

A SAVORY GUIDE TO DINING ON OAHU

FOOD

For Thought

CHINESE | HAWAIIAN | ITALIAN | JAPANESE | KOREAN | PACIFIC RIM

MADE IN HAWAII



Photograph courtesy Roselani Ice Cream.

Roselani Ice Cream's Cathy Nobriga Kim joined Tracy & Jim Reddekopp of the Hawaiian Vanilla Bean to introduce their Hawaiian Vanilla Bean ice cream to the trade at the American Culinary Federation - Kona Chapter "Sunset Tea" fundraiser last weekend at the Hilton Waikoloa Resort.

Fans of Made In Hawaii products should make a beeline for **Times supermarkets** this week to try the latest delicious made -in- the-islands product.

Third-generation Maui ice cream maker **Cathy Nobriga Kim** of **Roselani Ice Cream** and **Hawaiian Vanilla Company's Jim Reddekopp** have joined together to bring a new rich, creamy, vanilla bean ice cream to supermarkets and restaurants.

“Roselani has always looked to local vendors and producers for ingredients,” says Nobriga Kim. “The Reddekopp's locally-grown, high-quality vanilla provided the perfect opportunity for a delicious new product.”

Roselani's new Hawaiian vanilla Bean Ice Cream uses grown in Hawaii vanilla beans, which some say are the best in the world. Until now, only a select few of Hawaii's top restaurants, like **Chef Mavro**, have been using the bean in desserts.

“We are very excited to be partnering with Rose-lani on our Hawaiian Vanilla Bean Ice Cream, as Roselani, like Hawaiian Vanilla Company, has strong family-oriented connections here in the Hawaiian islands,” says Reddekopp.

A portion of the sales from this product supports the Tom Kadooka Memorial Scholarship Fund, which supports a student studying agriculture at the University of Hawai'i.

Roselani's Hawaiian Vanilla Bean ice cream is available to restaurants statewide in 3-gallon food service tubs and in retail half gallons at Hawai'i's military commissaries, Times Supermarkets, Star Markets on Maui and KTA stores on Hawai'i Island. It will soon be available in supermarkets statewide.