

KOSHER NEXUS

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KOSHER FEST 2003

So there we were, sitting in a brand-spanking-new Long Island Rail Road car, rocking and rolling our way into the Javits Center for Kosher Fest '03. The show has been in Jersey for the last many years—land of free parking, shuttle bus rides to the parking lot, and easy access. But the State of New York got jealous and so Kosher Fest was back at the Javits Center—smack in the middle of Manhattan, home of \$30 per day “event parking.” The LIRR seemed a good way to go—certainly much cheaper. There we were, Blaze, Vicky the Dietician, and yours truly drooling in anticipation. Conversation was light as we hurtled into the City, we were wondering: Was the return to NYC good for the Jews or not?

Our verdict? On the whole, it certainly was good for the Jews. The show was bigger and better than ever before. We spent two days on the aisles, tasting, writing, tasting, schmoozing, tasting, and more tasting. We saw old friends, made some new friends, and once again, came home exhausted but very happy. Nu? Come walk with us!

My my, this aisle is very crowded. Hmm, what's the commotion over there at that booth? Hello! It's Jackie Mason and he is promoting his newest venture: **JACKIE MASON'S FAMOUS BROADWAY CHEESECAKE**. This product is Kof-K pareve. That's right—it is a pareve cheesecake. But don't get excited—it was not very good. In fact, we figured they called it Jackie Mason's cheesecake because he was only kidding! Not one person with whom we spoke liked the product. We watched person after person take a taste and then throw the remainder out at the next available can. Frankly, at almost every bar and bat mitzvah we have attended, we have had better pareve cheesecake. The “cake” comes in plain, strawberry, cherry, and chocolate marble. Better yet, play with your marbles and skip this one. As we write, Jackie's newest Broadway show just closed after less than stellar reviews. Hmm, just like the cheesecake!

Moving right along, we bumped into one of the chefs from **CHEF TO GO**. This company makes a shelf stable, OU-Glatt, portable meal. It is sort of like the stuff that Euro Cuts/ La Briute puts out, except that for this one, you need a microwave. The product needs no refrigeration, is all-natural and contains no preservatives, and it heats in just three minutes. Truth be told, we did not taste any samples, but they did look enticing. Meals include: Corned Beef, Roast Beef, Poached Salmon, Lamb Kabobs with Rice, Beef Stroganoff, Beef Bourguignon, Vegetarian Soy Meat and Vegetarian Lasagna. The last is made with collard greens, of all things! Fine Foods of America is located at 3136 John P. Curci Dr., Bldg 3B, Bay 4, Pembroke Park, FL 33009. You can phone them at 954-322-0444.

Speaking of **LA BRIUTE**, they have added two new flavors to their offerings. The newbies are Meatballs and Spaghetti and Vegetarian Stuffed Cabbage. Certification is by the Kof-K. Friends of ours hit the road this summer and took a bunch of La Briute meals with them. They came home raving about them. Don't leave home without it! La Briute/Euro Cuts is located at 520 James St, Ste. 1C, Lakewood, NJ 08701. The phone number is 732-905-1555. Outside NJ: 866-432-8522.

Over in the next aisle, we found an instant trip to nostalgia land. Kosher Corn Dogs! Whoa Babies! Back up...**KOSHER CORN DOGS**. Mama, put the coins on my eyes for I have surely died and gone to heaven! Mmmmm... **S' BETTER FARMS** makes some mighty fine foods. Certified O-K Glatt, this company makes Corn Dogs, Chicken Fingers, Chicken Ballontine (dark meat), Chicken Siciliano (white meat), Party Wings, and Chicken Szechwan. All we can say is, if the chicken dishes are as good as the Corn Dogs, they all are winners. Watch for this one, boys and girls! S' Better Farms is at 888-330-7709. You can e-mail them for info at info@sbetterfarms.com. Oh, by the way, except for the corn dogs, all the dishes are wheat-free and gluten-free.

One of the great parts of the show is you get to see some of the nicest people over and over. Adam

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Kaufman of **MIKEE** was cooking up a storm when we saw him. How's this: scramble up some eggs with mushrooms and scallions and maybe even some sprouts. Just before you are done, add some of **MIKEE'S** Sesame Teriyaki sauce. Who'da thunk it? Not us, that's for sure. Yet it was heavenly! Thank you, Adam! **MIKEE** makes a wide range of great sauces. We always have some in our house. In particular, we like the Sesame Teriyaki, the Tropical Teriyaki, and the Chinese Marinade. But there are lots more and you should try them all! **MIKEE** is Kof-K certified. You can phone them at 877-TRY-MIKEE. The company has offices in the Northeast and Southwest. Go to the Web site for info: www.mikee.com.

