Nosh & Schmear more than just a bagel bakery

It happens in lots of families.
Two brothers or sisters get into in argument and they stop talk-fug to each other. Years puss, they have children, and grand-children who grow up not knowing who or what started the rift, or their cousins.

So it was with me and Steve Wygonik, general manager of the Levely opened Nosh & Schmear Bagel Cafe in Farmington Hills, my husband David's long lost-cousin.

er coffee and cheesecake we Over collee and cheesecake we falked about the cafe and our families. Perhaps if the uncles had a place like Nosh & Schmear Bagel Cafe to go to sip coffee and talk things over, David and Stove would be friends instead of

falk things over, David and Stave would be friends instead of strangers.

1 'We designed the cafe to be demfortable so people will want to stay around." explained Mygonik. Old World dark cherry wood, a hunter groon color scheme and soft lighting set the mod for lingering. A magazine rack mytes browsing.

Wygonik and Jusual, all graduated from Fordom High School and Darborn - Go Tractors!

"They own Graceian Island Restaurant in Brighton and were looking for another project, oxplained Wygonik, who worked as a business analyst at EDS before trading his business suit for an apron. I was interested in doing something on my own.

The trio did some market research, and decided on bagels - hand-rolled bagels, made from Feratch, like they make on the East Coast.

Wygonik spont six months with the Jusufi brother's relatives in New Joresy and Ponnsylvania learning how to make hand-rolled bagels. They ve got a twist, have a fewey, hearty texture and solid

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Nosh & Schmoar

Bagol Cafa
Where: 37646 W. 12 Milo
Road (in the Haisted Village
Shopping Canter), Farmington
Hills, (248) 848-0249.
Houre: 6 a.m. to 9 p.m.
Monday-Friday; 7 a.m. to 7
p.m. Sutrday; 7 a.m. to 7
p.m. Sunday.
Menu: Fresh bagols, croam
cheese, bagel sandwiches, soups and solads, breakfast
bagols, specialty coffee and
coflee drinks, juice bar.
Prices: Bagols \$4.99 a dozen;
\$2.79 haif dozen; croam
cheese (1/2 pound take home
spreads) — plain \$1.79, flavored \$2.29, with smoked
salmon, \$2.49, and homemade hummus, \$2.49, Bagol
salmon, \$2.49, and homemade hummus, \$2.49, Bagol
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interior," explained Wygonik.
"Our bagels are kettle bolled, and baked golden brown in a stone hearth oven."
The partners hired a baker from the East Coast to help in the kitchen making the handrolled bagels, which are so special.

rolled bagels, which are so spe-cial.

Like all people giving birth to something new, deciding on a name was tough. "We looked at over 10,000 name before decid-ing," said Wygonik. " Nosh and Schmear is good for conversa-tion, and the name will stick in your head. Nosh is a small meal, tidbit or snack. Schmear is a

apread such as cream cheese, butter or jelly. Out East people will say 'give me a bagel with schmear.'

Nosh & Schmear Bagel Cafe offers 18 different varieties of bagels and up to 16 flavors of cream cheese made frosh throughout the day. Cinnamon, Asiago, cranberry nut and Jewish rye are popular bagel flavors, and they're always experimenting with new ones. Sundried tomato, basil, and very berry are two of now cream cheese offerings.

Freshly squeezed juices, coof fruit and vegetable smoothies, one of the hottest drinks in the market today, are offered too. Customers can choose from freshly squeezed orange, carrot, grapefruit or apple juice, and a variety of smoothies including the original – a mix of strawberries, bananas, milk and honey, or carrot smoothie – carrots, oranges, bananas and honey. Coffee lovers will delight in the freshly ground coffees, espress of drinks, ledd trinks and coffee drinks. Nosh and Schmear uses Lavazz, Italy's number one coffee. Treat yourself to a Caramel Mocha – espresso, steamed milk, Ghiradelli checolate and caramel, topped with real whipped cream.

