

THE BAGEL BIBLE

*For Bagel Lovers,
The Complete Guide
to Great Noshing*



Bagel fact and fiction • Recipes
Bagel favorites of the stars
Serving suggestions

*From the preeminent
authorities on the subject!*



Marilyn and Tom Bagel
(that's right, Bagel)



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The Bagel Bible

*For Bagel Lovers,
The Complete Guide to Great Noshing*

by
Marilyn & Tom Bagel

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Dedicated to bagel lovers everywhere,
especially Florrie, Alan and Amy, Evy and Aaron, Alice, and Jo-Anne and Marty.



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Preface

You picked up this book because you love bagels or you know somebody who loves bagels. Perhaps your love affair with the “cement doughnut” began many years ago. Or maybe it was the result of a recent chance meeting at a carry-out when your eyes met a dazzling bronze-skinned bagel and you were hooked, like millions before you.

Whether you're an old fan or a relatively new admirer, *The Bagel Bible* by Marilyn and Tom Bagel is the definitive book on bagels by genuine Bagels. Tom was born and “bread” in Milwaukee. Marilyn became a Bagel by marriage.

So get ready to sink your teeth into dozens of creative bagel recipes for quick and easy meals any time of the day or night. And for those of you who want to try your hand at bagel baking, you'll also find recipes for making hot, crusty bagels in your own kitchen. Enjoy!

When made with kosher products, the recipes in this book are considered to be kosher.





Whatsa Bagel?

Bagels *should* be found in the dictionary under *fun*, but according to Webster (who probably liked his with a *shmear*) a bagel is “a hard roll shaped like a doughnut that is made of raised dough and cooked by simmering in water and then baked to give it a glazed brown exterior over a firm white interior.” The bagel is the only bread product that is boiled before it is baked. That’s what gives the bagel its unique texture and the crust its characteristic shine.

Legend has it that in 1683 in Vienna, Austria, a local Jewish baker wanted to thank the king of Poland for protecting his countrymen from Turkish invaders. He made a special hard roll in the shape of a riding stirrup—*Bügel* in German—commemorating the king’s favorite pastime and giving the bagel its distinctive shape.

As bagels gained popularity in Poland, they were officially sanctioned as gifts for women in childbirth and mentioned in community registers. Mothers used them as nutritious teething rings that their infants could easily grasp—a practice still popular today.

Bagels eventually made their way to Russia, where they were called *bubliki* and were sold on strings. Like other ring-shaped objects, they were said to bring good luck and possess magical powers. It is even said that songs were sung about bagels!



An American Debut

When the Eastern European Jewish immigrants arrived in America at the turn of the century, they brought the bagel with them. The American bagel industry established formal roots in New York between 1910 and 1915 with the formation of Bagel Bakers Local #338. This exclusive group of 300 craftsmen with “bagels in their blood” limited its membership to sons of members. At the time, it was probably easier to get into medical school than to get an apprenticeship in one of the thirty-six union bagel shops in New York City and New Jersey.

Professional bagel baking required know-how and backbreaking labor. Bagel makers’ sons apprenticed for months to learn the trade. Men were paid by the piece and usually worked in teams of four. Two made the bagels, one baked, and a “kettleman” was in charge of boiling the bagels. The men earned about 19 cents a box, and each box typically contained sixty-four bagels. It was not unusual for a team to make one hundred boxes a night.

With the rising of the yeast in countless bakeries, the popularity of the bagel rose far beyond the boundaries of ethnic neighborhoods. In the late 1950s and 1960s, bakers from New York and New Jersey began moving to other parts of the country. One such veteran who opened a bagel bakery in a suburb of Washington, D.C., in 1966, remembers his skeptical landlord nervously questioning, “Who’s gonna spend 7 cents for one of *those* things?” Other bagel bakers who emigrated from Eastern Europe settled in Canada, giving cities like Toronto and Montreal their reputation for superb bagels.

Prepackaged bagels first became available in grocery stores in the 1950s. With the introduction of frozen bagels in the 1960s, consumers had access to bagels even if they didn’t live near a bagel bakery.

Bagel-making machines, a boon to commercial bakers, were also introduced in the early 1960s. Inventor Dan Thompson says, “I was born to invent a bagel machine. My father was thinking about a bagel-making machine when I was conceived.” That may not be far from the truth, because Dan’s father had a wholesale bakery in Winnipeg, Canada, and was already working on a bagel-making machine back in 1926. But it was far too complicated, too slow, and too costly to manufacture and it wasn’t commercially feasible.

There were as many as fifty unsuccessful attempts to produce a bagel-making machine





Hot news for good nutrition

The Bagel Bible

in the early twentieth century. The Thompson Bagel Machine Corporation developed the first viable model, despite “doubting Thompsons” who insisted that no machine would ever replace the human hand. Most of the early machines were leased by bakers who paid by the dozen on a running timemeter. Now most are purchased. One model can form 200 dozen bagels an hour, another as many as 400 dozen an hour.

You’ve Come a Long Way, Bagel

Bagels are not just for breakfast anymore; in recent years, consumer demand for bagels has absolutely exploded in this country, with sales approaching \$1 billion a year in the United States alone. Today considered no more “ethnic” than pizza or tacos, bagels are a mainstay on tables in households of every race, creed, color, and religion.

Major corporations have entered the bagel market in a big way, not just with bagels but also with a host of bagel products, from bagel chips to bagel “dogs.” Fast-food chains have bagels on the menu. You can find bagels at your local supermarket—at the bakery counter, in the bread section, at the deli counter, in special self-serve bins, and in the freezer section—and at bagel bakeries, convenience stores, department stores, even doughnut shops. Some bagel bakeries are open twenty-four hours a day, to satisfy the needs of true bagel-holics. It’s a far cry from pushcart sales on cobblestone streets at the turn of the century.

Commercial bagel bakers are responding to this bagel love affair not only by extending their product lines but by refining mass production techniques. Some companies are steaming instead of boiling the bagels prior to baking. In this process, racks of bagels are rolled into upright steam-injected rack ovens. This speeds production and results in a softer bagel that lends itself more readily to sandwich making: The fillings won’t squeeze out when you bite into the sandwich. However, diehards argue that it’s not a bagel unless the filling “squishes” out when you bite into it!

The Low-fat, No-cholesterol Wonder

Bagels are a dream come true if you’re watching your weight, your cholesterol, or your fat intake. You’ll find bagels on the recommended list of every major diet plan. They have no



Whatsa Bagel?

cholesterol and very little fat. They are highly satisfying, and their chewiness makes them much more emotionally gratifying than a slice of bread. Take a fresh bagel along for a filling low-fat snack, particularly if you plan to be someplace—such as on an airplane—where your food choices will be limited.

Bagels vary in size from baker to baker and manufacturer to manufacturer. They can range from 1-ounce bagelettes (miniature bagels) to mega-bagels that tip the scales at over 5 ounces. On the average, you can figure on the following nutritional content for a 2.5-ounce plain bagel:

37	grams carbohydrate
8	grams protein
1	gram fat
0	milligrams cholesterol
450	milligrams sodium
190	calories

Bagels Are Even Good for Your Love Life

The “teddy bear of foods,” bagels bring out the best in everyone. Even the most unemotional people you know will wax poetic when you ask them what their favorite bagel flavor is!

Share a bagel and you have a friend for life. Business goes better with bagels. Arguments are more civilized over bagels and coffee. Making up is more loving with bagels and champagne. And if you want to make a lasting impression, forget the dozen roses. Just bring a dozen hot bagels and some cream cheese. You’ll make a big hit and save a lot of money too.







Bagel Styles of the Rich and Famous

What food other than a bagel could make such a distinguished assemblage of glitterati react with wild abandon . . . practically weep with joy . . . in other words, go bonkers over bagels? Here's what the "Who's Who" have to say about *their* bagels.

Jane Alexander

This highly acclaimed stage, television, and film actress is known for her memorable portrayals, but Jane's love of bagels is no act.

"I eat five or six bagels a week. I had my first bagel in 1960, and my favorite kind is plain—with the hole! My favorite way of eating them is with my teeth. I've tried all kinds of bagels, but I like plain ones the best. The strangest way I've ever eaten bagels is with refried beans. Why do I like bagels? They're chewy and exercise my jawline."



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Meredith Baxter

This versatile, talented actress enjoys her roles in front of the camera. But her favorite “roll” behind the scenes is a bagel!

“I love garlic and onion bagels. I first started eating bagels about thirty years ago and find their shape wonderfully appealing. I have three a week when I’m working, but none when I’m not. My favorite way of eating them is toasted very crisp—black on the edges—with scads of butter. For me, the strangest thing I’ve ever had on a bagel is cream cheese. I guess the reason I haven’t experimented more with bagels is that I’m inhibited!”

David Brenner

A well-known comedian who always performs to packed houses, Brenner enjoys relaxing with well-packed bagels.

“I love eating my bagels 1) with my hands; 2) with thickly piled cream cheese and smooth peanut butter; 3) with cream cheese and tuna; 4) with cream cheese and crisp bacon. I especially love untoasted plain or pumpernickel bagels. I’ve been eating them since I was two months and three days old. On a good week I eat between 2,500 and 3,200.”

Jane Brody

This noted cookbook author and *New York Times* “Personal Health” columnist is an expert on nutritious foods. That’s why bagels are a mainstay in her bread basket practically every day.

“I first started eating bagels somewhere between the ages of six months and a year old. My favorite kind is sesame seed. I eat about five to seven bagels a week. I prefer them au naturel. I simply break off chunks and eat them plain. The strangest combination I’ve ever put on a bagel is caviar and sour cream—raising the bagel to new heights! I haven’t done more experimenting because I like them just the way they come out of the oven. They’re so chewy and satisfying.”



Bagel Styles of the Rich and Famous

Dr. Joyce Brothers

Dr. Joyce Brothers is a noted psychologist, radio and television personality, columnist, and author, whom millions of people rely on as a source of wisdom, common sense, and practical advice. According to Dr. Brothers, bagels play a significant “roll” in childhood.

“I first started eating bagels as an infant. My favorite kind of bagel is plain, and I eat a couple every week with cream cheese. Bagels are the best teething rings ever devised. They will keep a small child or infant, who’s old enough to sit up and grasp an object, entertained and happy longer than anything else.”

Jerry Buss

Jerry Buss, real estate company executive and owner of the Los Angeles Lakers basketball team, says that although it’s baskets that count on the court, off the court it’s a basket of bagels.

“I first started eating bagels ten years ago. My favorite are raisin bagels, especially at breakfast time when they’re toasted, spread with butter or cream cheese, and served with bacon and eggs. They taste so good that I have to limit myself.”

Dick Clark

Creator, producer, and host of many of the country’s most widely viewed television series and specials, and a driving force in American music, Clark gives bagels a “100”—they have a great beat and are fun to dance to.

“I first started eating bagels in the 1930s. My favorite kind is plain. I have one or two a week. I like them toasted with cream cheese. The strangest combination I’ve ever had on a bagel is peanut butter and pickles. I would experiment more, but I still bear a scar on the third finger of my left hand from a knife I used during an unsuccessful bagel experiment!!!”



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William Conrad

This highly accomplished stage and television actor, producer, director, and narrator, is also an acknowledged chili gourmet who thinks bagels are *really* hot stuff.

"I first started eating bagels at the tender age of three. My favorite kinds are salt, poppy seed, pumpernickel, raisin, rye—any water bagel, no egg bagels. I try to hold down the quantity to a baker's dozen a week. Bagels are sooo good! My favorite way of eating bagels is to toast them, then spread them with cream cheese and chives and fresh chopped jalapeño peppers. The strangest thing I've ever eaten on a bagel is chili con carne with rattlesnake meat. When it comes to bagels, I'm the best bagel experimenter on my block!"

Norm Crosby

This popular entertainer and wordsmith extraordinaire has a unique way of expressing himself. But ask Norm for a monologue on bagels, and he gives it to you straight.

"I started eating bagels when I was very young. I also played with them as a baby. They're difficult to chew with no teeth. I eat at least a half-dozen a week, especially pumpernickel. I like them toasted with cream cheese or open-face with tuna fish and a slice of onion. Actually, I've tried everything on bagels—hot dogs, caviar (not together!), mustard—and I often make a pickle sandwich using bagels. I like bagels because they're quick to prepare, tasty, and good for you. If these sensible reasons aren't enough, I like 'em 'cause they're bagels and maybe because I don't like anything square!"

Fred de Cordova

De Cordova, the well-known producer-director of NBC's "The Tonight Show," thinks bagels have star quality. For Fred it's "Lights! Cameras! Bagels!"

"Why do I like bagels? Because bagels like me. I entered puberty with a bagel. That's when I first started eating them. Now my week wouldn't be complete without at least one."



Bagel Styles of the Rich and Famous

*I would have experimented more with bagels if it hadn't been for parental warnings.
Bagels can be habit-forming!"*

Phyllis Diller

A well-known comedienne and popular entertainer, Phyllis Diller has them rolling in the aisles with her repartee, and her observations about bagels are no exception.

"Even the thought of bagels is an inspiration to me. I bet you didn't know that when Ronald Reagan ran for president, he was so gung ho to get all the ethnic votes, he went into a deli and ordered a bagel. The waiter said, 'How would you like that?' Ronnie said, 'On rye.' Incidentally, my advice is never eat a day-old bagel. There is a day-old bagel someplace in this world with teeth in it—mine! By the way, did you hear about the new Bagel Diet? You just eat the holes."

Olympia Dukakis

This accomplished actress always delivers memorable performances in roles she can really sink her teeth into. But the starring "roll" she tackles with gusto is a bagel.

"I've been eating bagels for over thirty years. I like sesame best of all. I eat about three bagels a week. I guess you could say I'm a traditionalist at heart, because my favorite way of eating bagels is still with cream cheese and lox. However, I have gone so far as to have a bagel with banana, mayonnaise, and peanut butter on it. I love bagels because they're soft inside and have such a wonderful taste."

Whoopi Goldberg

Whoopi Goldberg, gifted Academy Award-winning actress and comedienne, has nourished her natural acting talents with years of bagel eating.

"I first started eating bagels as a kid in New York. I really like salted bagels the best. I



The Bagel Bible

have about four or five a week, usually toasted with butter. Bagels are great because they're chewy and satisfying! Who needs a pretzel when you have a bagel?"

Mark Goodson

The consummate innovative producer, Goodson has created many of television's most memorable, successful, and classic game shows, past and present, including "I've Got a Secret," "Beat the Clock," "The Price Is Right," and "Family Feud." Mark has absolutely no difficulty answering questions about bagels!

"I ate my first bagel in Sacramento—that sounds like the title of a song—when I was about ten. My favorite kind of bagel is good old-fashioned plain—with cream cheese (natch!) and smoked fish (natch!). No matter how many I eat, it's never enough. The strangest thing I've ever eaten on a bagel is caviar once, but I really haven't experimented because, bagel-wise, I'm a conservative. I like bagels because I love crusty things, and the taste of a bagel is redolent of my youth."

Heloise

This trusted "Dean of Household Hints" shares the suggestions of millions of fans in her widely read column, which appears in newspapers from coast to coast. Heloise will tell you that you should always have some bagels on hand, because no household is complete without them.

"Why do I like bagels? What's not to like!? I first started eating bagels in Washington, D.C., as a child. My favorite is whole wheat and, though I eat none when I'm in Texas, I eat as many as I can when I'm in New York. I like bagels with cream cheese, onion, and tomatoes, or peanut butter and cream cheese. Actually, nothing is too strange to put on a bagel."





"As you can see, Dahling, I only do starring rolls. . . ."

Bob Hope

The premier Global Showman has faced millions of adoring fans the world over with ease. But he finds facing a bagel his greatest challenge.

"I remember the first time I ate a bagel. It was also the first time I broke a tooth. My favorite kind is a soft one, if it can be found. How many do I eat? Maybe one a year. My favorite way of eating them is with a doctor on hand. The strangest thing I've ever eaten on a bagel is vegetable soup. I haven't experimented more with bagels, because I prefer to eat doughnuts before they're soaked in cement. Why do I like bagels? . . . Why do I like the I.R.S.?"

Marty Ingels

Marty Ingels, a man of many talents—actor, comic, writer, and Hollywood Super Agent—always knows what's "in" and what's "out" . . . and, of course, the super-scoop on bagels. To quote the Brooklyn Boychik:

"Actually, it wasn't till I was fourteen that I realized they were edible. They were always piled up and stuck together in the freezer. My mother talked about keeping 'onions' in them . . . and 'seeds' . . . even 'water.' And we could only buy them on certain days and only from a very fat man named Itzhak who dribbled when he spoke. Why would anyone want to eat one of those? (Once one of them fell out of the fridge onto my father's foot and broke two of his toes. Most kids I knew were scared of them.)

They were much easier to digest when I was a kid. 'Got a very sensitive stomach these days, so I take them intravenously. And people really differ on their health effect. My doctor once told me that he put absolutely no limit on the number of bagels he himself ate. But last week his widow left a message on my service to call her about that. And people like them with different things—with butter, with cheese, with lox, even with meat. I like mine with an ambulance. Somebody once asked me what was the strangest combina-



Bagel Styles of the Rich and Famous

tion I ever put on a bagel. I once put a twenty-eight-year-old hooker named Beulah on one and turned the lights out. (She now lives on a kibbutz just south of Haifa, and they say she's doing very well.) For a while, I tried "experimenting" with bagels, but I lost the grant.

Why do I like bagels?—No jokes? Because they bring me back to a sweeter, simpler time when good was good and bad was bad and right was right and wrong was wrong and we may not've known a hell of a lot, but we knew which was which and when. Today I'm not sure of anyone—or anything—except my bagel.

Shirley Jones Ingels

Shirley Jones, America's sweetheart, whose Oscar-winning career has included the movies *Oklahoma!*, *Carousel*, *The Music Man*, and *Elmer Gantry*, and the long-running television series "The Partridge Family," confides that she deserves an Oscar for living with husband Marty . . . and eating bagels.

"I first started eating bagels in 1977. Marty wrote it into our prenuptial agreement after he saw me order corned beef with mayonnaise. How many bagels do I eat a week? That depends on how often my in-laws visit (and how much mayonnaise I have in the house). My favorite way of eating bagels is with communion wafers. But the most gratifying combination I've ever put on a bagel is Bromo and Maalox. I haven't experimented with bagels because Marty said something about how eating them with anyone other than your husband constitutes some sort of Hebrew adultery. Why do I like bagels? I've lived long enough."

Larry King

America's favorite television and radio talk-show host, has been a bagel eater since birth. He really knows what he likes. Besides, bagels don't talk back!

"Bagels have a taste all their own. They are perfectly named: They fill, they bring pleasure—they are bagels! I eat about five or six a week. I especially like salt bagels. My favorite way of eating them is with lox and cream cheese. All others are frauds."



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Ed McMahon

Host of the syndicated program "Star Search," Ed McMahon was for many years television's most celebrated sidekick, on "The Tonight Show." What else would you expect Ed to say about his favorite bagel but "Heeere's onion!"

"Onion bagels are number one with me. I eat three or four a week. I first started eating bagels while in the service during World War II. My favorite way of eating them is toasted with peanut butter or cream cheese and lox. I haven't tried other combinations because of my inherent shyness. Why do I like bagels? Because they're delicious! What better reason?"

Marvin Mitchelson

This famed palimony and divorce attorney to the stars says the splits he *really* likes to work on are two bagel halves.

"I've been eating bagels for over forty years. My favorite kind is pumpernickel. I usually eat from two to five a week and love them hollowed out, with lox, onion, and whitefish—no cream cheese. The strangest combination I've ever had on a bagel is banana and cottage cheese. Why do I like bagels? The indefinable feeling of being Jewish."

John Moschitta, Jr.

John Moschitta is the uniquely talented television personality who began fast-talking his way into millions of American living rooms with his memorable commercials for Federal Express. The faster John speaks, the more time he has to eat bagels nice and slow!

"You never forget your first bagel. I had mine on Tuesday, July 14, 1957, at 10:07 a.m. My favorite kind is poppy seed. I have two a week. The strangest combination I've ever had on a bagel is pineapple with spaghetti sauce. But my all-time favorite way of eating bagels is with chopped liver, turkey, coleslaw, Muenster cheese, lettuce, and tomato. I call it the 'mighty mouthful!' Bagels taste great any time and any way, plus you can play ring-toss with them."



Bagel Styles of the Rich and Famous

Paloma Picasso-Lopez

This world-class designer and savvy businesswoman heads a signature line that includes jewelry, scarves, handbags, perfume, cosmetics, china, crystal, and silver with great panache. She credits bagels as her inspiration.

"Since I am French, I did not grow up on bagels, but I had my first one in 1968. My favorite kind is plain. It's difficult to say how many I eat a week, because I don't spend that much time in America. Besides, I am always on a diet! I particularly enjoy eating bagels with smoked Scottish salmon. The strangest combination I've ever had on a bagel is mashed potatoes on a bed of lettuce with olive-oil vinaigrette. I would be even more inventive if I had more free time and did less dieting. I'm afraid of all the good things I can create. Why do I like bagels? Because of the taste and the look. You might notice there is a similarity—a definite connection—between my designs and bagels."

Ahmad Rashad

Ahmad Rashad, popular member of the NBC Sports broadcast team, was also a star football player for the Minnesota Vikings. But he fills his super bowl with bagels.

"I'm a basic, uncomplicated kind of guy. As a snack, I like my bagels not toasted with grape jelly and cream cheese. As a real meal, I like them toasted with cream cheese and grape jelly."

Phyllis Richman

Executive food editor and restaurant critic for *The Washington Post*, Phyllis Richman is a bagel purist. She started eating bagels as soon as she had teeth, and she's been giving bagels critical acclaim ever since.

"My favorite kind of bagel is a good one. But I won't tell you how many I eat a week. That's top secret! Now as to how I like eating them . . . is there any other way than with



The Bagel Bible

nova and cream cheese? You don't mess around with perfection! Why do I like bagels?"
That's like asking why I like breathing!"

Geraldo Rivera

Geraldo Rivera, controversial and widely viewed talk-show host, is well known for his penetrating style and investigative reporting. Geraldo investigated his first bagel more than twenty years ago and has been enthusiastically digging into the subject ever since.

"I started eating bagels around 1965 when I moved to New York after college. My favorite kind is poppy seed. I eat two or three a week, either toasted or untoasted, with cream cheese and olives—olives in between the bagel and the cream cheese. The strangest thing I've ever eaten on a bagel is not so strange at all—raisins. I'm very conservative about my culinary adventures, so I haven't experimented more. Why do I like bagels? They are tastier, funnier, and more creative than plain bread. And they taste great with cream cheese and olives!"

Joan Rivers

This popular talk-show host and comedienne is never at a loss for words, especially about bagels.

"I first started eating bagels when I was twenty minutes old. That's when I had a bagel and a Hershey bar! My favorite bagels are the ones with the hole in the center. I love all varieties. How many do I eat a week? I stop counting after Tuesday. My favorite way of eating a bagel is as a sandwich, filled with a pepperoni pizza. The strangest thing I've ever eaten on a bagel is a banana split. Why do I like bagels? They seem to like me. They go right to my thighs and just won't leave."



Bagel Styles of the Rich and Famous

Phil Rizzuto

Phil Rizzuto, one of the most popular Yankees of all time, is also the team's legendary broadcaster. When Phil rounds the plate, there's always a bagel on it. Holy cow!

"I eat at least a half-dozen bagels a week. I've been eating bagels ever since 1937. My favorite kinds are salt and plain, with cream cheese, lox, and chive cheese. The strangest combination I've ever had on a bagel is jelly, bananas, and cream cheese. Why do I like bagels? They're the best, especially in the morning and late evening."

Willard Scott

Willard Scott, NBC "Today Show" personality and television host of "The New Original Amateur Hour," is America's favorite weatherman. According to Willard, the national radar weather map picks up bagels from coast to coast.

"Today's forecast is a sesame-seed bagel, my favorite kind! Take it from ol' Willard, bagels are the greatest. Especially sesame bagels piled high with cream cheese. I eat them every chance I get. Now if I could only figure out how to grow bagels on my farm!"

Doc Severinsen

Famed concert artist and for years the music director of "The Tonight Show" band on NBC-TV, Doc admits to putting down his trumpet for a bagel.

"My favorite bagel arrangement is ham on an egg bagel. I've found that bagels are not only high in food value, they're also useful for construction purposes."



The Bagel Bible

Artie Shaw

This legendary clarinet virtuoso, bandleader, and arranger says that bagels have been music to his ears for years!

"I first started eating bagels sometime before or during the first Crusade. I love onion bagels, sesame bagels, plain bagels—any kind at all, just so it's a bagel. How many do I eat? About six or eight a week. I usually have them toasted with butter. Why, is there any other way? I'm your basic straight-ahead bagel type—nothing strange, nothing kinky. Asking me why I like bagels is like asking why I like breathing air or drinking water. All bagels are good and good for you, too. So what's not to like?"

Liz Smith

The widely read syndicated show-biz columnist of *Newsday* knows bagels make good press, especially with cream cheese.

"I had never even seen a bagel until 1949 when I came to New York and had my first one. I've tried peanut butter on bagels but haven't experimented more because I'm too genteel and cowardly. I love sesame bagels and would eat more of them, but I have to ration myself! My favorite way to eat a bagel is toasted with lots of butter and cream cheese. Bagels are delicious and a challenge to eat."

Abigail Van Buren

Abigail Van Buren, whose syndicated "Dear Abby" advice column is read and followed by millions of devoted readers, advises you to eat at least one bagel every day.

"I've been eating bagels ever since I had teeth. My favorite kind is an egg bagel. I go on sporadic bagel binges and eat bagels every day for a week. Then I knock off for a while."

Bagel Styles of the Rich and Famous

My favorite way of eating a bagel is to slice it lengthwise, toast it, and load on the butter and cream cheese. I've also enjoyed caviar on bagels—a very expensive frivolity indeed, but worth it! I haven't experimented more because I'm happy with my present mode of eating bagels. I love them because they're delicious. Why else?"

Diane Von Furstenberg

This well-known designer, who heads one of the country's most successful dressmaking companies, is responsible for putting the "little print wrap dress" in the closet of every fashion-conscious woman in America. But what she enjoys wrapping her hands around is a bagel.

"I first started eating bagels when I was a child. I like bagels because they remind me of my father, because they are cozy like little pillows."

Duke Zeibert

Host to many of the most powerful people in the nation's capital, restaurateur Duke Zeibert is also a "roll-model" for bagel lovers everywhere.

"I eat bagels every day of the week, especially pumpernickel with cream cheese and mustard. I've been eating bagels for so many years now, I can't recall. Bagels give me wisdom and strength. Let's face it. How else could I settle petty differences between the chef, pastry chef, roll baker, and head waiter—and try to keep them all?"





Lox, stocked, and bageled



Handling and Storing Bagels

You can eat bagels any way you like—toasted, heated, or fresh from the bag. Everybody quickly develops a personal style. Some people only eat bagels toasted; others think it's heresy to toast them. Some cut them in half; others only eat them whole. And that's just for starters—it doesn't include all the individual flavor preferences!

Any way you slice them, bagels are a deliciously versatile experience. They sit up tall, proud, and golden-brown, waiting to be sliced, spread, topped, or scooped out and filled.

If you buy your bagels at a bakery where they're continuously baked, you'll often get them hot from the oven. If you're buying more than you plan to eat the same day, simply freeze the rest. If they're still hot, let them cool first before transferring them to plastic bags for freezing. This prevents them from getting soggy.

Cut your bagels in half before freezing them so you'll have the option of having the equivalent of a whole or half bagel whenever the mood strikes. You can toast your bagels frozen, or if you like them heated rather than toasted, put them in the oven or toaster oven for about five minutes at 400°.



The Bagel Bible

You can freshen days-old bagels by putting them in a covered pot with a few drops of water and placing the pot in a preheated 350° oven for ten minutes or so. But frankly, it makes much more sense to freeze bagels instead of letting them sit around . . . unless you want to use them for paperweights, doorstops, or hockey pucks, or give them to the dog!

Toaster manufacturers have become quite accommodating to bagel lovers. They've come out with toaster models with larger-than-standard-size openings, so you might want to be on the lookout for one of these. If you have a toaster oven, all the better. It makes toasting or heating a snap no matter how big your bagels are.

Be aware that heating bagels in the microwave oven changes their consistency, making them somewhat rubbery. Use a microwave as a last resort, heating bagels for just a few seconds at a time. You *can* use the microwave to *defrost* frozen bagels successfully (fifty seconds on the DEFROST setting). You can also use your microwave to restore stale bagels from the frozen state (approximately seventy seconds on the DEFROST setting).

Please note that many of the recipes in this book call for the use of a foil-covered cookie sheet. We find that this makes for quick and easy cleanup. Once you remove the aluminum foil, your cookie sheet is instantly clean.





Foolproof Bagel Baking in Your Kitchen

If you've been unsuccessful at baking bagels in the past, your troubles are over: Here are recipes for homemade bagels you can brag about. If you've never tried to bake bagels before, get ready to be a first-time pro. Bagel making is fun, and it's a wonderful way to spend a couple of hours on a rainy day . . . or any time. Try your hand at it—you'll be deliciously rewarded.

