



# HAPPY CHANUKAH

## Culinary Delights

### Potato Latkes (Pareve)

- 2 eggs
- 3 cups grated, drained potatoes
- 4 tablespoons grated onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons cracker or matzo meal
- ½ cup oil (or vegetable shortening)

1. Beat the eggs and add the potatoes, onion, salt, pepper and meal.
2. Heat half the oil in a frying pan and drop the potato mixture into it by the tablespoon. Fry until browned on both sides. Keep pancakes hot until all are fried and add more oil as required. Serves 8.

### Cheese Latkes

Thin and light, these are excellent for a dairy meal.

Makes about 30 three-inch pancakes.

- 3 eggs
- 1 cup milk
- 2 cups (1 pound) small-curd cottage cheese
- 1 cup unsifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- butter (or margarine)

1. Beat eggs in a large bowl until frothy. Stir in milk, cottage cheese, flour, baking powder and salt; beat until well blended.
2. Heat a large griddle or skillet; grease with butter. Drop batter onto griddle, allowing 2 tablespoons per pancake. Brown on one side for 2 minutes or until top surface is dry around the edges, turn and brown on the other side. Serve hot, topped with cherry preserves, if you wish.

### Roast Duckling with Kasha Stuffing

Roast at 350° for 2 to 2½ hours. Makes 8 servings.

- 2 ducklings (4 to 5 pounds each)
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup buckwheat groats (kasha)
- 1 egg
- 2 cups boiling water
- 1 large onion, chopped (1 cup)
- ½ cup chopped carrots
- ½ cup chopped celery
- ½ cup chopped parsley
- ¼ pound mushrooms, chopped
- 1½ teaspoons salt
- ½ teaspoon pepper
- 1 cup sweetened Concord grape wine
- 1 teaspoon grated orange rind

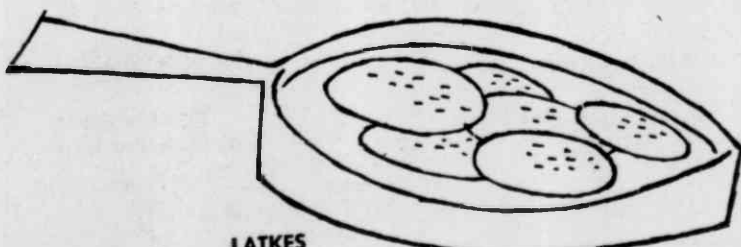
1. Remove livers and giblets from ducklings; dice livers; reserve. Remove as much of the yellow fat from ducklings as possible; dice. Sprinkle the ducklings inside and out with the ½ teaspoon salt and ¼ teaspoon pepper.
2. Mix kasha and egg in a small bowl. Heat the diced fat in a large skillet until brown and crisp. Add the kasha mixture and stir until lightly browned. Stir in the boiling water; simmer for 15 to 20 minutes or until all liquid is absorbed. Stir in livers, onion, carrots, celery, parsley, mushrooms and remaining salt and pepper; cool.
3. Stuff ducklings with kasha mixture. Skewer openings closed and place ducklings on a rack in a large open roasting pan. Prick skin with a two-tined fork, especially around thighs and back, to let fat escape as ducklings roast.
4. Roast in moderate oven (350°) for 1 hour. Begin basting with a mixture of the wine and orange rind every 20 minutes for the next 1 to 1½ hours or until leg or bird can be moved up and down easily.

### Chanukahgelt Cookies (Pareve)

Makes about 5½ dozen

- 1 cup pareve margarine
- 1 cup honey
- 4 cups unsifted all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground allspice
- 2 cups sifted 10X (confectioners') sugar
- Frozen orange juice concentrate, thawed

1. Beat margarine and honey together in a large bowl until blended. Combine flour with soda, cinnamon, cloves and allspice on wax paper. Stir into margarine mixture until a soft dough forms. Chill dough for 1 hour.
2. Roll dough on a floured surface to a ¼-inch thickness. Cut into rounds with a 2-inch cutter. Place rounds on greased cookie sheets.
3. Bake cookies in a moderate oven (350°) for 10 minutes or until firm to the touch in the center. Cool on wire racks.
4. Beat 10X sugar with enough of the orange juice concentrate to make an icing the consistency of heavy cream. Spread icing thinly over the cookies and let dry.



