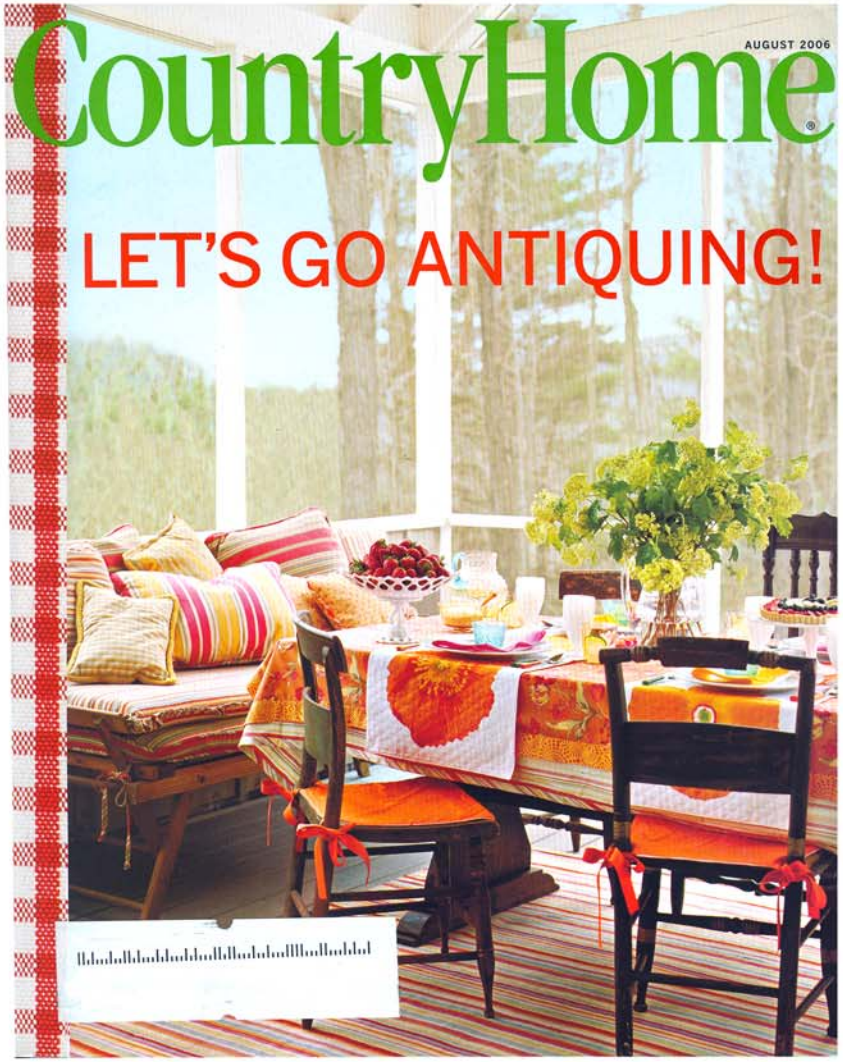

LāLoo's
GOAT'S MILK ICE CREAM COMPANY™

THE DISH

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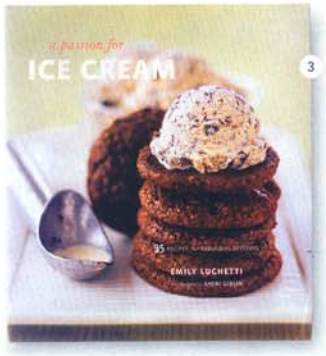
1) GO GREEN
Iced tea is the ultimate summer refresher. Instead of a black-tea brew, try making it with green tea chilled down with lemon-infused ice cubes. Brew a pot of green tea (plain or with mint), and chill in the fridge. To make ice cubes, place lemon slices in ice-cube trays and fill with water (or green tea, if you don't want to dilute your beverage). Serve tea over the frozen ice cubes—plain or sweetened with a little honey; garnish with fresh mint.

2) GOT GOAT?
Cold and creamy with a delicate tang, LaLoo's Goat's Milk Ice Cream is low-fat, low-lactose, and made in Sonoma County with all-natural ingredients. Eight lip-smackin' flavors include Black Mission Fig, Strawberry Darling, and Chocolate Cabernet. $8/pint; www.goatmilkicecream.com to order or locate a retailer.

3) I SCREAM, YOU SCREAM
Summer always seems too short—especially as an ice cream-eating opportunity. Pastry chef Emily Luchetti's new book,

continued on page 126



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When it's hot outside, cool down from the inside out. Our favorite ways: Icy-cold soda sipped at a picnic, a few licks on an ice-cream cone, a sweet treat from the freezer.

PHOTOGRAPHS: ALL BY KIM CORNELISSE
EXCEPT #1, QUENTIN BACON