

coyote + oak

VOLUME II

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A PRINTED MAGAZINE, CREATED BY AND SHOWCASING CALIFORNIA ARTISTS AND ENTREPRENEURS.
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NEGRANTI CREAMERY ICE CREAM IS GOOD. IT'S A TREAT THAT'S WHOLESOME AND FAMILIAR, LIKE YOUR CHILDHOOD HOME IN THE SUMMERTIME, BUT WITH A TWIST.

The difference is one you can taste, see, and feel. It's light in texture, and made with a few simple ingredients and subtle flavors that aren't too sweet. It's the kind of ice cream the parents hope they won't have to share, when they tell the kids it's just for grown-ups, and the secret is out when the little ones get a taste and find out they, in fact, do like it, thank you very much. Everything from the original flavors (mmm, Salted Brown Sugar...) to the hand-drawn look of the black-and-white chalkboard label is sophisticated, yet down-home. The twist? *Negranti's* makes their ice cream with sheep's milk.

Alexis Negranti grew up showing pigs and market lambs on the Central Coast of California, and graduated from Cal Poly in San Luis Obispo, with a degree in Agricultural Communications in 2009. After too many years behind a desk, she was desperate to get out of the office, and came up with a crazy idea to marry her love of cooking with her passion for animals. She jumped in with both feet, and within a month, she'd transformed her property into a dairy, and purchased three sheep. In December 2010, *Negranti Creamery Sheep's Milk Ice Cream* was born. Soon, her flock of three had grown to eighty-five, and milking twice a day, while also making and packaging ice cream, and creating and marketing the brand, was no longer doable. With the help of one dedicated full-time employee, and the occasional assistance of family and friends, she's turned her full focus toward making fantastic ice cream.

In the small, but growing world of California hand-made ice cream makers, Alexis is unique. Sheep's milk is lower in saturated fat than other types of milk, which is precisely what makes it ideal for ice cream making. As a base, the sweet and nutty flavor stands aside and allows those ingredients which make the biggest impact to shine, where cow's milk simply cannot. *Negranti's* makes each small batch variety with pasture-raised sheep milk, and six or fewer locally-sourced, natural ingredients,



and she tells me she's the first to have wholesale sheep's milk ice cream in the United States. Six year-round flavors and three Holiday Collection flavors can be purchased in stores up and down the coast, from San Francisco to Santa Monica: Salted Brown Sugar, Chocolate Malt, Black Coffee, Vanilla Bean, Fresh Mint & Chip, and Strawberry Basil, as well as Harvest Pumpkin, Maple Pecan, and Peppermint. It's fresh, and it's real. It's so simple you might even think you could make it yourself. But, you couldn't. Not *this* good.

Five years in, and Alexis is glad to watch her hard work pay off, as the business continues to grow, and she

looks forward to introducing new flavors in the future. Although folks tell her all the time that they'd love for her to open an ice cream shop, retail isn't on the books for her right now—there's so much to do as it is. From making and packaging the ice cream, and personally pitching accounts, to taking orders for clients like Whole Foods and California Fresh, and creating custom flavors to cater from her ice cream truck at private events, Alexis is still mostly running the business on her own, and life as an entrepreneur is busy. If home is where the heart is, Alexis has put her whole heart into *Negranti's*.

"I love creating a product that people love. And when I get e-mails and people say 'Oh, I just love your product,' and they're so complimentary—you know, I'm happy that people are happy. That's the most rewarding thing. You can have the worst day, and then you sit down at your desk, and you have this e-mail saying 'keep up the good work.' It's like, okay—it's all worth it."

Find where you can experience Negranti's Ice Cream by visiting them online at www.negranticreamery.com, and follow their ice cream truck's adventures on Instagram at @negranti's

