

Food Stuff: A Chilly Counter, a Shiver of Delight

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An East Side Bakery That Keeps the Sabbath

Eli Zabar has converted a little ice cream stand at the front of Eli's Manhattan, 1411 Third Avenue (80th Street), into a kosher bakery. To comply with kosher rules, it is fully enclosed and separated from the rest of the store, and it uses only fresh yeast approved for kosher baking. Rabbis check things out at least once a week. The breads - including baguettes, a ring-shaped bread and focaccia made with kosher olive oil—come out of the oven three times a day. The bakery is closed from sundown Friday until after sundown Saturday. Prices are \$1.29 to \$2.95.

