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LEISURE/WEEKEND DESK

Getting Away Right in Town

By MIMI SHERATON (NYT)

The antique charm of Carnegie Hill may still be one of New York's best kept secrets. This Upper East Side enclave with its unexpectedly steep hills, massive stone town houses, robber baron mansions and small, personalized shops and restaurants is so low key in style and tone that its qualities easily elude the casual eye.

With 10 or so prestigious private schools, proximity to Central Park and expansive living quarters, this area became a favorite of limelight-shunning celebrities and families abounding with children and dogs, both catered to in enviable ways.

Certainly those appeals revealed themselves very slowly to me as I intermittently walked the streets en route to museums like the Guggenheim, the Jewish Museum, the Cooper-Hewitt and the National Academy of Design; to an exhibition at the Allan Stone Gallery; or to an event at the 92nd Street Y. Gradually I became aware that when I visited, I felt as if I were out of town, in a most pleasant way. And so, a few weeks ago, my husband, Richard Falcone, and I decided to get away from it all -- meaning Greenwich Village -- and spend a weekend in another part of town.

The Hotel Wales proved the perfect choice, as much for its location and hospitable personal service as for an atmosphere that perfectly reflects the neighborhood's Boston overtones. With lots of dark woodwork and old furniture, coffered ceilings and period chandeliers, it is still aglow from the restoration that marked its 100th birthday in 2000.

Although tiny, our standard double room contained everything we needed with plenty of drawers and hangers, CD and VCR players, real Belgian linen, fairly good lighting and basic Aveda cosmetics in a dated but working bathroom. Room service comes by telephoning Sarabeth's restaurant downstairs, the source of a dazzlement of buns, muffins and scones along with cereal, fruit and yogurt on the \$9 breakfast buffet in the inviting Pied Piper Room, where a harpist serenades every morning.

Just as I like the New England sensibility of Carnegie Hill, many devotees value it because it reminds them of other places and other times. It was an attribute expressed early on by Andrew Carnegie, the Scottish-born steel baron who built his turn-of-the-century mansion on 91st Street and Fifth Avenue because he felt the area was "the Highlands of New York." Now the Cooper-Hewitt Museum, his homey palace is worth a visit for the building itself as much as for its exhibitions. Magnificent carved paneling, some of Scottish oak; stained glass windows; a monumental stairway; bronze chandeliers; a huge garden; and a glassed-in conservatory (where I would love to have breakfast) give an idea of how the other one-tenth of 1 percent lived.

Similarly the Jewish Museum, although with only a few stunning trappings of luxury, hints at the lifestyle of its original owner, Felix M. Warburg, a scion of the German-Jewish banking family M. M. Warburg. And though it is now a residence for the Convent of the Sacred Heart school and so cannot be visited, this former home of the financier Otto Kahn, built from 1913 to 1918 across the street from the Carnegie mansion, begins to give an idea of the exclusive little enclave this must once have been.

Latter-day residents still value Carnegie Hill's otherworldliness. "It's the Rip Van Winkle effect," said Lo van der Valk, president of Carnegie Hill Neighbors, a group that among other things fights to preserve the area's architectural integrity. Its members include Kevin Kline, Paul Newman and the eloquently vociferous

Woody Allen, who lobbied against several real estate projects by arguing, "Carnegie Hill is one of the two or three sections of the city that represents New York City at its most historically charming."

Chuck Scarborough, the NBC local news anchor, loves living here because it is quiet and the shops feel European, but also because he and his wife, Ellen, can take their beloved dog, Oliver, to dinner, tethering him to a street bench where waiters bring water and sometimes choice morsels from the chef. "I worried about moving to such an out-of-the-way neighborhood 10 years ago," Maureen Mahon Egen, president and chief operating officer of AOL Time Warner Books Group, said. "But when I started shopping in the little stores, I felt like I was in one of Agatha Christie's Miss Marple mysteries."

The best guide to Carnegie Hill (as to all sections of town) is the A.I.A. Guide to New York City, the American Institute of Architects' invaluable gift to curious walkers. I own two, tearing sections out of one to avoid carrying the whole cumbersome volume. You can get an argument as to just what territory Carnegie Hill encompasses, although the bounds of its officially designated historic district are undisputed. We chose to walk every street from the north side of 86th to 98th, from the east side of Fifth Avenue to the edge of, but not including, Third Avenue.