"We make everything," said Wygonik. "Everything's fresh. Nothing's frozen or artificial. We're more than just a bakery or cafe. We have a full menu. Our chicken breast is grilled and marianted on site."

Early risers looking for something a little heartier than hagels and cream cheese can choose from a "Beggel," – het serambled egg, with ham if you choose, on your holes of bagel.

The lunch bunch can create their own deli masterpiece, or pick from a variety of bagel and whence — chicken breast, the control of the control

Pepper Mill Smoked Turkey,



Beautiful bagels: Enver Jusufi (left) and Steve Wygonik offer bagels and more at Nosh & Schmear Bagel Cafe in Farmington Hills.

Homemade Chicken Salad and Tuna Salad to name a few, served with your choice of top-pings, kosher spear and cole slaw or potato salad.

Homemade hummus and tab-boulch are also on the menu,

along with fresh soup, made daily, Grilled Chicken Salad, Caesar Salad, Chef Salad, Pasta Salad and Fruit Salad. Save room for the cheesecake, homemade muffins, brownics

Three color TVs were installed on Monday. "In the morning we'll have CNN or CNBC on for all the business conscious people," said Wygonik. "We also have out-lets for laptop computers."

RESTAURANT SPECIALS

Restaurant Specials features theme dinners, menu changes, and restaurant openings. Send news items to: Keely Wygonik, Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax them to (313) 591-7279.

JUST OPENED

BAINT LOUIS BREAD
Combination bakery/cafe in
the Orchard Mall, 6399 Orchard
Lake Road, (corner of Orchard
Lake Road and Maple), (248)
855-9209. Hours are 6 n.m. to 9
p.m. Monday-Friday; 6 am. to 8
p.m. Saturday, 7 a.m. to 8 p.m.

Sunday. Saint Louis Bread bakes more than a dozon varieties of bread, plus 10 varieties of bagels every day, as well as pastries and

every day, as well as pastires and sweets.

Its bakers bake the rolls and croutons that accompany its freshly tossed salads as well as the bread that makes the sandwiches. Even the soup is served in a sourdough bread bowl. Saint Louis has a second location in metro Detroit, 27651 Southfield Road (between 11 and 12 Mile Road), (246) 443-0282.

Look for story in next week's Entertainment section.

MENU SPECIALS

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LINSTEIN BROS. BAGLIS

Just introduced the Bucket of Bagels, a convenient package featuring the stores fresh-back bagels in a container with an easy-to-carry handle and a tub of cream cheese spread on the side. Customers can order the half dozen bucket, which includes lab bagels and one tub of cream cheese for \$4.99, or the dozen bucket, which includes 12 bagels and two tubs of cream cheese for \$8.99. Einstein Bros. Bagels onfers 18 varieties of bagels, 12 choices of cream cheese spreads,

a selection of fresh brewed coffees, toss and espresso drinks daily. For lunch and dinner the bakery stacks its menu with bagel sandwiches, salads and other side dishes. Look for these Einstein Bros. Bagels stores in your hometown – 176 S. Woodward, Birmingham, 4089 Maple Road, Bloomfeld Township; 29191 Southfield Road, Southfield; 29525 Northwestern Highway, Southfield, and 3043 Crooks Road, Troy.

OLD WOODWARD CRILL

In the 555 Building on Old Woodward in Birmingham

recently introduced their Beers Round the World Club. The Club features beers from Germany, Mexico, Czech Republic, and other countries, and from around the corner, Pontiac, Kalamazoo and Harbor Springs.

Each of the over 60 beers on the list were carefully selected for their different flavors and characteristics. OWG Beer Club

members will enjoy an extensive ment of hand-picked beers from around the world, special invita-tion to beer tastings to select new heers for the list, exclusive beer for members only, and upon completing the tour of all the beers, a \$20 gift certificate. For more information, call (248) 642-9400.



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