

History of Bagels

1683's -- According to legend the first bagels rolled into the world in 1683 when a Viennese baker wanted to pay tribute to Jan Sobieski the king of Poland,. King Jan had just saved the people of Austria from the Turkish invaders. The King was a great horseman, and the baker decided to shape the yeast dough into an uneven circle resembling a stirrup (or beugal).. Other German variations of the word are: "beigel", meaning "ring", and "bugel" meaning (bracelet).

1872's -- Cream Cheese is invented. In 1880, Philadelphia Cream Cheese was started, and in 1920 Breakstone Cream Cheese followed.

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.

1907's -- A union just for bagel baker's is formed, the International Bakers Union, 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.

1960's -- Bagel production skyrocketed as machines capable of producing 200 to 400 bagels per hour were popularized.

1987's -- Bagels made their way into mainstream America, sold around the country in grocery stores and listed as standard items on fast food menus.

1986's -- Denville Bagels Grand Opening

1988's -- Americans were eating an average of one bagel per month.

1993's -- America's consumption of bagels doubled.

Today we are here in this location to continue the legend together.

Sincerely,

**Wholesale Manager
Denville Bagels LCC.**