

FOOD & DRINK

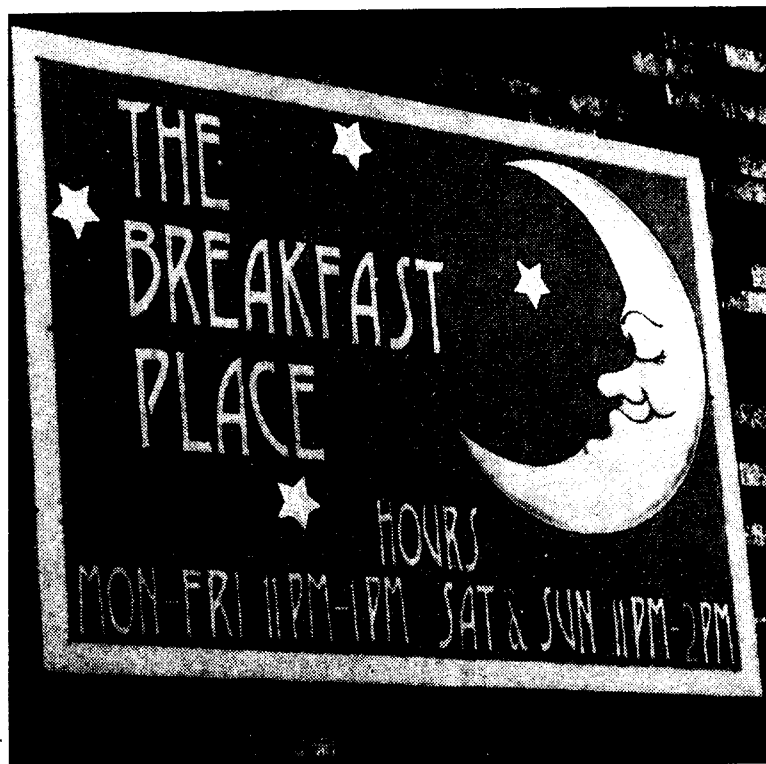
The Breakfast Place brings local flavor to the East side

By Chris Brown
food & drink editor

Rarely does a diner combine friendly staff, great food and affordability like The Breakfast Place, 2340 E 38th St. The Breakfast Place is the brainchild of co-owners Mike Alessi and Joey Mancuso, both Erie natives. The diner is relatively new on the scene, as it opened on Dec. 9, 2006. Both Alessi and Mancuso said that the response from the east-side community and college students has been great. Mancuso and Alessi are veterans of the restaurant industry and they stressed that all of their servers and cooks have at least 15-20 years of experience.

The Breakfast Place is only open for "breakfast" from 5:30 a.m. to 1p.m. Monday-Thursday, and then it opens up for the weekend from 11 p.m.-2p.m. the next day. This makes it a great place to stop by for some breakfast before, between or after classes, to share a conversation with friends over a cup of coffee, or to grab some munchies after a night on the town.

The menu includes the expected smattering of eggs, omelets, sandwiches and pancakes, but also has a unique local taste; that's because everything on the menu was created by Mancuso. Perhaps the most surprising feature on the menu is the prices. When I went there for the first time I had \$10 in my pocket. I ordered a cup of coffee, a breakfast sandwich and a half stack of pancakes and still walked out of there with a few dollars in my pocket. I got Joey's Breakfast Sandwich with a fried egg, Italian sausage, provolone, all on toasted Italian bread. It was one of the biggest breakfast sandwiches I've ever seen and had taste to match. The Italian sausage added a little bit of spice to what usually amounts to a bland breakfast sausage and the bread provided a nice change from the usual English muffin. I couldn't go for breakfast without having a taste of their pancakes; they were



Janet Niedenberger/THE BEHREND BEACON

The Breakfast Place is a popular breakfast spot on the East Side

light and fluffy and I wasn't disappointed.

