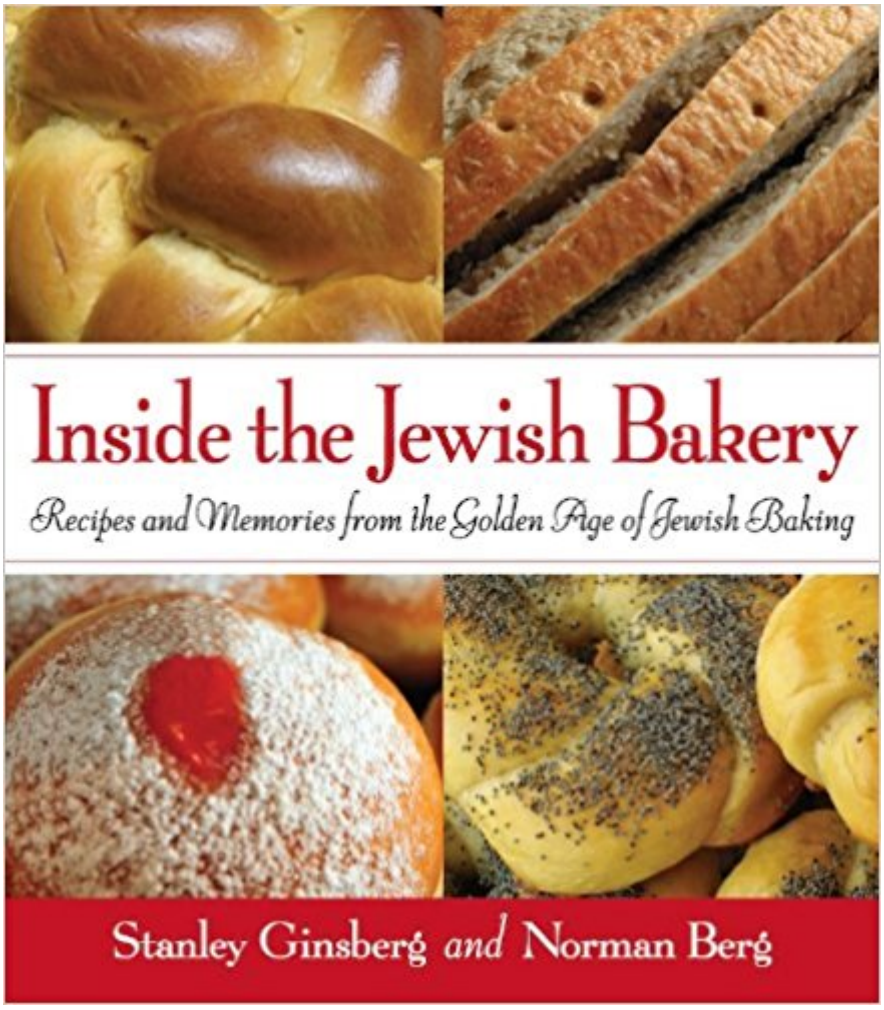
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Inside The Jewish Bakery: Recipes And Memories From The Golden Age Of Jewish Baking



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Synopsis

Winner of the IACP’s 2012 Jane Grigson Award for "distinguished scholarship in the quality of its research and presentation."Traditional Eastern European Jewish baking, along with the culture in which it evolved, is rapidly disappearing. Younger generations of American Jews are becoming increasingly assimilated into mainstream society. Small, family-run Jewish bakeries that once lay at the heart of their communities have fallen victim to the demise of the old-school bakers, shifting demographics and the economic firepower of diversified corporate food processors. More than a collection of recipes, Inside the Jewish Bakery chronicles the history and traditions as well as the distinctive baked goods of Ashkenazic Jewry in Eastern Europe and America. Drawing on sources as diverse as the Talmud, the short stories of Sholom Aleichem and the yizkor books that memorialize communities destroyed in the Holocaust, the authors have crafted an engaging edible history that endows their recipes with a powerful sense of time and place. Here, home bakers of all skill levels will learn to recreate the authentically Jewish breads, pastries, cookies and cakes that once filled the shelves of neighborhood bakeries. The recipes themselves are based on the professional formulas used by America s Jewish bakers during their Golden Age, adapted and tested for home kitchens. In the chapter on rye bread, the authors present a range of recipes that span its history, from the dense black ryes of Eastern Europe and the traditional corn and deli ryes to today s lighter, less intensely flavored breads. They show us the many faces of challah as it evolved through the centuries and recount the roots and Americanization of bagels and bialys as well as recipes for a host of all-but-forgotten favorites like onion rolls, pletsl and salt sticks. And they evoke life in the traditional bakeries of decades past. In the chapters on pastries, cakes and cookies, you ll find recipes for sweet treats that have all but disappeared from America s baking repertoire noshes like Russian coffee cake, honey cake made with rye flour, mandelbroyt, marbled wonder cake and black and white cookies that made Sunday mornings and festive occasions so memorable. A special chapter on Passover baking provides recipes for a host of leaven-free desserts to grace the Seder table. Inside the Jewish Bakery takes you inside a fast-disappearing tradition. It is a book that is timeless in its appeal and is required reading for anyone interested in Ashkenazic Jewish history, culture and baking.

