

Queen City Creamery & Deli

Cumberland, Maryland

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Step into the Queen City Creamery & Deli in Downtown Cumberland and you are instantly transported back to a simpler time when it was a special treat to visit your favorite soda fountain. That's the type of atmosphere owners Terry and Rick Michels wanted to create when they opened Queen City Creamery & Deli last year.

In fact, Terry says she had always dreamed of opening an old-fashioned, 1940's style ice cream parlor. "I always called myself an ice cream connoisseur," said Michels. "For years I traveled around the country, becoming very familiar with different kinds of ice cream and I decided the best choice was a frozen custard product."

After doing some informal research, Terry and Rick came to the conclusion that the two elements that were missing (besides ice cream) in the downtown area were an old-fashioned New York-style deli and a coffee bar. So they decided to take those two ideas, add a premium quality ice cream, and Queen City Creamery & Deli was born.

"Where fresh is best" — that's the motto that accurately describes the products available at Queen City Creamery & Deli, according to Michels. "Everything we serve is freshly made, whether it's ice cream, coffee or deli items. You can tell the difference in taste where freshness is concerned and we believe it's best when something that's made today is served today."



Flowers by "Gardener Extraordinaire," Joyce Emerick

The frozen custard ice cream is made daily, on a continual basis, so they can always offer a fresh, homemade product. Vanilla and chocolate are always available at the store, as well as the flavor of the day, which has quickly become a popular feature that customers look forward to each day. “The machine we use is the Cadillac of frozen custard machines,” says Michels. “The company that makes it prides itself on the fact that it can absolutely minimize the ice crystal formations to just about nothing. And that’s why it tastes so creamy.” The soda fountain also features cones, shakes, sundaes, floats and splits.

The coffee bar at the Queen City Creamery & Deli offers freshly brewed coffees, espresso, cafe latte, au lait, mocha and cappuccino. They also serve fresh pastries, biscotti and bagels. “We researched a number of different coffees and settled on the products of a small roaster out of Columbus, Ohio,” says Michels. “They have an excellent reputation and they are building a very strong customer base, based on what they call the independent coffee drinker who is appreciative of a high quality coffee, good service and good presentation.”

From the very beginning, Michels says they had always decided to use Boar’s Head brand meats and cheeses at the deli because they felt you just can’t get anything better — in quality, taste and freshness. The deli counter serves up tasty sandwiches and excellent wraps as well as soups and sides.

The atmosphere inside of the Queen City Creamery & Deli is enhanced by the classic old-fashioned soda parlor decor that was popular in the 1940’s. In fact, Terry and Rick had been collecting things for about four years before they opened their doors. “Everything in the deli and restaurant area are recycled things from pre-existing ice cream places, confectioneries

or restaurants,” said Michels.

“We call ourselves a 1940’s style deli and ice cream soda fountain and that’s the kind of era we try to stay with.”

Queen City Creamery & Deli is conveniently located at 108 Harrison Street, within a short walk from just about everything in Downtown Cumberland, and there’s plenty of parking available close by.



The staff is always friendly, helpful, and professional — everyone has fun at the Queen City Creamery.



Terry Michels, behind the 1940’s soda fountain, holds one of their tempting delights.

Starting in May, Queen City Creamery & Deli will open a new satellite location a few blocks away from their original main store as part of the new Shops at Canal Place. Located in the heart of the Canal Place Heritage Area, the new walk-up window will feature ice cream made at the main store and treats like the blizzards, sundaes, malts and shakes. Hot dogs, sandwiches, wraps and soups will also be available there.

For a nostalgic trip down Memory Lane, be sure to plan a visit to the Queen City Creamery & Deli. And now, keep up with the latest information on the menu, calendar, specials, links, and the popular “Flavor of the Day,” by checking out their new web site at www.queencitycreamery.com.