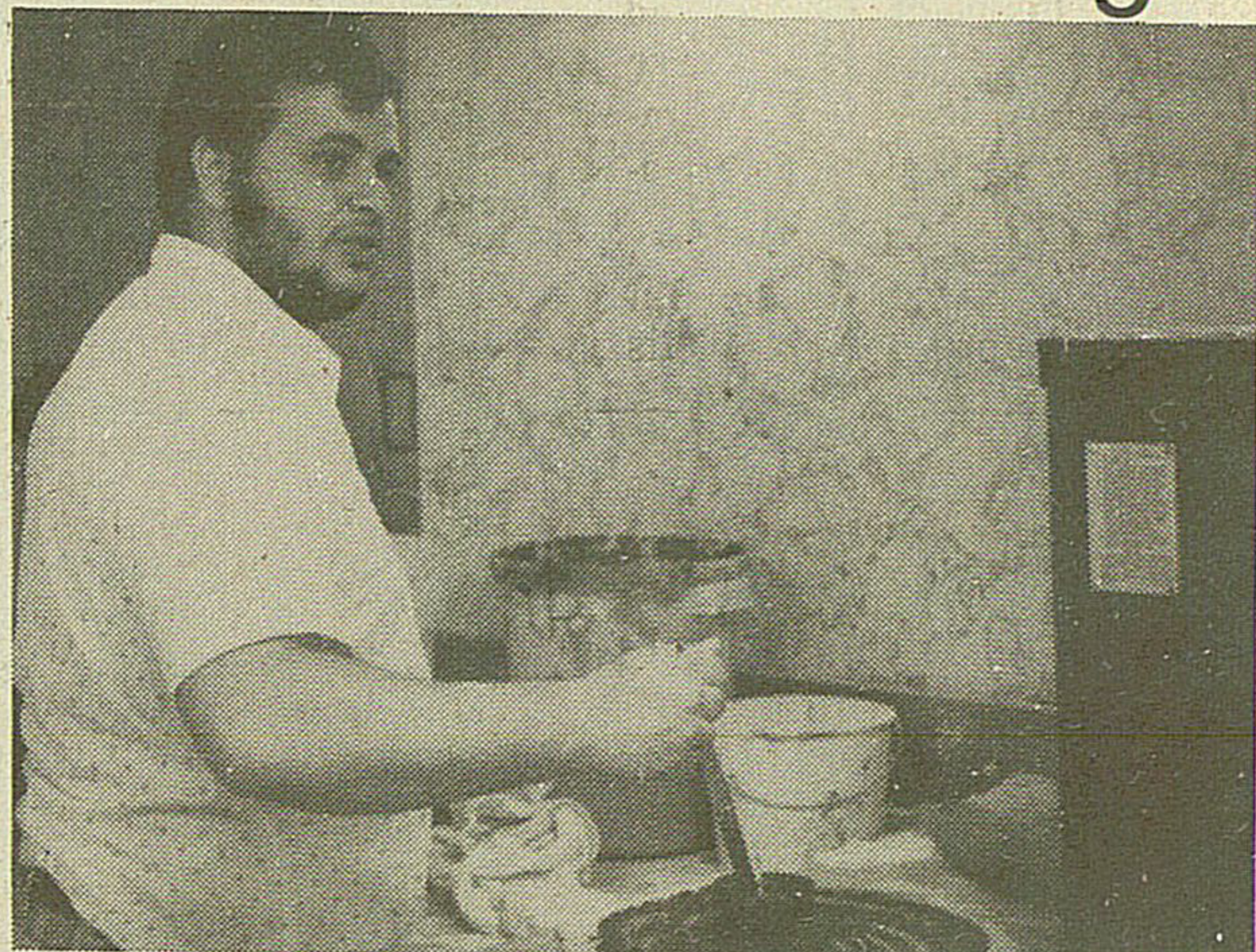


New 'Kosher Korner' is 'fulla felafel' for Pgh.



REICHENBERG prep prepares one of his two 'house specialties'.

By JUDITH ROSENBERG, *Chronicle Special Staff Writer*

According to a popular Israeli song, every country has its own national dish: the Italians have macaroni, the French have frogs, cannibals have each other, and "we have our felafel". Now, Pittsburgh does also, for the Kosher Korner opened June 6, and is doing a booming business.

Located on Murray Avenue, the Kosher Korner is Pittsburgh's first strictly kosher restaurant in several years. Its seating capacity is very limited as is its menu, serving only pizza and felafel, a sandwich made from deep-fried chick-peas, salad and sesame sauce.

Owner Chaim Reichenberg admits that the limited menu is a surprise to many who, upon seeing the word 'kosher', immediately order a corned beef sandwich. But nevertheless, the nine stools around the counter almost always are full.

About half of the Korner's patrons are attracted by its hechsher, certification of kashrut from Rabbi Charles Weiss, and special kosher features such as kosher mozerella flown in from New York, and a sink and laver. A sign above it reads "Pita and Pizza are Hamotzi".

Others come in search of the Israeli delicacy. Approximately 10 per cent of the patrons are Israeli.

Mr. Reichenberg was born

in Israel and has lived in Pittsburgh for the past 17 years. He is a graduate of Hillel Academy. When asked why he decided to open the pizzeria, he responded, "I didn't have a place to eat."



Monroeville Mall
Daily 10 till 9:30
373-2200

\$5 S

