



Reimagining a 50 year old kitchen



Think Big, Think Bold
For the next 50 years

So, what's this all about?

Food has always been one of the cornerstones of the Jewish community, and the kitchen is where it happens – where food is made, people congregate to chat, to eat and to be part of a family and community. Yet at BZBI we've never taken full advantage of our kitchen's potential. By creating the beautiful, open Culinary Center, we are building a space of our community for the next 50 years.



The old space has been gutted. Four large windows, hidden behind the old stoves and hood, have been exposed which will allow for new beautifully designed stained glass to enliven the open floor plan. We have thought big; we have thought bold; and we have devised a media-equipped Culinary Center capable of many exciting new programs.

So, what does this mean?



- Cooking classes for teens where they can learn real cooking skills, such as how to handle a knife, food safety, proper stove skills as well as what is involved in making soup or baking a cake
- Kosher Cookbook Lending Library
- Havdalah Café, a Saturday night place, for members to gather and try tasty treats
- Cooking workshops for adults which can be both in-person and broadcast where members teach members how to make latkes, challah or chicken soup but also go beyond 'standard Jewish food.'
- A better space to prepare meals for members who are in mourning or who are ill and homebound

- Cooking tips broadcast into our space from chefs around the world so our members can try their hand at a totally new type of food – imagine kosher chicken masala or a kosher Vietnamese banh
- A Cooking Club, like a book club where members can share recipes, try them at home and then gather together to compare variations and notes
- An annual “Let’s Make It Together” meal, using the newly open plan kitchen to allow members to prepare a special meal for the membership at large



And of course, the standard Shabbat Kiddush
or Sunday Brunch

So, what will this
look like?



View from the Kahaner door

View from hallway door



View looking at the turret



And, these are the
windows designed by our
own Deena Flanagan



Now, what will this cost and how can I get involved?

We need \$300,000 to build it out and an additional \$100,000 to ensure that we make all the exciting classes and programming happen. Here is how you can help.

The Recipe

Executive Chef	\$100,000
Pastry Chef	\$50,000
Sous Chef	\$25,000
Sommelier	\$10,000
Baker	\$5,000

Yes! I want to be part of
the recipe of success!

Name

Email

Phone

Major gifts may be paid over multiple years.
Please call the Office to ask about naming opportunities.