

Food and Drink in Jewish Culture

TWENTY-SIXTH ANNUAL Greenfield Summer Institute

Mosse/Weinstein Center for Jewish Studies
University of Wisconsin–Madison

July 20-23, 2026



Greenfield Summer Institute
MOSSE/WEINSTEIN CENTER FOR JEWISH STUDIES
UNIVERSITY OF WISCONSIN–MADISON

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The Greenfield Summer Institute is sponsored by
the Mosse/Weinstein Center for Jewish Studies
through the generosity of Larry and Roslyn Greenfield.



Greenfield Summer Institute
MOSSE/WEINSTEIN CENTER FOR JEWISH STUDIES
UNIVERSITY OF WISCONSIN–MADISON



Program book by Amie Goblirsch
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Special Thanks

Ros & Larry Greenfield z”l

Nina Caputo

Jordan Rosenblum

Gwen Walker

Amie Goblirsch

Jonathan McLaughlin

Rebekah Sherman

Rachel Shela

Christopher Herde

Paul Borowsky

(Jewish Social Services of Madison)

Shauna Baranczyk

(WID Event Services)

Megan Moderson

(Steenbock’s Catering)

Katy Kiley

(Union Event Services)

Jewish Social Services of Madison

Wisconsin Jewish Chronicle

Madison Jewish Federation

Milwaukee Jewish Federation

Welcome to the 26th Annual Greenfield Summer Institute!

The faculty and staff of the Center for Jewish Studies are delighted that you have chosen to join us for this week of learning, noshing, and fellowship. A few things to keep in mind:

- All lectures will be held in the H. F. DeLuca Forum at the Wisconsin Institute for Discovery, 330 N Orchard St.
- A light breakfast (coffee, tea, juice, bagels, muffins, yogurt, and fruit) will be available each morning beginning at 8:00 a.m.
- Unfortunately, we are unable to control the temperature of the lecture hall. It may get cold, so you may wish to bring a sweater.
- If you brought a smartphone, mobile device, or computer, you can access UW's wireless internet by creating a guest account. Select "Discovery-Guest" from the wireless network options and follow the prompts. If you encounter issues, feel free to ask a staff member at the registration table for assistance.
- Please take the time to fill out an evaluation form and return it to the registration table by the end of the Institute. Your comments and suggestions will help us improve the Institute in future years.
- Please feel free to speak with any CJS staff at the registration table if you have any questions or concerns!

We hope you enjoy your time at this year's
Greenfield Summer Institute!

Monday, July 20

8:00 a.m. Continental Breakfast and Registration

9:00 a.m. **“Kosher USA: How Coke Became Kosher and Other Tales of Modern Food”**

Roger Horowitz (Hagley Museum and Library)

10:30 a.m. Break

10:45 a.m. **“Jewish Community Farming in the Era of Climate Change”**

Adrienne Krone (Allegheny College)

12:15 p.m. Lunch (on your own)

1:30 p.m. **“Jews, Liquor, and Life in Poland”**

Glenn Dynner (University of Virginia)

3:00 p.m. Break

3:15 p.m. **Film Screening:**

The Sturgeon Queens (2014)

Directed by Julie Cohen

Tuesday, July 21

8:00 a.m. Continental Breakfast and Registration

9:00 a.m. **“Family, Friends, and Smoked Fish: Reminiscences about Life with Russ & Daughters”**

Mark Federman and Niki Russ

Federman in conversation with Andy Bachman

10:30 a.m. Break

10:45 a.m. **“Preserving Your Family Recipes and Stories with Jewish Food Society”**

Yael Raviv (Jewish Food Society)

12:15 p.m. Lunch (on your own)

1:30 p.m. **“Hunger and Food in Holocaust Ghettos”**

Helene Sinnreich (University of Tennessee, Knoxville)

3:00 p.m. Break

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Directed by Roger Sherman

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Holocaust Survivors Turned Poultry
Farmers”**

Seth Stern (Journalist and Author)

10:30 a.m. Break

10:45 a.m. **“Chicken Soup in a Pot: The Art of
Sholem Aleichem's Monologue”**

*Sunny Yudkoff (University of Wisconsin-
Madison)*

12:15 p.m. Lunch (on your own)

1:30 p.m. **“Kosher Crossroads: Food, Trade, and
Identity in the Colonial Caribbean”**

