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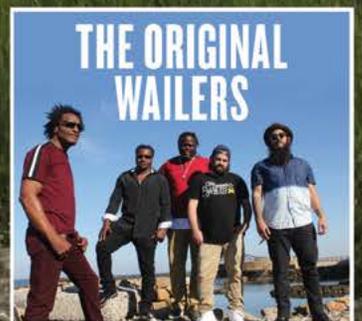
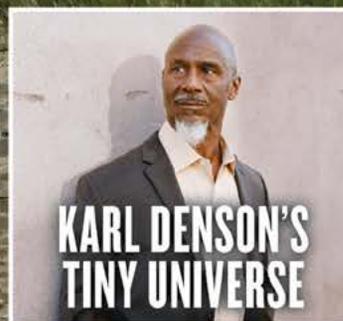
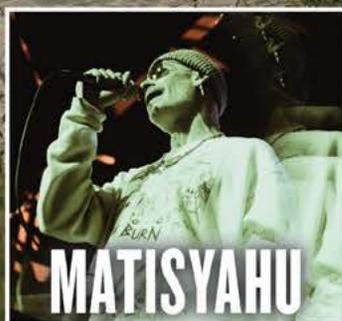
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THE VINE

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Cover photo: ice cream cone at Ben & Bill's Chocolate Emporium. Photo by Jeanna Shepard.

From the Editor

Sweet on Summer

We developed a bad case of brain freeze while putting this issue together, and we didn't even sample all the ice cream in these pages (Ice Cream Pie, p. 5; Ben and Bill's, p. 20; favorite flavors, p. 23).

According to ScienceDaily.com, brain freeze "is practically a rite of summer. It happens when you eat ice cream or gulp something ice cold too quickly. The scientific term is sphenopalatine ganglioneuralgia. Brain freeze is your body's way of telling you to slow down and take it easy."

Hmm. Well, we promise to eat our ice cream more slowly. But metaphorically speaking, our brains got stuck on the delicious side of summer and never returned. Even when we toodled about Middletown (a.k.a. North Tisbury, p. 14) one Sunday morning, our favorite thing was brunch at State Road restaurant; more specifically, baker Leslie Hewson's amazing pastries, including a Texas sticky bun, a Limpopo and a strawberry-peach scone.

Truthfully we have all things both sweet and savory on the brain as we get ready to launch a new cooking website and free weekly cooking newsletter called Cook the Vineyard (p. 7). You can sign up now at cookthevineyard.com. We promise not to make your brain freeze, though we may stimulate your hypothalamus.

—Susie Middleton

THE VINE

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Alexandra Grablewski Photos

Don't Panic, Ice Cream Pie is Here

BY SUSIE MIDDLETON

The other day, panic set in. I had prowled up and down the cracker and cookie aisle at Cronig's two, maybe three times. And they were not there.

Nabisco's Famous Chocolate Wafers.

How could this be? Was it possible that Nabisco stopped making something that had been around my entire life? It just didn't compute. I thought I might faint.

Instead, I circled around again and came to stand in front of a small section of Nabisco cookies. Finally the familiar long yellow box with the cellophane wrapper came into focus. It was not a mirage. There they were, tucked away on the second row from the bottom in the shadow of much bigger boxes of Nilla Wafers. Hallelujah.

Chocolate wafers in hand, I headed for the ice cream section. Now I could make my ice cream pie, the one with the chocolate cookie crust, two kinds of ice cream piled in, and chocolate sauce drizzled on top.

As sometimes happens to me (no comment), I had forgotten until recently that I actually did a recipe for one of these pies in one of my cookbooks. It was based on my mom's recipe but updated with black raspberry ice cream

(along with vanilla of course – always two flavors in the pie).

But thoughts of ice cream have been nagging me. I have a Pavlovian reaction to Memorial Day. I immediately want ice cream. So far I've avoided Ben & Jerry's and have not joined my colleagues at the Gazette in the traditional Wednesday afternoon walk to the Ice Cream and Candy Bazaar (a.k.a. The Candy Store) down on Dock Street for cones. But our article on Ben and Bill's in this issue did not help my cravings.

Then I came across the pie recipe while working on the launch of our new website, CooktheVineyard.com (read about it on page 7). It brought back wonderful memories of making fresh strawberry and fresh black raspberry ice cream every summer while I was a farmer. (I have a great electric ice cream maker as a legacy.) Black raspberries grew prolifically where I lived in West Tisbury; collecting enough for ice cream was just a case of getting up early and beating the birds to the ripe ones. But for the published recipe, I realized not everyone would have access to a fresh supply of wild Island black raspberries, so I tested a combination of raspberries and blackberries, and that still made for

amazing flavor.

And of course, you can make the pie with store-bought or locally made ice cream.

To that end, I thought I'd share the recipe with you in this issue of the Vine, since as far as I'm concerned, between now and Labor Day, one is allowed to eat ice cream every day if one likes. And if you have a slew of summer birthdays like I do in my family, ice cream pie is even

better than cake. It's also a great make-ahead for 4th of July celebrations.

