

Coffee To Go

By Suzy Hopkins

When I was first married in November of 1969, my husband and I moved to downtown Boston, Massachusetts. I needed a job fast so I got a graveyard-shift position from 3:00AM to 10:00AM, 6 days a week in a donut shop. The donuts are made at 3:00AM since they take time to rise after the dough is made. The yeast needed to stay warm and the height was measured after an hour. Then they were deep fried to cook the dough. I'm talking about several huge tubs of the most aromatic cooking oil you have ever had to smell.

People loved those donuts: maple-flavor frosted, powdered sugar rolled, jelly filled, donut holes, glazed. Still warm. Yu-m-m-m-m. They came for the legendary coffee. The line of customers was out the door every morning from 6AM on, no matter what the weather. There was no seating so everything was take-out.

This shop was one of the five original coffee and donut shops founded by one man in 1950 in the Boston area. Now there are 11,300 in 36 countries.

Dunkin' Donuts – still popular.