

Sunday 20th May 2012 'Embracing all Things Jewish and Foodie'

2 10.00-10.50 **4** Cocktails

From Blooms and Brick Lane bagels to Kosher Roast and Deli West One.

Panel debate chaired by Anthony Silverman with Amy Beilin and Alan Lee

Theatre

Juliet Landau-Pope: Decluttering your Kitchen

G3

Julie Apfel: Biblical Sauces and Sources: When Does Fish Symbolise Something more Saucy? TBS, *G2*





Hovs d'oeuvres

Maureen Kendler: The Good, the Bad and the Hungry
Food in Jewish Literature, theatre
Lecture, Theatre

Jonathan Wittenberg: Bless One Get One Free

TBS, *G2*

Dina Brawer: Soulfood – The Role of Food in Jewish Ritual TBS, *LG4*

Does Jewish Food Really Exist? Panel Debate chaired by Abigail Morris with Paul Lay, Ruth Joseph, Judy Jackson and Michael Pollak

LG1

Lectures & workshops, pages 1–4 Family & Kids' Menu, page 5 Raffle and Map, pages 6–7 Cookery Demonstrations, Back Page.

0~12.20-13.10**4.**0

Amuse-bouche

Anna Freedman: Totally Healthy Jewish Kitchen

Workshop, G3

Harvey Belovski: The Turbot and the Chief Rabbi

TBS, Theatre

Plan Zheroes: Zero Food Waste Heroes!

Discussion, G2



Q 13.30-14.20 IQ

Entrée

Alastair Falk and Toni Rickenback: Much Ado About Noshing

Performance, Theatre

Deborah Kahn-Harris: Succeeding with Seeds

Workshop, G2

Gefiltefest's Shakshuka Chef Competition – Mark Greenfield vs Ali Al-Sersy vs Michael Pollak Hosted by Victoria Prever

G1

Iulie Andreshak-Behrman: Routes or Roots?

The Slow Food movement, heritage, identity and our transnational selves

F1

Mary Tregallas: Sticky and Sweet – An Introduction to Jam Making Workshop, *LG4*





Josephine Bacon: The First Jewish American Cookbook

Lecture, LG4

Eiran Davies: The Subtle Knife

Demonstration, G3

Rafi Zarum: Einstein's Salad

Lecture and text-based study, Theatre

Gefiltefest's 2012 Food Awards Announcement and Tasting

G1

Benji Stanley: The Food Of Love. Biblical and Contemporary Texts

TBS, G2



N 15.40-16.45**/** Salad Course

Gefiltefest founding patron Claudia Roden interviewed by Anthony Silverman

Theatre

Natan Levy: Slow Food Nation, or Why Slow Food is Jewish Food

TBS, LG4

Michael Laitner: The Land of Milk and Honey – A Gastronomic View of the Land of Israel

TBS, G2

Alexei Charkham: He-Brew Your Own. Make your own kiddush wine, beer or cider Workshop, *G3*



C 17.00-17.50 L

Dessert

Nosh On Celluloid: A Jewish Film Digestif.

Nicola Christie with Nathan Abrams, Maureen Kendler, Rafi Zarum

Panel debate, Theatre

Lindsay Taylor-Guthartz: 'Learn to do Good: Cease to do Evil',

Isaiah and Social Justice

TBS, F1

Nicky Liss: Porging Hindquarters - Getting 'Behind' the Issue

TBS, *G2*

Laura Janner-Klausner: Food - The Great Jewish Ambivalence

TBS, F4

Hannah Style: Pickles, Pakora And Plantain – An Insight Into Jewish Global Foods and Nutrition with Tzedek

Talk with Q&A, G3



'G-d's Face In Your Gazpacho' And Other Delicacies: food-focused poetry and prose. Julie Apfel with Michele Hanson, Adam Taylor, Yvonne Green and Rivka Isaacson Panel debate, *LG1*

Nathan Abrams: Digesting and Egesting Woody; The Movies of Woody Allen
Lecture and screening, *Theatre*Michael Rosenfeld: Sefirat HaOmer, Chadash and the Making of Kali

TBS, *G2*





1200 miles.

