

Hanukkah Cat. Written & illustrated by Chaya Burstein, Kar-Ben Copies, Inc., 6800 Tildenwood Lane, Rockville, Md. 20852, 1985, ages 4-8, \$4.95 paperback.

Reviewed by Barbara Goldin

A stray kitten is attracted to the Hanukkah candles glowing in Lenny's window. Lenny wants to keep the kitten, but his parents disagree, saying that she'll scratch the furniture and chase the birds. However, they are willing to let the kitten stay temporarily until Hanukkah is over.

Hanukkah cat causes trouble just as Lenny's parents predicted. She gets caught in a tree, brings home a bird in her mouth and upsets a plate of latkes. Lenny combs the entire neighborhood trying to find a home for the cat until he's tired and hungry and eventually lost. Luckily, Hanukkah cat knows the way home. On the last night of Hanukkah, Lenny opens his three presents: a scratching post, a cat collar with bells on it, and a basket. "But... why are we giving these presents to Hanukkah cat?" asked Lenny. "And where is my present?"

"Right here!" say his mother and father as they give him Hanukkah cat to keep



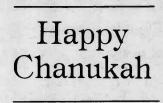
forever.

This short chapter book with orange, black and white illustrations on each page will appeal to children ages 4 to 8. Chaya Burstein's illustrations are full of warmth, humor and entertaining details. One scene depicts Lenny lying in bed with his feet sticking out of the covers as he reaches for the kitten in a shoebox. Another shows relatives coming for a Hanukkah party and an aunt lifting Lenny off his feet to kiss him.

The story moves well with lots of action and dialogue. Mrs. Burstein manages to add information about Hanukkah subtly: Lenny feeds a potato latke to the kitten; he makes a Judah the Maccabee snowman; he tells the story of Judah to the cat; and he and his cousins play dreidel.

Because this book is divided into eight short chapters, you can read one chapter a night and save the wonderful ending for the last night of Hanukkah. But more than likely, your listener will want to hear this warm tale all at once, on each of the eight nights of Hanukkah.

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HOLIDAY RECIPES

During Chanukah it is traditional to serve potato latkes (pancakes), but other foods, such as donuts, which are fried in oil, are also prepared to remind us of the miracle that took place. If you would like something different for a dairy meal try the following recipe.



Cheese-Rice Latkes

2 cups cooked brown or white rice

- 3 oz. shredded Cheddar cheese
- (or similar type of cheese)
- 3 large eggs, separated 3 tbsp. flour

freshly ground pepper pinch of salt 1/8 tsp. cream of tartar vegetable oil for frying

In a medium-sized bowl, mix together the cooked rice, cheese, egg yolks, flour, salt and pepper.

In another bowl, beat the egg whites with the cream of tartar until they are stiff but not dry. Fold the beaten whites into the rice-cheese mixture until completely combined.

In a large skillet, over medium heat, heat about 2 tbsp. of oil until it is hot. Spoon 2-3 tbsp. of batter onto the skillet for each latke and flatten it slightly with the back of a spoon. Fry the latkes, turning them once, until they are golden brown on both sides. Repeat with remaining batter, adding oil to the skillet as needed. Serve hot. Makes 15-16 small latkes.

Traditional Potato Latkes

5	large	potatoes	
		onion	
2	eggs		

1/4 cup matzoh meal 1/2 tsp. salt (or more to taste) Oil for frying

Grate potatoes and drain off excess water. Grate onion and add onion, eggs, salt and matzoh meal to potatoes. Mix well. Heat about ½ inch of oil in frying pan. Add potato mixture, one tablespoonful at a time, into hot oil. When golden brown on edges, turn over and brown on other side. Remove from pan and drain on paper towels or brown paper bag. Serve with applesauce, sugar, or (if dairy meal) sour cream.

