

In New York, a plain soda (see below), made with soda water, syrup, and cream. This drink was originally called "soda et creme" (from the French, "soda and cream"); New Yorkers dropped the "soda" in the name, and instead of saying "et creme" found it easier to say "egg cream." Ever since, everyone has wondered why there are no eggs in it---which there are not. An egg cream is light and refreshing, has somewhat of a following among New Yorkers, and is made only in vanilla or chocolate flavors.