And, if all else fails, you can skip the pie altogether and just make the chocolate sauce I've included here. Put it on your favorite ice cream. And maybe crumble on some of those Nabisco Chocolate Wafer cookies too. Support the cause – we've got to keep buying the things so that Nabisco doesn't stop making them!



Susie Middleton

Summer Berry and Vanilla Ice Cream Pie with Chocolate Sauce

Make this ahead, freeze it completely, then wrap it well.

Recipe adapted from *Fresh From the Farm: A Year of Recipes and Stories* (Taunton Press, 2014), by Susie Middleton.

Serves 8 to 12

1 1/4 cups chocolate wafer crumbs (about 6 ounces, or about 25 to 27 Nabisco's Famous Chocolate Wafers, pulsed in a food processor until fine)

1/4 cup sugar

1/3 cup unsalted butter, melted

Kosher salt

1 1/4 pints (about 1/2 recipe) Summer Berry Ice Cream (see cookthevineyard.com) or store-bought black raspberry or strawberry ice cream

1 pint vanilla ice cream

1 recipe Chocolate Sauce for Ice Cream (below)

1/2 cup raspberries or black raspberries, for garnish (optional)

Heat the oven to 400°F. In a mixing bowl, combine the chocolate cookie crumbs, sugar, melted butter and a pinch of salt. Stir until well combined. Press into a 9-inch pie pan, creating as much edge up the sides of the pan as possible. Bake the crust for 7 to 8 minutes. Let cool; then chill in the refrigerator for at least an hour.

Remove the ice cream from the freezer and let it soften up just a bit. Heat the chocolate sauce briefly (do not overheat) to loosen it to drizzling consistency. Remove the chilled pie shell from the refrigerator.

Scoop or spoon alternating portions of both kinds of ice cream (about half of each) onto the bottom of the crust to cover it. Flatten this layer of ice cream slightly and drizzle with 4 to 5 tablespoons chocolate sauce. Continue scooping alternating portions of ice cream onto the pie to create a second and final layer, flattening and smoothing slightly to make a uniform top. Drizzle with another 4 to 5 tablespoons chocolate sauce (rewarm if necessary). Freeze the pie until the top is firm and then cover it tightly with plastic wrap and foil. Freeze for at least several hours or overnight before serving. Tightly wrapped, it will keep in the freezer for several weeks.

Keep the extra chocolate sauce, covered, in the refrigerator to use for serving.

To serve, remove the pie from the freezer and soften slightly at room temperature for a few minutes. Cut into wedges. Warm the remaining chocolate sauce if using, and drizzle serving plates with it. Arrange wedges of pie over the sauce and garnish with a few berries next to it if you like.

Chocolate Sauce for Ice Cream

Makes 1 cup

4 ounces semisweet or bittersweet chocolate, finely chopped

1/2 cup heavy cream

2 tablespoons sugar

1 tablespoon unsalted butter

Kosher salt

1 teaspoon pure vanilla extract

Put the chopped chocolate in a heatproof bowl. Combine the cream, sugar, butter and a pinch of salt in a medium heavy saucepan over medium-high heat. Bring just to a boil, stirring constantly. Pour the hot cream mixture over the chopped chocolate and let stand for 1 minute. Stir until the chocolate is melted and smooth. Whisk in the vanilla.

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Time to Cook the Vineyard

Martha's Vineyard magazine introduces a new website and free weekly newsletter full of recipes, tips, sources, and menu ideas.

For everyone interested in cooking deliciously on Martha's Vineyard, Martha's Vineyard magazine is launching a free weekly newsletter and website, cookthevineyard.com. The newsletter, which debuts on July 3, offers recipes, inspiration and menu ideas for both weeknight cooking and weekend entertaining, as well as resources for finding great ingredients and cooking tools.

Curated by four-time cookbook author and food writer Susie Middleton, the Cook the Vineyard newsletter will focus on what's in season, where to find it, and how to prepare it. On the website, you will find an archive of food stories and recipes from Martha's Vineyard magazine, the Vineyard Gazette and the Vine, including chef interviews and restaurant openings.

Recipes that will be highlighted in the first newsletter include Gingery Strawberry Rhubarb Crisp, Spicy Thai Shrimp and Baby Bok Choy Stir-Fry, Lobster Rolls with Fresh Peas, Lemon & Chives, Deviled Eggs with Basil and Toasted Pine Nut Pesto, and Grilled Skirt Steak with Honeydew Salsa.

Cook the Vineyard is sponsored by Cronig's Markets, LeRoux at Home, and the Net Result. To sign up for the newsletter or just browse the archives, go to cookthevineyard.com. Cook the Vineyard is also on Instagram @cookthevineyard.

