

New York ➔

Dining / Nightlife / Shopping / Culture / Maps

FrontDesk

May - June 2010

CONTRIBUTORS



Contributors

1 Cemile Kavountzis

Our regular dining contributor, Cemile Kavountzis, bravely tested all the red-sauce pasta joints and cafés in Little Italy to come up with a list of the five best (page 32), just so you don't have to. We commend her on a job well done.

2 Rebecca Brown

Los Angeles transplant Rebecca Brown regularly blogs for Spaweeek.com, so she gets to regularly test out all sorts of crazy new beauty treatments. In this issue, she gave us the lowdown on the newest (and weirdest!) services in the city, like the facial made with, uh, sperm (page 38).

3 Joanna Evans

Joanna Evans spent the summer interning with *Modern Luxury*, assisting us in myriad ways. She also wrote about the inaugural shopping event, *Vogue's Fashion's Night Out* (page 27) occurring September 10.

4 Sam Wooley

Sam Wooley, the graphic artist and illustrator who created the SoHo map for our Shop SoHo story (page 36), also just relocated back to New York from Los Angeles. We are happy about this. Keep an eye out for more of Wooley's cool artwork in our upcoming issues.



Keep on Truckin'

A new fleet of fancy dessert trucks is giving the ice cream man some summer heat

BY CEMILE KAVOUNTZIS/ PHOTOGRAPHY BY CEMILE KAVOUNTZIS

Not only is a new breed of New York's fancy dessert trucks giving Mr. Softee a run for his parking space, they're even showing up celebrity chefs on national TV. (Perhaps you witnessed the Wafels & Dinges crew beat fellow New Yorker Bobby Flay on an episode of *Throwdown* this past January.) They're ready-made for the next generation of smart communication, so you can follow the locations of these mobile sweets vendors on Twitter—and even gain access to secret-password-like tips for special deals, like free toppings for dropping the answers to trivia questions posted online. But don't worry: If dial-up's more your speed, some of them have hotlines as well.

WAFELS & DINGES (wafelsanddinges.com; Twitter: [waffletruck](https://twitter.com/waffletruck); 866.429.7329) Three years ago, Belgium native Thomas DeGeest left a six-figure consulting job at IBM to pursue a higher ideal: setting the record straight about what a real Belgian waffle tastes like. Transforming a yellow 1968 Chevy food truck into his envoy, W&D's cheerful staff serves up the deliciously authentic Brussels and Liège waffles that won the 2009 Vendy Award for best dessert. The Brussels is light and crispy, while the Liège is sugary and gooey—both can be heaped with toppings like Nutella, whipped cream, fruit or even Spekuloos, a gingerbread-flavored cookie spread.



▲ **CUPCAKE STOP** (cupcakestop.com; Twitter: [CupcakeStop](https://twitter.com/CupcakeStop)) When you're jonesing for a quick sugar fix, the Cupcake Stop is your go-to: The white truck sells regular and mini-size versions in flavors like red velvet, mint chocolate chip and pumpkin cheesecake. The best one to smuggle into the theater when you see *Sex and the City 2*? Green apple martini.

▼ **TREATS TRUCK** (treatstruck.com; Twitter: [TheTreatsTruck](https://twitter.com/TheTreatsTruck); 212.691.5226) Rolling under the motto "Not too fancy, always delicious," the Treats Truck will take you back to the days of after-school snacks and bake sales with its freshly made cookies, brownies and other simple sweets. Along with good old-fashioned oatmeal cookies and chocolate chippers, owner/baker Kim Ima remixes classic recipes to great effect, like the cran almond crispy, which pumps sticky blocks of rice-crisp-and-marshmallow deliciousness, with actual nutritional goodness like whole-wheat cereal, flax seeds, dried cranberries and almonds.



THE BIG GAY ICE CREAM TRUCK (biggayicecreamtruck.com; Twitter: [biggayicecream](https://twitter.com/biggayicecream)) After an extended winter hibernation, the BGICT will cruise back out in early June. Inside the rainbow-emblazoned truck equipped with soft-serve ice cream taps, owners Bryan Petroff and Douglas Quint spike standard-fare flavors (vanilla, chocolate and swirl) with a Technicolor flash of toppings, from curry-toasted coconut to berries in saba Italian grape syrup. But what really gets people's hearts pumping is the Choinkwich, a sandwich of chocolate cookies, chocolate ice cream and caramelized bacon. If your arteries can't take it, opt for a cone drizzled in olive oil. Other interesting flavors on tap include the Salty Pimp, a sweet and savory concoction consisting of vanilla ice cream, dulce de leche, sea salt and chocolate dip. ■



▲ **VAN LEEUWEN ARTISAN ICE CREAM** (vanleeuwenicecream.com; Twitter: [VLAIC](https://twitter.com/VLAIC)) Even though VLAIC opened its first stationary ice cream parlor in Greenpoint this past February, they haven't lost their love of the road—and from May until November, they'll be out and around the city in full force. Transporting small-town charm to the length of a New York City parking space, mobile baristas dole out Intelligentsia coffee, house-made baked goods and finely crafted ice cream made simply from fresh milk, cream, cane sugar and egg yolks, all sourced from small producers. It's such delicious pureness, even adding sprinkles would feel cluttered.