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In his deeply satisfying new book "Save the Deli: In Search of Perfect Pastrami, Crusty Rye, and the Heart of Jewish Delicatessen," David Sax sets out to tell this story one city, one deli, one tradition at a time . . . tasting and kvetching and chronicling the state of the cuisine, all this activity set against a dread premonition -- that the deli is going away, and the long run is over."

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Part culinary travelogue, part cultural history, Save the Deli is a must-read for anyone whose idea of perfect happiness is tucking into a pastrami on rye with a pickle on the side Corned beef. Pastrami. Brisket. Matzo balls. Knishes. Mustard and rye. In this book about Jewish delicatessens, about deli's history and characters, its greatest triumphs, spectacular failures, and ultimately the very future of its existence, David Sax goes deep into the world of the Jewish deli. He explores the histories and experiences of the immigrant counterman and kvetching customer; examines the pressures that many delis face; and enjoys the food that is deli's signature. In New York and Chicago, Florida, L.A., Montreal, Toronto, Paris, and beyond, Sax strives to answer the question, Can Jewish deli thrive, and if so, how? Funny, poignant, and impeccably written, Save the Deli is the story of one man's search to save a defining element of a culture — and the sandwiches — he loves.

Winner of the 2015 National Jewish Book Award in Education and Jewish Identity from the Jewish Book Council For much of the twentieth century, the New York Jewish deli was an iconic institution in both Jewish and American life. As a social space it rivaled—and in some ways surpassed—the synagogue as the primary gathering place for the Jewish community. In popular culture it has been the setting for classics like When Harry Met Sally. And today, after a long period languishing in

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the trenches of the hopelessly old-fashioned, it is experiencing a nostalgic resurgence. Pastrami on Rye is the first full-length history of the New York Jewish deli. The deli, argues Ted Merwin, reached its full flowering not in the immigrant period, as some might assume, but in the interwar era, when the children of Jewish immigrants celebrated the first flush of their success in America by downing sandwiches and cheesecake in theater district delis. But it was the kosher deli that followed Jews as they settled in the outer boroughs of the city, and that became the most tangible symbol of their continuing desire to maintain a connection to their heritage. Ultimately, upwardly mobile American Jews discarded the deli as they transitioned from outsider to insider status in the middle of the century. Now contemporary Jews are returning the deli to cult status as they seek to reclaim their cultural identities. Richly researched and compellingly told, Pastrami on Rye gives us the surprising story of a quintessential New York institution.

Located on the corner of Ludlow and E. Houston in New York City, Katz's Deli is a destination for thousands of tourists and for the many regulars who have kept the tradition of Friday evening hot dogs going strong for 125 years. Established in 1888, Kat

For Jewish deli devotees and DIY food fanatics alike, The Artisan Jewish Deli at Home is a must-have collection of over 100 recipes for creating timeless deli classics, modern twists on old ideas and innovations to shock your Old Country elders. Photographs, historical tidbits, reminiscences, and reference material round out the book, adding lively cultural context. Finally, fifty years after I started eating pastrami sandwiches and knishes at Wilshire's Deli in Cedarhurst, Long Island, Nick Zukin and Michael C. Zusman have written a cookbook that allows delicatessen enthusiasts to make their favorite deli dishes at home. Making your own knishes? No problem. Rustle up your own pickles? Bring it on. Michael and Nick manage to make deli food simultaneously contemporary and timeless, which is no easy feat. If reading The Artisan Jewish Deli at Home doesn't make you hungry, you've never rhapsodized over a pastrami sandwich or driven a hundred miles for a transcendent plate of latkes. If my grandmother, the greatest Jewish deli-style cook I've ever known, were alive she'd be kvelling over this book." —Ed Levine, founder of Seriouseat.com "Michael and Nick's handsome book brings some of your favorite deli recipes and memories into your home kitchen. Their pickles, knishes, and pastrami are just like you remember, only better!" —Joan Nathan, author of Jewish Cooking in America "Before you open this book, be sure to crack a window, because your house will soon reek of the glorious funk of delicatessen. The mouthwatering scent of baking bagels, bubbling soups, and steaming pickled meats will conquer every square inch of available air, bathing it all in a rich, delicious patina of schmaltz. Don't be surprised if a sarcastic waiter named Abe appears in your kitchen. The Artisan Jewish Deli at Home will turn any house into a delicatessen worth its weight in knishes." —David Sax, author of Save the Deli If you don't happen to live near one of the new wave of artisan-style Jewish delis that have sprung up around North America over the last few years, not to worry. With this book, the world of Jewish deli, in all its unsubtle splendor—can be yours in the comfort (and privacy) of your own kitchen. And it's not that hard. Really. On top of all the Jewish deli classics, The Artisan Jewish Deli at Home offers updates and new angles on the oldways that are bound to thrill the palates of a modern generation of eaters

