

Jewish Brunch: Which food item at your meal goes with each fact?

Hint	Your Guess
This food, developed as a schmear alternative that would be soft even when cold, became vastly popular in kosher bakeries that used it to create delicious pareve desserts.	
Although writing is typically prohibited on Shabbat, Mishna Shabbat 12 says one can write with this food because it's not considered permanent.	
A Hagadah produced by a major company in 1932 as an advertisement for this food's kosher status is now one of the world's most popular.	
Most words change meaning and pronunciation over time, but not this word - which has been basically the same for the last 8,000 years	
Although standard versions of this food are generally considered kosher, there's an extra "super-kosher" standard called "cholov yisroel" that involves an observant Jew observing its collection process	
This food was offered as a main part of the Temple incense sacrifice, considered one of the holiest because it barely took physical form.	
Although many people think this drink is a modern invention, the Talmud actually discusses the importance of labeling it clearly so others don't think you're drinking milk at a meat meal.	
A special variety of this food, named after the city of Jaffa where it was first produced for export, was developed by Arab farmers and became an integrated Jewish-Arab business venture in the 1800s	
Some people eat this food at Hanukkah because its Hebrew name sounds like the phrase "and miracle"	
This food, developed initially in Poland, is only considered "authentic" if it's fast-boiled before it's baked	
An Israeli farmer holds the Guinness World Record for the heaviest ever grown, at 289 grams (10.6 oz) and over 7 inches long.	
This food, expensive delicacy to newly-immigrated Jews, became essential to second-gen New Yorkers with more financial security	
This food is traditionally eaten in tough times to remember the circle of life and the hope of rebirth, like at Shiva and during the Passover seder.	