

Film and Feast



A Collection of Recipes Inspired by Films
from the Jewish Film Institute Staff

FILM AND FOOD PAIRINGS

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INTRODUCTION

There are few things that bring us together like food. From holidays and festivals, to get-togethers with friends and family, celebrations of joy to comforts for sorrow, food is one of the many ways we show our love.

The staff of the Jewish Film Institute want to Thank You and show our love to our audience, members, and supporters by sharing some of our most cherished recipes with you. Many of these recipes have been handed down from our own families, some our own inventions.

But as we are the Jewish Film Institute, we also wanted to find recipes inspired by some of our favorite movies. So motivated by one of our popular programs "Film and Feast," each of these recipes has a suggested film to watch with it.

We hope you enjoy and we look forward to seeing you at the movies!

LEXI'S ICELANDIC FEAST!

GRAFLAX WITH RÚGBRAUÐ

(CURED SALMON WITH RYE BREAD)

I married an Icelander and lucky for me the national cinema is world-class, bleak, dark, and biting just like New York Jews, so it was kismet. I offer food and film pairings for this recipe book that can be prepared in advance.

The recipes are courtesy of Herdís Skarphédinsdóttir, my mother-in-law extraordinaire. Gastronomically speaking, Icelanders and New York Jews are cut from the same cloth. Icelanders eat cold-cured and smoked salmon, pickled herring, and whitefish of all kinds which means they do not complain about gefilte fish during Passover!

For film pairings, I suggest a double feature. Start the evening gabbing over Graflax.



Ingredients-Graflax:

3-4 lbs. Salmon, fileted with skin on, deboned
1 bunch Fresh Dill
2 tbsp Onion, minced
6 tbsp Lemon juice (about 3 lemons)
16 oz Rock Salt
16 oz White Sugar
2 tsp Peppercorns, crushed

Directions-Graflax:

Lay both Salmon halves skin side down on a large platter.

Mix Rock Salt, sugar, dill, onion, and lemon juice. Coat each side and make a sandwich out of the two halves of salmon, wrap in foil or slip into a plastic oven bag.

Refrigerate. Turn and baste regularly, (24 hours for lightly cured, 36 for medium, and 48 for hard cured).

When the flesh is opaque, on the second or third day (you will see it changing when you baste it), slice thinly as you would smoked salmon -- on the bias and without the skin.

Serve on *rúgbrauð* (rye bread) with mustard sauce.

Ingredients-Rúgbrauð:

3 c. Dark Rye Flour
1½ c. Whole Wheat Flour
4 tsp. Baking Powder
2 tsp. Kosher Salt
1 tsp. Baking Soda
2 c. Buttermilk
1 c. Golden Syrup
Unsalted butter, for greasing and serving

Directions- Rúgbrauð:

Heat oven to 200°.

Whisk flours, baking powder, salt, and baking soda in a bowl. Stir in buttermilk and syrup to form a smooth dough.

Grease 2 loaf pans with butter. Pour dough into prepared pans and cover with aluminum foil; bake until cooked through, about 8 hours.

Let cool slightly and unmold; serve with butter (and Graflax).

Mustard Sauce:

Mix ¼ c. Dijon, 1 tsp ground dry mustard, 3 tbsp sugar, and 2 tbsp White Wine Vinegar together.

Whisk in ⅓ c. Olive Oil and 3 tbsp chopped fresh dill.

LEXI'S ICELANDIC FEAST!

KJÖTSÚPA (LAMB SOUP)

For the main course, feast on Kjötsúpa (lamb soup) the perfect pairing for 2015 *Rams*.

Feuding brothers, snowy vistas and sickly sheep (Icelandic: *Hrútar*) provide for a meaty dark comedic Icelandic saga written and directed by Grímur Hákonarson screened at the 2015 Cannes Film Festival where it won the Prix Un Certain Regard. It is one of my favorite Icelandic Films.



