The Peale, Baltimore

Out of the Blocks Storytelling Series Recorded by Aaron Henkin; Photographs and Music by Wendel Patrick Produced for the *Out of the Blocks* website, created by the Peale, <u>https://ootb.thepeale.org/</u>

Out of the Blocks is supported by PRX and produced with grant funding from the Corporation for Public Broadcasting, the National Endowment for the Arts, the Cohen Opportunity Fund, The Hoffberger Foundation, Patricia and Mark Joseph, The Shelter Foundation, The Kenneth S Battye Charitable Trust, The Sana and Andy Brooks Family Fund, The Muse Web Foundation, and the William G. Baker, Jr. Memorial Fund, creator of the Baker Artist Portfolios



Ron Rosenbluth:

My name is Ron Rosenbluth and we're at Tov Pizza at 6313 Reisterstown Road. The basics with kosher is you don't mix your meat and your milk. So we have no meat products in the store here at all. We had to use kosher cheese where the rennets are synthetic or made from kosher animals, not considered meat.

And that's why our pizza is different than the regular pizza you'll find on the street. Kosher cheese is much more expensive because of the way it's processed and supervised from the time the cows are milked, all the way through it getting to me here.

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