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6,000 Attend Kosherfest 2011 at Meadowlands Expo Center

More than 6,000 Kosher Food Industry professionals attended the 23rd Annual Kosherfest Kosher food trade show at the Meadowlands Expo Center, Secaucus New Jersey on November 8-9.

By Tzvi Allen Fishman

osherfest is the lar gest gathering of manufacturers, distribut ors and buyers of kosher food in the world. In addition to the over 350 exhibitors of the various kosher foods, wines, spirits and kashrut-related products, the show included at wo-day program of special events and industry seminars.

Exhibitors came from all over the globe including such plac es as Russia, S cotland, Continued on page 30



Alain Bankier, Co-President and CEO of Manischewitz, showing off one of his company's latest innovations: a vending machine for hot kosher food.

(PHOTO CREDIT: MORRIS ANTEBI)



Anti-Semitic Vandalism in Brooklyn Sparks Community Outrage

\$56,000 Reward Offered for Information Leading to Arrest & Conviction of Arsonists

On Sunday, over 100 residents of the Midwood section of Brooklyn, NY, along with elected officials, staged a peaceful protest march on Ocean Parkway past the four public benches from which 16 swastikas had been removed after a pre-dawn anti-Semitic attack Friday.

By Jewish Voice Staff

arrying an Israeli flag , the mar chers were led b y Mr. Hikind, State Senator Eric Adams, Rabbi Chaim Gruber, New York City Public Advocate Bill de Blasio, civil rights lawyer Norman Siegel and other community leaders.

"There was a time when vandals used magic markers to express hate; now they're using gasoline," Adams said.

He was r eferring to the incident that occurred n the early morning hours of Friday No vember 11, when vandals set fir e to several parked cars and scra wled anti-Semitic graffiti on nearby benches in the predominantly a hea vily Jewish neighborhood of Midwood in what the polic e said was a hate crime.

The arson took place along Ocean Parkway between Avenue I and Avenue J in what is commonly referred to as the Flatbush section where three cars; a BMW, a Lexus and a Jaguar, were set ablaze. In addition, the epithet "KKK" was scrawled on the side of a red van and swastikas and anti-Semitic slurs were found on benches.

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TIME: 'Mossad' Behind Iran Explosion

Leading Iranian Nuclear Scientist Killed in Blast

The Institute for Intelligence and Special Operations, Israel's international intelligence agency better known simply by the first part of its Hebrew name as "the Mossad," was behind Saturday's explosion at a missile base next to Tehran, in the estimation of an official Western intelligence source cited by TIME magazine on Monday. The official said, "Don't believe the Iranians that it was an accident."

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A Shahab-3 ballistic missile, like those believed by media sources to be housed at or near the site of the explosion that the Iranian government is calling an accident, but which other sources are attributing to Israel's Mossad.

»Israeli High Court Rejects Appeal by Ex-President

Disgraced Former President Moshe Katsav to Serve Seven Years Behind Bars. see p. 5

»Rocky Mountain Highlights: The Jewish Agency at GA2011

The Jewish Federations' General Assembly was a refreshing glimpse at the future of Jewish leadership. see p. 4

»Against All Odds: Itamar after the Fogel Atrocity

On the Itamar yishuv, no one knows what will become of the nowempty Fogel house where a young family was recently killed. see p. 20

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Argentina, Canada, Israel, Brazil and almost every state in the Unit ed States. The seminars and events included a panel of a ward winning cookbook writers such as Susie Fishbein, Jamie Geller, Levana Kirschenbaum and Jeffrey Nathan speaking about "Kosher 2012: The Demands of an Ever Changing Palate."

of kosher pr oducts pr oduced nationally is \$305 billion.

Buyers at the Kosher fest included such well-known r etailers as C ostco, Wal-Mart, Shoprite and Wakefern, Safeway, Winn-Dixie, Stew Leonards, A&P, Key Foods, Acme, Kroger and many more. Buyers today not only look at simple kosher products but also a wide variety of gourmet, upscale kosher foods.



On the right is Menachem Lubinsky, founder of Kosherfest, CEO of LUBICOM Marketing, and Editor-in-Chief of KosherToday.com, seen here with Jewish Voice publisher David Ben-Hooren. (PHOTO CREDIT: MORRIS ANTERI)

The main event of the Expof eatured an "Iron Chef-style" competition for kosher restaurant chefs where the mystery ingredient was duck breast. The winner of the competition was Seth Warshaw of ETC Steakhouse in Teaneck, New Jersey. The competition was produced in partnership with the Center for Culinary Kosher Arts, Brooklyn New York. The runner ups included Chefs Moshe Wendel of Pardes Restaurant Brooklyn and Craig Solomon of Ariel's Restaurant of Englewood.

