WHAT IS YOUR FOOD WORTH?

SPRING 2013

Made possible through a partnership among Temple University’s Feinstein Center for American Jewish History, The Gershman Y, the National Museum of American Jewish History, and Congregation Rodeph Shalom
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TEMPLE UNIVERSITY’S
Feinstein Center for American Jewish History

IN PARTNERSHIP WITH
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PRESENTS
a two-year long conversation about food, ethics, sustainability, and eating Jewish.

For a complete calendar and ongoing conversations about Jewish foodways, please visit whatisyourfoodworth.com or temple.edu/feinsteinctr.

SPRING 2013 EVENTS

February 12 » 3:00 p.m.
Weigley Room, 9th floor, Gladfelter Hall, Temple University, Main Campus
They Were What They Ate: Immigrant Jews and the Encounter with America
A presentation by Hasia Diner, Professor of History and Hebrew and Judaic Studies, New York University, and author of Hungering for America: Italian, Irish, and Jewish Foodways in the Age of Migration. No registration required.

February 28 » 7:00 p.m.
Temple University, Center City Campus
Workshop: New Work on Jews, Food, and Consumption
This workshop will feature the work of two scholars in the field of American Jewish Studies. Rachel Kranson (Department of Religious Studies, University of Pittsburgh) and Nora Rubel (Department of Religion and Classics, University of Rochester). Registration required. Contact Bryant Simon to register and receive copies of the pre-circulated papers (brysimon@temple.edu).

March 10 » 11:00 a.m.
Congregation Rodeph Shalom
The Future of Food
New York Times’ award-winning food writer Mark Bittman brings his searing insights to Philadelphia to address the question “What Is Your Food Worth?” With equal attention to food production and consumption, he explains how eating a healthier and more socially conscience diet is better for the planet, whether you’re concerned with your own body, public health, animal welfare, or the environment. Program is free and open to the public, but registration is required. To register and for more information, visit whatisyourfoodworth.com.

March 13 » 7:30 p.m.
Congregation Rodeph Shalom
The Gershman Y
Art, Jews, and Food with Daniel Belasco
A new generation of foodies and artists is recovering the essence of Jewish food and reinventing it as tasty, ethical, and even chic. Independent curator and art historian Daniel Belasco presents cutting edge art and visual culture, ranging from farms to deli design to performance, that considers food as central to Jewish life in the 21st century. $15 in advance, $20 at the door (includes a bagel brunch). Registration information at gershmany.org.

March 28 » 4:00 p.m.
Weigley Room, 9th floor, Gladfelter Hall, Temple University, Main Campus
Roundtable on A Consumer’s Republic
Ten years ago, Lizabeth Cohen (Dean of Radcliffe College and Professor of History, Harvard University) published her landmark book, A Consumer’s Republic. This important study put consumption at the center of the history of post-war America and its ideas about citizenship and the nation. Cohen will discuss the book and its impact and extend its analysis to the question “What Is Your Food Worth?” No registration required.

April 10 » 12:00 p.m.–2:00 p.m.
The Gershman Y
How Jewish Food Became Jewish with Ariella Werden
Just what is Jewish food and when did certain foods become Jewish? Scholar Ariella Werden will look at the process that took place in the Lower East Side and in the northeastern United States that joined immigrant lives and food culture together. Werden will discuss the specific origins of so-called traditional Jewish foods, such as bagels and lox, kugel, and pastrami, and what they tell us about Jewish history and identity. $18 in advance, $20 at the door (includes kosher meat deli sandwiches). Registration information at gershmany.org.

April 15 » 10:00 a.m.–2:30 p.m.
1810 Liacouras Conference Suite, 1810 Liacouras Walk, Temple University, Main Campus
How Kosher is Kosher?
What does it mean to keep kosher today—and what should it mean? This half-day symposium will bring together noted journalist Sue Fishkoff, author of the bestselling book Kosher Nation, and influential Rabbi Shmuly Yanklowitz, founder and president of Uri L’Tzedek, an Orthodox social justice organization. They will explore the ethics, abuses, and challenges of producing, selling, and consuming kosher food. Kosher lunch provided. The program is free and open to the public but registration is required. To register and for more information, visit whatisyourfoodworth.com.


Events held as indicated at Temple University, Main Campus or Center City Campus (1515 Market St, Philadelphia), The Gershman Y (401 S. Broad Street, Philadelphia, gershmany.org), Congregation Rodeph Shalom (615 N. Broad Street, Philadelphia, rodephshalom.org), and the National Museum of American Jewish History (101 South Independence Mall East, Philadelphia, nmajh.org)