

## Food Stuff

By Florence Fabricant  
Published: March 11, 1998

### Recipes From Cyberspace And Other Food Matters

Scholarly and outrageous, "Taste, Nostalgia," edited by Allen S. Weiss (Lusitania Press, \$15), is a mixed bag of often surprising food-related articles. There is a discourse on the decorative cuisine of Careme, savory personal memoirs of pot au feu and chowder and even imaginary recipes in cyberspace.

The illustrations run the gamut from pictures of a bittersweet chocolate crucifix, a mermaid in a sardine tin (right) and Carmen Miranda, her head laden with fruit.

It is seasoned throughout with tidbits like this quotation from the composer John Cage: "I was with de Kooning once in a restaurant and he said, 'If I put a frame around these bread crumbs, that isn't art.' And what I'm saying is that it is."

The book, which is available in bookstores, is the companion to an often witty exhibition, "Food Matters," which will be on display tomorrow through Saturday from noon to 6 P.M. at E. S. Vandam, a gallery at 100 Vandam Street (Greenwich Street); (212) 924-8189.

### Kossar's Is Sold and Kosher

With the influx of Chinese merchants, the Lower East Side is changing. So is Kossar's Bialys, 367 Grand Street (Essex Street), which has been in the neighborhood since 1933. The bakery has just been sold by the Kossar family, which founded it, to Juda Engelmayer, who is an assistant to State Comptroller H. Carl McCall, and Danny Cohen, who is Mr. Engelmayer's brother-in-law and an investment banker.

The changes the new owners have made, and are planning, are subtle. They have added oblong bialy sticks (below) coated in caraway or sesame seeds and whole wheat and pumpernickel bialys are in the pipeline. But don't expect aberrations like blueberry bialys anytime soon, Mr. Engelmayer said.

A bialy, short for bialystoker and derived from the Polish town of Bialystok, is a round, soft bagel-size roll with an indentation, but no hole, in the center, and a bit of seasoned onions on top. The dough is not sweetened, and has a chewy consistency that is somewhat like pizza. Kossar's, which bakes almost 15,000 bialys a day and sells them everywhere from Zabar's to convenience stores, is one of the few places in New York that still makes them by hand.

The store is also kosher now. "We became kosher simply by agreeing to close on Saturdays and paying a fee," Mr. Engelmayer said. "We didn't have to change anything."

### Pastries for Purim

Hamentaschen, or Hamen's pockets, the triangular pastries that symbolize Purim, a festive Jewish holiday that starts this afternoon, usually come filled with prune, apricot or poppy seeds. But finding them made without wheat flour, for children or adults who have allergies, is another matter.

Mrs. Green's, which has markets at 780 White Plains Road and 365 Central Park West in Scarsdale, N.Y.; Route 6, Mahopac, N.Y., and 666 Lexington Avenue, Mount Kisco, N.Y., has delicious, surprisingly wheaty-tasting little hamentaschen made with spelt flour. The hamentaschen, \$9.95 a pound, will be sold during the holiday, which is celebrated through Friday.

[Home](#) | [Times topics](#) | [Member Center](#)

[Copyright 2012](#) | [The New York Times Company](#) | [Privacy Policy](#) | [Help](#) | [Contact Us](#) | [Work for Us](#) | [Site Map](#) | [Index by Keyword](#)