Everyone eats hot wings. Face it—they went mainstream a long time ago. For those of us who keep kosher, the *emmesdicker*, true, original, no two ways about it, the first wing sauce was out of our league. Well, guess who went kosher? Yup! **ORIGINAL ANCHOR BAR BUFFALO WING SAUCE** is now OU-certified. Varieties include Regular, Hotter, Suicidal, Honey Mustard, and Honey BBQ. Try them all! The company is located in Buffalo, NY (of course). You can phone them at 716-853-1791. On the Web, you can find them at www.buffalowings.com. Note to Rabbi Friedfertig up in Buffalo: Next trip, we want *authentic* Buffalo wings!

What food show would be complete without a visit to the Ford family at **BONE SUCKINÍ SAUCE**?

Son Patrick represented the family all by hisself, and the ladies were just lining up to meet that good ol' boy with the infectious grin and shy deameanor. Momma Sandi must be grinning up a storm, for Bone Suckin' products have been winning awards right and left. When last we saw the family, the wine nuts had just been OU-certified. Finally out on the grocer's shelf, these nuts are flying out of stores everywhere. We've said it before and we'll say it again: ain't none better out there. We use Bone Suckin' Sauce on just about everything. We put it in our meatloaf, on our roast beef while it's cooking, and on chicken and burgers and rice and fries.... Try Bone Suckin' Mustard on a turkey sandwich or on chicken nuggets. If it says Bone Suckin' on the label, it has the Kosher Nexus five forks guarantee of good eatin'. Oh, and we probably should mention, their Wine Nuts were a big prize winner at Kosher Fest, too—they won the coveted best snack food award. On the Web, you can find them at www.bonesuckin.com.

One of our favorite desserts comes from Israel and never manages to survive the weekend in our house. **MANBO** is a foam snack on a biscuit covered with chocolate. Flavors include vanilla, mocka (*sic*—we are not sure if it is fake mocha or a misspelling), banana, and strawberry. It is certified by the Chief Rabbinate of Rehovot and is strictly pareve. Our faves are the mocka and the vanilla. You can get more info at www.feldmans.co.il. Look for the product in Supersol or your local kosher market.

Wanna eat a cookie and feel good about yourself at the same time? Try **GIMMEE JIMMYÍ**s cookies. Company owner Jimmy is deaf and he hires deaf and hard-of-hearing people. His cookies are wonderful- all twenty different varieties of them! These Kof-K Dairy cookies are grrrrrrreat! For those of you in the Metro NYC area, good news: Jimmy's has a retail bakery store at 26 South Valley Road, West Orange, NJ 07052. The phone there is 973-325-0917. Order at 800-4-JIMMYS or visit www.gjcookies.com.

There is a new breakfast cereal in town and called **MOTHERÍ**s brand cereal. The company wants you to know that everyday is Mother's day! These OU cereals are very tasty. Flavors include Peanut Butter Bumpers, Cocoa Bumpers, Groovy Grahams (mon Dieu, who thinks up these names?), Honey Round Ups, Cinnamon Oat Crunch, and Toasted Oat Bran (guess they ran out of funny names for the last two, or is there nothing funny about them!?). They also make hot cereals: Oatmeal, Oat Bran, Rolled Oats (mares eat oats and

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does eat oats and little lambs eat ivy), Whole Wheat, Multi Grain, and Barley. These are also OU-certified. Internet info is available at www.mothersnatural.com. The company is a part of Quaker Oats, 321 North Clark St. Chicago, IL 60610.

DOUGLAS FOODS came to the show with a whole lot of good stuff. First we tried the Stone Creek soda. Flavors included Cola, Lemon-Lime, Black Cherry, Cream, Orange, Red Cherry, and four diet flavors. All were quite good. These sodas are made with cane sugar and not corn sweetener (so look for them at Passover, too!). Certification is by the Triangle CRC.

On the Glazing Gourmet label, there are Orange Apricot Glaze, Cranberry Walnut Glaze, Black Currant Glaze, and Mango Lime Glaze. All were phenomenal. These also have Triangle CRC certification.

The Simmering Secrets label offers Pizza Sauce, Garden Vegetable Sauce, Classic Provencal Sauce, Tomato Mushroom Sauce, and Sweet and Sour Sauce. Again, certification is CRC.

We wrote about this company last year for the products on the Simcha label. Truth be told, everything this company makes is excellent! Douglas Foods is located at 340 Anthony Trail, Northbrook, IL 60062. You can phone them at 877-DFOODS1. Company founder Alan Rovin grew up in a kosher home, and his goal is to create kosher goods that are so good we will want to eat them year 'round. Well, we certainly would!

