mountains, this 35-year-old wooden stand" nestled in shady woods "reminds me of 'how it used to be.' They make wonderful flurries — very dense, very good — with soft ice cream, candies and cookies. I order mine with chocolate ice cream, Reese's peanut butter cups and Heath bars. It's a little rich for most people, but I love it." 570-424-5968

Toscanini's Ice Cream

Cambridge, Mass.

"Located on Central Square, the shop recently had a face lift," to make it roomier, "but it still employs kind, conscientious people behind the counter, which I think is important. All the ice cream here is homemade, and they offer really interesting flavors," such as signature Burnt Caramel and Cocoa Pudding. "An chocolate hazelnut is just superb." 617-491-

Mad Martha's Ice Cream

Vineyard Haven, Mass.

Open from May to October, "Mad Martha" quite a reputation (it's frequented by a number of celebrities, including Steven Spielberg, Sen. Ted Kennedy), and it's well deserved because the homemade ice cream is delicious" and made daily. If you have to be somewhere eating ice cream, this is it." 508-693-5883.

Incredible Ices

Port Jefferson, N.Y.

"I love Italian ice, but it's hard to find really good ones. For me, it needs to be icy and granular, not stabilized and super-smooth. The ices here are refreshing, and there is a tremendous number of flavors. The last time I visited I went back three or four times in the span of a couple days." 631-476-3737.

Ted Drewes' Frozen Custard

St. Louis

Ted makes "a rich, smooth frozen custard with cream and egg yolks. It's a wonderful product not to be confused with soft-serve ice cream, which contains chemicals." The house specialty is called a concrete: custard mixed with "a ton" of fancy add-ins, and handed to the customer up-

Handel's Homemade Ice Cream

Youngstown, Ohio

"Jerry and I were in town (for a speaking engagement) and everyone told us to go to Handel's. We did and we weren't disappointed. They have really good homemade ice cream" in 35-40 flavors made daily. 330-788-0356.

Looking for more travel ideas? Review "10 Great" lists on the Web at <http://10great.usatoday.com>


 By Joseph Fuqua II,
The Cincinnati Enquirer

Cool Cincinnati:
A dish of Graeter's
Black Raspberry
Chip ice cream