Ingredients:

- 2 tbsp Olive Oil
- 1 tsp Garlic, chopped fine
- 3 lbs Icelandic Lamb, on the bone (chop or shoulder)
- 1 Medium Onion, sliced
- 1/3 c. Brown Rice (Rolled Oats are traditionally used)
- 6 c. Water
- 1/2 tsp Dried Thyme
- 1/2 tsp Dried Oregano
- 1/2 Cabbage, rough chop
- 3 Carrots, medium dice
- 1/2 Rutabaga, medium dice
- 4 Potatoes, medium dice

(Optional)

- 1 c. Cauliflower Florets

Directions:

In a large pot or dutch oven, briefly sauté the garlic in the olive oil for 1 to 2 minutes over medium heat (do not brown). Add the lamb pieces and brown on all sides. Add sliced onion to the pot and sauté very lightly (about 1 minute), then pour in the brown rice and water.

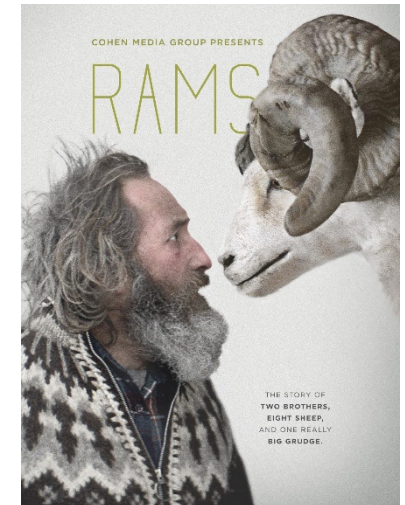
Raise heat to high, bringing the soup to a low boil; allow to boil for 5 minutes, skimming away the froth as it rises.

Reduce heat to medium, stir in dried thyme and oregano, cover pot, and cook for 40 minutes.

Add cabbage, carrots, rutabaga, cauliflower (if using), and diced potatoes. Cook, covered, for an additional 20 minutes, or until vegetables are fork-tender.

Remove meat and bones from pot, chop meat coarsely, then return. Warm for an additional 5 minutes.

Serve and Enjoy!



LEXI'S ICELANDIC FEAST!

PÖNNUKÖKUR (ICELANDIC PANCAKES)

Take a break to fill the Icelandic Pönnukökur (crepes). When the pancakes are ready, roll *Woman at War*, an artful fable that examines what it really means to save the world. Benedikt Erlingsson's 2019 film is a real crowd-pleaser and unbelievably, it is about climate change.



Ingredients

5 Eggs
2½ c. Milk
1¼ c. All-Purpose Flour
1 tbsp Sugar
½ tsp Salt
Butter

Fillings: Jam, whipped cream, cinnamon sugar, Nutella, fruit, etc.

Directions:

Whisk milk and eggs until smooth. Slowly add flour, sugar, and salt. Whisk until the batter is smooth and fully incorporated, about 30 seconds to a minute. Avoid beating air into the batter or overworking it.

If possible, allow the batter to sit for 30 minutes so that the flour absorbs more liquid, and the air bubbles rise out of the mix. Or, if short on time, just begin cooking.

Heat a crepe pan to very hot but not smoking and add a small pat of butter. Lift the pan and pour a large ladle of batter into the pan. Immediately begin tilting the pan to spread the batter. Keep the pan moving until all the batter has solidified and/or the whole pan is covered in batter.

Cook until the batter has set across the top and the edges begin to pull away from the pan, 30 seconds to 1 minute.

Flip with a very thin spatula, and cook for another 30 seconds on the other side.

Remove to a plate and fill with jam, whipped cream, sugar, or anything else you desire.

