

COOL INTENTIONS

Three frozen yogurt shops we love.

KOOL BERRY YOGURT Endless possibilities hide inside Diane Faulk's small shop. Start with house-made brownies or a waffle cone, then top it with one of 12 rotating flavors of frozen yogurt, such as sea salt caramel pretzel, and more than 44 toppings (think animal crackers and KitKats). "Some people want healthy fruits and nuts, and then you have the kids that want junk," she jokes. **TRY THIS** Peanut butter cup 8131 Columbia Road, Olmsted Falls, 440-235-4100, koolberryyogurt.com

LEMONBERRY FROZEN YOGURT Feel like a kid in a candy store at this local chain thanks to plastic tubes filled with more than 75 toppings and about seven different types of nuts. Use them to build your dream sundae out of the rotating lineup of more than 60 flavors, including angel food cake and red velvet. Customers can also check the chalkboard for employee suggestions such as mixing green apple sorbet with dulce de leche frozen yogurt. "It tastes just like a caramel apple," says owner John Bechke. **TRY THIS** Toasted marshmallow Various locations, lemonberryfrozenyogurt.com

PICCADILLY ARTISAN YOGURT Although you'll find 10 organic flavors made with probiotics and the same 50-plus toppings at Adrian Bota's Cleveland Heights and University Circle spots, the real magic happens at the latter. Bota mixes liquid nitrogen into your treat, transforming it into a super smooth delight. "It freezes so quickly, it doesn't allow ice crystals to form," says Bota. **TRY THIS** Vegan chocolate raspberry 1767 Coventry Road, Cleveland Heights, 216-321-7422; 11607 Euclid Ave., Suite B, Cleveland, 216-563-1992, piccadillyartisanayogurt.com



Charlotte's Ice Cream resembles a 1950s ice cream shop.

LOCAL FLAVOR

Check out these three neighborhood ice cream shops that deliver on memories, community and taste.

Charlotte's Ice Cream

YEAR OPENED 2007 **WHAT YOU'LL FIND** This pastel pink and white, '50s-themed shop blasts Elvis, hosts classic car shows and serves 14 sundaes, classic soft-serve flavors, 16 milkshakes, seven slushies and more. **MOST POPULAR TREAT** Ohio State fans cheer for the Peanut Butter Buckeye parfait (\$4.75), a skyscraping cup of ice cream full of buckeyes and slightly hardened peanut butter syrup. **MOST CREATIVE TREAT** Ask for the Flavor Bomb (\$4.25) and you'll get a large ice cream cone infused with all eight varieties of a Flavor Burst soft-serve machine, including blue goo, mocha cappuccino and mint. **WHY WE LOVE IT** "They have the best sugar cones," says 10-year-old Megan Carroll. "And it's cool how the place is old-fashioned." 1250 Lost Nation Road, Willoughby, 440-946-3152, charlottesicecream.com



Avon Dairy Treat

YEAR OPENED 1970 **WHAT YOU'LL FIND** This walk-up ice cream shop has enough picnic tables for a whole Little League team, which makes "The Lick" — as locals call it — the perfect postgame hang out. **MOST POPULAR TREAT** The orange sherbet vanilla cone (\$1.95) is famous for tasting like a Creamsicle. **MOST CREATIVE TREAT** Request the Spencer (\$5.25) with vanilla and chocolate ice cream, marshmallow sauce, pralines, bananas and hot fudge served in a boat-style sundae cup and finished with two Rice Krispies treats placed on top. **WHY WE LOVE IT** "There was a place just like this where we grew up," says Amy Gray, 39, a Bellbrook, Ohio, native. "Now we live in Avon Lake. It's a childhood memory." 37175 Colorado Ave., Avon, 440-934-6118



Zero Zest

YEAR OPENED 1950 **WHAT YOU'LL FIND** From vanilla cones to chocolate shakes, this iconic place pumps out the classics with fun handmade posters of treats, sundaes and avalanches lining the glass windows. **MOST POPULAR TREAT** The Swiss Fudge Shortcake (\$4.15) mixes whipped cream, butter pecan ice cream, hot fudge and the owner's house-made shortcake in a huge cup. **OFF THE MENU** Order the S'mores Sundae (\$4.15), and you'll get Mexican fried ice cream with marshmallow, hot fudge and graham cracker toppings. **WHY WE LOVE IT** "Every time you come, the employees remember you," says Jackie DiDonato, 52. "It's neighborhood people, and it's just a nice neighborhood ice cream place." 6096 State Road, Parma



THE CASE FOR

Cones

I ONCE STOOD IN LINE outside a Handel's during a thunderstorm just to get an ice cream cone. I had ended a romantic relationship and was sure the only cure for my broken heart was two scoops of Graham Central Station — a graham-flavored ice cream with chocolate-covered graham crackers and a graham cracker ripple — cradled by a waffle cone. A lot of people might forego the inevitable melting cream and the subsequent possibility of sticky fingers for the safe space of spoons and bowls. But for me, eating ice cream from a cone takes a certain kind of finesse. It's not just a question of balance (although I admit it takes substantial skill to keep two or more lopsided scoops from falling over). It's just a matter of taste. I'm the kind of guy who keeps emergency pints of Ben & Jerry's in his freezer at all times — you know, for those long, hard days where you're scraping to get by. But there's nothing more satisfying than working your way down that wide-necked opening of a waffle cone, breaking off pieces in your mouth along the way toward that perfect bottom-of-the-cone, built-in reservoir where the last little bit of crunch captures a pool of ooey-goopy goodness.