Professional bagel baking is a tricky process. Making good bagels depends on many factors, each of which can significantly affect the outcome: the proper quality of high-gluten flour (commercial bakers use varieties not available in supermarkets); the water quality (hence the need for bakeries' water-purification systems in some areas); the right quantity of yeast; the right amount of salt (too much affects the dough's ability to rise); the expertise of the dough maker; the mixing; the boiling method; and so on. Weather conditions are also a factor. As one bagel baker puts it, "Bagel dough is like a human being—it senses temperature." When the weather is warm, bakers use less yeast. In humid or dry conditions, they make other adjustments.



The Bagel Bible

In a professional bagel bakery, after the bagels are formed and have risen, they are placed in a refrigeration unit known as a *retarder*, which retards the rising process and also affects the formation of the crust. The retarder has a lower humidity than a standard refrigerator. Kettling—boiling the bagels—helps form the bagel “skin” and gives bagels their special shine.

Most professionals favor dry yeast over cake yeast, because it's easier to store. They have flour preferences as well. In fact, bagel bakers are so savvy, they can tell which brand of flour their competitors use and even when and if they switch brands.

In some bagel bakeries, the first stage of bagel baking takes place on burlap-covered redwood boards. The burlap boards are wet down with water; the bagels are then placed on the boards and put in the oven. Among bagel bakers, the expression “flipping the boards” describes the step of turning the bagels over from burlap boards onto the oven hearth.

Perhaps your neighborhood bagel bakers can take a moment when they're not too busy (although that's rare) and give you a behind-the-scenes peek.

Lucky for bagel lovers everywhere, we've streamlined the bagel-making process for easy home baking. Even if you're a beginner, these recipes will guide you step-by-step to delicious homemade bagels.

Basic No-Fail Bagels

This recipe is based on techniques used by professional bagel bakers. It makes sixteen delicious 3½-ounce bagels. You can bake them plain or, by adding different toppings just before baking, create an assortment of your favorites—for example, four sesame seed, four poppy seed, four garlic, and four onion bagels.

Two .6-ounce cakes fresh yeast or two ¼-ounce packets active dry yeast
2 teaspoons sugar (only if using dry yeast)
2½ teaspoons salt



Foolproof Bagel Baking in Your Kitchen

6⅞ cups high-gluten bread flour

½ cup yellow cornmeal

Sesame seeds, poppy seeds, dehydrated onion flakes, dehydrated or fresh minced garlic

1. *If you use cake yeast:* Be sure to note the expiration date printed on the package. If you have any doubt as to its freshness, crumble it; cake yeast is good if it crumbles readily. Dissolve the yeast completely in 2½ cups *cool water* in a large mixing bowl. Let stand for 5 minutes. Proceed to Step 2. *If you use dry yeast:* Place the yeast in a glass with ½ cup *warm water* (the water should feel warm to your fingertips). Stir in the 2 teaspoons of sugar. Mix until the yeast is dissolved completely and set aside in a draft-free place for 5 minutes. The mixture should bubble up, producing a foamy layer on top. (If it doesn't bubble up, you probably used water that was too hot and killed the yeast, in which case you'll have to discard it and start again. If you have any doubts about the temperature, it's better to use water that's too cool.) Pour the mixture into a large mixing bowl and add 2 cups *lukewarm water*.
2. Stir in the salt. Add 5½ cups flour, a cup at a time, mixing with a wooden spoon to blend after each addition. Dough will be sticky.
3. Spread ¼ cup flour on a tabletop or other kneading surface. Place the dough on the flour. (You may have some dry flour remaining in the mixing bowl. Shake that onto the dough as well.) Place an additional 1/4 cup of flour on top of the dough.
4. Begin kneading slowly until the flour comes together with the rest of the dough. Then knead vigorously for 15 minutes. It may be necessary to add a bit more flour if the mixture is sticky. (That's what the extra ⅞ cup is for.) *Note:* Sometimes—on a humid day, for instance—your dough may still be sticky and difficult to knead even *after* you add the ⅞ cup flour. At these times, simply dip your hands in the flour, shake off the excess, and continue kneading. You can do this as often as necessary. Just be sure not to add additional flour to the dough. Your floured hands will be sufficient.
5. Using a sharp knife dipped in flour, cut the dough into sixteen equal sections.





Doctor of Hole-istic Medicine

Foolproof Bagel Baking in Your Kitchen

6. Take a section of dough and roll it in your palms to make a ball. Poke your thumbs through the center and work around to make a hole a bit larger than the size of a quarter. Repeat with the remaining sections.
7. Spread $\frac{1}{4}$ cup cornmeal on each of two trays or wooden cutting boards and place eight formed bagels on each, about 1 inch apart. Cover with a clean dish towel and place in a warm, draft-free spot for 45 minutes to rise. (An *unheated* oven is a perfect place.)
8. Remove towel and place boards or trays of bagels in refrigerator for 1 hour.
9. Meanwhile, preheat the oven to 400°. In a large pot, bring 3 quarts of water to a boil.
10. Prepare two cookie sheets by spreading them with some additional cornmeal.
11. After you've refrigerated the bagels for an hour, remove them and place them, four at a time, in the boiling water. This stage is called *kettling*. The perfect bagel, when kettled, should sink to the bottom of the pot of boiling water and rise immediately. Boil for about 4 minutes, turning the bagels over about every 30 seconds or so with a slotted spoon. If your bagels don't sink to the bottom when you first put them in the pot, don't worry. However, if they sink to the bottom and lie there, wait until they rise to the top (and they will) before timing your 4 minutes.
12. After kettling, remove the bagels with a slotted spoon and place them on top of a clean towel for a few seconds to drain off excess water. Then place the bagels on the cookie sheets (eight on each). Liberally sprinkle them with your favorite toppings. (Some people like to brush beaten egg on top before sprinkling toppings on. This makes a crustier bagel, which we do not recommend.)
13. Bake for 35 minutes, or until golden. Watch the bagels carefully toward the end of the baking time because every oven is different. After taking them out of the oven, remove the bagels from the cookie sheets and let them cool on a wire rack for 10 minutes—which will take all the willpower you have!

Makes 16 bagels



Whole-Wheat Bagels

2 packages active dry yeast
3 tablespoons honey
1 tablespoon salt
2 cups whole-wheat flour
2¾ cups high-gluten bread flour
1 tablespoon sugar
¼ cup yellow cornmeal

1. Mix the yeast and 2 cups of warm water (about 110°) in a large bowl, and let stand for 5 minutes. Stir in the honey and salt.
2. In a smaller bowl, mix the whole-wheat flour with 1¼ cups of the bread flour. Using an electric mixer, add the flour mixture to the yeast mixture a bit at a time. When all of the flour has been incorporated, beat for about 4 minutes.
3. Add the remaining 1½ cups of bread flour and beat by hand. Dough will be stiff.
4. Turn the dough out on a liberally floured surface (such as a countertop or kitchen table), and knead for 15 minutes, or until smooth. If the dough is still sticky, add more bread flour a bit at a time and knead until it is not.
5. Place the dough in a bowl and cover with a clean dish towel. Place in a warm, draft-free spot for about 45 minutes to rise (an *unheated* oven is perfect). The dough will double in size.
6. Knead the dough gently for 1 minute and cut it into twelve pieces.
7. Take a section of dough and roll it in your palms to make a ball. Poke your thumbs through the center and work around to make a hole a bit larger than the size of a quarter. Repeat with the remaining sections.
8. Place the bagels on a lightly floured wooden cutting board, cover with a dish towel, and place in a warm, draft-free spot for 20 minutes.



Foolproof Bagel Baking in Your Kitchen

9. Meanwhile, preheat the oven to 400°. Bring 3 quarts of water to a boil; add 1 teaspoon of sugar.

10. Follow the kettling and baking instructions on page 29 (steps 10 through 13).

Makes 12 bagels

Cinnamon-Raisin Bagels

These are so good, your family will swear you made a quick trip to the bagel store when they weren't looking.

2 packages active dry yeast

3 tablespoons honey

1 tablespoon salt

2¾ cups high-gluten bread flour

1½ cups golden raisins

1 tablespoon ground cinnamon

2 tablespoons sugar

2 cups whole-wheat flour

¼ cup yellow cornmeal

1. Mix the yeast and 2 cups of warm water (about 110°) in a large bowl, and let stand for 5 minutes. Stir in the honey and salt.

2. In a smaller bowl, mix the whole-wheat flour, 1¼ cups of the bread flour, cinnamon, and sugar. Using an electric mixer, add the flour mixture to the yeast mixture a bit at a time. When all of the flour has been incorporated, beat for about 4 minutes.

3. Add the remaining 1½ cups of bread flour and beat by hand. Dough will be stiff.

4. Turn the dough out on a liberally floured surface (such as a countertop or kitchen table),



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and knead for 15 minutes, or until smooth. If the dough is still sticky, add more bread flour a bit at a time and knead until it is not.

5. Place the dough in a bowl and cover with a clean dish towel. Place in a warm, draft-free spot for about 45 minutes to rise (an *unheated* oven is perfect). The dough will double in size.

6. Add the raisins, then knead the dough gently for 1 minute and cut it into twelve pieces.

7. Take a section of dough and roll it in your palms to make a ball. Poke your thumbs through the center and work around to make a hole a bit larger than the size of a quarter. Repeat with the remaining sections.

8. Place the bagels on a lightly floured wooden cutting board, cover with a dish towel, and place in a warm, draft-free spot for 20 minutes.

9. Meanwhile, bring 3 quarts of water to a boil. Preheat the oven to 400°.

10. Follow the kettling and baking instructions on page 29 (steps 10 through 13).

Makes 12 bagels





Low-Fat, Low-Cal Feasts

Bagels are good for you! They have no cholesterol, very little fat, and more protein than other bread products, consisting solely of complex carbohydrates, water, and flavoring. And sinking your teeth into a bagel beats a boring piece of bread any day. So try these winning combinations. Then create your own healthful favorites.

Bagelberry Slam-Dunk

Enjoy these with a cup of steaming almond extract-flavored coffee.

1 cup part-skim ricotta cheese

One 10-ounce package frozen raspberries, thawed and drained

1 cup blueberries (fresh or frozen, thawed and drained)

1 tablespoon confectioners' sugar (or artificial sweetener to taste)

3 bagels, halved and toasted



The Bagel Bible

In a blender or food processor, blend the ricotta cheese, raspberries, blueberries, and sugar. Cut toasted bagel halves in sections and dunk your way through breakfast.

Makes about 1½ cups (6 servings)

Per serving ½ bagel and ¼ cup dip: 28 g. carbohydrates; 9 g. protein; 4 g. fat; 2 mg. cholesterol; 225 mg. sodium; 183 calories

Strawberries-and-Cream Bagels

¾ cup fresh strawberries

½ cup part-skim ricotta cheese

½ teaspoon granulated sugar (or artificial sweetener to taste)

1 bagel, halved and toasted

Fresh mint (optional)

1. Mash ¾ cup strawberries and mix with ricotta cheese and sugar.
2. Blend well and spread each toasted bagel half with mixture.
3. Slice remaining strawberries and place on top of ricotta cheese.
4. Garnish with mint leaves, if desired. Serve open-face.

Makes 2 servings

Per serving: 27 g. carbohydrates; 11 g. protein; 6 g. fat; 2 mg. cholesterol; 225 mg. sodium; 205 calories



Palm Beach Salad

4 chicken breasts cooked, deboned, and cut into bite-size chunks

½ cup Kraft Free® Catalina® nonfat dressing

½ cup nonfat yogurt

¼ cup finely chopped celery

Salt and pepper to taste

1 tablespoon capers (optional)

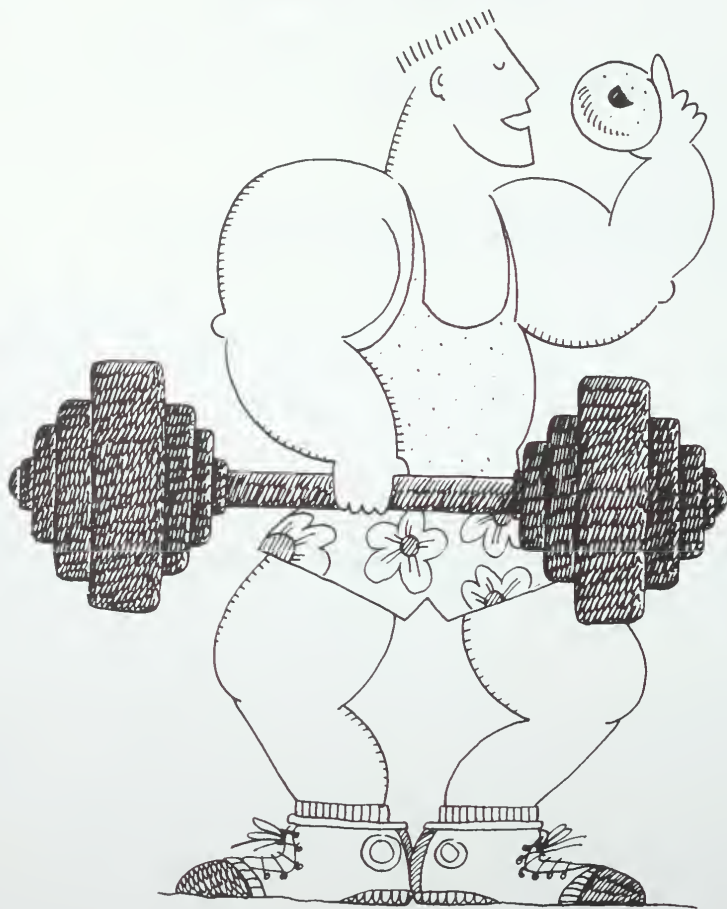
4 bagels, halved

1. While chicken chunks are still warm, mix them with dressing; refrigerate for several hours or overnight.
2. Add yogurt, celery, salt, and pepper to taste, and capers, if desired. Refrigerate until ready to serve.
3. Make into bagel sandwiches or serve on salad greens with bagels on the side.

Makes 4 servings

Per serving: 49 g. carbohydrates; 46 g. protein; 7 g. fat; 109 mg. cholesterol; 762 mg. sodium;
443 calories





Gluten Maximus

Eggsactly Bagels

4 hard-boiled eggs, peeled and chopped

2 teaspoons nonfat mayonnaise

¼ cup nonfat yogurt

Salt and pepper to taste

¼ cup finely chopped celery (optional)

4 bagels, halved

Mix eggs, mayonnaise, and yogurt. Add salt and pepper to taste and celery, if desired. Spread on bagels.

Makes 4 servings

Per serving: 39 g. carbohydrates; 15 g. protein; 8 g. fat; 254 mg. cholesterol; 477 mg. sodium; 287 calories

Veggie Bagels

¾ cup 2 percent cottage cheese

½ cup very finely chopped radishes

½ cup grated green pepper

¼ cup finely chopped celery

½ cup grated carrots

¼ cup finely chopped scallion (spring onion)

Salt and pepper to taste

1 bagel, halved



The Bagel Bible

Mash cottage cheese with a fork; add radish, green pepper, celery, carrot, scallion, and salt and pepper to taste. Spread on bagel halves.

Makes 2 servings

Per serving: 20 g. carbohydrate; 13 g. protein; 4 g. fat; 12 mg. cholesterol; 520 mg. sodium; 169 calories

The Big Dipper

One 16-ounce container 2 percent cottage cheese

1 package light powdered Italian Dressing

½ teaspoon garlic powder

1 tablespoon finely chopped onion

Bagel chips, carrot sticks, celery sticks, green and red pepper slices

Puree the cottage cheese in a food processor or blender. Fold in the seasonings. Serve with bagel chips and raw veggies for dipping.

Makes about 2 cups (8 servings)

Per ¼ serving of dip: 3 g. carbohydrates; 8 g. protein; 1 g. fat; 5 mg. cholesterol; 85 mg. sodium; 54 calories



Raisin in the Bun

½ cup 2 percent cottage cheese, mashed with a fork

1 teaspoon dark brown sugar

1 tablespoon golden raisins

1 cinnamon-raisin bagel, halved

Blend cottage cheese and brown sugar. Add raisins and mix well. Spread on bagel halves.

Makes 2 servings

Per serving: 29 g. carbohydrates; 11 g. protein; 2 g. fat; 5 mg. cholesterol; 115 mg. sodium; 177 calories

Cheese Melts

1 bagel, halved

3 slices fat-free cheese

2 thin tomato slices

Dash garlic powder

Dash black pepper

Place 1½ slices of cheese on each bagel half. Top each with a slice of tomato. Sprinkle with garlic powder and black pepper. Place in toaster oven or under broiler until cheese melts.

Makes 2 servings

Per serving: 20 g. carbohydrates; 12 g. protein; .53 g. fat; 5 mg. cholesterol; 485 mg. sodium; 138 calories



Bagel Eggels

¼ cup egg substitute

Seasonings to taste

*Suggested toppings: your favorite brand of salsa; assorted chopped fresh veggies
“sautéed” in water and seasoned to taste*

1 bagel, halved and toasted

Scramble the egg substitute according to the package directions. Add seasonings. Spoon onto toasted bagel halves and add the topping of your choice.

Makes 1 serving

Per serving: 30 g. carbohydrates; 13 g. protein; 1 g. fat; 0 mg. cholesterol; 530 mg. sodium;
215 calories

Tuna Trimmer

1 6½-ounce can white tuna in water, drained

1 teaspoon low-fat mayonnaise

2 tablespoons nonfat yogurt

1 tablespoon finely chopped celery

1 teaspoon finely chopped onion (optional)

2 bagels, halved

Mix tuna, mayonnaise, and yogurt in a blender or food processor for a couple of seconds, or just until blended. Stir in chopped celery and onion, if desired. Divide mixture in half to make two bagel sandwiches.

Makes 2 servings

Per serving: 40 g. carbohydrates; 30 g. protein; 3 g. fat; 37 mg. cholesterol; 865 mg. sodium;
314 calories





Breakfast Bagels

The Big Cheese

2 bagels, halved

4½-ounces brie cheese, cut in thin slices

⅓ cup slivered almonds

Strawberry preserves

1. Preheat the oven to 350°.
2. Cover each bagel half with slices of brie.
3. Top with slivered almonds and bake on a foil-covered cookie sheet until the cheese melts.
4. Serve each half with a small spoonful of strawberry preserves.

Makes 4 halves



Bagel Castanets

2 eggs

Freshly ground pepper to taste

2 tablespoons finely chopped onion or scallion (spring onion)

2 tablespoons finely diced green pepper

1 tablespoon finely chopped black olives

2 tablespoons chopped fresh tomato

1 ounce diced pastrami or corned beef

2 teaspoons margarine

1 bagel, halved, toasted, and spread with margarine

Bottled mild taco sauce, warmed

1. In a bowl, beat the eggs; add 2 tablespoons of water and freshly ground pepper.
2. Add chopped onion, green pepper, olives, tomato, and choice of meat. Mix well.
3. Melt the margarine in a frying pan over medium heat; add the egg mixture and scramble until done.
4. Spoon half the mixture onto each bagel half; top with taco sauce.

Makes 2 halves



For-Herring-Lovers-Only Bagels

Bagels, halved

One 8-ounce jar herring in cream sauce

Spoon herring in cream sauce onto toasted bagel halves.

Bagels Benedict

2 bagels, halved

Margarine

4 poached eggs

4 slices Monterey Jack cheese

Hollandaise Sauce (see Note)

Fresh parsley sprigs for garnish

Toast the bagel halves and spread them with margarine. Top each bagel half with a poached egg. Place a slice of cheese on each egg. Pour on Hollandaise.

Makes 4 halves

Note: To make Hollandaise Sauce: Heat $\frac{1}{2}$ cup (1 stick) butter or margarine until melted and hot. Don't let it brown. Meanwhile, place 3 egg yolks, 1 tablespoon lemon juice, and a dash each of white pepper and salt in a blender and blend well. Pour in hot butter or margarine, and blend for a second or two. Makes $\frac{3}{4}$ cup sauce.



Bagel Pancakes

This is a great way to use up stale bagels. For a delightful variation, add grated apple to the batter before frying. You can freeze leftover pancakes and reheat them in a preheated 400° oven for 5 minutes (or if you're in a rush, microwave them for 1½ minutes at full power).

3 bagels

3 eggs, beaten

1½ cups milk

¼ plus ⅛ teaspoon salt

¾ teaspoon sugar

½ teaspoon vanilla

Margarine for frying

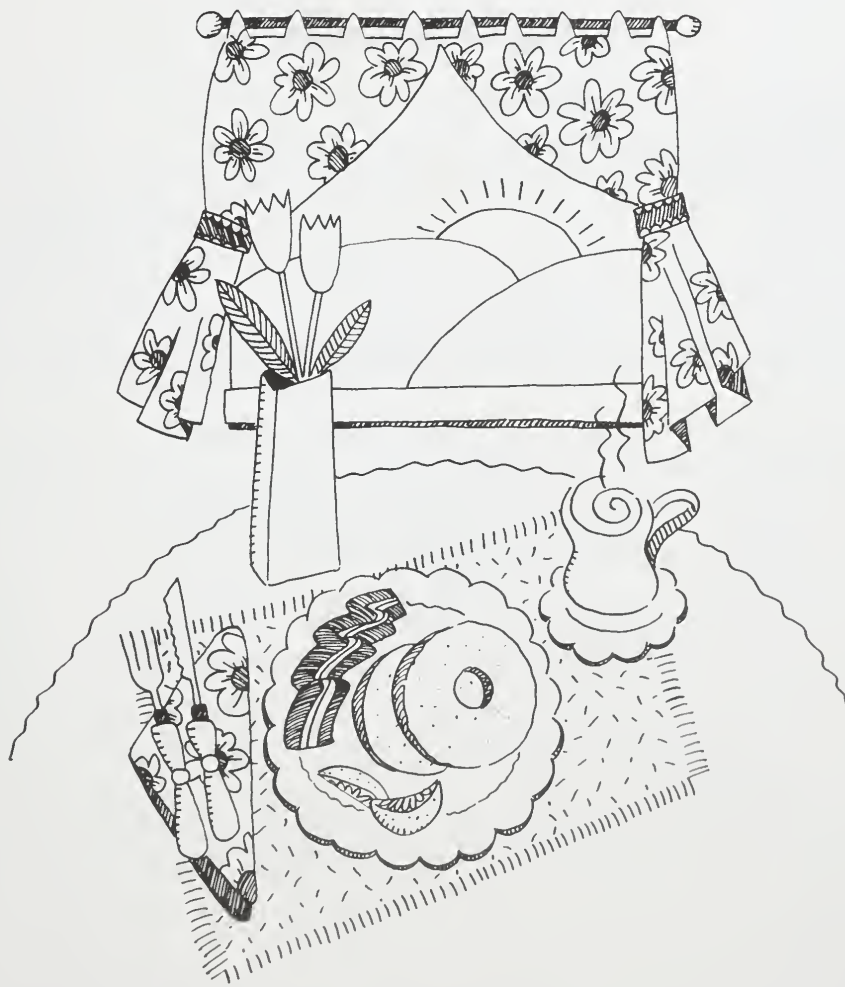
Syrup, preserves, honey, or confectioners' sugar for serving

1. Cut the bagels in small chunks and put in the blender or food processor a few at a time, grinding into crumbs.
2. Place the crumbs in a mixing bowl; add the beaten eggs, milk, salt, sugar, and vanilla. Mix very well. (Mixture will be thick.)
3. Heat the margarine on a griddle or in a large frying pan.
4. Drop the batter by heaping tablespoons into the pan (as you would regular pancakes). Flatten each with the back of the spoon.
5. Cook slowly over medium heat. You may want to add additional margarine as the pancakes cook to keep the pan from becoming dry. Cook each side until golden-brown.
6. Serve with syrup, preserves, honey, or confectioners' sugar.

Makes 12 pancakes

Note: If you want to make less than this recipe calls for, one bagel makes four pancakes. Reduce other ingredients accordingly.





"Oh, what a bagelful morning!"

Denver Bagels

4 ounces pastrami or bologna, diced

1 tablespoon finely chopped green pepper

1 tablespoon finely chopped onion

Dash pepper

Dash oregano

2 eggs, beaten with 2 tablespoons water

1 teaspoon margarine

1 bagel, halved, heated or toasted, and spread with margarine

1. Mix the pastrami with the green pepper, onion, pepper, and oregano.
2. Add the beaten egg mixture and blend well.
3. Heat the margarine in a frying pan, and scramble the eggs until firm.
4. Spoon the mixture onto the bagel halves. Serve open-face.

Makes 2 halves



Scrambled Bagel

1 bagel

1 egg

2 tablespoons cream cheese, cut in small pieces

1 tablespoon milk

Freshly ground pepper to taste

Salt to taste

½ teaspoon chopped scallion (spring onions) or chives (optional)

1 teaspoon butter or margarine

1. Slice off the top quarter of the bagel horizontally. Set the "top" aside.
2. Carefully scoop out the inside of the remaining bagel with your fingers and set aside the bagel bits, leaving a bagel "shell."
3. Heat the bagel shell and top in the oven; while they are warming, beat the egg with a fork or whisk.
4. Finely crumble the bagel bits you scooped out; add the crumbs to the egg.
5. Add the cream cheese, milk, pepper, salt, and scallion, if desired.
6. Melt the butter in a frying pan; scramble the egg until dry.
7. Fill the warmed bagel shell with cooked egg, and replace the bagel top.

Makes 1 serving

Note: For variety, experiment by adding shredded cheese or sliced cooked mushrooms to the egg mixture before cooking.



Bullseye Bagels

1 bagel, halved
2 teaspoons margarine
2 slices bologna
2 eggs
Freshly ground pepper

1. Toast the bagel halves lightly and spread each with $\frac{1}{2}$ teaspoon margarine.
2. Meanwhile, heat the bologna slices on both sides in a frying pan; place one slice on each toasted bagel half.
3. In a separate frying pan, heat the remaining teaspoon of margarine; fry the eggs until the whites are set.
4. Sprinkle the eggs with freshly ground pepper and place one on each bagel half. Serve open-face.

Makes 2 halves

Sunrise Bagel

1 bagel, halved
1 teaspoon margarine
1 turkey-sausage patty, cooked

Heat or toast the bagel halves in a toaster or oven. Spread with margarine. Add the sausage to make a bagel sandwich.

Makes 1 serving



Breakfast Bagels

Fishing for Compliments

1 bagel, halved

4 ounces smoked whitefish or 2 slices sable (from your favorite deli)

4 cucumber slices

4 thin onion slices

Mayonnaise

Place fish on bottom bagel half. Top with cucumber and onion slices. Spread mayonnaise on other bagel half and place on top.

Makes 1 serving

The Traditional Bagel

1 bagel, halved

2 good-size slices smoked salmon (nova has a more delicate flavor; lox is stronger and saltier)

2 thick tomato slices

2 thin onion slices (optional)

Spread the bagel halves with cream cheese. Top each with a slice of smoked salmon, tomato, and onion, if desired. Serve open-face or (for the adventurous) as a big sandwich.

Makes 2 halves or 1 bagel sandwich







Luncheon and Dinner Bagels

Cheese Toppers

Whole bagels

Slices of your favorite cheese

Top whole bagels with slices of your favorite cheese. Place in oven or toaster oven and heat thoroughly until cheese melts.



Health Bagel

1 bagel, halved

Mayonnaise

1 small avocado, peeled and sliced

2 tablespoons alfalfa sprouts

½ cup shredded Monterey Jack cheese

2 tablespoons sesame chips, crumbled

Spread the bagel halves lightly with mayonnaise. Place the avocado slices, then alfalfa sprouts on each half. Put ½ cup of cheese on each, and top with sesame chips.

Makes 2 halves

Bagelcues

2 bagels, halved

1 pound ground beef or turkey

¼ teaspoon garlic powder

1 onion, finely chopped

1 tablespoon dark brown sugar

¼ cup barbecue sauce (any kind)

1. Preheat the oven to 375°.

2. With your fingers, scoop out the insides of the bagel halves, leaving "shells." Place the scooped-out bits in a blender and process to make fine crumbs.



Luncheon and Dinner Bagels

3. In a frying pan over medium heat, crumble the ground meat; add the garlic powder and chopped onion, and cook thoroughly. Drain off fat.
4. Add the brown sugar, bagel crumbs, and barbecue sauce, and stir well over low heat.
5. Fill the bagel shells with the meat mixture and bake on a foil-covered cookie sheet in the preheated oven for about 15 minutes, or until heated thoroughly.

Makes 4 halves

Deli Boss Bagel

1 bagel, halved

Mustard

2 ounces pastrami

2 ounces salami

2 tablespoons chopped liver

Spread one bagel half with a thin coat of mustard. Place the pastrami and salami on top of the mustard. Spread chopped liver on other bagel half and make a sandwich.

Makes 1 serving



Bagel Soufflé

This is an absolutely scrumptious main dish or side dish! Every bite is heavenly.

