



Bloody Mary

New Yorker's favorite cocktail drink happens to be dressed in red with green accessories! It is the no.1 hangover drink. Bloody Mary is made up of: vodka, tomato juice, Tabasco sauce, pepper, and lemon juice. The story about its origin goes back to 1920, Harry's New York Bar in Paris, when the bartender, Fernand Petiot combined tomato juice and vodka. Then in 1934, Petiot took a job at the King Cole Bar at St. Regis hotel in NY and introduced a cocktail with mixture of vodka, tomato juice, black pepper, cayenne pepper, Worcestershire sauce,

lemon, and tabasco sauce. It was first called Red Snapper, but it didn't have much of an impression, therefore changed its name using his regular customer's suggestion.

"one of the boys suggested we call the drink 'Bloody Mary' because it reminded him of the Bucket of Blood Club in Chicago, and a girl there named Mary."

-Fernand Petiot

King Cole Bar-The St. Regis Hotel
21 E. 53rd St.

Maybar
432 E. 13th St.



Cupcake

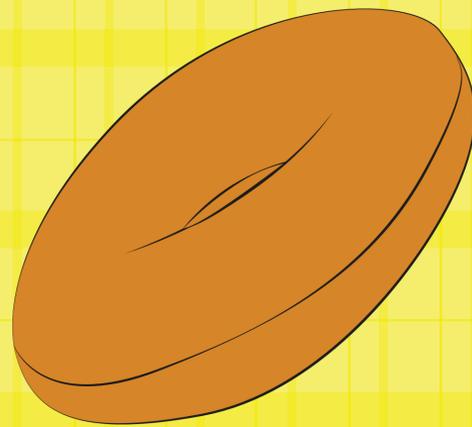
Presents its debut through Sex and the City

A small version of a cake, cupcake is made up of same amount of sugar, flour, butter, and eggs. It is also called as fairy cake and 1234 cake. Cupcake was originally found in New York, at Magnolia Bakery. Opened in 1996 in Manhattan and became famous in 2000 after its debut through Sex and the City.

Magnolia Bakery
401 Bleeker St.

Sugar Sweet Sunshine Bakery
126 Rivington St.

Billy's Bakery
184 9th Ave.

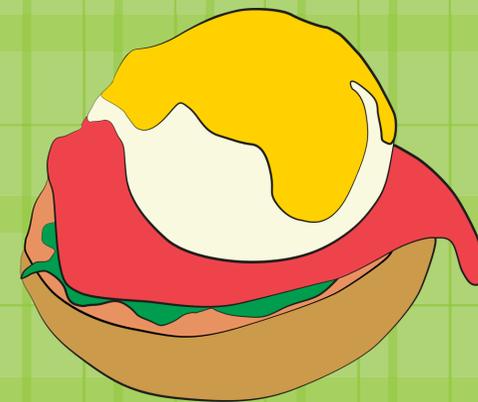


Bagel

One of the two most prominent styles of traditional bagels is the New York style bagel. It contains salt and malt and is boiled in water prior to baking in an oven. It is puffy with a moist crust, while the other type of bagel, the Montreal bagel is smaller in size, crunchier, and sweeter. Plain bagel without toasting is delicious too, but bagel with cream cheese and salmon is like adding luster to what is already brilliant.

Ess-A-Bagel
831 3rd Ave.

H&H Bagel
639 W 46th St.



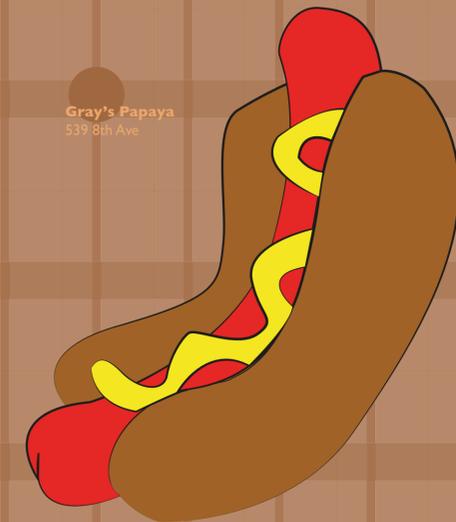
Egg Benedict

It was first found in 1860 at Delmonico's, Manhattan. Charles Ranhofer, the chef, created it to serve it to his old customer, LeGrand Benedict. In 1894, a Wall Street broker, Lemuel Benedict, ordered a food to help his hangover at Waldorf Hotel. He ordered crispy Bacon with half-boiled egg with Hollandaise sauce on a buttered toast. This is the second mystery history of Egg Benedict. It was advertised world-wide, through Herb Peterson, chief president in advertising market of McDonald, in 1972: the Egg Muffin.

Magnolia's
359 Columbus Ave.

Lump
100W. Houston St.

Balthazar
80 Spring St.



