

Philadelphia

Whether you're tracing America's origins or savoring the original cheesesteak, our quiz will help you make history in the City of Brotherly Love. BY MIKE DARLING

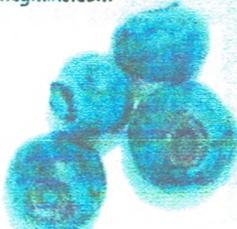


Sampler Platter

Pick up a box of buttercreams at **Shane Candies**, the oldest candy store in America. shanecandies.com

Devour a pretzel fresh out of the oven at **Center City Pretzel Company**, open between midnight and noon during the week. 215-463-5664

Order the IPA at **McGillins Olde Ale House**, the oldest continuously operating tavern in Philadelphia, now celebrating its 150th anniversary. mcgillins.com



IF YOU ANSWERED MOSTLY C, YOU ARE A:

Local Diner

A young woman in a bonnet and full-length dress rings up our order on an aging cash register. It's a common sight at the Dutch Eating Place, an Amish restaurant located in the middle of Reading Terminal Market, a sprawling venue that houses more than 80 food vendors.

I'm here with **Carolyn Wyman**, author of *The Great Philly Cheesesteak Book* and leader of the **Taste of Philly Food Tour** (\$16 adults, \$9 children) that focuses on some of Philly's best places to eat. Wyman considers the Dutch blueberry pancakes and side of scrapple—a combination of pork, cornmeal, flour, and buckwheat spices—among the city's best breakfasts. For lunch, she suggests an old standby: Pat's King of Steaks, whose

founder Pat Olivieri claims to have invented the cheesesteak. Wyman suggests American, not Whiz. "You don't want the cheese to overwhelm," she says.

When the steak settles, Wyman steers us away from the tourists to **Tacconelli's Pizzeria** (tacconellispizzeria.com). The neighborhood BYOB takes its pizza seriously. Diners call ahead and order by the dough ball—one ball, one pizza. We sip on bottles of Yuengling lager until the pies arrive. Options include tomato, margherita, white, and regular. Nothing else. "This is the true measure of a quality pizza," Wyman says, cradling a slice of the margherita. "Not too many ingredients, and it still tastes great." tasteofphilly-foodtour.com