¼ cup (½ stick) plus 1 tablespoon margarine or butter

4 bagels, halved

7 eggs

¼ teaspoon salt

2 cups milk

¼ teaspoon paprika

Freshly ground pepper

6 ounces Monterey Jack cheese, grated

6 ounces cheddar cheese, grated

1. Preheat the oven to 350°.
2. Grease a 2-quart casserole with 2 tablespoons of margarine or butter; cut the bagel halves into small bite-size pieces and set aside.
3. In a mixing bowl, beat together the eggs, salt, milk, paprika, and pepper.
4. Place half of the bagel cubes in the greased casserole. Mix the cheeses together; place half of the cheese mixture on top of the bagel cubes; repeat with the remaining bagel cubes and remaining cheese.
5. Carefully ladle the egg mixture into the casserole dish on top of the bagel-cheese layers, making sure to cover evenly so it seeps through. (You may want to poke holes through with a knife as you ladle.)
6. Set the casserole in the refrigerator and let it stand overnight, and until you are ready to bake it the next day.
7. Bake the casserole in preheated oven for 1 hour, or until top is golden.

Makes 8 servings



Bagel Slaw

2 cups shredded cabbage

4 ounces mild cheddar cheese, shredded

4 ounces Monterey Jack cheese, shredded

1 carrot, peeled and grated

¼ cup plus 1 tablespoon mayonnaise or salad dressing

Freshly ground pepper

1 bagel, cut in small bite-size cubes

1. In a mixing bowl, combine the cabbage, cheeses, and carrot.
2. Add the mayonnaise and pepper, and mix well. You can make ahead to this point.
3. Just before serving, add the bagel cubes, and mix thoroughly.

Makes 4 servings



Bagels Bourguignonne

1 cup flour

1 teaspoon seasoned salt

2 pounds pot roast, cut into bite-size cubes (or use stew beef chunks)

2 tablespoons cooking oil

1 cup beef consommé

½ cup dry white wine

1 garlic clove, minced

1 onion, finely chopped

2 carrots, peeled and julienned

2 celery stalks, finely chopped

4 bagels, halved

1. Mix the flour and seasoned salt and put in a plastic bag. Add the beef cubes and toss thoroughly to coat with flour mixture.
2. Heat the oil in a large heavy pot and brown the beef thoroughly.
3. Pour the consommé and wine over the beef.
4. Add the garlic, onion, carrot, and celery. Stir well.
5. Bring to a boil; reduce heat and let simmer for 2 to 3 hours, stirring periodically.
6. Serve over hot bagel halves.

Makes 4 servings



Bagel Burger

1 bagel, halved

¼ pound ground beef or turkey patty

¼ onion, chopped or sliced

Shredded lettuce

Bottled Thousand Island salad dressing

1. Heat or toast the bagel, or use it plain.
2. Fry the hamburger patty in the onion, and place it on one half of the bagel.
3. Top with shredded lettuce, salad dressing, and other bagel half. Then get ready to open wide!

Makes 1 serving

Bagels and Gravy

Bagels, halved

Leftover gravy from roast or bottled "home-style" gravy (see Note)

Heat the gravy in a saucepan. Spoon over heated or toasted bagel halves.

Note: Choose whatever flavor bottled gravy you prefer, or make your own. Brown gravy, chicken gravy, mushroom gravy, turkey gravy, and onion gravy are all great on bagels!



Chicken-fried Bagels

1 tablespoon cooking oil

1 egg, beaten

½ cup plus 1 tablespoon milk

1 teaspoon baking powder

¼ teaspoon salt

⅛ teaspoon pepper

¼ teaspoon paprika

¼ teaspoon garlic powder

1 cup flour

2 bagels, halved

Oil for frying

Honey or white-sauce gravy for serving

1. In a mixing bowl, beat the oil and egg with fork.
2. Add the milk, baking powder, salt, pepper, paprika, and garlic powder. Beat thoroughly with an egg beater.
3. Add the flour and beat until well mixed. Batter will be thick.
4. Place the bagel halves in the batter one at a time; using a spoon and a fork, coat both sides with batter.
5. In a large frying pan, heat about 1 inch of cooking oil. Over medium heat, fry the bagels on cut side first; when golden-brown, turn with a fork and cook on the other side until golden-brown.
6. Drain on paper towels. Serve warm, with a side dish of honey or gravy for dipping.

Makes 4 halves



Bagel Tuna Boats

4 bagels

One 6 ½-ounce can white tuna packed in water, drained

One 10 ½-ounce can cream of mushroom soup

2 tablespoons fresh parsley, chopped

½ of an 8-ounce can water chestnuts, drained and chopped

2 tablespoons margarine or butter

1. Preheat the oven to 375°.
2. With a serrated knife, slice a thin portion off the top of each bagel. Using your fingers, scoop out the insides of the bagels and reserve, leaving bagel "boats." Set aside.
3. Put the drained tuna in a mixing bowl and separate into fine pieces with your fingers.
4. Fold in the undiluted can of cream of mushroom soup, parsley, and water chestnuts, and mix until well blended.
5. Fill each bagel boat with a little less than a ½ cup of tuna mixture.
6. Crumble some of the scooped-out bagel bits with your fingers (or in a blender or food processor) to make fine crumbs.
7. In a frying pan, melt the margarine; add the crumbs and stir quickly, until they are light brown.
8. Sprinkle the crumbs over the tuna mixture in the bagels. Bake on a foil-covered cookie sheet for 15 to 20 minutes, or until thoroughly heated.

Makes 4 servings

Note: You can put the bagel tops and any bagel bits you didn't use for crumbs into a plastic bag and freeze for later use. You can also freeze the filled tuna boats and reheat them in a preheated 400° oven for 10 minutes.



Soup and Bagels

For a satisfying and fun meal, make a tureenful of your favorite hearty soup. Serve with a big basket of assorted hot, toasty buttered bagels.

Bagel Stuffing

A great way to use up stale bagels!

3 bagels, cut into small cubes

½ cup (1 stick) margarine

1 celery stalk, chopped

1 medium onion, chopped

8 mushrooms, chopped

⅓ cup chopped fresh parsley

¼ teaspoon poultry seasoning

2 eggs, beaten

1. Put the bagel cubes on a foil-covered cookie sheet, and bake in a preheated 375° oven for 15 minutes. Place the cubes in a mixing bowl.
2. In a large frying pan, melt the margarine; sauté the celery, onion, mushroom, and parsley until tender.
3. Stir in the poultry seasoning and mix thoroughly.
4. Pour the mixture over the bagel cubes in the bowl, and mix well.
5. Add the eggs and mix thoroughly. Refrigerate the stuffing mixture until chilled before stuffing poultry.



Luncheon and Dinner Bagels

Enough stuffing for 8 pounds of poultry.

Note: To stuff a 4-pound chicken, simply cut the recipe in half. Or if you'd rather stuff yourself than the chicken, add bite-size chunks of cooked poultry to the stuffing mixture, bake in a greased casserole dish for 1 hour at 375°, and enjoy as a main course.

Beef-o-Bagels

4 bagels, halved

3 tablespoons soft margarine

3 tablespoons mustard

1 pound very lean ground beef or ground turkey

¼ cup catsup

1 onion (small or medium), chopped fine

¼ teaspoon garlic powder

¼ teaspoon seasoned salt

1. Place the bagel halves under the broiler until cut sides are toasted.
2. Meanwhile, blend the margarine and mustard.
3. Remove the bagel halves from the broiler, and spread the cut sides completely to the edges with margarine-mustard mixture. (You'll use half of the mixture for this, and the rest at the end of the recipe.)
4. In a bowl, place the ground beef, catsup, onion, garlic powder, and seasoned salt; mix well with your hands.
5. Divide the mixture into four portions. Take one portion, divide it in half again, and press it onto a bagel half, spreading it all the way to the edges. Repeat with the remaining bagel halves.



The Bagel Bible

6. Place them under the broiler for 10 to 12 minutes, or until the meat is cooked.
7. Remove from the broiler and immediately spread the top of each with remaining margarine-mustard mixture.

Makes 8 halves

Whopper Bagel

1 bagel, halved

4 ounces corned beef (heated or cold)

¼ cup coleslaw

1 teaspoon catsup

1 tablespoon mayonnaise

Place the corned beef on one bagel half; top with coleslaw. Mix the catsup and mayonnaise; spread on other bagel half and place on top. This recipe makes one whopper of a bagel! (If you prefer, you can serve it open-face on two halves.)

Makes 1 serving





The art of being well-bread

Iron Bagel

1 bagel, halved

1 teaspoon mayonnaise or salad dressing

½ cup chopped liver

1 slice tomato

Spread each bagel half with ½ teaspoon of mayonnaise. Top with chopped liver and tomato slices, and make a bagel sandwich.

Makes 1 serving

Easy-Cheesy Bagels

1 bagel, halved

2 tablespoons cream cheese

2 ounces cheddar cheese, shredded

2 ounces Monterey Jack cheese, shredded

4 stuffed green olives, sliced

Spread each bagel half with a tablespoon of cream cheese. Mix shredded cheeses together and spoon onto halves. Top with olive slices.

Makes 2 halves



Bagel Garlic Bread

4 bagels, halved

2 tablespoons plus 2 teaspoons soft margarine or butter

Garlic powder

Oregano

Grated Parmesan

1. Preheat the oven to 375°.
2. Spread each bagel half with 1 teaspoon margarine. (Use more if desired.)
3. Generously sprinkle with garlic powder, oregano, and Parmesan.
4. Cut each half in half again vertically.
5. Place on a foil-covered cookie sheet; bake until the bagels are thoroughly heated and the tops start to brown.

Makes 16 pieces



California Bagel Spread

Bagels, halved

One 4-ounce package cream cheese, softened

1½ tablespoons honey

⅛ cup golden raisins

1 medium carrot, peeled and grated

¼ cup chopped walnuts

Mix the cream cheese and honey. Add the raisins, carrot, and walnuts. Spread on bagels.

Makes approximately 1 cup of spread

Poorboy Bagel

1 bagel, halved

2 teaspoons mustard

2 thick salami or bologna slices

1 lettuce leaf

2 thin tomato slices

Spread the bagel halves with mustard. Place the salami slices on one half; top with lettuce leaf, tomato slices, and other bagel half.

Makes 1 serving



Kojak Bagel

1 bagel, halved

Olive oil

Shredded lettuce

4 ounces feta cheese, crumbled

2 tomato slices

2 thin onion slices

4 pitted Greek olives, sliced

2 slices of anchovies (optional)

Drizzle the bagel halves very lightly with olive oil. Place a small amount of shredded lettuce on each. Add feta cheese, and onion and tomato slices; top with sliced olives and anchovies, if desired.

Makes 2 halves

Bagel Melts

One 6½-ounce can white tuna packed in water, well drained and flaked

¼ cup mayonnaise

1 tomato, cut into cubes

1 celery stalk, chopped

2 bagels, halved

4 slices cheddar cheese



1. Preheat the broiler.
2. Mix the tuna, mayonnaise, tomato cubes, and celery until well blended. Spoon onto bagel halves. Top each half with a slice of cheddar cheese.
3. Place under the broiler, and cook until the cheese melts.

Makes 4 halves

Bagel Croutons

Here's another good recipe for using up stale bagels.

1 cup cooking oil

1 garlic clove, thinly sliced

3 bagels, cut into cubes

½ cup grated Parmesan cheese

⅓ cup dried parsley

1. Place the oil and garlic in a small bowl; let sit for 1 hour.
2. Heat the garlic oil in a large frying pan; add the bagel cubes and cook until crisp and golden-brown, tossing constantly.
3. Drain on paper towels.
4. When cool, toss the croutons with Parmesan and parsley, and add them to your favorite salad.

Makes approximately 2 cups



Chili Bagels

2 bagels, halved

One 15-ounce can chili

1 small onion, finely chopped

1. Toast the bagel halves or heat them in the oven.
2. Meanwhile, heat the chili in a saucepan.
3. Spoon the chili onto the heated bagel halves; top with chopped onion.

Makes 4 halves

Swiss Bagels

½ cup mayonnaise

1 cup diced Swiss cheese

1 teaspoon dried or 1 tablespoon freshly chopped parsley

2 bagels, halved

4 slices dill pickle (optional)

1. Preheat the oven to 375°.
2. Mix the mayonnaise, cheese, and parsley.
3. Spoon the mixture onto the bagel halves, and bake on a foil-covered cookie sheet for about 10 minutes, or until the cheese melts. Top each half with a dill pickle slice, if desired, before serving.

Makes 4 halves



The Winner's Circle

- 1 bagel, halved*
- 2 teaspoons mayonnaise or salad dressing*
- 1 hard-boiled egg, sliced*
- 1 lettuce leaf*
- Salt and freshly ground pepper to taste.*

Spread the mayonnaise on the bagel halves. Place the hard-boiled egg slices on one half, then a lettuce leaf. Sprinkle with salt and pepper to taste. Add other bagel half.

Makes 1 serving

Eggsotic Bagels

- 4 hard-boiled eggs, chopped*
- ½ cup chopped salt-free dry-roasted peanuts*
- 4 tablespoons mayonnaise or salad dressing*
- ½ teaspoon mustard*
- Salt to taste*
- 4 bagels, halved*

Combine the chopped eggs, peanuts, mayonnaise, mustard, and salt to taste. Spoon onto four bagel halves; top with remaining halves to make sandwiches.

Makes 4 servings



Club Bagel

1 bagel, cut in thirds horizontally, as shown



Thousand Island salad dressing

2 slices corned beef

¼ cup chopped liver

2 slices (2 ounces) turkey or chicken

2 lettuce leaves

2 slices tomato

Spread salad dressing on each layer of bagel. Place corned beef and chopped liver on one bagel layer. Top with a second bagel layer and add turkey, lettuce, and tomato. Cover with remaining third of bagel.

Makes 1 serving



Sloppy Bagels

1 pound ground beef or turkey

1 celery stalk, chopped fine

1 medium onion, chopped fine

$\frac{3}{4}$ teaspoon salt

$\frac{1}{8}$ teaspoon pepper

16 ounces bottled or canned spaghetti sauce

$\frac{1}{4}$ pound mushrooms, sliced thin

3 bagels, halved

1. Brown the meat in a large frying pan with the celery, onion, salt, and pepper. Drain off any fat.
2. Add the spaghetti sauce and mushrooms to the meat.
3. Simmer, uncovered, over low heat for about 10 minutes, stirring occasionally.
4. Toast the bagel halves in a toaster or oven. Spoon the mixture onto the bagel halves and serve.

Makes 6 halves



Mushroom Bagels

1 tablespoon margarine

1 cup chopped fresh mushrooms

1 small onion, chopped

¼ teaspoon dried thyme

Dash salt

1 bagel, halved

2 slices Swiss or Muenster cheese

1. Preheat the oven to 375°.
2. Sauté the mushroom and onion in margarine; stir in the thyme and salt.
3. Spoon the mixture on the bagel halves; top each with a slice of cheese.
4. Bake on a foil-covered cookie sheet for 8 to 10 minutes, or until the cheese melts.

Makes 2 halves



The Wurst Bagel

1 jumbo cooked hot dog or knockwurst
1 bagel, halved
¼ cup sauerkraut, well drained
1 teaspoon sweet pickle relish (optional)
Mustard and catsup

Slice the hot dog in half and then into thin strips; place the strips on one bagel half. Top with sauerkraut; add relish, if desired. Spread mustard and catsup on the other bagel half and place on top.

Makes 1 serving

Bagel Mignon

4 thin packaged sandwich sub steaks, cooked according to package directions
1 bagel, halved
2 teaspoons cooking oil
1 small onion, thinly sliced
4 mushrooms, thinly sliced
¼ green pepper, thinly sliced

1. Place two thin sandwich sub steaks folded in half, on each bagel half.
2. Heat the oil in a frying pan; add the onion, mushroom, and green pepper slices, and cook until tender. Spoon the mixture onto the bagel halves.

Makes 2 halves



Tofu Bagel

10 ounces tofu
1/3 cup mayonnaise or salad dressing
1 tablespoon Dijon-style mustard
1/2 teaspoon garlic powder
3/4 cup finely chopped celery
3/4 cup finely chopped green pepper
1 small onion, finely chopped
1 tablespoon soy sauce
2 bagels, halved

Drain and mash the tofu. Mix it with the remaining ingredients, except the bagels, and blend well. Spoon one-fourth of the mixture onto each bagel half.

Makes 4 halves

Stir-Fried Bagels

Make your favorite recipe for vegetarian stir-fry, spoon over toasted bagel halves, top with cheese, and broil until the cheese has melted. (You can also use chicken or beef stir-fry and omit the cheese.) Delicious!



Sir Bagel Olive-ier

1 bagel, halved

Cream cheese

Stuffed green olives, sliced

Finely chopped walnuts

Spread the bagel halves generously with cream cheese. Top with stuffed green olive slices and sprinkle with walnuts.

Makes 2 halves

Tongue-in-Cheek Bagel

1 bagel, halved

Mustard

4 ounces sliced tongue

Tomato and onion slices

Spread the bagel halves with mustard. Layer tongue, tomato, and onion slices, and enjoy!

Makes 2 halves





Bagel Party Fare

Bagels Italiano

Bagels, halved

Margarine

Bottled Italian salad dressing

Grated Parmesan

Oregano

Dash garlic powder

1. Preheat the oven to 375°.
2. Spread the bagel halves with margarine; cut each half in four sections and place on a foil-covered cookie sheet.
3. Carefully spoon 1 teaspoon of Italian dressing on top of each section.
4. Sprinkle with Parmesan, oregano, and garlic powder.
5. Place the cookie sheet in the oven, and bake for 10 minutes, or until golden.



Rumaki Bagels

1 pound chicken livers, drained

2 tablespoons bottled teriyaki sauce

1 teaspoon sugar

One 8-ounce can water chestnuts, drained and chopped

¼ cup mayonnaise

3 bagels, halved

Fresh parsley for garnish

1. In a frying pan, cook the chicken livers with 1 tablespoon of the teriyaki sauce. As the livers cook, cut them into small pieces with a knife and fork.
2. When the livers are completely cooked, remove the pan from the heat; add the remaining 1 tablespoon teriyaki sauce, sugar, and water chestnuts. Mix thoroughly.
3. Add the mayonnaise to the mixture and blend well.
4. Spoon onto bagel halves. Cut each half in quarters. Garnish with fresh parsley, and refrigerate until serving time. You can also serve these warm: Just heat them for 10 minutes in a 375° oven. This recipe freezes beautifully.

Makes 24 portions



Fish and Chips

½ pound fish fillet (any kind), cooked

¼ cup mayonnaise or salad dressing

1 celery stalk, chopped fine

½ teaspoon Old Bay® seasoning

1 teaspoon dehydrated onion flakes or 1 tablespoon fresh chopped onion

Ground pepper to taste

One 6-ounce bag bagel chips

Crumble the fish in a mixing bowl with a fork. Add the mayonnaise and mix well. Add the chopped celery, Old Bay® seasoning, onion, and pepper, and mix until well blended. Serve as a dip with bagel chips. This is also good spooned on bagel halves, or atop shredded lettuce with a toasted bagel on the side.

Makes approximately 2 cups



Ring Around the Bagel

4 onion bagels, halved

8 ounces cream cheese

4 hard-boiled eggs, chopped fine

1 small onion, chopped fine

One 1-ounce jar caviar

1. Spread each bagel half with approximately $\frac{1}{8}$ cup (2 tablespoons) of cream cheese, spreading completely to the edges and covering the bagel hole.
2. Using a small spoon, carefully place the chopped egg on the cream cheese, forming a circle along the outside edge of the bagel halves. Press the egg gently into the cream cheese. When you've finished, each one will look as if it has a "wreath" of chopped egg.
3. Make a circle of chopped onion inside the circle of chopped egg.
4. Place a spoonful of caviar in the center of each bagel half.

Makes 8 halves

Note: For an alternative to caviar, try flaked canned tuna or salmon



Bagel Tartare

¼ pound ground sirloin

½ teaspoon salt

½ teaspoon garlic powder

Ground pepper to taste

½ cup finely chopped green pepper

½ cup finely chopped onion

1 tablespoon capers (optional)

¼ cup chopped fresh parsley for garnish

4 bagels, halved and then quartered

1. Mix the sirloin, salt, garlic powder, pepper, green pepper, onion, and capers, if desired. Blend well. Place in a serving dish, and garnish with chopped parsley.
2. Serve immediately with a basket of bagel quarters. If you are not serving immediately, be sure to keep refrigerated until serving time.

Makes approximately 3 cups



Blue Bagels

½ cup mayonnaise

1 teaspoon dried or 1 tablespoon fresh chopped parsley

1 cup crumbled blue cheese

2 bagels, halved

4 tomato slices

1. Preheat the broiler
2. Mix the mayonnaise, parsley, and cheese. Spread onto bagel halves.
3. Place under the broiler until the cheese has melted.
4. Remove, and top each half with a tomato slice.

Makes 4 halves

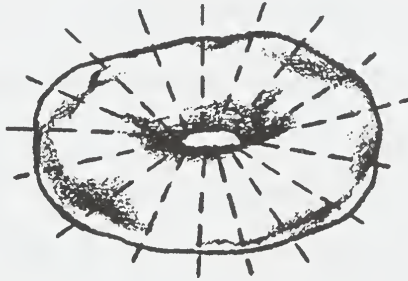


Bagel Coins

1 cup cooking oil

1 to 2 garlic cloves, minced (use a garlic press if you have one)

3 bagels, sliced into thin "coins" as shown, using serrated knife



¼ cup grated Parmesan cheese

½ cup dry-roasted peanuts

1. Place the oil in a large frying pan; add the minced garlic, and stir well. (For onion-flavored coins, substitute dehydrated onion flakes for the garlic cloves.)
2. Heat the oil and add the bagel "coins." Fry until brown and crisp on both sides.
3. Drain on paper towels. When cool, place in a plastic bag with the Parmesan, and toss well.
4. Remove from the bag, mix with the peanuts, and serve. Bagel coins store well in a tightly capped jar.

Makes approximately 2½ cups

Mexicali Bagel Fondue

3 bagels, halved

4 tablespoons (½ stick) margarine

1 small onion, finely chopped

One 4-ounce can mild chopped green chilies

Flour

One 15-ounce can whole tomatoes, mashed (do not drain)

Worcestershire sauce to taste

Garlic powder to taste

12 ounces shredded cheddar cheese

1. Toast the bagel halves in a toaster or oven.
2. Cut each half into ten “chunks”; set aside.
3. In a frying pan, brown the onion in margarine; add the chilies.
4. Add enough flour to make a thick paste.
5. Over a low flame add the tomatoes, Worcestershire sauce, and garlic powder, and mix well.
6. Stir in the cheese, and blend all of the ingredients together over low heat.
7. Serve in a fondue pot with toasted bagel. (Spear chunks and dip into hot cheese mixture to coat.)

Makes approximately 3½ cups

Bagels Parmesan

2 bagels, halved

1 cup grated Parmesan cheese

½ cup mayonnaise

1 medium onion, grated

Paprika

1. Preheat the oven to 375°.
2. Mix the cheese with the mayonnaise and onion; blend well.
3. Spread onto bagel halves; sprinkle each with a dash of paprika.
4. Bake for 10 minutes, or until golden.

Makes 4 halves





Legendary duos: Fred and Ginger, Bagels and Cream Cheese

Delhi Bagels

If you like curry, you'll love this!

- ½ cup soft or whipped cream cheese*
- ¼ teaspoon plus ⅛ teaspoon curry powder*
- 2 teaspoons chutney*
- ⅓ cup finely chopped unsalted peanuts*
- 1 tablespoon shredded sweetened coconut*
- 1 bagel, halved*

Mix the cream cheese, curry powder, chutney, peanuts, and coconut; blend well. Spread on bagel halves.

Makes 2 halves

Bagel Beer Fondue

- 1 small garlic clove, halved*
- ¾ cup beer*
- 1 tablespoon flour*
- 8 ounces Swiss cheese, shredded*
- 4 ounces sharp cheddar cheese, shredded*
- Freshly ground pepper*
- ⅛ teaspoon paprika*
- 5 bagels, cut in large bite-size chunks*



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1. Rub the inside of a heavy saucepan with the garlic; discard the garlic.
2. Add the beer and heat slowly.
3. Meanwhile, place the flour in a plastic bag; add the shredded cheese and shake to coat.
4. Gradually add the flour-cheese mixture to the beer. Stir constantly until thickened and bubbly, but do not boil.
5. Stir in the pepper and paprika.
6. Pour the mixture into a fondue pot, and serve with bagel chunks. (Spear chunks and dip into hot cheese mixture to coat. Add more warmed beer if the fondue becomes too thick.)

Makes approximately 2¼ cups

Inside-Out Bagels

2 bagels, halved

Dijon-style mustard

Mayonnaise

2 tablespoons sweet pickle relish (be sure to drain off juice)

20 slices bologna, cut in halves

Spread the bagel halves with mustard and mayonnaise; top each with relish. Cut each bagel half vertically into ten bite-size pieces. Wrap a half-slice of bologna around each bagel chunk, secure with a toothpick, and serve.

Makes 40 hors d'oeuvres



Sardinia Bagels

6 bagels, halved

One 8-ounce package cream cheese, softened

One 3.7-ounce tin sardines, well drained

¼ cup finely minced onion

In a small bowl, mash the sardines. Add the cream cheese and blend well. Stir in the minced onion. Serve as a spread with bagels.

Makes approximately 1¼ cups

Hummus Bagels

2 bagels, halved

One 16-ounce can chick peas (garbanzo beans), drained

½ cup tahini (sesame-seed paste)

Alfalfa sprouts

Garlic powder to taste

1. Place the chick peas in a blender or food processor, and blend until smooth.
2. Add the tahini; blend until completely mixed.
3. Add garlic powder to taste. You've just made hummus!
4. Put heaping ¼ cup of hummus on each bagel half and top with alfalfa sprouts. Or you can simply put a bowl of hummus on the table, surrounded with bagel chunks or bagel chips for dipping.

Makes 4 halves



White Pizza Bagels

4 bagels, halved

Olive oil

Garlic powder

8 ounces fontina cheese

8 teaspoons grated Parmesan cheese

1. Preheat the oven to 375°.
2. Brush each bagel half with olive oil. Sprinkle with a dash of garlic powder.
3. Top each half with 1 ounce of fontina and sprinkle each with 1 teaspoon Parmesan. Bake for 8 to 10 minutes, or until cheese is melted and top is lightly browned.

Makes 8 servings



For your sweet tooth . . .

Bagel Cheese Pastries

These are heavenly! Use different kinds of pie filling to make an assortment of pastries. If you'd like, you can make these a day ahead or freeze them (and thaw at room temperature before serving).

4 cinnamon-raisin bagels, halved

One 8-ounce package cream cheese, softened (bring to room temperature)

¼ cup granulated sugar

⅛ teaspoon ground cinnamon

2 teaspoons lemon juice

1 egg

1 teaspoon vanilla extract

One 20-ounce can cherry-pie filling

1. Preheat the oven to 375°.
2. With your fingers, scoop out some of the insides of the bagel halves to make shells. Freeze the scooped-out bits for other uses (such as bread crumbs or poultry stuffing).
3. In a mixing bowl, combine the cream cheese, sugar, cinnamon, lemon juice, egg, and vanilla. Beat well with an electric mixer, until the ingredients are thoroughly blended.
4. Carefully spoon the mixture into the bagel shells.
5. Bake on a foil-covered cookie sheet for 15 minutes, or until filling sets.
6. When cool, top each half with a couple of spoonfuls of cherry pie filling.

Makes 8 halves



Butterscotch Bagels

2 bagels, halved

4 teaspoons margarine or butter

1½ cups butterscotch chips

One 2¼-ounce package salted cashews, chopped

1. Preheat the oven to 375°.
2. Spread each bagel half with a teaspoon of margarine, and place on a foil-covered cookie sheet.
3. Top each buttered half with ½ cup of butterscotch chips.
4. Top with chopped cashews, and bake for 15 to 20 minutes, or until the chips melt.

Makes 4 halves



Perfectly Pecan Bagels

3 cinnamon-raisin bagels, halved

3 eggs

½ cup dark brown sugar

1 cup light corn syrup

½ teaspoon salt

1 teaspoon vanilla extract

1 tablespoon margarine or butter, melted

¾ cup chopped pecans

30 pecan halves for garnish

1. Preheat the oven to 375°.
2. Scoop out the insides of the bagel halves with your fingers. Crumble the scooped-out bits, and set them aside. You will have six “shells.”
3. In a mixing bowl, beat the eggs; add the brown sugar, corn syrup, salt, and vanilla. Beat well.
4. Add the melted margarine and blend.
5. Stir in the chopped pecans and crumbled bagel bits; mix thoroughly.
6. Spoon the mixture carefully into the bagel halves, and top each with five pecan halves.
7. Bake on a foil-covered cookie sheet for approximately 25 minutes, or until lightly browned.
8. Transfer to a plate to cool, or they will stick to the foil.

Makes 6 halves



Chocolate-covered Bagel Chips

12 ounces semisweet chocolate chips

3 tablespoons cooking oil

One 6-ounce bag plain bagel chips (don't buy flavored chips such as garlic, onion, etc.)

½ cup chopped walnuts or pecans

½ cup shredded sweetened coconut

1. Place the chocolate chips and oil in a saucepan. Over low heat, stir constantly with a wooden spoon until the chips melt and the mixture is blended thoroughly.
2. Keeping the saucepan on a very low flame, drop the bagel chips in the chocolate one at a time, turning to coat. Use a wooden spoon to make sure both sides are thoroughly coated. Spoon off the excess chocolate, and place them on a wax paper-covered cookie sheet.
3. When all of the bagel chips are coated and on wax paper, sprinkle some with coconut and some with chopped nuts. Refrigerate until the chocolate hardens. If you've used whole bagel chips, you can break them into small pieces if you'd like.