Hot Dog

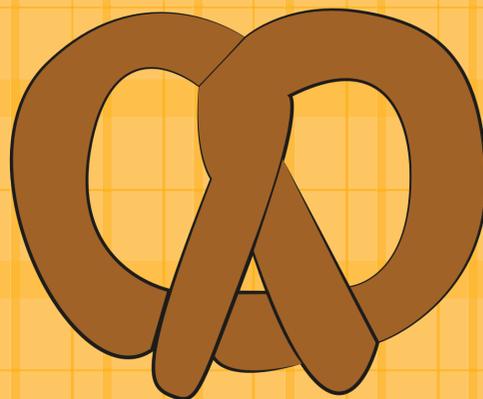
Franklin D. Roosevelt introduced something truly American during King George VI of England and his queen's visit.

Every year in the Independence Day, there is The Nathan's Fourth of July Hot Dog Eating Contest. Its goal is to eat as much hot dogs as one can in 10 minutes. This contest was created in 1916, Coney Island, New York, sponsored by Nathan's Famous (hot dog restaurant).

According to National Hot Dog and Sausage Council, over seven billion Americans eat hot dogs and during the National Hot Dog Month, July, 155 million hot dogs are sold. Every Year, Americans eat an average of 60 hot dogs each.

Crif Dogs
113 Saint Marks Pl.

Shack Shack
Madison Square Park



Pretzel

1620, Pretzel was arrived in the United States by the ship, Mayflower. Since then, pretzel was widely spread throughout US. Hard Pretzel was created accidentally by one baker. He fell asleep while he was baking soft pretzel. As the moisture evaporated, hard pretzel was accidentally created.

Pretzel was first created with its name, bretzel. In year 610 AD, a monk observes children praying. Then he created the shape, indicating the figure of children, praying. Since then, pretzel was handed out as a reward for children reading prayer and catechism. It became an important meaning to those who were catholic.

"I hit the deck and woke up and there were Barney and Spot showing a lot of concern."

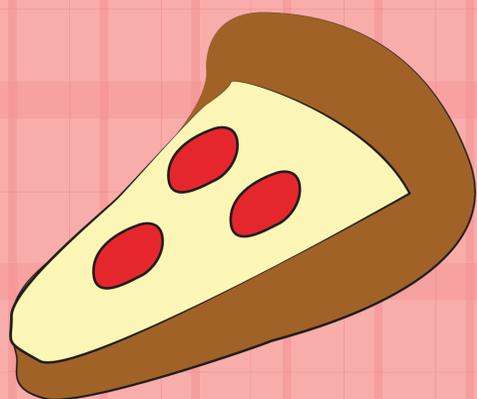
"My mother always said when you're eating pretzels, chew before you swallow."

- George W. Bush

Martins's Pretzels
NYC Greenmarket Union Square

The City Bakery
3W. 18th St.

Varsano's Chocolate
172W. 4th St.



New York Pizza

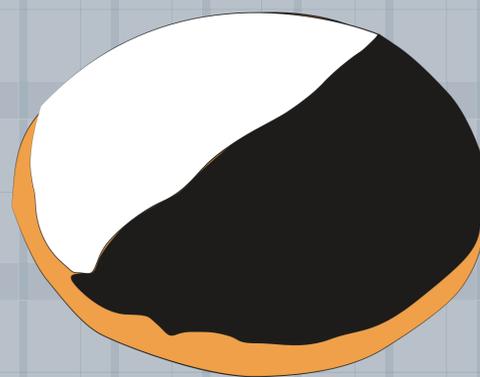
Pizza Hut describe their pizza as New York style pizza.

It is the fastest and cheapest street snack. It can be found anywhere all around New York, folded in half. San marzano's tomato and mozzarella cheese pizza arrived in USA and revolutionized America. The first pizza was ordered in 1905 at Lombardi, which is located in Manhattan, Little Italy, and kept its one-of-the-best recognition for over hundred years.

New York style pizza has thin hand-tossed crust, made from a high gluten bread flour. The water used in New York plays a large role in its taste, even some out of state pizza makers order New York mineral water. The Chicago Pizza first created in 1943 at Uno's. Large toppings with thick crust is its characteristic. Garlic, Oregano leaf with scallops is famous pizza in New Haven.

Lombardi's Pizza
32 Spring St.

John's Pizzeria
278 Bleeker St.



Black and White Cookie

People always have been trying hard to die the world into more colorful world: invention of color television, color photograph, color movie, and much more. So we wonder that there is a moment when the charm of black and white cookie is more significant.

Black and white cookie was first created in a bakery at Hemstroughts, Utica, New York. In the upstate New York, it is called Half-moon cake and Germans call it Amerikaner, which infer Americans.

In a 74th Episode of a famous drama, Seinfeld, Jerry Seinfeld once said JERRY: Oh look Elaine, the black and white cookie. I love the black and white. Two races of flavor living side by side [mumble!] It's a wonderful thing isn't it?

JERRY: Uhm. The thing about eating the Black and White cookie, Elaine, is you want to get some black and some white in each bite. Nothing mixes better than vanilla and chocolate. And yet somehow racial harmony eludes us. If people would only look to the cookie all our problems would be solved.

William Greenberg Jr. Desserts
1100 Madison Ave.

Glaser Bake Shop
1670 1st Ave.



Lower Manhattan,
New York