

Gourmet at Large

By Elliot S. Krane



Max C's Little Broadway (605 Las Vegas Blvd. S.) will open in a week to ten days, according to the downtown corned beef and pastrami maven who has been serving Philadelphia-style deli for years.

When asked what the specialty would be at the new location, Max in his modest manner said, "Me."

Uptown, the New York Deli, under the direction of Jafar Shamim, former Las Vegas Hilton catering manager, is featuring lunches and dinners with traditional dishes such as chicken in the pot, matzo ball soup, kreplach and borscht.

Dishes like cheese or blueberry blintzes and matzo brie are served daily and, for New Yorkers, there is even Dr. Brown's soda.

The "new kid on the block" in deli restaurants is the Celebrity Deli located in the Target Shopping Center, Maryland Parkway and Flamingo Road. Their motto, "We serve only the finest pastrami and corned beef from New York" has validity since the owners, Arlene and Stan Schwartz and Linda and Bert Weisman were in the deli meat business in New York before moving out here last spring.

Their most popular sandwich is the Celebrity Special (corned beef, pastrami, chopped liver and onion) and they also make a roasted half chicken (kosher) for just \$8.65.

Al and Denise Elvena opened Bagels N'More about the same time the Celebrity Deli opened. Located at Tropicana and Eastern, Bagels serves "More" from 7 a.m. to 4 p.m. seven days a week.

"We serve a full half-pound of pastrami or corned beef in our 42nd Street special sandwich," said Al. The \$5.95 sandwich includes potato salad, fruit salad and sauerkraut on the side.

For fish fanciers, there are 14 different kinds of smoked, baked, creamed and raw fish, from sturgeon and sable to gefilte fish, with a special combo plate of any three fish for \$10.95, a bargain with or without matjes herring.

Speaking of bargains, the Sushi House Manda on West Sahara just off the Strip offers all-you-can-eat sushi for lunch at \$12.95 and dinner \$14.95. However, there is a one hour time limit and the sushi must be enjoyed at the bar. There is a menu of dozens of types of sushi: American roll, eel, salmon and yellow tail to mention a few. Aficionados ask for Jimbo, the chief seafood slicer behind the counter.

When Circus Circus invites the gang over to breakfast, the tab is considerable. Last year, four million diners came into the buffet and drank 50,000 gallons of coffee, the juice from six million oranges, six million extra-large Grade A eggs and a million and a half bagels.

Casa Flores is now serving tortillas and tacos in Green Valley as well as in Boulder City. Both restaurants feature steak picado cooked with bell peppers, tomatoes and onions and simmered in their special sauce.

The Green Valley restaurant opens at 11 a.m. and closes at 10 p.m., Friday and Saturday until 11 while the Boulder City location opens at 8 a.m. (have to get the dam started early) and closes at 10 p.m. Friday and Saturday it opens at 8 a.m. and closes at 11 p.m. Both are dark Tuesday.

The Dunes Hotel Savoy Room now features 1000-year eggs. The delicacy is shipped from Hong Kong and packed while wet in charcoal dust. The hard boiled eggs turn black as the dust sinks through the shells. Chef Thomas Kwong supervises the creation of a porridge with the eggs. Or, if you prefer, you can have a pair over easy.

Temple Emanu-El News



By Robert S. Rosen, MD
Temple President

What a pleasure it was to see our sanctuary completely filled with worshippers at the recent Bas Mitzvah of Doreen Kramer. Doreen chanted the Haftarah portion beautifully in front of the standing room only crowd. We wish her parents and family Mazel Tov as they celebrate this joyous event.

We have made several changes in our Shabbat service in order to involve more members. I would like to thank Elaine Brever, Nirmal Almeida, and Karyn Leff for leading us in the traditional blessings over the Shabbat candles. In order to increase congregational participation, members lead Shabbat services on those nights when Rabbi Maggal is not officiating. "Todah rabah", a job well done, is extended to Mark Kirschner, Morrie Krasnitz, and Dr. Edward Goldman for doing such a wonderful job during November. Nirmal Almeida addressed the congregation about the significance of the Amidah. With so much knowledge and insight, we welcome her back to the bimah soon. Our weekly Torah study class continues to involve more members and we encourage everyone to participate.

With our Adult Education classes beginning in January, members will have the option to participate in more activities than were ever available before. We welcome Mark Kirschner to our teaching staff. Mark will lead a course on "The How and Why of the Shabbat Service". Mark is an excellent speaker with many insights. We look forward to his exciting course.

Chanukah will soon be here and the Sisterhood has again made arrangements for a very exciting celebration. This year, we are pleased to have as our featured entertainer the international magician, Mr. Jordon Hahn. Mr. Hahn has performed in London and throughout Europe. He has recently been seen at the Tropicana Hotel in Las Vegas and Harrah's in Reno. Often referred to as the "Jewish American Prince of Magic" by his beautiful wife Gabrielle, Mr. Hahn will challenge adults as well as children with his magical talents. The celebration begins at 2:00 p.m. on Sunday, Dec. 24th. For further information concerning Temple Emanu-El activities, call the Temple office at 363-8161.

Michael Stock, a UNLV sophomore, was a double winner at the Dixie (Utah) College Sunshine forensics tournament recently.

Stock won the Speech to Entertain event, receiving first-place votes from all three judges in the final round, and placed second in Impromptu Speaking.

Jordon Hahn — International Magician To Perform At Temple Emanu-El Chanukah Party — Sunday, Dec. 24th



"The Jewish American Prince of Magic" — Jordon Hahn will perform at a Chanukah Celebration which starts at 2 p.m., Sunday, Dec. 24th at Temple Emanu-El. For more information call 363-8161.

LETTERS

Dear Editor:

Las Vegas is behind the times in comparison to Los Angeles. We all shop at various businesses in Las Vegas; they all like our money — yet, we do not see one bit of recognition for Jews in the community during Chanukah. I personally went on a one-woman crusade throughout the city and asked why we weren't being recognized at this important time of year and I received negative answers.

The media is also at fault; there are several Jews involved with the news — their desks are surrounded with Xmas decorations only; nothing equal for Chanukah.

Let's get to all the clubs we belong to in our city that have mixed faiths. I just attended 6 luncheons and there were Christians and Jews in attendance and the Presidents of these clubs all know of us. The programs were entirely for Christmas only; songs, prayers, Xmas trees, food, etc. Las Vegas can learn from Los Angeles; they recognize all faiths in a lot of their businesses because it brings more congeniality and more sales. With the large influx of Jews moving into our community, the businesses who do not start recognizing us should start wising up; it could cost them lots of \$'s. My story is all about equality; let's do something about this very negative situation here by notifying all the stores we do business with that WE DO NOT WANT TO BE PASSED BY AGAIN IN 1990! We have to begin NOW! Whenever I pay my bills, I am going to let each business know exactly how I feel. I hope you will too.

Pearl Cohen,
A Senior Citizen & Poet/
Las Vegas Poetry Club

Happy Chanukah

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