

Passover Feature

IN HONOR OF PASSOVER, WHICH COMMEMORATES THE ANNIVERSARY OF THE LIBERATION OF THE ISRAELITES FROM EGYPTIAN BONDAGE, THE LAS VEGAS ISRAELITE WILL PUBLISH A SERIES OF FEATURES, THIS YEAR THE PASSOVER FESTIVAL IS INAUGURATED AT SUNDOWN ON THE EVENING OF MONDAY, APRIL 20, AND ENDS ON APRIL 28.

A Moveable Feast

Culinary customs which have become traditionally associated with Jewish holidays originated early in Jewish history. Passover, which begins this year on April 21st, is one of the holidays most closely associated with food. This is the celebration of the liberation of the Children of Israel from Egyptian bondage.

The beginning of Passover is celebrated with a long and beautiful ceremony in which all the family joins together around the Seder table to recount the story of the Exodus. In addition to reading the story and prayers from the Haggadah, there is much joyous singing. The traditional Seder table includes a number of symbolic objects which are placed before the person who leads the service.

AFIKOMEN -- Three matzohs placed separately in the folds of a napkin or matzoh cover. The meaning of the matzoh is threefold. First, it is a symbol of the bread of poverty the Jews were made to eat when they were slaves in Egypt. Second, it is symbolic of the great haste in which the Israelites fled from Egypt, having time only to bring with them unleavened dough. Third, it is symbolic of the simple life in the desert. Even their bread was only an unleavened cake.

A ROASTED SHANKBONE -- to commemorate the pascal sacrifice of ancient days which each family brought to the Temple.

A ROASTED EGG -- which symbolizes the festival sacrifice, which on Passover supplemented the pascal lamb.

BITTER HERBS -- to symbolize the bitterness of Israel's bondage in Egypt. Horseradish is usually used.

CHAROSES -- to symbolize the mortar which the Israelites used in building the treasure cities for the Pharaoh. It also symbolizes the hope of freedom which enabled the Israelites to withstand the bitterness of

slavery. It is made with grated apple, chopped nuts, cinnamon and wine.

A GREEN HERB DIPPED IN SALT WATER -- The greens symbolize the coming of spring suggesting that just as greens come to life again in spring, there is everlasting hope of redemption. The salt water stands for the tears shed by the Jews in their bitterness.

FOUR CUPS OF WINE -- These four cups symbolize the fourfold promise of redemption.

CUP OF ELIJAH -- A special cup placed in the center of the table, which is not filled until the conclusion of the meal. When it is filled the door is opened for the coming of Elijah, the coming of a more perfect world.

In preparation for Passover all kitchen utensils and dishes are either changed or cleansed and scoured. During the eight days of Passover, meals vary from those of the rest of the year: all leaven is omitted; dried beans and peas, legumes and grains may not be used; baking powder, baking soda and yeast are not permitted. Flour is replaced by matzoh meal and potato flour. Because of these dietary rules it has been necessary to devise ingenious ways of cooking and baking using only those products permitted. Thus, throughout the ages there has developed a set of "Pesadik" recipes and special techniques for tasty cookery during the holiday period.

This year, when Jewish families sit down to the traditional Passover Seder, many of the items on the menu will be prepared with foods from Israel. The Israeli food industry has expanded and diversified its exports to the United States so that now a full line of Israeli food products can be found in stores across the country. Some of the foods which have been imported specifically for Passover are: gefilte fish, chicken consommé, vegetable soup, onion soup, matzohs, matzoh meal, instant prepared matzoh ball mix, puddings, candies and chocolates, grape juice, honey and kisher Passover wines.

A typical Seder menu will consist of: gefilte fish, chicken woup with matzoh balls (knadlach), roast chicken with matzoh stuffing, vegetables, potato kugel, and wine and nut cake.

At the present time, there are many new Passover products on the market which can be purchased ready made. The aforementioned products from Israel, gefilte fish, chicken soup and matzoh ball mix, can save the housewife much time and effort.

The following recipes -- prepared specially for Passover -- will produce items on your menu which will assure the success of any Seder.

RECIPES

PASSOVER POTATO KUGEL

6 raw potatoes
1/2 C. matzoh meal
3 eggs
salt and pepper to taste

Grate potatoes. Add matzoh meal, salt and pepper, and well beaten yolks. Beat whites stiff and fold into rest of mixture. Pour into greased baking dish. Bake in moderate oven (375 degrees) at least 2 hrs. or until brown.

MATZOH STUFFING OR ROAST CHICKEN

4 matzohs
1/4 C. water
2 beaten eggs
1 t. salt
celery (optional)
1/4 t. ginger
1/4 t. pepper
1 Tb. chopped parsley
2 Tb. chopped onion

Crumble matzohs and sprinkle with water. Add all the other ingredients. Stuff chicken and roast.

WINE AND NUT CAKE

7 eggs separated
1 C. sugar
1/4 C. sweet wine
1 C. chopped nuts
1/2 C. matzoh cake flour

Beat the egg yolks until thick. Gradually beat in the sugar. Add the wine and mix well. Combine nuts and cake flour and add to egg mixture. Beat egg whites until stiff and fold into mixture. Pour into ungreased angel food cake pan and bake at 325 degrees for 1 hour and 15 minutes. Invert pan and do not remove cake until it is thoroughly cooled.

For further information on Israeli foods and where they may be obtained, contact: ATIS, 111 West 40th Street, New York City, (212) 594-5215.

BEST WISHES
FOR THE
**HOLIDAY
SEASON**



NEVADA POWER COMPANY

SERVING NEVADA SINCE 1908



**A Happy
Passover**

to the
**Jewish
Community**



EARN MORE
with insured safety!
**FRONTIER
FIDELITY
SAVINGS**
AND LOAN ASSOCIATION



CHARLESTON & NINTH

384-8762