

After four years in the Greater Tucson area, the award-winning **Screamery** ice cream chain has recently made its way into Greater Phoenix at the corner of Tatum and Shea Boulevard.

Founded in Tucson in 2014 by husband and wife team **Kenny and Linda Sarnoski**, the Screamery has quickly become known and beloved for its old-fashioned simplicity — using milk from healthy, grass-fed cows, all-natural ingredients and pasteurizing its own sweet cream base. No chemicals, corn syrup or anything unnatural will be found in these ice cream tubs.

The Sarnoskis are the first in the state to become certified in pasteurizing their own ice cream base.

“It all started when Kenny and I decided to begin a new diet and we were both determined to eat *only* natural, wholesome ingredients, but we discovered that there was absolutely no ice cream on the market that met our new lifestyle criteria,” says Linda. “Kenny knew that ice cream was my favorite dessert and that I wasn’t willing to give it up, so he started hand mixing and creating his own flavors in our kitchen. Eventually, the unique and original ice cream flavors he created ended up being incredible.”

The 24 different flavors on the Phoenix menu change regularly. However, their classic and consistent chocolate, vanilla and strawberry flavors always feature a blend of two premium chocolates, all-natural vanilla beans and fresh strawberries. Guests will also find clever ice cream creations such as the “Mississippi Mudpie” with an organic coffee base, fudge swirl and chocolate cookies and the “Ooey Goey Buttercake” with vanilla ice cream, mixed with butter cake pieces.

According to Linda, the most popular flavor on the menu is the “Sweet Cream Honeycomb” with natural honeycomb pieces mixed in their sweet cream base. The honey that they use comes from the local honeycombs in Marana.

All-Natural Ice Cream Shop Opens in North Phoenix



The Screamery also offers a wide variety of original ice cream treats. In addition to banana splits, ice cream floats and milkshakes, there are the “Ice Cream Nachos,” which feature waffle chips drizzled with hot fudge and topped with a single scoop of flavor choice. The “Flight of Ice Cream” comes with six, delicious, sample size scoops. Then there’s the meant-to-be-shared “Farmhouse” sundae with a whopping eight scoops of ice cream loaded with cookies, brownies, butter cake and a choice of toppings.

“We’re very excited about bringing the Screamery to Phoenix and sharing our old-fashioned way of making delicious ice cream with a whole new crowd,” adds Kenny. “We invite everyone in the Phoenix area to come on in and give us a try.”

The Screamery is located at 10625 North Tatum Blvd. For more information, call 602.368.1362 or visit www.thescreamery.com.

Linda and Kenny Sarnoski



LemonShark Poké Opens in Scottsdale

LemonShark Poké recently opened its doors in Scottsdale and is celebrating with a grand opening event Dec. 1. The restaurant prides itself on serving the finest quality product to guests, with all fish being triple vetted — on the boat, at the dock and at the facility. In addition to traditional poké offerings, the menu includes shareable appetizers such as tempura shrimp and egg rolls, as well as its signature Hawaii Katsu menu that features cooked-to-order, delicious entrees including chicken, Alaskan cod and more. The new restaurant will provide Valley residents and visitors alike with an elevated dining experience, with Japanese-inspired upscale, chic décor and seating for nearly 50 people. In addition, the restaurant will offer a selection of beer and sake, which includes local beer from **SanTan Brewing Company**, on its unique beer wall.

To celebrate the opening, LemonShark Poké in Scottsdale is offering a “buy one poké bowl and get the next bowl free” special and happy hour will be all day with 30 percent off all beer and sake on Dec. 1

LemonShark Poké is located at 7325 East Frank Lloyd Wright Boulevard in Scottsdale. For additional information, call 480.219.9233 or visit www.lemonsharkpoke.com.