



Book Reviews

Reviewed by Gilda Angel

So This Is Kosher. Ann Kaye, Hetty Rance; photographs by Paul Webster. Salem House Publishers, 462 Boston Street, Topsfield, MA, 01983. 1986. 96 pages. \$16.95.

Non-traditional kosher recipes are available to the traditional kosher cook in this unusual collection. Soy milk has been used in meat and poultry dishes to make "creamy" dishes such as beef stroganoff and cream of chicken soup. Egg yolks have been substituted for dairy products to create thick sauces and parve desserts.

Both authors, who are from London, feel that kosher cookery need not be restricted to stereotyped and stodgy dishes. The world of international foods has been opened up to the reader. Coquilles St. Jacques which is traditionally made with shellfish can now be prepared by the kosher cook with kosher fish instead. Mock lobster is made with cod, and lasagne is prepared with ground beef and soy milk, which follows the law of kashruth.

The fifteen full-page color photographs show mouth-watering pictures of Indonesian beef satay, Indian chicken tandoori, and a selection of

parve ice creams. There is a special Passover section as well, including chicken and zucchini lasagne, mixed vegetable quiche, and chocolate eclairs. The recipes are innovative, imaginative, and easy to prepare.

Jewish Cooking From Around the World. Josephine Levy Bacon. Barron's, 113 Crossways Park Drive, Woodbury, NY, 11797. 1986. 188 pages. \$19.95.

The culinary traditions of Jews from many countries are represented in this interesting collection. An explanation of the law of kashruth at the beginning of the book outlines the rules that all Jewish communities, Sephardic, Ashkenazic and Oriental, follow.

The majority of recipes are those which commonly adorn the pages of Ashkenazic Jewish cookbooks. There are recipes for chopped liver, hot borscht, schav, matza brei, noodle kugel, kneidlach and gefilte fish. Other foods which make an appearance in the book include falafel, Moroccan fish balls, curried fish fillets, barbecued chicken hearts, stewed okra, kubaneh (Yemenite sweet bread) and wine biscuits.

The recipes are easy to read and follow. They are catego-

rized as meat, dairy, pareve, kosher for Passover, or can be slow-cooked for Shabbat. The author, a British food columnist, gives nice background material for many of the dishes.

The Children's Jewish Holiday Kitchen. Joan Nathan. Schocken Books, Inc., 62 Cooper Square, New York, NY, 10003. 144 pages. \$10.95 (paper, plastic comb binding).

Cooking is an activity that children love. When they can be included in preparations for the Jewish holidays, it makes

Joan Nathan, author of *The Jewish Holiday Kitchen*, has developed recipes that are especially easy for children to cook (along with a parent). Her own daughters helped her to test the fifty recipes found in the book.

Menus are given for each of the Jewish holidays including foods of many Jewish communities. The foods chosen are mildly flavored in keeping with sometimes fussy tastes of the younger generation.

Dishes such as home-made challah and bagels, cheese or spinach burekas, fruit kugel,

the festival even more meaningful.

Jaffa orange sorbet, and pot roast are sure to be enjoyed by everyone in the family. Fun entries such as an edible dreidel or menorah for Chanukah or home cooked grape juice will surely keep a child's interest riveted on the culinary aspects of their Jewish heritage.

Gilda Angel writes the *Kosher Gourmet* for the Jewish Week and is the author of *Sephardic Holiday Cooking*.



Jewish Books in Review
 JWB
is a service of the JWB Jewish Book Council,
 15 East 26th St., New York, N.Y. 10010

לשנה טובה
 תכתבו

May You Be Blessed With
 Good Health & Peace
 In The Years To Come

Blanche & Walter Yarus



L Shanah Tova



Empire Frozen Kosher Food

- Pie Crust
- Potato Latkes
- Natural Cut Potatoes
- Challah Dough
- Chall-ettes
- Rye Bread
- Chopped Liver Spread
- Chicken
- Breaded Mushrooms
- Pot Pies
- Pizza
- Bagels
- English Muffin Mix
- Frozen Blintzes
- Bagel Pizza
- Garlic Bread

Manischewitz Brand

- Matzos
- Soup Mixes
- Borscht
- Soups
- Matzo Ball Mix
- Bakit
- Matzo Ball Soup
- Matzo Ball Broth
- Gefilte Fish
- Whitefish & Pike
- Potato Kugel Mix
- Matzo Meal

Go Krogering for a wide variety of
Kosher Foods

