

- Dining Guide

Snowflake Ice Cream Shoppe

1152 West Main St.,
Riverhead
(631) 727-4394

RIVERHEAD —An Oyster Bay attorney stopped by Snowflake Ice Cream Shoppe after spending the morning at the Suffolk County courts. He was there for more than a sundae, though. He placed an Igloo cooler on the counter.

Such a scenario is typical at Snowflake, according to Stu Feldschuh, who owns and operates the ice cream parlor with his wife, Carolyn. Island residents and city vacationers stock up on Snowflake's homemade ice cream confections before leaving Riverhead — regardless of the ambient temperature.

That was how the Feldschuhs first became acquainted with the shop. While working on Wall Street over a decade ago, they vacationed in Riverhead and always stopped for ice cream on their way back to the city, Mr. Feldschuh said. Then it was an independent Carvel owned by Herb Kunitz, "an old stubborn guy" who refused to discard his ice cream-making ways of the 50's for modern techniques and perceived lesser quality.

Mr. Feldschuh decided 16 years ago to carry on Mr. Kunitz's work, he said, using a lot of his original recipes and techniques. Mr. Feldschuh still attends seminars and courses on ice cream making, swaps secrets with makers all over the world and refuses to make anything but "super-premium" ice cream, he said.

Snowflake has become popular because its ice cream tastes nothing like what most people are used to, according to the owner. To obtain the most superior ingredients, Mr. Feldschuh flies in many of them, including black walnuts from Missouri for his maple walnut ice cream. He also said he uses locally grown ingredients whenever possible, including fresh strawberries for strawberry ice cream.

Snowflake's chefs are constantly creating new flavors — many based on

son, there's "baseball nut," which is vanilla ice cream with raspberry swirl and cashews. Right now, pumpkin ice cream is all the rage and the "flavor of the week" is strawberry cheesecake. Other popular staples include "Peconic Swamp Thing," which is chocolate ice cream with raspberry and fudge swirl and brownie pieces, and "banana split," which is banana ice cream (made from bananas, not artificial flavoring), walnuts and two types of cherries.

Customers can indulge in soft-serve as well as hard ice creams, and non-fat



Sun photo by Nicole Cotroneo

Stu Feldschuh and Carly Johnson at the Snowflake Ice Cream Shoppe in Riverhead.

and sugar-free choices, too. Ice cream can fill a sprinkled cone, cup or parfait and be swirled into a shake or a float. There are plenty of toppings to choose from, including "tiramisu" and spiced apples. Don't miss Snowflake kisses — ice cream swirled onto an Oreo cookie and topped with chocolate; chipwiches made with cookies baked fresh daily; and special occasion cakes made to order.

For pups, there are milk bone sandwiches with vanilla ice cream.

Snowflake is open Sunday through Thursday from 10 a.m. to 9 p.m. and Friday and Saturday from 10 a.m. to 10 p.m. The shop will be closed for a few weeks in December, according to Mr. Feldschuh.