



ACTIVITY

Jewish Food

Materials Needed

- Video clip
- Screening device and Internet connection
- Based on the activity you select, lots of recipes and food ingredients!

Time Needed

Depending on the activity you select, about 1 hour

Goals

- To celebrate Jewish food!
- To explore how food carries Jewish history, culture and values.

Before you Get Started

Look at the list of Enduring Understandings:

- Judaism is a civilization, and not primarily a religion.
- A civilization is constituted by its history, literature, language, social organizations, folk sanctions, standards of conduct, social and spiritual ideals, esthetics and values. All of these elements form a civilization.
- Jewish communities share the content of the civilization and the drive for sustaining it, but they also each bring to the table their unique local perspective and interpretation, which in turn contributes to and enriches the collective global civilization.
- The local and global dimensions of Jewish Peoplehood, as perceived through the prism of developing and sustaining Jewish civilization, represent two sides of the same coin.
- The work of building and strengthening Jewish civilization at the local Jewish community level is central to the future of Jewish peoplehood.
- The contribution of every Jew in every community can be significant to the development of the Jewish People's collective enterprise.

Which one would you like to emphasize through this activity?

Directions for Activity

1. There are so many different ways to celebrate food that we can't limit it to just one! Below are a bunch of ideas. To start off check out the different video clips to get you in the mood to experiment with Jewish food.
 - BuzzFeed's: The Jewish Food Taste Test (https://www.youtube.com/watch?v=SqYGGqTC_Us)
 - Americans try Israeli Food (<https://www.youtube.com/watch?v=nm0wWVVBOm4>)
 - Gefiltefest at the London Jewish Cultural Center (https://www.youtube.com/watch?v=m_sF2-CTR5Y)

Idea #1: Our Jewish Stories and Tasting– Ask participants to bring in a Jewish food dish that has personal meaning in their family. Share the food and stories that go with it.

Idea #2: Modern Jewish food– There are so many new cookbooks on the market that are bringing Jewish food into the 21st century. Check out one of them (there’s a list below), pick a couple of easy recipes and make a simple, modern Jewish meal together. While you are dining, make sure to reflect on how modern Jewish cuisine might differ from traditional Jewish cuisine of your parents’ and grandparents’ generations. What sensibilities are taken into consideration nowadays? What does that say about how our Jewish civilization is evolving and the role that each of us, as chefs in our own kitchens, can play in helping that civilization evolve?

- The Noshier (<http://www.myjewishlearning.com/category/the-noshier/>)
- Leah Koenig’s *Modern Jewish Cooking: Recipes & Customs for Today’s Kitchen* (<http://www.leahkoenig.com/#!/cookbooks/ch73>)
- Yotam Ottolenghi’s *Jerusalem: A Cookbook* (<http://www.ottolenghi.co.uk/jerusalem-shop>)

Idea #3: Iron Chef Jewish-style– Inspired by Iron Chef, hold a Jewish food cook off, with either 2, 3 or even 4 chefs competing to make the tastiest dish (make sure you have enough space.) The simple way of doing this is to take a traditional Jewish food – like challah, and have each chef put their special “twist” on the food (for some great ideas check out: Shannon Sarna’s “A Year in Challah” //www.myjewishlearning.com/the-noshier/a-year-in-challah/.)

Another idea is to link the cook-off to an upcoming Jewish holiday and different Jewish ethnic traditions. Assign each competitor a traditional food connected to that holiday. For Passover, everyone can make a different kind of charoset. Check out this article for ideas from the Philadelphia Jewish Voice, “Haroset Fun from Around the World.” (<http://www.pjvoice.com/v45/45901food.aspx>)

For Purim, make different kinds of Hamantaschen. Check out this article for ideas about different kinds of hamantaschen you can make (<http://www.buzzfeed.com/marcelle/crazy-hamantaschen-flavors-for-purim>).

Be sure to share what you learn about these different ethnic traditions as you sample the results!

Note to Educator

Did the enduring understanding that you set out to teach surface during this activity?