Hilit Surowitz-Israel (Rutgers University)

3:00 p.m. Break

3:15 p.m. **“Diasporic Kitchens: Jewish-Mexican
Recipes and Stories”**

Margaret E. Boyle (Bowdoin College)

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9:00 a.m. **“Dinner with the Goldbergs”**
Mitchell Hart (University of Florida)

10:30 a.m. Break

10:45 a.m. **“Something’s Not Kosher: Jewish Food Controversies Through the Ages”**
Jordan D. Rosenblum (University of Wisconsin-Madison)

12:15 p.m. Lunch
Lunch buffet provided

Roger Horowitz (Hagley Museum and Library)

Director, Center for the History of Business,
Technology, and Society,
Hagley Museum and Library

**“Kosher USA: How Coke Became Kosher and Other
Tales of Modern Food”**

Monday, July 20, 9:00 a.m.

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.



Roger Horowitz is a historian of American business, technology, and labor and an expert on the nation's food. He currently serves as director of the Center for the History of Business, Technology, and Society at the Hagley Museum and Library and teaches history at the University of Delaware. He is the author or editor of seven books, most recently *Kosher USA: How Coke Became Kosher and Other Tales of Modern Food*, which won prizes from the Jewish Book Council and American Historical Association. Additionally, he is a trustee of the Delaware Jewish Historical Society and treasurer of the Business History Conference.

Adrienne Krone

Associate Professor of Environmental Science and
Sustainability and Religious Studies,
Allegheny College

“Jewish Community Farming in the Era of Climate Change”

Monday, July 20, 10:45 a.m.

In February 2025, Adrienne Krone attended the Tu B'Shvat Food Forest Festival hosted by Coastal Roots Farm in Encinitas, California—one of 20 Jewish Community Farming (JCF) organizations in the United States and Canada that use agricultural spaces and Jewish sources to connect Jews to the land, to Judaism, to climate action, and to each other. At the Coastal Roots event, organizers provided a fully immersive Jewish celebration of the new year for the trees in their food forest. The Coastal Roots educators also responded to the recent Los Angeles wildfires by integrating opportunities for Jewish learning on the topic. In this talk, Krone describes the ways that Jewish farmers at Coastal Roots and other JCF organizations are adapting their agricultural practices to climate change and using their experiences on the front lines of the climate crisis to educate and activate Jews of all ages.



Adrienne Krone is Associate Professor of Environmental Science & Sustainability and Religious Studies and Chair of the Jewish Studies Program at Allegheny College. She is an ethnographer and a scholar of American religion and her research focuses on religious food justice movements in North America. She is the author of *Free-Range Religion: Alternative Food Movements and Religious Life in the United States* (UNC Press 2025). Her current research project is an ethnographic and historical study of the Jewish community farming movement.

Glenn Dynner (University of Virginia)

Jay Berkowitz Chair of Jewish History,
University of Virginia

“Jews, Liquor, and Life in Poland”

Monday, July 20, 1:30 p.m.

In nineteenth-century Eastern Europe, the Jewish-run tavern was often the center of leisure, hospitality, business, and even religious festivities. The nobles who owned taverns and distilleries believed that only Jews were sober enough to run these businesses profitably, a belief so ingrained as to endure even the rise of Hasidism's robust drinking culture. As liquor became the region's boom industry, Jewish tavernkeepers became integral to both local economies and local social life. Increasingly, reformers and government officials, blaming Jewish tavernkeepers for epidemic peasant drunkenness, sought to drive Jews out of the liquor trade. However, most nobles helped their Jewish tavernkeepers evade fees, bans, and expulsions by installing Christians as fronts for their taverns. The result—a vast underground Jewish liquor trade—reflects an impressive level of local Polish-Jewish coexistence that contrasts with the more familiar story of antisemitism and violence.



Glenn Dynner, Ph.D., is the Jay Berkowitz Chair of Jewish History at the University of Virginia and recent Guggenheim recipient. He is author of *Men of Silk: The Hasidic Conquest of Polish Jewish Society* (Oxford University Press, 2006; winner of the Koret Publication Prize); *Yankel's Tavern: Jews, Liquor & Life in the Kingdom of Poland* (Oxford University Press, 2014, finalist for the Jordan Schnitzer Award); and *The Light of Learning: Hasidism in Poland on the Eve of the Holocaust* (Oxford University Press, 2024). He is also Editor of *Shofar: An Interdisciplinary Journal of Jewish Studies*.