Thus did we come upon the three oldest relics of the rural period: homes built of wood and looking dangerously fragile at 120 and 122 East 92nd Street, and the Richard Hibberd House (1825-53) at 160 East 92nd Street, which was a home of Eartha Kitt. Ominously suggesting a fortress are the crenelated towers and walls of what had been the Squadron A Armory and now encloses the Hunter College Campus Schools.

There is a certain McKinley-era frumpy flamboyance about the red and white masonry of the first Dalton School, on 91st Street. Throughout the area, especially on 93rd Street between Fifth and Madison Avenues, and 95th Street between Lexington and Park Avenues, ominously dark red, gray or brown stone houses with formidable bay windows and stoops recall to me old sections of Milwaukee or Hamburg, Germany, undoubtedly because they were built for immigrant German brewers who established businesses farther east, in Ruppert Hill and Yorkville.

Anyone who wonders why this place is called Carnegie Hill need only climb 94th Street from Lexington to Park Avenues, then see the streets slope steeply down to the north, south and west. The peak at 92nd Street is marked with the imposing black sculpture "Night Presence IV" by Louise Nevelson.

Religious buildings dotting these broad avenues and hilly streets include the suave postmodern Park Avenue Synagogue and the Church of the Heavenly Rest with its understated Gothic interior and sapphire-blue stained glass. We were disappointed to find the onion-domed St. Nicholas Russian Orthodox Cathedral under total reconstruction but were then impressed by the sprawling, palatial Synod of Bishops of the Russian Orthodox Church Outside of Russia. Its vast courtyard and grand staircase stand in sharp contrast to the Church of St. Thomas More, a simple country chapel built of subtle Nova Scotia sandstone.

Wandering through the area, you will inevitably come upon one of the many top-rated schools as well as the luxurious shops that provide clothing for their students. As a first-time grandmother to an adorable baby girl, Anna Christina Falcone, I found it hard to resist these beguiling Madison Avenue boutiques. Among the mostly expensive temptations, none are more sophisticated than Catimini's Paris-designed storybook sweaters, coats and hats in tones of plum, rust, grass green and paprika pink. More delicate and traditional are the exquisite infants' and toddlers' outfits at Bonpoint, another French-owned outlet, as is Jacadi, with sportier, streetwise wear.

At the Wicker Garden, beautiful sweaters (from \$20 to don't ask) and American-made solid wood nursery furniture, gleaming under coats of lead-free enamel (chests start at \$975) are mostly designed for or by the owner, Pamela Scurry. Less costly but no less appealing are the shiny rain slickers (\$29) in paint box colors with animal appliqués at Greenstone's, Too. Nearby, the three adjacent shops (infants through teens) of Magic Windows have formal gowns and tuxedos for precocious social butterflies. No matter how blasé, any child would find something to be delighted by at Penny Whistle Toys, a trove of old- and new-fashioned playthings.

Things for Women

In contrast to the abundance of stunning children's stores is the dearth of interesting women's boutiques. Carnegie Hill moms obviously frequent other parts of town. Koos & Company is the exception, a high-fashion mecca that draws me to the area, especially now as a sale is about to begin. In this second-floor boutique are irresistible examples of Koos van den Akker's couture collage in almost one-of-a-kind coats (\$950 to \$3,000), jackets, dresses and scarves (\$275 to \$550), achieved by opulent appliqué and texture-modifying embroideries, all easy fitting and timeless.

Blessedly wearable suits (below \$850) and coats, simple and well-tailored in fine fabrics, are the mainstays at the Carnegie Hill Boutique, as are chic collar scarves, entwining wraps in wool of red or gray reversible to black (\$157 to \$169).

Certainly there is no shortage of intriguing jewelry. Bijou buffs should not miss Y House Jewelry Designs, which recently moved from the East Village to Lexington Avenue. Specialties are the backless earrings: fine gold chains drawn right through the ear lobe, with dangling teardrop pearls or gems. Pieces range from \$50 to \$2,000. Michael Eigen features new directions by American designers and those by Me & Ro (from \$300) have remarkably fine finishes. Most breathtaking are the museum quality brooches of Masriera, the 19th-century Barcelona jewelers, who make continuances -- not reproductions -- of their original Art Nouveau pieces; jewels and insets of unbacked enamel sparkle like paper-thin slices of sapphires, emeralds or topaz (from \$14,000 for a dragon fly). In addition to alluring colored glass and suave dyed-cypress jewel boxes, Works Gallery displays the jewelry of a dozen or so craftsmen, including some Bikakis & Johns 22-karat pieces that suggest Egyptian relics and the luminous gem cluster chokers of Laura Gibson (\$400 to \$10,000).

