

gefiltefest

the jewish food festival



Many thanks for joining us at the second annual London Jewish Food Festival. There are more than 50 sessions – lectures, demonstrations and tastings – to choose from the programme. Please note every session lasts 50 minutes and some sessions will overlap – please check the start times.

On the programme any session marked with the symbol of a fork (×) indicates a free tasting is included. Each room has a limited capacity due to fire regulations. It's unlikely but if you can't squeeze into every first-choice session there will be others running at the same time. In addition to the events inside the house and theatre there are stalls in the garden, including Spice Caravan and Steve's Ices.

We are raising money for a range of charities – Leket Israel, Gift, myisrael's Bet Shean Food Bank and Camp Simcha. On the website www.gefiltefest.org.uk and www.ljcc.org.uk you can find links to all these charities. Please do buy raffle tickets to support these charities!

The prizes include:

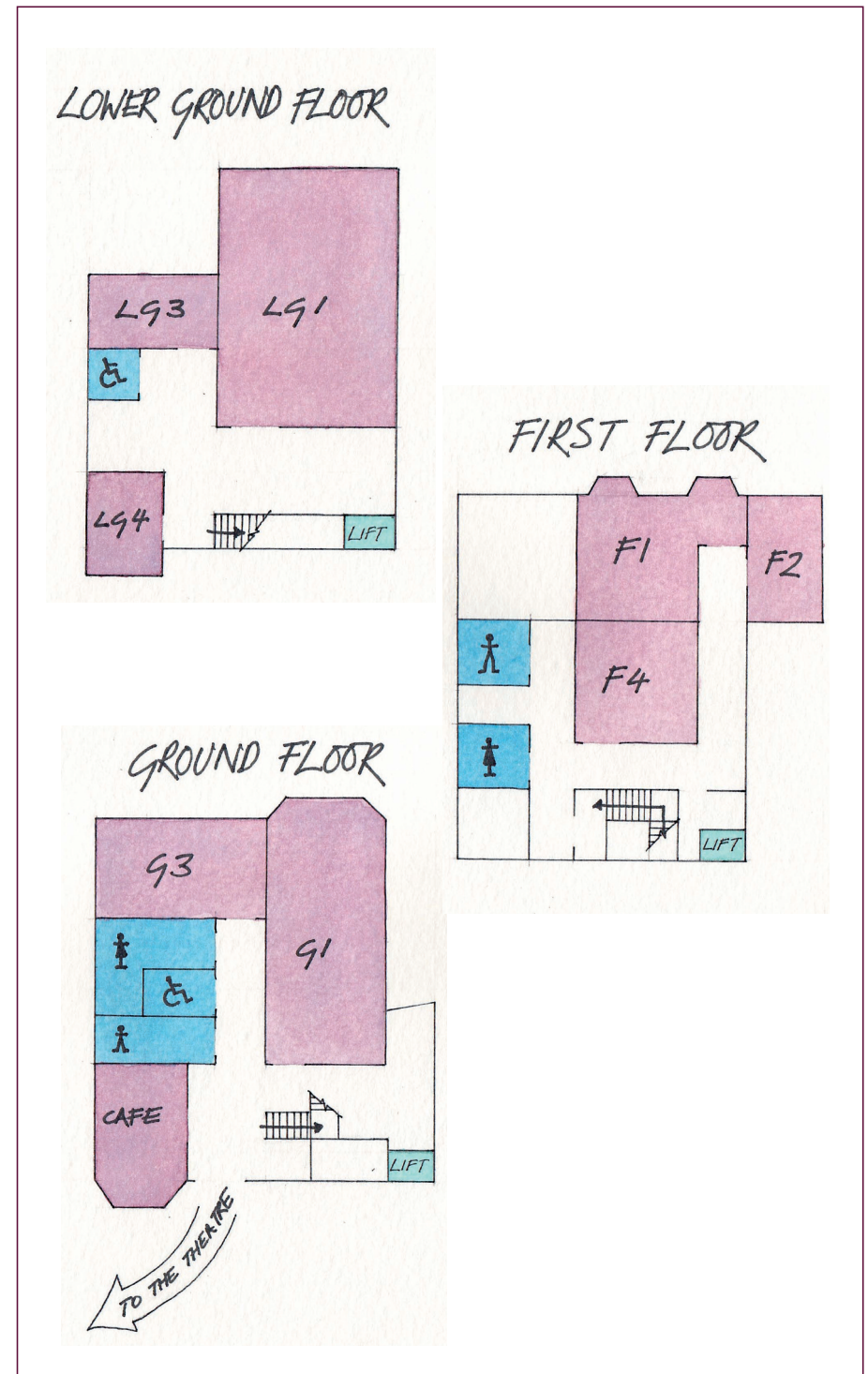
- ☀ Dinner for two at Bevis Marks restaurant ☀
- ☀ £100 voucher for Adafina ☀
- ☀ A case of wine donated by caterer Neil Samuels ☀
- ☀ A cooking workshop with Wholefood Harmony ☀
- ☀ Ottolenghi's book Plenty ☀
- ☀ £40 voucher for Six Six restaurant ☀
- ☀ £30 voucher for Samis restaurant ☀
- ☀ £10 Grodzinski voucher ☀
- ☀ Dinner for two at Kaifeng ☀
- ☀ Denise Phillips Cookery Class ☀
- ☀ 2 x Gwyneth Palthrow's *Notes from my Kitchen Table* ☀
- ☀ 5 x £20 vouchers from the Ethical Superstore ☀
- ☀ Lisa Roukin's scented candles – Apple Pie, Shortbread, Raspberry Sorbet & Pineapple Flambé ☀

Don't miss the tasting and expert judging of challah, cheesecake and bagels and you can also still vote in the inaugural Gefiltefest Food Awards. Click onto

<https://www.surveymonkey.com/s/Gefiltefest2011> or fill out a form at the front desk.



