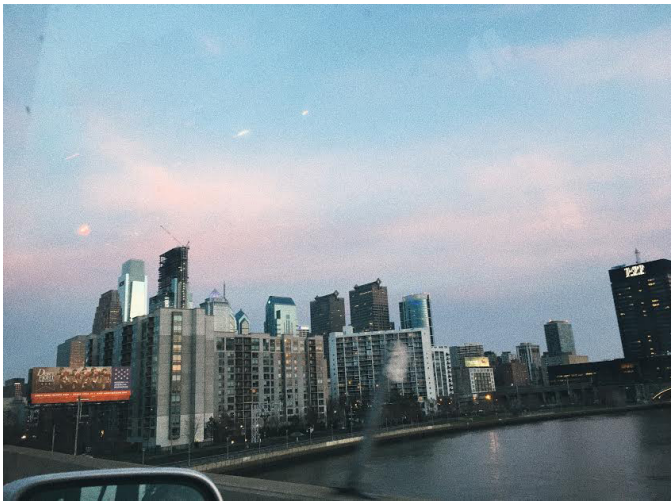


*A GUIDE OF THE  
BEST FOOD IN  
PHILADELPHIA*

# *A LETTER FROM THE EDITOR*

The idea behind this zine stems from my own desperate longing for Philadelphia foods. Growing up in Philly I had the privilege of eating some of the world's greatest foods. A good cheesesteak was always at my disposal and my favorite Chinese restaurant knew my order when I called for takeout. Since moving to New York I have found it incredibly difficult to find foods that are akind with my old loves, and I have accepted that they never will be as fulfilling. So as my heart aches for the food I always find comfort in, I am making this zine for the people of New York - the ones who travel, or do business in Philly, or for those who just want to finally have a taste of **real** food- **a guide of the best foods in Philadelphia** so they can experience the beauty for themselves.

*-Logan Mahan*



**LOGAN MAHAN**

*Editor-in-Chief*

**Art**

*Photographs Logan Mahan*

*Take Out Box Futaba Hayashi*

# *DALESSA*

**What:** Cheesesteaks

**Location:** 600 Wendover Street

**Hours:** Monday - Saturday: 11 AM - 12 AM

Sunday: 11am-9 pm

ANDRO'S

Every athlete, singer, or celebrity, who visits Philly is always asked the same question: “Have you tried a Philly Cheesesteak yet?” Then comes the question “Geno’s or Pat’s?” The answer is **Dalessandro’s**. On the corner of Henry Ave and Wendover street sits a tiny cheesesteak shop with a line usually out the door.

I would give just about anything right now for a Dalessandro’s cheesesteak with red sauce and carmimized onions. My father and I would order the same thing and sit outside on nice days and watch the cars rush down Henry Ave. He’d tell me stories about when he and his friends worked their summer jobs at Dalessandro’s - making cheesesteaks and hoagies then they’d take their money and drive down to the Jersey Shore on weekends.



"

*SOOOO MANY CHOICES - BUT I  
WENT WITH DALESSANDRO'S.  
MADE WITH LOVE.*

"

-JIMMY FALLON VIA INSTAGRAM



There are tons of places to go for cheese-teaks- just in the vicinity of Dalessandro's is Chubby's and Barry's which also have great cheesesteaks, but there is something about Dalessandro's that feels so personal. Maybe it's my Dad's stories, or the people that work there, or that it's always been right down the street from my grandma's house- but when I think of the "Philly Cheesesteak" I think of Dalessandro's.

I crave the cheesesteaks but I also crave all the love that comes with them.

*ROM*

*PIZZA*

# MA'S

# A

**What:** Pizza

**Where:** 6129 Ridge Ave.

**Hours:** Mon-Thurs: 10:30 am-9pm

Fri-Sat: 10:30am-10pm

Sunday: Closed

At the end of every soccer season, whether we won or lost the championship, the entire team would be treated to pizza at **Roma's**. We would sit at a long table and take up the entire seating area of the small pizza shop.

Anytime my family ordered pizza it was from Roma's. Any family gathering or birthday party the pizza was from Roma's. Anytime I walked into my friends' houses and there was a pizza box on the kitchen table that pizza box belonged to Roma's.





