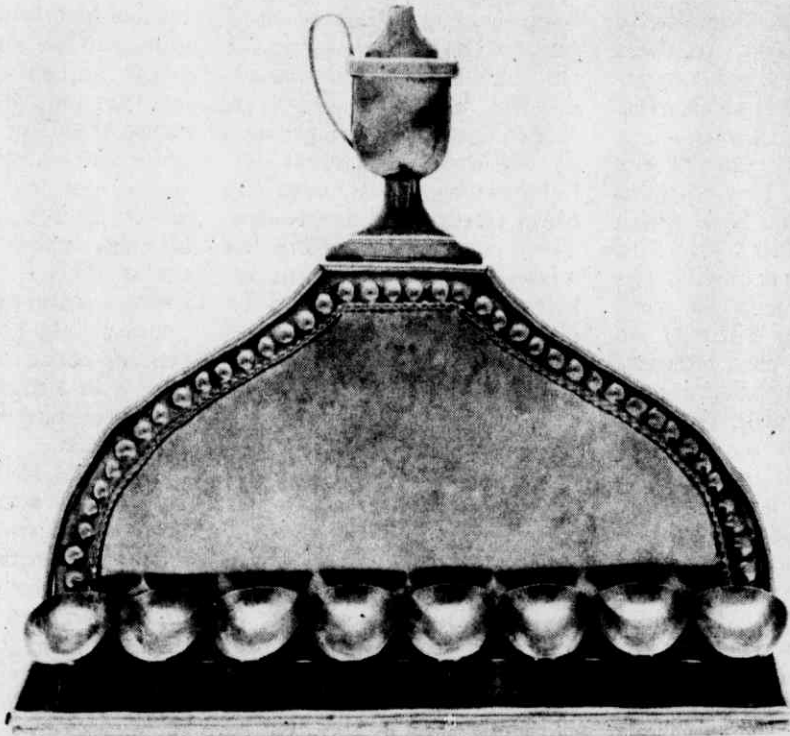


The Precious Legacy:

Judaic Treasures From The Czechoslovak State Collections



Cast brass Hanukkah lamp, made in Bohemia, 19th century. Photo credit: Quicksilver Photographers, Washington, DC.

This unusual 19th-century cast brass Hanukkah lamp was designed and crafted by Jewish artisans in Bohemia. It is among 350 ritual and secular objects assembled for the historic exhibition, "The Precious Legacy: Judaic Treasures from the Czechoslovak State Collections," now on view at the Smithsonian Institution's National Museum of Natural History in Washington, DC.

Artifacts and art pieces on

exhibition were drawn from one of the world's largest and most significant Judaica collections. Confiscated by the Nazis with the intention of creating a "museum to an extinct race," they were preserved by doomed Czech Jewish curators, have been maintained by the Czechoslovak government since 1950 in Prague as national treasures, and have now been released for the first time for viewing in

the United States as a tribute to an indomitable Jewish people.

Organized by the Smithsonian Institution Traveling Exhibition Service (SITES), "The Precious Legacy" will travel to Miami, New York, San Diego, New Orleans, Detroit and Hartford after ending its run in Washington on January 1, 1984. Philip Morris Incorporated is the national corporate sponsor.

Meichels

By Noma Barach
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VEGETABLE DAIRY CASSEROLE

A vegetable casserole can be served with latkes to make a complete meal, with just a tossed salad to complete things.

- ¼ cup oil
- 2 medium eggplants, peeled and sliced
- 3 zucchinis, sliced, unpeeled
- 3 large onions, sliced
- 5 tomatoes, sliced
- 2 tsps. oregano
- 15 ozs. marinara sauce
- 6 slices muenster cheese

Pour oil into a 9x13-inch baking pan. Slice vegetables thinly. Layer them, sprinkling each layer with oregano. Pour marinara sauce over vegetables. Bake at 350 degrees for about 1 hour, top with cheese, and bake another 10-15 minutes. Serves 6.

ECONOMICAL TURKEY PIE

Turkey wings are generally inexpensive. They make an excellent soup and then the meat can be used in this economical turkey pie.

- 2 complete turkey wings
- garlic powder
- ¼ lb. zucchini, thinly sliced
- 1 large onion
- 1 green pepper, diced
- 1 red pepper, diced
- 2 tbsps. vegetable oil
- 6 medium potatoes
- salt
- pepper
- 2 tbsps. melted pareve margarine
- paprika

Remove turkey meat from bones and dice. Sprinkle with garlic powder. Brown zucchini, onion and pepper in oil. Mix with turkey meat. Layer a 3-qt. casserole pan with ½ the mashed potatoes which have been cooked ahead of time and mixed with salt, pepper and margarine. Then add the turkey-vegetable mixture on top. Place remaining mashed potatoes on top of that and sprinkle with paprika. Bake at 350 degrees for about 30 minutes or until it is thoroughly hot. Serves 6.

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