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focused on quality ingredients and a lighter-handed approach to a traditionally heavy cuisine. The chapters are organized into: Starters and Sides; Soups and Salads; Eggs, Fish, and Dairy; Beef; Bagels, Bialys, and Breads; and Pastries, Desserts, and Drinks. The range of favorite recipes include: Crispy Potato Latkes with Chunky Ginger Applesauce; Summer Chicken Salad with Tomatoes, Cucumber and Cracklings; Wise Sons' Chocolate Babka French Toast; Home Oven Pastrami; and Celery Soda. Added cultural context comes from quick-hitting interviews with Joan Nathan and other Jewish food luminaries; histories of a few deli stalwarts such as bagels and pastrami; and first-hand reports from within the walls of the authors' favorite temples of modern Jewish gastronomy located across the country including: Mile End Delicatessen in New York City; Wise Sons Delicatessen in San Francisco; Kenny & Zuke's Delicatessen in Portland, OR; Stopsky's Delicatessen in Mercer Island, Washington; and Caplansky's Delicatessen in Toronto.

The former owner/proprietor of the beloved appetizing store on Manhattan's Lower East Side tells the delightful, mouthwatering story of an immigrant family's journey from a pushcart in 1907 to "New York's most hallowed shrine to the miracle of caviar, smoked salmon, ethereal herring, and silken chopped liver" (The New York Times Magazine). When Joel Russ started peddling herring from a barrel shortly after his arrival in America from Poland, he could not have imagined that he was giving birth to a gastronomic legend. Here is the story of this "Louvre of lox" (The Sunday Times, London): its humble beginnings, the struggle to keep it going during the Great Depression, the food rationing of World War II, the passing of the torch to the next generation as the flight from the Lower East Side was beginning, the heartbreaking years of neighborhood blight, and the almost miraculous renaissance of an area from which hundreds of other family-owned stores had fled. Filled with delightful anecdotes about how a ferociously hardworking family turned a passion for selling perfectly smoked and pickled fish into an institution with a devoted national clientele, Mark Russ Federman's reminiscences combine a heartwarming and triumphant immigrant saga with a panoramic history of twentieth-century New York, a meditation on the creation and selling of gourmet food by a family that has mastered this art, and an enchanting behind-the-scenes look at four generations of people who are just a little bit crazy on the subject of fish. Color photographs © Matthew Hranek

One of Michiko Kakutani's (New York Times) top ten books of 2016 A funny thing happened on the way to the digital utopia. We've begun to fall back in love with the very analog goods and ideas the tech gurus insisted that we no longer needed. Businesses that once looked outdated, from film photography to brick-and-mortar retail, are now springing with new life. Notebooks, records, and stationery have become cool again. Behold the Revenge of Analog. David Sax has uncovered story after story of entrepreneurs, small business owners, and even big corporations who've found a market selling not apps or virtual solutions but real, tangible things. As e-books are supposedly remaking reading, independent bookstores have sprouted up across the country. As music allegedly migrates to the cloud, vinyl record sales have grown more than ten times over the past decade. Even the offices of tech giants like Google and Facebook increasingly rely on pen and paper to drive their brightest ideas. Sax's work reveals a deep truth about how humans shop, interact, and even think. Blending psychology and observant wit with first-rate reportage, Sax shows the limited appeal of the purely digital life-and the robust

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future of the real world outside it.