Some of the other popular items on the menu I'm told are the Frittata omelet (maybe because it's so fun to say) that includes sausage, peppers, onions, and potatoes, and the buffalo chicken omelet. Mancuso said he is always experimenting and trying to create new meals that customers like so make sure to ask the server what's new and what the specials are.

A local diner wouldn't be complete without the obligatory "Greek" menu, including the Greek Burger, Hot Dog, Fries or omelet. There is nothing like a round of Greek fries and hot dogs for a nightcap after a long night of drinking with friends. The Breakfast Place also offers "Six Packs to Go," a choice of either six Greek Dogs or Greek Burgers for only \$7.99, something I plan on taking advantage of in the near future.

One thing I noticed about the interior is the lack of an adequate divider between smoking and non-smoking sections. When I ate there it wasn't a problem at all because I just sat on the far side of the non-smoking section, but for someone allergic to smoke that has to sit in the middle the smoke could become an issue. However, don't let it deter you from the great food. Other than that, the atmosphere is great. It has an authentic feel unlike the cookie cutter design found at many chain restaurants. It was designed by the owners and has sports memorabilia on the walls. Alessi credits the cleanliness of the restaurant to Mancuso. "He is anal about cleaning," said Alessi.

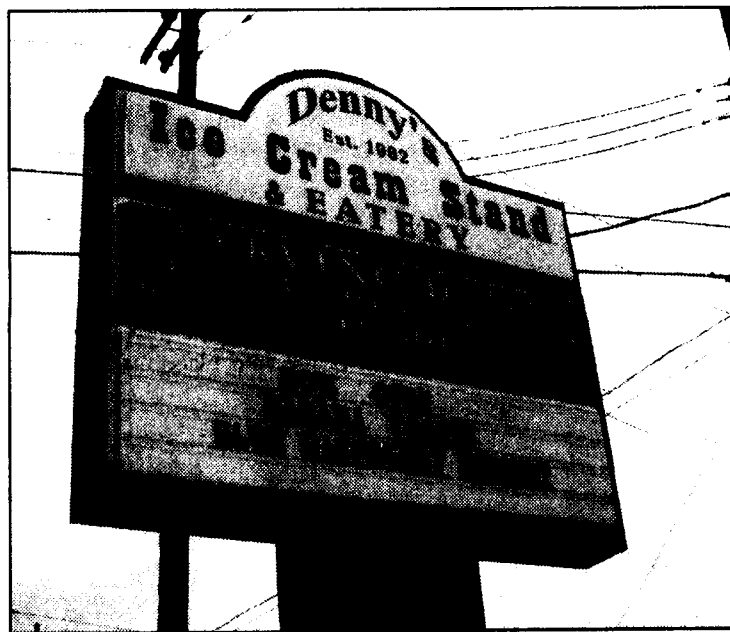
Breakfast is a sacred meal. Most people know what they want for breakfast, where they want to get it, and how much they expect to pay for it, and this means a lot of people end up going to McDonald's, Perkins or Bruno's without a second thought. And sadly, many people never get around to exploring the area for the unique flavor local restaurants and diners have. The Breakfast Place rivals any local or chain restaurant in the area. Their servers and cooks' experience is exhibited by their friendly and speedy service; it offers made to order food at a fast food price.

Once in a blue moon

By Danielle Brown
sports editor

A delicious mystery at a local ice cream shop attracts customers from all over Erie. The mystery unfolds in Blue Moon ice cream, which Denny's Ice Cream Stand on the corner of 10th and Parade St. has been serving for over 25 years.

Owner Denny Stuck and his brother Doug Stuck run a carwash, laundromat and ice cream shop in the same plaza. Doug



Chris Brown/THE BEHREND BEACON

Blue moon ice cream is available everyday at Denny's Ice Cream Stand

Stuck believes having all three businesses together has brought him and his brother tremendous success. "It's like a monopoly. People go to the laundromat, throw clothes in the washer, and then go get their car washed," Stuck says. "Then, they put their clothes in the dryer and head over for some ice cream."

