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Shavuoth Recipes



Dairy dishes are favored during this two-day holiday. **MUSHROOM PIROSHKI**

Dough:

2 cups sifted flour 1/4 tsp. salt 3/4 cup shortening

1 egg yolk 4 tbs. ice water

Sift flour and salt together. Work in shortening with the hand. Beat yolk and water together and add to previous mixture. Toss lightly and form into a ball. Roll out dough 1/8 inch thick and cut into 3-inch circles. Use a tablespoon of the filling for each. Chill. Fold over into a half-moon and press edges together with a little water. Arrange on greased baking sheet. Bake in 400° oven 15 minutes or until browned. Makes about 24.

Filling:

3 tbs. sour cream
4 tbs. bread crumbs
1½ tsp. salt
Dash cayenne pepper

Cook mushrooms and onions in butter for 15 minutes. Chop mushroom mixture and eggs together. Stir in sour cream, bread crumbs, salt and cayenne pepper.

CHEESE BLINTZES

Blintze Batter: 3 eggs 1 cup milk or water 1/2 tsp. salt

2 tbs. salad oil ³/₄ cup sifted flour Butter or oil for frying

Beat eggs, milk, salt and salad oil together. Stir in flour. Heat a little butter or oil in a 6-inch skillet. Pour about 2 tbs. of the batter into it, tilting pan to coat bottom. Use just enough batter to make a very thin pancake. Let bottom brown, then carefully turn out onto a napkin, browned side up. Make the rest of the pancakes. Spread 1 heaping tbs. of the filling along one side of the pancake. Turn opposite sides in and roll up like a jelly roll. You can fry the blintzes in butter or oil or bake them in a 425° oven until browned. Makes about 18. Serve with sour cream.

Filling:

2 cups drained cottage cheese 1 egg yolk ³/₄ tsp. salt

1 tbs. melted butter 2 tbs. sugar (optional) 1 tsp. lemon juice (optional)

Beat cheese, egg yolk, salt and butter together. Add sugar or lemon juice if you like - some people like them sweet, some don't

EGG ROLL

Pancakes:

2 eggs 1/2 cup water 1/2 tsp. salt

1/2 cup sifted flour 1 tbs. oil

Beat eggs, water and salt together. Beat in the flour. Heat 7-inch skillet with a little oil and pour a little of the batter into it to make a thin pancake. Cook until browned on bottom. Remove, browned side up, and stack while preparing filling.

Filling:

1 cup sliced celery ¹/₂ cup sliced onions 2 tbs. oil 1½ tsp. salt

Community Calendar

Courtesy of Charlotte Chapter BBW

MAY

- 9 Chai-lites
- **JCC Board Meeting**
- 10 - Federation Executive Committee Meeting HaLailah BBW Board Meeting
- 11 B'nai B'rith Lodge Board Meeting
- 12 Jewish Family Services Meeting
- 13 BBYO Spring Council (thru May 15)
- **16 Federation Board Meeting**
 - **Chai-Lites**
- 17 HaLailah BBW Board Meeting 18 - Yiddish Vinkl
 - **Evening Hadassah Meeting** Jewish Day School Board Meeting Hadassah Meeting
- Health & P.E. Committee Meeting 19 Alive Class Open Meeting
- 23 **Chai-Lites President Council Meeting Foundation Board Meeting**
- 24 Community Relations Committee Meeting **Federation Women's Division**
- 25 B'nai B'rith Lodge Meeting
- 26 Charlotte BBW (evening meeting)

JUNE

- 1 Charlotte BBW Meeting
 - Yiddish Vinkl
 - BBYO
- 6 Hadassah Board
 - **Chai-Lites**
- B'nai B'rith Lodge Board
- 9 Jewish Family Services Meeting

To ensure that all of our organizations have maximum participation at monthly meetings and special events, use the Community Calendar. To place your events on the Community Calen-dar call Marcia Stern, 366-0167.

TID-BITS cont'd from page 4

cerns." The international award, a medallion, is made possible by a grant from the Joseph Foundation of Minneapolis.

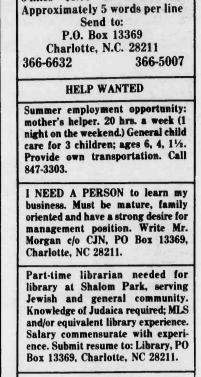
TEL AVIV (JTA) - Denmark's major supermarket chain, Irma, has backed off from its boycott of Israeli agricultural products which was originally done "because of events in the occupied territories.'

ATHENS, Ga. (JTA) - The Campus Crusade for Christ International chapter at the

University of Georgia has agreed with the Hillel Foundation to discontinue specifically targeting Jews for conversion.

The decision comes after a recent altercation between Hillel students and a group of Christian missionaries from Toccoa Falls (Ga.) College.

Jewish students charged that the missionaries were posing as Jews for Jesus and employing cult practices to target Jews for conversion in the plaza, where more than 200 Jewish students were rallying.



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1/4 cup sliced scallions 1 cup Chinese or green cabbage

1/4 tsp. pepper 1/2 cup flaked tuna

Cook celery, onion, scallions and cabbage in oil for 5 minutes, stirring frequently, Stir in salt, pepper and tuna. Cool. Place a heaping tbs. of filling at one end of each pancake and roll up, tucking opposite end in. Seal with a little beaten egg and chill. Fry in deep fat heated to 380° until browned. Serve with hot mustard and duck sauce. Makes about 5.

All recipes are from The Art of Jewish Cooking by Jennie Grossinger.

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