

TAUNTON'S  
**Cooking**  
 FOR PEOPLE WHO LOVE TO COOK

ARTISAN FOODS

**Gelato from the Old School**

Master gelatiere Tommaso Afflikano has been serving up artful scoops of his Italian ice cream since the middle of the last century. But only since 1995, when he left his native Italy for Lookout Farm in Natick, Massachusetts, have Americans had the chance to sample his delicious handiwork. His dairy-based gelati (tiramisu and gianduja flavors, among others) are dense, creamy, and scant in butterfat—they contain no cream or eggs, just local organic milk—which makes them more about flavor intensity than richness. His fruit gelati contain no dairy at all, but they somehow combine the crisp, focused flavor of sorbet with the luscious mouth feel of the smoothest ice cream. The key, says Tommaso as he tenderly rinses grit from a colander of raspberries, is to stay true to the old techniques and "to always respect the fruit."



After sorting through and measuring (by eye) a pile of just-picked raspberries, Tommaso purées the fruit with a sugar syrup using an oversize hand-held immersion blender.



He pours the mixture into a small, open-top gelato machine (circa 1975), whose spiral blade scrapes the raspberry mixture from the sides of a revolving canister. More often than not, a larger, newer, and more automated freezer sits dormant in the back room. Tommaso says the old machine gives him more of a hand in the process.



During the 15 minutes of freezing, the gelato thickens and pales as air is whipped in, but it's still much denser than American ice cream. Tommaso uses an oar-like paddle to give an occasional stir and to move the 11-pound batch to a serving tray.



With an artist's eye and a craftsman's hand, Tommaso uses a spade to form an abstract "scoop" of cool, creamy, freshly made raspberry gelato.

**State workers protest 'scarlet letter' clause**

By COSMO MACERO JR.  
 Gov. Paul Cellucci's administration wants state workers to "live up to extramarital affairs under a new code of conduct, but

union officials say the plan is the State House version of the scarlet letter. Longtime workers could be fired at the "discretion" of their supervisors for committing adul-

tery, soliciting sex or committing a number of other embarrassing social taboos. "Why are they interested in what's going on in somebody's bedroom?" said John Temple-

ton, president of Local 509 of the Service Employees International Union. But administration officials Turn to Page 12

WEATHER

**SUNNY SKIES AND COOL.** Comfortable late-summer day. High of 66. Page 19

LOCAL

**CAREFUL!** The wildly popular foot-propelled scooters kids are whizzing along on these days may be fun—but they also can be dangerous, a consumer



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**Apple of mom's eye**



Six-year-old Jeffrey Kettle of Weston — with an assist from mom Colleen — picks an apple at Marino Farms in South Natick yesterday as the region basked in brilliant sunshine and cooler temperatures. More of the same is forecast for today. Full weather report, Page 15.

**In Lifestyle**

Who wants to look like a millionaire this fall?

Pages 51-54



**Union**

THE CONSTRUCTION WEEKLY



► **WATER QUALITY:** Critics charge Clinton's new clean water initiative diverts funds from drinking water program

► **COMPANIES:** New publicly traded electrical contractors may need a reality check

Furious strike vote that curbs force the... Despite 53,500 sta... counselor... Doherty...

Big in d...

By DA... Univers... ishly spen... into infra... odds agai... Admini... tract est... Oct. 3 del...



**MODERN'S CONTINENTAL STYLE**

Les Marino builds contractor in Boston and beyond