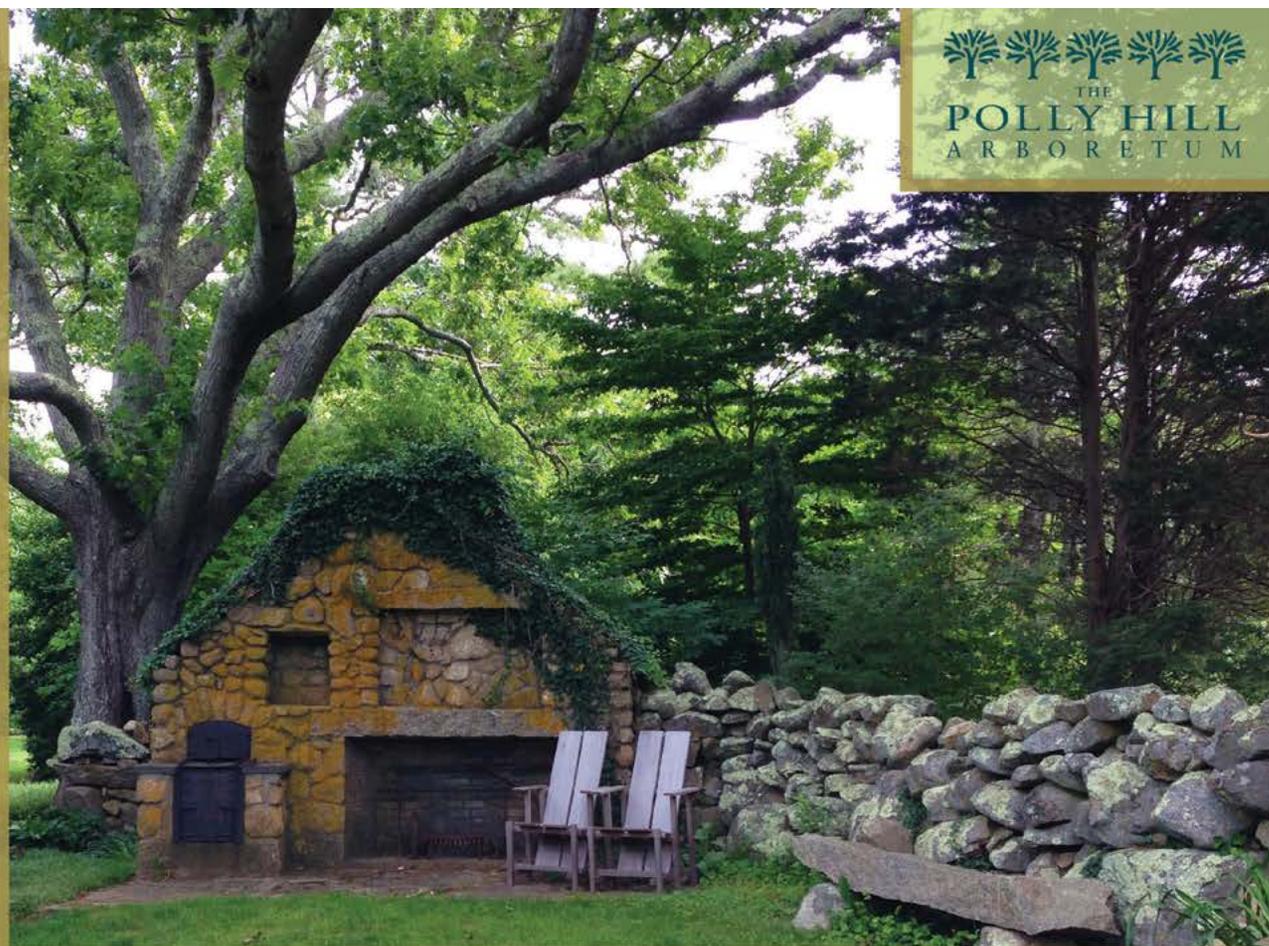


Alexandra Grablewski Photos

Inspiring a human connection to nature through horticulture, conservation, and education...

The Polly Hill Arboretum, named in honor of its founder, opened to the public in 1998, and in 2015 was added to the National Register of Historic Places. Authentic stone walls, native meadows, and original buildings are the framework to a diverse collection of 1,600 plant varieties.

The flowering dogwood allée, a big-leaf magnolia with blossoms 18" wide, and monkey puzzle trees dusted with snow — the Arboretum offers beauty and interest in every season.



Grounds open year-round, sunrise to sunset. Visitor Center open Memorial Day through Columbus Day. Parking and access to the public gardens: 795 State Road, West Tisbury, MA 02575. Visit our website for information on member benefits and our year-round calendar of events and tours.

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ON THE ROCK

JUST BEACHY

It's officially time to hit the beach. And while sometimes all you need (and want) is a good read and a decent beach chair, it's nice for the young and the restless to have a few toys to play with.

To that end, we checked in with some of the Island's ocean outfitters to see what might make a day in the sun a little more fun.

At **The Boneyard Surf Shop** in Edgartown you can pick up some wax for your board and **1 The Barnacle Plus by Speaqua** (\$64.99). This 100% waterproof floating speaker is perfect for kayaking, surfing, biking, beachcombing — anywhere you might encounter water (and that's a lot of places around here). Mounts are included. You can upload as many as 1000 songs on it if you want to have music while being unplugged, or connect via Bluetooth if you have your phone on hand.

The Green Room in Vineyard Haven can help you out with ocean adventuring as well. Never surfed? Get started with the **2 Catch Surf Original 48 Beater All-Purpose Shred Stick** (\$165). A novice can bodyboard, skim or surf on this medium-sized multi-purpose board, great for kids and adults.