Follow them at www.rabbirelayride.org and @rabbirelayride

FAMILY & KIDS' MENU

0 13.30-14.20 IO

Edible Shavuot with Fabienne Viner-Schnitzel Luzzato

F1

Gross out! Make disgusting dishes with Rachel Davies
For 6-10 year olds

F4

SS -

14.35-15.25 IO

Mispacha Mug Shots with Tali Tortilla Livne

Whole family fun, F1

Gross out! Make disgusting dishes with Rachel Davies

For 6–10 year olds

F4

Kids Kitchen with Sara Levan – Learn new skills and set up your own cafe For 6–10 year olds

F2



IO 15.40-16.45IO

Eat Your Face! with Nic Abery

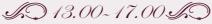
For 6–10 years olds

F4

Kids Kitchen, open to all! Come and share food prepared by 6–10 year olds (supervised by Sara Levan)

F1





Clucktastic: Meet 'n' Greet and Touch 'n' Feel your live Friday night chicken! With Roi Sarig and Poppy Berelowitz.

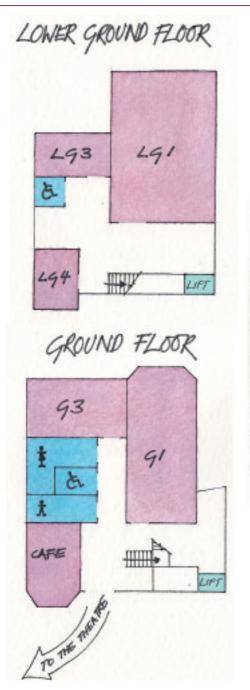
Garden

Object Handling with the Jewish Museum: Find out about objects in Jewish kitchens

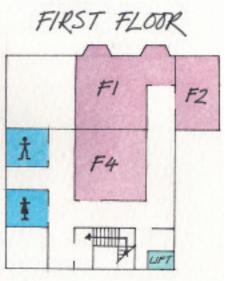
– this is a 'hands on' touch 'n' feel experience – and you get a prize if you guess

the object in the mystery box

Garden



Key: TBS = Text-based study LG1 = Lower Ground 1 G1 = Ground Floor 1



Gefiltefest is under Kashrut supervision.

GEFILTEFEST 2012

The Gefiltefest 2012 Jewish Food Festival is a fund-raising event, supported by a small number of companies, charities and organisations. It has been put together by an incredible (and mostly unseen) team of volunteers who've worked incredibly hard for months alongside with staff from the LJCC and the JCC. The logos of some of our supporters are copied below.

Over the last two years Gefiltefest has raised nearly £10,000 for food redistribution charities. This year we'll again be raising money for Leket Israel, Gift and myisrael's Bet Shean Food Bank. You can support these charities by buying raffle tickets or bidding in on the silent auction boards. If you'd like more details about these charities – or Gefiltefest itself – please email gefiltefest@gmail.com.

Gefiltefest is an inclusive new Jewish movement which seeks to engage and educate people with a focus on food. We are embarking on a whole programme of innovative projects including: nationwide challah-baking classes; a seasonal spring cookbook; a Fresserchef competition and – in June – the Rabbi Relay Ride bike escapade. You can read more about these events, share your ideas and get involved at www.gefiltefest.org.

Throughout the day you can follow updates on Gefiltefest's 2012 facebook page and track tweets with the hashtag #gefiltefest2012 or @gefiltefest. If you mention us in a tweet you'll be entered into a draw to win a bottle of Kosher wine. If you have an iPhone, Android, HTC or Windows Phone you can also download the 2012 festival app at www.gefiltefest.org which has the full session details, biographies and Sixty Second Spiel video monologues.

















COOKERY DEMONSTRATIONS



Lisa Rugelach Roukin: Honey and Soy baked Salmon with Stir Fry Noodles with Mushrooms & Onions

Denise Filo Phillips: Making Majestic Moroccan

LG1



Ariella Lockshen Levy: Challah-baking (workshop)





Sula Lox Leon: The Art of Pastry - Filo and Puff. Fresh Salmon Wrap with an Avocado Mayonnaise, Croustade aux Cerises Caramelisees

Tali Tortilla Livne: How to Win Friends with Israeli Salads LG1



13.30-14.2010

Linda Laffa Dangoor: The Icon of Gefiltefest, the Aubergine LG1



14.35-15.25 ID

Silvia Niblets Nacamulli: Caponata of Aubergines and Spelt Salad LG1

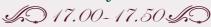


15.40-16.4510

Dina Blintz Brawer: Challah-baking (workshop)

Sarah Macaroon Magnus: Gelling with Gelatine and Marshmallows LG1





David Marzipan Mendes: Chocolate Truffle-making G1

Fabienne Viner-Schnitzel Luzzato: A Taste of Tunisia

LG1