

Desserts



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Betty Kohn Grebenschikoff was born in Berlin, Germany. After witnessing the tragic events of *Kristallnacht* (The November Pogrom, November 9-10, 1938), the family immigrated to Shanghai, China, a country that would accept people without passports or visas. In August 1945, Betty and her family were liberated by American troops. Betty remained in China, meeting and marrying her husband, Oleg Grebenschikoff, a "White" Russian, but, in 1949, when China became Communist, Betty, pregnant with her first child, and Oleg, her husband, immigrated to Australia, where they stayed until 1953. Later they immigrated to the United States. Betty, a widow, lives between Ventnor, New Jersey, and St. Petersburg, Florida.

This cookie recipe, known in German as *Muerbeteig*, is one of the many that Betty's mother, Olga, used to bake in Germany and Shanghai as well as in America. Betty says, "They were always one of my favorites and I still bake them once in a while for special family occasions. However, I must admit for some reason hers were always better than mine, must have something to do with memories . . ."

❖ "Muerbeteig" Cookies and Apricot Jam Tarts ❖

Yield ~ 12 each 2 inch Tarts

Ingredients

- Flour 1/2 lb.
- Sugar 1/4 lb.
- Butter 1/4 lb.
- Egg 1 ea.
- A little baking powder

Method

Mix egg and sugar, add flour, butter and baking powder till well mixed. Chill if necessary for easier handling.
Roll out on floured board.
Cut out cookies with cookie cutter, paint with egg yolk, you can sprinkle ground walnuts or almonds or nonpareils on them.
Bake in 350 oven until light brown.
Store in tightly closed tin.
Muerbeteig cookie dough can also be rolled out and used as piecrust dough or for jam tarts.

❖ Apricot Jam Tarts ❖

To make jam tarts:
Roll out fairly thin
Put dough into large baking pan.
Spread with apricot jam.
Then cut strips of dough and place across in a lattice pattern.
Paint strips with egg yolk.
Bake in 350° oven, after they have cooled down, cut into squares.

Guten Appetit (Enjoy)



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Cyla Zelanska Kowenski's mother, Rachela, used to make this compote for *Shabbat* dinner for the Zelanska family in Vilna, Poland. Her parents owned the Hotel Handlowy on Zawalna Street in Vilna. After Cyla, her mother, Rachela, and sister, Ester, were liberated from the Vilna Ghetto, they went to displaced persons' camps in Italy, immigrating to the United States.

When Cyla married Joel Kowenski, her mother gave her the compote recipe.

Compote

Yield ~ 8 - 5oz. servings

Ingredients

- Orange Juice 6 c
- Water 1 c
- Apples or Pears 4 lg, peeled and cut into pieces
- Apricots 20 fresh, peeled and cut into pieces
- Raisins 1 c
- Cherries 1 c, pitted and sliced in half (if available)
- Strawberries 1 c
- Lemon
- Sugar 1/3 c
- Cherry Jello

Method

Mix ingredients well.

Cook for 45 minutes on top of the stove - lower heat. Cook until the apples or pears are softened.

Add 1 package of cherry jello after compote is finished cooking. Mix well.

Chill in the refrigerator - keep refrigerated when finished.



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Jack (Jacob) Najman was born in the shtetl Pruska, near the German Polish border, to Rachel and Mordechai Najman (Naiman). After his mother died in 1919, Jack, the middle child, became the caregiver to the six other children. In 1937 Jack traveled to Paris to visit his sister Helen and to see the 1937 World's Fair. Jack became a tailor in Paris and was eventually drafted into the French-Polish army. In 1939 Jack met Rose and the couple married on October 26, 1939. In 1940 when Jack was with the army at Coddiden, near the English Channel, he received word from Rose that their visas to the United States had come through. Jack returned to Paris across Nazi-occupied France. Reunited in Spain, Jack and Rose immigrated to the United States on the SS *Navemar*, a former cattle ship, called the "Ship from Hell," arriving in New York on September 12, 1941. Jack, who has been retired for over forty years, moved to Margate, New Jersey, with Rose in May of 2006. He died in 2008.

Every morning for breakfast Jack ate this fruit compote. He and his wife, Rose, bought fruit every other week from a special produce store and peeled and cut the fruit for the compote. It was refrigerated in a glass jar. Each morning Jack poured the fruit into a round glass bowl. He would insist that anyone eating breakfast have some of the fruit compote. Jack's daughter, Mindelle, remembers that in the cold weather her father put the compote on the terrace to cool.

Fruit Compote

Yield ~ 1 1/2 quart

Ingredients

- Apples 12, peeled
- Dried prunes 1 1/2 c
- Dk. Raisins 3/4 c
- Golden Raisins 3/4 c
- Dried figs 1 c
- Dates 1 c, chopped
- Pears 4 to 5
- Water 2 c

Method

Pour a little water into the bottom of the pan. Do not cover the pan.