From shore or from a paddleboard, a fishing rod is the original beach toy. Pick one up in Edgartown at **Coop's Bait and Tackle**. For beginners, Coop (Cooper Gilkes 3rd) recommends a **3 Daiwa D-Wave surfcasting rod** (\$37).

Fishing and floating are great, but what about some beach games for the kids? **The Lazy Frog** in Oak Bluffs is stocked with outdoor toys, including a couple of revamped classics. Remember lawn darts? Banned in 1988, a newer Vineyard-friendly version puts a birdy twist on the game. **4 Flickin' Chicken** (\$24.99) uses rubber chickens instead of darts. And for aspiring lacrosse players, the **5 Hog Wild Pop and Pass** (\$34.99) is a fun way to practice. Launch the floating ball by pulling the handle back on the stick. For ages 6 to 12.

While buying new toys is always fun, so is hunting for a bargain (and helping the Island recycle at the same time!) **6 Chicken Alley Thrift Store** in Vineyard Haven often has items for the beach like baseballs and mitts, as well as puzzles and board games for rainy days. As a bonus, your purchase from Chicken Alley benefits Martha's Vineyard Community Services. —Caroline Kaplan





THE NOTEBOOK

HEADLINES

and a slice of Island life

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Been to Middletown Lately?

Stop! The next time you're driving up-Island, don't miss this historic section of West Tisbury. Slow down and enjoy shopping and eating at the area's 21st century businesses.

BY LOUISA HUFSTADER • PHOTOS BY JEANNA SHEPARD

West Tisbury, where up-Island begins, is a mix of village and country with three distinct, if not always designated, business areas — one of which is older than the town itself.

The best-known and most photogenic of the three, at the beginning of South road, is home to West Tisbury's library, town offices and senior center, along with Alley's General Store, 7A Foods, the Field Gallery, Up Island Automotive, Mid-Island Repair, and the Grange Hall, where the West Tisbury Farmers' Market and other community events draw crowds.

Farther north on State road, in the North Tisbury commercial district, a cluster of year-round businesses includes up-Island Cronig's Market, Conroy Apothecary, Fella's Take Out, a U.S. Post Office and a few office and professional buildings. The Vineyard Gardens nursery, Martha's Vineyard Public Charter School and West Tisbury fire station are there as well.

In between these two centers of ac-

tivity is a stretch along State road, historically known as Middletown, that was already engaged in commerce before the original town of Tisbury was founded in 1671.

On their long journey to the hills and cliffs of the Vineyard's western region, early travelers from down-Island could have their horses watered, rested and shod in Middletown before heading onto North road, according to Vineyard Gazette archives. Cabinet makers and weavers also plied their trade there.

As years went by, towns, a county and a state — within a new nation — rose around Middletown, but it remained a mixed settlement of businesses and rural residences, some alongside roads that remain unpaved today.

Today the area retains its country character with farms and horses behind old stone walls and split-rail fences. Middletown never achieved zoning status as a commercial district of West Tisbury, and its mercantile side has waned and waxed over the centuries.

Now the area is home to State Road restaurant, Middletown Nursery, North Tisbury Farm & Market, Martha's Vineyard Glassworks, MM Antiques and the

new boutique June, all located along State Road.