LATKES  
לביבות

## 'Twas The Night Before Chanukah

'Twas the night before Chanukah, as it is said,  
And Santa was sitting and hocking his head.  
He had all the toys wrapped up nice in his zeckel,  
For maidlach and boys, to give each one a peckel.  
The reindeers were saddled and ready to fly,  
Like a crew of brave astronauts all through the sky.  
But Santa was starving to eat a good meichel —  
Some regular food that would stick to his beichel —  
Not plum cakes or mincemeat or peppermint candy,  
But some good Kosher cooking he thought would be dandy.  
So he called to his reindeer, "Hey, Kinder, let's go!  
To a Jewish balabusta, and don't be so slow!"  
The house had no chimney, so he went through the door,  
And kissed the mezuzah and jumped on the floor.  
Then the man of the house said, "Santa, you devil,  
Come on, don't be shy, and see our split level —  
The night is still early, there's plenty of tzeit,  
So come in the den, and please have a bite.  
If only we knew you were coming, by gosh —  
But I'll call out the wife and she'll bring you a nosh —  
A slice of stuffed derma, a few little strudels,  
Some chicken salami, some flanken with noodles,  
Some blintzes, some kreplach, some lox and bialy,  
A bissel chopped herring, an end piece of chally,  
And if all these goodies don't fill out your gatkes —  
Last but not least, some Chanukah latkes!"  
"A latke?" cried Santa, "what is this delight?  
On the outside so crisp, and inside so yummy!"  
And he gobbled them up 'til he filled his fat tummy.  
Then they gave him a dreidel, and showed him the plays,  
And he took a menorah to light for eight days.  
And to give Santa spirit and show how they felt,  
For mazel, they gave him some Chanukah gelt!  
He beamed and he chuckled, and said, "Kine-ahora,  
I don't want to feel like a Chanukah shnorrer.  
To show you how much I enjoyed your Jewish snack,  
I'm leaving you everything, even my sack!"  
Then he called to his reindeer and said, "Luz mir gehn!"  
And each one got ready as he shlepped on the rein —  
"Giddyap Irving, Hoo Ha Sidney, Hi Ho Sadie, Let's Go Minnie,  
Onward Gussie, Upward Solly, Ole Becky, Oy Vay Molly!"  
And they swore that he yelled as he rode out of sight,  
MERRY LATKES TO ALL AND TO ALL A GOOD NIGHT!

(Millen Cards, Inc. 1972)

## Digs and Discoveries



When the Temple was destroyed and the great Menorah removed by Titus to Rome, Chanukah became a home ceremony. The lights burned in a lamp that resembled a simple Roman oil lamp made of clay. It was not until much later that the menorah-style Chanukah came into general use. Many early oil lamps have been unearthed by archaeologists. Often they have interesting menorah designs. One of these oil lamps is shown here. It depicts a menorah with three feet; on one side is a shofar, on the other an incense shovel used in the Temple. This pottery oil lamp may well have been made in a potter's workshop in the Judean Hills, not far from Jerusalem, where it can now be seen.

### Wine Fruit Compote

An especially nice finish for a duckling or turkey dinner, and pareve for meat or dairy meal.

Makes 6 servings.

- 1 pound mixed dried fruit
- ½ small lemon, thinly sliced and seeded
- ½ cup honey
- 3 cups sweetened Concord grape wine
- 1½ cups water

Combine dried fruit, lemon, honey, wine and water in a large saucepan. Bring to boiling; lower heat; cover. Simmer 30 to 35 minutes or until fruits are tender. Cool; chill. Serve with Chanukahgelt Cookies.

## CHANUKAH MARATHON

The annual Chanukah Marathon will take place on December 16th. This year the runners will meet at Temple Israel and end at the JCC where a community service will be held. Watch for mailings from the Academy, all three Temples and the JCC to learn how you can participate.



Pictured above are some of the runners from last year's Marathon. This year put yourself in the picture.