

## **The Sclafani family brings a taste of tradition to Cox**

**By Mia Verrochi**

Alyssa Sclafani smears thick cream cheese and butter on the fresh bagels, her hands moving rhythmically as she prepares for the day's batch of bagels at Sclafani's, the new bagel place on campus, located in Cox. The air is filled with the warm, inviting scent of bagels, a promise of freshly baked goods that draw customers in from all corners of the university.

With a focused and kind gaze, Sclafani takes students' orders. She glances up occasionally, her bright smile illuminating the area, as regulars wave from their seats. The morning rush has begun, and the sound of the cash register mingles with the hum of conversation, adding to the lively academic atmosphere.

"I love the smell of fresh bagels in the morning; it makes all the hard work worth it." Sclafani says, pausing to wipe her brow. "The most interesting part is watching how people react when they take their first bite."

As the morning rush intensifies, Sclafani assembles sandwiches and bagels, her hands moving with precision. She layers fresh ingredients onto the toasted bagels. With a quick glance at the bustling counter, she expertly crafts each order. The energy in the shop, and in the Cox building fuels her passion as she navigates the flurry of requests with ease.

Sclafani's role as a bagel maker is more than just a job; it requires creativity and a commitment to quality. She acknowledges the fact that her and her two sisters are working together. With a focus on customer satisfaction and the joy of creating something delicious, she embodies the spirit of Sclafani's, where every bagel tells a story.

"Multitasking and attention to detail are key, and its so much fun doing it with my family" Sclafani says.