



FOR IMMEDIATE RELEASE

*Join Micah Siva at the What's Cooking Stage
for a Delicious Exploration of Modern Jewish Cuisine!*

Event: What's Cooking Stage ALA

Date: Sunday, June 30th

Time: 9:30 AM - 10:20 AM

Location: Booth 214, ALA Annual Conference & Exhibition

“Jewish tradition shines when it nods to the past, yet remains relevant to us in the time and place where we live...The foods Micah cooked at her grandmother’s side are as much an influence as her very modern, fresh approach to cooking, both of which I admire very much. The recipes come together to create something altogether new, altogether appealing, and altogether Micah.”

*—Adeena Sussman, author of *Shabbat: Recipes and Rituals from My Table to Yours*, from her foreword to *NOSH**

San Francisco, CA.—Get ready to nosh! The American Library Association (ALA) Annual Conference & Exhibition is excited to feature the best-selling author, chef, and registered dietitian Micah Siva in a lively and mouthwatering discussion on modernizing traditional Jewish cuisine with plant-based twists. Join us on Sunday, June 30th, from 9:30 AM to 10:20 AM at Booth 214.

Micah Siva will be in conversation with Michelle Schingler, Editor-in-Chief of Foreword Magazine, to delve into her debut cookbook, *Nosh: Plant-Forward Recipes Celebrating Modern Jewish Cuisine*. This engaging session will explore the rich history of Jewish dishes, preserving their essence while reimagining these culinary staples through a 21st-century lens.

Highlights of the event include:

- **Plant-Based Cooking Demo:** Watch and learn as Micah demonstrates a plant-based version of a classic Jewish dish.
- **Book Signing:** Meet Micah in person and get your copy of *1, 2, 3 Nosh with Me*

signed.

- **Cool Swag:** Don't miss out on exclusive event goodies!
- **Giveaway:** Enter for a chance to win a copy of Micah's cookbook, *Nosh: Plant-Forward Recipes Celebrating Modern Jewish Cuisine*

About Micah Siva:

Micah Siva is a trained chef, registered dietitian, recipe writer, and food photographer who specializes in modern Jewish cuisine. She graduated from the Natural Gourmet Institute of Health & Culinary Arts and pursued a career in nutrition, working with global brands, media outlets, and publications in food media. Through her blog, Nosh with Micah, she shares Jewish-inspired, plant-forward recipes. Micah lives in San Francisco, California, with her husband, Josh, and their dog, Buckwheat.

About Michelle Schingler:

Michelle Schingler is a lifelong reader with degrees in English and feminist theology from the University of Georgia and Harvard Divinity School. She entered the field of book criticism through public library work and continues to advocate for libraries as invaluable public resources. She is the editor in chief of Foreword Reviews.

Don't miss this unique opportunity to learn, taste, and celebrate the fusion of tradition and innovation in Jewish cuisine. Mark your calendars for June 30th and join us at Booth 214!

"This will appeal to anyone trying to convince Bubbe that Passover can be done without the meat, with genuinely appealing options." —*Booklist*

"Jewish culinary enthusiasts hoping to add more plant-based meals to their formal and informal feasts will find a bevy of options in Siva's first cookbook." —*Library Journal*

For more information, please contact:

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