Beat: Lifestyle

JANET BY HOMER MARAIS - PLACE Dedicated To The ICONIC CORNED BEEF SANDWICH

HOMER LOBSTER'S LITTLE SISTER: JANET

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USPA NEWS - Moïse Sfez, World Lobster Roll Champion in 2017, presents Homer's little sister: Janet By Homer. Place dedicated to the Iconic Corned Beef Sandwich. After the Success of Homer Lobster launched in 2017, Moïse is taking up a New Challenge: once again Revolutionizing the World of Street Food with Recipes arriving straight from New York.

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Moïse's Challenge was to develop new Corned Beef Sandwich Recipes that go perfectly with his Signature Brioche. The Brioche has now become the Signature and Identity of its Restaurants. The Second Challenge being to take you into the small Kitchen of a New York Deli.

Moïse has imagined Several Homemade Recipes inspired by Delicatessen Classics: The "Classic Corned Beef" declined in Several Versions in a Rye Brioche made with Rye and Cumin Seeds The "Doggy", a Hot Dog as found in the Streets of NYC, The "BBQ Beef Roll", Confit and Caramelized in a Homemade Barbecue Sauce.

Corned Beef is a Staple in Jewish Delicatessens throughout New York City. The Oldest Delicatessen Katz’s opened in 1888 and serves Traditional Brined Corned Beef and Pastrami Sandwiches. Corned Beef for Years has been more Popular than Pastrami. Recently, the last Thirty Years, Pastrami has taken the Reign, a Combination of both Corned Beef and Pastrami is the Best.

What Sides are served with a Corned Beef Sandwich?... Popular Choices are Pickles and Coleslaw. This Sandwich has so much Corned Beef, you barely need any Other Sides. Other Side Choices are French Fries, Macaroni, and Potato Salad.

Lobsters were considered the “Poor Man’s Chicken” and primarily used for Fertilizer or fed to Prisoners and Slaves. Some Indentures Servants even revolted against being forced to eat the Meat and the Colony agreed that they would not be fed Lobster Meat more than Three Times a Week.

As the American Rail Transportation System began to develop it made it easier for People to travel from State to State. Train Workers realized that they could serve Lobster to Passengers because it was Plentiful and Cheap. Unaware of the Negative Stigma that was attached to these Crustaceans, the Passengers believed they were eating a Decadent Food and began requesting Lobster even when they weren’t on the Train.

Why did the Rich start Eating Lobster?... Prices began surging in the 1880s. By World War II, Lobster was considered a Delicacy. Due to its New Status, it was not rationed by the U.S., and the Wartime Economy allowed Wealthy Patrons to consume Lobster and Shellfish at Unprecedented Rates.

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13 rue Rambuteau
75004 PARIS

Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

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Editorial program service of General News Agency:
United Press Association, Inc.
3651 Lindell Road, Suite D168
Las Vegas, NV 89103, USA
(702) 943.0321 Local
(702) 943.0233 Facsimile
info@unitedpressassociation.org
info@gna24.com
www.gna24.com