

Ours: Traditional bagels are boiled then baked – we make ours by hand this way daily. That's why ours are sometimes oblong, irregular shaped, and not perfectly round. We like to think of them as unique just like every person.

Theirs: Commercial bagels are par baked in a factory by an oven that injects steam during the cooking process, frozen, and shipped to a store (not ours) near you. They are not touched by human hands throughout the process. That's why they all look the same e.g. machine made.

THE ORIGIN OF THE WORD BAGEL FROM WIKIPEDIA

"That the name originated from beugal (old spelling of Bügel, meaning bail/bow or bale) is considered plausible by many[who?], both from the similarities of the word and because traditional handmade bagels are not perfectly circular but rather slightly stirrup-shaped. (This, however, may be due to the way the boiled bagels are pressed together on the baking sheet before baking.) Also, variants of the word beugal are used in Yiddish and Austrian German to refer to a somewhat similar form of sweet filled pastry (Mohnbeugel (with poppy seeds) and Nussbeugel (with ground nuts)), or in southern German dialects (where beuge refers to a pile, e.g., holzbeuge, or woodpile). According to the Merriam-Webster's dictionary, 'bagel' derives from the transliteration of the Yiddish 'beygl', which came from the Middle High German 'böugel' or ring, which itself came from 'bouc' (ring) in Old High German, similar to the Old English 'bēag' '(ring), and 'būgan' (to bend or bow).[6] Similarly another etymology in the Webster's New World College Dictionary says that the Middle High German form was derived from the Austrian German 'beugel', a kind of croissant, and was similar to the German 'bügel', a stirrup or ring.[7]"

A MORE IN DEPTH LOOK AT HOW BAGELS WERE MADE:

The History of the Bagel:

- The Legend: In 1683 the Kings' baker created the bagel in the shape of a stirrup to commemorate the victory of Poland's King Jan Sobieski III over the Ottoman Turks. The king was an avid horseman and utilized cavalry to halt the march of the Ottoman Empire across Europe.
- The Truth: The bagel was a staple bread in the villages around Krakow and was created as a competitor to the publik (a lean wheat flour bread designed for Lent in the early 1600's -The King was gullible and the baker was clever.

1600's:

- In 1610, the community of Cracow Poland, states that "beygls" will be given as gifts to women in childbirth.
- The King's baker takes credit for creating the bagel.
- The bajgiel became a staple of the Polish national diet.
- As bagels gained popularity in Poland, they were officially sanctioned as gifts for women in childbirth and even mentioned in community registers. Mothers often used them as healthy teething rings that infants could easily grasp.
- This is still popular today in Poland!

1700's:

- Bagels eventually made their way to Russia, where they were called bubliki and sold on strings. As with other ring-shaped objects, they were said to bring good luck and have magical powers.
- There were even songs sung about bagels!
- Many Europeans still buy bagels to ring in the New Year with luck!
- Since the bagel could be baked quickly after the Sabbath compared with other breads, they became popular with Jewish families.
- It was a Jewish family tradition to make the bagels together.
- Bagels became a staple amongst Jewish families around Europe.-This spread the joy of bagels across the globe!

1800's:

- 1880's -- Thousands of Eastern European Jews immigrated to the United States. They brought with them a desire for bagels.
- Soon bagels became closely associated with New York and Chicago, both cities with large Jewish populations.
- New York City vendors used the bagel's hole-in-the-middle shape to their merchandising advantage by threading them onto dowels and selling them on street corners throughout the city.
- In the Brick Lane district and surrounding area of London, bagels, or as locally spelled "beigels" have been popular since the middle of the 1800's. They were

displayed in the windows of bakeries on vertical wooden dowels, up to a meter in length as well as carried around the streets on poles.

- 1872 -- Cream cheese is invented.
- In 1880, Philadelphia Cream Cheese Company was founded.
- The bagel has a smear!

Early 1900's:

- 1907 -- A union just for bagel bakers is formed, the International Bakers Union (#338), joining together 300 bakers. Only sons of union members could be apprenticed to learn the secrets of bagel baking in order to safeguard the culinary art.
- 1927 -- Polish baker Harry Lender opened the first bagel plant outside New York City in New Haven, Conn.
- The bagel's popularity began to spread in the United States!
- 1935 -- New York City style bagels (like we make) expand the market to Long Island.
- 1950s -- Family Circle included a recipe for bageles (their spelling). Fannie Engle recommended bagels with cream cheese and smoked salmon.
- Joseph Kraft's advertising blitz for Philadelphia Cream Cheese helped spread the love of bagels.
- Bagels soon became an American alternative to bacon, eggs, and toast.
- The Dinner Party is a song by composer and musician Steven Lutvak in which he humorously describes his family's long and storied background making bagels for Russian Czars.
- In 1951, the bagel made a big appearance in the Broadway comedy Bagel and Yox, introducing the word bagel into such mainstream magazines as Time.
- Freshly baked bagels and cream cheese were handed out to the audience during intermission.

Late 1900's:

- 1960s -- Bagel production skyrocketed as machines capable of producing 200 to 400 bagels per hour were marketed and sold across North America.
- 1987 -- Bagels hit mainstream America, sold around the country in grocery stores and listed as regular items on fast food menus.

- 1988 -- Americans were eating an average of one bagel per month.
- 1993 -- America's consumption of bagels doubled to an average of one bagel every two weeks
- 2000 -- Benny's Bagels McKinney opens.
- 2008 -- Canadian-born astronaut Gregory Chamitoff took the first batch of bagels into space (as far as we know) on his 2008 Space Shuttle mission to the International Space Station. He took 18 sesame seed bagels.