Film Screening: *The Sturgeon Queens* (2014)
Directed by Julie Cohen

Monday, July 20, 3:15 p.m.

Four generations of a Jewish immigrant family create Russ & Daughters, a Lower East Side lox and herring emporium that survives and thrives. Produced to coincide with the 100th anniversary of the store, this documentary features an extensive interview with two of the original daughters for whom the store was named, who were 100 and 92 years old at the time of filming, and interviews with prominent enthusiasts of the store including Supreme Court Justice Ruth Bader Ginsburg, actress Maggie Gyllenhaal, chef Mario Batali, *New Yorker* writer Calvin Trillin, and *60 Minutes* correspondent Morley Safer. Rather than using a conventional narrator, the filmmakers bring together six colorful longtime fans of the store, in their 80s and 90s, who gather around a table of fish reading the script in the style of a Passover Seder.

Running Time: 52 minutes



Mark Federman and Niki Russ Federman

in conversation with Andy Bachman

“Family, Friends, and Smoked Fish: Reminiscences about Life with Russ & Daughters”

Tuesday, July 21, 9:00 a.m.

Russ & Daughters has been an institution of Jewish New York since 1914. In conversation with longtime friend and UW-Madison alumnus Rabbi Andy Bachman, Mark Federman and his daughter Niki Federman – the third and fourth generation proprietors, respectively – will share family memories, stories about cooking, and reflections on the challenges and rewards of ushering the world-famous icon of American Jewish culinary history into the 21st century.



Yael Raviv

Chief Operating Officer,
Jewish Food Society

“Preserving Your Family Recipes and Stories with Jewish Food Society”

Tuesday, July 21, 10:45 a.m.

Jewish Food Society is a non-profit organization that works to preserve and celebrate Jewish culinary heritage from around the world. In this talk, Yael Raviv, the organization’s Chief Operating Officer, highlights the power that food has to create deep connections, instill pride, and offer a space for potentially difficult conversations during this challenging time. We'll explore what Jewish food is and build on a range of examples and stories from the Jewish Food Society archive to illustrate the process of interviewing and capturing family stories, developing and preserving family recipes, and documenting and sharing this information with others.



Yael Raviv joined Jewish Food Society as COO in 2021. She is the author of *Falafel Nation: Cuisine and the Making of National Identity in Israel* (2015) as well as numerous articles on food and culture. Yael received her PhD from NYU's Department of Performance Studies, and subsequently taught for several years at NYU's Nutrition and Food Studies Department as well as at UNISG (Bra, Italy). She founded and helmed the non-profit Umami food and art festival through 2020.

Helene Sinnreich

Professor and Head of Religious Studies,
University of Tennessee, Knoxville

“Hunger and Food in Holocaust Ghettos”

Tuesday, July 21, 1:30 p.m.

During World War II, the Germans put the Jews of Nazi-occupied Poland into ghettos which restricted their movement and, most crucially for their survival, access to food. Having no control over Nazi food policy, Jews attempted to survive the deadly conditions of ghettoization through a range of coping mechanisms and survival strategies. The hunger which resulted from this intentional starvation impacted every aspect of Jewish life inside the ghettos. This talk explores their story, drawing from diaries and firsthand accounts of the victims and survivors.