Make it Gluten-Free:

Substitute ½ cup + 2 tbsp White Rice Flour, ¼ cup + 1 tbsp tapioca starch, ¼ cup + 1 tbsp cornstarch for the all-purpose flour



KEN'S TWO-BITE BEEF WELLINGTONS

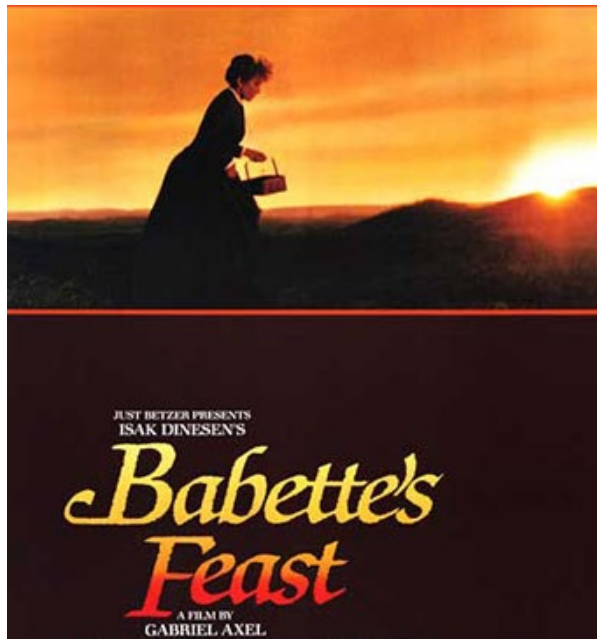
My friend wanted to have an English themed party and asked me to bring some appetizers. I had always wanted to make Beef Wellington, so I improvised and came up with this mini version.



The tenderloin is cooked after you have seared it. By freezing the meat after searing, you'll prevent it from overcooking in the oven.

Gabriel Axel's *Babette's Feast*, was the first foreign film I ever saw, and my introduction to gastronomy as an art form.

The film will make your mouth water, and these wellingtons will definitely satisfy any cravings the movie causes.



Ingredients:

- 1 pkg Puff Pastry, defrosted
- 2 lbs. Beef Tenderloin, cut in 24 1" cubes
- ½ lb. Morel Mushrooms, finally chopped
- 3 tbsp Shallots, finely chopped
- 2 tbsp Butter
- 1½ tbsp Fresh thyme, chopped
- ¼ c. Dry Vermouth (or Sherry)
- 8 slices Duck or Lamb Prosciutto
- Dijon Mustard
- Egg Wash
- Salt and Pepper

Directions:

Use a food processor to chop the mushrooms and shallots, finely.

Heat a pan over medium heat. Add 1 tbsp butter and melt, but do not brown. Add mushrooms, shallots, thyme, salt and pepper. Cook until the mushrooms release their moisture and starts to dry. Add the rest of the butter and vermouth. Cook until vermouth has evaporated.

In a very hot pan (cast iron preferred) sear the tenderloin cubes, in batches, until all sides are brown. Then freeze the tenderloin cubes.

Pre-heat oven to 425 F.

Defrost one sheet of puff pastry at a time. Cut into thirds, along the folds. (cover the pastry you are not using to prevent it from drying out).

Flour your workspace and roll out the dough to make it a little thinner and to elongate the pastry. Cut each third into 4 square pieces. You will have 24 squares when you are done.

Cut each piece of prosciutto into 3 pieces (24 pieces total).

Lay one piece of prosciutto in the middle of a square of puff pastry. Dab ¼ tsp of Dijon on the prosciutto. Place a cube of frozen tenderloin on the mustard. Pinch the four corners of the pastry tightly together to form a ball. Flip and put on a baking pan lined with parchment.

Brush the egg wash on top and sides of the pastry.

Bake for 15 min until dark brown.

Serve with a rich red-wine reduction and/or a zesty Horseradish sauce.

KEN'S GREEN (DEVEILED) EGGS AND LAMB

I love to play with words as much as I love to play around with food ideas. I was watching *The Lorax* with my niece when I had this idea to make deviled eggs green, with some “ham” on top.

For my first attempt, I made a basil infused olive oil and then used that to make homemade basil mayo. It was time consuming, the taste too subtle, and not “green” enough. Next time I decided to try avocado and fresh herbs. It worked much better so here is that recipe. It is a great snack for any Dr. Seuss movie.



