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## Sal' s sandwich king of astoria

Photo: Facebook November 12, 2019 Christian Murray Astoria Sandwich King Charlie Gordon, who created Sal, Chris and Charlie Deli in Astoria, died on Friday. He was 60. Gordon bought a 33-12 23rd Ave. The deli in 1987 and named it after Sal, who already worked at the deli, his wife Chris and himself, according to an article published last year in the New York Times. Shortly after he took over the store his customers started calling him The Sandwich King of Astoria. The family announced on Facebook Saturday Gordon's passing. Gordon has grown-up children who work in the store. It is with deepest sympathy that we inform you of the passing of our sandwich king, Charlie Gordon, the post reads. The family said the store would be closed until Thursday. More than 150 people posted comments expressing their condolences to the family, with many expressing their feedback on the king's treatment. So sorry for your loss. Charlie treated me and my children like a family. I always knew their name. I have always treated us with 100% respect, wrote one of the clients. Long live the king. So sorry for the loss. Astoria lost a piece of her heart, wrote another resident. The outpouring of support continued. Omg I'm devastated by this news I remember the first day I met him when he first took over the deli all those years ago, another resident wrote. He was the best great man my family and I would miss very much. My condolences to his family God bless you all. The deli is known for offering hearty sandwiches, offering 14-inch characters stuffed with meat and toppings. The most popular sandwich, according to the New York Times piece, is the bomb that comes with a mix of Italian and American cold cuts topped with American and provolone cheese and other toppings. A memorial service is scheduled for Thursday at St. Catherine and St. George's Church, located at 22-30 33rd St. at 11:30 .m. He will be buried in St. Michael's Cemetery in East Elmhurst. 54 Comments by Charlie Gordon from Sal, Chris and Charlie Deli in Astoria. (Courtesy of John Gordon) ASTORIA, queens - Astoria sandwich king Charlie Gordon, who spent more than three decades behind the counter as Charlie Sal, Chris and Charlie Daly, died Friday. He was 60. Gordon has been running a sandwich joint since 1987, when he became the third store owner and renamed it after legendary counter Sal, his wife Chris and himself, according to a New York Times feature published last year. The motto of the store is every day of the holiday, after Gordon go to the words. Dubbed King Astoria's sandwich by his clients, Gordon served lavishly stuffed heroes and rolls that were easily on his wallet, though perhaps not waistline. He was best known for inventing The Bomb, a hero who, for \$9.50 plus tax, comes fully loaded with Italian and American cold and provolone cheese, lettuce, onion, tomato, hot pepper and bell pepper, topped with mayonnaise and vinegar. It was a lucky accident, dreamed up for by a customer who told him to do whatever he wanted, reports the Times. People from everywhere come to get it, his son, John Gordon, said Patch. Shop at 33-12 23rd Ave. built his reputation on cold cuts, and Charlie Gordon built it on kindness, generosity and humor. Times Square will be almost empty this year with a ball drop, but millions are likely to tune in online. Here's how to watch for free. When customers would ask for hot things he would say: We don't even have heat in the store, said John Gordon. Times Square will be almost empty this year with a ball drop, but millions are likely to tune in online. Here's how to watch for free. (Image: Google Maps) Delhi will be closed until Thursday, according to a Facebook post. To honor Gordon, the family offers to make a donation to St. Jude Children's Research Hospital. The funeral will be held on Thursday at St Catherine and St George's Church in Astoria, from 11.30am .m to 12.30pm .m. He will be buried in St Michael's Cemetery in East Elmhurst. Continue reading the main storyNeighborhood JointSandwiches are serious business in Sal, Chris and Charlie Delhi, in queens.Credit ... Ryan Is Christopher Jones for The New York Timest early in the morning, but Sal, Chris and Charlie Daly, a small shop in Astoria, queens, which specializes in super-brand sandwiches, is full of customers with lunch on their minds. The deli, located between a laundry room and a private house in the shadow of the Amtrak overpass near the Astoria-Dietmars Boulevard subway station, declares itself only with a tent-colored blue bird wings. You don't have to advertise it. In 1987, Charlie Gordon became the third owner of the store. He named the business after Sal (the legendary counter that came with the store), Chris (his wife) and himself. Around the same time, customers called him sandwich king of Astoria. Mr Gordon decided to use this as his slogan. They were selling canned goods and a few small sandwiches for \$1, said Nick Gordon, Charlie's 30-year-old son, who works at the store with his brother, 26-year-old John. But my father, who was in the bakery business, loves heavy sandwiches. Imageln 1987, customers came up with the name, Sandwich King of Astoria, for the deli. Charlie Gordon, the new owner, decided that it would be the slogan of the store. Credit... Ryan Christopher Jones for The New York TimesThe 14-inch-long heroes, who mostly sell for \$5.50 to \$8 (onion, pickles and sweet peppers every 50 cents extra), are terrific. They require a lot of devotion to eat them in one sitting. Look at the size you get, said Victor Santiago, who lives in the Bronx and Swiss and big coffee on to work at Con Con You can't get it anywhere else for that price. Elstratios Stavrianos, a student at LaGuardia Community College who lives nearby, ordered sandwiches for himself and his mother. After John Gordon cut the sandwiches in half with a knife as sharp as hunger, Mr Stavrianos said: My lunch and dinner. I'll leave it in the fridge. Typical lunch rush. Credit... Ryan Christopher Jones for The New York TimesSal, Chris and Charlie's most popular sandwich bomb, which is advertised on a board over a granite counter, is like \$9.50 fully loaded plus tax. (Alka-Seltzer, which the store also sells, is optional.) A mixture of Italian and American cold cuts topped with American and provolone cheese, lettuce, onion, tomatoes, hot peppers, bell peppers and mayonnaise and vinegar, it happened by accident. The client told my father to do whatever he wanted, Nick Gordon said. Then someone else asked for it. He caught on, so we had to call it something. Anthony Pisciotta, an employee of the Triboro Bridge and Tunnel Administration who lives in the Bronx, was hungry enough for a bomb but didn't order it. I'm trying to lose weight,' he said as he spent turkeys at the club roll.Mr. Santiago, who works at ConEd, was coming to Sal, Chris and Charlie long enough to remember Sal, who worked there from 8 years until his death at 65.The sandwiches are 14 inches long. Mine will be my lunch and dinner, said one customer. I'll leave it in the fridge. Credit... Ryan Christopher Jones for The New York Times I was a ham and cheese guy,' he said. When the lines were long, Sal used to hand out samples. Because of this, I try other things. Luis Baez, another longtime customer, recalls ordering when John Gordon was 12 and running a counter. It was, let's see, 14 years ago. Every morning I come for coffee, said Mr. Baez, a handyman who lives 100 feet from the sandwich shop. It gives me the opportunity to go to work. I can't drink any other coffee, even my wife. Mr Baez, whose son, daughter, uncle and wife are also regulars, said the staff, who are five, looked like a family. They make me laugh,' he said. What's he going to order today? Ham and mozzarella, said John Gordon, before Mr. Baez could answer. They looked at each other and cracked. Wow, this place is a real deal, that's exactly what it should be. We always share a sandwich, bomb or Italian (me) because they are so great, tasty and affordable. Where you can get a sandwich like this is priced at less than \$10. It is ... a little drive from our LGA location, and parking is hard, but it's totally worth it. If you can't get here find DiBellas. They expand as well as way, much better than the subway (sorry even mention that name here). Thanks to Jill and former NYPD, and still the best city. Police Cops I know the best places. More Closed0.89 mile watches claim that this business is your business? Claim now to immediately update business information and menus! Menu! sal's sandwich king of astoria

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