

Pecan Pie Truffles London Getaway Celebratory Elixirs

Bonus!  
Holiday Gift Guide

# VegNews

VegetarianNEWSFOODPLANETTRAVELBUZZ

The  
**Veggie  
Awards**  
2008

**Skinny Bitch's  
Rory Freedman**  
*(Guess which award  
she won! See p. 32)*

+

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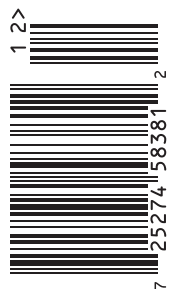
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December 2008



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The  
Veggie  
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2008

## Chow

### Favorite Vegetarian Restaurant

#### ◆◆◆ MILLENNIUM RESTAURANT

San Francisco's venerable vegan fine-dining establishment reclaims its title after a one-year hiatus. Welcome back!

### Favorite Bakery

#### ◆◆◆ BABYCAKES NYC

The Big Apple's most adorable vegan baked-goods vendor steals this title for the first time. Sweet!

### Favorite Non-Dairy Milk

#### ◆◆◆ SILK

Twelve years after first squeezing a bean, Silk once again takes home top honors.

### Favorite Vegan Cookie

#### ◆◆◆ NEWMAN'S OWN ORGANICS

The new peanut butter Newman-O's might have *something* to do with why these cookies are the reigning favorites.

### Favorite Vegan Chocolate

#### ◆◆◆ ENDANGERED SPECIES

High ethical standards, donating to animal rescue organizations, oh, and delicious chocolate make ES a perennial favorite.

### Favorite Non-Dairy Ice Cream

#### ◆◆◆ PURELY DECADENT

With Turtle Mountain's new coconut-milk-based line, there are now even more incredibly creamy flavors of this winning dessert.

### Favorite Vegan Wine

#### ◆◆◆ YELLOW TAIL

The widely distributed, sassily advertised Australian winery tops the list for the first time. Cheers, mates!

## COMPANY OF THE YEAR

### Chicago Soydairy

"OUR COMPANY'S GOAL is to remove those barriers for people becoming vegan," says Ryan Howard, co-founder and president of **Chicago Soydairy**. By introducing Teese—the company's dairy-free cheese that quickly garnered big-time buzz in the blogosphere—redesigning its website, and coming out with even more flavors of the already-popular Temptation ice cream, CS is not only removing the barriers, but also redefining the accessibility of the veg lifestyle. Founded in 2001, CS has matured into the ethical standard for veg-food production. Though it's always been an entirely vegan-owned-and-operated company, production is now completely green-offset, and the new look and expanded product offerings indicate a dynamic shift toward mainstream appeal. So, what's in store for the future? One thing to definitely look for soon: cheddar-flavored Teese. (Though it's still in the extensive experimentation phase, and CS refuses to release a product until it's absolutely ready to compete with non-veg contemporaries.) For now, Howard's staying mum about any other specific product developments, but keeps the intrigue alive, saying, "We see opportunity in food lines where vegan products are sub-par in taste to those containing animal products."



“While there’s no telling what will *officially* come next, we’ve heard rumblings of pistachio-brazil-macadamia-nut blends.”

## PRODUCT OF THE YEAR

### Dr. Cow Tree Nut Cheese



Whether crusted with seeds or infused with blue-green algae, Dr. Cow's cheese rocks our world.

IT'S NOT JUST THAT Pablo Castro and Veronica Schwartz of Dr. Cow have pioneered a new vegan cheese. It's not just that this particular cheese happens to be the most cheese-like dairy-free cheese we've ever experienced, or that it happens to be raw, or that it happens to have famous fans, like Emily Deschanel. No, what really makes **Dr. Cow Tree Nut Cheese** product of the year is that its taste absolutely blew us away. Here at VN, we test all kinds of new products, and by far, this one left the most lasting impression. Tangy, rich, and utterly decadent, the cheeses—made from cashew, hemp, and macadamia nuts—are easily the most exciting new products to grace our fridges this year. Distribution continues to expand, with storefronts on both US coasts and one online retailer carrying the goods. New flavors are always in the works as the Argentine super-team experiment with new formulations, so while there's no telling what will *officially* come next, we've heard rumblings of pistachio-brazil-macadamia-nut blends and an herb-macadamia fusion. One thing's for sure: whatever flavor launches next, we'll be ready for it, crackers in one hand, wine glasses in the other.