

Federation & Center

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tivities and some of these concerns. If you lived in a closed society and never saw a non-Jew, it is unlikely that you would marry one.

We live in an open society. Our kids go to school from nursery school through college usually with non-Jews.

We have to find ways to convey the excitement, the romance, the uniqueness of Judaism and the Jewish people from nursery school to the age of 90 to keep people in the heart of this open society committed to remaining Jews.

I think it can be done. I think Centers can play an important part in that process. I don't think it's all going to happen at the snap of a finger, nor quickly, but I want to substitute joy for duty: I want at least to add joy to duty!

Q: Do you see the Center as a setting for both informal and formal Jewish education experiences?

ELR: I see the Center absolutely as an educational setting. It's an informal setting for both formal and informal education. I think Centers can deal more with experiential learning than with what we call didactic—that is the instructional—kind of learning. But, I think it is absolutely essential that Centers be in that business.

Q: JWB is very much interested in the connection between North America and Israel. How do you see the relationship between Israel and the Diaspora?

ELR: I believe most emphatically that a Jewish community will survive, not only survive but survive creatively, in the Diaspora and especially in North America.

When we talk about the centrality of Israel as the Jewish People, the idea of a people who have persisted in many different places with the thought of returning to Jerusalem, then I'm very comfortable with it. I reject the notion that Jewish life can exist only within those parameters and perimeters which are the State and the Land and that all Jewish life outside will wither away.

I have been to many Jewish communities in the world which acted on the assumption that Jewish life would exist only in Israel, and it become for them to some degree a self-fulfilling prophecy. They did not create institutions to strengthen their own communities, and to guarantee their own Jewish survival. I don't want to create that self-fulfilling prophecy for North American Jewry.

Lionel Koppman is director of Public Information Services for JWB and executive editor of the agency's magazine, JWB Circle. Frank F. Wundohl is JWB's director of Communications and Public Interpretation and publisher's representative of JWB Circle.

Meichels for the HolidaysBy Norma Barach
(Copyright 1983, JTA, Inc.)**Rosh Hashanah Menu**

The High Holidays are almost upon us, even though the weather is quite warm, and summer is still here. Some suggested Rosh Hashanah menus:

Dinner:

½ cantaloupe filled with pineapple chunks
Chicken soup with noodles
Roast brisket with baby onions and mushrooms
Tzimmes*
Tossed salad
Pareve ice cream
Cookies
Coffee, tea

Lunch:

Tomato juice
Gefilte fish
Mexican salad*
Carrot kugel
Honey Cake
Coffee, tea

***Tzimmes**

1 bunch medium carrots
½ cup oil
honey to taste
¼ cup white raisins
salt
1-2 tblsps. flour
cinnamon

Cut carrots into thin slices; saute lightly in oil. Add ¼ cup of water. Let simmer until carrots are soft. Add rest of ingredients. Add another ¼ cup water. Simmer and thicken by adding flour to a little water and then to carrots. Sprinkle with cinnamon and simmer a few more minutes.

***Mexican Salad**

1 head lettuce, broken up
2 cans kidney beans
5 tomatoes, chopped
1 large avocado, thinly sliced
4 ozs. grated swiss cheese
crushed corn chips
thousand island dressing

Mix all ingredients together, except corn chips. Top with corn chips when ready to serve.

Old-Fashioned Chopped Herring

Have the taste for some old-fashioned chopped herring? Try making it the modern way. Serve with a basket of assorted crackers. Great for your Break-the-Fast buffet.

1 12-oz. jar of herring in wine sauce
4 hard-boiled eggs
1 green apple, unpeeled
1 medium onion (spanish is preferred)
Sugar

Drain herring. Save juice. Grind or chop all ingredients together. Add sugar to taste. If more liquid is required, use juice from the herring. Garnish top with grated egg, white at either end and yellow in the middle. Then put green pepper rings decoratively on top of the eggs. Garnish the platter with tomato wedges and cucumber rounds.

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847-7039**Succoth Specialties****Stuffed Cabbage**

1¼ lb. lean raw beef, chopped
¼ cup raisins
¾ cup dried apricots, washed
2 tbsps. lemon juice
2 tbsps. brown sugar
1 large can tomatoes
1 small onion, chopped
salt and pepper to taste
½ cup cooked rice (optional)

Prepare cabbage by soaking leaves in boiling water to make them less brittle. Season chopped meat highly with salt, pepper and onion. You may add rice. Roll a portion of the meat mixture in each leaf. Place in large pot or kettle. Add remaining ingredients and cover. Simmer for about 2 hours or until cabbage is tender. Place cabbage rolls and raisins in another pot and strain sauce (apricots and tomatoes). Pour strained sauce over cabbage balls and raisins. Before serving you may brown cabbage for an additional 15 minutes in the oven. Smaller portions can be made and served in a chafing dish for entertaining.

Apricot Chantilly

½ lb. dried apricots
½ large orange
½ cup sugar
¼ cup coarsely chopped walnuts
3 tbs. orange flavored liqueur
1 cup heavy cream, whipped stiffly
shaved chocolate for garnish

1. Soak apricots in cold water to cover for several hours.
2. Finely shred the rind and pulp of the orange and add it to the apricots with ½ cup sugar. Cook mixture over low heat for about 15 minutes or until apricots are tender and most of the liquid is absorbed.
3. Let mixture cool and blend it in a blender or rub it through a sieve.
4. Stir in walnuts and liqueur.
5. Fold in cream and spoon into 6 individual pots de creme or a 1 quart mold. Garnish with chocolate and chill.

Carrott and Apple Tzimmes

Tzimmes — generally carrots with something else — is traditionally served during the Succot holiday as a side dish.

4 cups carrots
1 tblsp. barley
¾ cup grated apple
3 tbsps. mayonnaise
2/3 cup water
1/2 tsp. salt
2 tpsps. brown sugar

Combine all ingredients in a saucepan. Cover and cook over low heat for 2 hours or until barley is soft. Watch carefully while cooking and add more water if necessary. Serves 6.

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