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Customer Reviews

"Suitable for those at any level of baking skill hungry for the real deal and prepared to exert some effort. At the same time, this is a fascinating historical and cultural narrative of Ashkenazi Jewish life in Europe and America-scholarly, deeply personal, and highly readable." --Library Journal."Thank goodness for the appearance of what can only be called a seminal book.... At first glance, it appears to be simply a collection of recipes from a bygone era.... But, in fact, it is so much more.... Inside The Jewish Bakery is a must have and a splendid addition to your cookbook library".--Daphna Rabinovitch, The Canadian Jewish News."With old-world recipes for everything from Russian coffee cake to New York Water Bagels, new book brings life to the 'Golden Age of Jewish Baking.' ... Ginsberg and Berg write with nostalgia, but also with joy in their ability to preserve traditions, recipes and memories." --Sandee Brawarsky, The Jewish Week "If you buy only one cookbook this year, it must be Inside the Jewish Bakery. The authors, who both grew up in New York City's outer boroughs after World War II, have put together a riveting collection of memories and recipes."--Ethel Hofman, The Jewish Exponent"Berg and Ginsberg's particular blend of personal experience, history and practical baking science sets [Inside the Jewish Bakery] apart. For old-time New Yorkers, it reads like a personal diary, long since forgotten in an attic somewhere." --Leah Koenig, The Jewish Daily Forward. "This is a book of enormous importance both as social history and for its traditional recipes. Stanley Ginsberg and Norman Berg have managed to artfully entwine bread and Jewish cultural identity like the very challah that has become its popular symbol. I learned many things I hadnÃ¢â ¬â„¢t previously known and wanted to capture in my own loaves the tears I felt welling in my eyes as I was reminded, through their words, that bread is always more than just bread." --Peter Reinhart, author of The Bread. "Inside the Jewish Bakery is your ticket to the sumptuous tastes, techniques and memories of baking that were and [now] are a luscious amalgamation of many centuries and many countries, united under the banner of Jewish cuisine, a diverse heritage that is

as much about what is on the plate as all that preceded it. As Ginsberg and Berg write, There is a universality to baking that transcends time and space. This universality is delectably captured in this one special book." --Marcy Goldman, author of A Treasury of Jewish Holiday Baking."Not just a cookbook, Inside the Jewish Bakery will take readers on an intellectually satisfying and sensually gratifying journey, not only inside the Jewish bakery, but to the heart and soul of Ashkenazi Jewish life. Stanley Ginsberg and Norman Berg, in this beautifully written, genre defying work, offer a fine summary of the scholarly literature as a way to provide a context for this foray into an intimate part of Jewish life in Europe and America the bakery." --Hasia R. Diner, New York University

Traditional Eastern European Jewish baking, along with the culture in which it evolved, is rapidly disappearing. Younger generations of American Jews are becoming increasingly assimilated into mainstream society. Small, family-run Jewish bakeries that once lay at the heart of their communities have fallen victim to the demise of the old-school bakers, shifting demographics and the economic firepower of diversified corporate food processors. More than a collection of recipes, Inside the Jewish Bakery chronicles the history and traditions as well as the distinctive baked goods of Ashkenazic Jewry in Eastern Europe and America. Drawing on sources as diverse as the Talmud, Sholom Aleichem and the yizkor books that memorialize communities destroyed in the Holocaust, the authors have crafted an engaging "edible history" that endows their recipes with a powerful sense of time and place. Here, home bakers of all skill levels will learn to recreate the authentically Jewish breads, pastries, cookies and cakes that once filled the shelves of neighborhood bakeries. The recipes themselves are based on the professional formulas used by America’s Jewish bakers during their Golden Age, adapted and tested for home kitchens. In the chapter on rye bread, the authors present a range of recipes that span its history, from the dense black ryes of Eastern Europe and the traditional corn and deli ryes to today’s lighter, less intensely flavored breads. They show us the many faces of challah as it evolved through the centuries and recount the roots and Americanization of bagels and bialys as well as recipes for a host of all-but-forgotten favorites like onion rolls, pletsl and salt sticks. And they evoke life in the traditional bakeries of decades past. In the chapters on pastries, cakes and cookies, you’ll find recipes for sweet treats that have all but disappeared from America’s baking repertoire noshes like Russian coffee cake, honey cake made with rye flour, mandelbroyt, marbled wonder cake and black and white cookies that made Sunday mornings and festive occasions so memorable. A special chapter on Passover baking provides recipes for a host of leaven-free desserts to grace the Seder table. Inside the Jewish Bakery takes you inside a fast-disappearing tradition. It is a book that is timeless

in its appeal and is required reading for anyone interested in Ashkenazic Jewish history, culture and baking.