Lest men feel neglected, the Seigo shop has gorgeously florid neck ties custom-made of intricately attened kimono silks from Kyoto. Silk lined and generously cut, they tie beautifully, and each fabric is limited to editions of six or eight. Most ties are \$80 or \$90.

A Richness in Bookstores

Carnegie Hill's highly personalized and specialized bookstores provide intriguing browsing. Anyone with a serious interest in food probably knows about Kitchen Arts and Letters. The proprietor, Nach Waxman, stocks new cookbooks but also the remaindered, the rare and the recondite touching on any aspect of food and wine: scientific, agricultural, political and folkloric. More than 1,000 works are in foreign languages. With a staff that apparently memorizes every book in stock, the Military Bookman is in a town house and crammed with volumes relating to every aspect of every war, from the Trojan and the Punic through 20th-century conflicts.

The Corner Bookstore is what every good neighborhood deserves, and it takes an active part in local community life. Water bowls are placed outside for dogs, half of the stock is children's titles and it is a meeting place for children and parents after school. Refurbishing an old pharmacy, the owners incorporated the original oak woodwork into beautiful shelves and cases.

As I approached the dusty jumble of a shop that is Weitz, Weitz & Coleman, I noted the doorway blocked by what seemed to be a huge, matted shaggy roll of bathroom rug. Suddenly the gray-white rug turned into a gigantic, tangled sheep dog, jumping, drooling and barking ferociously. Seeing a young man working at a desk behind the window, I mouthed, "I'd like to come in, but I'm afraid of your dog."
"You should be," he mouthed back, letting me walk away.

Later by telephone, the proprietor, Herbert Weitz, explained somewhat redundantly that the dog was there for protection and that he was a 100-pound komondor, a Hungarian breed that keeps wolves away from sheep. He said that when he is in, the dog is not a problem. Classic bookbinding has been the shop's specialty since Mr. Weitz's father, Leo, began the business nearly 70 years ago. He says he follows 17th-century methods, with fine leathers, end papers and gold-tooling. Prices begin at \$300 for a book about

nine by seven inches and up to two inches thick. The shop also makes commemorative albums of wedding photographs and other personal milestones.

For the Home

That the locals love comfort is obvious from the piles of toss cushions in the home furnishings shops, reminders of what cushy really means. The largest array is at Down & Quilt, a name that indicates the other cossetting merchandise on hand. Lovely, traditional needlepoint pillows are in the JonesClark shop, along with some nice small pieces of 18th- and 19th-century English furniture. Those periods seem to be favored here, judging by the collections in the many antiques stores along the avenue.

The striking decorative tableware at Keesal & Mathews includes colorful pieces decorative enough to perk up basic settings. Dishes (lots of blue and white), novel table accessories, silver-plated serving pieces, glassware and place mats all come with dangerously affordable prices.

A locksmith's shop may not seem like an exciting weekend diversion, but Night and Day Locksmiths will be for anyone searching out old keys for period chests and armoires. It also sells, installs and repairs antique locks (along with new ones, of course).

Unusual artisan jewelry and home furnishings are in abundance at the Mark Milliken Gallery. Some 75 American craftsmen are represented by striking jewelry, ceramics, blown glass, fabric collages and fanciful painted Sticks furniture.

Mostly Comfort Food

Exciting is obviously not the most valued accolade of Carnegie Hill residents when dining in their home territory. As with other aesthetic matters, the preference seems to be for modestly stylish versions of high quality basics; forget surprises, bold seasonings or ethnic exotica, for which, apparently, residents travel elsewhere. The predilection for comfy pillows is matched by the love of comfort foods: stacks of muffins, lobster rolls, crab cakes, meatloaf and mashed potatoes, macaroni and cheese, burgers, healthful salads and, of all things, calf's liver and the fat-preserved confit of duck are repeated menu standards, along with homey desserts like puddings, crumbles, sundaes and profiteroles.