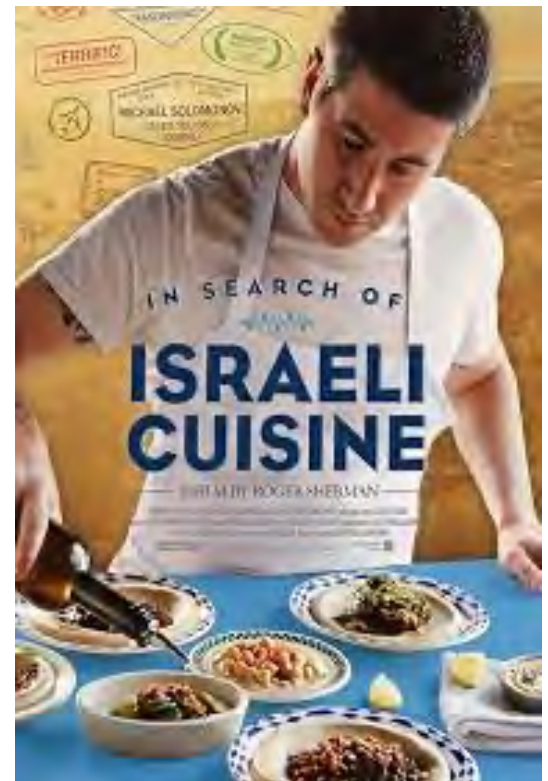
Helene Sinnreich is Professor and Head of the Department of Religious Studies and Director of the Fern and Manfred Steinfeld Program in Judaic Studies at the University of Tennessee, Knoxville. Sinnreich serves as the co-editor-in-chief of the academic journal *Holocaust and Genocide Studies*. She is author of *The Atrocity of Hunger: Starvation in the Warsaw, Lodz and Krakow Ghettos during World War II* (Cambridge University Press, 2023) and editor of *A Story of Survival: The Lodz Ghetto Diary of Heinek Fogel* (Yad Vashem Press, 2015). She has served as a fellow at the United States Holocaust Memorial Museum in Washington D.C., Yad Vashem in Jerusalem, and the Institute for Advanced Study at Central European University in Budapest.

Film Screening: *In Search of Israeli Cuisine* (2016)

Directed by Roger Sherman

Tuesday, July 21, 3:15 p.m.

In Search of Israeli Cuisine is a portrait of the Israeli people told through food. From profiles of chefs, home cooks, farmers, vintners, and cheese makers reflecting the more than 100 cultures that make up Israel today, a rich, complex, and human story emerges. The guide is Michael Solomonov, the James Beard Award-winning chef and owner of Zahav restaurant in Philadelphia. Through his interviews and visits to farms, markets, restaurants, and home kitchens, audiences will discover that this hot, multicultural cuisine has developed only in the last 40 years, mirroring the current state of the Israeli people and their food: secular, outward looking, and innovative.



Running Time: 96 minutes

Seth Stern

Journalist & Author

“Speaking Yiddish to Chickens: Holocaust Survivors Turned Poultry Farmers”

Wednesday, July 22, 9:00 a.m.

Most of the roughly 140,000 Holocaust survivors who came to the United States in the first decade after World War II settled in big cities. But a few thousand chose an alternative way of life on American farms. More of these farmers wound up raising chickens in southern New Jersey than anywhere else. Finding an unlikely refuge and gateway to new lives on poultry farms, they gravitated to a section of the state anchored by Vineland, a small rural city where previous waves of Jewish immigrants had built a rich network of cultural and religious institutions.



Seth Stern is a legal journalist and editor at Bloomberg Industry Group where he leads coverage of the US Supreme Court, Justice and Homeland Security Departments, and the federal judiciary. He previously reported for Bloomberg News, Congressional Quarterly, and the Christian Science Monitor. He is author of *Speaking Yiddish to Chickens: Holocaust Survivors on South Jersey Poultry Farms* (Rutgers University Press, 2023) and co-authored *Justice Brennan: Liberal Champion* (Houghton Mifflin Harcourt, 2010). His grandparents were Holocaust survivors who settled on a Vineland, New Jersey poultry farm. He is a graduate of Harvard Law School, the Harvard Kennedy School, and Cornell University.

Sunny Yudkoff

Associate Professor of Yiddish Studies and Max & Frieda
Weinstein-Bascom Professor of Jewish Studies,
University of Wisconsin-Madison

“Chicken Soup in a Pot: The Art of Sholem Aleichem's Monologue”

Wednesday, July 22, 10:45 a.m.

In this lecture, we'll engage the writing of Sholem Aleichem. We will analyze together the author's iconic monologue, “The Pot” (1901), a beloved text read and performed for audiences across the Pale of Settlement. It is a work that yells at its audience with a combination of love, anger, and desperation. At the center of the text is a *fleyshik* pot that may or may not have been rendered unkosher by the admixture of a drop of milk. But this is the protagonist's only remaining pot—the only vessel for one worrying mother to prepare a palliative chicken soup for her ailing son. In preparation for the lecture, we invite you to read “The Pot,” a copy of which you can find in your registration folder.



