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## FOOD STUFF

*Florence Fabricant*

### From Lebanon With Love, but Way Less Sticky



Tony Cenicola/  
The New York Times

Amer Hamedi's family has had a bakery in Tripoli, Lebanon, since 1881. It specializes in baklava and similar Middle Eastern pastries. Mr. Hamedi, who has lived in Texas for nearly 30 years and has been importing the pastries, decided to make them a little less syrupy and to give them a stylish package. "I wanted to appeal more to the American taste," he said. The family bakery now makes excellent flaky, nut-filled honeyed pastries that will not make your fingers sticky. Mr. Hamedi imports them under the name Phoenicia Patisserie.

They are sold across the country, individually wrapped for about \$1 and in pretty gift boxes for \$8 to \$32. The pastries are sold at Sweet Life, 63 Hester Street; the Gifted One, 150 West 10th Street; Schmidt's in East Hampton, N.Y.; and Sylvester's in Sag Harbor, N.Y.