Noshing is big here, beginning with early morning takeout muffins and coffee at such favorites as the prepared-food cafe Yura & Company or at Petak's, the gourmet deli that is Carnegie Hill's nonthreatening answer to Zabar's. That's where locals meet to rest and schmooze after jogging or dropping the kids at school. Later in the day the action moves to the tiny Ciao Bella Cafe for the dense, creamy Italian ice cream gelato, plain or in smoothies and shakes.

All of that and more keep Sarabeth's full from dawn until dark. It is the defining restaurant of the area, whether for bakery takeout, a snack in the tiny cafe or full meals in the bright, highly evolved tearoom. Divertingly flavored and presented American-Continental fare sets the tone, and I'd be happy eating brunch there all day long. High spots are the homespun desserts from Sarabeth Levine's bakery in the Chelsea Market, turning out superb cheese Danish and rugelach.

Right next door 92 features many of the same menu choices with sparer presentations of more Continental offerings in an essentially masculine bar and grill setting. This is favored for above-average turkey burgers as well as the standard kind. There amid the sophisticated clientele you often see a birthday boy or girl holding forth in a highchair decked out with celebratory balloons.

Speaking of hamburgers, no prices are low enough to justify the wild popularity of Jackson Hole. This disorderly outpost features a dismal wet, crumbly burger -- more like a slab of meatloaf that has been through a dishwasher.

Pascalou Cafe and Bistro du Nord are fraternal twins just a few doors apart; each is a duplex bistro, the latter more purely French. Pascalou's lure is a romantic, bourgeois interior with tiles and lace curtains and its superb confit. Bistro du Nord is tailored, urbane and better at everything except that preserved duck. Both are typical of the intimate proportions appreciated here, a condition that also appeals at the minuscule storefront Table d'Hôte.

Other foreign fare well represented are the sushi, sashimi and cooked dishes at the spare, low-key and friendly Sachi. Vico would be at home anywhere in town. If not up to its original excellence, it still offers delicious, lightened variations of mainly southern Italian classics with very professional service in a smartly simple white setting.

For the Weekend

Although Carnegie Hill appears to shut down after dinner, it offers several enriching weekend possibilities. On Friday night the choice is between a predinner visit to the Guggenheim Museum, which stays open until 8, and the transporting cabaret and dinner at Cafe Sabarsky in the Neue Galerie.

On the south side of 86th Street, this museum of German and Austrian art is technically out of Carnegie bounds; but in the dark, who will see you crossing over? The reward is an engaging evening, with deliciously rendered Austro-German food created by Kurt Gutenbrunner, who is also the chef and owner of Wallsé in the West Village, all enhanced by a glass of the citrusy white wine Grüner Veltliner.

Changing cabaret acts of vocalists with piano accompaniment inevitably recall the world of Kurt Weill, Marlene Dietrich and the Unter den Linden reveries of Christopher Isherwood. Despite the sometimes perfunctory service, this handsome wood-paneled room has a mellow Mitteleuropa charm. One can see the art, too, either before dinner or, as we did, between the main course and dessert before the show.

Saturday night and through Sunday the wondrous 92nd Street Y offers varied performances and celebrity speakers. In fact, anyone who has ignored such events because the location seems remote might consider planning a weekend around the scheduled programs. Get tickets well in advance, and your Carnegie Hill weekend will end on an intellectual high.

A Taste of History With Fashionable Shops

Places in Mimi Sheraton's article about the Carnegie Hill area of Manhattan. Restaurant prices are approximate for three-course dinners for two, with tax and tip but without drinks.

Historic Sites

CHURCH OF ST. THOMAS MORE, 65 East 89th Street. Constructed from 1870 to 1893.

CHURCH OF THE HEAVENLY REST, Fifth Avenue at 90th Street. Constructed 1926-29.

DUCHESNE RESIDENCE, School Faculty Residence, Convent of the Sacred Heart, 1 East 91st Street. Originally the home of Addie and Otto Kahn. Constructed 1913-18.

DUCHESNE RESIDENCE SCHOOL, Convent of the Sacred Heart, 7 East 91st Street. Originally the home of James A. and Florence Vanderbilt Sloane Burden Jr. Constructed 1902-5.

DALTON SCHOOL (First Program), 61 East 91st Street. Constructed 1923-24.

HUNTER COLLEGE CAMPUS SCHOOLS, Madison and Park Avenues between 94th and 95th Streets. Originally the Squadron A Armory, 8th Regiment, New York National Guard. Constructed 1893-95.

