

LUSCIOUS LICKS

DISCOVER UNIQUELY ALASKAN ICE CREAM WITH WILD SCOOPS



FOOD REVIEW BY NICOLE LANG

Whether it is Glacier Valley Farm strawberries, Bridge Creek birch syrup, Summit Spice tea blends or, a personal favorite of mine, Cookie Batter, Wild Scoops is a little piece of heaven for your taste buds. I visited the lovely Elissa Brown, who runs *Wild Scoops* with her partner Chris Pike (and the help of some family and friends from time to time) in the kitchen where they prepare all their innovative ice cream; the very place where my love for their ice cream began. Brown kindly gave me a tub of Cookie Batter to take home and try. It didn't make it home with me. As soon as that first spoonful hit my taste buds and the flavor exploded on my tongue, there was no going back. I ate the whole tub on the bus home before I had even reached my stop and I wasn't even ashamed.

Alaskans eat more ice cream per capita than any other state and *Wild Scoops* has opened to cater to our cravings. Each flavor is a celebration of Alaska and its surroundings. Cranberry flavors have been introduced for this season as well as all the classics that we all know and love like vanilla and chocolate. They pride themselves in using Alaskan grown ingredients and producing something that is a little taste of home, as well as a little taste of perfection.

"We try to use as much local produce as we can when it's in season. That can take some getting used to, especially if people are used to getting whatever fruits they want whenever they want," Brown explained. "We had a great strawberry balsamic flavor earlier this summer, but then our supply of Alaskan strawberries ended and now we're making this awesome pumpkin gingerbread flavor with pumpkins from a farm in Palmer. Designing flavors that go with the seasons help us and our customers grow more attuned to our surrounding environment and the changing seasons."

They create small batches of tasty goodness that are fresh,

seasonal and a surprise for the senses. Wild Scoops believes ice cream should be more than just ice cream. They hope to use their ice cream to build a sense of community and celebrate local foods. They buy from local farmers to create fresh and exciting flavors for each season infused with a sense of place. "We buy directly from the farmers who grow our mint, sage, thyme, beets, pumpkins, strawberries and basil, and that's such a powerful way to connect to our landscape," Brown said. "Alaskan farmers are growing all kinds of great vegetables, fruits and herbs, and we want to use our ice cream as a way to draw at-

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attention to that."

Wild Scoops has expanded into a business producing endless innovative flavors, nostalgic childhood favorites, and dairy-free options as well. If you're currently not a fan of ice cream, Wild Scoops will find a flavor that you'll instantly fall in love with. It all started with Brown's passion for tinkering around in the kitchen and has now grown and become an amazing part of our community. "I've always loved playing around in the kitchen and inventing new dishes. I'd borrow huge stacks of cookbooks from the library and read through

them all, but in the end I wouldn't actually follow any of the recipes. I learned early on that food could be a central hub for community-building," Brown explained. "When I taught middle school science, I always my students about designing experiments and taking risks. Now, I'm always experimenting in the kitchen and constantly trying new things."

Another bonus of the family-run company is that Wild Scoops makes their add-ins themselves and avoids artificial flavors so your kids won't go uncontrollably hyper. A tasty treat without the tantrums.

Wild Scoops adores face-to-face interaction with their customers and the farmers they buy produce from. They build connections within the community through their ice cream. "Farmers markets are an amazing opportunity to interact directly with the farmers who grow our food. When we use local products, it's a way of connecting Wild Scoops to the larger Anchorage community," Brown said. "We love the interactions we have with our customers each week." ■

For more information or to place an order, visit wild-scoops.com

Application for New Liquor License

Double Shovel Cider Company, LLC is making application for a new Winery AS 04.11.140 liquor license, doing business as Double Shovel Cider Company located at 503 W 58th Ave, Unit C&D, Anchorage AK 99518

Interested persons should submit written comment to their local governing body, the applicant and to the Alcoholic Beverage Control Board at 550 West 7th Ave, Suite 1600, Anchorage AK 99501