Makes enough to coat 14 whole bagel chips.

Note: Be sure to keep these in the refrigerator until serving time. (It's also a good place to hide them from chocoholics.) True chocolate lovers can use chocolate jimmies (sprinkles) in place of coconut and nuts. Multicolored jimmies are fun, too!

Chocolate-Almond Bagel Fondue

One 6-ounce package semisweet chocolate chips

2 teaspoons margarine or butter

½ cup light cream

¼ teaspoon almond extract

4 bagels, cut into bite-size chunks

1. Place the chocolate chips and margarine in a saucepan, and begin melting over low heat.
2. As the chips start to melt, gradually add the cream, stirring constantly.
3. When the chips have melted completely and the mixture is blended, add the almond extract, and mix well.
4. Pour the warmed mixture into a fondue pot set over a low flame. Serve with bite-size bagel chunks and fondue forks for dipping.

Makes 4 servings



The Big-Apple Bagel

Try this with a scoop of ice cream or whipped cream for an added treat.

5 cinnamon-raisin bagels

One 21-ounce can apple-pie filling

1 cup flour (all-purpose or whole-wheat graham flour)

¼ cup (½ stick) soft margarine or butter

2 tablespoons dark brown sugar

¼ teaspoon ground cinnamon

1. Preheat the oven to 375°.
2. Slice a thin portion off the top of each bagel, as shown.



Using your fingers, scoop out the insides to make “shells.” Freeze the scooped-out bits and tops for later use.

3. Place ½ cup of pie filling in each bagel shell.
4. Place the flour, margarine, brown sugar, and cinnamon in a small bowl, and mix with a fork. Then crumble with your fingers until thoroughly blended.
5. Spoon the crumb topping over the apple-filled bagels, pressing the crumbs onto the filling. Bake on a foil-covered cookie sheet for 30 minutes, or until topping is lightly browned. Serve warm. Try this with a scoop of ice cream or whipped cream for an added treat.

Makes 5 servings

Bagel Rummy

RUM SAUCE

½ cup soft margarine

1 cup dark brown sugar

2 tablespoons light corn syrup

½ cup light cream

½ teaspoon rum extract

4 very fresh cinnamon-raisin bagels, cut in half horizontally

2 pints rum-raisin ice cream

1. Preheat oven to 375°.
2. Prepare the rum sauce: Melt the margarine over low heat. Stir in the brown sugar, corn syrup, and cream, and bring to a boil. Remove from the heat, and stir in the rum extract.
3. Heat the bagel halves in the oven until warm.
3. Remove them from the oven, and immediately place a scoop of rum-raisin ice cream on each bagel half.
4. Top with warm rum sauce.

Makes 8 servings (about 1½ cups sauce)



Berry Good Bagels

1 bagel, halved

Confectioners' sugar

1 cup blueberry, cherry, or strawberry canned pie filling

Whipped cream or dessert topping

1. Preheat oven to 375°.
2. Sprinkle the cut sides of the bagel halves lightly with sugar, and heat them in the oven until warm.
3. Spoon $\frac{1}{2}$ cup of pie filling on each half.
4. Top with a generous helping of whipped cream or topping.

Makes 2 servings

Bagels Alaska

1 cinnamon-raisin bagel, halved

1 cup ice cream (any flavor—we like butter pecan)

$\frac{1}{2}$ cup miniature marshmallows

2 tablespoons chocolate fudge topping or syrup

1. Preheat the oven to 500°, and get ready to work fast.
2. Put $\frac{1}{2}$ cup ice cream on each bagel half.
3. Press the miniature marshmallows into the ice cream.



Bagel Party Fare

4. Place on a foil-covered cookie sheet, and bake for 2 to 3 minutes, or until the marshmallows are lightly browned.
5. Remove from the oven, and top each half with a tablespoon of chocolate fudge topping.
6. Serve immediately, with a sharp knife and a spoon or fork.

Makes 2 servings

Coconutty Bagels

1/8 cup shredded sweetened coconut

1/8 cup chopped walnuts

1 teaspoon dark brown sugar

1/8 cup soft margarine

1 tablespoon almond brickle chips (optional)

1 bagel, halved

1. Preheat the oven to 400°.
2. Combine the coconut, chopped nuts, brown sugar, and margarine.
3. Add brickle chips, if desired. Mix well.
4. Spread on bagel halves. Bake on a foil-covered cookie sheet for 8 to 10 minutes, or until heated thoroughly. Cool for 5 minutes before serving.

Makes 2 halves



Chewy Bagel Candy

18 caramels

¼ cup plus 2 tablespoons chopped macadamia nuts

1 bagel, cut in twelfths vertically, as shown



1. Place the caramels and 2 teaspoons of water in a saucepan, and melt over low heat, stirring constantly.
2. As the caramels start to melt, add ¼ cup chopped macadamia nuts, and continue stirring over heat.
3. Remove from the heat. Quickly spear bagel chunks with fork, one at a time, and dip into caramel-nut mixture until coated on all sides; place on wax paper. Work quickly so the mixture doesn't harden. (If it does, you can reheat it over a low flame.)
4. When all of the pieces are coated, sprinkle them with the remaining 2 tablespoons of chopped nuts; press the nuts into the caramel coating.
5. Let cool, and cover with plastic wrap.

Makes 12 pieces

Cannoli Bagels

1 cup ricotta cheese (regular or part-skim)

¼ teaspoon vanilla extract

1 tablespoon plus 1 teaspoon confectioners' sugar

1 tablespoon chopped citron (or the kind of mixed assorted chopped fruits used for fruitcake)

¼ cup semisweet chocolate chips

1 cinnamon-raisin bagel, halved

1 tablespoon chopped pistachio nuts or chopped slivered almonds

1. Place the ricotta cheese in a blender or processor; blend for a few seconds, or until creamy.
2. With a spatula, scrape the cheese into a mixing bowl. Add the vanilla and sugar; mix well.
3. Chop the citron into small bits, and add to the cheese mixture, together with the chocolate chips. Blend well.
4. Place half of the mixture on each bagel half, and sprinkle with chopped pistachio nuts or almonds.

Makes 2 servings







Children's Favorites

Buzz-Buzz Spread

1½ tablespoons honey

½ cup (1 stick) margarine or butter

2 tablespoons golden raisins

Bagels, halved and toasted

Mix the honey and margarine or butter. Add the raisins, and mix again. Spread on toasted bagel halves.

Makes about ½ cup of spread



Apple-Peanut Butter Bagels

2 bagels, halved

Soft margarine or butter

½ cup peanut butter

⅓ cup plus 1 tablespoon applesauce

⅓ cup finely chopped unpeeled red apple

1. Lightly spread the bagel halves with margarine.
2. Place the peanut butter and applesauce in a small bowl. Mix until smooth.
3. Stir in the chopped apple. Blend well.
4. Spread on the bagel halves.

Makes 4 halves

PBJ Bagels

You guessed it . . . an old standby in a new shape!

Bagels, halved

Peanut butter

Jelly

Spread peanut butter and jelly on the bagel halves. Serve open-face or as a big bagel sandwich.



Oh-Oh French Toast

1 egg

1 tablespoon milk

¼ teaspoon vanilla extract

Dash ground cinnamon

Dash salt

¼ teaspoon sugar

1 bagel, halved

2 teaspoons margarine or butter

Confectioners' sugar

1. In a mixing bowl, combine the egg, milk, vanilla, cinnamon, salt, and sugar. Beat with a fork.
2. Pierce the tops of the bagel halves with a fork in several places, and place them in the egg mixture, cut sides down. Soak for about 5 minutes; turn to coat both sides.
3. Melt the margarine or butter in a frying pan; add the bagel halves. Cook slowly over medium heat until brown on both sides and cooked through. (The cut sides will need extra cooking time.)
4. Sprinkle with sugar, and serve open-face. Or top with blueberry or strawberry preserves, syrup, or honey.

Makes 2 halves



Circus Bagels

- 1 bagel, halved**
- 4 tablespoons crunchy peanut butter**
- ½ banana, sliced**
- 2 teaspoons shredded sweetened coconut**

Spread toasted or plain bagel halves with peanut butter. Top with banana slices, and sprinkle with coconut.

Makes 2 halves

Pizza Bagels

- 1 bagel, halved**
- ¼ cup spaghetti sauce or pizza sauce**
- ¼ teaspoon oregano**
- ½ cup shredded mozzarella cheese**

1. Preheat the oven to 375°.
2. Spread ¼ cup spaghetti sauce on each bagel half.
3. Sprinkle oregano over the sauce, and top each half with ¼ cup of mozzarella cheese.
4. Bake on a foil-covered cookie sheet for 8 to 10 minutes, or until the cheese bubbles and begins to brown.

Makes 2 halves

Note: If you like, add any of your favorite pizza toppings before baking.

Go-Fish Bagel

1 bagel, halved

1 teaspoon mayonnaise

2 fish sticks, cooked according to package directions

1 slice American cheese

Shredded lettuce, optional

Spread the bagel halves lightly with mayonnaise. Place the fish sticks on one bagel half; add cheese. Top with shredded lettuce, if desired, and other bagel half.

Makes 2 halves

The Sugarplum Bagel

¼ cup plum preserves

¼ cup finely chopped almonds

1 bagel, halved

Confectioners' sugar

In a small bowl, mix the preserves with the almonds; spoon the mixture onto each bagel half. Sprinkle with sugar before serving.

Makes 2 halves



Snowball Bagels

1 cinnamon-raisin bagel, halved

Two 5-ounce cans prepared vanilla pudding

1 cup frozen nondairy whipped topping, thawed

½ cup shredded sweetened coconut

Preheat oven to 375°. Heat the bagel halves in the oven just until warmed. Spoon one can of vanilla pudding onto each bagel half. Spoon ½ cup of whipped topping on each bagel half, over the pudding. Sprinkle each with ¼ cup coconut.

Makes 2 servings

Soup Sponges

Heat up your children's favorite hearty soup, like cream of chicken or cheddar-cheese. Serve with toasted bagels spread with margarine. Dipping crusty bagels into thick hearty soup is a delicious way to enjoy them both!

Choca-Lotta-Peanut-Butta Bagels

Bagels

Canned ready-to-spread chocolate frosting

Peanut butter (smooth or crunchy)

Chopped peanuts

1. Cut each bagel in thirds, horizontally, as shown.



2. Spread one layer with peanut butter; then place a second layer on top, and spread that with peanut butter.
3. Add the third layer. Spread the top with chocolate frosting, and sprinkle on chopped peanuts.

Monkey Bagels

Cinnamon-raisin bagels, halved

1 tablespoon honey

1 ripe banana, mashed

¾ cup whipped cream cheese

¼ cup finely chopped pecans

Mix the honey, banana, cream cheese, and nuts until well blended. Use as a spread on bagel halves or as a dip for dunking.

Makes 1 cup of spread

Honey Dips

1 bagel, halved and toasted

Butter or margarine

Honey

Butter the toasted bagel halves. Serve with a small bowl of honey for dipping.





Introducing the world's first four-ring circus

Frosty the Bagel

Bagels, halved

1 can ready-to-spread chocolate frosting

Colored jimmies (sprinkles)

Frost the cut side of one half of a bagel. Replace the second half, and spread frosting on top. Sprinkle with jimmies.

Pineapple-Cream Bagels

½ cup whipped cream cheese or ricotta cheese

2 teaspoons dark brown sugar

¼ cup finely chopped pecans

1 pineapple ring, chopped, drained on paper towels

1 bagel, halved

2 whole pineapple rings, drained on paper towels

Combine the cream cheese or ricotta cheese, brown sugar, pecans, and chopped pineapple; mix thoroughly. Spread onto bagel halves, and top each with a whole pineapple ring.

Makes 2 halves



Circle Burgers

4 bagels, halved

1 egg

½ cup water

¾ cup uncooked oatmeal

1 teaspoon salt

3 tablespoons catsup

1 pound lean ground beef or turkey

1. Preheat the oven to 375°.
2. Mix all of the ingredients except the bagels.
3. Spread the mixture on each bagel half, leaving a hole in the middle.
4. Bake for 40 minutes, or until filling is cooked thoroughly.

Makes 8 servings



Grilled-Cheese Bagel

1 bagel, halved

1 teaspoon margarine

Two 1-ounce slices cheese

Turn on broiler or preheat oven to 375°. Spread each bagel half with margarine. Place a slice of cheese on each. Place in the toaster oven or under the broiler, and cook until the cheese melts. Put two bagel halves together for an extra-cheesy sandwich.

Makes 2 halves

Cinnabagels

2 bagels, halved and toasted

2 teaspoons margarine

Cinnamon-sugar mixture (1 tablespoon sugar and

½ teaspoon ground cinnamon)

Spread the hot toasted bagel halves with margarine. Sprinkle with cinnamon-sugar mixture.

Makes 4 halves



Apple-Butter Bagels

Bagels, halved and toasted

Margarine

Apple butter

Finely chopped almonds (optional)

Spread the hot toasted bagel halves with margarine. Top with generous spoonfuls of apple butter. Sprinkle with finely chopped almonds, if desired.





A Bagel Glossary

Bagel Chips: Very thin bagel slices that have been baked until they are crunchy-crisp; a bagel baker's solution for giving day-old bagels new life; use with dips, soups, or simply as is.

Bagellettes: Miniature bagels that are wonderful at parties, or for children at mealtime and snacktime; they also make great teething rings.

Bagel Flavors: Once available only plain, bagels now exist in a dizzying variety of flavors: onion, garlic, egg, poppy seed, sesame seed, coarse salt, pumpernickel, rye, cinnamon-raisin, wheat, honey-wheat, banana-nut, cheese, carrot, English muffin, cherry, raspberry, blueberry, chocolate chip, and, in California, even jalapeño.

Bagel Holes: There are none; unlike doughnut holes, bagels holes really are *holes*. There is no dough left over in the bagel-shaping process, whether manual or automated. When bagels are made by hand, the dough is either formed into ropes and pressed together at the ends, or shaped into balls with the centers pushed through and widened with the fingers.

Bagelmania: A physiological condition that occurs when you're driving home in the car with a bag of hot bagels, fresh from the bakery; usually results in eating several before you get home. Side effects: telltale crumbs that stick to your coat or jacket, especially if you're wearing corduroy.



The Bagel Bible

Bagel Maven: Someone who thinks he or she is an expert on bagels; frequently from New York or even New Jersey.

Bagel Purist: A traditionalist who feels that anything other than a plain bagel with a *shmear* of cream cheese is a fraud.

Black 'n' Whites: Bagels made with a combination of pumpernickel and plain doughs.

Cement Doughnut: Term of endearment used to describe bagels; considered acceptable if a bagel lover says it, heresy if it comes from anyone else.

Cheese Bagels: A thin-skinned whole bagel shell completely filled with a blend of blintze-like cheeses; a favorite of Canadians.

E. T. Bagels: Also called "Everything Bagels," they have many different toppings, typically sesame seeds, poppy seeds, onion, garlic, and coarse salt. A great combo!

Kettling: The stage in the bagel-making process in which the formed bagels are boiled just prior to being baked.

L. A. Bagels: Not a basketball term; bagels that are definitely mellower, with a lighter, less dense consistency, than their New York cousins; usually made with more yeast.

New York Bagels: Considered the apotheosis of "bageldom" and the standard by which all other bagels should be judged, because the U.S. bagel industry had its roots in New York City; it is also believed that the excellent quality of New York water enhances both the flavor and crust of these bagels.



A Bagel Glossary

Shmear: a generous spread of cream cheese atop a bagel.

Special-Occasion Party Bagels: When it comes to holidays, you can buy green bagels for St. Patrick's Day, pink ones for Valentine's Day, even red (cherry), white (plain), and blue (blueberry) bagels for Independence Day. For parties, order a 16-inch bagel from a bagel bakery and have it filled with lox, cream cheese, whitefish, tomatoes, cheese, or meats and coleslaw—whatever combo you desire. Slice it up and serve it to a crowd! Or order a 16-inch cinnamon-raisin bagel, write HAPPY BIRTHDAY in icing on the top, add candles, and you have the perfect "birthday cake" for any bagel lover.

Steaming: A mass-production process in which the kettling step is bypassed, and instead, racks of bagels are rolled into upright steam-injected ovens prior to baking; results in a softer bagel.

Water Bagel: A term that actually describes all bagels, since all are boiled in water or steamed in water prior to baking; the boiling process is also referred to as "kettling."





Bagel Buyer's Directory

Wherever you are, you're never far from a bagel bakery! Here's the most complete list available. No self-respecting bagel lover should be without it.

ALABAMA

The Bagel Factory

3118 Cahaba Heights Plaza
Birmingham, AL 35243
205-969-0000

Bagel Place

4925 University Dr. NW
Huntsville, AL 35816
205-830-5600

ALASKA

The Bagel Deli

Old Seward & Hoffman Rd.
Anchorage, AK 99511
907-345-3850

Thee Bakery

3020 Minnesota Dr.
Anchorage, AK 99503
907-276-7606

ARIZONA

B J's Bagel Works

6350 E. Main St.
Mesa, AZ 85205
602-985-4128

Bagel Baker

1919 W. North Ln.
Phoenix, AZ 85021
602-943-4373

Chompie's

10858 N. 32nd St.
Phoenix, AZ 85028
602-971-8010

Hot Bagel Bakery Restaurants

7114 E. Broadway Blvd.
Tucson, AZ 85710
602-296-4164

Hot Bagel Bakery Restaurants

2829 E. Speedway Blvd.
Tucson, AZ 85716
602-795-0742

Bagelry Restaurant

2575 N. Campbell Ave.
Tucson, AZ 85719
602-881-6674

Bagelry Restaurant

831 N. Park Ave.
Tucson, AZ 85719
602-882-6674

CALIFORNIA

Just Bagels

5859 Kanan Rd.
Agoura Hills, CA 91301
818-889-7812

Boogie Woogie Bagel Boy

1227 Park St
Alameda, CA 94501
510-523-8979

The Bagel Bible

Los Bagels Company

1061 I St.
Arcata, CA 95521
707-822-3150

Big Apple Bagels

8793 Plata Ln.
Atascadero, CA 93422
805-461-0263

The Bagelry

3604 Ming Ave.
Bakersfield, CA 93309
805-831-5427

Noah's New York Bagels

3170 College Ave.
Berkeley, CA 94705
510-654-0944

Brother's Bagel Factory

1218 Santa Fe Ave.
Berkeley, CA 94706
510-527-0272

Brother's Bagel Factory

1281 Gilman St.
Berkeley, CA 94706
510-524-3104

Noah's New York Bagels

1883 Solano Ave.
Berkeley, CA 94707
510-525-4447

Brother's Bagel Factory

1469 Shattuck Ave.
Berkeley, CA 94709
510-649-9422

Bagel Depot

578 Bonanza Trail
Big Bear Lake, CA 92315
714-866-6096

House of Bagels

260 Lorton Ave.
Burlingame, CA 94010
415-343-3633

Sherman Plaza Bakery

22910 Vanowen St.
Canoga Park, CA 91307
818-883-1918

Santa Clarita Valley Bagel

19372 Soledad Rd.
Canyon Country, CA 91351
805-298-7002

New York Bagel Factory

1009 N. Cindy Ln.
Carpinteria, CA 93013
805-566-6653

Southland Bakery

1174 Sandhill Ave.
Carson, CA 90746
310-763-7636

Florentine Bakery

10370 Mason Ave.
Chatsworth, CA 91311
818-998-2471

Bagels By The Bay

1201 1st St.
Coronado, CA 92118
619-437-1567

Bagels Etc.

250 E. 17th St.
Costa Mesa, CA 92627
714-645-7877

Bagel Heaven

333 E. 17th Pl.
Costa Mesa, CA 92627
714-642-4567

Bagel Works

21269 Stevens Creek Blvd. #6
Cupertino, CA 95014
408-446-2772

Bagels Plus

223B Serramonte Center
Daly City, CA 94015
415-756-1404

House of Bagels

115 Town & Country Dr. #F
Danville, CA 94526
510-838-8508

Beau Bagels

1760 E. 8th St.
Davis, CA 95616
916-753-4700

Beau Bagels

1949 5th St. #103
Davis, CA 95616
916-758-7922

Bagel Bakery of Dublin

7168 Regional St.
Dublin, CA 94568
510-829-5434

Bagel Buyer's Directory

Bagel Barons

24331 Muirlands Blvd.
El Toro, CA 92630
714-588-7279

Noah's New York Bagels

4240 Hollis
Emeryville, CA 94608
510-655-6624

Garden State Bagels

191 N. El Camino Real
Encinitas, CA 92024
619-942-2435

Holey Roll Bagel

358 W. El Norte Pkwy.
Escondido, CA 92026
619-743-2565

Los Bagels Company

321 3rd St.
Eureka, CA 95501
707-442-8525

Bagels And

3782 Mowry Ave.
Fremont, CA 94538
510-796-9339

Fresno Bagel Company

7739 N. 1st St.
Fresno, CA 93720
209-436-8132

New York Bagel Factory

5674 Calle Real
Goleta, CA 93117
805-683-2392

Bagels R Bagels

14665 Bear Valley Rd.
Hesperia, CA 92345
619-244-1788

Baltimore Bagel

7523 Fay Ave.
La Jolla, CA 92037
619-456-0716

Baltimore Bagel

4150 Regents Park Row
La Jolla, CA 92037
619-587-1136

I Love Bagels

281 Crown Valley Pkwy.
Laguna Niguel, CA 92677
714-831-3300

Eastside Bagel & Deli

2789 W. Avenue L
Lancaster, CA 93536
805-722-1999

Bagels Galore

1943 Pacific Coast Hwy.
Lomita, CA 90717
310-326-3699

Bagel Bistro

4105 Atlantic Ave.
Long Beach, CA 90807
310-490-9905

Kotch's Bakery

8583 W. Pico Blvd.
Los Angeles, CA 90035
310-289-9820

Bagel Broker

7825 Beverly Blvd.
Los Angeles, CA 90036
213-931-1258

New York Bagel

11640 San Vicente Blvd.
Los Angeles, CA 90049
213-820-1050

Brooklyn Bagel Bakery

2217 W. Beverly Blvd.
Los Angeles, CA 90057
213-413-4114

Bagelmania

39840 Los Alamos Rd.
Murrieta, CA 92562
714-698-1234

Bagel Adventure

1408 Clay St.
Napa, CA 94559
707-353-7143

East Side Bagel & Deli

9161 Reseda Blvd.
Northridge, CA 91324
818-886-8736

Piedmont Bagel Bakery

4301 Piedmont Ave.
Oakland, CA 94611
510-654-5211

Everybody's Bagel Company

5725 E. 14th St
Oakland, CA 94621
510-533-8235

The Bagel Bible

Baltimore Bagel

3837 Plaza Dr.
Oceanside, CA 92056
619-726-7700

Bagel Heaven

3935 Mission Ave.
Oceanside, CA 92054
619-721-1501

Brodsky's Bagels

73131 Country Club Dr.
Palm Desert, CA 92260
619-341-0777

Brodsky's Bagels

777 E. Tahquitz Way
Palm Springs, CA 92262
619-320-0300

Brodsky's Bagels

210 E. Arenas Rd.
Palm Springs, CA 92262
619-322-4353

Smoketree Bagel Bakery & Deli

1775 E. Palm Canyon Dr.
Palm Springs, CA 92264
619-327-5443

Bagel Works

129 Lytton Ave.
Palo Alto, CA 94301
415-323-4887

Bagel Works

642 Ramona
Palo Alto, CA 94301
415-328-5429

House of Bagels

220 Hamilton Ave.
Palo Alto, CA 94301
415-323-8474

Goldstein's Bagel Bakery

86 W. Colorado Blvd.
Pasadena, CA 91105
818-792-2435

Such A Bagel & Gourmet Coffees

719 W. Channel Islands
Port Hueneme, CA 93041
805-985-1554

Bagel Den Bakery

2658 Bechelli Ln.
Redding, CA 96002
916-223-2485

Redding French Bakery

1561 E. Cypress Ave.
Redding, CA 96002
916-222-0787

Bagels Galore

1870 S. Pacific Coast Hwy.
Redondo Beach, CA 90277
310-316-3699

Bagel Works

2331 Spring St.
Redwood City, CA 94063
415-366-6923

Lox, Stock & Bagel

5225 Canyon Crest Dr.
Riverside, CA 92507
714-781-0310

Water Bagel Company

1451 Southwest Blvd.
Rohnert Park, CA 94928
707-664-9908

Bayer's Bagel Bakery

2701 Lake Tahoe Blvd.
S. Lake Tahoe, CA 96150
916-541-7882

Cream Puff Bakery

Crescent V Shopping Center
S. Lake Tahoe, CA 96150
916-544-2141

Bagful of Bagels, Inc.

1607 10th St.
Sacramento, CA 95814
916-446-6010

New York Bagel Boys

6260 Folsom Blvd.
Sacramento, CA 95819
916-739-6540

Bagful of Bagels

6260 Belleau Wood Ln.
Sacramento, CA 95822
916-424-3921

New York Bagel Boys

9131 Kiefer Blvd.
Sacramento, CA 95826
916-366-3416

Bagel Biz

7485 Rush River Dr.
Sacramento, CA 95831
916-422-4357

Bagel Buyer's Directory

House of Bagels

870 Industrial Rd.
San Carlos, CA 94070
415-595-4700

Baltimore Bagel

420 Robinson Ave.
San Diego, CA 92103
619-295-1510

Baltimore Bagel

7007 Carroll Rd.
San Diego, CA 92121
619-554-1804

Baltimore Bagel

15721 Bernardo Heights Pkwy.
San Diego, CA 92128
619-451-6106

Baltimore Bagel

1772 Garnet Ave.
San Diego, CA 92109
619-272-9321

Bubby's Bagels

1011 23rd St.
San Diego, CA 92102
619-233-8207

Bagelicious

3704 Voltaire St.
San Diego, CA 92107
619-223-4788

Greatest Bagel Company

824 Camino Del Rio N
San Diego, CA 92108
619-298-7693

Superbagels

395 The Concourse
San Diego, CA 92115
619-583-9331

Baltimore Bagel

3545 Del Mar Heights Rd.
San Diego, CA 92130
619-792-7848

The Bagelry

2134 Polk St.
San Francisco, CA 94109
415-441-3003

Holey Bagel

3872 24th St.
San Francisco, CA 94114
415-647-3334

The Bagelry

4416 18th St.
San Francisco, CA 94114
415-863-0292

Holey Bagel

1206 Masonic Ave.
San Francisco, CA 94117
415-626-9111

Holey Bagel

3218 Fillmore St.
San Francisco, CA 94123
415-922-1955

Broadway Bagels

1584 Branham Ln.
San Jose, CA 95118
408-987-2245

Bagels & Deli Cafe

1712 Meridian Ave.
San Jose, CA 95125
408-264-6000

Bagel Works

5241 Prospect Rd.
San Jose, CA 95129
408-255-2321

Bagel Basket

1275 Piedmont Rd.
San Jose, CA 95132
408-272-5311

Boston Bagel

1127 Broad St.
San Luis Obispo, CA 93401
805-541-5134

Bagels Galore

28362 S. Western Ave.
San Pedro, CA 90732
310-514-3699

Marin Bagel Co.

1560 4th St.
San Rafael, CA 94901
415-457-8127

Bagel Place

1310 E. Borchard Ave
Santa Ana, CA 92705
714-547-0787

Manhattan Bagel

1231 State St
Santa Barbara, CA 93101
805-966-5902

The Bagel Bible

Grateful Bagel

404 Mendocino Ave. #A
Santa Rosa, CA 95401
707-528-9080

Grateful Bagel

2700 Yulupa Ave.
Santa Rosa, CA 95405
707-571-8553

Broadway Bagels

12840 S. Saratoga Sunnyvale Rd.
Saratoga, CA 95070
408-867-6834

Grateful Bagel

300 S. Main St.
Sebastopol, CA 95472
707-829-5220

Bagel Factory

4454 Van Nuys Blvd.
Sherman Oaks, CA 91403
818-986-4675

Hot Bagels & Deli

4373 Woodman Ave.
Sherman Oaks, CA 91423
818-986-3121

Bagel Boys

2870 Cochran Ave.
Simi Valley, CA 93065
805-581-1739

Homegrown Baking Co.