PARK AVENUE SYNAGOGUE, 50 East 87th Street. Its noted postmodern expansion dates to 1980.

ST. NICHOLAS RUSSIAN ORTHODOX CATHEDRAL, 15 East 97th Street. Constructed 1901-2 (Under renovation.)

SYNOD OF BISHOPS OF THE RUSSIAN ORTHODOX CHURCH OUTSIDE OF RUSSIA, 75 East 93rd Street. Originally the home of Frances F. Palmer. Constructed 1917-18.

Cultural Sites

COOPER-HEWITT NATIONAL DESIGN MUSEUM, 2 East 91st Street, (212) 849-8300. Originally the home of Louise and Andrew Carnegie. Constructed from 1889 to 1903.

GUGGENHEIM MUSEUM, 1071 Fifth Avenue, at 89th Street, (212) 423-3500. Designed by Frank Lloyd Wright and built from 1956 to '59.

JEWISH MUSEUM, 1109 Fifth Avenue, at 92nd Street, (212) 423-3200. Originally the home of Felix and Frieda S. Warburg. Constructed 1907-9.

NATIONAL ACADEMY OF DESIGN MUSEUM, 1083 Fifth Avenue, at 89th Street, (212) 369-4880. Originally Collis P. Huntington House. Constructed 1913-15.

"NIGHT PRESENCE IV," a 1972 sculpture by Louise Nevelson, Park Avenue at 92nd Street.

92ND STREET Y, Lexington Avenue at 92nd Street, (212) 415-5500.

ALLAN STONE GALLERY, 113 East 90th Street, (212) 987-4997. "Joseph Cornell," through Jan 18.

Hotels

HOTEL WALES, 1295 Madison Avenue, at 92nd Street, (212) 876-6000. Rates from Jan. 1 through March 31: standard room, \$199; standard suite, \$249; special suite, \$249.

Food

BISTRO DU NORD, 1312 Madison Avenue, at 93rd Street, (212) 289-0997. In this tiny but urbane duplex, opt for onion soup, leek and tomato tart, country pâté, snails in garlic butter, omelets, rack of lamb persillé, profiterolles, crème caramel. Avoid steamy duck confit and merely passable bouillabaisse. \$115.

CAFE SABARSKY, Neue Gallery for German and Austrian Art, 1048 Fifth Avenue, at 86th Street, (212) 628-6200. The cafe keeps separate hours from the museum and takes reservations only for the Friday night cabaret dinners: (212) 994-9493. Austrian soups, salads, sandwiches, herring, boiled beef (Kavalierspitz), paprika-bright goulash with spätzle, poppy-seed cake, the chocolate cake and whipped cream fantasy Moor in a Shirt (Mohr-im-Hemd) and cream-crowned espresso in a glass (Einspänner) are served from 11 a.m. to 6 p.m., Wednesdays through Mondays. On Friday nights (resuming Feb. 14) there is dinner and cabaret; by reservation only. Dinner, 7 to 7:30 p.m., \$55, and cabaret, from 9 p.m., \$35 a person. Originally the home of William Starr Miller and, later, Mrs. Cornelius Vanderbilt. Built 1912-14.

CIAO BELLA CAFE, 27 East 92nd Street, (212) 831-5555. Smooth-as-silk gelati (especially chocolate and coffee), fruit sorbetti, creamy shakes and restorative hot chocolate can be indulged in at tiny tables or as take-out.

92, 45 East 92nd Street, in the Hotel Wales, (212) 828-5300. Satisfying beef or turkey burgers, steaks, and meat loaf with mashed potatoes are local favorites. Better yet, try onion soup, lobster roll with great cole slaw, crabcakes, macaroni and cheese, arugula and endive with pear gorgonzola brioche, and hot fudge sundae. \$95.

PASCALOU, 1308 Madison Avenue, near 92nd Street, (212) 534-7522. This romantic, duplex boîte is recommended strictly for the crisp, greaseless yet succulent preserved and roasted duck confit, which far outclasses others in the area. Also good are cheese soufflé and crabmeat dumplings at lunch and foie gras terrine at dinner. \$120.

PETAK'S, 1246 Madison Avenue, near 90th Street, (212) 722-7711. Ogle gregarious shop-and-nosh locals who meet at the few small tables. Try soups (\$5), smoked fish (especially whitefish salad) or egg salad (\$10); skip third-rate pickled herring and pale, puffy bagels.

