



Photo by John Taggart

Welcome to the Delaware and Hudson

The D&H Rail-Trail, owned by the Rail-Trail Council of Northeastern Pennsylvania, is 38 miles long, from Simpson to the New York border near Susquehanna, Pennsylvania, and its path is steeped in local history. The Delaware and Hudson Canal Company dates back to 1823, and in the early days, it hauled anthracite coal from Carbondale to New York City. Today, there's a new connection between Northeastern Pennsylvania and New York; this time, the connection is to Brooklyn. That's where Chef Patti Jackson, a native of Clarks Summit, prepares regional American food from the mid-Atlantic states (Baltimore to Buffalo), using farm fresh ingredients and bringing the flavor of home to all who dine in her restaurant. Welcome to Delaware and Hudson.

Chef Patti Jackson's career has taken her to some of the most beautiful cities in the world, but when she truly loves a place, it's because it reminds her of Northeastern Pennsylvania; it reminds her of home.

Her Pennsylvania roots are evident in the restaurant she opened in May in Williamsburg, Brooklyn, the Delaware and Hudson, named after the early American canal system, gravity railroad, coal line and passenger trains. These companies played a vital role in the region's history, serving the Northeast in the 19th and early 20th centuries, as well in Chef Jackson's family history. Her great grandfather worked for the famous railway. "I grew up with the Delaware and Hudson as an icon," Chef Jackson said. "The name really speaks to this area, and the farmers who I buy from are all along the Hudson River and the Delaware River. It worked out as a great name for us, and it says something about my heritage and where I come from."

Chef Jackson has enjoyed a lifelong love of cooking and baking. "I remember all kinds of cooking experiments I used to do in my mom's kitchen," she said. While she loved working with food, her interest in biology and chemistry initially led her to pursue a degree in the sciences. "I went to The University of Scranton and I thought I would do something related to the sciences, but I also had a restaurant job, and I realized I liked that more. A friend suggested I check out culinary school, so I did. I moved to Baltimore and that's what started this whole adventure."

Chef Jackson trained as a pastry chef at the Baltimore International Culinary Arts Institute, and worked as a pastry chef in wholesale, retail and restaurants in Washington D.C. and then in New York for 18 years. She worked for industry leaders as Sutton Place Gourmet and the Pino Luongo, and she was Executive Chef of prestigious restaurants such as Le Madri, i Trulli and Centovini prior to opening Delaware and Hudson.

In addition to its name, the 38-seat restaurant's theme commemorates the famous historical rail line through special touches put in place by its owner — a map of the D&H Canal, a print of the old Lackawanna Railroad bridge with Phoebe Snow, a photo of the Lackawanna Valley, along with D&H glasses and books.

A highly-diverse menu includes unique interpretations of Pennsylvania-inspired classics, as well as haute cuisine offerings of regional American food from the mid-Atlantic states. Dining at the Delaware and Hudson introduces the flavors of Pennsylvania to some for the first time, while inspiring a bit of nostalgia for others. "My friend told me he had a wimpie today because said he hadn't heard it called that since the lunch ladies made wimpies in the Clarks Summit cafeteria," Chef Jackson said. From wimpies to hoagies, there's always room for a taste of home. "Once in a while I slip in my Grandmother's chocolate, or her cheese ball," she said. "It's kind of funny — I wish I could make a Don's Market hoagie. They just mastered that. We tried to make a cheesesteak for a while that tasted like the one at Grace's Hoagies, but it's impossible to replicate and I don't know why. It was just delicious."

Items such as The Pennsylvanian (eggs, sausage, scrapple and apple fritters), funnel cakes with strawberries and of course, those famous Wimpies (Pennsylvania-style sloppy joes) may be among the lunch options, while dinner choices are likely to include Chef Jackson's famous pretzel rolls, roasted Pennsylvania chestnuts as appetizers and main courses incorporating the finest heirloom tomatoes. Apple butter, peach butter and pickles; all are tastes of Chef Jackson's favorite Pennsylvania country foods.

As she incorporates a taste of her hometown into each menu, Chef Jackson is mindful of the history lessons that can be found within these ingredients. "The whole country of the United States of America was founded around New York, Pennsylvania, Virginia. That belt through the middle of the country was the bread basket, and it was amazing agricultural land. (Our forefathers) came from places that had great agriculture and when they got here, it was just incredible. And we forget that. We come from this really fertile, beautiful place that has an amazing diversity of products."

To learn more about the Delaware and Hudson restaurant and its full menu, visit delawareandhudson.com.

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