It's not like there is a sparse number of pizza shops in my neighborhood- there are too many to be honest, it's just that Roma's is the best and will always remain the best.

# *Lucky*

**What:** Asian Cuisine

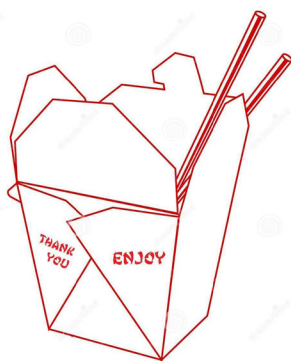
**Where:** 8919 Ridge Ave

**Hours:** Mon-Thurs: 11am-10pm

Fri-Sat: 11am-11pm Sun: 12pm-10pm



*STAR*



From sit-coms and rom-coms I believed New York City had the best Chinese food. So when I moved here I was incredibly dissatisfied with every Chinese food purchase. Either it was way overpriced, the General Tsos chicken was too fatty, or the nearest Chinese food place did not sell eggrolls (which still doesn't make sense to me). I long for my **Lucky Star** days - where the food is all parts delicious, greasy, and satisfying.

Everytime I dined in at Lucky Star the hostess would ask me how I was doing in school. And when I'd order take-out they knew my typical general tso's, fried rice and egg roll with extra crispy noodles and duck sauce order before I could say anything.

# TER BRO BA

**What:** Cannolis

**Location:** 51 N 12th Street.

**Hours:** Mon-Sat: 8am-6pm

*MINI*

*THERS*

*KERY*



Around Christmas time, I would head down to The Reading Terminal Market with my grandma. She always talked about the the train set they had up in the center of the market that they put up for the holidays. The Reading Terminal Market is filled with stands selling delicious foods, from pulled pork sandwiches to gyro to unedible products like homemade candals and books. The one place we had to stop by before leaving was **Temini Brothers Bakery**.

Termini Bro's sells a variety of baked goods, cookies, cakes, but most importantly, cannolis. Sprinkled with confectionate sugar and chocolate chips, I actually let out a moan when I take a bite.

They put any cannoli I've had in Little Italy to shame.

# WA

**What:** Convenience Store  
**Where:** Anywhere & Everywhere  
**Hours:** 24/7



ША

“Can we stop at **Wawa**?” was the usual question asked after a night out, before dropping everyone off at their houses. We’d walk in during the early hours of the AM and order mac & cheese, chicken quesdillas, and chicken fingers then grab a raspberry iced tea and chocolate milk- maybe even fill up our gas tank.

Wawa is the first stop on any road trip for coffee (french vanilla), donuts, hashbrowns, and snacks for the road.

Down the shore I’d wake up to a blueberry muffin my mother bought while I was asleep and then grab an iced tea and hoagie before heading to the beach.

It’s the first place I stop at when I come home, and the last place I go before I leave again. When I see the bright orange lights of Wawa, I know I’m close to home.



# CAC CANTINA & G

**What:** Wings

**Where:** 4243 Main St.

**Hours:** Mon-Sun: 11am-2am

*CTUS*

*IA BAR*

*GRILL*

My first waitressing job was at **Cactus Cantina Bar & Grill**. I had zero experience in the food service industry but the manager was a family friend and offered to hire me and let me train. It was definitely an experience to say the least, but it was one of the best summers I've had working. I loved my coworkers - they made working long hours and dealing with moody costumers bearable and I miss them dearly.

I also miss the wings. The wings are made with a homemade mesquite barbeque sauce- and they're worth the ten dollars. However if you pop by on Wing Night which is every Wednesday and Thursday, the wings are 35 cents each, which means 10 wings for about four dollars. On Thursdays when I wasn't working, my friends and I would stop by for wing night and Quizzo which we always lost.

It's always nice to go somewhere where everyone knows your name, I just never thought it would end up being at the Cactus Cantina.

“

*I'M FROM SCRANTON - AND WE  
HAVE PRETTY GOOD WINGS. BUT  
THESE..THESE ARE THE BEST WINGS  
I'VE EVER TASTED”*

*-SCRANTON MAN AT THE BAR*