OK, I make challah frequently for use as sandwich bread, so I moved along to things I have eaten in great LA bakeries, but never tried to make. I finally decided to make the onion pockets first. WOW! Good thing I made a double batch. I had family visiting from out of town and they gobbled them up. The almond horns were also a big hit the next morning with scrambled eggs. The rye breads are better tasting than any I have ever made before, and it goes without saying, so much better than anything from a grocery store.So what's so special about these recipes and this book? The cultural history was interesting, but I've heard most of it before from my grandparents who "came over here on the boat", and opened a Jewish bakery in New York. What's so special to me is the recreation of those terrific breads and pastries that I not only ate in my grandparents home, but later bought in many, now long closed, bakeries in Los Angeles. I have tried so many recipes in other cookbooks, even Reinhart's, and they just don't come close to the terrific taste you get from the recipes in this book. It's just something I can't explain.The photos are beautiful and as for the directions, I am grateful that there is an internet, and web site now, where I can get the corrections. There are still a few mistakes (2nd edition), I really don't care. I know now that all the breads I made in the 60's that turned out bad, were maybe not my fault. I'm sure there were mistakes in those early books that I wasn't aware of.All I can say is that everything in this book tastes better than anything I have ever made before from other bread, roll, cake or pastry books. Everything in this book is unique, and even though some things have gone mainstream like bagels, these are all cultural icons not to be forgotten, but enjoyed by everyone.UPDATE: I just made Kaiser rolls. The instructions on how to fold them was worth the price of the book! They turned out perfectly shaped. BTW, I used the challah recipe because we like the taste better. The shaping technique also works great for small dinner rolls.

Before attempting anything in this cookbook -- print out the errata page from:[...]It's a good book but loaded with mistakes -- metric conversions weren't correct when I went to make the cheese filling for the cheese pockets. I'm not happy right now. I've never seen a cookbook with so many errors in one recipe.There's a very large errata page on the web site, which is good and is updated. So I'm making sure that I go through the book and make the corrections.I'm sitting here with cheese filling with too many eggs plus who knows what else was wrong. Not happy, not happy.What ever happened to good old fashioned proofreaders?

I found the book to be full of wonderful historical cultural data that makes interesting reading and the recipes are fabulous. That said, this first edition contains quite a few errors that could generate confusion and failure, especially for the neophyte baker, when attempting to prepare some of the recipes. I wouldn't let that discourage me from purchasing the book however. The authors have made corrections readily available through a link to their web site [...] so they can be printed and added as addendum to the actual book. My "4" rating is based on the printing error issues. Otherwise, a "5" would be well deserved for this wonderful book.

Have always loved Jewish baked goods (although I was once so foolish as to bake a Diplomat's Cake" from the 1960's classic "The Art of Pastry Making"), about as far as one can get from the heimisch recipes here, but this may be more aspiration than perspiration for me now, but still the book is fun to read. I've made all kinds of rugelach for years, including some which aren't part of Jewish culture, but this contains the rest - bialys, black and white cookies and what most people long for but can't get a good version of: Jewish rye bread, along with ingredient sources. A good read, even if your days (like mine) of trying to make a large corn rye may be largely over, and who knows, maybe one of your heirs, Jewish or gentile, will pick this up and resuscitate the Jewish bakery in some unlikely place. Recommended highly.

This cookbook really filled a void in the cookbook market. I have tried recipes from many other bakery cookbooks, but they did not taste like the recipes from the kosher bakeries. For example, hamantashen(the 3 corner purim cookies filled with a fruit filling). Bakery ones were quite different from homemade ones- bakery hamanstashen had harder shells and did not spread like the homemade ones. This year I made the ones from Inside the Jewish Bakery (I used the dough with egg and corn syrup on page 211 -The short dough). It tastes just like bakery and has the bakery texture- but my husband says better! Worth the price of the book alone! (I would add a full tsp of flavoring to the dough- not 1/2 tsp). There really was a need for this type of cookbook! George Greenspan's book- Secrets of a Jewish Baker- focused more on breads- and he never did come out with a book on cakes and more. (His bread book does have a few cakes and Black and White Cookies). This book has more cakes and cookies, plus a rich description about the Jewish bakery as an institution.I do agree with the reviewer who mentioned that the issue of "pareve" (neutral or dairy free) was not really addressed in this book. I also urge people to download a copy of the errata page- which although does not apply to the hamantashen recipe I used, will apply to other recipes in

this book. And unlike other reviewers, I feel that admitting to errors, instead of pretending that they do not exist, is a mark of honesty and integrity on the part of the authors. Do you realize how many cookbooks have errors that no one admits to????I just wish the recipe for chocolate bells was in the cookbook(what some people call high hats- a piece of chocolate cake, topped with cream filling and the whole pastry coated in chocolate so it resembles a bell).I hope the authors are considering a volume 2 for all the recipes that did not make it into this volume.

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