

## New Culinary Traditions For Passover

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using an electric beater, beat the 7 egg whites until stiff but not dry. In another bowl, combine the 7 egg yolks and the remaining 2 whole eggs and beat until light and lemony in color, about 5 minutes. Add sugar gradually, lemon juice and rind and beat until well blended. Stir in potato starch and beat again. Gently fold in beaten egg whites.

Spoon into an ungreased 9-inch tube pan with a removable bottom. Bake at 350 degrees 50-60 minutes or until golden. Cool 10 minutes on a rack.

Turn pan over to stretch until cool. With serrated knife, cut cake horizontally into 1 or 2 layers. Spread whipped cream and sliced strawberries between layers. Frost entire tort with whipped cream and garnish with 3 whole strawberries.

### Chocolate Torte

14 ounces semi-sweet chocolate,  
melted and cooled  
1/2 lb. margarine or butter  
1-1/2 cups sugar  
10 large eggs, separated  
2 tablespoon orange flavored liqueur

In a large mixing bowl, using an electric beater, beat yolks well. Add sugar gradually and beat until sugar is dissolved. Add chocolate and beat until thick. Stir in orange liqueur.

In a separate bowl beat egg whites until peaks form when beater is lifted from bowl. Stir one quarter of the whites into the chocolate mixture to lighten. Fold in remaining whites quickly and lightly.

Pour into a 9-inch spring-form pan and bake in a 350 degree oven for 1-1/2 hours. Cool on a rack. Frost with whipped topping or sprinkle with superfine sugar pulverized in processor.

## Passover Message

By Seymour D. Reich  
President  
B'nai B'rith International  
1987

As the Jewish people prepare for Passover 5747, we reflect again upon our Exodus from Egypt 4,000 years ago. We also pause to consider how vital the message of that era is in our own time.

Today, the Jewish people, once again have a homeland, a democracy based on social justice and human dignity. And yet the simple but stirring words Moses addressed to the Pharaoh, "Let my people go," remain as relevant now as when they were first spoken.

This year, we confront the leaders of the

### Chocolate Mousse Pie

8 ounces semi-sweet chocolate  
1/4 cup water  
8 large eggs, separated  
1 teaspoon orange liqueur or super-strong coffee  
2/3 cup sugar

In a saucepot over low heat, melt chocolate in water, stirring until smooth. Remove from heat and cool slightly. Beat in egg yolks and flavoring. In a large mixing bowl beat egg whites until foamy; gradually beat in sugar until stiff peaks form. Stir one quarter of the whites into chocolate mixture to lighten; fold chocolate mixture into the remaining whites.

Pour 4 cups into an oiled or sprayed 9-inch pie plate that has been sprinkled with sugar. Chill remaining mixture. Bake at 350 degrees 20-25 minutes or until just set. Cool slightly; chill for 1 hour. Center will fall, forming a pie shell. Spoon chilled chocolate mixture into chilled shell. Chill 3 hours or overnight. Garnish with whipped topping. (Naomi Arbit of Milwaukee, Wis., is an author of seven bookbooks and a teacher of cooking.)

Soviet Union with that call. It is true that a few celebrated Soviet Jews have been let out of prison and even permitted to emigrate. But the hopes and dreams of the nearly 400,000 Jews who want to leave have not been fulfilled. We must let our Soviet brethren -- and the Soviet government -- know that the plight of Soviet Jewry remains one of our major concerns. Our prayers also turn to the Jews of Syria, Ethiopia, and those other countries where, simply because they are Jews, our brothers and sisters feel the sting of bigotry and oppression.

Here in the United States, many of our cherished values have come under attack. These ideals of tolerance, free speech, and the need for separation of church and state are being assaulted by groups who wish to impose their personal views on an entire country. We must be alert to political candidates who turn their campaigns into semi-religious crusades, to zealots who attempt to ban textbooks that do not promote a certain point of view, and to those earnest purveyors of faith who insist we must have religious prayers in our public schools.

This Passover we rededicate ourselves to the idea of freedom. We must stand fast against those who would diminish our freedom in the name of their religious views. And we must fight for the basic human rights of Jews everywhere. Until all of us are free, none of us are truly free.

WASHINGTON (JTA) — Increasing United States dependence on Middle Eastern oil is creating a potential for a "national security threat in the next decade," a Reagan Administration official warned.

"Although lower oil prices have benefited the economy in the short-term, there is justification for national concern over both the declining competitiveness of American oil and gas and over rising imports," said Secretary of Energy John Herrington in releasing a report on energy security.



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## TRADITIONAL PASSOVER SEDER

This year Congregation Ner Tamid will be having  
A Traditional Passover Seder at the Temple

2761 EMMERSON AVENUE  
Monday April 13, 1987 at 6 P.M.

Leo A Wilner will conduct the Seder

The following will be served:

Matzos	Wine
Gefilte Fish	Fresh Relish Tray
Matzo Ball Soup (like Mama used to make)	
Brisket	Chicken
Candied Carrots	Potato Kugel
Stewed Fruit (Tzimmes)	
Assorted Passover Cookies	
Coffee	Tea

All this will be embellished by the  
ceremonial foods & the seder plate

Members: Adults \$25; Children \$10 (children 4 to 12)  
Non-members: Adults \$30; Children \$15 (children 4 to 12)

Call the Temple Office for your reservations

733-6292

## Happy Passover

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