Ingredients:

- 12 Eggs, hardboiled
- ½ Avocado
- ¼ c. Sour Cream
- 3 tbsp Mayonnaise
- 3 tbsp Flat Parsley, finely minced
- 1 tbsp Tarragon, finely minced
- 1 tbsp Basil, chiffonade
- 1 tbsp Chives, finely minced
- ¼ tsp White Pepper
- ¼ tsp Salt
- 2 Slices Lamb Bacon, cut into lardons and cooked crispy
- Paprika (optional)

Directions:

Slice the eggs length wise.

Put the yolks and all the ingredients, except for the lamb and paprika, into a food processor. Pulse until everything is incorporated.

Put the mixture into a pastry bag with a star tip. If you don't have a pastry bag, you can use a ziplock with the corner snipped off.

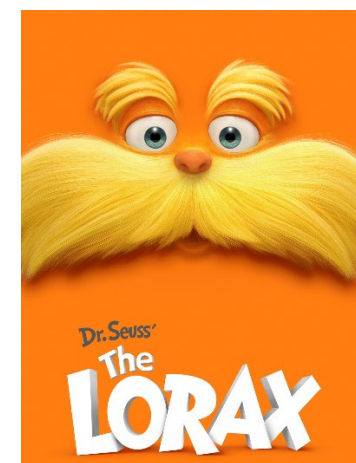
If using paprika, sprinkle over the egg white BEFORE filling with the mixture. These are “green eggs” – we don't want to cover the green color with red!

Fill the whites with the yolk mixture.

Top with a piece or two of lamb bacon.

Make it Vegetarian:

McCormick's “Bac'n Pieces” are vegan and will give the crush and extra little kick of salt that the lamb bacon generally provides.



ROSIE'S BROCCOLI SAUCE (YOUR NEW COMFORT GO-TO)

I'm sure everyone eating pesto has once thought, "*Hey, you know what would make this better? If it were made from broccoli!*" Even in the slight chance you haven't, this recipe will still change your life. It's perfect to get your daily dose of veggies, tasty, comforting, and easy!

Cozy up with a bowl of broccoli sauce pasta and start a James Bond movie marathon! Why you ask? To honor the great American James Bond film producer, Albert R. **Broccoli** of course!



Ingredients:

12 oz Broccoli Florets cut into very small, equal pieces
2 c. Chicken stock
2 tbsp. Olive Oil
3 cloves Garlic
Chili Flakes (a pinch)
Salt and Pepper to taste
Choice of Pasta

Optional: grated parmesan cheese, lemon zest, bread crumbs, truffle oil, etc

Directions (Non-Blender):

Steam broccoli florets until tender.

In a pan, add olive oil, chili flakes, and garlic for 2-3 mins until garlic starts to brown, but do not burn.

Add broccoli, broth, and seasoning to the pan. Using a spatula or spoon, mash broccoli until completely broken up. Simmer until most liquid is gone. Add cheese if using.

Add in pasta and a little bit of pasta water to thin the sauce to desired consistency.

Top with garnishes, and serve!

Directions (Blender):

Steam broccoli florets until tender.

In a blender, add olive oil, chili flakes, garlic, salt, pepper, broccoli, and a little broth.

Blend and add broth until you reach a pesto like consistency.

Pour over prepared pasta, add any garnishes, and enjoy!

Make it Vegan:

Substitute vegetable stock and use egg free pasta.



JAY'S BUBBE'S KUGEL

Bubbe's kugel (recipe passed down from my grandmother Lillian Frame):
Serve while watching *Fill the Void* (Rama Burshtein, 2012) or *A Serious Man* (Joel and Ethan Coen, 2009) depending on your mood.



Ingredients:

1 lbs Wide Egg Noodles
1/2 c. Vegetable Oil
1 Large Onion
2 tbsp Butter
4 Eggs
1 tsp Sugar
Salt
Pepper

Directions:

Sauté diced onion in butter over a medium flame until caramelized, about 10-15 min.

Prepare egg noodles.

Beat the eggs. Add the noodles, caramelized onions, oil, sugar, salt, and pepper together and mix thoroughly.

Add to oiled glass pan.

Baked covered at 350 degrees for 1 hour

Let cool for 15 min.

Serve while watching *Fill the Void* or *A Serious Man*.