Sunny Yudkoff joined the Mosse/Weinstein Center for Jewish Studies and the Department of German, Nordic, & Slavic+ Studies in the fall of 2016. Her first book, *Tubercular Capital: Illness and the Conditions of Modern Jewish Writing*, was published with Stanford University Press (2019). She is also the director of the Mayrent Institute for Yiddish Culture. Her work has appeared in *Prooftexts*, *Jewish Social Studies*, *Comparative Literature*, *Literature and Medicine*, the *Los Angeles Review of Books*, and elsewhere. She is currently at work on her second monograph, *On Yiddish Joy*.

Hilit Surowitz-Israel

Assistant Professor, Religion Department,
Rutgers University

**“Kosher Crossroads: Food, Trade, and Identity in the Colonial Caribbean”**

Wednesday, July 22, 1:30 p.m.

Focusing on Curaçao, a central hub of Jewish life in the colonial Caribbean, this lecture examines food as material culture within the Sephardic Atlantic world. Drawing on recipes, household objects, and locally sourced ingredients—such as the use of plantains in charoset—it explores how Jewish communities adapted ritual foods to Caribbean ecologies. These culinary practices reveal how kosher observance and trade networks shaped Jewish identity and articulated a new social reality in colonial Curaçao.

Hilit Surowitz-Israel is an Assistant Professor in the Department of Religion at Rutgers University. She is co-editor of *Jews in the Americas, 1776-1826*. Her areas of publication and research are Religion in the Americas, Caribbean Religions, Sephardic Jewish History, Atlantic History, and Diaspora Theory. She is currently working on her manuscript, *American Diasporas: The Creolization of Religion in the Colonial Atlantic World*, which explores the formation of a religious community and the creolization and Americanization of religious identity among the Portuguese Jews in early modern Curaçao.

Margaret E. Boyle

Professor of Romance Languages & Literatures/Latin American, Caribbean and Latinx Studies,
Bowdoin College

“Diasporic Kitchens: Jewish-Mexican Recipes and Stories”

Wednesday, July 22, 3:15 p.m.

Recipes carry histories of migration, identity, and memory.

Through vivid examples and voices drawn from her book *Sabor Judío: The Jewish-Mexican Cookbook*, Margaret E.

Boyle highlights people and places that keep culinary traditions alive. We will discover how dishes travel across borders and time, how families adapt ingredients and techniques, and how Jewish and Mexican communities sustain connection, transmit culture, and create belonging at the kitchen table.



Margaret E. Boyle's teaching and research span the languages, literature and cultures of early modern Spain and colonial Latin America. She is the author of *Unruly Women: Performance, Penitence and Punishment in Early Modern Spain* (University of Toronto Press, 2014) and co-editor of *Health and Healing in the Early Modern Iberian World: A Gendered Perspective* (with Sarah Owens, University of Toronto Press, 2021). Her primary interests include Hispanic women's literary and cultural history, comedia history and performance, and health humanities, including medical, spiritual, and food cultures. Her newest book is *Sabor Judío: The Jewish Mexican Cookbook* (with Ilan Stavans, University of North Carolina Press, 2024), and was named a 2025 National Jewish Book Award finalist in the category of Jewish Food Writing and Cookbooks (the Jane and Stuart Weitzman Family Award).

Professor Boyle is the director of Multilingual Mainers, an elementary world languages and cultures program providing age-appropriate tools to combat xenophobia, racism, and intolerance through engagement with languages other than English. She has been awarded a Fulbright Senior Scholar as well as grants from the National Endowment for the Humanities and the Whiting Foundation for work in cultural and international exchange.

Mitchell Hart

Professor Emeritus of History,
University of Florida

“Dinner with the Goldbergs”

Thursday, July 23, 9:00 a.m.

This talk looks at the role of food in the 1950s sit-com *The Goldbergs*. More specifically, it explores how food was used to make crucial points about Jewish acculturation to American norms, and the need at times for Jewish “invisibility.” Foods that were recognizable to anyone raised in a Jewish home were re-named to hide their Jewishness, even if the foods were still identifiable to those living in places with significant Jewish communities. Food thus offered one way for Jews to demonstrate their integration into mainstream America while simultaneously maintaining a discernible Jewish identity.

