



Sylvias' syrup is a 'natural' in the region

JOANNA McQUILLAN WEEKS *A Slice of Life*

Much like a bracing cup of java, the success of their all-natural coffee syrup, a New England staple, has been an eye-opener for Dave and Mary Sylvia of Dartmouth.

Joanna McQuillan Weeks

"I've left my position in health care to work on this full time," said Mr. Sylvia. His wife continues to work at Charlton Hospital. They began marketing Morning Glory Old Fashioned Coffee Syrup in 2001.

"We're at 50-something accounts now," in Massachusetts, Rhode Island and Connecticut, he said, including Whole Foods Markets and small markets and specialty stores. A sampling of locations includes Lees Market and Partners Village Store in Westport, Normand's Meats and Trucchi's in New Bedford, Baker Books and Alderbrook Farm in Dartmouth, Marion General Store, Lloyd's Market in Rochester, and Bonville's Market in Acushnet.

It will also be available at the Friday farmers' market that will be opening June 23 at Rex Field on Elm Street in Padanaram.

Online, it costs \$5.99 for a 16-ounce bottle of regular, \$6.99 for decaf, plus shipping.

Mr. Sylvia, who said the syrup is not just ideal for making coffee milk and frappes, but also in desserts and over ice cream, says it "tastes like the old days from the soda fountains when they made their own coffee syrup." The Sylvias follow an old family recipe, and their product has found favor at the Airport Grille and The Back Eddy.

With the increasing demand for their all-natural syrup, Mr. Sylvia said "We're going to be moving production to the community kitchen in Dartmouth," which the Grange plans to open next month.

These cookies sound like they'd be a nice accompaniment to ice cream. For other recipes and more information about the Sylvias' syrup, visit www.morningglorysyrup.com

MORNING GLORY COFFEE COOKIES

1/2 cup shortening

2/3 cup sugar

2 tablespoons Morning Glory Old Fashioned Coffee Syrup

1 egg

3/4 cup sifted all-purpose flour

1/4 teaspoon vanilla

- ▶ Cream shortening and sugar until very light and fluffy. Add other ingredients.
- ▶ Arrange by teaspoonfuls on a non-stick cookie sheet or baking stone. Bake at 350 degrees until edges are firm and top is dry (about 10 to 12 minutes).
- ▶ Cookies will be a thin, crisp wafer. For thicker, chewy cookies, add an additional 1/3 cup of flour.

new at cobblestone

Chef Henry Bousquet of Cobblestone Restaurant is launching a new initiative he's calling "Fusion Night" from 5 to 9 Saturday. He calls it "a night of tested, never-before-seen chef's creations that I've been waiting to unleash on New Bedford. All you 'foodies' who love food, dining and the restaurant experience are sure to enjoy this treat."

Reservations are requested for this event at the 75 Sixth St., New Bedford, restaurant. Call (508) 999-5486.

In another development, Chef Bousquet is selling his cheese rolls at Luzo Maxi Market on Church Street, New Bedford, on Mondays and Fridays. Samples will be offered from 10 a.m. to 2 p.m. Saturday.

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