JOSH'S MOM'S FROSTED CRANBERRY SALAD

The recipe comes from a Better Homes and Garden cook book my parents got as a wedding gift and it's become my mom's signature Thanksgiving dish ever since. It pairs well with John Hughes beloved homage to Thanksgiving, *Planes, Trains, and Automobiles*.



Ingredients:

15 oz Crushed Pineapple
6 oz Lemon Jell-O
7 oz Ginger Ale
14 oz Jellied Cranberries
8 oz Cream Cheese (softened)
8 oz Cool Whip
½ c. Chopped Pecans or Walnuts

Directions:

Drain pineapple, reserving syrup; add water to make 1 cup; heat to boil. Dissolve Jell-O in hot liquid; let cool.

Gently stir in ginger ale; chill till partially set.

Blend fruits; fold into Jell-O.

Turn into 9 x 9 x 2-inch casserole dish; chill till firm.

Blend softened cream cheese into Cool Whip until smooth and spread over Jell-O mixture. Top with chopped pecans or walnuts. Chill

Make it Vegan:

Substitute a vegan cream cheese (such as Kite Hill), an agar-agar or carrageenan based gel-dessert, and dairy-free whipped topping.



JAMIE'S SWEET & SAVORY LATKES

What holiday would be complete without some Latkes! Sometimes you want sweet, sometimes you want savory, so take your pick, or make both of them! And what Hanukkah would be complete without a screening of the Adam Sandler cartoon *Eight Crazy Nights*?



Ummm sweet!

Yum! Savory!



Ingredients - Sweet:

- 1 lbs Sweet Potatoes, peeled and grated
- 2 Large Eggs
- $\frac{1}{8}$ tsp Cinnamon
- $\frac{1}{8}$ tsp Brown Sugar
- $\frac{1}{8}$ tsp Nutmeg
- $\frac{1}{4}$ c. Matzah meal
- Coconut Oil

(OPTIONAL)

- $\frac{1}{8}$ tsp Cumin

Ingredients – Savory:

- 1 lbs Russet Potatoes, peeled and grated
- 1 large Onion, grated
- 2 Carrots, grated
- 1 Large Egg
- $\frac{1}{4}$ c. matzah meal
- $\frac{1}{8}$ tsp Salt
- $\frac{1}{8}$ tsp Pepper
- Olive Oil

Directions:

Mix all ingredients in a bowl except oil (or blend ingredients for different texture and easy pouring!)

Heat oil in a large non-stick skillet on medium/medium-high

Drop large spoonfuls (or pour from blender) into the pan, using slotted spoon to ensure that each latke is separate and flattened

Cook 3-4 minutes on each side to desired browning and doneness

Drain on plate set with a paper towel.

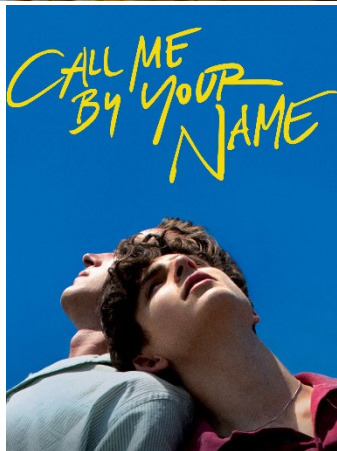
Sweet toppers: Apple sauce, pecans, powdered sugar.

Savory toppers: Green onions, sour cream, apple sauce.

Serve with *Eight Crazy Nights* and enjoy!



MARGHERITA'S TIRAMISÚ CON PESCHE E AMARETTI



My recipe, inspired by the marvelous stone fruit we see in the Northern Italian land-scapes of Luca Guadagnino's *Call Me by Your Name*, is Tiramisú with Peaches and Amaretti. I haven't made this in a while (it's definitely a summer recipe...), but I love it!

Ingredients:

- 4 Peaches, sliced to ½"
- 8 Amaretti Cookies, crushed (plus extra for decoration)
- 1½ c. Peach Nectar
- 2 tbsp White Sugar
- ¼ c. White Sugar
- ½ c. Amaretto liqueur
- 4 Large Eggs, separated
- 8 oz Mascarpone Cheese
- 8 oz Reduced-Fat Cream Cheese
- 24 Ladyfingers Cookies
- Mint Leaves

Directions:

Heat the peach nectar and 2 tbsps sugar in a medium saucepan. Simmer to dissolve the sugar.