Nearly half these locations had been vacant for years before their current oc-

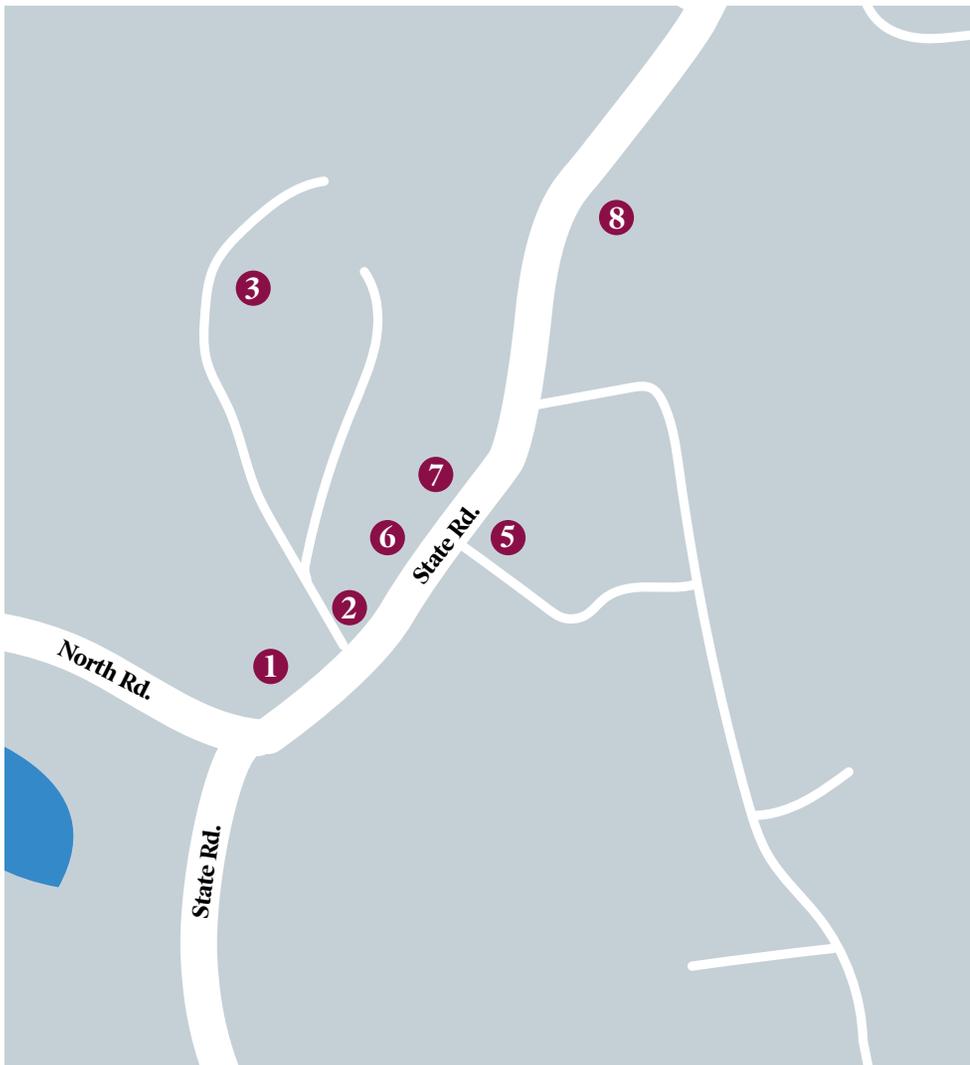


Gina Solon's new clothing boutique, June (above and top right), occupies the space that was once the West Tisbury post office (top left), and most recently was home to Bananas clothing store. Gina plans to focus on sustainably and ethically made clothing.

Middletown, 2019

These days you can have brunch (or dinner), shop for clothes, pick up some Island-grown vegetables, buy a steak for the grill or choose a new rose for your garden in this historic neighborhood.

- ① Historic White Oak
- ② June boutique
- ③ Rogers Path
- ④ State Road restaurant
- ⑤ Middletown Nursery
- ⑥ Martha's Vineyard Glassworks
- ⑦ MM Antiques
- ⑧ North Tisbury Farm & Market



Woodbe Farm at the eastern end of Middletown, where often a horse or two are grazing in the roadside pasture, contributes to the rural scenery.



cupants opened up shop, making Middletown an up-Island destination where it was once a way station.

Coming from the South, you know you're entering Middletown when you see the neighborhood's oldest resident, a white oak tree — thought to be some 300 years old — standing alone in a privately-owned field just past the intersection where North road joins State road.

Made famous by a 1968 Alfred Eisen-

staedt photograph, the stately oak has aged visibly since its heyday. Its lower limbs now touch the ground. But the owners of the land have been giving it professional tree care, and Polly Hill Arboretum executive director Tim Boland told the Gazette in 2016 that it could have another century of life.

Just past the tree and on the same side of State road, you'll come to June, a new clothing store for women.

“The focus is on sustainably and ethically made clothing and basic, good everyday wear,” said Gina Solon, who opened her boutique last month in the historic former West Tisbury post office that had long housed the Bananas boutique and gallery. Upstairs, Island artisans Elizabeth Cecil and Nettie Kent share studio space.

Gina has selected pieces from small, mostly woman-owned brands, many by independent West Coast designers. She also sells jewelry, fairly traded Mexican hand-woven cotton throws and bags, letterpress cards and jar candles with names like Adulging (“Smells like early nights and steady paychecks/ Fig & Cashmere”). The shop is open from 10 a.m. to 6 p.m. every day during the summer.

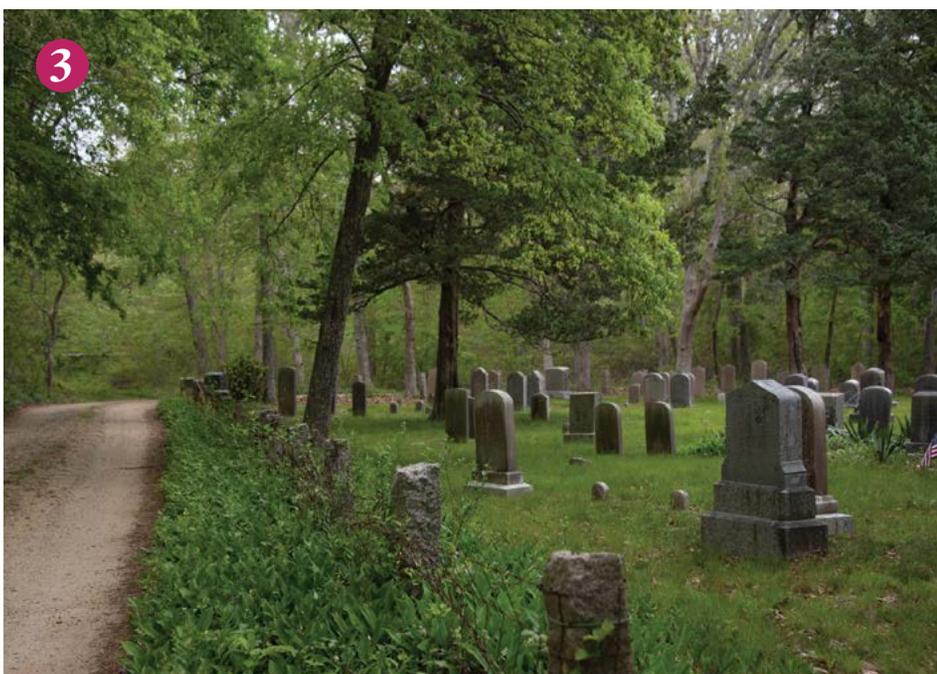
In between the tree and June, unpaved Rogers path leads to Middletown's old cemetery. Tucked into the woods where the loudest sounds are birdsongs and the wind in the trees, the North Tisbury Burial Ground was established in 1809, more than 80 years before West Tisbury separated itself from the town of Tisbury. Its headstones bear the names of Island people who lived and died — some lost at sea — in the 19th century, a few of them born in the late 1700s.

