



# EDNEY

Detroit



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# Coney Buns

ONE OF THE REASONS WHY CONEY DOGS  
TASTE SO GOOD IN DETROIT HAS NOTHING  
TO DO WITH CHILI OR HOT DOGS.  
IT'S ALL ABOUT THE BUNS.

**N**ot just any buns will do. They must be made the old-fashioned way, using the sponge dough method for a better taste and smell. And they must be served fresh and warm.

For decades, Bluebird and Brown's Bun Baking Company supplied hot dog buns to nearly all of the coney islands in southeastern Michigan. But when Bluebird shut down more than ten years ago, Metropolitan Baking Company in Hamtramck began making hot dog buns. Today Brown's and Metropolitan dominate the local market.

Like most of the coney islands they supply, Brown's and Metropolitan are family-owned businesses. Charles Brown, whose last name in Macedonia was Branoff, opened his Detroit bakery in 1929, just down the street from Duly's coney island. In 1945, George Kordas launched his bread business in Hamtramck at the same location where the company operates today.



Kordas's son, Jim, and his grandson, also called George, now run Metropolitan. At Brown's, Michael Dinu, Brown's great-grandson, is taking the bakery into its eighth decade. Brown's makes special "classic" buns for coney islands that hold up well in a steamer. Its customers that sell a lot of coney dogs prefer this bun over the company's softer, traditional one.

Metropolitan makes one kind of hot dog bun, which it calls the coney island steamer.

Though Brown's and Metropolitan used to deliver their buns to coney islands, they now rely on independent distributors to do this work. So in the wee hours every morning while many coney dog lovers are still sleeping, their hot dog buns are being picked up at the loading docks at Brown's and Metropolitan, the first step in the journey toward their stomachs.

**Rack 'n' roll:** Metropolitan Baking Company in Hamtramck kicks out thousands of hot dog and hamburger buns a day and is one of two major suppliers to coney island restaurants. The other major local supplier is Brown's Bun Baking Company in southwest Detroit. *(Photo by Ted Fines)*



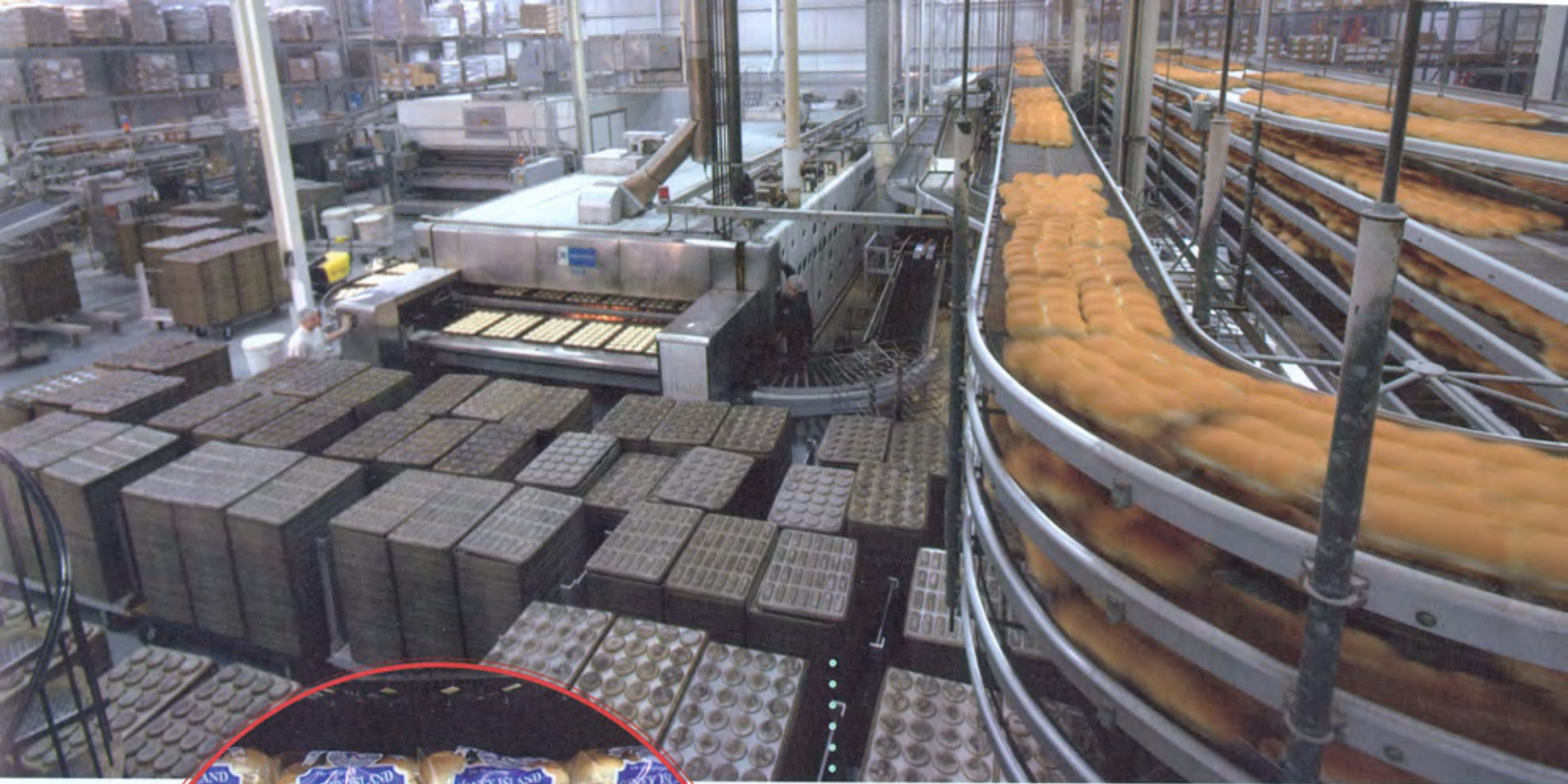


George Kordas shows his pride in being one of the main suppliers of buns to coney islands throughout the Detroit area. If you want to visit a lot of coney islands, hitch a ride on a bread truck. *(Photo by Ted Fines)*

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• The hottest fires make the softest buns, to tweak Eminem's Chrysler commercial. An industrial conveyor-line oven and stacks and stacks of racks and pans dwarf two bakers on either side of the oven. Find them. (Photo by Ted Fines)



• Coney Island Steamers—ahh!—that's the way one should be on a good coney—steamed. (Photo by Ted Fines)