





**February 9 National Bagel Day**

A bagel is a bread roll originating in the Jewish communities of Poland. It is traditionally shaped by hand into a roughly hand-sized ring from yeasted wheat dough that is first boiled for a short time in water and then baked. The result is a dense, chewy, doughy interior with a browned and sometimes crisp exterior.

The earliest known mention of a boiled-then-baked ring-shaped bread can be found in a 13th-century Syrian cookbook. Bagels have been widely associated with Ashkenazi Jews since the 17th century.

Bagels were brought to the United States by immigrant Polish Jews, with a thriving business developing in New York City that was controlled for decades by Bagel Bakers Local 338. They had contracts with nearly all bagel bakeries in and around the city for its workers, who prepared all their bagels by hand.

The bagel came into more general use throughout North America in the last quarter of the 20th century with automation.



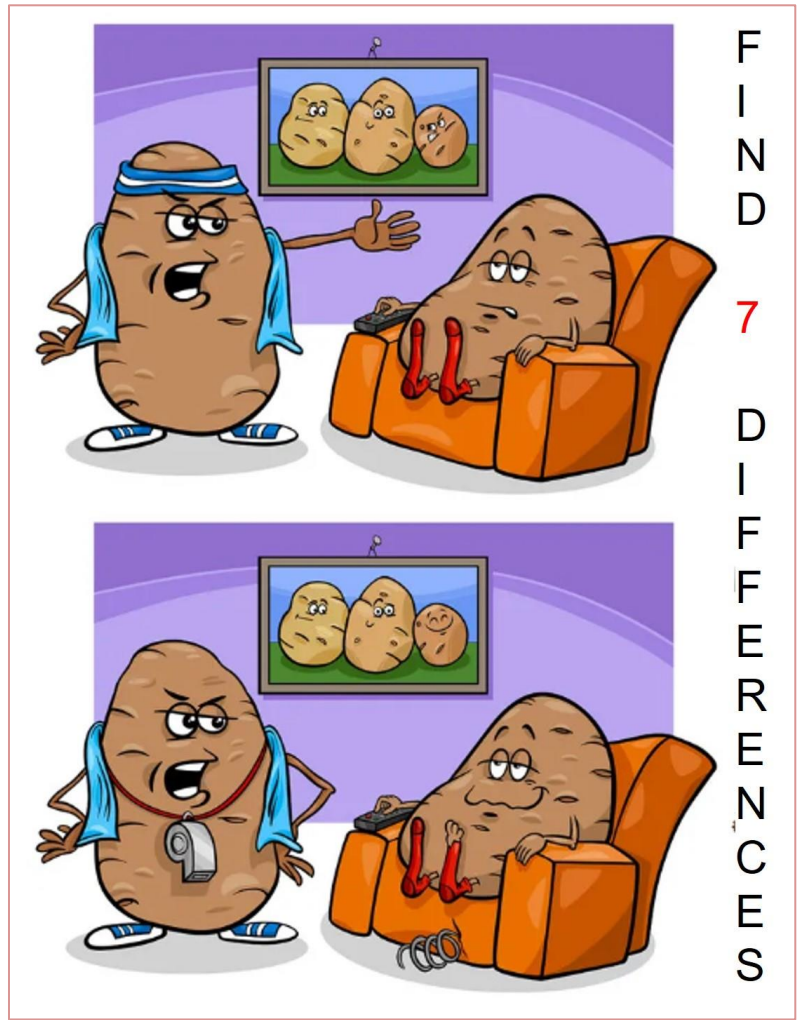
The ideal bagel should have a slightly crispy crust, a distinct "pull" when a piece is separated from the whole by biting or pinching, a chewy inside, and the flavor of bread freshly baked. The taste may be complemented by additions cooked on the bagel, such as onion, garlic, sesame seeds, or poppy seeds.



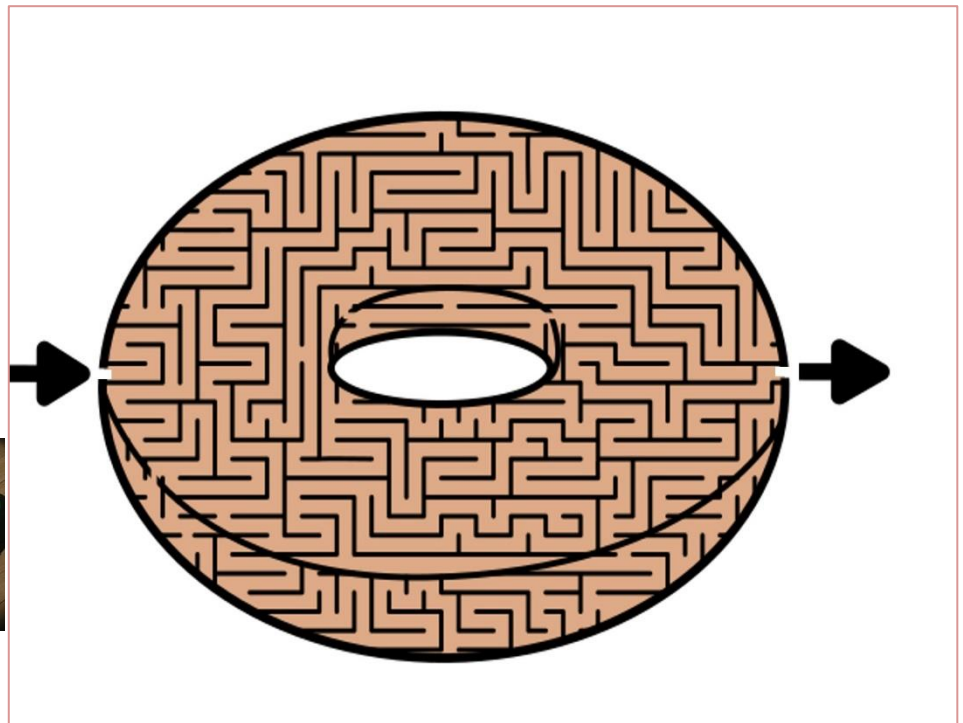
Bagel w/ lox and cream cheese



Pizza Bagels



FIND 7 DIFFERENCES



Last edition answers were left out – here they are

Jumble answers: YOUTH, DICEY, SPIRAL, SEESAW  
HIS EYES CLOSED

This week's answers

Jumble answers: GUARD, MOOSE, SURELY, KERNEL  
ON YOUR MARK