

Moving forward from the
Baton Rouge flood

Rabbi Levy &
President (Bill) Clinton

Remembering Jackson's
Olde-Tyme Deli

Southern Jewish Life

ENCOUNTERING THE ARK

FIND YOUR TRACK:
NOLA'S ISRAEL MISSION
HADASSAH GOES BOLLYWOOD
JCDS "ALL GROWN UP"
AT 21

INSIDE:

An Official Publication of the Jewish Federation of Greater New Orleans

THE JEWISH NEWSLETTER



NEW ORLEANS EDITION

October 2016
Volume 26 Issue 10

PR5RT STD
U.S. POSTAGE
PAID
Atlanta, GA
Permit No. 3592

Southern Jewish Life
3747 West Esplanade Ave
Metairie, LA 70002

health & wellness



The healing powers of the Dead Sea are here in Birmingham

elements
float spa



a space to relax
your mind, body and soul

4851 Cahaba River Road
Birmingham

205.518.0800

www.elementfloatspa.com

Birmingham-Southern College presents

FIDDLER ON THE ROOF

BSC's first-ever production of the beloved musical theatre classic, starring music professor and baritone Jeff Kensmoe as Tevye.

- Oct. 19, 20 and 22 at 7:30 p.m.
- Oct. 23 at 2:30 p.m.
- Oct. 27-29 at 7:30 p.m.

To reserve tickets online, go to www.bsc.edu/academics/theatre or call the College Theatre Box Office during regular hours (Monday-Friday, 1-4:45 p.m.) at (205) 226-4780.

For a full list of theatre, music, and visual arts events, visit www.bsc.edu.

BSC Birmingham-Southern College



Tulane doctor specializes in pituitary tumors

by Lee J. Green

Endoscopic pituitary surgery conducted by Dr. Ricky Medel, the co-director of Cerebrovascular, Endovascular and Skull Base Surgery at Tulane Hospital, has proven a successful, minimally invasive treatment for pituitary tumors.

Medel, also an assistant professor of Neurological Surgery, is one of only a select few neurosurgeons in the country dual-trained in both traditional open microsurgery and minimally-invasive endovascular neurosurgery for vascular disorders of the brain as well as the spine.

"Most of these pituitary tumors (in the glands) are benign," he said. "With this endoscopic surgery we can remove the tumor more easily and since it is less invasive the recovery times are shorter. These have been very successful."

The tumor is removed through a process of putting the endoscope camera through the nose. If it is a benign tumor and all of it is removed, the tumor usually does not re-occur with the hormone levels going back to normal.

Medel said changes in hormone levels can be a warning sign of pituitary problems and it is wise to get an MRI to see if those are being caused by a tumor.

Some people develop Cushing's Syndrome as a result of long-term exposure of the body to elevated cortisol levels. This can lead to weight gain, diabetes and heart disease among other serious ailments. If this is discovered, the source of the increased cortisol must be determined, he said.

"It can come from the excess secretion of adrenocorticotropic hormone (ACTH) or from long-term use of oral steroid medication," said Medel. "If the source is determined to be a tumor in the pituitary gland, the options for treatment includes endoscopic transphenoidal surgery for resection, radiosurgery, or medical treatment for cases that are resistant to the other options listed."

He said warning signs of pituitary tumors could include unexplained weight gain, hands or feet increasing in size, and diabetes. Usually there isn't pain associated with the presence of a tumor.

"We work with a patient's endocrinologist and primary care physician to diagnose and set the best course of treatment. The hormone levels in the blood should be tested. As always, the sooner we can identify and treat, the better the long-term prognosis," said Medel.



nosh
for the love of the deli

BOOKS

PASTRAMI ON RYE: An Overstuffed History of the Jewish Deli

by Ted Merwin

While there's nothing in this book on the now-shuttered Olde-Tyme Deli in Jackson or Browdy's in Birmingham, there is very brief mention of Southern institutions like Rosen's Delirama in Memphis which declared itself in the 1960s "the largest, most modern, and most complete strictly Kosher Food Mart in the country" and New Orleans' Pressner's with its "kosher smorgasboard" of pastrami, tongue, salami, liverwurst, bologna, and an assortment of appetizing items such as smoked fish, herring and lox.