122 W. Napa St.
Sonoma, CA 95476
707-996-0166

Bagel Express

1465 W. March Ln.
Stockton, CA 95207
209-952-2435

Bagel Kitchen

609 Porter Ave.
Stockton, CA 95207
209-478-9014

House of Bagels

1681 Hollenbeck Ave.
Sunnyvale, CA 94087
408-245-0311

Hot Bagels & Deli

19325 Ventura Blvd.
Tarzana, CA 91356
818-996-4674

Bagels & Cream

27468 Ynez Rd.
Temecula, CA 92591
714-694-8887

Bagel Junction

428 E. Main St.
Turlock, CA 95380
209-632-2435

Western Bagel

506 E. 1st St.
Tustin, CA 92680
714-730-0611

Western Bagel

23170 W. Valencia Blvd.
Valencia, CA 91355
805-254-1287

Western Bagel

7814 N. Sepulveda Blvd.
Van Nuys, CA 91405
818-786-5847

Bagel King

1686 Locust St.
Walnut Creek, CA 94596
510-938-5464

Phil A Bagel

2909 Ygnacio Valley Rd.
Walnut Creek, CA 94598
510-935-7445

Perfect Bagel

11300 W. Olympic Blvd.
West Los Angeles, CA 90064
310-478-2211

Western Bagel

3825 E. Thousand Oaks Blvd.
Westlake Village, CA 91362
805-496-0344

Western Bagel

21833 Ventura Blvd.
Woodland Hills, CA 91364
805-707-1469

COLORADO

The Bagel Nook

6480 Wadsworth Blvd.
Arvada, CO 80003
303-431-6311

Bagel Buyer's Directory

The Bagel Bakery

2515 49th St.
Boulder, CO 80301
303-447-9290

Lots A Bagels

445 E. Cheyenne Mountain Blvd.
Colorado Springs, CO 80906
719-540-9096

New York Bagel Boys

6449 E. Hampden Ave.
Denver, CO 80222
303-759-2212

Bagel Store

942 S. Monaco Pkwy.
Denver, CO 80224
303-388-2648

The Bagel Deli

6217 E. 14th St.
Denver, CO 80220
303-322-0350

Ace Baking Company

1803 E. 58th
Denver, CO 80216
303-296-7482

The Bagelman

633 S. College Ave.
Fort Collins, CO 80524
303-482-4417

The Bagel Nook South

7175 W. Jefferson Ave.
Lakewood, CO 80215
303-988-5926

Agnes' Very Very

1106 N. Boise Ave.
Loveland, CO 80537
303-669-7597

CONNECTICUT

Bagel King

3550 Main St.
Bridgeport, CT 06606
203-374-4868

Bagelman II

14 Candlewood Lake Rd.
Brookfield, CT 06804
203-775-4005

Bagelman Inc.

39-B Mill Plain Rd.
Danbury, CT 06811
203-748-2464

Zaro's Bakery

7 Backus Ave.
Danbury, CT 06810
203-798-9546

Guilford Gourmet Bagel

23 Water St.
Guilford, CT 06437
203-458-2161

H. Lender & Sons Restaurant

2400 Dixwell Ave.
Hamden, CT 06514
203-248-4564

Abel's Kosher Deli

2100 Dixwell Ave.
Hamden, CT 06514
203-281-3434

The Bagel Connection

1408 Whalley Ave.
New Haven, CT 06515
203-387-1455

The Bagel Connection

61 Grove St.
New Haven, CT 06511
203-782-1441

New York Bagels & Deli

172 York
New Haven, CT 06511
203-773-3089

Bagel King

250 Westport Ave.
Norwalk, CT 06851
203-846-2633

Not Just Bagels

607 Main Ave.
Norwalk, CT 06851
203-846-4414

The Bagel Coffee Shop

327 Central Ave.
Norwich, CT 06360
203-889-0423

Clown Gallery Bakery

47 Town St.
Norwich, CT 06360
203-887-6034

The Bagel Bible

Kinders Fresh Bagel Restaurant

175 Boston Post Rd.
Orange, CT 06477
203-795-3549

H. Lender & Sons Restaurant

175 Boston Post Rd.
Orange, CT 06477
203-795-3549

What-A-Bagel

463 Elm
Stamford, CT 06902
203-324-4058

Lizsue Bagels

63 High Ridge Rd.
Stamford, CT 06905
203-323-4611

Brooklyn Baking Company

8 John St.
Waterbury, CT 06708
203-574-9198

Zaro's Bake Shop

413 Post Rd. E
Westport, CT 06880
203-222-9696

The Yalesville Bakery

8 Chapel Square
Yalesville, CT 06492
203-265-7522

DELAWARE

New York Bagel & Bake

621 College Square
Newark, DE 19711
302-453-1362

Bagels & Donuts

2507 W. 6th St.
Wilmington, DE 19805
302-571-8148

Bagels & Donuts

1901 Pennsylvania Ave.
Wilmington, DE 19806
302-652-7960

Max's Bagel Cafe

4528 Kirkwood Hwy.
Wilmington, DE 19808
302-999-1517

Bagels & Donuts

1737 Marsh Rd.
Wilmington, DE 19810
302-478-9016

DISTRICT OF COLUMBIA

Chesapeake Bagel Bakery

215 Pennsylvania Ave., SE
Washington, DC 20003
202-546-0994

Bagels Etc.

1825 I St., NW
Washington, DC 20006
202-429-0700

Chesapeake Bagel Bakery

818 18th St., NW
Washington, DC 20006
202-775-4690

Georgetown Bagelry

3245 M St. NW
Washington, DC 20007
202-965-1011

Chesapeake Bagel Bakery

1636 Connecticut Ave., NW
Washington, DC 20009
202-328-7985

Booeymonger Restaurant

5252 Wisconsin Ave., NW
Washington, DC 20015
202-686-5805

Chesapeake Bagel Bakery

4000 Wisconsin Ave., NW
Washington, DC 20016
202-966-8866

Bagels Etc.

2122 P St., NW
Washington, DC 20037
202-466-7171

Bagel Buyer's Directory

Whatsa Bagel

3513 Connecticut Ave., NW
Washington, DC 20008
202-966-8990

Toojay's

4620 Wisconsin Ave., NW
Washington, DC 20016
202-686-1989

FLORIDA

Bagel King Bakery & Deli

910 Sand Lake Rd.
Altamonte Springs, FL 32714
407-774-1797

Boca Bagel

7122 Beracasa Way
Boca Raton, FL 33433
407-368-8525

Boca Grove Bagel

21055 Jog Rd.
Boca Raton, FL 33433
407-483-5555

Nestor's at Bageland

7050 W. Palmetto Park Rd.
Boca Raton, FL 33433
407-391-0999

Bagel Tree

9080 Kimberly Blvd. #810
Boca Raton, FL 33434
407-487-9500

Bagel Break

1389 W. Palmetto Park Rd.
Boca Raton, FL 33486
407-395-5900

Toojay's

5030 Champion Blvd.
Boca Raton, FL 33496
407-241-5903

Rosen's Bagel Factory

5866 14th St. W
Bradenton, FL 34207
813-753-2710

Brandon Bagels

118 E. Bloomingdale Ave.
Brandon, FL 33511
813-654-9672

Long Island Bagels

11206 Spring Hill Dr.
Brooksville, FL 34609
904-686-6441

Bagel Empire

13162 Cortez Blvd.
Brooksville, FL 34613
904-596-1629

Corey's Bagels

6710 N. Atlantic Ave.
Cape Canaveral, FL 32920
407-868-0088

Corey's Bagels of Clearwater

26976 U.S. Hwy. 19 N
Clearwater, FL 34621
813-791-4663

New York Bagel Boys

2566 N. McMullen Booth Rd. #E
Clearwater, FL 34621
813-797-9891

Tasty Fresh Donuts

28798 Hwy. 19 N
Clearwater, FL 34621
813-791-6180

New York Bagel Boys

Clearwater Mall
Clearwater, FL 34624
813-799-4657

Clearwater Bagels

1871 Gulf To Bay Blvd.
Clearwater, FL 34625
813-446-7631

Bagel Hut

4877 Coconut Creek Pkwy.
Coconut Creek, FL 33063
305-977-3866

Bageland of Coral Springs

8188 Wiles Rd.
Coral Springs, FL 33067
305-752-4488

Delray Bagel

14812 Military Trail
Delray Beach, FL 33484
407-498-2888

Royal Palm Restaurant

3517 Davie Blvd.
Fort Lauderdale, FL 33312
305-587-7107

The Bagel Bible

Antonio's Coffee Shop

5446 N.W. 19th St.
Fort Lauderdale, FL 33313
305-486-3137

Bagelhaven

5561 W. Oakland Park Blvd.
Fort Lauderdale, FL 33313
305-484-5062

Bagelmania

7362 W. Commercial Blvd.
Fort Lauderdale, FL 33319
305-748-5088

Healthy Bagel Restaurant

1755 N. University Dr.
Fort Lauderdale, FL 33322
305-475-0606

Hello Bagel

10031 Sunset Strip
Fort Lauderdale, FL 33322
305-746-9996

Busy Bagel

8500 W. State Rd. 84
Fort Lauderdale, FL 33324
305-472-1695

Offerdahl Bagel Gourmet

1164 Weston Rd.
Fort Lauderdale, FL 33326
305-384-6479

Sam's Bagel Club

3464 N. University Dr.
Fort Lauderdale, FL 33351
305-749-0009

Mac-Donuts

3412 S. Cleveland Ave.
Fort Myers, FL 33901
813-939-7989

Lox, Stox & Bagels

7101 Cypress Lake Dr. #61
Fort Myers, FL 33907
813-482-7711

Miami Connection Bagel & Deli

11506 S. Cleveland Ave.
Fort Myers, FL 33907
813-936-3811

Bagelville Deli

1245 W. University Ave.
Gainesville, FL 32601
904-376-0000

Bagels Unlimited

1620 W. University Ave.
Gainesville, FL 32603
904-376-6743

Bagels Unlimited

2124 S.W. 34th St.
Gainesville, FL 32608
904-372-7006

Sage Bagel & Appetizer Shop

800 E. Hallandale Beach Blvd.
Hallandale, FL 33009
305-456-7499

Ronnie's Bagel Place

2649 Hollywood Blvd.
Hollywood, FL 33020
305-921-9483

Hole in the Wall

103 Courthouse Sq.
Inverness, FL 32650
904-344-0053

Bagel Time

19 University Blvd. N
Jacksonville, FL 32211
904-724-7660

Bagel Time II

2294 Mayport Rd.
Jacksonville, FL 32233
904-249-2684

Bagels

9810 Baymeadows Rd.
Jacksonville, FL 32256
904-642-3537

Schmagel's Bagels

9850 San Jose Blvd. #1
Jacksonville, FL 32257
904-268-5273

Bagel Break Restaurant

1864 NE Jensen Beach Blvd.
Jensen Beach, FL 34957
407-334-0960

Toojay's

4050 U.S. Hwy. 1
Jupiter, FL 33458
407-627-5555

Bagel Palace

7364 Lake Worth Rd.
Lake Worth, FL 33467
407-964-9849

Bagel Buyer's Directory

Toojay's Bakery

419 Lake Ave.
Lake Worth, FL 33460
407-585-3305

House Of Bagels

13469 Belcher Rd. S
Largo, FL 34641
813-531-9823

Bagel Nosh

2221 N. State Rd. 7
Lauderhill, FL 33313
305-484-4373

Best Bagels

972 State Rd. 434 W
Longwood, FL 32750
407-831-5220

Bagels Galore

7256 W. Atlantic Blvd.
Margate, FL 33063
305-979-1900

Bageland

5379 W. Atlantic Blvd.
Margate, FL 33063
305-972-0606

Corey's Bagels at Sunrise

4000 S. Babcock St.
Melbourne, FL 32901
407-729-4281

Corey's Bagels

727 Columbus Ave.
Melbourne, FL 32901
407-951-3696

Bagels Etc.

3066 Lake Washington Rd.
Melbourne, FL 32934
407-255-2398

Corey's Bagels

694 N. Wickham Rd.
Melbourne, FL 32935
407-255-0161

Beach Side Bagels

252 E. Eau Gallie Blvd.
Melbourne, FL 32937
407-773-3450

Corey's Bagels at Suntree

7025 N. Wickham Rd. #113A
Melbourne, FL 32940
407-255-0991

Frank's Bagel Nook

125 N. Banana River Dr.
Merritt Island, FL 32952
407-452-6501

Bagel Emporium

401 Biscayne Blvd.
Miami, FL 33132
305-577-4404

Bagels & Donuts

1736 79th St.
Miami, FL 33141
305-864-0430

Bagel Emporium

1238 S. Dixie Hwy.
Miami, FL 33146
305-666-9519

Poppyseed's Bagel Bakery

17170 Collins Ave.
Miami, FL 33160
305-949-9131

Bagels & Company

11064 Biscayne Blvd.
Miami, FL 33161
305-892-2435

Bagel Hole Bakery

8859 S.W. 107th Ave.
Miami, FL 33176
305-271-3880

House of Bagels

14449 S. Dixie Hwy.
Miami, FL 33176
305-251-6540

Lots of Lox Deli

14995 S. Dixie Hwy.
Miami, FL 33176
305-252-2010

Bagel Bar

18515 N.E. 18th Ave.
Miami, FL 33179
305-932-3314

Bagel Garden

12886 Biscayne Blvd
Miami, FL 33181
305-895-1144

Broadway Bagels

13854 N. Kendall Dr
Miami, FL 33186
305-385-0790

The Bagel Bible

Beach Bagel Bakeries

1019 5th St.
Miami Beach, FL 33139
305-672-8230

A-1 Bagels

6913 Miramar Pkwy.
Miramar, FL 33023
305-964-9843

Bageland

4932 Hwy. 19 N
New Port Ritchey, FL 34652
813-841-6033

Real Bagels

7429 Hwy. 19N
New Port Ritchey, FL 34652
813-842-4981

Bagel King

9041 Little Rd.
New Port Ritchey, FL 34654
813-863-2822

Bagel Delite

1351 S. State Rd. 7
North Lauderdale, FL 33068
305-973-3294

Bagel Place

4004 S. Semoran Blvd.
Orlando, FL 32822
407-380-9296

Bagel Port

1700 Babcock St. NE #24
Palm Bay, FL 32905
407-728-3912

Toojay's

313 Poinciana Plaza
Palm Beach, FL 33480
407-659-7232

Toojay's

4084 P.G.A. Blvd.
Palm Beach Gardens, FL 33410
407-622-8131

Bagel Outlet & Deli

33855 Highway 19 N
Palm Harbor, FL 34684
813-785-9297

Bagel Go Round

1696 S. Congress Ave.
Palm Springs, FL 33462
407-439-2840

Bagel Chai

7976 Pines Blvd.
Pembroke Pines, FL 33024
305-987-8605

Bagelmania Restaurant

7849 Pines Blvd.
Pembroke Pines, FL 33024
305-987-1444

Bagel Restaurant

625 E. Atlantic Blvd.
Pompano Beach, FL 33060
305-943-2140

Sunrise Bagels

3350 N.W. 22nd Terr. #700B
Pompano Beach, FL 33069
305-979-4457

Bagel Snack

1291 S. Pompano Pkwy.
Pompano Beach, FL 33069
305-974-4564

Bagel Cafe II

4300 Kings Hwy. #205
Port Charlotte, FL 33980
813-743-6411

Bagel Haven

6650 S. Federal Hwy.
Port St. Lucie, FL 34952
407-461-8882

Bagel Cafe

2150 Tamiami Trail
Punta Gorda, FL 33948
813-625-4456

Better Bagels

7119 S Tamiami Trail
Sarasota, FL 34231
813-924-0393

Better Bagels

4804 S. Tamiami Trail
Sarasota, FL 34231
813-924-0408

Bagel Inn

1902 Bay Rd.
Sarasota, FL 34239
813-366-8988

Corey's Bagels

692 E. Eau Gallie Blvd.
Satellite Beach, FL 32937
407-777-7074

Bagel Buyer's Directory

Bagel Port

13260 U.S. Hwy. 1
Sebastian, FL 32958
407-388-3438

Goody Bagels

7245 S.W. 57th Ct.
South Miami, FL 33143
305-666-4008

Goody Bakery

7222 S. Red Rd.
South Miami, FL 33143
305-666-1008

Bagel King of Springhill

2412 Commercial Way
Spring Hill, FL 34606
904-688-4444

St. Pete Bagel Company

249 Central Ave.
St. Petersburg, FL 33701
813-822-4092

St. Pete Bagel Company

6393 9th St. N
St. Petersburg, FL 33702
813-522-3377

Bagels Unlimited

5564 66th St. N
St. Petersburg, FL 33709
813-545-2234

Bagel Magic

2234 S.E. Federal Hwy.
Stuart, FL 34994
407-286-9121

Toojay's

2504 S.E. Federal Hwy
Stuart, FL 34994
407-287-6514

Bagel Peddler's New York Deli

1410 Market St.
Tallahassee, FL 32312
904-668-2345

Julie's Bagel Joint & Deli

4299 W. Commercial Blvd.
Tamarac, FL 33319
305-739-0200

Bagel Break

6850 N. University Dr.
Tamarac, FL 33321
305-721-6030

Bagel Outlet & Delicatessen

8802 Rocky Creek Dr.
Tampa, FL 33615
813-886-9432

Bagels on 56th St.

10817 N. 56th St.
Tampa, FL 33617
813-988-9123

Tampa Bagels

10053 N. Dale Mabry Hwy.
Tampa, FL 33618
813-961-9875

A Taste of New York

1155 S. Dale Mabry Hwy.
Tampa, FL 33629
813-282-3736

Sunshine Bagel Company

1540 S. Dale Mabry Hwy.
Tampa, FL 33629
813-251-6888

Ultimate Bagel & Sandwich Shop

16019 Tampa Palms Blvd. W
Tampa, FL 33647
813-971-3028

Bagel Oasis

1811 Tamiami Trail S
Venice, FL 34293
813-493-2095

Bagel World Restaurant

4720 Okeechobee Blvd.
W. Palm Beach, FL 33417
407-686-5584

Palm Beach Kosher Market

5085 Okeechobee Blvd.
W. Palm Beach, FL 33417
407-686-2066

Toojay's

1683 Forum Plaza
West Palm Beach, FL 33401
407-697-9667

Toojay's

2911 N. Military Trail
West Palm Beach, FL 33409
407-687-4584

Bagel King Bakery-Deli Nosh

3092 Aloma Ave.
Winter Park, FL 32792
407-657-6700

The Bagel Bible

GEORGIA

The Royal Bagel

1544 Piedmont Ave. NE
Atlanta, GA 30324
404-876-3512

Bagel Eatery

6631 Roswell Rd. NE #K
Atlanta, GA 30328
404-256-4411

Goldberg & Son

4383 Roswell Rd. NE
Atlanta, GA 30342
404-256-3751

Harry Barron Delicatessen

1230 Peachtree NE
Atlanta, GA 30309
404-607-6888

Bagel Palace Bakery & Deli

2869 N. Druid Hills Rd. NE
Atlanta, GA 30329
404-315-9016

Bagelicious

1255 Johnson Ferry Rd. NE
Marietta, GA 30068
404-509-9505

Gottlieb's Bakery

1601 Bull St.
Savannah, GA 31401
912-355-1765

HAWAII

Sweet Overtures

Captain Cook, HI 96704
808-328-2587

Hawaiian Bagel

753 Halekauwila St.
Honolulu, HI 96813
808-523-8638

IDAHO

Bagel Bakery

606 N. 8th St.
Boise, ID 83702
208-334-6868

Pastry Perfection

3255 N. Cole Rd.
Boise, ID 83704
208-376-6303

ILLINOIS

Goodman's Bagel Bakery

1209 S. Main St.
Algonquin, IL 60102
708-658-8382

Jacob's Brothers Bagels

53 W. Jackson Blvd.
Chicago, IL 60604
312-922-2245

Jacob's Brothers Bagels

50 E. Chicago Ave.
Chicago, IL 60611
312-664-0026

Kaufman's Bagel Bakery

4411 N. Kedzie
Chicago, IL 60625
312-267-1680

Bagel Train Deli

500 W. Madison St.
Chicago, IL 60661
312-906-3939

Arnie's Bagels

1001 W. North Ave.
Chicago, IL 60635
312-944-0745

Big Apple Bagels Tree

7230 W. North Ave.
Elmwood Park, IL 60635
708-453-4646

Manhattan Bagel & Bialy

18353 S. Halsted St.
Glenwood, IL 60425
708-754-6226

Bagels & More

801 E. Roosevelt Rd.
Lombard, IL 60148
708-932-1050

Bagel Buyer's Directory

Skolniks Bagel Bakery

22 E. Chicago Ave.
Naperville, IL 60540
708-355-8488

Big Apple Bagels

1220 W. Ogden Ave.
Naperville, IL 60563
708-369-4333

Bagels & More

216 Harrison St.
Oak Park, IL 60304
708-524-2424

Bagels Experience

12341 Harlem Ave.
Palos Heights, IL 60463
708-361-9993

Bagels-N-More

4700 N. University
Peoria, IL 61614
309-692-4431

Bagel Place

3600 E. State St.
Rockford, IL 61108
815-399-2522

Bagel Factory Outlet

9179 Gross Point Rd.
Skokie, IL 60077
708-674-0488

The Great American Bagel

353 W. Ogden Ave.
Westmont, IL 60559
708-963-3393

INDIANA

Brad's Bagel & Deli

1799 E. 10th
Bloomington, IN 47408
812-333-1800

Bagel King & World's Best Bagel

5447 E. 82nd St.
Castelton, IN 46250
317-842-5595

Bagel Station

5719 Saint Joe Rd.
Fort Wayne, IN 46835
219-486-7721

Bagel Fair

1300 E. 86th St.
Indianapolis, IN 46240
317-846-0950

D'Amico's Deli & Bagel

9546 Allisnville Rd.
Indianapolis, IN 46250
317-845-5463

Harlan Bakeries

7768 Zionsville Rd.
Indianapolis, IN 46268
317-875-5595

IOWA

Bruegger's Bagel Bakery

115 3rd. Ave. SE
Cedar Rapids, IA 52401
319-364-6383

Bruegger's Bagel Bakery

225 Iowa Ave.
Iowa City, IA 52240
319-354-5343

Bruegger's Bagel Bakery

715 S. Riverside Dr.
Iowa City, IA 52246
319-337-6795

Nosh Deli-Bagelry

800 1st St.
West Des Moines, IA 50265
515-255-4047

Skolniks Bagel Bakery

1551 Valley West Mall
West Des Moines, IA 50265
515-224-1111

The Bagel Bible

KANSAS

Ali Baba Bakery

1025 W. 29th St.
Wichita, KS 67204
316-832-0711

Bagel & Bagel

4949 W. 119th St.
Overland Park, KS 66209
913-338-2080

KENTUCKY

Willy'z Bagel Place

902 Dupont Rd.
Louisville, KY 40207
502-897-5088

Skolniks Deli Bagelry

9980 Linn Station Rd.
Louisville, KY 40223
502-426-5673

LOUISIANA

Bagel Bayou

3474 Drusilla Ln.
Baton Rouge, LA 70809
504-928-5292

Bagel Factory

3113 N. Causeway Blvd.
Metairie, LA 70002
504-837-8707

MAINE

Mister Bagel

336 Center St.
Auburn, ME 04210
207-777-7007

The Bagel Shop

1 Main St.
Bangor, ME 04401
207-947-1654

Go Bagel Shop

1111 Middle
Portland, ME 04101
207-879-1962

Mister Bagel

601 Forest Ave.
Portland, ME 04106
207-775-0718

Mister Bagel

100 Waterman Dr.
South Portland, ME 04106
207-767-4756

MARYLAND

Bagel Cafe

Harborplace
Baltimore, MD 21202
410-547-0210

Bagel Shop

105 E. Baltimore St.
Baltimore, MD 21202
410-576-1191

Greg's Bagels

Belvedere Square
Baltimore, MD 21212
410-323-9463

Baltimore Bagel

1032 Light St.
Baltimore, MD 21230
410-426-1676

**Baltimore Bagel &
Delivery Co.**

4215 Fitch Ave.
Baltimore, MD 21236
410-665-9611

Bagel Master

12012 Old Baltimore Pike
Beltsville, MD 20705
301-937-2100

Bethesda Bagel

4819 Bethesda Ave.
Bethesda, MD 20814
301-652-8990

Chesapeake Bagel Bakery

7700 Norfolk Ave.
Bethesda, MD 20814
301-654-5744

Cockeysville Bagel Bakery

120 Cranbrook Rd.
Cockeysville, MD 21030
410-667-4007

Bagel Place of College Park

7423 Baltimore Blvd.
College Park, MD 20740
301-779-3900

Bagel Buyer's Directory

Bagel Shoppe of Columbia

10451 Twin Rivers Rd.
Columbia, MD 21044
410-740-0024

Bagels 'N More

6955 Oakland Mills Rd.
Columbia, MD 21045
410-290-9387

Bagel Shoppe

8630 Guilford Rd.
Columbia, MD 21046
410-381-1730

Beegals Bagels

701 Russell Ave.
Gaithersburg, MD 20877
301-948-8915

Chesapeake Bagel Bakery

7423 Greenbelt Rd.
Greenbelt, MD 20770
301-474-1114

New York Bagel & Deli

11805 Coastal Hwy.
Ocean City, MD 21842
410-524-7645

Bagel Shoppe

11406 Reisterstown Rd.
Owings Mills, MD 21117
410-356-7200

Bagel Shoppe

10300 Mill Run Circle
Owings Mills, MD 21117
410-363-7012

Bagel Shoppe

506 Reisterstown Rd.
Pikesville, MD 21208
410-484-8202

Bagel Shoppe

8015 Liberty Rd.
Randallstown, MD 21133
410-922-8844

Bagel City

12119 Rockville Pike
Rockville, MD 20852
301-231-8080

Chesapeake Bagel Bakery

865 Rockville Pike #D
Rockville, MD 20852
301-738-3788

Hofberg's

5240 Randolph Rd.
Rockville, MD 20852
301-770-0777

Skolniks

White Flint Mall
Rockville, MD 20852
301-984-5760

The Bagelry

36 Vital Way
Silver Spring, MD 20904
301-384-2322

Parkway Deli

8317 Grubb Rd.
Silver Spring, MD 20910
301-587-1427

Not Just Bagels

White Marsh Mall
White Marsh, MD 21162
410-931-9085

MASSACHUSETTS

Bruegger's Bagel Bakery

32 Bromfield St.
Boston, MA 02108
617-357-5577

Bruegger's Bagel Bakery

279 Massachusetts Ave.
Boston, MA 02115
617-536-6003

Bruegger's Bagel Bakery

636 Beacon St.
Boston, MA 02215
617-262-7939

Ultimate Bagel Company

335 Newbury St.
Boston, MA 02115
617-247-1010

Zade's Bagel Express

100 Massachusetts Ave
Boston, MA 02141
617-252-9033

Eagerman's Bakery

415 Harvard St
Brookline, MA 02124
617-566-8771

The Bagel Bible

Bruegger's Bagel Bakery

83 Mt. Auburn St.
Cambridge, MA 02138
617-661-4664

Bagel Land

635 Washington St.
Canton, MA 02021
617-828-1769

Katz Bagel Bakery

139 Park
Chelsea, MA 02150
617-884-9738

New York Bagel Company

239 State Rd.
Dartmouth, MA 02714
508-990-3350

New York Bagel Company

1706 President Ave.
Fall River, MA 02720
508-677-4767

Bagels Bagels Bagels

1243 Worcester Rd.
Framingham, MA 01701
508-872-7251

Bagel Land of Cape Cod

88 North St.
Hyannis, MA 02601
508-790-0089

Kimmel's Bagel Shop

786 Williams St.
Longmeadow, MA 01106
413-567-3304

Bagel Bar

191 Pleasant
Marblehead, MA 01945
617-639-0301

Eagerman's Bakery

810 Worcester
Natick, MA 01760
617-235-1092

Bruegger's Bagel Bakery

2050 Commonwealth Ave.
Newton, MA 02166
617-964-9508

Rosenfeld Bagel Company

1280 Centre St.
Newton, MA 02159
617-527-8080

Ultimate Bagel

118 Needham St.
Newton, MA 02164
617-964-8990

Bagel Deli

96 Main St.
Northampton, MA 01060
413-586-3687

Zappy's Bagel Bakery

937 N. Main
Randolph, MA 02368
617-963-9837

Zade's Bagel Shop

120 Broadway
Saugus, MA 01906
617-233-3080

Bruegger's Bagel Bakery

1441 Main St.
Springfield, MA 01103
413-788-8701

Bagel Baker

621 Boston Post Rd.
Sudbury, MA 01776
508-443-7033

Bruegger's Bagel Bakery

251 Washington St.
Wellesley, MA 02181
617-235-8466

Arthur's Bagels & Friends

119 June St.
Worcester, MA 01602
508-757-3835

MICHIGAN

Bagel Factory

1306 S. University Ave.
Ann Arbor, MI 48104
313-663-3345

Barry's Bagel Place

2517 Jackson Rd.
Ann Arbor, MI 48103
313-662-2435

Detroit Bagel Factories

1900 S. Woodward Ave.
Bloomfield Hills, MI 48302
313-641-9188

Bagel Buyer's Directory

Bagel King

26424 Ford Rd.
Dearborn Heights, MI 48127
313-563-6009

Bagel-Fragel Deli

521 E. Grand River Ave.
East Lansing, MI 48823
517-332-0300

Broadway Bagel & Deli

24225 Orchard Lake Rd.
Farmington Hills, MI 48336
313-471-5404

New York Bagel

23316 Woodward Ave.
Ferndale, MI 48220
313-548-2580

Bagel-Haul Deli

1641 Haslett Rd.
Haslett, MI 48840
517-339-3634

Bagel Restaurant & Deli

13928 Woodward
Highland Park, MI 48203
313-867-0003

Broadway Bagel

1700 John Papalas Dr.
Lincoln Park, MI 48146
313-386-6338

New York Bagel

25246 Greenfield Rd.
Oak Park, MI 48237
313-967-3919

Bagel Factory Of Southfield

24551 W. 12 Mile Rd.
Southfield, MI 48034
313-352-5695

New York Bagel Baking Co.