— JAMES BIGLEY II



Cream of the Crop

Give these 12 stellar scoops a lick.

1 | Peanut Butter Cup

Pierre's Ice Cream Co. Chocolate and peanut butter are a winning combination, and no one does it quite like this 83-year-old company with smooth peanut butter swirled throughout. pierres.com

2 | Yeomen '21

Cowhaus Creamery Named after the last Ohio college football team to beat the Ohio State University, this sundae-in-a-scoop is legendary on its own with caramel salt ice cream, crunchy and chewy hazelnut brownies from Lorain's Little Devil Cupcakery, marshmallow fluff and a splash of Frañglico. 55 E. College St., Oberlin, 440-774-5425, cowhauscreamery.com

3 | Lake Erie Islands Cherry Amaretto Fudge

Toft's Dairy This amaretto cordial ice cream satisfies our indulgent

side with miniature chocolate cherry cordials, pieces of fudge and ribbons of brandied cherry sauce all mixed in. 3717 Venice Road, Sandusky, 419-625-4376, toftdairy.com

4 | Pixie Dust

Ice Cream Joy Owner, Marissa Flynn first dreamed up combining sweet and sour Pixy Stix and vanilla ice cream as a kid, but now this sugary treat with a hint of tang has us feeling young at heart. 15210 Madison Ave., Lakewood, iscreamjoy.com

5 | Cinna-moo Bun

Mootown Creamery The fun name drew us in, but the burst of warm spice kept us coming back for more of this scoop crafted with just cinnamon, sweet cream, molasses and brown sugar. 437 W. Bagley Road, Berea, 440-260-9930, mootowncreamery.net

6 | Blue Moon

Handel's Homemade Ice Cream & Yogurt

Sought after for its Smurf-like color and hard-to-describe taste, Handel's makes its version fresh at each of its 23 Ohio locations. Various locations, handelsicecream.com

7 | Caramel Fudge Brownie

Mitchell's Homemade Ice Cream

This crowd favorite's ooey-gooney caramel is made at their Ohio City flagship store, as are the rich fudge brownies packed into the smooth vanilla bean ice cream. Various locations, mitchellshomemade.com

8 | Chocolate Pecan

Honey Hut Ice Cream

The chocolate cousin to the shop's signature honey pecan, it's filled with crunchy pecans and sweetened with local honey. Various locations, honeyhut.com

9 | Italian Spumoni

Mary Coyle Ice Cream

You hear spumoni and think layers of ice cream, but the

original contained just a single flavor filled with fruits and nuts. Enjoy this tribute made with cherries and almonds. 780 W. Market St., Akron, 330-253-1511, marycoyle.com

10 | Rosemary Garlic Churned Ice Cream Shop

The taste of the roasted Ohio garlic and rosemary in this ice cream is a good thing when we want a sweet, salty and savory kick. 2681 W. 14th St., Cleveland; 13953 Cedar Road, South Euclid, 216-344-9433, churnedicecream.com

11 | Vanilla Bean

Z's Cream & Bean

Made with real vanilla beans, this classic scores points for its clean, refreshing taste. 2706 Boston Road, Hinckley, 440-652-6369, zscreamandbean.com

12 | Pumpkin Pecan Pie

Pav's Creamery

It's a Thanksgiving trifecta — pumpkin ice cream, pecans and graham cracker pieces taste like a spoonful of fall. 3769 Manchester Road, Akron, 330-644-8524; 3875 Massillon Road, Green, 330-958-1589, pavscreamery.com

DAIRY KING

Thirty-two years after his father, Mike Malley, opened the first Malley's Chocolates, Bill Malley Sr. carried on the legacy when he took over the business of making chocolates and ice cream in 1967. With ice cream parlors in four of its 22 stores today, Malley's still uses Mike's original recipes to make its 35 flavors, such as chocolate chunk and butter pecan, as well as some of its own candies in its ice cream. Bill recalls the commotion of opening the second store in 1949 and what makes eating Malley's ice cream a Cleveland tradition.

WE CAUSED A TRAFFIC JAM.

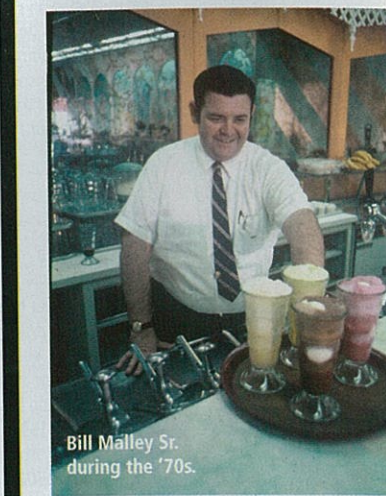
It was just a mess up there. The police had to come up and direct traffic, and the store was jammed all night long. One time we seated 100 people in there.

We had a butter pecan that was really terrific, and the chocolate was very good because we were using the same chocolate in our chocolates that we used in our ice cream. In those days, there wasn't a great variety. If somebody had eight or nine flavors, that was a lot.

My dad always said, "Make your items like you're making it for yourself. Make it really nice, and make it good." He wanted our customers to have a good time when they came to our store, and we want them to feel welcome.

We make all our own toppings. We have a great fudge recipe that people are envious of. That's really a hallmark of our operation — the great hot fudge sundaes. We take great pride in all our syrups and toppings. You're not going to get them any better.

— as told to James Bigley II



Bill Malley Sr. during the '70s.