Mitchell Hart received his Ph.D. in History from UCLA in 1994. At the University of Florida, he taught courses on modern Jewish history, modern Germany, the history of racial thought, and anti-Semitism. He is the author of *Social Science and the Politics of Modern Jewish Identity* (Stanford University Press, 2000), *The Healthy Jew* (Cambridge University Press, 2007), and has edited *Jews and Race: Writings on Identity and Difference, 1880-1940* (Brandeis, 2011) and *Jewish Blood: Metaphor and Reality in Jewish History, Religion, and Culture* (Routledge, 2009). He is co-editor, with Tony Michels, of the *Cambridge History of Judaism, volume 8: The Modern World* (Cambridge University Press, 2017), and *On the Word of a Jew: Religion, Reliability, and the Dynamics of Trust*, co-edited with Nina Caputo (Indiana University Press, 2019).

Jordan D. Rosenblum

Belzer Professor of Classical Judaism and
Director of Religious Studies,
University of Wisconsin-Madison

**“Something’s Not Kosher: Jewish Food Controversies
Through the Ages”**

Thursday, July 23, 10:45 a.m.

Why did some people claim that Jack the Ripper was a kosher slaughterer? Are hamantaschen the biblically forbidden cakes baked to the Queen of Heaven? Is the famous Roman dish “Jewish Artichoke” (*carciofi alla giudia*) kosher? This talk explores these and many other kosher controversies. Throughout, we will explore how kosher controversies were not just about the food, but about a variety of associated practices related (sometimes quite loosely) to food preparation. From pork to artichokes, from chicken to oysters, we will follow the curious—and indeed sometimes scandalous—history of kosher food controversies.



Jordan D. Rosenblum is the Belzer Professor of Classical Judaism and Director of Religious Studies at the University of Wisconsin-Madison. His most recent book, *Forbidden: A 3,000-Year History of Jews and the Pig* (New York University Press, 2024), won a 2024 National Jewish Book Award. According to The Wall Street Journal, “*Forbidden* is an engaging and surprisingly cheerful study of that odd couple of the religious imagination, the Jew and the pig.” In addition, he is the author of *Rabbinic Drinking: What Beverages Teach Us About Rabbinic Literature* (University of California Press, 2020); *The Jewish Dietary Laws in the Ancient World* (Cambridge University Press, 2016); and *Food and Identity in Early Rabbinic Judaism* (Cambridge University Press, 2010), as well as the co-editor of four volumes, including *Feasting and Fasting: The History and Ethics of Jewish Food* (New York University Press, 2019); and *Animals and the Law in Antiquity* (Brown Judaic Studies, 2021).

Transportation Information

Madison Metro Transit operates several free bus routes on the UW campus: routes 80, 81, 82, and 84. Routes 80 and 84 provide daytime and evening service; routes 80, 81, and 82 provide nighttime service. The below picture shows the service range of the various campus bus routes. For exact information on campus routes or for information about city-wide bus routes, visit cityofmadison.com/metro or call (608) 266-4466.