19731 W. 12 Mile Rd.
Southfield, MI 48076
313-559-6591

Grand Traverse Bagel Factory

1327 S. Airport Rd.
Traverse City, MI 49684
616-947-0337

Hershel's Deli & Hot Bakery

585 W. Big Beaver Rd.
Troy, MI 48084
313-524-4770

New York Bagel

6927 Orchard Lake Rd.
West Bloomfield, MI 48322
313-851-9210

MINNESOTA

Bruegger's Bagel Bakery

44th & France Ave. S
Edina, MN 55422
612-927-9446

Bruegger's Bagel Bakery

1100 Nicollet Mall
Minneapolis, MN 55403
612-338-3142

Bruegger's Bagel Bakery

1920 Portland Ave.
Minneapolis, MN 55414
612-871-3948

Bruegger's Bagel Bakery

1500 W. Lake St.
Minneapolis, MN 55408
612-823-2756

Bruegger's Bagel Bakery

800 Washington Ave. SE
Minneapolis, MN 55414
612-378-2145

Bruegger's Bagel Bakery

319 14th Ave. SE
Minneapolis, MN 55414
612-623-9522

Bruegger's Bagel Bakery

3558 Winnetka Ave. N
New Hope, MN 55427
612-545-6783

New York Bakery & Bagels

8128 Minnetonka Blvd.
St. Louis Park, MN 55426
612-933-3535

Bruegger's Bagel Bakery

796 Grand Ave.
St. Paul, MN 55105
612-221-1909

Bruegger's Bagel Bakery

2136 Ford Pkwy.
St. Paul, MN 55116
612-699-8011

The Bagel Bible

Twin City Bagel

149 Thompson Ave. E
West St. Paul, MN 55118
612-451-5977

MISSOURI

Bagel and Bagel

6322 Brookside Plaza
Kansas City, MO 64113
816-333-2080

The Bagel Factory

11256 Olive St.
St. Louis, MO 63141
314-432-3383

Petrofsky's Bagels

7649 Delmar Blvd.
St. Louis, MO 63130
314-432-5101

New York Bakery & Bagelry

8625 Olive St.
St. Louis, MO 63130
314-993-9440

MONTANA

Donut Hole

1500 Broadwater Ave.
Billings, MT 59102
406-652-6565

Donut Hole

926 Main St.
Billings, MT 59105
406-259-1400

Bozeman Bagelworks

708 W. Main
Bozeman, MT 59715
406-585-1727

NEBRASKA

Hole Works

1227 R St.
Lincoln, NE 68508
402-435-6931

Mettler Family Bakery

821 S. 11th St.
Lincoln, NE 68508
402-474-5644

Bagel Bin Inc.

1215 S. 119th Ct.
Omaha, NE 68144
402-334-2744

NEVADA

Bagelmania

855 E. Twain Ave.
Las Vegas, NV 89109
702-369-3322

Bagel Oasis

9134 W. Sahara
Las Vegas, NV 89117
702-363-0811

Jamie's Restaurant

4725 S. Maryland Pkwy.
Las Vegas, NV 89119
702-736-8122

Bagel Deli

2600 S. Virginia St.
Reno, NV 89502
702-825-8866

NEW HAMPSHIRE

Bagels & Bites

270 Loudon Rd.
Concord, NH 03301
603-228-0181

Keen Bagel Works

120 Main St.
Keene, NH 03431
603-357-7751

The Bagel Boys Inc.

545 Daniel Webster Hwy.
Manchester, NH 03103
603-623-4436

Bagel Connection

101 D J Sq.
Merrimack, NH 03054
603-881-9635

Bagel Buyer's Directory

The Bagel Alley

1 Eldridge St.
Nashua, NH 03060
603-882-9343

The Bagelry

19 Market St.
Portsmouth, NH 03801
603-431-5853

NEW JERSEY

Eli's Hot Bagels

Hwy. 34
Aberdeen Township, NJ 07747
908-566-4523

Bagel Gourmet

162 S. New York Rd.
Absecon, NJ 08201
609-748-1600

Bagel King

1624 St. George Ave.
Avenel, NJ 07001
908-382-0315

Randy's Hot Bagel Bakery

Hwy. 9
Barnegat, NJ 08005
609-698-0616

Country Bagel & Deli

787 Rte. 9
Bayville, NJ 08721
908-269-5551

Bagel Bop

670 Amwell Mall
Belle Mead, NJ 08502
908-359-7929

Freedman's Bakery

803 Main St.
Belmar, NJ 07719
908-681-2334

J C S Bagels

55 N. Washington Ave.
Bergenfield, NJ 07626
201-385-6642

Cambridge Bagel Factory

648 Bloomfield Ave.
Bloomfield, NJ 07003
201-743-5683

Bagelsmith Deli

159 Hwy. 202
Branchburg, NJ 08876
908-369-8779

Bagel & Lox

18 Brick Plaza
Brick, NJ 08723
908-477-9020

Julie's Bagel Nook

2526 Hooper
Brick, NJ 08723
908-920-4546

Bagel Factory

1905 Rte. 88
Brick, NJ 08724
908-840-7511

Bagelsmith Deli

1330 Prince Rogers Ave.
Bridgewater, NJ 08807
908-725-7040

J & J's Bakery

Hwy. 46
Budd Lake, NJ 07828
201-691-1714

Bagels N' Stuff

313 High St.
Burlington, NJ 08016
609-386-0448

Bagel Inn

897 Bloomfield Ave.
Caldwell, NJ 07006
201-227-9871

Bagelsmith

Rte. 513-Neighbors Plaza
Califon, NJ 07830
908-832-7940

Bagel By The Bay

3704 Bayshore Rd.
Cape May, NJ 08204
609-886-0966

Bodacious Bagels Restaurant

727 Beach Dr.
Cape May, NJ 08204
609-884-3031

Cheese & Bagel Shop

641 Shunpike Rd.
Chatham, NJ 07878
201-822-2114

The Bagel Bible

Skolniks Bagel Bakery

Cherry Hill Mall
Cherry Hill, NJ 08002
609-662-2122

Bagel Place

Kings Highway & Chapel Ave.
Cherry Hill, NJ 08034
609-667-3944

Cinnaminson Bagel Shop

Hwy. 130 & Church Rd.
Cinnaminson, NJ 08077
609-829-9093

Clark Bagels

1115 Raritan Rd.
Clark, NJ 07066
908-382-2435

Hot Bagels

1460 Blackwood Clementon Rd.
Clementon, NJ 08021
609-784-4037

Cliffside Park Bagels

711 Anderson Ave.
Cliffside Park, NJ 07010
201-945-4808

Clifton Bagel Bakery

391 Piaget Ave.
Clifton, NJ 07011
201-478-4650

Main Avenue Bagel

1119 Main Ave.
Clifton, NJ 07011
201-779-4675

Bagel Chateau

72 Market St.
Clifton, NJ 07012
201-365-9779

Bagel King II

754 Clifton Ave.
Clifton, NJ 07013
201-470-8140

Plaza Bagel & Deli

850 Van Houten Ave.
Clifton, NJ 07013
201-777-2094

Bagelsmith Food Store

Hwy. 31 S
Clinton, NJ 08809
908-735-6634

Bagel Palace

258 Closter Dock Rd.
Closter, NJ 07624
201-768-2417

Bakery & Bagelry

67 Closter Plaza
Closter, NJ 07624
201-767-1441

Colonia Hot Bagels

560 Inman Ave.
Colonia, NJ 07067
908-574-3522

Bagel America

123 N. Union Ave.
Cranford, NJ 07016
908-276-9598

Cresskill Hot Bagels

23 Union Ave.
Cresskill, NJ 07626
201-569-3909

Deal Bagel

296 Norwood Ave.
Deal, NJ 07723
908-517-8500

Denville Bagel & Deli

109 E. Main St.
Denville, NJ 07834
201-586-3441

Bagel Builders

Deptford Mall
Deptford, NJ 08096
609-853-0040

Goldie Lox Bagels

76 Washington Ave.
Dumont, NJ 07628
201-385-0130

Manhattan Bagel Company

390 North Ave.
Dunellen, NJ 08812
908-968-9172

Bagel Mania

434 Ridgedale Rd.
East Hanover, NJ 07936
201-884-0602

Bagel Boys

613 Hope Rd.
Eatontown, NJ 07724
908-389-3344

Bagel Buyer's Directory

Bagel Bazaar

95 Hgwy. 27
Edison, NJ 08820
908-494-9677

Metro Edison Bagel Bakery

1655 Oak Tree Rd.
Edison, NJ 08820
908-548-8857

Designer Bagels

2849 Woodbridge Ave.
Edison, NJ 08837
908-603-0083

Elmora Bagel Bakery

183 Elmora Ave.
Elizabeth, NJ 07202
908-289-2985

Bagel Chateau

100 Broadway
Elmwood Park, NJ 07407
201-796-7709

Bagel King

71 Hwy. 46
Elmwood Park, NJ 07407
201-791-8522

Hot Bagels

185 Kinderkamack Rd.
Emerson, NJ 07630
201-261-2947

Englewood Bagel

54 E. Palisade Ave.
Englewood, NJ 07631
201-567-4500

Bagel World

300 Hwy. 9
Englishtown, NJ 07726
908-536-8144

Englishtown Bagels

Old Bridge-Englishtown Rd.
Englishtown, NJ 07726
908-446-2280

Hot Bagels

6-07 Saddle River Rd.
Fair Lawn, NJ 07410
201-796-9625

River Road Hot Bagels

13-38 River Rd.
Fair Lawn, NJ 07410
201-791-5646

We Ain't Just Bagels

39-26 Broadway
Fair Lawn, NJ 07410
201-791-7755

Bagelsmith Restaurant

31 Main St.
Flemington, NJ 08822
908-782-4800

Bagels 4-U

187 Columbia Turnpike
Florham Park, NJ 07932
201-966-1634

Bagel Connection & Restaurant

403 N. Main
Forked River, NJ 08731
609-971-7747

Fort Lee Bagels

247 Main St.
Fort Lee, NJ 07024
201-592-9823

Sid's Hot Bagels

2040 Lemoine Ave.
Fort Lee, NJ 07024
201-947-8150

Hot Bagel Stop

Rte. 23
Franklin, NJ 07416
201-827-7711

Bagel Express

3029 Hwy. 27
Franklin, NJ 08823
908-297-4453

Bagels By Michael

Freehold Shopping Center
Freehold, NJ 07728
908-308-3282

Hot Bagel Shop

347 W. Main St.
Freehold, NJ 07728
908-431-5144

Eli's Hot Bagels

Hwy. 9
Freehold, NJ 07728
908-780-3536

New York Hot Bagels

3333 Hwy 9
North Freehold, NJ 07728
908-577-7951

The Bagel Bible

Bagel Hop

503 Midland Ave.
Garfield, NJ 07026
201-340-8001

Don's Bagels

2 Doubletree Shopping Center
Glassboro, NJ 08028
609-582-4455

Bagel Gourmet

235 Rock Rd.
Glen Rock, NJ 07452
201-652-9822

Bakery & Bagelry

918 Prospect Rd.
Glen Rock, NJ 07452
201-445-2595

Bagelsmith Food Store

285 Hwy. 22
Green Brook, NJ 08812
908-752-5566

Big Girl Bagels

134 Main St.
Hackensack, NJ 07601
201-487-4470

Classic Bagel

116 Anderson St.
Hackensack, NJ 07601
201-487-2468

Main Street Bagel & Deli

186 Main St.
Hackensack, NJ 07601
201-489-3494

Harper's Bagel & Bake Shop

265 Main St.
Hackettstown, NJ 07840
908-852-8585

Bagelsmith Foodstores

Van Sycles Rd.
Hampton, NJ 08827
908-730-8600

Bagelsmith Foodstores

Rte. 78
Hampton, NJ 08827
908-735-9866

Not Just Bagels

200 Boulevard
Hasbrouck Heights, NJ 07604
201-288-2555

Bagel Odyssey

1185 Ringwood Ave.
Haskell, NJ 07420
201-835-0155

Manhattan Bagel

3250 Highway 35 N
Hazlet, NJ 07730
908-888-7717

Bagel Dish

70 Raritan Ave.
Highland Park, NJ 08904
908-828-3474

Bagel Town

Hwy. 130
Hightstown, NJ 08520
609-448-4675

Twin Rivers Bagel

101-2 Abbington Dr.
Hightstown, NJ 08520
609-443-8330

Ronnie's Hillside Hot Bagels

118 Broadway
Hillside, NJ 07642
201-664-4543

Hoboken Bagels

634 Washington St.
Hoboken, NJ 07030
201-798-9640

J P's Bagel Express

64 Newark St.
Hoboken, NJ 07030
201-963-5522

Uptown Bagel & Deli

112 14th St.
Hoboken, NJ 07030
201-656-3450

Zaro's Home Bakery

Holmdel Plaza
Holmdel, NJ 07733
908-264-4406

Bagel Country

4014 Hwy. 9
Howell, NJ 07731
908-363-1092

Kristina's Bakery

Ramtown Plaza
Howell, NJ 07731
908-840-8869

Bagel Buyer's Directory

T R Bagels

100 Applegrath Rd.
Jamesburg, NJ 08831
908-655-9636

Central Avenue Bagels

293 Central Ave.
Jersey City, NJ 07307
201-798-9311

I Love Bagels

700 Kenilworth Blvd.
Kenilworth, NJ 07033
908-245-3838

Hot Bagels of Cliffwood

198 Hwy. 35 N
Keyport, NJ 07735
908-583-0502

Howard's Bagel Bakery

82 N. Beverwyck Rd.
Lake Hiawatha, NJ 07034
201-299-0116

Bagel America

2128 Hwy. 70
Lakehurst, NJ 08733
908-657-2015

Bagel Delight

1203 Airport Rd.
Lakewood, NJ 08701
908-905-7780

Bagel Nosh

210 Clifton Ave.
Lakewood, NJ 08701
908-363-1115

Bagelsmith Foodstores

Hwy. 22
Lebanon, NJ 08833
908-236-9808

Famous Fort Lee Bagels

332 Broad Ave.
Leonia, NJ 07605
201-592-1998

Whatta Bagel

60 Beaverbrook Rd.
Lincoln Park, NJ 07035
201-305-1101

Bagels Unlimited

163 Main St.
Little Falls, NJ 07424
201-785-2211

T & L Bagels Plus

315 Main St.
Little Ferry, NJ 07643
201-641-8030

Bagel Shop

Livingston Mall
Livingston, NJ 07039
201-533-9438

Bagels Of Livingston

37 E. Northfield Rd.
Livingston, NJ 07039
201-994-1915

Super Duper Bagels

498 S. Livingston Ave.
Livingston, NJ 07039
201-533-1703

Bib's Premium Bagels

79 Main St.
Lodi, NJ 07644
201-614-0656

Essex Bagels

330 Essex St.
Lodi, NJ 07644
201-368-8224

Bonforte Upper Crust Deli

444 Ocean Blvd.
Long Branch, NJ 07740
908-571-0066

Plaza Deli & Bagel Shop

27 Madison Plaza
Madison, NJ 07940
201-966-1117

Bagel Chateau of Maplewood

180 Maplewood Ave.
Maplewood, NJ 07040
201-762-1707

Bagel Time Deli

Hwy. 9 & Union Hill Rd.
Marlboro, NJ 07746
908-536-4616

Bagel Place Too

Plaza 70 E
Marlton, NJ 08053
609-983-5151

Bagels And

230 N. Maple Ave.
Marlton, NJ 08053
609-983-6165

The Bagel Bible

Bakin Bagels

56 W. Pleasant Ave.
Maywood, NJ 07607
201-843-9480

New York Bagels

Hwy. 70 & Jennings Rd.
Medford, NJ 08055
609-654-4686

Bagel Street

110 Flock Rd.
Mercerville, NJ 08619
609-584-1414

Bagel Supreme

726 Union Ave.
Middlesex, NJ 08846
908-356-2820

Bagel Corner

1109 Hwy. 35
Middletown, NJ 07748
908-671-7875

Bagelsmith Restaurants

Rte. 2
Milford, NJ 08848
908-996-9823

Bagel Chateau

321 Millburn Ave.
Millburn, NJ 07041
201-376-9691

Bagel Express

100 Ryders Ln.
Milltown, NJ 08850
908-745-2177

Mine Hill Bagel & Deli

231 Hwy. 46
Mine Hill, NJ 07801
201-328-4800

The Bagelrie

4095 Hwy. 1
Monmouth Junction, NJ 08852
908-329-6969

Bagel Shop

24 Chestnut Ridge Rd.
Montvale, NJ 07645
201-391-9756

B & M Hot Bagels

Hwy. 38
Mt. Holly, NJ 08060
609-267-0557

New York Bagels

3747 Church Rd.
Mt. Laurel, NJ 08054
609-722-8999

Abel's Bagels

45 Easton Ave.
New Brunswick, NJ 08901
908-214-8384

T R Bagel Inc.

1 Penn Plaza
New Brunswick, NJ 08901
908-828-3545

Brooklyn Bagel Masters

32 Commerce Ct.
Newark, NJ 07102
201-504-9111

Spring Street Bagels

129 Spring St.
Newton, NJ 07860
201-579-1690

Bagel Factory

293 Ridge Rd.
North Arlington, NJ 07031
201-997-0660

Twin Bagels

440 Ridge Rd.
North Arlington, NJ 07031
201-991-2697

Bagel Stop

1898 Hwy. 130
North Brunswick, NJ 08902
908-422-8700

Bagel Chef

510 Livingston St.
Norwood, NJ 07648
201-767-3596

Bagel Time

226 Franklin Ave.
Nutley, NJ 07110
201-661-4455

Hot Bagel Bakery

65 Monmouth Rd.
Oakhurst, NJ 07755
908-870-6262

Oakland Bagel & Pastry

347 Ramapo Valley Rd.
Oakland, NJ 07436
201-405-1222

Bagel Buyer's Directory

Chompie's Bagel Noshery

885 W. Park Ave.
Ocean, NJ 07712
908-493-8885

Bagel Dip'n Deli

40114 West Ave.
Ocean City, NJ 08226
609-398-3354

Golden Bagels

7 Fairway Ln.
Old Bridge, NJ 08857
908-721-7082

Goldberg's Famous Bagels

390 Kinderkamack Rd.
Oradell, NJ 07649
201-265-6717

Bagel Emporium

67 E. Ridgewood Ave.
Paramus, NJ 07652
201-262-9778

Goldberg's Famous Bagels

183 Kinderkamack Rd.
Park Ridge, NJ 07656
201-573-8845

Bagel Barn

134 Baldwin Rd.
Parsippany, NJ 07054
201-335-1217

Bagels of Parsippany

294 U.S. Hwy. 46
Parsippany, NJ 07054
201-575-4380

Plaza Bagel Shop

748 U.S. Hwy. 46
Parsippany, NJ 07054
201-263-9249

Passaic Park Bagel Bakery

201 Main Ave.
Passaic, NJ 07055
201-614-9475

Bagel Feast

429 Jelsma
Paterson, NJ 07501
201-345-6360

Deli On A Bagel

1314 Centennial Ave.
Piscataway, NJ 08854
908-562-0777

Manhattan Bagel

1665 Stelton Rd.
Piscataway, NJ 08854
908-985-2511

Bagel Stop II

1109 South Ave.
Plainfield, NJ 07062
908-754-7777

Skolniks

Hamilton Mall
Pleasantville, NJ 08232
609-272-1382

K C's Bagel Express

443 Hwy. 23
Pompton Plains, NJ 07444
201-835-0438

D'Orsi Bakery

479 Port Reading Ave.
Port Reading, NJ 07064
908-634-7994

Princeton Bakery

Princeton Shopping Center
Princeton, NJ 08540
609-924-9617

Abel Bagel

32 Witherspoon Ln.
Princeton, NJ 08542
609-921-9745

Bagelicious

2259 Bridge Ave.
Pt. Pleasant Beach, NJ 08742
908-892-9265

Corner Bagelry

600 Arnold Ave.
Pt. Pleasant Beach, NJ 08742
908-295-5484

Bagel Depot

37 W. Cherry St.
Rahway, NJ 07065
908-815-1499

Bagel Depot

51 E. Main St.
Ramsey, NJ 07446
201-327-9312

Bagel Express

486 Hwy 10 N
Randolph, NJ 07869
201-328-4499

The Bagel Bible

Bagel Inn

Rte. 10
Randolph, NJ 07869
201-328-9234

Bagel Oven

72 Monmouth St.
Red Bank, NJ 07701
908-842-1141

Bagel Station

168 Monmouth St.
Red Bank, NJ 07701
908-842-0002

Ridgefield Park Bagels

187 Main St.
Ridgefield Park, NJ 07660
201-440-9860

All My Bagels

49 E. Ridgewood Ave.
Ridgewood, NJ 07450
201-444-3305

Bagelicious

19 N. Broad St.
Ridgewood, NJ 07450
201-652-9421

Ringwood Bagels

55 Skyline Dr.
Ringwood, NJ 07456
201-962-9834

Goldberg's Bagels

216 Riverdale Rd.
Riverdale, NJ 07675
201-358-9116

Cherry Hill Bakery & Bagelry

1059 Main St.
River Edge, NJ 07661
201-487-0660

River Edge Bagels & Bakery

645 Kinderkamack Rd.
River Edge, NJ 07661
201-262-6370

Bagelworks

15 Park Ave.
Rutherford, NJ 07070
201-933-0211

Bagels & Beyond

460 Market St.
Saddle Brook, NJ 07662
201-845-6662

Manhattan Bagel

881 Main
Sayreville, NJ 08872
908-525-0696

Max's Hot Bagels

499 Ernston Rd.
Sayreville, NJ 08872
908-721-3222

Wall To Wall Bagels

2510 Rte. 35
Sea Girt, NJ 08750
908-449-4010

Bagel Buffet

127 Plaza Centre
Secaucus, NJ 07094
201-863-1710

Bagels Plus

Harmon Meadows Pkwy.
Secaucus, NJ 07094
201-330-0744

Bagel Eddi's

18th & Long Beach Blvd.
Ship Bottom, NJ 08008
609-494-4761

Everything On A Bagel

20 S. White Horse Pike
Somerdale, NJ 08083
609-346-1114

Bagel Express

1217 Hwy. 27
Somerset, NJ 08873
908-545-8621

Bagel Peddler

1075 Easton Ave.
Somerset, NJ 08873
908-246-9045

Bagel Peddler

53 W. Main St.
Somerville, NJ 08876
908-526-9733

Bagel Stop

23 S. Plainfield Ave.
South Plainfield, NJ 07080
908-561-5808

Chubbs Bagel Restaurant

4949 Stelton Rd.
South Plainfield, NJ 07080
908-757-8877

Bagel Buyer's Directory

Bagel Depot

41 Ferry St.
South River, NJ 08882
908-613-9112

Wanna Bagel & Bake Shop II

43 Theatre Center
Sparta, NJ 07871
201-729-5099

Bagel Shoppe

365 Spotswood Englishtown Rd.
Spotswood, NJ 08884
908-251-8118

Manhattan Bagel Company

100 Summerhill Rd.
Spotswood, NJ 08884
908-251-8857

Benny's Five Bagels

101 Hwy. 71
Spring Lake, NJ 07762
908-449-3834

Bagels Supreme

252 Mountain Ave.
Springfield, NJ 07081
201-376-9381

Bagel Break

Roxbury Mall
Succaunna, NJ 07876
201-927-6311

Bagel Palace

402 Cedar Ln.
Teaneck, NJ 07666
201-836-4660

Hot Bagels

513 Cedar Ln.
Teaneck, NJ 07666
201-836-9705

Tenaflly Hot Bagels

35 Washington Ave.
Tenaflly, NJ 07670
201-567-2935

Bagels Plus

915 Fischer Blvd.
Toms River, NJ 08753
908-929-4369

Bagels Plus

1 Washington St.
Toms River, NJ 08753
908-505-8803

Silverton Bagels

1831 Hooper Ave.
Toms River, NJ 08753
908-255-4450

Toms River Bagels

Rte. 37 E
Toms River, NJ 08753
908-341-8056

Brooklyn Bagels

345 Union Blvd
Totowa, NJ 07512
201-595-1633

Paulie's Bagel Bakery Cafe

440 Main Rd.
Towaco, NJ 07082
201-316-6900

Kramer's Bagels Plus

1700 Nottingham Way
Trenton, NJ 08619
609-586-3113

Bagel Junction

171 Mercer Mall
Trenton, NJ 08648
609-452-9876

Bagel Junction

1100 Hwy. 33
Trenton, NJ 08690
609-890-9617

Hot Bagels & More

Town Center
Turnersville, NJ 08012
609-228-2992

Bagel Builder

2445 Springfield Ave.
Union, NJ 07083
908-686-1911

5 Points Bagels & Deli

1350 Galloping Hill Rd.
Union, NJ 07083
908-688-0709

Lox Stock & Bagels

6433 Ventnor Ave.
Ventnor City, NJ 08406
609-822-8621

Bagelwich Bagel Bakery

652 Bloomfield Ave.
Verona, NJ 07044
201-857-9408

The Bagel Bible

Bagel Factory

219 S. Delsea Dr.
Vineland, NJ 08360
609-692-6685

Buddy's Bagels

484 N. Brewster Rd.
Vineland, NJ 08360
609-692-3555

Bagel Bin

3 Cooper Plaza
Voorhees, NJ 08043
609-346-4337

Merlin's Hot Bagels

Paddock Plaza
W. Long Branch, NJ 07764
908-544-0330

Bagels And

24-A W. Prospect
Waldwick, NJ 07463
201-652-9746

Main Bagels

45 Main Ave.
Wallington, NJ 07057
201-365-2080

Bagelsmith

Stirling Rd.
Warren, NJ 07059
908-757-1555

Bagel Boys

1055 Hamburg Pike
Wayne, NJ 07470
201-696-9833

Sam's Bagel & Deli

Plaza Square Shopping Center
Wayne, NJ 07470
201-790-0135

Willowbrook Bagels

1408 Willowbrook Mall
Wayne, NJ 07470
201-785-9767

Boogie Woogie Bagel Boys

1200 Harbor Blvd.
Weehawken, NJ 07087
201-863-4666

Bagel Place of Berlin

Highway 73 & Walker Ave.
West Berlin, NJ 08091
609-768-7766

Bagels 4 U of West Caldwell

673 Bloomfield Ave.
West Caldwell, NJ 07006
201-228-6244

Wanna Bagel & Bake Shop

1614 Union Valley Rd.
West Milford, NJ 07480
201-728-3630

Bergenline Bagels

6512 Bergenline Ave.
West New York, NJ 07093
201-868-9528

Bagel Box

642 Eagle Rock Ave.
West Orange, NJ 07052
201-731-4985

Better On A Bagel

250 Browertown Rd.
West Paterson, NJ 07424
201-256-0106

Bagel Chateau

123 Quimby St.
Westfield, NJ 07090
908-232-1921

Goldberg's Famous Bagels

425 Broadway
Westwood, NJ 07675
201-666-9896

Bagelsmith Food Stores

Hwy. 22
White House Station, NJ 08889
908-534-9992

Wyckoff Bagels

636 Wyckoff Ave.
Wyckoff, NJ 07481
201-891-6003

NEW MEXICO

New York House Of Bagels

1605 Juan Tabo Blvd. NE
Albuquerque, NM 87112
505-275-9390

Beckers Delicatessen

403 Guadalupe
Sante Fe, NM 87501
505-988-2423

Bagel Buyer's Directory

NEW YORK

Bruegger's Bagel Bakery

Stuyvesant Plaza
Albany, NY 12203
518-482-3579

Bialys Bagels & Butter

Colonie Plaza
Albany, NY 12205
518-452-2607

Bruegger's Bagel Bakery

98 Wolf Rd.
Albany, NY 12205
518-438-5014

Bagel Bite

Westgate Shopping Center
Albany, NY 12206
518-489-7202

Bruegger's Bagel Bakery

29 N. Pearl St.
Albany, NY 12207
518-463-4961

Bagel Baron

285 New Scotland Ave.
Albany, NY 12208
518-482-9264

Bruegger's Bagel Bakery

1116 Madison Ave.
Albany, NY 12208
518-489-2236

B. A. Gels Limited

189 Lark St.
Albany, NY 12210
518-463-0884

Bruegger's Bagel Bakery

4 Central Ave.
Albany, NY 12210
518-426-8373

Bagel & Bialys

1152 Willis Ave.
Albertain, NY 11507
516-621-9520

Bagel Brothers Bakery & Deli

3073 Sheridan Dr.
Amherst, NY 14226
716-837-8885

Family Bagel

782 Merrick Rd.
Baldwin, NY 11510
516-868-1980

Grand Bagels

1845 Grand Ave.
Baldwin, NY 11510
516-378-4410

Bagel Boss East

555 Montauk Hwy.
Bay Shore, NY 11706
516-665-9820

Best Bagels of Bayport

871 Montauk Hwy.
Bayport, NY 11705
516-472-6198

Bagel Club

20521 35th Ave.
Bayside, NY 11361
718-423-6106

Hot Bagels & Bake

4007 Bell Blvd.
Bayside, NY 11361
718-229-6371

Bagel Garden

442 Wantagh Ave.
Bethpage, NY 11714
516-931-8428

Binghamton Bagels

125 Robinson St.
Binghamton, NY 13904
607-724-6815

B & B Hot Bagels

4641 Sunrise Hwy.
Bohemia, NY 11716
516-563-1959

Bagel Lovers

4788 Sunrise Hwy.
Bohemia, NY 11716
516-563-8907

Little Shop of Bagels

1093 Smithtown Ave.
Bohemia, NY 11716
516-563-3535

Rogers Family Bagel

1750 Brentwood Rd.
Brentwood, NY 11717
516-435-8497

The Bagel Bible

Hole in One Bagel

100 Main St.
Brewster, NY 10509
914-279-8978

Ingerson's Pastry Shop

42 Main St.
Brockport, NY 14420
716-637-0490

Mister Bagel of Broadway

5672 Broadway
Bronx, NY 10463
212-549-0408

Jerry's Bagel

3405 Jerome Ave.
Bronx, NY 10467
212-515-7111

Bagel Cafe

2214 Bartow Ave.
Bronx, NY 10475
212-320-9011

Heavenly Bagel

80 Court
Brooklyn, NY 11201
718-858-3600

Dale's Bagels

6201 18th Ave.
Brooklyn, NY 11204
718-232-0132

Bagelicious

6424 20th Ave.
Brooklyn, NY 11204
718-256-5800

Mezonos Bagels

5721 16th Ave.
Brooklyn, NY 11204
718-853-1031

What's A Bagel

11124 Flatlands Ave.
Brooklyn, NY 11207
718-257-4765

Bagel Emporium

8614 4th Ave.
Brooklyn, NY 11209
718-745-8686

Bagelicious Bagel & Deli

7622 3rd Ave.
Brooklyn, NY 11209
718-921-0505

D V A Bagels

7017 3rd Ave.
Brooklyn, NY 11209
718-748-2660

Fifth Avenue Bagel Company

7416 5th Ave.
Brooklyn, NY 11209
718-238-0075

Shore Road Bagel & Deli

9401 5th Ave.
Brooklyn, NY 11209
718-745-1108

Wanna Bagel

8905 3rd Ave.
Brooklyn, NY 11209
718-921-2600

Buttercup Bagel

754 Metropolitan Ave.
Brooklyn, NY 11211
718-782-5856

Bagel Shop

7722 18th Ave.
Brooklyn, NY 11214
718-331-4911

Tasty Bagels

1705 86th St.
Brooklyn, NY 11214
718-236-1389

Tom Kit Bagels

2472 86th St.
Brooklyn, NY 11214
718-372-6296

Uncle Bobby's Bagels

1983 86th St.
Brooklyn, NY 11214
718-373-1523

Bagel Hole

400 7th Ave.
Brooklyn, NY 11215
718-788-4014

Terrace Bagels Inc.