The Kosher w orld is not what it used to be in our parents' and grandparents' times.

The exhibitors included many prominent kosher food manufacturers, and as well as a few up-and-comers.

The M anischewitz C ompany is a w ell known and "old time" name that has been totally rejuvenated. Created in 1888 as the B Manischewitz Company by Rabbi Dov Behr Manischewitz, it became the w orld's lar gest producer of M atzo for P assover. It also was until 1986 the producer of the famed Manischewitz Wine. That division was sold to Canandaigua Wine Company in 1986 and the Manischewitz Family sold the company



Rabbis Mordechai Merzel (L) and Dovid Jenkins, rabbinic coordinators for the OU Kashruth

Not only Jew s c onsume kosher products. The statistics are surprising. The number of kosher c onsumers in the United States tops 12,100,000 and 21% of Americans who regularly purchase kosher products do it specifically because of the kosher certification. There are approximately 10,650 kosher-producing companies and plants worldwide with 126,000 kosher certified products. The average number of kosher products in U.S. supermarkets is 19,000 and the dollar value

to a group led by investment giant Kohlberg and Company in 1990 f or 42.5 M illion Dollars. The Company changed its corporate name in 2004 to RAB Food Group and has now returned to its original brand name, The Manischewitz Company.

In an int erview with M r. Alain Bank ier, Co-President and CEO of The Manischewitz Company, the c ompany has morphed int o a huge food conglomerate with a wide variety of different brands and pr oducts. Today,



Thousands attended this year's Kosherfest in Secaucus, NJ. (PHOTO CREDIT: MICHAEL TOOLAN)

the M anischewitz C ompany includes such famous kosher food brands as Rokeach, Season, Mothers, Mrs. Adler's, Cohen's, Barney's, Ratners, Hor owitz M argareten, Guiltless Gourmet, M ishpacha and C uisine I nnovations. The famed original saying for Manischewitz products, "Man Oh Manischewitz" has been r e-incorporated int o the c orporate

ewitz line will be the new aut omated Kosher Food Vending machines. The prototype vending machines were proudly displayed at Kosher fest and the new division should be in full swing in late 2011 and early 2012.

The dream of the Kosher C onsumer has always been the ability to be able "eat kosher foods similar to what non-Jews eat as not ko-



Nathan Herzog (R), Executive VP of Royal Wine Corp., with Marketing Manager David Levy (Рното скерит: Morris Antesi)

branding to bring back some of the "memories' of par ents and g randparents usage of the products.

Mr. Bank ier explained that the pr oduct line has been expanded to include something for everyone. Manischewitz is far from being just matz o and Tam Tam crackers. The products have been broken down into three main categories: Health and Wellness, Mediterranean and C omfort. Products now include man y it ems with Health and Wellness seals, with no MSG, lo w fat and man y with low sodium. This also includes a huge Kosher f or P assover line including Or ganic Matzos and Shmura Matzos from Israel. The products line has also been upg raded with the inclusion of M editerranean off erings such as Moroccan Fish Balls (imagine gefilte fish, but with a k ick), from a Sephardic Family Recipe of Mr.Paul Bensabat, Co-CEO of Manischewitz. Bank ier fur ther explains that "today the kosher consumer need not be penalized" for their lif estyle, and kosher foods can include almost anything. The acquisition of S easons F oods adds a huge line of fish products such as Sar dines and the C ohen and Barney 's lines add the hors d'oeuvres including their famed pastr y-wrapped hot dogs and canapés.

Soon to be introduced to the Manisch-

sher." One exhibit that has was a focal point of many at this year's Kosher fest was Jack's Gourmet Sausages. If one has not tasted a Jack's Gourmet Sausage one has not been exposed to the "Real World of Sausage eating." The lines in front of the Jack's tasting counters attested to the amazing quality and appeal of the one year old line. Introduced at Kosherfest last year as the brainchild of Jack Silberstein, Jack's has gone wild with a wide array of Glatt Kosher Sausages such as Turkey and Apple Cranberry, Sweet and Hot I talian, Buffalo St yle, Jamaican St yle Jerk Chicken, Spicy Mexican Style and many more.

Kosherfest 2011 was not only a platf orm for food products but also f or various other Jewish oriented products. A very innovative display from the Ner M itzvah C andle C ompany of hand-made Ha vdalah Candles drew a huge cr owd. Ner M itzvah produces a diverse and unique line of candle P roducts for Shabbat, Chanukah and Memorial uses. The Bees Wax Havdalah Candles are hand made in their Upstate New York factory by Sabbath observant candle makers.

Kosherfest 2011 was a huge suc cess and millions of dollars of orders were taken at the

The next Kosherfest will take place at the Meadowlands on November 13-14, 2012.