



SIGNATURE SANDWICHES

Sink your teeth into these iconic classics, as well as their delicious interpretations.

BY PAM GEORGE

BE IT EVER SO HUMBLE, the local sandwich is the culinary star in cities across America. Local sandwiches are part of the fabric of a community, often reflecting a town's cultural history or ethnicity. Each sandwich has its own story, and visitors travel from far and wide to have a taste. So what's the appeal? Michael Stern, who wrote the cookbook *Roadfood Sandwiches* with his wife, Jane, says, "The whole gestalt of a sandwich is relaxed, casual and democratic; there's not a lot of snobbery."

Owing to the quality of local ingredients and the preparation, it's hard to duplicate the real thing.

The Portland Lobster Roll

THE SCOOP:

The history of the lobster roll—a staple from Maine to Connecticut—revolves around its distinctive New England-style bun, which has flat sides and is open on top. Some say the bun was invented in the early 20th century, when a hot dog vendor ran out and improvised with toasted bread. Lobster rolls gained popularity sometime after World War II, although a Milford, Connecticut, restaurant, Perry's, was said to have a sign from 1927 to 1977 that read "Home of the Famous Lobster Roll."

The secret ingredient is 100% fresh lobster meat, including the knuckle, claw and tail...Chefs who tweak the original often ditch the bun in favor of more sophisticated bread.

...At the Robinhood Free Meetinghouse (www.robinhood-meetinghouse.com; 207-371-2188) in nearby Georgetown, [Maine], Chef Michael Gagne replaces the roll with his award-winning 72-layer cream cheese biscuits and adds mango for a refreshing finish.



Maine Chef Michael Gagne's famous lobster rolls feature fresh Maine lobster, his "Robinhood Free Meetinghouse 72-layer Cream Cheese Biscuits" and fresh mango.

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