Real ice cream, real close

Toscanini's Ice Cream, 899 Main Street, Cambridge, open daily 11:30-midnight.

My addiction to ice cream began when I made my first pilgrimage to the deepest, darkest Somerville home of Steve's Ice Cream. I saved spare change in order to have my weekly hot fudge fix and another cinnamon-rum-studded hit. My system had by this time become dependent, so rather than suffer bitter withdrawal, I went to the less expensive competitor (Emack and Bolio's) and settled for a less creamy product and truly defunct hot fudge. I was miserable — why should I eat hamburger when I had been raised on steak? Everything changed last month. On my daily walk home through Central Square, I detected a whiff of what had to be fresh hot fudge (as opposed to the effluvium daily served forth by the Necco factory). Following the smell to its source, I found myself in the newly-opened Toscanini's Ice Cream. Deciding to go for broke, I bought the works — a chocolate hot fudge sundae with whipped cream, M&Ms, and Heath bars. One culinary orgasm later, I realized that I had found THE PLACE, and an examination of the price list proved that I could keep my way intact. In the interest of fellow ice cream junkies (yeah, you), campus-wide, a critical evaluation is presented. Read on.

"I just wanted to serve good ice cream in a pleasant place," says Toscanini's co-owner Gus Rancatore. Gus has been in the ice cream business for about seven years, which included a long stretch as a worker at Steve's. "I left Steve's because I wanted to do things differently — I have my own ideas about how ice cream should be made and sold. People should be able to come to my place and not expect to be assaulted by a bunch of goons with handlebar mustaches and striped shirts."

So far Gus and his partner Kurt Jaenicke are succeeding admirably. The store is winding after the killer exam. or as a nearby student provides some of the best conversation I've ever had," says Gus.

THE ACCLAIM GROWS

"EXTRAORDINARY! MOVING! REAL! AN UNCOMMONLY BEAUTIFUL FILM! "ONE OF THE YEAR'S BEST!" "RARE AND LOVELY!" AN INSTANT CLASSIC! SHEER AND RARE PERFECTION!"

A LITTLE BIT OF EVERYTHING

Called the "feel-good" film of the year, this character study of old-timers who manage a small amusement park is a celebration of simple pleasures. Dave (Dennis Hopper), a retired ice cream man, musters his courage to return to the childhood job where he worked as a young boy. There he meets and falls forPRETTY! A handsome, successful ice cream man who has everything except love.

Dave's归来 is a triumph of the human spirit, a testament to the power of the human heart. "If you have ever dreamed of a better life, you will find it in this film," said one critic. "A masterpiece!"

HEARTLAND

A charming, romantic tale of life in the heartland. Spring Rip Tom, Coconita Merrill Barry Primus

Lilas Shiklak is a young woman who returns to her childhood home after many years. She meets an old friend and falls in love with him. The film is a heartwarming story of love and loss. "Sheena" is an emotional film that will make you laugh and cry. "A charming, romantic tale of life in the heartland."

Sheena

A home explodes into flames on a quiet farm market full of doubts. My favorite was a family photo of an elephant being housed in a quiet country lane.

Sheena

In the foreground an almost holy quiet country-lane. Skoffs intensity is Wanda Hammerbeck's expression of the beautiful natural object - a tranquil farm marketed waterfall: these seem to be the last remaining vestiges of old-fashioned beauty. They are succeeding admirably. The store is a pleasant place, says Toscanini's co-owner Gus. "We rarely serve ice cream with whipped cream, M&Ms, and Heath bars. One culinary orgasm later, I realized that I had found THE PLACE, and an examination of the price list proved that I could keep my way intact. In the interest of fellow ice cream junkies (yeah, you), campus-wide, a critical evaluation is presented. Read on.

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