

Meichels

By NORMA BARACH
(JTA)



Succoth is one of the three Jewish holidays of Thanksgiving. Since Succoth also is a harvest festival, it is traditional to eat all kinds of stuffed vegetables, the stuffing being symbolic of abundance.

Please note that to make the stuffed cabbage, the whole cabbage should be placed in the freezer two days before use and defrosted in the refrigerator overnight. Honey is served from Rosh Hashanah until Simchat Torah for its sweetness.

SUCCOTH MENU

wine	whole baked yams with margarine
2 challahs	peas & mushrooms
honey	sliced cucumbers & tomatoes with
beef-barley soup	Italian dressing
stuffed cabbage	apple cake
	cola, coffee, tea

STUFFED CABBAGE

2 lb. head of cabbage, with large outside leaves

Sauce	Filling
3 8-oz. cans tomato sauce	1 1/4 lb. ground beef
4 tbs. brown sugar	1 small onion, grated
4 tbs. lemon juice	1 egg
2 tbs. water	
1/4 lb. dried prunes	

Remove and discard core of cabbage. Carefully peel off whole cabbage leaves and cut away any tough ribs from the base of the leaf. (You should have about 20 usable leaves for stuffing.) Shred remainder of the cabbage and put in the bottom of the pot.

Combine sauce ingredients in a large dutch oven and bring to a boil, stirring. Simmer for 10 minutes.

Mix filling ingredients together. To stuff cabbage leaves, put about 1 teaspoon of filling about 1 inch from edge of the leaf nearest the core. Fold in the sides and roll up the leaf, enclosing all the filling.

Add shredded cabbage to the simmering sauce and then the stuffed cabbage leaves, seam side down. Cover pot. Simmer on a low flame for about 1 1/2 hours. Baste occasionally and add a bit of water to the sauce if it gets too thick.

The cabbage rolls are best prepared a day ahead, with fat removed and then reheated in the sauce. They also can be frozen in the sauce and then reheated in a pot on top of the stove or in the microwave oven in a covered pan. For a smaller family, serve half of the rolls and freeze half. Serves 8-10 as a main dish.

MOCK CHOPPED HERRING

A good appetizer to serve on the Simchat Torah holiday, when you may return home late from the synagogue, is mock chopped herring. It can be made ahead of time and stored in the refrigerator. Serve with assorted crackers.

2 cans sardines, drained & mashed	3 hard boiled eggs, grated
1 large grated onion	vinegar (white) to taste
1 large grated delicious apple	1/2 tsp. salt
	1/4 tsp. black pepper
	pinch sugar
	2 tbs. bread crumbs

Mix all ingredients together. Serve cold.



The Yiddish Dictionary Source Book, as described in this article, was written by my uncle, Herman Galvin and his son-in-law, Stan Tamarkin. It gives me great pleasure to present this Dictionary to the Speizman Library for everyone to enjoy.

—Ellie Katz

The beginning was simple enough, just an answer to a request. Students learning Yiddish in Herman Galvin's small seminar class asked him for an English-Yiddish dictionary that used English transliterations.

That was in 1978. Thousands of words, pages and hours later, the result is now printed.

The final version, called the "Yiddish Dictionary Source Book: A Transliterated Guide to the Yiddish Language," is an unusual compilation of Yiddish words, phrases and proverbs.

Recently published by KTAV Publishing House, Inc., the dictionary not only is the first to use English transliterations, but serves as an important link in the growing effort to keep Yiddish alive.

Galvin, who is fluent in Yiddish, spent three to four hours

a day gathering material, checking lists and comparing spellings. His son-in-law, Stan Tamarkin, wrote the historical introduction.

Tamarkin, a New Haven resident who speaks some Yiddish, has a doctorate in American Studies from Yale. His area of research was ethnicity in the U.S. and he was well aware of the impact Yiddish once had on the American Jewish community.

The language itself was born in 14th century Europe and is largely comprised of Middle German and Hebrew, explained Tamarkin, a writer, teacher and self-employed businessman. In time, Yiddish ab-

sorbed some Polish, Romanian, Aramaic, Dutch and Czech words.

Galvin and Tamarkin relied on spellings and pronunciations recommended by the YIVO Institute, a New York-based center for the study and preservation of Yiddish. Even then, however, there were disagreements. At one point, every pronunciation had to be redone.

In the end, the pair accepted about 4,000 words.

Editor's note: This was excerpted from an article appearing in The New Haven Register, written by Bill Lazarus.

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