This sweet and funny tale of a preppy literary editor buying a Brooklyn deli with his Korean in-laws is about family, class, culture clash, and the quest for authentic experiences in an increasingly unreal city. It starts with a simple gift, when Ben Ryder Howe's wife, the daughter of Korean immigrants, decides to repay her parents' self-sacrifice by buying them a store. Howe, an editor at the rarefied Paris Review, reluctantly agrees to go along. However, things soon become a lot more complicated. After the business struggles, Howe finds himself living in the basement of his in-laws' Staten Island home, commuting to the Paris Review offices in George Plimpton's Upper East Side townhouse by day, and heading to Brooklyn at night to slice cold cuts and peddle lottery tickets. The book follows the store's tumultuous lifespan, and along the way paints the portrait of an extremely unlikely partnership between characters across society, from the Brooklyn ghetto to Seoul to Puritan New England. Owning the deli becomes a transformative experience for everyone involved as they struggle to salvage the original gift — and the family — while sorting out issues of values, work and identity.

“Your gift giving problems are now over—just stock up on *The 100 Most Jewish Foods*. . . . The appropriate gift for any occasion.” —Jewish Book Council “[A] love letter—to food, family, faith and identity, and the deliciously tangled way they come together.” —NPR's *The Salt* With contributions from Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Yotam Ottolenghi, Tom Colicchio, Maira Kalman, Melissa Clark, and many more! Tablet's list of the 100 most Jewish foods is not about the most popular Jewish foods, or the tastiest, or even the most enduring. It's a list of the most significant foods culturally and historically to the Jewish people, explored deeply with essays, recipes, stories, and context. Some of the dishes are no longer cooked at home, and some are not even dishes in the traditional sense (store-bought cereal and Stella D'oro cookies, for example). The entire list is up for debate, which is what makes this book so much fun. Many of the foods are delicious (such as babka and shakshuka). Others make us wonder how they've survived as long as they have (such as unhatched chicken eggs and jellied calves' feet). As expected, many Jewish (and now universal) favorites like matzo balls, pickles, cheesecake, blintzes, and chopped liver make the list. The recipes are global and represent all contingencies of the Jewish experience. Contributors include Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Gail Simmons, Yotam Ottolenghi, Tom Colicchio, Amanda Hesser and Merrill Stubbs, Maira Kalman, Action Bronson, Daphne Merkin, Shalom Auslander, Dr. Ruth Westheimer, and Phil Rosenthal, among many others. Presented in a gifty package, *The 100 Most Jewish Foods* is the perfect book to dip into, quote from, cook from, and launch a spirited debate.

An award-winning business writer dismantles the myths of entrepreneurship, replacing them with an essential story about the experience of real business owners in the modern economy We're often told that we're living amidst a startup boom. Typically, we think of apps built by college kids and funded by venture capital firms, which remake fortunes and economies

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overnight. But in reality, most new businesses are things like restaurants or hair salons. Entrepreneurs aren't all millennials--more often, it's their parents. And those small companies are the fabric of our economy. The Soul of an Entrepreneur is a business book of a different kind, exploring our work but also our passions and hopes. David Sax reports on the deeply personal questions of entrepreneurship: why an immigrant family risks everything to build a bakery; how a small farmer fights to manage his debt; and what it feels like to rise and fall with a business you built for yourself. This book is the real story of entrepreneurship. It confronts both success and failure, and shows how they can change a human life. It captures the inherent freedom that entrepreneurship brings, and why it matters.

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