

Temple Emanu-El's

History of the Jewish Deli & "Mini" Jewish Food Festival

Deli Day

**SEE YOU
ON
MAY 7!**

What to Expect at Deli Day

May 7, 2023, 11:00 a.m.

Temple Emanu-El

11:00 a.m.-12:30 p.m.

Author Ted Merwin will give a FREE 60-75 minute presentation about his book *Pastrami On Rye: An Overstuffed History of the Jewish Deli*. All are welcome in the Temple Sanctuary!

12:30-1:30 p.m.

Pre-Ordered Deli Day Lunch served in the social hall. Those who didn't pre-order meals may purchase a la carte food from the "Mini" Jewish Food Festival tables.

1:30-2:30 p.m.

Attendees mingle and shop the "Mini" Jewish Food Festival tables.

Mini Jewish Food Festival

Some favorite Jewish foods that may be offered a la carte for sale in the social hall while supplies last:

Challah

Kugel

Israeli Salad

Hummus & Roasted Veggie Sandwich

Babka

Hamantaschen

Rugelach

Mandel bread

Dr. Brown's soda

Bottled water

...and other treats!

In his 60-75 minute multimedia presentation, Author Ted Merwin will cover how the deli...

- ... developed into an important Jewish communal gathering space
- ...fare became iconic not just in Jewish life, but in the overall life of New York and even, to some degree, in American society as a whole
- ...became a major dimension of the second generation Jewish experience, especially in New York's entertainment district and in the outer boroughs (esp. the Bronx and Brooklyn)
- ...and related industries became especially important during the Great Depression
- ...deli food became popular in WWII and its symbolic meanings for soldiers far from home
- ...deli food became mass-marketed as Jews moved to the suburbs after WWII and then to Miami Beach, L.A., and other parts of the country
- ...food began to seem less appealing for the post-WWII generation of American Jews
- ...deli food was sacrificed in the headlong rush to embrace other cuisines, greater health consciousness, and upward mobility
- ...delis became a central part of pop culture in the closing decades of the twentieth century and the beginning decades of the twenty-first
- ...delis continue to adapt to survive in today's society that is geared to food and drink being more sustainable, artisanal, etc.