Start cooking on high heat and when the water boils, turn down the heat.

Cook slowly on very low heat for 40 minutes.

Cool.

Pour into a glass jar or into a plastic bowl.

Keep tightly covered and refrigerated.

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Miral Trocki was born in Vilnius (or Vilna) now the capital of Lithuania and one of the country's oldest cities, founded in the fourteenth-century. Vilna stretches along both banks of the Neris River, and is set among hills covered by pine forests. Pre-World War II, Vilna's Jewish population was nearly 100,000. Vilnius had 105 synagogues and prayer houses. There were six daily Jewish newspapers. Yiddish was the language of choice. This beautiful and cosmopolitan city was called "The Jerusalem of Lithuania."

This dish evokes one of Miral's vibrant memories of Vilna and her family. The best part is the recipe has been passed down through the generations. Miral taught her children, and her children taught Miral's grandchildren. They continue to make this dish, although they call to ask her questions about preparation. The dish is easy to make and they make it often.

Mandel Brot

Yield ~ 5 ea. - 6oz. loaves

Ingredients

- Eggs 3
- Sugar 1 c
- Oil 1 c (little less)
- Flour 3 c
- Vanilla 1 t
- Baking Powder 2 t
- Kosher Salt 0 pinch

Method

Beat eggs.
Mix beaten eggs, sugar, and oil in a large bowl.
Add to the mixture: flour, vanilla, baking powder, and kosher salt.

Divide the mixture into 5 equal long loaves.

Optional: Raisins, nuts, or chocolate chip can be added to the dough prior to baking.

Preheat oven to 350 °.

Prepare cookie sheet with oil and then a light dusting of flour.

Place loaves on the cookie sheet and bake for 25 minutes. The loaves should be light beige color. Cut the loaves into diagonal slices and bake upside down for 3 minutes.



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Rose Pinkasovic Zerkovitz learned to bake at home in Kolochava Negrovec, a small village in Czechoslovakia, where she lived on her parents' farm. Her parents had a grocery store. Rose said: "My mother, Razel, made bread everyday except on the Sabbath. She would wake at 2:00 AM and knead the bread. After the bread rose, Razel would put the loaves in a big brick oven. When they were baked, Rose's mother would sell them. Villagers would buy her one kilo bread for one *krona* or five eggs.

In the 1940s Rose and her family were driven from their village and sent to Auschwitz-Birkenau. Rose eventually was imprisoned in three concentration camps—Auschwitz-Birkenau, Stutthof, and Bromberg-Ost. After liberation in 1945, Rose met and married her husband, Mayer Zerkovitz, also a Holocaust survivor. Rose and Mayer with their two-year old son, Herman, immigrated to the United States in August of 1950. Rose and Mayer lived and worked in Baltimore, Maryland, until they retired, when they moved to Atlantic City, New Jersey, to be closer to their son and his family.

When Rose and her family lived in Baltimore, her landlady, a European, used to make wonderfully delicious cakes that the landlady's sister would sell in her hotel. The landlady would not share her recipe that she had brought from Europe with Rose. So when Rose's son, Herman, was in the backyard playing in a little pool, Rose would make an excuse to go back and forth in the kitchen and thus she saw what ingredients her landlady was putting in this delicious cake. She eventually worked out the recipe. Rose says her cake is even more delicious than her Baltimore landlady's cake.

→ Ten Egg Cake ←

Yield ~ 12 - 1/2" slices

Ingredients

- Flour 1 cup sifted
- Sugar 1 1/2 cups
- Eggs 10 xl
- Lemon 1/2 grated w/juice
- Orange Juice 5 Tb
- Vegetable oil 1 Tb
- Vanilla 1 tsp
- Salt 1/4 tsp.

9" tube cake pan

Oven 350°

Method

Tube Cake Pan:

Rub flour on bottom and all sides and middle.
No oil!

Preparing ingredients:

Eggs: Separate the 10 egg whites from the yolks.

Egg Whites: Put the egg whites in a big bowl. Beat the egg whites with an electric mixer until foaming. Put in the 1 1/2 c of sugar a little at a time. Beat with electric mixer until all sugar is in with the egg whites. Beat until thick and smooth.

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Ten Egg Cake continued 

Yolks: In a medium size bowl put the yolks with lemon juice, orange juice, salt, and 1 Tb oil. Beat with the electric mixer until all the ingredients are well mixed.

Fold Yolk mixture into Egg White mixture: With a rubber spatula, fold the yolk mixture into the egg white mixture.

Flour: Pour sifted flour a little at a time into the whole egg mixture. Fold together until mixed nicely. Main thing is this folding in.

Tube Cake Pan: Pour mixture evenly into floured tube pan.

Baking: Bake at 350° for one hour on the bottom rung of the oven.

Cooling: When finished, turn over on wire rack until cold. When cold (very important be cold), loosen sides and middle with a big knife. Push center out and loosen bottom. Turn over on wire rack and wait; the cake will fall out

