



CITY OF PEEKSKILL

OFFICE OF THE MAYOR

John G. Testa
Mayor

Sweet Central Adds New Luster To Peekskill's List of Premium Eateries.

Culinary Institute of America Graduate Michael Fertucci Brings Splendid Selection of Savory Soups, Superb Home Made Frozen Custards and Candies and Spectacular Nut Brittles to Peekskill.

Waterfront Locale Gives Commuters Chance To Grab Healthy, Wonderful Food on Their Way Too and From Work. "Rail Mix" is latest innovation.

For Immediate Release

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PEEKSKILL, NY—Rich, thick, savory soups. Custom made ice creams. Professionally crafted candies. An awesome array of nut brittles. Store-made Belgian chocolate truffles. The quality of New York's Plaza Hotel and the training of the Culinary Institute of America.

All are now available to Peekskill residents and commuters at Sweet Central, the latest addition to this city's lengthy list of extraordinary eateries. Not far from the train station, Sweet Central is located just yards from the intersection of Hudson Avenue and Lower South Street at 51 Hudson Avenue.

840 Main Street, Peekskill, NY 10566 (914) 734-4105

Once a mere ice cream parlor, Sweet Central has been transformed into a gourmet's delight by new owner Michael Fertucci. When he graduated from the Culinary Institute eight years ago, Fertucci embarked on a voyage of learning and discovery that saw him handling tasks from serving as everything from a pastry chef to acting as a chocolate and sugar sculptor at Manhattan's renown Plaza Hotel.

"Peekskill's energy and the opportunities it offers are drawing in a remarkable array of talented people," says Mayor John Testa. "Sweet Central is a welcome addition to our city's growing menu of great places to eat," he says.

Fertucci has made Sweet Central a place where everything is special. Even such basics as coffee and tea are the best that can be bought. The shop's espresso is imported directly from Italy. Its teas come in silk bags that provide extra richness and flavor.

Other warmer-uppers for the fall season include rich and hearty soups such as a flavorful butternut squash and a hearty lobster bisque. Both come in ample portions with bread or a roll for just \$4. Baked goods done daily at a local bakery to Fertucci's recipes are also affordable, unique and tasty, and include cinnamon-apple muffin tops and cranberry and raisin scones.

Those looking for chillier treats can try out Sweet Central's full menu of shakes, malteds, sorbets and iced custards. Ice custard is like ice cream only better. "It's a lot richer and creamier, because it has eggs as opposed to ice cream, which is just milk and ice milk," Fertucci says. In addition, each batch of Sweet Central's ice cream is mixed separately and then frozen slowly over a 24-hour period.

Besides such standards as chocolate and vanilla, Sweet Central also offers a unique array of distinctive flavors from cappuccino chocolate hazelnut to fig-flavored iced custards. Sorbets are made with real fruit and also appear in a wide variety of flavors. At any one time there will be 16 different flavors of ice cream available and numerous sorbets. "I stay away from the food colors and artificial flavors because that's not the way I was trained," Fertucci says. Customers are welcome to make their own special requests for specific flavors.

Ice cream cakes are another of Sweet Central's specialties, as are a wide variety of wonderful candies. Nut brittles offered range from fairly conventional almond, cashew and macadamia nut to pecan and walnut cinnamon brittle.

Other sweet specialties include cold dipped pretzels, biscotti's, sugared roast nuts, and a broad assortment of chocolate truffles made right in the shop using Belgian and Swiss chocolate.

Besides the muffin caps, other cold season baked offerings include oatmeal, chocolate chip and macadamia nut cookies.

Those seeking the truly extraordinary can order Sweet Central chocolate and sugar sculptures ranging from facemasks to almost any structure they'd desire.

Opening any new business is a risk, but Fertucci is pleased with the welcome he's gotten. "I saw this store for rent, and I thought, 'Why not open up an ice cream parlor and start my own business,'" he says. "So far people have been very welcoming," he says.

For more information, contact Sweet Central, 51 Hudson Avenue, Peekskill, NY 10566, 914-737-8656.

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