Add peaches, cook 4-5 min. until fruit begins to soften.

Remove fruit with a slotted spoon and transfer to a plate to cool. Stir the Amaretto into the peach nectar and set aside.

In a bowl, beat the egg whites to stiff peaks; set aside.

In another bowl, beat egg yolks and ¼ c. of sugar until the mixture is fluffy and pale in color, about 4 min.

Add the mascarpone and the cream cheese.

Slowly blend the cheese into the egg yolk mixture until creamy and smooth. Fold the egg whites into the cheese mixture in two additions.

Dip a ladyfinger into the nectar mixture, turn to coat, and quickly remove.

Place the fingers, rounded side down in the bottom of an 8" x 11" baking dish. Repeat with additional fingers to cover the bottom.

Arrange half the peach slices on top of the fingers. Spread half the cheese mixture over the peaches. Repeat with the remainder ladyfingers, peaches, and cheese. Refrigerate until firm, four hours to overnight.

Before serving, top with amaretto cookies, sliced peaches, and mint leaves.

Cut into squares to serve.

HAYLEIGH'S CRÈME BRÛLÉE

The silky smooth texture of a perfectly baked custard lies hidden under the ever-so-much-fun to crack topping of a crème brûlée. It's sexy, sweet, and fun. A perfect romantic dessert to pair with Jean-Pierre Jeunet' *Amélie*.



Ingredients - Custard:

4 Egg Yolks
½ c. White Sugar
2 c. Heavy Cream
½ tsp Himalayan Salt
1 tbsp Vanilla Extract

Ingredients – Topping:

4 tbsp White Sugar
1 tbsp Melted Butter

Whipped cream
Berries
Mint leaves

Directions:

Heat the oven to 325F

Scold 1½ c. heavy whipping cream.

Blend ½ salt, vanilla extract, yolks, ½ c. sugar, and the remainder of the cream together in a blender 30 sec. (lid on).

Carefully add the scolded cream through the center cap of the lid until incorporated.

Pour mixture from the blender into four 6oz. ramekins placed in a baking pan.

Place the pan in the middle of the oven and carefully add hot water to the pan until it's ½ way up the sides of the ramekins. (Be very careful not to get any water in the custard).

Bake for 40 minutes.

Remove the ramekins from the water bath and refrigerate until chilled.

To serve, brush custard with melted butter and coat the top completely with 1 tbsp sugar.

Use a Crème Brûlée torch and caramelize the sugar, or place as close to broiler as possible for 3-5 min until caramelized.

Allow sugar to harden and cool, top with whipped cream, a few berries, and a mint leaf



WENDY'S SOUR CREAM COFFEE CAKE

My favorite film is *Charade*.

Just like the film *Charade*, the cake is a classic! And noted in Wikipedia, that Cary Grant considered himself "partly Jewish."



Ingredients - Cake:

1 stick butter (8 tbsp)
1 c. Sugar
2 Eggs
1 c. Sour Cream
2 c. Flour
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Vanilla Extract

Directions:

Preheat oven to 350F.

Cream butter and sugar. Add eggs and sour cream.

In a separate bowl, combine dry ingredients, then add to egg mixture. Add the vanilla.

Ingredients – Streusel:

¼ c. Sugar
½ tsp Cinnamon
½ c. Chopped Walnuts

Pour ½ the batter in a greased and floured tube pan. Sprinkle half the streusel topping onto the batter.

Add remaining batter and then put remaining streusel topping on top of cake.

Bake 35 minutes.



KEN'S CHOCOLATE AND BOURBON PECAN PIE

My father loved pecan pie and every year at Thanksgiving it was on our table. The problem was, I always found it cloyingly sweet. I do love pecans though, so 10 years ago I decided I wanted to create a pie I could enjoy with my father. After a few years I finally got it right. My recipe has less sugar over all, and the bitterness of the chocolate plays off the sweetness of the filling, extra bourbon, vanilla, and butter give the pie a satisfying richness without the sugar.

