Bagels increase in popularity with help from UNL students

BAGELS from 12

the coffee and espresso drinks that are sold at all three businesses.

"I think we're taking a lot of business ... but there is a lot of competition," Heimrich said.

Rentz-Williams said there is competition among the bagels shops in Lincoln, but the distant location of the original Bagels and Joe has kept sales pressure away.

The bagel shops in Lincoln (primarily the shops close to each other downtown) are all different, she said, and someone could go to any of them and be happy.

One difference in the stores is the way the bagels are made.

The bagels at Bagels and Joe are made in the store every day by steaming the product in a convection oven.

Rentz-Williams said the new steaming technology ensures a golden crust on the outside, and a soft, chewy inside, which makes them great for sandwiches.

The other, more traditional way of bagelmaking, which both Bruegger's and The New York Bagel Cafe use, is ketteling. In this process, Rentz-Williams said the bagels are boiled and then oven-baked.

She said some people think it isn't a ba-

Bagels and college towns go together well."

> NANCY RENTZ-WILLIAMS co-owner, Bagels and Joe

gel if it isn't made the traditional way, but said she thinks that attitude is old-fashioned.

Bruegger's also makes bagels in the store fresh throughout the day. The New York Bagel Cafe gets bagels twice a day from their bakery in Omaha, but will be opening a bakery in Lincoln by spring.

Bagels and Joe and the New York Bagel Cafe also toast their bagels. Rentz-Williams said some people think if it's fresh-baked, they don't need to have it toasted, but she said she thinks it tastes better that way.

"We offer the best way to serve a bagel sandwich," Heimrich said. "That's the way they've been doing it for years on the east coast.

At all three restaurants, plain bagels, along with blueberry and cinnamon-raisin, were said to be favorites with their customers for breakfast.

6 sames

For lunch and dinner, meat sandwiches

PHOTO ILLUSTRATION BY RYAN SODERLIN/DN EVERYONE LOVES bagels these days, it seems; there are three bagel shops within three blocks of each other in downtown Lincoln.

are ordered most often at the New York Bagel Cafe, and vegetable sandwiches are increasing in sales at Bruegger's. If the trend in Lincoln is any sign, it seems the bagel has made its place in the world of food and is here to stay. Whether it keeps fighting to retain its prominence remains to be seen.

Cast, crew of Errors' gives laughs **COMEDY** from page 12

but caused laughter merely by their presence. Among these were Luce, played by Becky Key, and Dr. Pinch, played by Jude Thaddeus

The bright set and costumes surrounding the characters increased the brightness and playfulness of the performance, while smooth set and scene transitions allowed the audience to give their undivided atten-

The play continues this week Tuesday through Saturday at the

Admission is \$6 for students, \$9 for faculty, staff and senior citizens and \$10 for everyone else. The

or Safety's Sake

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