

## A Taste of Tradition

BY NAOMI GAYLE



Over at Leo's Deli at the Jewish Home, "we're trying to create an authentic Jewish-style deli, with all the smells and interactions you would find if you visited a deli in New York city," says Wess Welsby, the Director of Dining Services. At lunchtime, their specialty is their corned beef sandwich, which comes with pickles and cole slaw, and their salads. At night, it's briskets, knishes, and the daily specials.

Executive Chef Andrew Lederman, who previously owned Bodhi's restaurant, joined Leo's in August. Looking for something new, he says the opportunity to "enhance people's lives at later stages is more rewarding than I pictured." He braises the corned beef for their sandwiches and looks for ways to bring new foods into the Deli. Ruth Cohen, who recently started as deli supervisor, plans to bring more traditional Jewish foods to the Deli.

While the residents of the Jewish Home can eat in restaurant-style dining halls on their meal plan, they often come to the deli, along with family members and other visitors. Some people who work nearby also stop by for lunch. For Purim they served hamentaschen, and for Passover the Deli offers meal tickets so that no money needs to exchange hands during the first and last days of the holiday.