My other yearly Thanksgiving tradition is watching Jodie Foster's *Home for the Holidays*, with a phenomenal ensemble cast including Holly Hunter, Charles Durning, Anne Bancroft, Robert Downey Jr., Steve Guttenberg, Geraldine Chaplin, Dylan McDermott, and many more.



Ingredients - Custard:

- 9" Pie Crust
- 1½ c. Pecan Halves
- ½ c. Dark Chocolate, chopped
- 3 Large eggs (room temp)
- ¼ c. Light Brown Sugar
- ½ c. Light Corn Syrup
- ½ tbsp Molasses
- ¼ c. Bourbon
- ½ tbsp Vanilla
- ¼ c. Unsalted Butter, melted
- ¼ tsp Salt

Whipped or Ice Cream

Directions:

Heat oven to 325F. Toast the pecans stirring once, until they start to brown and become fragrant (about 7 min). Set aside enough of the pecans to cover the top of the pie. Coarsely chop remaining pecans.

Roll out and place the pie dough in a 9-inch pie pan. Spread the chopped chocolate at the bottom of the prepared dough.

Turn the oven up to 350 degrees. Whisk together the eggs, brown sugar, corn syrup, molasses, bourbon, vanilla, and salt. Whisk in the butter. Finally mix in the chopped pecans.

Pour the pie filling, slowly, into the pie shell; arrange the reserved pecans over the top in a circle pattern. Bake until filling is set but has a little movement when the pie is jiggled, 50-60 minutes.

If crust is baking too fast, cover with aluminum foil.

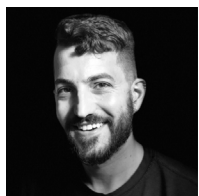
Allow to cool before serving with whipped cream or ice cream.



CONTRIBUTORS



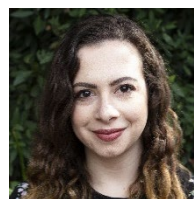
Wendy Bear (Chief Operating Officer) has worked professionally in the non-profit sector for the past seventeen years. Prior to joining JFI, she was the Chief Financial and Administrative Officer at Children's Council of San Francisco, an Associate Director of the Jewish Community Center of San Francisco, and a financial and operational consultant working with a number of local non-profits. She is a past president of Congregation Beth Sholom, a past board member of the Jewish Community Federation and of Playground, and served as treasurer of JFI. She has an MBA from the University of Michigan and a BS in Engineering from the University of Pennsylvania.



Jamie Cohen (Marketing and Communications Manager) is A recent graduate of the dual USC Annenberg MCM and Zelikow School of Jewish Nonprofit Management programs, he has a lifetime of community involvement, leadership, connectedness, and communication ranging from a small family business, to attending, volunteering, interning, and working all across the Jewish nonprofit landscape. He is currently thriving in Oakland with his dog Oreo, and Lucy the Snake Diva - a teenaged ball python.



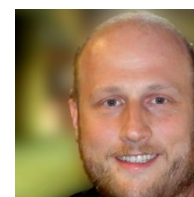
Margherita Ghetti (Next Wave Programer) was born and raised in Milan, Italy. Margherita moved to the Bay Area a decade ago. While teaching film and literature courses at UC Berkeley - where she recently finished her PhD with a focus on Italian cinema - she worked as the Film Curatorial Intern at BAMPFA, and as World Cinema Programming Researcher for the Mill Valley Film Festival. As the Next Wave Programmer, she is now excited to explore venues, films, and events related to Jewish life and culture for a 18-35 crowd. When she is not at the movies, she is at her happiest swimming or at the beach, and is a talented dinner party host.



Rosie Heller (Office Coordinator) comes from a higher education background. After working on multiple college campuses throughout the country in housing, admissions, and student affairs, she has made the jump into the nonprofit film sector. A lover of the arts since as long as she can remember, she brings her experiences to meet her passions here at JFI. Rosie is a graduate of Lesley University and resides in Oakland, CA.