Back up the path and across State road, State Road restaurant is now open nightly for dinner from 5:30 to 9:30 p.m. and Sundays for brunch from 8 a.m. to 2 p.m. Mary and Jackson Kenworth — who also own Beach Road restaurant in Vineyard Haven — opened State Road in 2009 in the former Deon's, which had stood unoccupied after a 2007 fire. Previous restaurants on the site include Bittersweet and the original Red Cat.

The Kenworths' comfortable eatery serves American cuisine with a distinct Vineyard accent, sourcing as much as possible from Island farms, fisheries and food producers — including the restaurant's own garden.

Staff baker Leslie Hewson turns out breads made with Island grains and brunch treats including the incredible Limpopo — something like a brioche jelly donut, minus jelly — the supersized Texas Sticky Bun and the Golden Burst, a buttery explosion of brioche and caramelized fruit.

Paired with a latté, one of these makes a fine breakfast to go, but if you have the time, grab a table and do some people-watching while you enjoy an Island egg sandwich, mushroom toast, codfish cakes with fried eggs or anything else on



4



Elizabeth Cecil



Elizabeth Cecil

5





the menu that catches your fancy.

Continuing, well-fed, along State road, you can't miss Middletown Nursery, a garden center bursting with plants that almost conceal a gift shop bulging with inspirations. Like the restaurant, the nursery had been vacant – in this case for five years – before its current owners, John and Heather Hoff, revived it in 2008.

Today, Middletown Nursery bustles from springtime through Christmas with annuals, shrubs and flowering perennials, including David Austin roses, for home gardeners and landscapers. The annual selection also includes their own Island-grown seedlings for your vegetable garden. Strolling the grounds, you'll find plants for sun behind the shop and an airy, spacious lath house for shade plants clos-

er to the road, where a rustic bridge leads over a water lily pond to the sidewalk.

The shop is packed with colorful gifts and cards for gardeners and non-gardeners alike. There's even a florist's counter, with a cold case filled with blooms. Middletown Nursery is open from 9 a.m. to 5 p.m. Monday through Saturday and 10 a.m. to 4 p.m. on Sunday.

Across the street, MV Glassworks is a sunny, family-owned gallery and workshop turning out fine art glass creations as you watch the artisans working at the fiery kilns. Smoke damage from a small fire in the cellar forced the studio to close in February, but it is open again from 10 a.m. to 4 p.m. Thursday through Sunday.

Continuing north on State road, keep

your eye out on the left for MM Antiques — open by appointment and chance — and on the right for North Tisbury Farm & Market, a roadside farm stand and grocery store that was known as Fiddlehead Farm until it closed in 2016. The property belongs to the family of Island farmer Donald Mills who ran it as Hillside Farm and died in 2014. Before Donnie took over the farm in 1974, Farmer Louis M. Greene had worked the land since 1938. "Farmer Greene" was known for his vegetables. He had inherited the land in 1915 from his father.

Last year, business owner Rose Willett reopened the farm stand, which sells produce raised on the property from seeds started in an old greenhouse out back. If you don't see what you're looking for at

the farm stand, ask and you could receive it freshly cut for you from the field outside.

North Tisbury Farm & Market also sells cold drinks, hot and cold-brewed coffees, snacks, meats and cheeses and boutique groceries including an array of ethnic foods. They also carry bread from Falmouth's French bakery, Maison Villatte. The farm stand is open from 8 a.m. to 6 p.m. Monday through Saturday and from 9 a.m. to 5 p.m. on Sunday.

Spend some time in Middletown, and you may decide it's your favorite Island "town" of all.

Louisa Hufstader lives in Edgartown but has been known to venture up-Island on occasion.



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EMPORIUM OF DREAMS

In Oak Bluffs, owners and long-time employees of Ben and Bill's team up to make 64 flavors of ice cream — and a Willy Wonka-esque case full of chocolate candy.

