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FOOD

Matzo Overseen From Harvest Through Baking

Front Burner

By FLORENCE FABRICANT APRIL 11, 2016



Organic shmura matzo. Credit James Estrin / The New York Times

There's supermarket matzo, and then there's shmura, or guarded matzo, which is often preferred by observant Jews for Passover and which is supervised at every step, from before harvest to the baking. A new, organic shmura matzo is made from wheat and spelt grown on a Yiddish Farm in Goshen, N.Y. Yisroel Bass, the founder and director of the nonprofit farm and learning center, cultivates the grain on 40 acres, mills the flour and takes it to a kosher bakery in nearby Kiryas Joel: \$50 a pound at *Eli's Manhattan*, *Eli's Vinegar Factory* and *Eli's Bread and Pastry* at *Grand Central Market*, elizabar.com.