"Pastrami on Rye" is a loving history of an institution: the deli and its significance to our cultural heritage. Our Jewish identity.

Although the emphasis is on the New York deli phenomenon, the book abounds with interesting bits for any deli lover: the fight against Teddy Roosevelt for Sunday sales; the role of the deli as "secular synagogue"; what happens when delis experiment with ethnic food (Bernstein's developed salami fried rice, egg foo yung with chicken livers, and Chicken Bernstein, a half chicken stuffed with bamboo shoots, water chestnuts, and pastrami).

What's to come of the deli, the Jewish deli? The author has his ideas, but mostly it's up to those who still frequent the deli and see its value — not just in feeding us, but feeding our identity.

RHAPSODY IN SCHMALTZ: Yiddish Food and Why We Can't Stop Eating It

by Michael Wax

Here, it's not only what we're eating but why, how many hours between, and that we're still partaking in conversations on rules that were taking shape hundreds or thousands of years ago.

That's the first part of the book, though. Later on, we get to the tasty bits, and you know you're getting there when the first line of chapter four begins, "It all comes down to schmaltz." Okay, now we're talking.

Although there are no recipes and this is no beach read, a completely thorough, academic history of Yiddish dishes is represented. Kreplach gets three pages, gefilte fish gets eight.



Photograph courtesy Bill Aron, from his Shalom Y'all collection

Judy and Irv Feldman at Jackson's Olde-Tyme Deli

DELI LOVE

Turning Back the Hands of Time: Jackson, Mississippi's Olde-Tyme Deli

by Amy C. Evans

"When I was a little girl, your father would always give me a cookie." This is the kind of story that people still share with Michele Schipper, daughter of Irv and Judy Feldman, owners of Olde-Tyme Deli in Jackson. The deli closed in 2000, but for 39 years it served Jackson-area Jews and non-Jews, as well as Jewish communities across Mississippi. Sixteen years after Irv and Judy served their last Reuben, people still mourn the loss of this family-owned restaurant that was truly one of a kind.

Judy Feldman grew up in Clarksdale, where her parents, Shelda and Mike Binder, owned a dry goods store. Judy left the Delta as a young woman and landed in St. Louis, Mo., where she worked for a medical records company at a local hospital. There, she met Irv, a St. Louis native who worked in retail. They fell in love, married, and moved to Memphis, where they each continued in their chosen professions, and had the first of their three children.

For reasons the family isn't quite sure of, Judy's parents decided that they

L'Shanah Tovah



RIVERVIEWANIMALCLINIC
Dogs - Cats - Birds - Exotics

**We've Made Pet Care Easy
for the Entire Family**

Arthur Serwitz, DVM
Robert Wood, DVM
Alvin Atlas, DVM
Amy Tate, DVM
Chris Campbell, DVM
Layla Dodgen, DVM
Jana Korsch-Dismukes, DVM,
Diplomate, ACVO
Amelia Cox, DVM



4640 Highway 280 South, Birmingham, AL 35242
www.riverviewanimalclinic.net
email: racvets@riverviewanimalclinic.net
ph: 205.991.9580



**COME VISIT THE NEWLY
EXPANDED MUSEUM STORE**

THE ANVIL
at Vulcan Park and Museum

OPEN DAILY 10:00 AM - 6:00 PM



VISITVULCAN.COM
1701 VALLEY VIEW DRIVE | BIRMINGHAM, AL
205.933.1409 | INFO@VISITVULCAN.COM

nosh

wanted to leave Clarksdale and move down to Jackson, the state's capitol, and open a restaurant. They invited Judy and Irv to join them. Together, they opened Olde-Tyme Deli in Jackson's Highland Village Shopping Center in August 1961. Their goal was simple: Provide the dishes they know best with a commitment to service, courtesy and quality. With plenty of retail experience and family recipes under their collective belt, their new venture was sure to thrive. By catering to Mississippi's Jewish community, it soared.

