



I keep thinking about how ridiculous it is to harp on double sided bagels.

It's so transparently hollow. His own product is obviously different than whatever imaginary baseline era he's comparing it to. Not to mention that bagels made on boards aren't a better product. They're less crisp, and you get half of a plain bagel.

But it's the spirit of casting stones that is just nauseating. That we're not keeping tradition alive, that we're opportunists looking for the next grift. Everyone I know that makes double sided bagels is a scrappy chef looking to make the best food possible, and probably just getting by.

Argh! That dude's vibe is 100 percent the chef as gifted auteur this industry needs to get past.

Sorry, I think you already said basically the same thing, just had to vent.

Thoughts from our extremely talented friend up north in Seattle  
[@rachels.bagels.and.burritos](#)