

Cool style: Silver
beats the heat

Cool cocktails: What
we're drinking now

Cool entertainer:
He's the magic man

Cool house: Relaxed
modernism near TCU

360 West

A FULL-CIRCLE VIEW OF WHERE WE LIVE

the cool issue

Dog days ahead? We're ready.

\$3.95 August 2010





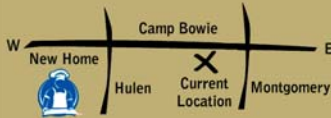
We're moving up the street; it's going to be sweet!



blue bonnet bakery

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Coming Fall 2010, visit us in our new home at 4705 Camp Bowie Blvd. (in the former Christian Science Church next to The Original Mexican restaurant)



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Eat Drink

Tidbits, morsels and other tasty things



Scenes of wine camp: From fields of grapes to the finished product.

thecoolcamp

98 bottles of wine on the wall ...

Happy campers, indeed. **Richard King**, co-owner of Ellerbe Fine Foods; **Michael Thackerson**, manager of City Club of Fort Worth; **Jenny Kornblum**, assistant



Big bottle, pretty label

sommelier at Grace; and **Chris Keel**, owner of Put a Cork In It, represented Fort Worth at this year's **Oregon Pinot Camp**, more proof that Cowtown is making a name for itself nationally. Each year, 50 wineries in the beautiful winemaking region of the Pacific Northwest invite select participants to spend three intensive days visiting their cellars, meeting the winemakers and, of course, tasting wine. Workshops covered everything from the 40-year history of Oregon pinots to the multiple personality of that particular grape. And of course there was food from regional chefs, including an amazing outdoor salmon roast. Jenny assumed the role of photographer, and we hear that some tequila was also consumed. It was camp, after all. "Oregon Pinot Camp gave us an opportunity to see the unique terroir that makes Oregon a perfect setting to grow pinot noir. In addition, meeting the families behind the wineries, like Jason Lett with Eyrie Vineyards, gives us an opportunity to share the stories behind the labels with our customers and make enjoying a bottle of Oregon pinot noir a much more personal experience. Fort Worth was well represented at Pinot Camp. It was great spending time with Richard, Chris and Jenny, talking about wine and learning more about the Fort Worth wine scene," says Michael.

Photos courtesy of Jenny Kornblum

thecoolscoop

Commence screaming now

Why reach for Häagen Dazs, when so many local makers are producing cool summer treats? A handful of favorites: At the supermarket, try **Talenti gelato e sorbetto**, still made in Dallas using top-quality ingredients like nuts straight from the growers, Callebaut chocolate from Belgium and whole Tahitian vanilla beans (when you're through slurping it up, the clear plastic containers make cool reusable canisters). Or order ice cream at your favorite restaurant, where the frozen dessert on the menu is likely from **Henry's Homemade Ice Cream** in Plano, which supplies 400 restaurants in Dallas/Fort Worth and has a storefront at 2909 W. 15th St., Plano. And **Milwaukee Joe's** in Southlake and Colleyville remains an unbeatable made-from-scratch scoop shop, with insane flavors like Chocolate With Jack Daniels and the turn-your-tongue-blue kids' favorite, Disco Lives! 1417 Main St. in Southlake Town Square and 33 Main St., Suite 100, in The Village at Colleyville; www.milwaukeejoes.com. House-made ice cream is common on local menus (plum, ginger, green tea at Tokyo Café; peanut butter and hazelnut chocolate at Lanny's Alta Cocina Mexicana; mint at Ellerbe Fine Foods; cardamom at Chadra Mezza; buttermilk at Grady's; cereal milk at Tillman's Roadhouse and maple syrup at Ruffino's, to name a few), so scoop local when you can.



Photo courtesy of Talenti gelato e sorbetto