Thanks to the United Synagogue for its help with our kashrut provision.



LJCC Space	F1	F2	F4	G1	G3	LG1	LG3	LG4	Theatre	
8.30										
09.00						KIDS SESSIONS 				
09.30				Denise Phillips: <i>Friday Night Desserts</i> ✕	Jonathan Wittenberg: <i>Birkat Hamazon</i>	Lisa Roukin: <i>Hands on cupcake decoration</i> Ends 11am ✕	Adam Taub: <i>Have you eaten? 4 meals that transformed the Jewish People</i>	Leona Gavriel: <i>Kasha and Couscous: Ashkenazi and Sephardi cooking</i>		
10.20									Malcolm Clark of Fairtrade, Jonathan Wittenberg, Steve Miller: <i>Is Eating Ethically more important than Keeping Kosher?</i>	
10.40					Josh Katz: <i>Caught in Camden</i> ✕			Alexei Charkham: <i>Brew your own Booze</i>	Natan Levy: <i>Are battery eggs treif? Everything you ever wanted to know about the Kosher Egg</i>	
11.40							Judy Jackson: <i>Why children should play with their food</i> 11.45–12.45			Natan Levy, Oliver Samuel, Jeremy Gordon: <i>Transparent Shechitah: the ethics of slaughter</i>
12.00					Chai Cohen: <i>Challah baking</i> ✕	Alastair Falk: <i>Much Ado About Noshing: Food in Jewish poetry</i>		Mendel Cohen: <i>Yuck! What make booze kosher?</i>	Linda Dangoor with Rachel Lasserson: <i>Flavours of Babylon</i>	
13.00							Taste and Waste with Gift 1pm–2pm			Maureen Kendler: <i>Refined, Heimish and Hygienic: a history of Jewish cookbooks</i>
13.20		Paul Mackay, Sara Ayeche: <i>A Taste of Transition: exploring a more seasonal, local, resilient connection with food</i> ✕		Keith and Deborah Kahn Harris: <i>The Civility Cookbook: Developing Dialogue Between Jews through the Power of Dinner</i>	Hana Birks: <i>The Jewpanese Kitchen: Japanese Jewish cooking</i> ✕	Lindsay Taylor Guthartz: <i>Eating God's Words</i>		Laura Janner-Klausner: <i>A Time to Plant and a Time to Uproot: Contrasting halakhic perspectives on the uprooting of olive trees in the Palestinian Territories</i>	Steve Miller: <i>Get the bankers out of the hunger casino – the politics of food</i>	
14.15						Lisa Roukin: <i>Sushi making</i> 2pm–3.30pm ✕			Shoshana Boyd Gelfand: <i>The Genesis of Eating: What does Bereishit say about the Ethics of Food?</i>	
14.30	Alexei Charkham: <i>Grow your own Veg</i>		Kevin Sefton: <i>Show me the Honey: Urban Beekeeping</i>	Silvia Nacamulli: <i>Italian Shavuot</i> ✕	Eiran Davies: <i>If Cooking is an Art, your Knife is a Paintbrush: Practical Knife Skills</i>			Jeremy Gordon: <i>Torah and the Rural Life</i>		
15.30		Lea Muhlstein: <i>Treyf Tomatoes ... is GM food kosher?</i>					Vivi Lachs: <i>Food in Jewish Music</i>		Nathan Abrams: <i>Reel Food and Sex: Food on Film</i>	
15.40	Rebecca Feiner: <i>Raiders of the Kosher Larder: Food in Jewish Art</i> ✕		Hilary Blume: <i>The Story of Peace Oil</i>	Rose Prince: <i>Jewish flatbreads</i> ✕	Josh Katz, Elizabeth Carter, Judy Jackson, Kenneth Arfin: <i>Expert Taste Testing: challah, cheesecake and bagels</i> ✕	Ariella Levy: <i>Challah Baking</i> 4pm–5pm		Sam Rubin: <i>Conscious Eating: The Art of Blessing</i>		
16.45		Sita Rama das: <i>Ayurveda and Food</i>							Rafi Zarum: <i>Bloody Judaism: The Jewish relationship to blood</i>	
17.00	Daniel Lichman, Eiran Davies: <i>Adam V'Adama: Jewish Farm Stories</i>		Debbie Young Somers and Rubab Mehdi Rivzi: <i>Food for Dialogue in Judaism and Islam</i>	Fabienne Viner-Luzzato: <i>A Taste of Tunisia</i> ✕	Michael Pollak: <i>Come Dine with Me: a Hampstead kosher kitchen in the year 1200</i>					
17.50	Deana Gershuny, Sasha Maisel (Tzedek): <i>Poverty, Diet and Location</i> ✕	Julie Apfel: <i>Grub's up in the Torah</i>				Are all Kosher restaurants rubbish? Kenneth Arfin, Judy Jackson, Anthony Silverman + Raffle + Awards. Starts 5.15pm			Nathan Abrams, Rafi Zarum, Anthony Silverman, Maureen Kendler: <i>A Jewish Film Digestif: three short films</i>	
18.15										

- Living Judaism
- Text
- General
- Kids Programme
- Ethics
- Cooking in Action
- Arts and culture
- ✕ Includes a tasting