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Part Two

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Shamu Sadeh

It is hard to put a single face on the new Jewish food movement, which has grown immensely in recent years, but one person has certainly planted many seeds of the movement's success: Shamu Fenyvesi Sadeh, 41, director of [Adamah](#), a farming fellowship for Jews in their 20s, has been instrumental in training and encouraging a new generation of activists who are, in his words, "cultivating soul and soils, harvesting people and pickles."

Adamah alumni include such people as Naftali Hanau, who launched [Grow and Behold](#), a pasture-raised kosher chicken company based in Brooklyn, and Risa Alyson Strauss, who opened the [Kavanah Organic Community Teaching Garden](#) in Toronto. The 14 participants who work at the farm of the Isabella Friedman Jewish Retreat Center in Connecticut each season learn how to harvest crops, run a dairy and maintain Jewish agricultural traditions.

"We started it before we knew it was the next big thing in terms of sustainability," Sadeh told the Forward. "Food issues bring together people, movements, and politics and religion in a way no other environmental or social issues do."

About his last name: It is not what he was born with, but the name "Sadeh" existed in his family generations ago. And, of course, it means "field" in Hebrew — a fitting reference for someone who is helping to transform the way modern American Jews purchase and prepare ethical, sustainable, Jewish food.

SHAMU SADEH