This next one has to be the winner in the most innovative product category. **TASTY TRIM** makes OU-pareve flavored sweeteners. These packets are fat-free, carb-free, and diabetes friendly. The idea is simple: instead of finding kosher flavored "milks" to put in your coffee, put a flavored sweetener in your coffee. Guess what? It is a super idea, and it works well. We tried several different flavors and put them into different kinds of drinks. Each time we were rewarded with a good result. Flavors include chocolate, vanilla, hazelnut, cinnamon, lemon, and peach. Shake some of this zero-calorie sweetener into your coffee, tea, cereal, smoothies, or yogurt. The stuff comes in packets like the familiar pink, blue, and yellow packets we all have come to love. Try this one for sure! The company is located at 601 Penhorn Ave, Unit 1, Secaucus, NJ 07094. The phone number is 201-974-9474. On the Web, you can find them at www.tasty-trim.com.

Did you ever read a product name and say to yourself, "Hoo boy, with that name it better be good"? Well, here

is a company whose name evoked that response. The product is **POPPY CHOCKY WOCKY DOODAH**. Honest! We do not make up these names. That really is the name of the product. What is it? It is Triangle-CRC (pareve) certified flavored popcorn. But, hey, this is no ordinary popcorn. How about these flavors: Root Beer Float, Cherry, BBQ, Sour Cream and Jalapeno, Blue Raspberry, Watermelon, Green Apple, Fruit Salad (that one comes in six different colors!), Pina Colada, Lemon Meringue, and heaven knows how many other flavors. We don't know about you, but we don't want to even taste Pineapple popcorn. Or Blue Raspberry either, for that matter. Then again, that is what makes horse races. Lincolnwood Confectionery LLC is located at 3514 Devon Ave, Lincolnwood, IL 60712. The phone number is 866-86-POPPY. We gotta tell ya, this stuff rates real high on the weirdosity meter, but it does taste good. Try some and see for yourself.

We don't know about your neighborhood, but in our 'hood, finding kosher rice vinegar can be a frustrating and fruitless endeavor. Well, that is about to change. Look for products bearing the **MARUKAN** label in your local kosher emporium. This company makes Half Moon-K-certified Rice Vinegar, Lite Rice Vinegar, Seasoned Rice Vinegar, Ponzu Citrus Marinade, and Ponzu Soy Dressing with Sudachi Citrus. (No, we don't know what that is either.) The Ponzu Sudachi is great on salad. The Soy Ponzu is great on chicken or even on a steak. Try grilled salmon on a bed of lite cucumber salad by using the Lite Rice Vinegar. All in all, these products made a hit in our house, and we haven't a clue if we are using them correctly or not! Marukan Vinegar (USA) is located at 7755 East Monroe St, Paramount, CA 90723. The phone number is 562-602-8340. On the Web you can find them at www.marukan-usa.com.

One of the nice things about trade shows is that you get to try products that are not produced for the mass market, but rather for the trade. The **COLGIN COMPANIES** make liquid smoke. You can't buy it, but your caterer can. Your local kosher beef palace can use it to make you think you are eating something that was smoked out back in a shack, but in reality, the "smoke" comes in a bottle. And what flavors they have: Hickory, Mesquite, Pecan and Apple Smokes. They also make Hickory Flavored Worcestershire Sauce. All of their products are Dallas Kosher (pareve) certified. We tried the apple and pecan together on some London broil we made on the barbie—mmm-mmm! We also made some buffalo ribs using the mesquite smoke. Once again, a great taste. Although we generally prefer good ol' Bone

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Suckin' Sauce, the smoke was kind of nice for a different taste. Colgin Companies manufacture the smoke at 2230 Valdina, Dallas, TX 75207

Now, here's a company that was not at the show, but probably will be in the future. You just gotta love a company that calls itself **FATBOY COOKIE CO.** This company makes nothing but really excellent cookies, called, appropriately enough, Outrageous Cookies. Actually, in this case you are the baker. The cookies come frozen—you just pop them in the oven and out come the best cookies you ever had. We've been eating them for months (testing them, of course), and they are *taíam gan eden!* Owner Joel is a big fan of the UTJ and no stranger to our office. Each 2-pound box contains 27

ready-to-bake cookies. Around my house, we eat them right from the oven. The cookies are OU-dairy. Call Joel and get an order sheet: 201-261-8968. You can write to them at Outrageous Cookies, PO Box 176, River Edge, NJ 07661. Joel's motto is: "If grandma can do it better, she's hired." Cookies come in Chocolate Chunk, White Chocolate Pecan, Oatmeal Raisin, and Peanut Butter Chocolate Crunch. Try them all—they're KN five-fork winners!

And with that, we bid you a "shalom aloha!" See you soon in the next issue of the *KN*.

Until then, button up your overcoat, wear your galoshes, and don't forget to call your poor old mom from time to time!

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