

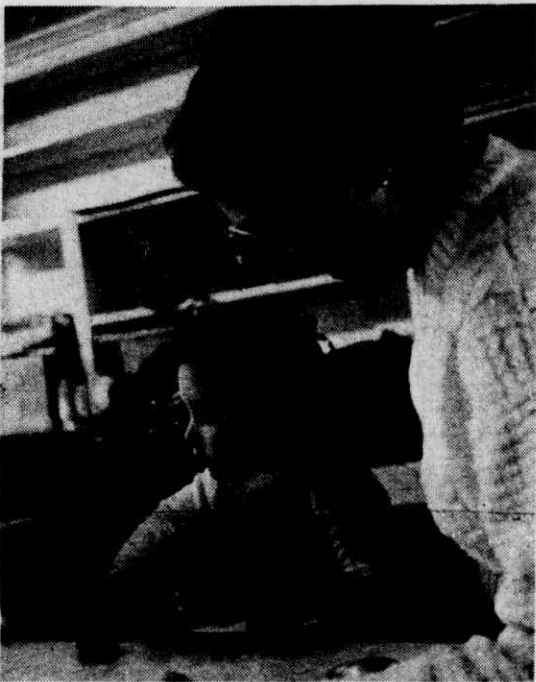
JCC Purim Festival



"Rrrr" - Mrs. Rande Klugman watches Marvin Bienstock helping Laurie with drill press.

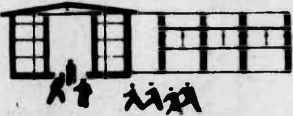


"First Arrivals" - Mrs. Patti Weisman with Abby and Lauren.



"Goodies" - Mrs. Rozanne Sklar and Cammie making Hamentaschen in JCC kitchen. (photos/T. Lee Keene)

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**Happy Passover
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Ya'll
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Passover Recipes

Puff Shells

1 cup boiling water	2 tps. sugar
1/3 cup peanut oil	1 cup cake meal
3/4 tsp. salt	4 eggs

In a saucepan, combine the boiling water, oil, salt and sugar and bring to a slow boil. Reduce heat; add cake meal all at once. Stir vigorously over low heat until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add unbeaten eggs one at a time, beating very thoroughly after each addition until dough is smooth and thick. Drop by heaping tablespoon onto well greased cookie sheet, about 2 inches apart. Bake in a 400° oven about 40 minutes or until puffed and golden brown. Do not open oven door during early part of baking. Cool, cut off tops, remove excess doughy portions and put back in oven to dry out, if desired. Fill with sauteed chicken livers, and replace tops. Yield 8 puffs.

(Recipe from *Manischewitz Menus for Passover*)

Potato Knaidlach

2 eggs	1/3 cup potato flour
1 1/4 tps. salt	3 tbsps. matzo meal
2 tbsps. grated onion	4 cups grated drained potatoes

Beat the eggs, salt and onion together. Stir in the potato flour, matzo meal and potatoes. Shape into 1 1/4-inch balls. Cook in salted water 20 minutes or until they rise to the top. Drain. May be served with meat dishes, too. Makes about 18.

Apple Charlotte

3 egg yolks	2 tps. grated lemon rind
2/3 cup sugar	1 tbsp. slivovitz (plum brandy)
Dash salt	4 tbsps. ground pecans
2 cups grated apples	3 egg whites, stiffly beaten
1/3 cup matzo meal	

Beat the egg yolks, sugar and salt until thick and lemon colored. Stir in the apples, matzo meal, lemon rind and slivovitz. Fold in the egg whites. Turn into a greased 8-inch spring form. Sprinkle the nuts on top. Bake in a 350° oven 35 minutes or until brown and firm. Cook before removing sides of pan. Serves 6-8.

Matzo-Farfel Charlotte

2 cups matzo farfel	1/2 tsp. salt
3 egg yolks	2 tps. grated orange rind
2/3 cup sugar	2 tbsps. salad oil
1/4 cup sweet red wine	3 egg whites, stiffly beaten

Soak the farfel in cold water for a few minutes, then drain and crush to a paste. Beat the egg yolks and sugar together until thick. Stir in the wine, salt, orange rind, oil and farfel. Fold in the egg whites. Turn into a greased 1 1/2-quart baking dish. Bake in a 350° oven 30 minutes or until browned. Serves 6-8.

Fluffy Walnut Cake

3/4 cup matzo meal	1 cup orange juice
3/4 cup potato starch	1 1/2 cups ground walnuts
1/2 tsp. salt	1 tbsp. grated lemon rind
6 egg yolks	6 egg whites, stiffly beaten
1 1/4 cups sugar	

Mix the matzo meal, potato starch and salt together. Beat the egg yolks until thick; gradually add the sugar, beating until lemon colored. Add the matzo-meal mixture alternately with the orange juice. Fold in the walnuts and lemon rind, and then the egg whites. Turn into a 9-inch pan. Bake in a 325° oven 1 hour or until browned and the cake shrinks away from the sides of the pan. Cool on a cake rack. Serves 6-8.

(Recipes from Jennie Grossinger's *The Art of Jewish Cooking*)

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