SACHI, 1350 Madison Avenue, near 95th Street, (212) 534-5600. In this simple setting try fresh, nicely-made sushi and sashimi, with emphasis on creatively large inside-out rolls; or, my preferences, roasted miso cod, baby octopus salad, grilled squid, fried oysters and the cold buckwheat noodles (soba). \$85.

SARABETH'S, 1295 Madison Avenue, at 92nd Street, in the Hotel Wales, (212) 410-7335. Breakfast classics include Goldie Lox and other omelets, cereals, muffins and jams. Other winners: tomato or mushroom soups, crackling thin smoked salmon potato pancakes, crabcakes, chicken pot pie (add salt and pepper), calf's liver with bacon, ginger-pecan tart, chocolate pudding and Budapest coffeecake. \$90.

TABLE D'HÔTE, 44 East 92nd Street, (212) 348-8125. Homespun charm rather than professional polish is the lure at this country cottage cafe. Best bets are mussels in saffron broth, duck spring rolls, goat cheese fritters, striped bass, rack of lamb with pumpkin polenta, mustard-glazed salmon and poached pears. Avoid bland duck confit, dry grilled shrimp and at brunch the gross "framed" eggs. \$125.

VICO, 1302 Madison Avenue, near 93rd Street, (212) 876-2222. This is the spot for crackling wisps of fried zucchini, fusilli with meat sauce and tomato-glossed gnocchi Sorrentino. Skip limp salads and dull seafood dishes in favor of grilled baby chicken, veal Milanese and juicy broiled veal chop; finish with Capri's classic chocolate and almond torta. \$120. No credit cards.

YURA & COMPANY, 1292 Madison Avenue, at 92nd Street, (212) 860-8060. Most of these prepared foods look better than they taste, but to share the local action carry cookies or cinnamon-scented coffeecake muffins and coffee to inside tables or outdoor benches.

Bookstores

CORNER BOOKSTORE, 1313 Madison Avenue, at 93rd Street, (212) 831-3554.

KITCHEN ARTS AND LETTERS, 1435 Lexington Avenue, near 93rd Street, (212) 876-5550.

MILITARY BOOKMAN, 29 East 93rd Street, (212) 348-1280.

WEITZ, WEITZ & COLEMAN, 1377 Lexington Avenue, near 91st Street, (212) 831-2213.

For the Home

DOWN & QUILT, 1225 Madison Avenue, at 89th Street, (212) 423-9358.

JONESCLARK & COMPANY, 1318 Madison Avenue, near 94th Street, (212) 722-6150.

KEESAL & MATHEWS, 1244 Madison Avenue, near 90th Street, (212) 410-1800.

MARK MILLIKEN GALLERY, 1200 Madison Avenue, at 88th Street, (212) 534-8802.

NIGHT AND DAY LOCKSMITHS (a k a All Over Locksmiths), 1335 Lexington Avenue, at near 89th Street, (212) 722-1017.

Fashion and Jewelry

CARNEGIE HILL BOUTIQUE (a k a Ann's Boutique), 1306 Madison Avenue near 93rd Street, (212) 410-5339.

KOOS & COMPANY, 1283 Madison Avenue, near 92nd Street, (212) 722-9855.

MICHAEL EIGEN, 1200 Madison Avenue, at near 88th Street, (212) 996-0281.

SEIGO, 1248 Madison Avenue, near 90th Street, (212) 987-0191.

WORKS GALLERY, 1250 Madison Avenue, near 90th Street, (212) 996-0300.

Y HOUSE JEWELRY DESIGNS, 1325 Lexington Avenue, near 89th Street, (212) 996-7817.

For Children

BONPOINT, 1269 Madison Avenue, at 91st Street, (212) 722-7720.

CATIMINI, 1284 Madison Avenue, near 92nd Street, (212) 987-0688.

GREENSTONE'S, TOO, 1184 Madison Avenue, near 87th Street, (212) 427-1665.

JACADI, 1296 Madison Avenue, (212) 369-1616, at 92nd Street.

MAGIC WINDOWS, 1186 Madison Avenue, at 87th Street, (212) 289-0028.

PENNY WHISTLE TOYS, 1283 Madison Avenue, near 92nd Street, (212) 369-3868.

THE WICKER GARDEN, 1327 Madison Avenue, near 94th Street, (212) 410-7001.

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