BY CAROLINE KAPLAN • PHOTOS BY JEANNA SHEPARD

Ben and Bill's Chocolate Emporium is a family business, but neither Ben nor Bill is involved. A different kind of family runs this Circuit avenue mainstay. Dona Kruszewski and Jeannette Michaud — friends, not sisters — are co-owners and leaders of an intergenerational and international staff. Summer kids, Islanders and Jamaicans reunite every season to make the award-winning ice cream and handmade chocolates that draw sweet lovers off the street every hot summer night.

In 1998, Dona was working at a bakery in Boston when her mom called from Falmouth to let her know about a job opening at the Ben and Bill's store in town. Jeannette was the manager who interviewed and then hired Dona. The two got along so well that they moved to Martha's Vineyard to run the Oak Bluffs location. Dona became the manager in 2001.

In 2004, Dona and Jeannette bought the store from Ben and Bill Coggins, though by then it was too late to change the shop name. (The original Ben and Bill's is now headquartered in Bar Harbor, Maine, but retains a Falmouth location. Ironically, the business first started in Vineyard Haven in 1956 with the handmade candies Paul and Mary Trahan, Ben and Bill's uncle and aunt, sold first at Ben Franklin's Store and later at their own Trahan's Candies.)

Over time, Dona and Jeannette built the heart of the shop — the staff. "When I first got here, I had a great crew of kids who were all in the ninth grade," Dona remembers. I told them, 'If you have any friends who need a job, bring them in.' And they did, and they all just stayed, coming back for summers all through high school and college. So I had this great group for seven or eight years straight."





Dona introduced the teenagers to the staff members who came from off-Island.

Kenton Hunter, who's now been the head ice cream maker for 19 years, arrived at Ben and Bill's a year before Dona. "He's been here longer than I have, and he teaches me. He comes up with these amazing flavor combinations, like this ginger-pineapple," Dona says.

Kenton originally came to the Island on a temporary visa from Jamaica, working two summer jobs. His work at the Chocolate Emporium was so impressive that Ben and Bill's sponsored his full-time visa.

These days, Kenton makes between 50 and 60 buckets of ice cream a day during the summertime. Each bucket is about two and a half gallons.

Rosalyn Welch has made chocolate and ice cream cakes for 10 years at Ben and Bill's. Before that Rosalyn, or Rose as her friends call her, attended a catering institute in Jamaica.

Rose's ice cream cake process is a meticulous one, as it involves freezing each layer in an exceptionally cold freezer called a blast freezer. "I make the first layer — which will actually be the top when you flip it over — and blast it. Then I put in the fresh hot fudge and put on



TOP: Dona Kruszewski co-owns and manages Ben and Bill's Chocolate Emporium. **ABOVE:** Rosalyn Welch makes all the ice cream cakes and the handmade chocolates (which includes tempering the chocolate, middle right). Ben and Bill's now offers candy on its website, benandbillsmv.com, and can ship in the U.S.

TIME TO MAKE THE ICE CREAM

Kenton Hunter, originally from Jamaica, has been making the ice cream at Ben and Bill's Chocolate Emporium for 19 years. During the summer he makes as much as 50 to 60 buckets a day. Each bucket is about two and a half gallons.



Ben and Bill's mixes and freezes all of their ice cream onsite, starting with a dairy base they purchase from Cape Dairy in Hyannis. To this they add a second base of coffee, chocolate or vanilla, which they make onsite. After the two are mixed, individual flavor components like house-made caramel are added.

For the sea salt caramel, they swirl caramel sauce into the base. But not just any caramel; they make their own and hand-salt the chunks after they make it.



LEFT: "Look at this — Lobster Ice Cream is on the rise," Dona says, pointing to the laminated records of ice cream sales she keeps taped to the store's freezer. **ABOVE:** Siblings Grace, Brockett, and Hollis Muir start the summer off right at Ben and Bill's.

the second layer. And blast it again and do all the decorations. The blast freezer is at -40 degrees," Rose explains.

Rose's phone is filled with photos of her masterpieces, from "Happy Half Birthday" to "Congrats on Retirement!"

Rose makes candy as well. The best-selling buttercrunch toffee is a favorite. "This takes two people to make, so Dona and I do it together. We spread it out on the table. Then we put on the dark chocolate, then the almonds, then we flip it over again. It's addictive." Rivers of dark and milk chocolate simmer in kettles throughout the shop. "I know a chocolate is good when it is shiny and snappy. That's what we look for," says Rose.

Ben and Bill's Chocolate Emporium makes all of its chocolate candy in-store, and sells it alongside a curated selec-

tion of classic candies shipped in from off-Island. The chocolate is Dona's pride and joy. "We deliver chocolates all over the Island. We'll get a call saying, 'It's my mom and dad's anniversary, can you put a box together?'" she says. Ben and Bill's recently started accepting mail orders via their website, benandbillsmv.com, and they ship across the country.

Dona, Rose and Kenton work as a unit, creating flavors, executing old favorites and training the next generation of sweet stewards. Rose's three children came to the Island last year from Jamaica, and two of them are already working at Ben and Bill's.

For Dona, that isn't a surprise. "I see all the kids that work here as my kids, and my regulars – well, they're a part of that too."

