

## There's a lot of dough in his biz

YOU'VE PROBABLY never heard of Ramon Eduardo. But if you dine in New York restaurants like Orso or shop in local gourmet groceries, there's a good chance you've eaten his bread — and loved it.

In fact, Eduardo's eight-year-old wholesale bakery, Il Forno in Hunts Point, the Bronx, bakes 37,000 loaves of artisanal bread a week. This year, it will cook up \$4.5 million in sales and provide jobs to about 40 local workers.

Il Forno's customers include Citarella, Agata & Valentina, Garden of Eden and Theater District restaurant Joe Allen.

"I love them," said Michael Chernow, co-owner of The Meatball Shop, which serves Il Forno breads in all four of its locations. "The bread is very simple, perfectly balanced and sustains its integrity."

Those kind of accolades helped Dominican immigrant Eduardo, 60, score the Bronx Small Business of the Year Award from the city.



"If you put your heart and soul into a business, particularly in New York City, you can make anything," he said.

**Phyllis Furman**