



JOHN RUCOSKY/THE TRIBUNE-DEMOCRAT

Tony Sansone and his wife, Jodi, owners of Tony's Sub Shop, 1346 Franklin St., Johnstown, say the hotter it gets outside, the more subs they sell. Sansone says freshness is the key to a good submarine sandwich.

Cool food

Submarine sandwiches

hot sellers in summer



Tony Sansone

What: Owner of Tony's Sub Shop, 1346 Franklin St., Johnstown.

Age: 45.

Cooking utensil you couldn't live without: Bread knife.

Favorite sub toppings: Sweet peppers. They're requested on every sub we have.

Sub you make but don't eat: Tuna. I don't even like to make them.

Question most asked: How many subs do you sell a week?

*Shredded lettuce
Italian dressing (put directly on the bread)
Provolone cheese
Ham
Hard salami
Onion
Italian seasoning*

Coe's Original Sub

(Don Trozt)

*Cooked salami
Lettuce
Onions
Oil
Tomatoes
Hot peppers
Salt
Pepper
Pickles
Hard salami*

By TRAVIS MEARNS
THE TRIBUNE-DEMOCRAT

Submarine sandwiches are savored in the sultry summer season. "Subs have always been a big thing in Johnstown, especially during the summer," said Tony Sansone, owner of Tony's Sub Shop, 1346 Franklin St., Johnstown. "This year has been probably the best season we've ever had."

Sansone said he attributes much of the success to the heat.

"Subs are definitely a summer item. People don't want to cook in hot weather, and they want cool food, so a lot of people get subs," he said.

"This year it got hot early. May was unusually hot, and it stayed that way throughout the summer."

"The hotter it gets, the busier we are," said Sansone. "We bake all our bread fresh every night, so we keep an eye on the weather report to see if we need to up the count."

Sansone said one reason his subs are popular is because of their freshness.

"Fresh ingredients are definitely the key. You have to stay on top of that," he said.

"A lot of restaurants use bagged, pre-cut lettuce. We chop our own fresh everyday. It's a lot of work, but I think that is very important when making a good sub."

Sansone said his most popular sub is the Italian.

"We brought that one to Johnstown," he said. "My parents were out of the area and tried an Italian sub, loved it, and brought it to town. It has become one of our biggest sellers."

Sansone said the key to his hot-selling Italian subs are the peppers.

"That's what makes them so special. We use either sweet peppers or Italian hot peppers. They are very difficult to get, and for a while, we had to travel just to get them."

Sansone said he strives to create new sandwiches.

"Within the last six months, we came out with baked subs. People really liked

those in the winter," he said.

"We're always trying new combinations. A lot of the new stuff develops from people saying, 'you know, this would be really good on this sub,' or 'how about putting some of that on that one?'"

"Then, it's just playing around to find the right mix. You can't just throw things together. It has to be layered in a certain, specific way."

Sharyn Spinelli, owner of Em's Original Sub Shop, 1111 Scalp Ave., Richland Township, said she feels the key to subs is the bread.

"We bake our own bread, and I think that's what sets us apart from other soft-bread shops," she said. "Not everyone can make a hard crust."

"When people leave (Johnstown), and try to get a sub, they can't get them with crispy bread. They're also a lot smaller," she said.

Spinelli said subs are often missed by those who leave Johnstown.

"People always say that we're one of the things they miss when they move away. You just can't get subs other places like you can in Johnstown."

Spinelli, whose shop sells 15 varieties of subs, said subs make super suppers.

"They're really a meal in themselves," she said. "There's no cooking involved, and you have all the vegetables, cheese, meat and bread."

"It's a pretty well-rounded meal."

Don Trozt, owner of Coe's Subs and Video, 821 Bedford St., Johnstown, said the key to a good sub is the meat.

"It has to be meaty. That's what makes a good sub."

Trozt said the bread, also, is an impor-

tant sub ingredient.

"The people need a bite. Our buns have a crispiness and bite to it. That bite is what keeps them eating."

"We also offer a soft bun, but Sheetz and Subway have those, too. What we concentrate on is the crispy buns."

Trozt said another element that separates his subs from others is the layering.

"Most people start with the lettuce. In reality, all that does is push the meat up to the top of the sub. When you run out of meat, all you have left is the lettuce and produce," he said.

"We start with the meat. Then we put on the lettuce and produce, followed by more meat, cheese and then top it off with more meat."

"I don't think anyone else in town does that."

Trozt said his shop's most popular sub is the 16-inch Coe's Original, which contains both hard and cooked salami, ham, cheese, lettuce, onions, salt, pepper, tomatoes, pickles, oil and either dry or wet hot peppers.

"The Coe's Original is a great sub. That's definitely people's favorite."

Trozt said over the next few weeks, his shop will have a special on the sub.

"During the Keystone Games and AAABA, we will be offering it for \$3.99 from 4 to 7 p.m. every Tuesday," he said. "That's our way of giving back to the community."

Tony's In-house Sandwich

(Tony Sansone)

Bread