WE ALL SCREAM

Decisions, decisions: Cone or cup? One scoop or two? Oreo or Mint Chip? That last decision is decidedly the hardest: what flavor to have. If it helps to know what your fellow ice cream consumers are choosing, here goes; these are the top three most popular flavors at four Vineyard ice cream shops.

Bernie's Home Made Ice Cream, Vineyard Haven

Chocolate Peanut Butter
Cookie Monster
Great White

Mad Martha's, Edgartown

Mint Chip
Reese's
Black Raspberry

Ice Cream and Candy Bazaar, Edgartown

Death By Chocolate
Phantom Berry
Sea Salt Caramel

Ben and Bill's Chocolate Emporium, Oak Bluffs

Vanilla
Oreo
Chocolate

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Dog Days

Maybe the luckiest creature on earth is a dog on a summer day on Martha's Vineyard. All those dripping ice cream cones and discarded French fries. Frisbee games and tennis balls. Taking a quick dip and then rolling in the sand. Ah, the beach. So many good sniffs with all that flotsam and jetsam. And boat rides — they're the best. Lounging on the deck or on a cool brick path works too. But posing for Instagram photos is downright exhausting. Extra napping required. Being a Vineyard dog is hard work.

Tag your photos:

#theVineMV #vineyardgazette @vineyardgazette or email thevine@mvgazette.com



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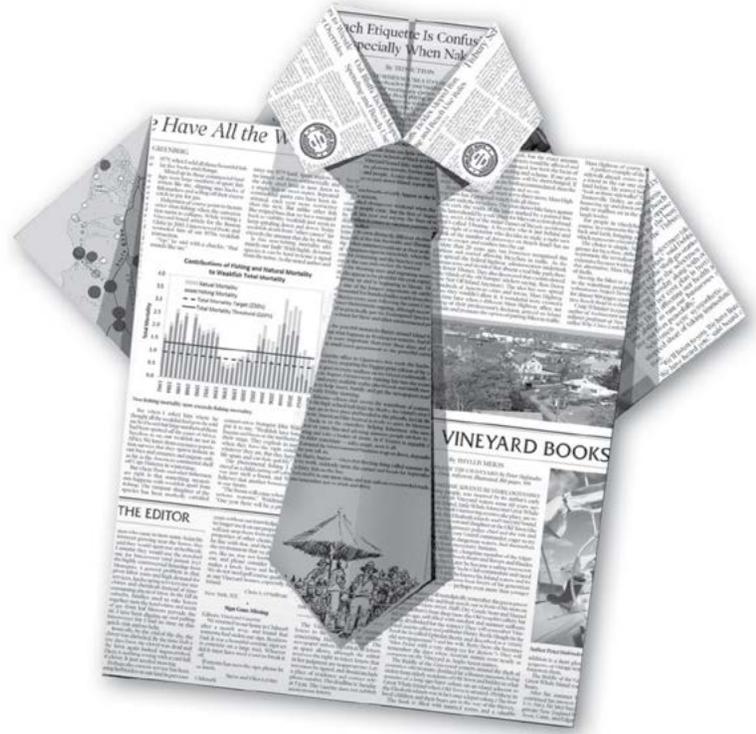
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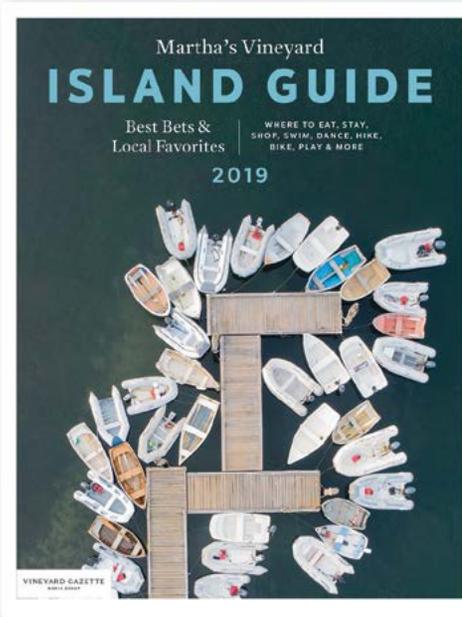
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BY THE NUMBERS

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PEEP, PEEP. Piping Plovers are back on Island beaches with six active nests on Chappaquiddick.

6

Nests



FISH ON. The 2019 Catch and Release Tournament, hosted by the Martha's Vineyard Rod and Gun Club, saw 201 fishermen land (and let go!) 595 fish.

595 FISH

SHEARING GOOD TIME. The Allen Farm's sheep got a haircut this past spring when Andy Rice sheared the 76 heavy-fleeced Corriedales.

76 Sheep



10 SWARMS

BUSY BEE. Tim Colon, a Vineyard Haven beekeeper, estimates he got 10 calls reporting swarms of bees all over the Island earlier this summer.



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Photo by Randi Baird

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Katama home with association dock and pool
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Private Estate on 11.95 acres with pool
West Tisbury - 25 Flint Hill Road
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New construction in The Preserve
Oak Bluffs - 10 Paddock Road
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Renovated home in Stonewall Association
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Cape-style home in Edgartown Village
Edgartown - 90 Peases Point Way South
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