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**SALT & STRAW TO LAUNCH 'ICE SCREAM'
SEASONAL MENU STARTING SEPTEMBER 30**

*October Menu to Feature Wicked Treats, Offer Customers Chance to try Toffee-Brittle
Mealworms and Chocolate-Covered Crickets*



Photos (credit Salt & Straw) available [HERE](#)

PORTLAND, Ore. (Sept. 26, 2022) - [Salt & Straw Ice Cream](#) will launch its new "Ice SCREAM" flavor series inspired by the spooky season starting on Friday, Sept. 30. In the spooky spirit of the season, children dressed in costumes will receive a complimentary kid's scoop and pups in costume a complimentary Pup Cup on Halloween, Monday, Oct. 31.

All flavors are available at Salt & Straw scoop shops as scoops, pints and milkshakes; as well as available for nationwide shipping through the company's "[Pints of the Month](#)" pack or as a "[Pick Your Pints](#)" bundle. By joining the Salt & Straw Pints Club, customers may sign up for a sneak peak of the latest seasonal flavors delivered right to their doorstep before they hit scoop shops.

Ice SCREAM Menu:

- **The Great Candytopia**
 - As darkness falls across the land, the candymaking hour is close at hand. Swarms of homemade trick-or-treat favorites—Kit Kats, Reeses, Snickers, Heath bars—are transformed into milk chocolate-buried crispy feuilletine, peanut butter trapped inside walls of chocolate, and almonds smothered in BOOrbon vanilla toffee before getting folded into a diabolically delicious salted butterscotch ice cream, stuck for eternity.
- **Don Bugito's Creepy Crawly Critters**

- One, two, ten prickles along your skin. Dozens of critters are hiding in the grass by way of this matcha ice cream with toffee-brittle mealworms and chocolate crickets. Don Bugito in Oakland provided the delicious bugs, we delivered the creepy.
- **Jack o' Lantern Pumpkin Bread**
 - Hidden away in the back of an old cupboard is Grandma's secret book of family spells. Wait, we mean.. recipes. A whispered incantation: one crooked smile of Jack, a pinch of warm spice, the tender hunks of just-baked pumpkin bread, and generous swaths of whipped cream cheese frosting will leave you enchanted.
- **Black Cat Licorice & Lavender**
 - Rounding the corner with a ghastly squeal, a jet-black figure pounces on your shadow. In this ominous, unexpected flavor, we've conjured up superstition with a silky, pitch-dark anise and fennel caramel with luminous salted lavender ice cream. We wouldn't turn our backs if we were you.
- **Double Bubble Toil & Trouble (vegan)**
 - In the middle of our lab, a cauldron boils. Into the pot goes every color of fruit, while puffs of ethereal blue fizzle and shoot. Under midnight's dark cloak, elements together boil and smoke. Our kitchen together had their fun, creating this potion of bright bubble gum.

ABOUT SALT & STRAW ICE CREAM

Salt & Straw Ice Cream is a Portland-based, family-run ice cream company founded in 2011 by cousins Kim & Tyler Malek. Salt & Straw makes unbelievably delicious ice creams that tell the narrative of artisans, meaningful food movements and important social causes. The company creates a unique menu that changes every four weeks, makes ice cream by hand in small batches and creates a personalized welcoming scoop shop experience.

Salt & Straw presently has three scoop shops in Portland, one in Lake Oswego and one in Eugene, with a new scoop shop recently opened in Beaverton; as well as three scoop shops in the Seattle area, including Ballard, Capitol Hill and Totem Lake. Pint packs are available for online purchase, and can be shipped anywhere in the United States as well as through the Salt & Straw Pints Club. Find more information at www.saltandstraw.com or on [Facebook](#), [Twitter](#) and [Instagram](#).