

## Chill out!

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mcross3@tulane.edu



Top any of Plum Street Sno-balls" vivid concoctions with rich condensed milk for a classic summertime treat. [Plum Street Sno-balls](#) is located a short walk from the Tulane University uptown campus. (Photo by Paula Burch-Celentano)

New Orleanians know that the ever-growing line at your favorite sno-ball stand signals summertime's arrival. Eagerly devoured by the pail, cup and spoonful, the velvety smooth distant cousin to the snow cone is well worth the wait. Served in every imaginable hue, local sno-ball shops are thinking beyond the classics to create unconventional new flavors and combinations.

### **SnoWizard Sno-Ball Shoppe**

Transforming solid blocks of ice into soft mounds of crystalline flakes, SnoWizard's current magical machine is a descendant of founder George J. Ortolano's original design. Ortolano's nephew, Ronnie R. Sciortino, continues the family's legacy today with a repertoire of over 150 frozen flavors, ranging from Cajun Red Hot to orchid cream vanilla.

### **Hansen's Sno-Bliz**

Using a signature technique originally conceived by Ernest and Mary Hansen in 1939, each frigid concoction is meticulously constructed with interchanging layers of fluffy snow and syrup. The method results in a sno-ball completely saturated with flavor. Hansen's also specializes in flavors that punctuate the delicate ice with a spicy kick, like cardamom and ginger-cayenne.

### **Piety Street Sno-Balls**

Piety Street Sno-Balls offers glistening confections composed from natural juices and ingredients. The lemon basil creation combines homemade basil syrup and lemon juice for a bright, refreshing marriage of flavors. The stand also caters to the city's furriest sno-ball enthusiasts, providing frozen treats for dogs drizzled in beef and chicken stock.

### **Imperial Woodpecker Sno-balls**

Owner Neesa Peterson originally opened this sno-ball emporium in the West Village of Manhattan in 2011, hoping to introduce the East Coast to one of her hometown's sweetest traditions. Imperial Woodpecker moved home to New Orleans in 2013. Offering juicy, tropical varieties like lychee and tamarind, the shop's frosty selection of sweets are crafted with pure cane sugar.

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