

Recipes For The New Year

(Continued from page 21)

from sticking to each other.

Serve hot kreplach in heated soup bowls filled with piping-hot chicken soup, garnished with snipped dill.

NOTE: Leftover boiled kreplach can be fried and served with the main dish.

SQUARE NOODLES AND LIMA BEANS

Square noodles and lima beans are an interesting alternative to the more traditional kreplach usually served with chicken soup.

To prepare noodles: Boil 1/2 pound square noodles in salted water. Drain. Refresh with cold water and drain again.

To prepare lima beans: Soak overnight 1/2 pound of lima beans. Drain (Discard any hard beans.) Place in a saucepan with water to cover. Boil till soft and drain.

CHALLAH

4 Medium Braided or Round Loaves

Challah is one of the delights of a Friday night or holiday meal. Don't be afraid to make it. You will be surprised how easy and enjoyable it becomes once you know the process. On Rosh Hashanah I add raising to the challah and make them round.

- 2-1/4 cups warm water (100°F to 115°F)
- 2 packages active dry yeast, about 2 tablespoons
- 1/3 cup plus 2 tablespoons sugar
- 2 eggs plus 1 yolk, at room temperature
- 1-1/4 tablespoons salt
- 1/4 cup vegetable oil
- 2-1/2 tablespoons unsalted margarine, at room temperature
- About 8 cups unbleached flour
- 3/4 cup raisins

GLAZE: 1 egg yolk mixed with 1 tablespoon water.

I suggest you use an electric mixer with a dough hook and two 12-by-16-inch baking sheets.

Pour warm water into an electric-mixer bowl; add yeast and 1 tablespoon of the sugar and stir lightly. Cover with a towel and leave in a draft-free place for about 10 to 15 minutes, or until bubbles appear (This is called proofing the yeast to make sure it is still active.)

Add to this yeast mixture the rest of the sugar, eggs and egg yolk, salt, vegetable oil, 2 tablespoons of the margarine and 7-1/2 cups of the flour. Knead with dough hook at low to medium speed for about 10 minutes, adding more flour as necessary to make a firm dough. Turn dough out onto a pastry board and knead further with the heel of your hand, adding more flour as needed until dough does not stick to board or hands and is smooth and elastic.

Wash and dry mixer bowl. Grease with remaining 1/2 tablespoon margarine and place dough in it, turning to coat all sides. Cover bowl with a towel. Set in a draft-free, warm place (80° to 100°F), such as a food warmer or lightly heated, then cooled-down oven, until double in bulk, about 1-1/2 hours.

For Braided Loaves: Punch dough down and divide it into twelve equal pieces. Take three pieces of dough at a time and roll these out on a pastry board into ropes about 10 to 12 inches long. Be sure to make ends thinner than center to give bread a better shape. Pinch ends of the three ropes together, braid to the other end and seal well.

For Round Loaves. Punch dough down and knead in raisins. Divide into four equal pieces. Take one piece at a time and divide in half. Roll into ropes about 10 to 11 inches long. Form first rope into a tight circle and pinch ends closed. Wrap second rope around first and pinch ends closed.

Place two challah on each baking sheet. Proceed in the same fashion with the remaining dough. Cover challahs with a towel and let rise in a draft-free place for about 35 minutes.

Preheat oven to 350°F. Brush challahs with glaze. Bake in center of oven for about 35 minutes, or until golden. Let cool on racks.

NOTE: To make challah with fresh yeast, dissolve crumbled yeast in lukewarm water (80° to 90°F) and proceed in the same fashion.

If you do not have two ovens, your second batch of challahs will have a lighter texture because the rising time will be longer.

To freeze, when completely cool, wrap in plastic wrap, then in foil and place in a plastic bag. Defrosting will not be necessary. Remove wrappings and place challah directly on rack of a 350°F preheated oven, for about 20 minutes, or until heated through.

Challah also keeps fresh for several days without freezing.

Peres Witnesses Signing Of "Declaration Of Jewish Unity"



As Prime Minister Shimon Peres of Israel looked on, the presidents of 40 national Jewish organizations signed a "Declaration of Jewish Unity" in support of tourism to Israel, at a recent meeting of the Conference of Presidents of Major American Jewish Organization.

The declaration states that the presidents and their organizations will, "by their personal presence in Israel this year, stand in living witness" to the "imperishable unity" of the Jewish people. The signing comes at a time when tourism to Israel is down more than 50% from previous years, largely due to terrorist activities in Europe. Tourism constitutes 52% of Israel's revenues.

Noting that the Jewish New Year 5747, beginning on October 4, marks the twentieth anniversary of the reunification of Jerusalem, the declaration continues, "We call on every member of our community, and on freedom-loving men and women of every faith, to join with us in visiting Israel during the year ahead, thereby affirming the common heritage of freedom and democracy that links the people of America with the people of Israel."

Prime Minister Peres addressed the group, which consisted of nearly 1,000 representatives from Jewish organizations around the United States. Referring to recent terrorist attacks in France and Turkey, he said, "There are many groups who seek their own goals. Each uses its own methods." He continued, "Our method of achieving our mutual goal is through tourism," concluding that travel to Israel is imperative.

Dr. Joseph P. Sternstein, chairman of the Presidents' Conference task force on tourism, called on the group to "reject the apathy that is evident in the American Jewish community" and to stop the "cataclysmic wave of cancellations" of trips to Israel. Dr. Sternstein, who presided over the event, is also the president of the Jewish National Fund, responsible for afforestation and land reclamation in Israel.

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