Taxis

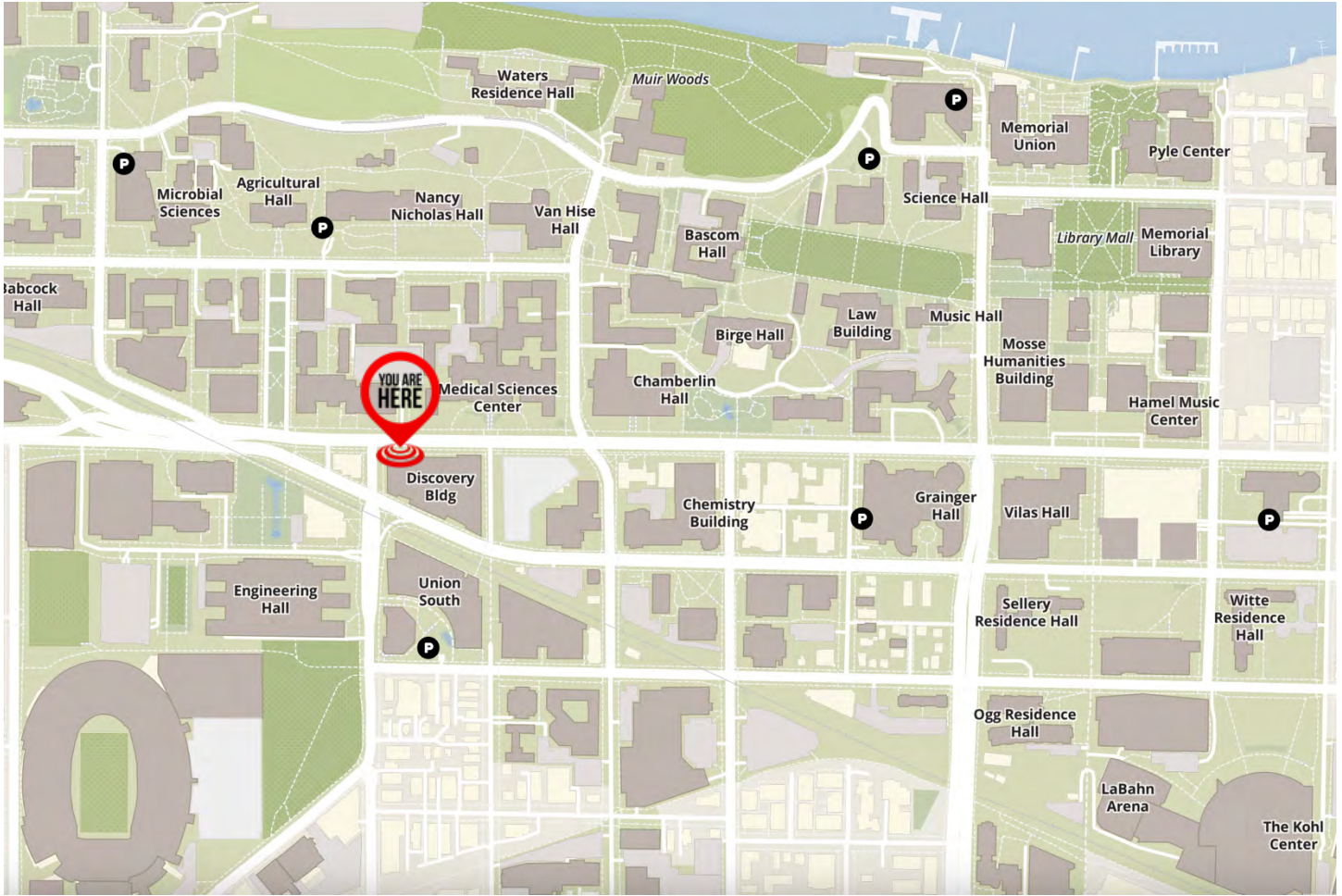
Union Cab: (608) 242-2000

If you have a smartphone and use Uber or Lyft, both services have high service rates in the Madison area.

Hotel shuttles

Some hotels provide limited shuttle service around the area. For more information, inquire directly with your hotel.

Campus Map



Distances

Discovery Building to Union South: 0.1 miles

Discovery Building to Memorial Union: 0.6 miles

Discovery Building to UW Hillel/Adamah: 0.8 miles

Discovery Building to Capitol Square: 1.2 miles

Discovery Building to Library Mall/State Street: 0.7 miles

Dining

There are many great options for lunch and dinner on or near the UW-Madison campus.

Lunch Recommendations:

- **Steenbock's on Orchard**, housed right here in the Discovery Building, is open for lunch and dinner and offers elevated American cuisine
- **Aldo's café**, also located within the Discovery Building, offers coffee, tea, and light breakfast/lunch options
- **Union South**, directly across the street from Discovery on the south side of the building, features several cafeteria-style eateries that serve lunch and dinner
- **Library Café & Bar**, across the street from Discovery on the west side of the building, offers pub-style sandwiches and burgers
- **Adamah** (housed inside the UW Hillel, about 0.8 miles from Discovery) offers contemporary Kosher food. They are open Monday - Friday from 11am - 2pm. Address: 611 Langdon Street
- **Food carts on Library Mall** (about 0.7 miles from Discovery) offer a wide range of cuisines. You can find the carts at the campus end of State Street, between the University Bookstore and Memorial Library.
- **Memorial Union**, located on the lake, features several cafeteria-style eateries that serve lunch and dinner

Strada (pizza, pasta dishes, panini)

Peet's Coffee & Tea (café)

Carte (soup, salads, sandwiches)

Daily Scoop (locally made ice cream)

Der Rathskeller (pub food)

A few other lunch options on State Street (0.6 – 0.8 miles from Discovery):

