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# Who makes a better bagel? An international showdown

*By Merisa Fink, Contributor*

There's a new bagel on the block, and some say it's the best. Well, actually, it's not new at all: the Montreal bagel, drawing from the same Polish roots as its hallowed New York cousin, is smaller, sweeter and denser, with a larger hole, and is boiled in honey-sweetened water before baking in a wood-fired oven.



Kathie Lee and Hoda try the Canadian version of a favorite breakfast standby.

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www.tourisme-montreal.org

Get out the cream cheese. There's some tasting to do.

Kathie Lee and Hoda tried the bagels from our neighbors to the north while on location in Montreal -- and they were pleasantly surprised.

They're not the only ones. Famously, New Yorkers are proud of their pillowy version of the breakfast treats. But some city dwellers *actually prefer* the Canadian import, and line up at a Brooklyn deli called Mile End, which ships them in from across the border. Haven't tried the Canadian specialty? Order them straight from the source [here](#).



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TODAY's Kathie Lee Gifford and Hoda Kotb set out in search of what John Lennon, bagels and a mime have in common in Quebec's la belle ville.

Have you tried Montreal bagels?

Yes - they're hole-y better!

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**Christine Jackowski** · Montreal, Quebec

I think they kinda missed the point that it is Montreal Quebec, (not Montreal Canada). There is a difference. They missed so much but they only had 24 hours and if the point was to make folks from the US find it more accessible to come, I think they accomplished it, but they really FAILED when they didn't feature a musician of Quebec, Eric Lapointe, Marie Mai, anyone actually who is a Quebec musician, of which there are so many excellent choices.

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**Glen Campbell** · 4th and South Street, Phila

duh!,....NYC,....Oh yeah and who makes the best Pizza? absolutely no competition

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**Christine Jackowski** · Montreal, Quebec



I never eat pizza in Montreal. It's better in Troy than here, NYC pizza is a special thing, but the bagels are really better and they boil them in honey water before the bake so they are just a tiny bit sweet. The place they went is the bagel God. They often give kids bagels, smart move, to make a lifelong customer. (There is some good pizza here, but it's different and not NY style)

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**Christine Jackowski** · Montreal, Quebec

Smoked meat is better here too. Schwartz's is famous but The Main has better meat. Just for the record.

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**Sarah Leavitt** · Journalist at The West Island Chronicle

Good publicity for Montreal but cheesy as f\*ck. Where are the road constructions? The pot holes? The riots?

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**Peter Henderson** · University of Ottawa

It's New York, sorry.

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**David McClelland** · Ottawa, Ontario

Montreal-style FTW.

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**Lindsay Lafreniere** · University of Victoria

Hasn't this been done 10 million times??

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**Joel Tietolman** · Ottawa, Ontario

order them here! the link up there doesn't work! [www.mileendmontrealbagel.com](http://www.mileendmontrealbagel.com)

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Merisa Fink

Merisa Fink's proudest moment of 2011 thus-far was crafting and hosting a make-your-own-grilled cheese dinner party. (Creamy tomato soup was the guest of honor.) A lawyer by day and freelancer by night, she never leaves home without a tote bag full of snacks, just like the old Jewish lady she aspires to be.

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