

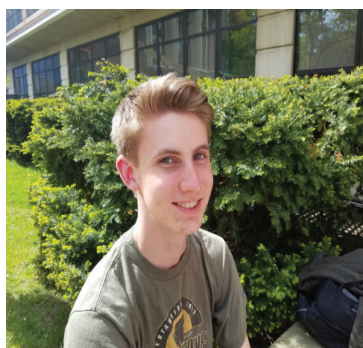
## Student Views

### What are you most looking forward to next year....



**Ben Winfrey, Senior**

"I'm looking forward to meeting a bunch of new people and a general change of atmosphere."



**Gwin Zawacki, Senior**

"I would say living on my own and independence in general."



**Alex Hopkins, Senior**

"I'm really excited to study vocal jazz and music education at Indiana."



**Stuart Corboy, Senior**

"I can't wait to pass through boot camp and make it to the marines."



**Emma Valdisseri, Senior**

"I'm going to San Diego so I'm super excited for the weather."

## New twist on old classic

Ramen restaurant brings a modern look to a classic dish  
*by Jessa Snower*

Torino Ramen is a newer restaurant located in downtown Wilmette.

The first thing I noticed is that it is a small space with a lively environment. It was crowded when I walked in, but not in a bad way. It didn't feel like there wasn't enough space and the place had a cozy feel. We were able to get a table quickly.

The restaurant has a modern atmosphere. The kitchen is visible from the dining area, which I liked because seeing the staff create the dishes adds a level of entertainment.

The limited menu focuses on dishes related to ramen, as the name of the restaurant suggests.

One of the main goals of the restaurant is to give people the traditional taste of ramen that the owners grew up eating in Japan.

While I enjoyed this concept, pickier eaters or people with allergies --especially to gluten--should consider this.

The menu consists of many varieties of ramen available with different combinations of vegetables and protein with a few items that are not ramen, including bao buns, rice bowls and some sides.

The waitress came over fairly quickly and we asked a few questions about the menu.

One in my party has several food allergies, so we had many additional questions related to this. While the waitress was good at reviewing the menu "as is," she was not very knowledgeable or helpful about potential allergens.

She brought someone else over to help, who was more helpful, but seemed stressed out and rushed and wasn't very polite. I would have liked the whole experience better if the waitress had been better prepared for questions.

We ended up ordering a few dishes, but some in my party were not comfortable ordering certain items based on the lack of knowledge about allergy issues.



Torino Ramen mainly has ramen, but it does ramen well | [torinoramen.com](http://torinoramen.com)

We ordered a seaweed salad and a Kinpira veggie bao bun. The seaweed salad was not slimy, as some at other restaurants are, and was very well seasoned. The veggie bun had good flavor, but simple, with carrots, spinach and ginger.

*The name Torino Ramen comes from "Torino Festival" in Japan where business owners purchase a decorative rake to wish good luck and business prosperity.*

We also ordered the Tantan which is ramen with sesame seeds, chicken broth, pork and veggies. The person who ordered this devoured and loved it.

The food came quickly and was delicious. It ended up being a short dinner, but a tasty one. We were in and out in less than 40 minutes.

According to the website, the restaurant was founded in 2015 when the owners decided that they wanted to bring traditional ramen to the Midwest.

The name Torino Ramen comes

from "tori" which means chicken, their signature broth, and also comes from "Torino Festival" in Japan where business owners purchase a decorative rake to wish good luck and business prosperity. There are many street food vendors where you can enjoy traditional food as well.

With this name, the owners envision that the restaurant would have a traditional Japanese feel. I really enjoyed this concept, but for me the place seemed more modern than traditionally Japanese.

But, going to Torino still gave my family a change from the normal dinners that usually consist of us ordering food from the same restaurants week after week to eat in our kitchen.

Overall, I would give the restaurant high marks for the atmosphere, appearance of dining room, the food, and the kitchen.

However, I would say that the service needs work on both their knowledge of potential allergens in their food and their customer service in the dining room.

If you love ramen, this is definitely a place that I would recommend. If you don't have a taste for Ramen or have specific dietary needs, probably best to try another option.

## Graeter's v. Homer's

The local ice cream shops face off

*by Jack Soble*

Summertime is fast approaching, and with summer comes a dilemma that all students who stay in town must make. Which ice cream shop in the township is superior: Graeter's or Homer's?

Both are an excellent spot to get a tasty treat, whether you're in the mood for signature flavors, often with massive bittersweet chocolate chips mixed in, or a wide variety of classic delights with a smooth texture.

It's difficult to call one significantly better than the other, but it is interesting to compare and contrast them.

The two are not at all similar, other than they serve everyone's favorite warm-weather delicacy.

Graeter's is a national chain based out of Cincinnati, Ohio, but is of interest to this area given that a new one just opened up on Green Bay Road in , just outside Hubbard Woods. Homer's is a local favorite, down the aforementioned street in Wilmette.

Graeter's was first, and with it came the information that their most popular flavor accounts for 35 percent of their sales, and it should not be a surprise to anyone who has been there.

Black Raspberry Chocolate Chip is the crown jewel of Graeter's. The combination of sweet, fruity ice cream combined with smooth chunks of dark chocolate makes it the most profitable item for the establishment, and, according to Food Network, the fifth-best ice cream in America. This made it an easy choice to order.

Other taste-tested varieties of ice cream, all of which include chocolate chips, were Buckeye (peanut butter ice cream with peanut butter cookie dough. As delicious as it sounds), Bourbon Pecan (more alcohol taste than one would expect) and Salted Caramel (a formerly underrated flavor gaining popularity).

Graeter's prides themselves in their "French Pot Process," where, ice cream ingredients are cooked, mixed, and frozen in a "flavor vat." It comes gourmet chocolate that is eventually broken up into chips, then the ice cream is hand-packed and ready for purchase. A visit to Homer's came

next and it did not disappoint.

Open since 1935, Homer's specializes in rich, thick, and heavy ice cream, made "the old fashioned way," per their website. Homer's more than lives up to that description, featuring over 30 types of ice cream, with some seasonal options as well. They also serve non-dessert food, though they stake their reputation on cold sweet treats.

The product matches the billing with Homer's. It's thick, and depending on which option you choose can resemble cookie dough when a pint is opened. It maintains a refreshing taste that has remained a favorite on the North Shore and all of the Chicago area for decades.

Homer's homemade gourmet creamery's vast menu can make it tough to choose, but to be completely honest it's almost impossible to go wrong.

Among the tasters I tried - Homer's, like Graeter's and many other ice cream joints, will allow customers to taste-test one-bite samples before deciding on an order - were Coffee Toffee (a slight bitterness that goes perfectly with the sweetness and saltiness of the Heath bar), Burgundy Cherry (named after a type of tree in Japan but shares the greatness of a certain San Diego-based newsmen) and a lesser-known seasonal flavor, Toasted-coconut pineapple (which embodies an excellent mixture of freshness and tartness that should be a year-round option).

Eventually I settled on a cone with the empirically best type of ice cream in all the world: Moose Tracks - vanilla ice cream, rich fudge swirls, and peanut butter cups. It was truly sublime.

While I enjoy both ice cream parlors, the majority of students prefer the latter, citing three different reasons. Price ("Gotta have a good calorie to dollar ratio," said one student), taste, and Homer's unmatched family atmosphere. Homer's being Wilmette-based perhaps makes it more appetizing than its Cincinnati counterpart.

Whichever shop you choose, either are sure to satisfy with delicious ice cream, and have been doing so consistently for the better part of a century. Both are excellent spots for New Trier students in the summer of 2017.