224 Prospect Park W
Brooklyn, NY 11215
718-768-3943

Bagel Express

120 Flatbush Ave.
Brooklyn, NY 11217
718-875-7777

Bagel Buyer's Directory

Bagelicious

18 Nevins St.
Brooklyn, NY 11217
718-875-5814

Bagels N Stuff

1240 Prospect Ave.
Brooklyn, NY 11218
718-438-9893

Bagels R Bakin

410 Church Ave.
Brooklyn, NY 11218
718-851-1735

M D S Hot Bagels

127 Church Ave.
Brooklyn, NY 11218
718-438-5650

New 13th Avenue Bagel

4807 13th Ave.
Brooklyn, NY 11219
718-633-4009

Bagel Hut

5810 5th Ave.
Brooklyn, NY 11220
718-439-9800

Big Apple Baking Company

215 60th St.
Brooklyn, NY 11220
718-439-3189

Bagels On You

99 Avenue U
Brooklyn, NY 11223
718-630-5271

Dress A Bagel

230 Kings Hwy.
Brooklyn, NY 11223
718-996-3234

Hole In One Bagel

472 Kings Hwy.
Brooklyn, NY 11223
718-627-0273

Metro Bagels

286 Avenue U
Brooklyn, NY 11223
718-449-8906

Jacob's Bagels

750 Flatbush Ave.
Brooklyn, NY 11226
718-284-0400

Bagelicious

7501 13th Ave.
Brooklyn, NY 11228
718-256-0300

Pampered Bagel

7118 13th Ave.
Brooklyn, NY 11228
718-836-6412

Homecrest Bagels

1504 Avenue U
Brooklyn, NY 11229
718-627-0273

Meshuganah Phil's Hot Bagels

1906 Avenue U
Brooklyn, NY 11229
718-743-1515

Bagelicious

1117 McDonald Ave.
Brooklyn, NY 11230
718-377-2952

Kosher Bagel Hole

1431 Coney Island Ave.
Brooklyn, NY 11230
718-377-9700

Arnold's Bagelicious Bagels

23 4th St.
Brooklyn, NY 11231
718-852-0012

Bagels Supreme

203 Columbia St.
Brooklyn, NY 11231
718-243-1030

Bagels Supreme

6220 Avenue U
Brooklyn, NY 11234
718-209-9109

Hot Bagels & More

4710 Avenue N
Brooklyn, NY 11234
718-377-2807

Bionic Bagel

3741 Nostrand Ave.
Brooklyn, NY 11235
718-648-3794

Neptune Bagels

371 Neptune Ave
Brooklyn, NY 11235
718-646-2210

The Bagel Bible

Bell Bagel & Bialy

8029 Flatlands Ave.
Brooklyn, NY 11236
718-251-9565

Flatlands Bagel Bakery

8101 Flatlands Ave.
Brooklyn, NY 11236
718-251-0903

Hot Bagels

1594 Rockaway Pkwy.
Brooklyn, NY 11236
718-257-3068

Bagel Brothers Bakery & Deli

Main Place Mall
Buffalo, NY 14202
716-856-0159

Bagel Brothers Bakery & Deli

783 Elmwood Ave.
Buffalo, NY 14222
716-882-8885

Bagel Brothers Bakery

Northtown Plaza
Buffalo, NY 14226
716-837-8885

Cookies & Things

211 Glen Cove Rd.
Carle Place, NY 11514
516-742-024

Bagelry

507 Central Ave.
Cedarhurst, NY 11516
516-295-1222

Five Towns Bagels

594 Central Ave.
Cedarhurst, NY 11516
516-569-7070

Bagel Tyme

615 Montauk Hwy.
Center Moriches, NY 11934
516-874-3137

Bagel Bistro

207 Middle Country Rd.
Centereach, NY 11720
516-585-6178

G & D Bagels

2065 Middle Country Rd.
Centereach, NY 11720
516-467-6045

Glazed Goodies

10 E. Buffalo St.
Churchville, NY 14428
716-293-1331

Bruegger's Bagel Bakery

Village Green
Clifton Park, NY 12065
518-383-5814

Bialys Bagels & Butter

Cohoes Commons
Cohoes, NY 12047
518-237-4365

Bagel Chalet

36 Veterans Memorial Hwy.
Commack, NY 11725
516-499-9820

Commack Bagels & Bialys

215 Commack Rd.
Commack, NY 11725
516-499-7606

House Of Bagels

4 Vanderbilt Motor Parkway
Commack, NY 11725
516-499-9677

Bagels of Northeast of Cortland

104 Main St.
Cortland, NY 13045
607-753-6102

DeWitt Bagelry

4451 Genesee St.
De Witt, NY 13741
315-445-0959

Deer Park Bagels

1966 Deer Park Ave.
Deer Park, NY 11729
516-586-9532

Bagelicious Etc.

Main Square Shopping Center
Delmar, NY 12054
518-475-1174

Dix Hills Bagels

697 Old Country Rd.
Dix Hills, NY 11746
516-673-7188

Bialys Bagels & Butter

Columbia Plaza
East Greenbush, NY 12061
518-479-4242

Bagel Buyer's Directory

Delicious Cousin's Bagels

117 W. Main St.
East Islip, NY 11730
516-581-1476

Stuff A Bagel

24 E. Main St.
East Islip, NY 11730
516-277-1835

Bagel Patch

2675 N. Jerusalem Rd.
East Meadow, NY 11554
516-499-5939

Bagelicious

1864 Front St.
East Meadow, NY 11554
516-794-0552

Dan's Bagel Cafe

1975 Front St.
East Meadow, NY 11554
516-794-5055

Heavenly Bagels

501 Newbridge Rd.
East Meadow, NY 11554
516-826-7371

Bagel Break

272 Larkfield Rd.
East Northport, NY 11731
516-754-0008

Bagel Master East

1922 Jericho Turnpike
East Northport, NY 11731
516-462-6013

Heavenly Bagels

1006 Oyster Bay Rd.
East Norwich, NY 11732
516-624-9181

Bruegger's Bagel Bakery

Pittsford Plaza
East Rochester, NY 14445
716-248-3110

Bagels Away & To Stay

438 Atlantic Ave.
East Rockaway, NY 11518
516-599-7722

Brians Bunnery

12 Centre Ave.
East Rockaway, NY 11518
516-593-1076

Bagel King

3 Village Shopping Plaza
East Setauket, NY 11733
516-689-7579

Strathmore Bagel

4088 Nesconset Hwy.
East Setauket, NY 11733
516-473-9204

Bagels 'n Brunch

587 Montauk Hwy.
Eastport, NY 11941
516-325-8410

Bruegger's Bagel Bakery

585 Moseley Rd.
Fairport, NY 14450
716-223-3580

Rockaway Bagels

11408 Beach Channel Dr.
Far Rockaway, NY 11694
718-474-1372

G & L Bagels

820 S. Main St.
Farmingdale, NY 11735
516-694-6229

Stuff A Bagel

234 Main St.
Farmingdale, NY 11735
516-420-4287

Bagel Oasis

2318 N. Ocean Ave.
Farmingdale, NY 11738
516-698-3456

Fishkill Hot Bagels

13 Fishkill Plaza
Fishkill, NY 12524
914-897-4594

Orlee Bakery

14414 Northern Blvd.
Flushing, NY 11354
718-358-9421

Paz Bagels

2517 Parsons Blvd.
Flushing, NY 11354
718-463-0316

Bagel Break

4425 Kissena Blvd.
Flushing, NY 11354
718-463-4730

The Bagel Bible

Cross Island Bagels

15369 Cross Island Parkway
Flushing, NY 11357
718-767-0626

T F R J Bagels

3345 Francis Lewis Blvd.
Flushing, NY 11358
718-359-3305

First Class Bagels

25305 Northern Blvd.
Flushing, NY 11362
718-631-0172

Variety Bagels

24936 Horace Harding Expy.
Flushing, NY 11362
718-229-5669

Bagel Oasis

18312 Horace Harding Expy.
Flushing, NY 11365
718-359-9245

Bagels Plus

7039 Parsons Blvd.
Flushing, NY 11365
718-591-3615

Brownies Bagel Bonanza

18524 Horace Harding Expy.
Flushing, NY 11365
718-461-2000

Turnpike Bagels

18502 Union Turnpike
Flushing, NY 11366
718-454-1670

Ain't Just Bagels

9742 63rd Rd.
Flushing, NY 11374
718-459-0204

Me & My Bagel

9301 63rd Dr.
Flushing, NY 11374
718-896-9538

3-Bagel Inc.

9405 63rd Dr.
Flushing, NY 11374
718-997-6444

Austin Street Bagels

6860 Austin St.
Flushing, NY 11375
718-459-1510

Bagel Star

10123 Queens Blvd.
Flushing, NY 11375
718-997-1537

Bagel Stop

10441 Queens Blvd.
Flushing, NY 11375
718-275-4556

E & R Bagel

11210 Queens Blvd.
Flushing, NY 11375
718-263-5858

Glonikos Bagels

4919 30th Ave.
Flushing, NY 11377
718-956-5092

More Than A Bagel

6626 Metropolitan Ave.
Flushing, NY 11379
718-381-0337

A B Bagel Deluxe

6025 Myrtle Ave.
Flushing, NY 11385
718-381-4543

Corner Bagel Factory

6661 Fresh Pond Rd.
Flushing, NY 11385
718-821-0003

A & S Bagel Company

761 Hempstead Turnpike
Franklin Square, NY 11010
516-326-9288

Bagel Go-Round Ltd.

184 New Hyde Park Rd.
Franklin Square, NY 11010
516-488-4110

Bagels Plus

727 Franklin Ave.
Franklin Square, NY 11010
516-872-8475

Magic Bagels of Franklin Square

706 Dogwood Ave.
Franklin Square, NY 11010
516-538-9316

Moshe Bagels

177 W. Merrick Rd.
Freeport, NY 11520
516-379-8481

Bagel Buyer's Directory

Bagelman of Garden City

664 Franklin Ave.
Garden City, NY 11530
516-746-2881

Garden City Bagel Shop

313 Nassau Blvd.
Garden City, NY 11530
516-486-4736

Paddy's Glen Oaks Bagel Bakery

25905 Union Turnpike
Glen Oaks, NY 11004
718-343-4801

Goshen Bakery

32 N. Church St.
Goshen, NY 10924
914-294-6233

Bagel Station

99-101 Broadway
Greenlawn, NY 11740
516-261-1837

Hampton Bays Bagel/Deli

52 Montauk Hwy. E.
Hampton Bays, NY 11946
516-728-6759

Hampton Bagels Too

246 Montauk Hwy.
Hampton Bays, NY 11946
516-728-7893

Bagel Emporium of Hartsdale

329 N. Central Ave.
Hartsdale, NY 10530
914-682-0052

Bagel Gallery

534 Smithtown Bypass
Hauppauge, NY 11788
516-360-8406

Sunshine Bagels

383 Nesconset Hwy.
Hauppauge, NY 11788
516-360-0031

Bagel Time

1274 W. Broadway
Hewlett, NY 11557
516-374-6917

Bagelman of Hewlett

1352 Peninsula Blvd.
Hewlett, NY 11557
516-569-8600

Bagel Boss

432 S. Oyster Bay Rd.
Hicksville, NY 11801
516-935-9879

R&R Bagels & Deli

285-14 Broadway
Hicksville, NY 11801
516-935-0510

Best Bagels In Town

480 Patchogue Holbrook Rd.
Holbrook, NY 11741
516-472-4104

Holbrook Bagel Bakery

1073 Main St.
Holbrook, NY 11741
516-981-0848

Hopewell Hot Bagels

532 Rte. 82
Hopewell Junction, NY 12533
914-226-4594

Bagel Tyme

389 Fairview Ave.
Hudson, NY 12534
518-822-1510

Bagel Tyme

41 N. 77th St.
Hudson, NY 12534
518-828-8979

Hunter Mountain Bagels

6 Center Mall
Hunter, NY 12442
518-263-5022

Bagel Bistro

839 New York Ave.
Huntington, NY 11743
516-351-1728

Fabulous Bagels Plus

1058 E. Jericho Turnpike
Huntington, NY 11743
516-673-8480

Super Bagel

24 Wall St
Huntington, NY 11743
516-423-5798

The Bagel Bible

Glass Oven Bagels

Walt Whitman Shopping Center
Huntington Station, NY 11746
516-421-4404

Gourmet Bagels

107 Walt Whitman Rd.
Huntington Station, NY 11746
516-423-8777

Bagel Patch

84 Carleton Ave.
Islip Terrace, NY 11752
516-581-4949

Bagels On The Terrace

871-8 Connetquot Ave.
Islip Terrace, NY 11752
516-277-4504

Bagels Northeast

Cayuga Mall
Ithaca, NY 14850
607-257-0766

Collegetown Bagels

N. Triphammer Rd.
Ithaca, NY 14850
607-257-2255

Collegetown Bagels

413 College Ave.
Ithaca, NY 14850
607-273-9655

Collegetown Bagels

203 N. Aurora St.
Ithaca, NY 14850
607-273-9835

Bagels On The Bay

16226 Cross Bay Blvd.
Jamaica, NY 11414
718-843-0108

Beach Bagels

8233 153rd Ave.
Jamaica, NY 11414
718-835-7834

Court Bagels

12510 Queens Blvd.
Jamaica, NY 11415
718-793-0882

Uncle Ben's Bagel

8120 Lefferts Blvd.
Jamaica, NY 11415
718-441-3477

Crown Bagel & Chips

10530 101st Ave.
Jamaica, NY 11416
718-805-5860

J & J Bagel

11319 Liberty Ave.
Jamaica, NY 11419
718-738-0407

Bagel Hut

13515 Lefferts Blvd.
Jamaica, NY 11420
718-845-8647

Bagelot

13807 Queens Blvd.
Jamaica, NY 11435
718-739-3939

Flakowitz Bake Shop

433 Jericho Hicksville Rd.
Jericho, NY 11753
516-938-9660

Broadway Bagels

5 Main St.
Kings Park, NY 11754
516-544-0624

Mr. Bagel

730 Ulster Ave.
Kingston, NY 12401
914-338-3080

Smithaven Bagels

119 Alexander Ave.
Lake Grove, NY 11755
516-360-9041

Bruegger's Bagel Bakery

594 New Loudon Rd.
Latham, NY 12110
518-785-4961

Bagel Buyer's Directory

Mom's Bagels & Tables

284 Burnside Ave.
Lawrence, NY 11559
516-239-7426

Bagel Street U S A

3611 Hempstead Turnpike
Levittown, NY 11756
516-579-0566

Bagels Best Deli

2999 Hempstead Turnpike
Levittown, NY 11756
516-579-9204

Heavenly Bagels

683 Newbridge Rd.
Levittown, NY 11756
516-931-7218

Stuff-A-Bagel

322 Montauk Hwy.
Lindenhurst, NY 11757
516-225-1916

Wellwood Bagels & Bialys

656 N. Wellwood Ave.
Lindenhurst, NY 11757
516-225-1092

Bagelot Long Island

3113 30th Ave.
Long Island City, NY 11102
718-932-1425

Hoyt Avenue Bagels

2620 Hoyt Ave.
Long Island City, NY 11102
718-956-9730

Crazy Bagel

3241 Steinway
Long Island City, NY 11103
718-267-0928

Mt. Olympus Bagels

3315 30th Ave.
Long Island City, NY 11103
718-721-0600

Eilat Grocery & Bagels

4320 Queens Blvd.
Long Island City, NY 11104
718-784-6222

Holey Bagel

4407 43rd Ave.
Long Island City, NY 11104
718-361-1730

Bagel Boys

3501 Ditmars Blvd.
Long Island City, NY 11105
718-956-1425

Bagel Boys

87 Sunrise Hwy.
Lynbrook, NY 11563
516-599-7078

Malverne Bagels

320 Hempstead
Malverne, NY 11565
516-593-3204

Sir Bagelot Family Restaurant

227 Mamaroneck Ave.
Mamaroneck, NY 10543
914-698-636

Lox, Stocks & Bagels

306 Fayette St.
Manlius, NY 13104
315-682-9065

Best Bagels In Town

632 Broadway
Massapequa, NY 11758
516-795-1055

Buttered Bagel

4917 Merrick Rd.
Massapequa, NY 11758
516-541-4341

Calvert Manor Bagels

1242 Hicksville Rd.
Massapequa, NY 11758
516-799-6528

Stuff A Bagel

177 Jerusalem Ave.
Massapequa, NY 11758
516-797-4089

The Bagel Bible

Triple A Bagels

912 Carmans Rd.
Massapequa, NY 11758
516-541-7415

Leo's Hot Bagels Plus

4882 Sunrise Hwy.
Massapequa Park, NY 11762
516-541-0110

Bagel Lovers

26900 Rte. 112
Medford, NY 11763
516-289-7255

Bold Bagel

3316 Rte. 112
Medford, NY 11763
516-696-3549

Justin's Bagels Ltd.

5507 Nesconset Hwy.
Medford, NY 11763
516-331-3522

Olympic Super Bagel

1699 S. Rte. 112
Medford, NY 11763
516-654-2325

Bagels Unlimited

634 Walt Whitman Rd.
Melville, NY 11747
516-424-7217

Bagel City

1704 Merrick Rd.
Merrick, NY 11566
516-378-3455

Bagel Express Commuter Shop

9 Broadcast Plaza
Merrick, NY 11566
516-868-5327

Bagelman-Deliman

84 Merrick Ave.
Merrick, NY 11566
516-223-7031

Bagel Bill

3 Middle Island Plaza
Middle Island, NY 11953
516-924-7124

Bagelry

115 Mineola Blvd.
Mineola, NY 11501
516-742-3666

Bagels & Buns Cafe

Rte. 17M
Monroe, NY 10950
914-782-5910

Monroe Bagels & Deli

596 Rte. 17M
Monroe, NY 10950
914-783-7831

Bagels-N-More

Corner of Rtes. 59 & 306
Monsey, NY 10952
914-352-0710

Monticello Bagel Corp.

295 Broadway
Monticello, NY 12701
914-794-7746

Bagels Your Way

331 Rte. 25A
Mt. Sinai, NY 11766
516-473-8266

Bagel Bin

308 W. Rte. 59
Nanuet, NY 10954
914-623-1468

Hole in a Roll Bagel

261 Smithtown Blvd.
Nesconset, NY 11767
516-467-0777

David's Bagels

64 N. Main St.
New City, NY 10956
914-639-1664

Lakeville Bagels

2701 Union Turnpike
New Hyde Park, NY 11040
516-347-9192

Bagel Buyer's Directory

New Hyde Park Bagels

930 Hillside Ave.
New Hyde Park, NY 11040
516-354-1330

Bagels & More

40 3rd Ave.
New York, NY 10003
212-674-6817

D & H West Side Bagels

142 E. 16th
New York, NY 10003
212-353-9717

Ess-A-Bagel

359 1st Ave.
New York, NY 10010
212-260-2252

Bagel Buffet

406 6th Ave.
New York, NY 10011
212-477-0448

Chelsea Hot Bagels

300 W. 23rd St.
New York, NY 10011
212-675-7171

Bagels On The Square

7 Carmine St.
New York, NY 10014
212-691-3041

Bagels Around The Clock

637 2nd Ave.
New York, NY 10016
212-725-8755

Daniel's Bagel Corp.

569 3rd Ave.
New York, NY 10016
212-972-9733

3 M Bagel Place

456 3rd Ave.
New York, NY 10016
212-213-3234

Hot Bagels

1372 Broadway
New York, NY 10018
212-768-2867

Bagel Baron of 57th Street

315 W. 57th St.
New York, NY 10019
212-581-9696

Bagel Place

55 W. 56th St.
New York, NY 10019
212-333-3131

Bagelworks

1229 1st Ave.
New York, NY 10021
212-744-6444

Eastside Bagel & Appetizing

1496 1st Ave.
New York, NY 10021
212-794-1403

Pick A Bagel

1083 Lexington Ave.
New York, NY 10021
212-517-6590

Bagel The Bagel

875 3rd Ave.
New York, NY 10022
212-644-5870

Jumbo Bagels & Bialys

1070 2nd Ave.
New York, NY 10022
212-355-6185

Tal Bagels

979 1st Ave.
New York, NY 10022
212-753-9080

B-J Bagels Au Go-Go

130 W. 72nd St.
New York, NY 10023
212-769-3350

Columbia Bagels

2836 Broadway
New York, NY 10025
212-222-3200

The Bagel Bible

Bagel Store & More

1638 York Ave.
New York, NY 10028
212-570-6003

H & H Bagels East

1551 2nd Ave.
New York, NY 10028
212-734-7441

Bagel City

720 W. 181st St.
New York, NY 10033
212-927-3424

Mom's Bagels & Tables

15 W. 45th St.
New York, NY 10036
212-764-1566

Bagelry

1324 Lexington Ave.
New York, NY 10028
212-996-0567

Zabar's Deli & Gourmet Foods

2245 Broadway
New York, NY 10024
212-787-2000

Lox, Stock & Bagel

405-411 Broadway
Newburgh, NY 12550
914-565-0144

Bagel Center

1137 Deer Park Ave.
North Babylon, NY 11703
516-595-9647

Stuff A Bagel

1490 Deer Park Ave.
North Babylon, NY 11703
516-242-9265

Bagel Patch

2474 Jerusalem Ave.
North Bellmore, NY 11710
516-781-4949

Bagels

721 Rte. 25A
Northport, NY 11768
516-754-4121

Strathmore Bagels

1219 Montauk Hwy.
Oakdale, NY 11769
516-567-2515

Bagelry

2941 Long Beach Rd.
Oceanside, NY 11572
516-763-2700

Oceanside

24-hour Bagel Deli
3452 Long Beach Rd.
Oceanside, NY 11572
516-678-6860

Brookville Bagels

Park Plaza Shopping Center
Old Brookville, NY 11545
516-759-5564

Oneonta Bagel Company

171 Main St.
Oneonta, NY 13820
607-433-0162

Bagel Emporium of Ossining

214 S. Highland Ave.
Ossining, NY 10562
914-762-5959

Bridge Street Bagelry & Deli

9 W. Bridge St.
Oswego, NY 13126
315-342-6070

Oyster Bagel

76 South St.
Oyster Bay, NY 11771
516-922-5324

Bagel Basket

350 E. Main
Patchogue, NY 11772
516-758-2902

Bagel Patch

705 Rte. 112
Patchogue, NY 11772
516-289-4949

Bagel Buyer's Directory

Strathmore Bagels

383 E. Sunrise Hwy.
Patchogue, NY 11772
516-654-4277

Daily Bagel

3566 Crompond
Peekskill, NY 10566
914-737-7702

On A Bagel

1861 E. Main
Peekskill, NY 10566
914-736-0001

Town Bagel Shop West

516 Old Country Rd.
Plainview, NY 11803
516-931-5530

Town Bagel Shop

1133 Old Country Rd.
Plainview, NY 11803
516-931-7698

Bagel Emporium of Port Chester

421 Boston Post Rd.
Port Chester, NY 10573
914-937-5252

Bagels Are Us

650 Rte. 112
Port Jefferson, NY 11776
516-474-4208

Bagel Depot

62 Main St.
Port Washington, NY 11050
516-944-8550

Let There Be Bagels

475 Port Washington Blvd.
Port Washington, NY 11050
516-944-8822

The Bagelry

9 Market St.
Potsdam, NY 13676
315-265-9378

Bagel Bin Bakery Cafe

South Hills Mall, Rtes. 9 & 9D
Poughkeepsie, NY 12603
914-297-7474

Hardscrabble Hot Bagels

31 W. Market St.
Rhinebeck, NY 12572
914-876-8025

Bagel Lovers

136 E. Main St.
Riverhead, NY 11901
516-727-5080

Fleischer's Bagels

640 Jefferson Ave.
Rochester, NY 14611
716-235-6080

Bagel Oven

607 Lexington Ave.
Rochester, NY 14613
716-458-6330

Bagel Land

1300 Northgate Plaza
Rochester, NY 14616
716-865-2101

Bagel Land

Irondequoit Plaza
Rochester, NY 14617
716-266-0690

Bagel Bin

1875 Monroe Ave.
Rochester, NY 14618
716-461-4475

Brownstein's Deli & Bakery

1862 Monroe Ave.
Rochester, NY 14618
716-442-2770

Bagel Land

Panorama Outlet Mall
Rochester, NY 14625
716-248-8556

Bagelries

241 Sunrise Hwy.
Rockville Centre, NY 11570
516-766-4422

The Bagel Bible

Bagelries

289 Merrick Rd.
Rockville Centre, NY 11570
516-766-9207

Bagels Your Way II

255 Rte. 25A
Rocky Point, NY 11778
516-744-7949

Bagel Lovers

416 Hawkins Ave.
Ronkonkomo, NY 11779
516-588-7747

Bagels & Bialys

113 Mineola Ave.
Roslyn Heights, NY 11577
516-484-4477

Bruegger's Bagel Bakery

453 Broadway
Saratoga Springs, NY 12866
518-584-4372

Bagels Delox

372 Montauk Hwy.
Sayville, NY 11782
516-563-2716

Scarsdale Bagels

52 Garth Rd.
Scarsdale, NY 10583
914-725-0090

New York City Bagel Co.