Lexi Leban (Executive Director) joined the Jewish Film Institute as Executive Director in 2011. A longtime member of the Bay Area film community, Lexi has over 20 years' experience in all aspects of film, from production to distribution to exhibition. Prior to JFI, she served as the Academic Director of the Digital Filmmaking & Video Production at the Art Institute of California and creator of their Bachelor's degree program. As a documentary filmmaker, Lexi has directed award-winning films that focus on women's rights, criminal justice, and LGBT issues. Her films have screened widely at festivals in the U.S. and abroad. Her most recent film, *Girl Trouble* aired nationally on the acclaimed PBS series *Independent Lens* and an interactive game based on the film debuted at Sundance. She served for 8 years in the marketing and web operation department at New Day Films, a filmmaker-run educational distribution company with over 230 award-winning titles. She earned a BA degree in Political Science from Barnard College of Columbia University and an MFA in Cinema from San Francisco State University.



Ken Levin (Director of Philanthropy) has 16 years of experience in Bay Area non-profits, the past ten of which have been in the arts. He helped usher in 16 World Premiere Plays and Musicals and 12 commissions at the San Francisco Playhouse, Berkeley Playhouse, and 42nd Street Moon. At Moon, he also helped produce the American Premiere of Jerome Kern and Oscar Hammerstein's lost musical, *Three Sisters*. An avid home cook and baker, Ken is a fifth-generation San Franciscan and holds degrees in Psychology and Political Science from UCLA. He is thrilled to continue his family's 113-year legacy of promoting the power of film in the Bay Area.



Joshua Moore (Programmer) is an award-winning independent filmmaker based in San Francisco. His debut feature film, *I Think It's Raining* had its world premiere at the prestigious Karlovy Vary International Film Festival where it was nominated for the Independent Camera Award and received glowing reviews from Screen Daily and Variety. *I Think it's Raining* was the Opening Night selection of the San Francisco Film Society's Cinema By the Bay Festival and like his most recent film, *Keep A Tidy Soul*, has played in many film festivals around across the globe before acquiring distribution on digital platforms across North America. Joshua is a graduate of San Francisco State University Department of Cinema, and has worked for Michael Douglas, Francis Coppola, and Programmed for the Mill Valley Film Festival. When he's not making or curating films, you can find Joshua riding along the Northern California coastline on his vintage motorcycle.



Jay Rosenblatt (Program Director) is an internationally recognized filmmaker whose work has received many awards. A selection of his films had theatrical runs at the Film Forum in New York and at theaters around the country. Eight of his films have been at the Sundance Film Festival and several of his films have shown on HBO/Cinemax, the Independent Film Channel, and the Sundance Channel. Jay is a recipient of a Guggenheim, a USA Artists grant, and a Rockefeller Fellowship. He has served on numerous festival juries throughout the world including the International Documentary Festival Amsterdam (IDFA), and the Tampere Film Festival in Finland. In 2002, he co-produced and curated the 9/11 program "Underground Zero" which was named one of the Ten Best Films in 2002 by the San Francisco Chronicle. In 2005, Jay received the inaugural Freedom of Expression Award from the San Francisco Jewish Film Festival.

Jay is originally from New York and has lived in San Francisco for many years. Since 1989, he has taught film at various universities in the Bay Area, including Stanford University, S.F. State University, and the San Francisco Art Institute. He has a Master's Degree in Counseling Psychology and, in a former life, worked as a therapist.



Hayleigh Thompson (Development Coordinator) After relocating to San Francisco in 2018, Hayleigh soon became a part of JFI in a year-round capacity after working the box office for SFJFF38. Prior to joining JFI she worked in film production, exhibition and the film festival circuit in San Francisco, Minneapolis, Milwaukee, New York, LA, and England. She loves film and in her free time pursues her passion of screenwriting and exploring all the rich culture and arts the city has to offer. She studied Creative Writing and Film at Sarah Lawrence College and later went on to obtain her masters in Film Aesthetics from the University of Oxford.