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Nota di contenuto	Frontmatter -- Contents -- Prologue: Uncle Stu's Question -- 1. My 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
Sommario/riassunto	Kosher USA follows the fascinating journey of kosher food through the 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 kosher-certification 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.