1859 State St.
Schenectady, NY 12304
518-370-1800

Bruegger's Bagel Bakery

1634 Union St.
Schenectady, NY 12309
518-393-8667

Manhattan Bagel Shoppe

123 Saratoga Rd.
Scotia, NY 12302
518-399-3877

Bagels Your Way

107 Middle Country Rd.
Selden, NY 11784
516-732-2050

Bagel Mania

863 W. Jericho Turnpike
Smithtown, NY 11787
516-864-2550

Bagel Patch

20 Lawrence Ave.
Smithtown, NY 11787
516-366-4949

Terry Road Hot Bagels

60 Terry Rd.
Smithtown, NY 11787
516-366-3433

Hampton Bagels & Appetizers

819 North Hwy.
Southampton, NY 11968
516-283-9840

Bagels Plus

Rte. 48
Southold, NY 11971
516-765-1162

Bagel Ridge

6 Red Schoolhouse Rd.
Spring Valley, NY 10977
914-425-7714

Bagelry

53 Kendy Dr.
Spring Valley, NY 10977
914-425-2505

Budda's Bagel

55 N. Myrtle Ave.
Spring Valley, NY 10977
914-425-4811

Strathmore Bagels

418 N. Country Rd.
St. James, NY 11780
516-584-8153

Clove Road Bagels

1300 Clove Rd.
Staten Island, NY 10301
718-727-6000

Bagel Buyer's Directory

Stuyvesant Bagels

103 Stuyvesant Pl.
Staten Island, NY 10301
718-816-8010

Bedrock Bagels

1841 Forest Ave.
Staten Island, NY 10303
718-273-1963

R P M Bagels

2162 Forest Ave.
Staten Island, NY 10303
718-876-0140

Bagelicious

1665 Richmond Rd.
Staten Island, NY 10304
718-667-1934

Bay Street Bagel

1130 Bay St.
Staten Island, NY 10305
718-273-0436

Goody's Bagles & Deli

900 Hylan Blvd.
Staten Island, NY 10305
718-273-7164

J & L Bagels

1880 Hylan Blvd.
Staten Island, NY 10305
718-979-1720

B & B Bagels

2175 Hylan Blvd.
Staten Island, NY 10306
718-351-1882

Basically Bagels

99 Guyon Ave.
Staten Island, NY 10306
718-667-8844

Hot Bagels Plus

3211 Richmond Rd.
Staten Island, NY 10306
718-987-6908

Not Just Bagels

655 Rossville Ave.
Staten Island, NY 10309
718-948-2829

M D B Bagels

1180 Forest Ave.
Staten Island, NY 10310
718-720-5827

Puttin On A Bagel Ltd.

714 Castleton Ave.
Staten Island, NY 10310
718-442-8715

Everything On A Bagel

4300 Amboy Rd.
Staten Island, NY 10312
718-984-4300

Hot Bagels Plus Groceries

1307 Arthur Kill Rd.
Staten Island, NY 10312
718-948-3032

Brooklyn Bagel

Staten Island Mall
Staten Island, NY 10314
718-761-7100

Caprice Bakery & Bagels

2813 Richmond Ave.
Staten Island, NY 10314
718-698-4459

Hot Bagels Plus Groceries

3579 Victory Blvd.
Staten Island, NY 10314
718-983-7345

Strathmore's Bagel Factory

2194 Nesconset Hwy.
Stony Brook, NY 11790
516-751-3428

Bagel Boys

214 Rte. 59
Suffern, NY 10901
914-357-9658

Lox, Stocks & Bagels

413 S. Warren St.
Syracuse, NY 13202
315-471-3599

The Bagel Bible

Tappan Bakery

80 Rte. 303
Tappan, NY 10983
914-359-2000

Bagelworks

1026 Broadway
Thornwood, NY 10594
914-769-2080

Bruegger's Bagel Bakery

55 Congress St.
Troy, NY 12180
518-438-3553

Uniondale Bagels

422 Uniondale Ave.
Uniondale, NY 11553
516-483-9800

Magic Bagels

194 W. Merrick Rd.
Valley Stream, NY 11580
516-872-8779

Valley Bagels

155 Rockaway Ave.
Valley Stream, NY 11580
516-825-1647

Bagels And Butts

3240 Railroad Ave.
Wantagh, NY 11793
516-781-8836

Grateful Deli

3047 Merrick Rd.
Wantagh, NY 11793
516-785-3568

Trio Bagel

2845 Jerusalem Ave.
Wantagh, NY 11793
516-781-1001

P S Bagel Company

46 Ronald Reagan Blvd.
Warwick, NY 10990
914-986-9040

Lox, Stocks & Bagels

Salmon Run Mall
Watertown, NY 13601
315-785-6888

U-Need-A Bagels

759 Sunrise Hwy.
West Babylon, NY 11704
516-587-3154

Lox of Bagels & More

89 1/2 Main St.
West Glens Falls, NY 12801
518-793-8681

Anchel's Original Bagels

488 Hempstead Ave.
West Hempstead, NY 11552
516-485-6242

Bagel Craft Of West Hempstead

118 Hempstead Turnpike
West Hempstead, NY 11552
516-485-2314

Higbie Bagels

264 Higbie Ln.
West Islip, NY 11795
516-587-1995

Bagel Talk

829 Carman Ave.
Westbury, NY 11590
516-334-2592

Post Bagel

219 Post Ave.
Westbury, NY 11590
516-333-9582

Bagel Brothers Bakery & Deli

5447 Sheridan Dr.
Williamsville, NY 14221
716-632-8885

Bagel Brothers Bakery & Deli

964 Maple Rd.
Williamsville, NY 14221
716-689-8885

Wholey Bagels

797 Yonkers Ave.
Yonkers, NY 10704
914-423-4527

Bagel Buyer's Directory

Bagel Mansion

2359 Central Park Ave.
Yonkers, NY 10710
914-779-7008

Highridge Hot Bagels

1805 Central Park Ave.
Yonkers, NY 10710
914-793-2006

Jake's Bagels

Rte. 16
Yorkshire, NY 14173
716-492-4112

NORTH CAROLINA

Bruegger's Bagel Bakery

122 S.W. Maynard Rd.
Cary, NC 27511
919-467-4566

Bruegger's Bagel Bakery

104 W. Franklin St.
Chapel Hill, NC 27516
919-967-5248

Bagel Works Delicatessen

4422 Colwick Rd.
Charlotte, NC 28211
704-364-4000

Bagel Works

6177 E. Independence Blvd.
Charlotte, NC 28212
704-535-0743

Bageltime

1001 E. Harris Blvd.
Charlotte, NC 28213
704-549-8376

Lenny's Little New Yorker Deli

6407 South Blvd.
Charlotte, NC 28217
704-554-6569

Bruegger's Bagel Bakery

626 9th St.
Durham, NC 27705
919-286-7897

Killian's Bagel Bakery

841 Elm St.
Fayetteville, NC 28303
919-323-5084

Bagels

2959 Battleground Ave. #A
Greensboro, NC 27408
919-288-5530

Bagel Cottage

712 Pollock St.
New Bern, NC 28562
919-636-1775

Bagels Plus

1822 S. Glenburnie Rd.
New Bern, NC 28562
919-633-9911

Bruegger's Bagel Bakery

2302 Hillsborough St.
Raleigh, NC 27607
919-832-6118

Bruegger's Bagel Bakery

6274 Glenwood Ave.
Raleigh, NC 27612
919-782-9600

Apple Annie's Bake Shop

Outlet Mall
Wilmington, NC 28403
919-799-9023

Lox, Stock & Bagels

332 S. College Rd.
Wilmington, NC 28403
919-392-0002

OHIO

Lou & Hy's Restaurant & Deli

1949 W. Market St.
Akron, OH 44303
216-836-9159

Hot Bagel Factory

9701 Kenwood Rd.
Blue Ash, OH 45242
513-891-5542

Fresh Bagel Factory

175 E. Alexander Bell Rd.
Centerville, OH 45459
513-434-0020

The Bagel Bible

The Bagel Stop

621 Walnut
Cincinnati, OH 45202
513-723-1903

Skolniks Bagel Bakery

9601 Colerain Ave.
Cincinnati, OH 45251
513-385-5111

Skolniks Bagel Bakery

11700 Princeton Rd.
Cincinnati, OH 45246
513-671-6690

Amster Bagel Bakery

13891 Cedar Rd.
Cleveland, OH 44118
216-321-2102

Better Bagel Company

1903 S. Taylor Rd.
Cleveland, OH 44118
216-321-0738

Bagel Brothers

347 Calhoun
Clifton Heights, OH 45219
513-221-4000

Block's Hot Bagels

6115 McNaughten Center
Columbus, OH 43232
614-863-0470

Block's Hot Bagels

3415 E. Broad St.
Columbus, OH 43213
614-235-2551

Bagel Connection

2705 Far Hills Ave.
Dayton, OH 45419
513-298-3444

Bagel Place

4024 Holland Sylvania Rd.
Maumee, OH 43537
419-885-1000

Bagel & Deli Shop

119 E. High St.
Oxford, OH 45056
513-523-2131

Hot Bagel Factory

7617 Reading
Roslyn, OH 45237
513-821-0103

Hot Bagel Factory

477 East Kemper Rd.
Springdale, OH 45246
513-671-0278

The Bagel Place

4024 Holland
Sylvania, OH 43560
513-885-1000

Barry Bagel's Place

500 Madison Ave.
Toledo, OH 43604
419-241-3354

Barry Bagel's Place

3301 W. Central Ave.
Toledo, OH 43606
419-537-9377

Barry Bagel's Place

492 Southwyck Shopping Center
Toledo, OH 43614
419-866-8984

Kravitz Delicatessen

3135 Belmont Ave.
Youngstown, OH 44505
216-759-7889

OKLAHOMA

Golden Bagels

1009 N. Elm Pl.
Broken Arrow, OK 74012
918-250-9661

The Bagelry

5932 S. Lewis
Tulsa, OK 74105
918-747-2544

Bagel Buyer's Directory

The Bagelry

6703 E. 81st St.
Tulsa, OK 74133
918-495-0533

Brooklyn Bagel Company

3535 E. 51st Street
Tulsa, OK 74133
918-747-1475

OREGON

Bagel Man

1461 Siskiyou Blvd.
Ashland, OR 97520
503-488-0357

New York Bagel Boys

11667 S.W. Beaverton Hillsdale
Beaverton, OR 97005
503-641-3552

Bagel Stop

661 N.E. Greenwood Ave.
Bend, OR 97701
503-389-3363

Bagels From the Heart

325 N.E. Kearney Ave.
Bend, OR 97701
503-389-5434

Val's Homemade Bagels

11525 S.E. Hwy. 212
Clackamas, OR 97015
503-656-2777

Bagel Bakery

795 W. 8th Ave.
Eugene, OR 97402
503-342-4390

Humble Bagel Company

2435 Hilyard St.
Eugene, OR 97405
503-484-4497

Portland Bagel Bakery & Deli

222 S.W. 4th Ave.
Portland, OR 97204
503-242-2435

Kornblatt Delicatessen & Bagel

628 N.W. 23rd Ave.
Portland, OR 97210
503-242-0055

Bagel Land

4118 N.E. Fremont St.
Portland, OR 97212
503-249-2848

New York Bagel Boys

4775 S.W. 77th Ave.
Portland, OR 97225
503-292-6667

PENNSYLVANIA

Atsa Bagel

1636 Union Blvd.
Allentown, PA 18103
215-820-5355

Home of the Ultimate Bagel

1542 E. Pleasant Valley Blvd.
Altoona, PA 16602
814-942-2435

A&S Bagels

5613 Bensalem Blvd.
Bensalem, PA 19020
215-638-1665

Bagel Builders

305 Neshaminy Mall
Bensalem, PA 19020
215-322-5767

Breakfast Club

19 E. State St.
Doylestown, PA 18901
215-348-1108

Skolniks Restaurant & Bakery

Palmer Park Mall
Easton, PA 18042
215-252-8007

Bagel Basket

3 E. 18th St.
Erie, PA 16501
814-456-1080

The Bagel Bible

Bagel House

317 Main Ave.
Hawley, PA 18428
717-226-9443

Bagel House

110 7th St.
Honesdale, PA 18431
717-253-3566

Bagel Train

Stourbridge Mall
Honesdale, PA 18431
717-253-0913

Basically Bagels

3rd Ave.
Kingston, PA 18704
717-288-6000

That's Entertainment

197D Greenfield Rd.
Lancaster, PA 17601
717-295-1770

Bagel Place

60 Pocono Blvd.
Mt. Pocono, PA 18344
717-839-9301

Skolniks

2 Penn Center Plaza
Philadelphia, PA 19102
215-563-8299

Bagel Builders

The Gallery Mall, No. 1
Philadelphia, PA 19107
215-238-0760

Nate's Hot Bagels

1619 Grant Ave.
Philadelphia, PA 19115
215-676-3772

Brooklyn Bagels

813 Hendrix
Philadelphia, PA 19116
215-464-2330

Vaughn's Bakery

908 Bethlehem Pike
Philadelphia, PA 19118
215-233-1055

Brooklyn Bagels

905 N. 3rd St.
Philadelphia, PA 19123
215-627-5288

Roxy Bagels

499-A Domino Ln.
Philadelphia, PA 19128
215-487-1727

Lane Bakery

1922 E. Washington Ln.
Philadelphia, PA 19138
215-548-4080

Bella Bagel

2233 S. Woodstock St.
Philadelphia, PA 19145
215-467-4005

Philadelphia Bagel Company

1100 S. Delaware Ave.
Philadelphia, PA 19147
215-336-7211

South Philly Bagel Factory

2655 Sheridan
Philadelphia, PA 19148
215-334-0492

Brooklyn Bagels

7412 Bustleton Ave.
Philadelphia, PA 19152
215-342-1661

Bustleton Bagelry

8338 Bustleton Ave.
Philadelphia, PA 19152
215-725-5512

Bageland

2120 Murray Ave.
Pittsburgh, PA 15217
412-521-1067

Bagel Hut

325 Mount Lebanon Blvd.
Pittsburgh, PA 15234
412-343-2245

Bagel Buyer's Directory

Cibrone & Sons Bakery

1231 Grove Rd.
Pittsburgh, PA 15234
412-885-6200

Bagel Express

115 Oakland Ave.
Pittsburgh, PA 15213
412-683-9644

Bagel Wich

Keyser Oak Shopping Center
Scranton, PA 18508
717-347-5877

Pocono Bagels Shawnee

Shawnee Square
Shawnee Del., PA 18356
717-476-8805

Bageland

3022 Banksville Rd.
South Hills, PA 15216
412-531-1067

Pocono Bagels

Olympia 611 Plaza
Stroudsburg, PA 18360
717-424-2073

Skolniks Restaurant & Bakery

Lehigh Valley Mall
Whitehall, PA 18052
215-266-7141

RHODE ISLAND

Bagels Etc.

259 Country Rd.
Barrington, RI 02806
401-247-1213

Rainbow Bakery

800 Reservoir Ave.
Cranston, RI 02910
401-944-8180

Barney's

727 East Ave.
Pawtucket, RI 02860
401-727-1010

Bagels East

63 Dorrance Plaza
Providence, RI 02903
401-454-1793

Bagels East

135 Elmgrove Ave.
Providence, RI 02906
401-331-6195

Bagels East

961 Namquid Dr.
Warwick, RI 02888
401-737-0269

Bagel's 'N More

105 Franklin St.
Westerly, RI 02891
401-596-9954

SOUTH CAROLINA

Ashley South Windermere Bakery

65 Windermere Blvd.
Charleston, SC 29407
803-763-4125

Nathan's Deli

1836 Ashley River Rd.
Charleston, SC 29407
803-556-3354

Cribb's Bakery

1030 Harden St.
Columbia, SC 29205
803-799-5034

TENNESSEE

Gottliebs Deli

5062 Park Ave.
Memphis, TN 38117
901-763-3663

Nashville Bagel Company

3009 West End Ave.
Nashville, TN 37203
615-329-9599

The Bagel Bible

TEXAS

Bagel's Hot Jumbo

307 W. 5th St.
Austin, TX 78701
512-477-1137

Bagelsteins Delicatessen

8104 Spring Valley Rd.
Dallas, TX 75240
214-234-3787

New York Deli

3301 Oaklawn
Dallas, TX 75219
214-522-3354

The Bagel Emporium

7522 Campbell Rd.
Dallas, TX 75248
214-248-1569

Bagel Chain

5555 W. Lovers Ln.
Dallas, TX 75209
214-350-2245

Reichman Strictly Kosher Deli

7517 Campbell Rd.
Dallas, TX 75219
214-248-3773

Grace's Restaurant & Deli

315 E. Franklin Ave.
El Paso, TX 79901
915-533-2910

New York Bagels

9724 Hillcroft
Houston, TX 77096
713-723-5879

The Hot Bagel Shop

2009 S. Shepherd
Houston, TX 77019
713-520-0340

Alfred's of Houston

9123 Stella Link Rd.
Houston, TX 77025
713-667-6541

Gelfand's Deli

10001 Westheimer
Houston, TX 77042
713-780-0443

Gugenheims Deli

1708 Post Oak Blvd.
Houston, TX 77056
713-622-2773

Bagel House & Deli

13323 Nacogdoches Rd.
San Antonio, TX 78217
512-653-2122

O & H Rare Foods

111 N. 25th St.
Waco, TX 76710
817-753-5291

UTAH

Wildflower Bakery

4387 Harrison Blvd.
Ogden, UT 84403
801-521-6040

Brackman Brothers Bagel Bakery

859 E. 900 S
Salt Lake City, UT 84105
801-322-4350

Brackman Brothers Bagel Bakery

1520 S. 1500 E
Salt Lake City, UT 84105
801-466-8669

VERMONT

Bennington Bagel Co.

241 Main St.
Bennington, VT 05201
802-447-3308

Bagel Bakery

139 St. Paul St.
Burlington, VT 05401
802-658-0563

Bruegger's Bagels

81 Church Street
Burlington, VT 05401
802-860-1995

Bagel Buyer's Directory

G T Bagel Factory

35 White St.
Burlington, VT 05403
802-863-3644

G T Bagel Factory

29 College Pkwy.
Colchester, VT 05446
802-655-2660

Vermont Bagel Works

Rtes. 11 & 30
Manchester Center, VT 05255
802-362-5082

Burlington Bagel Bakery

89 Main St.
Montpelier, VT 05602
802-223-0533

Bagel Bakery

992 Shelburne Rd.
South Burlington, VT 05403
802-864-0236

Better Bagel

Taft Corners Shopping Center
Williston, VT 05495
802-879-2808

VIRGINIA

Chesapeake Bagel Bakery

3610 King St.
Alexandria, VA 22302
703-379-6462

Chesapeake Bagel Bakery

601 King St.
Alexandria, VA 22314
703-684-3777

Bodo's Bagel Bakery Sandwich

1418 Emmet St. N
Charlottesville, VA 22901
804-977-9598

Holey Roll Bagels Etc.

3813 S. George Mason Dr.
Falls Church, VA 22041
703-998-8083

Chesapeake Bagel Bakery

6138 Arlington Blvd. #A
Falls Church, VA 22044
703-534-3533

Mr. J's Bagels/Deli

1635 E. Market St.
Harrisonburg, VA 22801
703-564-0416

Not Just Bagels

859 J. Clyde Morris Blvd. #J
Newport News, VA 23601
804-599-3556

New York Bagel Shops

161 Granby St.
Norfolk, VA 23510
804-627-2345

Bagel's Bakery

10831 W. Broad Street Rd.
Richmond, VA 23233
804-346-8785

Bagel Place

9049-1 W. Broad St.
Richmond, VA 23294
804-273-0600

Chesapeake Bagel Bakery

8420 Old Keene Mill Rd.
Springfield, VA 22152
703-451-4788

Bagelworks

3972 Holland Rd.
Virginia Beach, VA 23452
804-498-7785

Chesapeake Bagel Bakery

2217 Old Bridge Rd.
Woodbridge, VA 22192
703-497-0300

WASHINGTON

New York Bagel Boys

Crossroads Shopping Center
Bellevue, WA 98007
206-641-5300

New York Bagel Boys

2222 220th SE
Bothell, WA 98021
206-485-5300

Original Brooklyn Bagel

15159 N E. 24th St.
Redmond, WA 98052
206-562-2435

The Bagel Bible

Seattle Bagel Bakery

1302 Western Ave.
Seattle, WA 98101
206-624-2187

Bagel Stop

408 E. Broadway
Seattle, WA 98102
206-325-9407

Spot Bagel Bakery

1815 N. 45th St.
Seattle, WA 98103
206-633-7768

Bagel-Deli Company

1309 N.E. 43rd St.
Seattle, WA 98105
206-634-3770

New York Bagel Boys

4764 University Pl. NE
Seattle, WA 98105
206-523-1340

Bagel-Deli Company

340 15th E
Seattle, WA 98112
206-322-2471

Bagel Oasis

2112 N.E. 65th
Seattle, WA 98115
206-526-0525

WISCONSIN

Bagel Mill

523 W. College Ave.
Appleton, WI 54911
414-739-9090

Lox, Stock & Bagel

1300 S. Webster Ave.
Green Bay, WI 54301
414-432-9244

Sueann's Bagels

1933 Main St.
Green Bay, WI 54302
414-469-7727

Sueann's Bagels

2216 S. Ridge Rd.
Green Bay, WI 54304
414-494-7777

Bagels Forever

2947 University Ave.
Madison, WI 53705
608-231-2427

Bakery And The Bagel

7475 Mineral Point Rd.
Madison, WI 53717
608-833-0770

Bagel Deli

383 W. Brown Deer Rd.
Milwaukee, WI 53217
414-228-8060

Kramers Kosher Corner

5101 W. Keefe Ave.
Milwaukee, WI 53216
414-442-2625

Bagel Boys Bakery & Deli

3247 W. Vliet St.
Milwaukee, WI 53208
414-344-8060

Miller Bakery

1415 N. 5th St.
Milwaukee, WI 53212
414-347-2300

Bagel Buyer's Directory

CANADA

The Bagel Factory

12411 Horseshoe
Richmond
British Columbia
604-272-1798

The Bagel Bar

1218 Bute
Vancouver
British Columbia
604-684-5882

Bageland

1689 Johnson
Vancouver
British Columbia
604-685-1618

Bageland

1610 Robson
Vancouver
British Columbia
604-684-8575

Bageland

810 Quayside NW
Vancouver
British Columbia
604-520-1124

Bageland

333 Brooksbank
Vancouver
British Columbia
604-983-2572

The Bagel Bar & Deli

2 Bloom E
Toronto
Ontario
416-922-5800

Bagel Beat

3452 Danforth Ave.
Toronto
Ontario
416-699-9528

Bagel Haven Bakery Ltd.

800 Steeles W
Toronto
Ontario
416-738-5673

Bagel Hut

1000 Eglinton W
Toronto
Ontario
416-781-9181

Bagel Paradise

953 Eglinton W
Toronto
Ontario
416-787-8670

Bagel Plus Ltd.

634 Sheppard Ave. W
Toronto
Ontario
416-635-9988

The Bagel Stop

Fairview Mall
Toronto
Ontario
416-498-6261

The Bagel Restaurant

285 College
Toronto
Ontario
416-923-0171

Bagel & Wok

4544 Dufferin
Toronto
Ontario
416-665-2218

Bagel World Coffee Shop

336 Wilson Ave.
Toronto
Ontario
416-635-5931

Bagelicious

7355 Bayview
Toronto
Ontario
416-731-3363

Bagel Makers

5150 Yonge
Toronto
Ontario
416-395-0450

The Bagel Bible

Bagels Galore

First Canadian Place
Toronto
Ontario
416-363-4233

Bagelrye Ltd.

7 Grantbrook
Toronto
Ontario
416-222-6308

Bagel Etc.

4320 St. Lawrence
Montreal
Quebec
514-845-9462

Bagel Factory

74 Fairmont W
Montreal
Quebec
514-272-0667

The Bagel Place

1616 St. Catherine
Montreal
Quebec
514-931-2827

The Bagel Place

1455 Peel
Montreal
Quebec
514-848-1802

Bagel Shop Inc.

263 St. Viateur W
Montreal
Quebec
514-276-8044

Bagelettes Inc.

6135 de Maisonneuve
Montreal
Quebec
514-276-2972

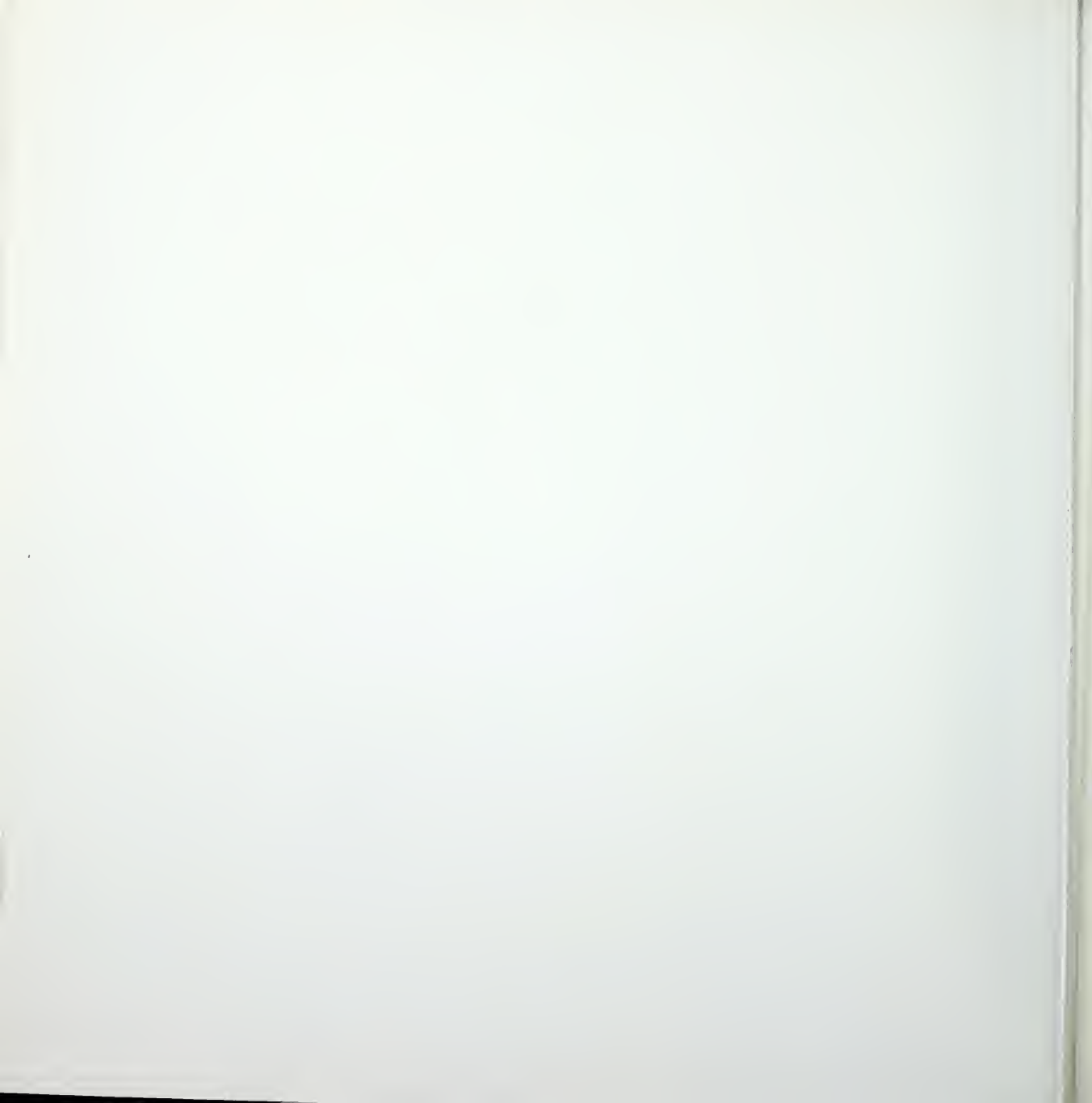
Authors' Note

Is there a favorite bagel shop you'd like to see listed?

Let us know. Write to:

My Favorite Bagel Shop
c/o The Globe Pequot Press
P.O. Box 833
Old Saybrook, CT 06475





"If I could live my life again, there would be only one change I would ask of the Big Roundie in the sky. My family name should be Bagel, just like Tom's. Bagel's Bagels."

— Murray Lender

A Bagel Extravaganza for Connoisseurs and Converts Alike

You won't find a more enthusiastic celebration of bagel noshing than this fun, informative book on the world of bagels. In the last ten years, bagels have made their way from ethnic delicatessens to supermarket freezer sections. Today, major food companies roll out bagel products, and bakeries across the country make and sell the beloved "cement doughnut."

Authors Marilyn and Tom Bagel (yes, Bagel) were destined to write this book. In 1985 they authored its forerunner, *The Bagel's Bagel Book* (Acropolis Books). Now they offer this 1990s look at the joys of bagelicious breakfasts, lunches, and munchies. An enjoyable and useful guide to everything bagel, this volume is filled with innovative recipes, serving suggestions, and nutritional information. Among the chapters are

- *Bagelstyles of the Rich and Famous* — personal bagel testimonials from celebrities, including Whoopi Goldberg, Bob Hope, Larry King, Joan Rivers, Willard Scott, and Abigail Van Buren
- *Whatsa Bagel?* — the origin and characteristics of bagels, including the basic varieties available
- *Foolproof Bagel Baking in Your Kitchen* — basic recipes for plain, whole wheat, and cinnamon-raisin bagels
- *Handling and Storing Bagels* — helpful hints for keeping bagels fresh and ready to eat

Five additional chapters feature recipes and serving suggestions for more than 100 bagel-based treats such as

- Bagels Benedict • Bagel Castanets • Bullseye Bagels • Sunrise Bagels • Bagelcues
- Bagels Bourguignonne • Eggsotic Bagels • Bagel Mignon • Ring around the Bagel • Mexicali Bagel Fondue
- Bagels Alaska • Butterscotch Bagels • Berry Good Bagels • Snowball Bagels

Finally, the *Bagel Buyer's Directory* offers a listing of bagel bakeries throughout the United States and Canada. No one, anywhere, should miss the opportunity to enjoy this popular, low-calorie alternative to muffins, pastries, and other breads. Become a bagel believer — if you are not one already, this entertaining book will convert you.



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