1. Record Nr. UNINA9910465969703321 Autore Horowitz Roger Titolo Kosher USA: how coke bacame kosher and other tales of modern food // Roger Horowitz ; cover design Jim Tierney Pubbl/distr/stampa New York:,: Columbia University Press,, 2016 ©2016 **ISBN** 0-231-54093-0 Descrizione fisica 1 online resource (317 p.) Collana Arts and Traditions of the Table: Perspectives in Culinary History Disciplina 296.7/30973 Soggetti Jews - Dietary laws Jewish cooking Kosher food - United States Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Includes index. Includes bibliographical references and index. Nota di bibliografia Frontmatter -- Contents -- Prologue: Uncle Stu's Question -- 1. My Nota di contenuto Family's Sturgeon -- 2. Kosher Coke, Kosher Science -- 3. The Great Jell-O Controversy -- 4. Who Says It's Kosher? -- 5. Industrial Kashrus -- 6. Man-O-Manischewitz -- 7. Harry Kassel's Meat -- 8. Shechita --Conclusion: Kosher Ethics / Ethical Kosher? -- Epilogue: Remembering, Discovering, Thanking -- Notes -- Index Kosher USA follows the fascinating journey of kosher food through the Sommario/riassunto modern industrial food system. It recounts how iconic products such as Coca-Cola and Jell-O tried to become kosher; the contentious debates among rabbis over the incorporation of modern science into Jewish law; how Manischewitz wine became the first kosher product to win over non-Jewish consumers (principally African Americans); the techniques used by Orthodox rabbinical organizations to embed kosher requirements into food manufacturing; and the difficulties encountered by kosher meat and other kosher foods that fell outside the American culinary consensus. Kosher USA is filled with big personalities, rare archival finds, and surprising influences: the Atlanta rabbi Tobias

> Geffen, who made Coke kosher; the lay chemist and koshercertification pioneer Abraham Goldstein; the kosher-meat magnate

Harry Kassel; and the animal-rights advocate Temple Grandin, a strong supporter of shechita, or Jewish slaughtering practice. By exploring the complex encounter between ancient religious principles and modern industrial methods, Kosher USA adds a significant chapter to the story of Judaism's interaction with non-Jewish cultures and the history of modern Jewish American life as well as American foodways.