As you walk towards Denny's, the smell of chocolate toppings, candy bar pieces, and brownies surrounds you like the smell of hot chocolate boiling on the stove. Looking around the colorful room, sprinkles, ice cream and toppings fill every

corner.

Employee Alan Burgos, says he believes Denny's has a comfortable, positive atmosphere. "I don't mind coming into work because everyone is so friendly," says Burgos. "I love my managers and co-workers, and plus, I am surrounded by all-you-can-eat ice cream. It can't get much better than that."

Burgos says Blue Moon ice cream is Denny's top seller. "I have been working here for two years now and Blue Moon ice cream is by far what the customers order the most. It is very unlikely that a group of kids would come to my window without one of them ordering Blue Moon."

Even though Blue Moon is so popular, many people call it a delicious mystery. This mystery can't even be described by Denny's employees. "Many customers ask me and everyone else who works here what exactly Blue Moon tastes like and no one can ever give them an answer. It's just too hard to explain," says Burgos. "Sometimes it tastes like pineapple and other times it tastes like bubble gum. Either way, it is always good."

A regular customer at Denny's, Kim Gowen, says she also can't decide what flavor combinations are in Blue Moon. "Blue Moon in a cone is what I usually order when I come here. I just love it, but I can't really describe why," says Gowen. "I guess I would say that it is citrusy. It actually kind of tastes like Fruit Loops." While Blue Moon ice cream might be hard to describe, the sales show that Denny's customers find it extremely easy to eat.

A different flavor of soft-serve yogurt is offered each day, which is another one of Denny's best-sellers. Stuck says he believes Denny's sales are boosted by their variety of low-fat options. "Monday is strawberry yogurt day, Tuesday is pistachio and so on and so on," says Stuck. "Everyday is popular for yogurt because there is a variety of options. Many of the same customers come everyday to get the new flavor of yogurt that we offer for that day."

Whether the choice is Blue Moon, low-fat yogurt, milkshakes or any of the other items on the menu, most people won't have any trouble finding a warm-weather treat at Denny's Ice Cream Shop. Denny's is open from 12 p.m.-11 p.m. every day until the end of October.

Top three donut shops in Erie

By Chris Brown
food & drink editor

Donuts, the favorite food of Homer J. Simpson, remain a staple to Americans' diets and Erie is home to some of the greatest donut shops around. This past week I sampled the donuts from all around the Erie area: Tim Horton's, Krispy Kreme, Jack Frost Doughnut Shop, you name it I tasted it. I did this in order to come up with what I think are the top three donut shops in the area. My three picks all have a few things in common, they are locally owned and, perhaps most importantly for the college student, are the cheapest donut places around.

1. Mighty Fine Donuts (2612 Parade St.) - Open 24 hours a day and located near the corner of 26th and Parade St. it is easy to find. Out of all the places visited, they had the widest selection. Their chocolate angel donut, a creme filled chocolate-covered donut, is the best in the area.



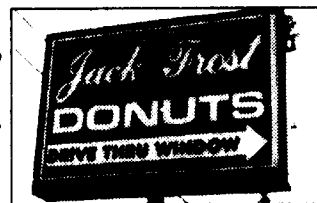
Chris Brown/THE BEHREND BEACON



Chris Brown/The Behrend Beacon

2. H & K Donut Shop (3712 W Lake Rd) - A little bit out of the way for campus dwellers, but the taste makes up for the distance and it is a great place to stop before heading out to Presque Isle. The breakfast bar is a great spot to stop and enjoy a cup of coffee while out with your friends.

3. Jack Frost Doughnut Shop (2119 Buffalo Rd) - The closest one to campus and a great place to stop for breakfast. If you're looking for more than just donuts, their wide selection of breakfast sandwiches and pastries makes it a great stop for that pick-me-up on the way to school in the morning.



