



Fabulous Foods

A marketing veteran of more than 20 years, Tarrytown resident Debra Holstein calls her **4:00 Cookie**, which she launched in 2013, a true “curb-your-craving” snack—with hunger-satisfying (not exacerbating) ingredients like nuts, low-glycemic coconut flour, and whole grains. In addition to her Rye store and more than 25 retailers across New York and Connecticut, Holstein is gearing up to distribute 4:00 Cookie nationally in 2015.

Port Chester micro-roaster **Path Coffee Roasters** was founded in 2013 by two coffee lovers: 30-something Jason Richter and 20-something Johnny Stevenson. The duo makes high-end specialty coffee for upscale outlets (they roasted 500 lbs per week last year), like Restaurant North in Armonk and Dirty French and Carbone in Manhattan. Flavors are sourced from places like Papua New Guinea, Ethiopia, and El Salvador, then roasted to accentuate the unique flavor of each region’s bean. If fine dining isn’t your thing, order online or pick some up at Whole Foods Markets, DeCicco in Armonk, or Bedford Gourmet.

Who needs McCormick Grill Mates when just \$10 buys you five ounces of locally made stuff? Port Chester resident and private chef Jason Olsensky’s dry rub company, **Therein Lies the Rub**, was founded in 2012 and sells eight inventive varieties, like Argentine Steak, Mexicali, and T-Bone’s Coffee. All use evaporated cane crystals in place of sugar, French Atlantic sea salt, and non-irradiated spices (that means they’re not exposed to radiation during the drying process as—sorry, one more thing to worry about—many spices are). Order it online or pick it up at Mrs. Green’s Natural Markets.

Riverton-based **Penny Lick Ice Cream Company** began with an old-fashioned refrigerated pink pushcart that owner Ellen Sledge wheeled into local farmers’ markets. The cart was the perfect complement to her old-school approach to making ice cream, which eschews fillers and stabilizers in favor of seasonal ingredients and a custard base. Today, she has four pushcarts trawling Westchester and the Hudson Valley, and she sold more than 5,200 pints of ice cream in 2014—nearly triple the amount she sold the year before.

ULIVjava, an herb- and green tea-infused line of coffee grounds made in Cross River is co-owned by Mary Tedesco, a personal trainer and co-owner of The Gym @ BodyFit in Cross River; Kathleen Schoen, a nutritionist; and... Martha Stewart. (Long story, but Tedesco has been Stewart’s personal trainer for 13 years, so she was able to get her on board.) ULIVjava is available online and at health food stores in the tri-state area, but it’s going national this spring to the Los Angeles and San Francisco markets. The company also produces a line of bottled iced coffees, which, unfortunately, are not made here.

Cathy Schauber started shopping her homemade **Cathy’s Biscotti** to local vendors in 2006, and was rarely turned away. She opened a White Plains commercial kitchen in 2008 to meet surging demand, and today she sells a line of 11 signature biscotti flavors (to the tune of 2,000 lbs last year), plus gluten-free flavors (which outsell the regular) and muffins, scones, blondies, and more. Cathy’s Biscotti is sold in 60 area stores, mostly in Westchester.