

58. CHEF LEX ROBERTS

Restaurant Alma
 onary opened a second
 ation of Brasa, his rotis-
 ie with a conscience
 d a brain), last year,
 ich would be enough
 commend right there.
 d then he went and won
 James Beard award
 "Best Chef Midwest."
 vo!
 taurantalma.com
 sa.us

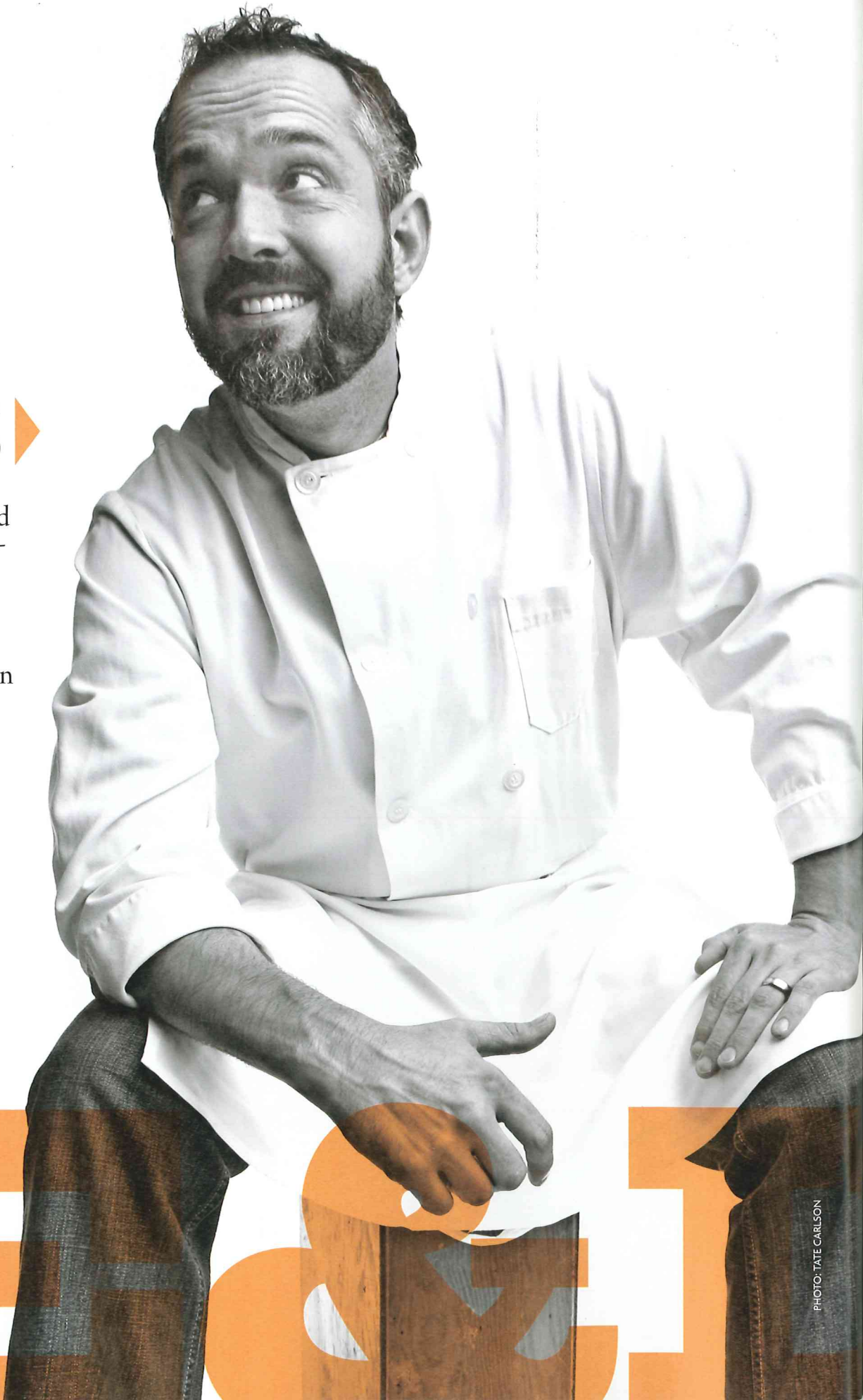


PHOTO: TATE CARLSON

EAT & DRINK



59. Street food
 The most exciting food trend since that whole "locavore" thing.

60. Heartland Restaurant and Farm Direct Market
 Heartland was already one of our favorite restaurants. Then it moved into a larger space in a neighborhood—Lowertown—that lately joined everyone's list of the best places in the Twin Cities to be hungry. And then Chef Lenny Russo added a market to sell farm-fresh produce and Heartland signature foodstuffs off the shelf. There is clearly no stopping this man.
heartlandrestaurant.com

61. Izzy's high-tech ice cream
 Not only is our favorite local ice cream solar-powered, but now you can find out what flavors they have available via the constantly updated flavor grid on their website. You can even sign up for email alerts when they crack open your favorite ice cream.
izzysicecream.com

PHOTO: EMILY J DAVIS, TATE CARLSON, ROCKY KNETEN

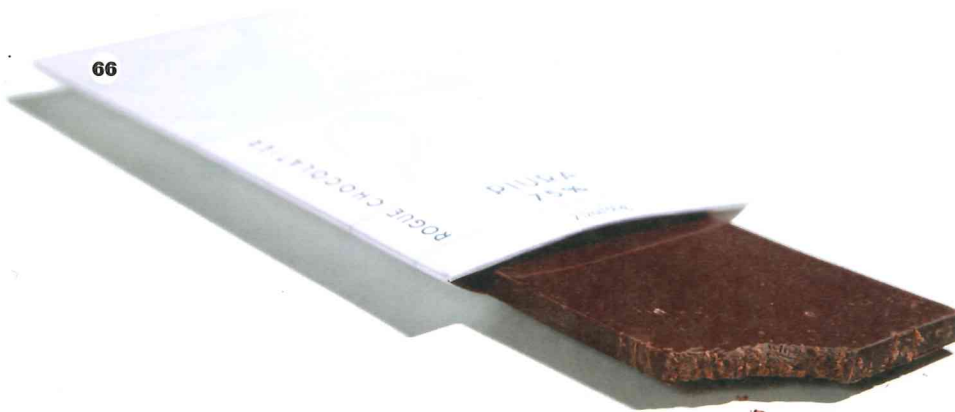


62-65. The rise of the small artisan bakery
 In 2010, Cake Eater Bakery (62) finally gave a permanent home to the cities' best cupcake makers. Sweets Bake-

shop (63) made some of our favorite macarons, which we declared "the new cupcake." (But honestly, we still really like cupcakes.) The Donut Cooperative (64) used the power of

social media to raise enough capital to start a wonderfully experimental donut operation (donuts, by the by, are the new macaron). And Patisserie 46 (65) made an éclair to rival

all pastries before it. Is it the new donut? Time will tell.
cakeeaterbakery.com
sweetsbakeshop.com
thedonutcooperative.com
patisserie46.com



66. ROGUE CHOCOLATIER'S PIURA BAR

The micro-est single-source chocolate bar you'll ever eat: Each bar is made with cacao from a tiny grove of trees in Northern Peru, which the local chocolatiers consider the finest they've tried. roguechocolatier.com

ENVIRONMENT



67. "Oil and Water: The Gulf Oil Spill of 2010"

It might be too late for the Gulf of Mexico, but it's never too late to learn from our mistakes. Enter this three-credit course being taught right now at the U of M's Institute for Advanced Studies.
ias.umn.edu

68. Minneapolis's state-of-the-art tap water

tapmpls.com