- **Mediterranean Café** (shawarma/falafel)
625 State St
- **Naf Naf Grill** (fast Middle Eastern Grill)
555 State St
- **Chipotle** (fast Mexican-American)
658 State St
- **Paul's Pelmeni** (Russian-style dumplings)
414 W Gilman St

Dinner recommendations:

- **Cento** (122 W Mifflin St)
Contemporary Italian fine dining
- **Sardine** (617 Williamson St)
French-inspired fine dining, seafood
- **Osteria Papavero** (128 E Wilson St)
Refined Italian food in a casual setting – reservation usually needed
- **Tempest** (120 E Wilson St)
Seafood and oyster bar
- **Statehouse**, in the Edgewater Hotel (1001 Wisconsin Pl)
American fine dining – outdoor patio overlooks Lake Mendota
- **Harvey House** (644 W Washington)
Upscale American cuisine
- **Tornado Room** (116 S Hamilton St)
Classic Madison steakhouse
- **Johnny Delmonico's** (130 S Pinckney St)
Upscale steak house
- **Cooper's Tavern** (20 W Mifflin St)
Elevated Irish pub-style food
- **Dotty Dumpling Dowry** (317 N Frances St)
Casual place for burgers, cheese curds, etc. – a Madison classic
- **Graze** (1 S Pinckney St)
Farm-to-table burgers, etc. in a hip setting
- **The Old Fashioned** (23 N Pinckney St)
Casual contemporary American food – a Madison classic
- **Fabiola's Spaghetti House and Deli** (1301 Regent St)
Casual Italian-American food
- **Great Dane** (123 E Doty St)
Brewpub with burgers, salads, etc.



George L. Mosse / Laurence A. Weinstein
Center for Jewish Studies
UNIVERSITY OF WISCONSIN-MADISON

Engage with Jewish Studies throughout the year

Founded in 1991, the George L. Mosse / Laurence A. Weinstein Center for Jewish Studies brings together a variety of disciplines to study and interpret Jewish and ancient Israelite history, religion, politics, society, and culture. Drawn from over a dozen different departments, our faculty have achieved national and international prominence for teaching and scholarship. Undergraduates can pursue either a major or certificate in Jewish Studies, and our alumni have gone on to pursue careers in law, medicine, secular and religious education, academia, business, community organizing, and the rabbinate. Each year, the Center offers to the university and wider Madison community a variety of educational and artistic programs, including lectures, conferences, roundtable discussions, concerts, and film screenings.

Keep in Touch!

Visit our website to sign up for our mailing lists, read our newsletter, and find up-to-date information about events: www.cjs.wisc.edu

CJS Events Calendar: www.cjs.wisc.edu/events

Follow us on Social Media:

- Facebook: www.facebook.com/UWJewishStudies/
- Instagram: @uwmadisonjewishstudies

Past Greenfield Themes

- 2025 – Jews and Popular Culture
- 2024 – Jews and Resilience
- 2023 – Jews and Leisure
- 2022 – The Jewish Family across Time and Space
- 2021 – Jews and Politics: America, Israel, Europe
- 2019 – Business, Labor, and Social Justice: Jewish Perspectives, Jewish Traditions
- 2018 – Jews and Entertainment
- 2017 – Jews and Science
- 2016 – Jews and the Arts
- 2015 – Reading Jews: From “People of the Book” to Popular Culture
- 2014 – Jews and their Neighbors
- 2013 – Subversive Jews: Dissidents and Rebels in the Jewish Tradition
- 2012 – Jewish Memory and Nostalgia
- 2011 – Yiddish in the Twenty-first Century
- 2010 – The Wandering Jew
- 2009 – Jews and Politics
- 2008 – The World of European Jewry
- 2007 – Encountering Israel: History, Culture, and Politics
- 2006 – Judaism: Religious and Secular
- 2005 – Jews in America
- 2004 – Jews and Gender: Men and Women from Antiquity to the Present
- 2003 – The World of Yiddish
- 2002 – What Makes Something Jewish?
- 2001 – Jewish Studies and the Arts
- 2000 – Jewish Identity in the 20th Century: Literature, History, and the Arts

SAVE THE DATE!

JULY 19-22, 2027

27th Annual

Greenfield Summer Institute

Theme and further details to be announced this fall



Greenfield Summer Institute
MOSSE/WEINSTEIN CENTER FOR JEWISH STUDIES
UNIVERSITY OF WISCONSIN-MADISON

We Moved! New Address:

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