Ice cream, yogurt shops lick coolest desires

By MARTHA WALLACE

One of the delights of life in Chapel Hill is strolling down Franklin Street with an ice cream cone. So popular is the pastime that Chapel Hill offers six ice cream and yogurt shops within a mile. Where you choose to go for your cold confection depends on what you're looking for.

For variety and location, Baskin-Robbins is a good place to go between classes for an ice cream break.

At 145 E. Franklin St., Baskin-Robbins has 40 flavors and a special diet dairy product for customers with heart trouble, hypoglycemia or diabetes. People

watching their weight will be delighted to learn that each scoop of the special product contains only 80 calories.

For parties and special occasions, Baskin-Robbins makes ice cream cakes and pies to order.

A few doors down is Gelato-D'oro (meaning ice cream of gold), an Italian ice cream shop offering an array of Italian flavors made

"Gelato offers a nice place to sit and chat," said Eddie Masters, an employee. "We also make our own cones here, so they're bigger than most places."

Besides the Italiann ice creams including flavors such as zabione, spumoni and egg nog marsala

- Gelato D'oro serves cappucino, crumbled Oreos for the cookies and espresso and cafe au lait.

Connoisseurs should visit Haagen-Dazs, across from University Square, if they want an authentic ice-cream-shop atmosphere and quality ice cream. Ingredients for each flavor at Haagen-Dazs are listed for public inspection. These include fresh cream, skim milk, egg yolk and cane sugar or honey.

If you'd like to see someone make ice cream, Swensen's is your destination. In University Square, Swensen's has a glassed-in ice cream factory where Bill Wallace, chief ice cream maker, daily produces fresh ice cream.

"This is by far the best ice cream in town," said Wallace as he cream.

Swensen's offers an array of house confections such as the gold rush, coit tower and the earthquake. One can gather with friends there on the glassed-in porch for sodas, freezes or a sandwich.

If you get an ice cream craving but are far from Franklin Street, have no fear. Bresler's in University Mall offers 33 flavors and makes sundaes and splits, topped with your choice of butterscotch, hot fudge, chocolate or strawberry syrup. On the lighter side, Bresler's has three flavors of frozen yogurt.

Two Franklin Street shops specialize in frozen yogurt: the Yogurt Pump, across from University Square, and I Can't Believe It's Yogurt, on West Franklin Street.

The Yogurt Pump offers four flavors daily and a variety of toppings, including carob chips, coconout and chocolate-covered malt balls.

I Can't Believe It's Yogurt gives credence to its name by serving yogurt that tastes like ice cream great for those who love ice cream but don't love the calories.

When you've chosen your frozen delight, you've completed the hardest part of your leisurely stroll down Franklin Street. Now all you must do is walk slowly and mingle with the famed Chapel Hill culture - and, if you've got time, check out what ice cream everyone else is eating.

Fearrington a taste of the South

By DENISE SMITHERMAN Staff Writer

Chatham County melons might not make you drool immediately. But when topped with honey-mint sauce, they just might.

Traditional Southern foods emerge with a new twist at the Fearrington House Restaurant, seven miles south of Chapel Hill on U.S. 15-501.

The restaurant features the "cuisine of the new South," general manager Robert Cates said. "We're taking the ingredients of the South and using them in a creative and innovative way."

One recent menu included grilled yellowfin tuna with bourbon and mustard butter and grilled chicken breast with blackberry butter. Dishes change nightly, since different foods arrive each day.

Brown-bagging of alcohol is permitted at the Fearrington House. Cates said average meals cost \$24 to \$28 and took about two hours to enjoy.

Indeed. Stenciled floors, fresh Howers and ceiling lans invite customers to take their time in the restored 1925 farmhouse.

As part of Fearrington Village, the restaurant shares a landscaped hillside with a small post office and The Market, a delicatessen, hardware and grocery store. Plans for a 12-room bed and breakfast establishment are scheduled to be completed within the next year.

Dinner guests often find their way to Pringle Pottery next door, where craftsman Jim Pringle said his Fearrington House favorite was trout. He added that as the one who "sells the pots after the people have

eaten," he only had compliments for the cuisine.

Expertise in the kitchen might be why. Graduates of Culinary Institute of America create, con-

coct and experiment there. Chef Ben Barker oversees first courses and the all-American wine list, while his wife and fellow chef, Karen, manages desserts.



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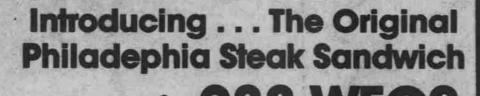
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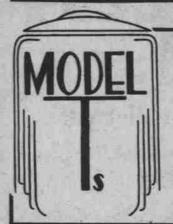
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