## **FAVORITE THINGS**

The dog we relish

By LINDA O'FLANAGAN

It's the Fourth of July and Americans all over the world will be celebrating this weekend in traditional style — with a big, juicy hot dog.

A favorite national food, the hot dog has been around for centuries, although it's most recent history traces in squarely to America shores.

Every year, Americans eat on average 60 hot dogs

It's the Best Chicago Style Dog in New York City And the great setting just adds to the flavor.

- SCOTT SPECTOR

 most of them between Memorial Day and Labor Day.

Also called frankfurters, franks, weenie, wienie, wiener dog and red hot, it's a cooked sausage that consists of a combination of beef and pork or all beef, which is cured, smoked and cooked.

Whatever you call them, brokers certainly knew which they liked best when we asked them to name their favorite ...

Ian Zellman at A.C. Lawrence said, "Nathan's hot dog is bar none the best. I like the skin, the flavor and the quality.

"Eating hotdogs is a New York thing and in between showing apartments to my buyers and renters, I always build a rapport with them over some hot dogs. Usually they make an offer soon after that. They trust me after I show them my passion for real estate and good hot dogs!"

Frances Richard of C21 NYMetro joked, "Hot dogs — a topic close to my heart... which must be filled with cholesterol by now.

"Anyway, the winner has to be Papaya King —firm and tasty, and a bargain to boot. If you want to make one at home, supermarket favorite is fat-free Hebrew National which is not only delicious, but healthy — well, sort of!"

Barak Realty's Amy Casey said, "Papaya King is the only place to get a delicious, grilled dog.

"If you are a relish lover, you have to go to the 23rd Street location. Otherwise, 72nd Street (right across the street from our office) will do just fine."

Wesley Stanton, executive vice president of The

Stanton Group at C21 NY Metro, agrees, "Papaya King on 86th and Third is the best hod dog in the world. Don't tell me about second rate impostors like Gray's Papaya on the West Side or Criff Dogs on St. Mark's — I know my dogs!"

Ofir Menahem at Barak begged to differ: "The best place to get a hot dog is Criff Dog in the East Village. I love the New York style of hot dog."

Harry Zlokower, president of Zlokower Company Public Relations which represents many in the residential brokerage community, stood up for the Gray's.

"The epitome of hot dogs for me has always been Gray's Papaya in the West 70s," said Harry.

"A plain hot dog in a roll with nothing on it, washed down with a large cup of papaya is the best way to have it. Their quality, cooking and taste

are unique in the world."

Mike Colombo of Ideal Properties Group LLC, said, "Summertime is the best — great weather and serious clients. Being so busy, unfortunately, doesn't allow much time to hit all the BBQ's thrown by friends. It seems there's one every day.

"The only hot-dog worthy of a serious BBQ is a Hebrew National. Long enough to actually fill a bun, with a tough skin and a distinct flavor... mmmmmm. Now I'm getting hungry!"

Chris A. Randolph at MLB Kaye International said, "Grab a hot dog" is certainly the operative term as the humble dog on a bun is rarely savored.

"I'll grab a dog just about anywhere and love it, but I always hope that a client or appointment will take me past either of my favorite Papaya King's at 14th and Seventh or East 86th and Lexington.

"Two dogs and a papaya drink, depending on what's happening, can be either a fast, cheap meal or something close to a gourmet experience.

"If your tastes run more esoteric, you might want to check out the true gourmet dogs featured in the latest New York Magazine. But I think that kind of defeats the concept of grabbing a hot dog."

Architect Scott Spector of Spector Group is a huge fan of the Shake Shack in Madison Square Park.

"It's the Best Chicago Style Dog in New York City," said Scott. "And the great setting just adds to





Dog lovers, left to right: Frances Richard, Harry Zlokower, Ofir Menahem, Amy Casey and (top) Scott Spector.