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FOOD, PHOTOGRAPHY AND FAMILY

Introducing the Just Not Kosher recipe card collection



Steven Morris has always cooked. **Rick Morris Pushinsky** has always eaten. On **16 October**, their distinctive skills combine in the publication of ***Just Not Kosher*** – a collection of recipe cards featuring 21 dishes lovingly created by Steven and playfully photographed by Rick.

Steven and Rick are father and son. For each of them, food means more than just a meal; it's the glue that bonds families together, a maker of memories, and a statement of both cultural and personal identity. Steven is neither a professional chef nor a nutritionist with a diet plan to peddle; he's a Jewish dad with a talent for crafting timeless dishes that people remember and talk about long after the plates have been cleared; a storyteller with a spatula. In a world dominated by celebrity chefs and flash-in-the-pan food fads, Steven Morris's recipes represent a return to home cooking and eating as real people enjoy them; the cornerstones of family life.

Just Not Kosher began as a family recipe archive – a written record of Steven's 60 years of 'making a mess in the kitchen'. For Rick, however, this repository was not just a set of instructions for his father's favourite dishes; it represented the entire story of his family, told one tablespoon at a time. These were recipes that harked back to their Ashkenazi heritage; adapted hand-me-downs from long-gone relatives; home re-creations of dishes from restaurants he visited as a child and countries they explored on family holidays. Rick wanted to turn this archive into something lasting, pay tribute to his father and share these winning recipes with the wider world.

Rick Pushinsky has been a photographer for over 10 years, taking editorial portraits for the likes of ***Vogue***, ***Sunday Times Style***, ***The Telegraph*** and the ***FT***. It was while shooting for Mark Hix's food column in the Independent that the idea of photographing his father's recipes struck. Over the next two years, he amassed a library of images of Steven's cooking; some were shots of finished dishes; others more playful and irreverent interpretations of each recipe – experimenting with ingredients on camera just as his father does in the kitchen.

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'For me, all these recipes represent home. They're the meals that I remember from growing up, things we ate abroad that my dad would attempt to imitate when we got back, even some that my parents ate as children. The recipe-card format reminds me of those times gone by, of the magazine clippings and scraps of paper tucked into food-splattered handwritten recipe books. I think recipe cards are due a comeback – they're much easier to use than holding open a book or trying to keep an iPad dry.'

– Rick Pushinsky, photographer

After months of deliberation, Rick, his father, mother and brother narrowed the list down to the 21 recipes that best expressed the variety of Steven's cooking, Rick's creative eye, and the story of their family. The recipes are divided into seven sets of three courses each – a meal for every day of the week. From the definitive chicken soup to a show-off Crêpes Suzette, tuna polpettine with polenta to chopped liver with egg and onion, every dish is kosher – or at least, easily made kosher with a tweak or two.

The result is a celebration of food and family, a practical inspiration to home cooks both Jewish and Gentile, and a collection of photographic art, but above all else: a unique and personal creative collaboration between father and son.

The recipe cards are designed by Bernd Grether and accompanied by a website, created in collaboration with Tom Hole, containing more of Steven's recipes.

Available to buy from bookshops and online from 16 October (RRP £20), the cards are presented in an embossed slipcase, and include a password giving access to the wider recipe archive at justnotkosher.com.



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For more information, images and interviews, please contact Dorothy Bourne at dorothy@zetteler.co.uk or on +44 (0)7939 200519.

Notes for editors

Written: Steven Morris
Photographed: Rick Pushinsky
Tested: Helen and Harry Morris
Print Design: Bernd Grether
Web Design: Thomas James Hole
Price: £20
Stockists: Photographers Gallery; www.justnotkosher.com

RECIPES

1.1 Chicken Soup
1.2 Roast Chicken with Helzel
1.3 Gillian's Lokshen Kugel

2.1 Helen's Onion Soup
2.2 Coq au Riesling
2.3 Crêpes Suzette

3.1 Pissaladière
3.2 Sea Bass on Fennel
3.3 Vi's Apricot Dessert

4.1 Harry's Guacamole Gâteau
4.2 Barbecue Short Ribs
4.3 Baked Bananas

5.1 Zuppa di Verdure
5.2 Tuna Polpettine with Polenta
5.3 Pannacotta

6.1 Falafel with Moutabal
6.2 Vegetable Couscous
6.3 Ghorayeba

7.1 Chopped Liver & Egg and Onion
7.2 Salt Beef and Potato Latkes
7.3 Eunice's Baked Apples

RICK MORRIS PUSHINSKY

Rick is Steven's youngest son. He spent a substantial proportion of his early childhood on tiptoe, peering over the countertop, wondering what on earth his father was doing.

Trained in architecture and fine art, Rick initially pursued a career as a painter and worked as a freelance picture editor until he first picked up a camera and found his true calling. Over the last 10 years, he has become one of the most accomplished editorial portrait photographers in London, shooting the likes of Tracey Emin and Noel Fielding for the Telegraph, Ron Arad and Erdem for the FT, Julia Donaldson for the Independent, and the great and good of modern British fashion for titles including Vogue and Sunday Times Style. Alongside his work in print, Rick has undertaken commissions for the likes of Chatsworth

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House, River Cottage and the Cameron family, while also pursuing his own creative projects. In 2016, his book *Songs of Innocence and Experience: A Study Guide* was published by Sternthal Books, containing Rick's visual response to the poetic works of William Blake.

pushinsky.com
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ABOUT STEVEN MORRIS

For Steven, food has always been about family and friends. A leisurely meal around a dinner table, sprinkled with humour, sentiment, good wine and a dash of nostalgia is a recipe that has never been bettered. Steven's joy in the feeding of others began when he was around five. In his family kitchen in Manchester, watching his mother and a coterie of aunts preparing traditional Jewish dishes, he discovered a wonder for the alchemical magic of cooking, as simple, everyday ingredients were transformed into glorious forms and flavours in front of him. Childhood travels across Europe and North America only intensified his curiosity, bringing him into contact with new and exciting tastes and traditions – the day he first encountered an artichoke is one he will never forget.

Thanks to his parents' legacy, tinkering in the kitchen with an open bottle on the counter has always been Steven's great joy, and he loves nothing more than experimenting with a new ingredient or tackling an ambitious new technique.

Now, as he edges towards retirement, Steven is spending more time than ever in his kitchen at home (which he has been steadily expanding into the rest of the house for a good many years), or venturing across the globe in search of new food experiences, generally returning with a suitcase stuffed with local specialities to share with his family.