

These were once a part of the landscape of New York. A luncheonette was a store that had a long counter with stools for people to sit on while they ate their meals or enjoyed a beverage. It was usually a mom and pop store and those who worked there were almost always family. They knew their customers by name and was a place that you could go for breakfast, lunch or a snack. They had a soda fountain where you could get a Lime Rickey, a fresh seltzer or a soda. Everyone knew what an egg cream was and it was the largest selling freshly made beverage. It's funny that it was called an egg cream because neither any egg nor cream was used in any of the three ingredients.

To make this delicious beverage you will need a tall glass, whole milk, seltzer and Fox's U-bet chocolate syrup which like all good things is made in Brooklyn. The syrup HAS to be the U-bet brand (just ask any Brooklynite). It was usually consumed with a long salty pretzel on the side. My mind never stops working so this made me wonder about the origin of the egg cream so I did some research and found out it was invented (where else?) but in Brooklyn by a Jewish man who owned a corner candy store in the early 1880's. If you have ever had a real egg cream you probably want one right now and if you haven't, you need to find a New Yorker to make one for you because you don't just dump all of the ingredients into the glass, there is an art to making it perfect.

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