"For the Jews, the deli was like Mecca," Michelle recalls. "If you were dropping your kids off at Jacobs Camp in Utica or driving through Jackson on your way to New Orleans, the deli was a regular stop." Of course, this was before specialty food products were available at your local Kroger. "The Deli was it," she says. "You couldn't buy Passover foods in the grocery store, so Jewish families would send orders from congregations all over Mississippi. The Manischewitz deliveries were big. My father would ship orders out by bus!"

But the Olde-Tyme Deli was more than corned beef and kugel. It was also known for fresh pastries, Louisiana gumbo and, to the shock of some, pork. When asked if her parents and grandparents ever considered operating a strictly kosher deli, Michelle laughs, "Not at all. It wouldn't have made sense. There were maybe two families in Jackson that kept kosher, and my dad would make special orders for them from Chicago. But I think it was just

"ONE OF MY FAVORITE STORIES IS OF A WOMAN WHO CAME INTO THE DELI WANTING TO PURCHASE A KOSHER HAM. SHE THOUGHT 'KOSHER' MEANT THAT IT WAS BETTER."

a matter of them recognizing where they were, and they didn't ever consider being strictly kosher." And they were right, because most of Jackson didn't even know what kosher meant. "One of my favorite stories is of a woman who came into the deli wanting to

purchase a kosher ham," Michele says. "She thought 'kosher' meant that it was better."

Michele's parents and grandparents not only introduced Mississippians to traditional Jewish foods, they established an environment that really brought people together — a place where regulars met every morning for coffee, and generations of families enjoyed a particular brand of hospitality. "When people remember my family's place, I think what they're missing is a piece of community," says Michele. And that community extended to the employees. Some Olde-Tyme Deli staff worked for the family for a decade or more and even enjoyed a profit-sharing plan. According to Michele, when the deli closed, there were five or six long-term employees who left with a comfortable sum. A handful of those same employees keep a standing date with Irv, who turned 90 this year, at Congregation Beth Israel's Annual Sisterhood Bazaar, where they meet over bowls of matzah ball soup and talk about the old days at the Olde-Tyme Deli.

Sixteen years after the deli closed its doors, the annual Sisterhood Bazaar is the only opportunity that Jacksonians have to enjoy some of the traditional Jewish dishes that Irv and Judy and their family shared with Mississippi. It's the one moment during the year that Jacksonians can turn back the hands of time.

Mike Binder died in 1963, two years after the deli opened. His wife Shelda passed away in 1978. Irv's wife Judy worked in the deli until it closed; the family said goodbye to her in 2003. Today, Michele, her sister Amy and brother Alex all live in Jackson and enjoy careers outside of the deli business. And they, too, rely on the annual Sisterhood Bazaar to enjoy the traditional Jewish dishes that their family is known for.

From the back of an original Olde-Time Delicatessen menu:
"The intention of the Olde-Tyme Deli is to turn back the hands of time! Back to that era:

.....Where here every man's word was his bond;
.....Where every dollar purchased quality merchandise.

**9TH ANNUAL
ISRAEL FESTIVAL**

**SUNDAY, NOVEMBER 13
10AM - 5PM
MEMPHIS AGRI-CENTER**

**5K
RACE
9AM**



**ADMISSION
\$5.00
12 & under
FREE**

- Israeli Food
- Israeli Culture
- Israel Music
- Face Painting
- Petting Zoo
- Camel Rides
- Israeli Vendors
- Ancient Coins
- Bottle Dancers
- Matkot
- Falafel Eating Contest
- Klezmer Music
- Rock Climbing Walls
- And Much More



MEMPHISFOI.ORG