Chris Brown/The Behrend Beacon

Bruno's Daily Specials

Friday, April 27

Lunch (10:30 - 2:30)
Jalepeno Pepper Poppers
Chicken Fajitas
Dinner (10:45 - 6:00)

Shrimp Poppers
Late Night (6:00 - 10:45)
None
Soup: Chicken and Dumpling Soup

Monday, April 30

Lunch (10:30 - 2:30)
Extreme Wing Quesadilla
Chicken & Broccoli Stir-fry
Dinner (10:45 - 6:00)
Chicken Parmesan Sandwich
Late Night (6:00 - 10:45)
Hot Wings, Grilled Turkey Sub
Soup: Chicken Wild Rice Soup

Wednesday, May 2

Lunch (10:30 - 2:30)
Cheese Bread Sticks
Focaccia Sandwich
Dinner (10:45 - 6:00)
Grilled Turkey & Provolone
Late Night (6:00 - 10:45)
Stuffed Pretzels, French Dip Sandwich
Soup: French Onion Soup

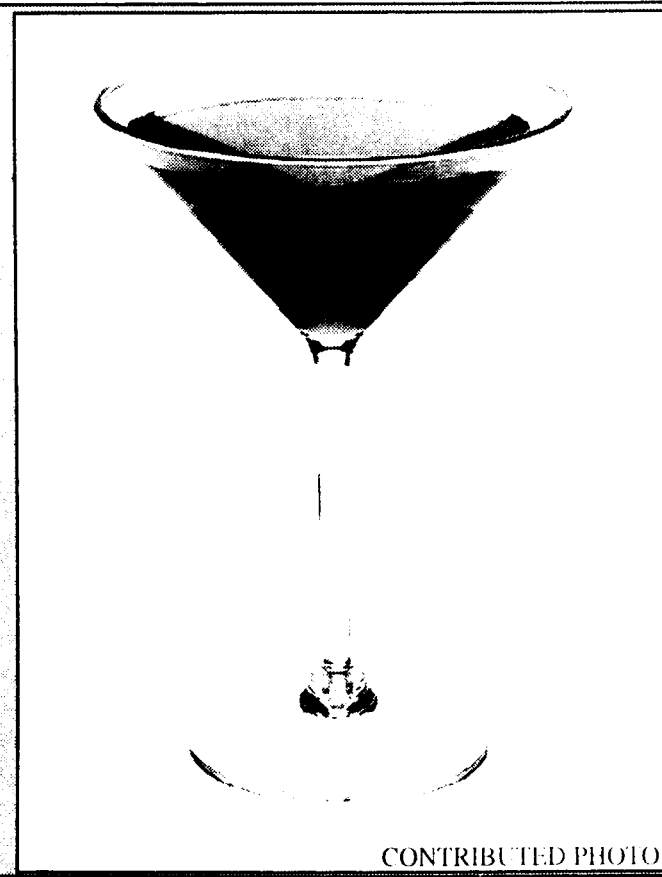
Tuesday, May 1

Lunch (10:30 - 2:30)
Pulled BBQ Pork Sandwich
Pesto Chicken Tortellini
Dinner (10:45 - 6:00)
BBQ Bacon Cheddar Burger
Late Night (6:00 - 10:45)
Pizza Logs, Made to Order Nacho Bar
Soup: Italian Wedding Soup

Thursday, May 3

Lunch (10:30 - 2:30)
Chicken Finger Parmesan Sub
Fresh Fruit Salad
Dinner (10:45 - 6:00)
Cajun Chicken Sandwich
Late Night (6:00 - 10:45)
Buffalo Calzone, Chicken Quesadilla
Soup: Aztec Black Bean Soup

MIXOLOGY 101



CONTRIBUTED PHOTO

The Behrend Beacon does not condone underage drinking. Please drink responsibly. Don't drink and drive.

Have cocktail of the week suggestions? Email cmb5313@psu.edu with your favorite original or classic drink recipes.