

**BEST**

# CHOCOLATE CAKE

**:WEST SIDE BAKERY**

Runners-up: West Point Market  
and Main Street Cupcakes (tie)  
Honorable Mentions: Crest Bakery;  
Mustard Seed Cafe; Fisher's Foods

## SERVICES

**BEST WOMEN'S HAIRCUT:** MC Hair Consultants

**Runner-up:** Bessay

**Honorable Mentions:** Scott Talbot Salonspa; Off Main Street; Simply Swank

**Best Chain:** Best Cuts

**BEST MEN'S HAIRCUT:** MC Hair Consultants

**Runner-up:** Bessay

**Honorable Mentions:** Scott Talbot Salonspa; Headwaves

**Best Chain:** Best Cuts

**BEST MASSAGE:** MC Hair Consultants

**Runner-up:** Mario's

**Honorable Mentions:** Connecting Touch; Scott Talbot Salonspa; The Spa at Yellow Creek

**BEST PEDICURE:** MC Hair Consultants

**Runners-up:** Mario's and Bessay (tie)

**Honorable Mentions:** Solaire; Simply Swank; A White Pond Paradise

**BEST SPA:** Mario's and MC Hair Consultants (tie)

**Runner-up:** The Spa at Yellow Creek

**Honorable Mentions:** Solaire; Simply Swank; A White Pond Paradise

**BEST TAILOR:** Kenmore Tailors and Jabbour's (tie)

**Runners-up:** Alteration Express and Summit Tailoring (tie)

**Honorable Mentions:** Dontelle's; Melanie's Needle

**BEST SHOE REPAIR:** Highland Shoe Repair

**Runner-up:** Don's Shoe Hospital

**Honorable Mentions:** OK Shoe Repair; Fairlawn Shoe; Akron Shoe Repair

West Side Bakery won the "Best Chocolate Cake" category hands down, but for which of the bakery's three chocolate cake varieties, we can't be sure. What we do know, however, is whichever one you choose, you can't go wrong.

First, there's the basic chocolate cake, to which you can add your choice of flavored fillings, topped with buttercream frosting. West Side Bakery owner Barb Talevich says she sells a lot of this type of cake because it can be customized with additional flavors and decorated however the customer wants. Raspberry and chocolate ganache are the most popular fillings, she adds. Next is the flourless chocolate cake covered in a chocolate glaze, which Talevich says is "very rich, gooey and yummy." But for die-hard chocolate lovers, the piece de

résistance is the triple-chocolate cake—deep, dense chocolate cake with chocolate chips baked right in, a fudge filling and chocolate frosting.

Many of West Side Bakery's creations are based on family recipes—both Talevich's grandfather and her aunt were bakers—but others come from employees, magazines or other recipes that have been adapted. "At this point, they come from everywhere," she says.

Aside from the spectacular taste, what really places this bakery above the rest is the ability to turn their cakes into edible works of art. "I really do have artists who are able to create wonderful things for the customers," Talevich says. "The sky's the limit." —KL

