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Valeriia Sivkova / iStock / Getty Images Plus

JEWISH EXPONENT

2100 ARCH STREET | PHILADELPHIA, PA 19103 MAIN PHONE NUMBER: 215-832-0700

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Gift Guide 2021: Prepare for Early Chanukah

SASHA ROGELBERG | JE STAFF

ith Chanukah sneaking up on us early this year, starting Nov. 28, we're just lucky the holiday is eight days long, giving procrastinators a wide window to order their gifts in time for at least that final night.

Dillydallyers, this is your sign to put off Chanukah shopping no more. Here's a list of last-minute gifts that are sure to please.

Masterclass Annual Membership

If you're worried about what to get the person who has it all, supply chain delays or you've just run out of wrapping paper, go with the gift of knowledge this Chanukah. Masterclass members have access to more than 100 classes across 11 categories. Learn to act from Natalie Portman, cook from Yotam Ottolenghi or lead a business from Howard Schultz. Buy a membership starting at \$15 a month at masterclass.com.



Embark DNA Test for Dogs

With the growing popularity of DNA kits like 23andMe to trace Jewish ancestry, Embark wants to do the same for your furry family members. By processing a small mouth swap, Embark can identify the breed of your pooch and whether they have relatives who have also used Embark. Whether your canine is a Pekingese, German Shepherd or mutt, rest assured knowing that no matter what, your dog is 100% Jewish. You can buy it for \$149 at chewy.com.



The Milk Bar Sampler

From two-Michelin star restaurant Momofuku Milk Bar in New York City and two-time James Beard Award winner Christina Tosi comes the Milk Bar Sampler. The sampler comes with three-packs of birthday and chocolate birthday truffles, a slice of Milk Bar pie and a six-pack of assorted cookies — a break from Chanukah's fried-food



tradition, but delicious nonetheless. The \$54 box is available at

CookNSolo Gift Card

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If your gift recipient is still chasing after restaurants with that James Beard pedigree, snag a gift card for a CookNSolo restaurant from three-time James Beard Awardwinners Michael Solomonov and



Steve Cook. To boot, Laser Wolf was just named as one of The Philadelphia Inquirer's "Craig Laban's Top 10" restaurants in Philadelphia in 2021. And maybe be extra proactive and snag a reservation as well, so your loved one isn't sitting down to their free dinner deep into 2022. Gift cards start at \$15 at cooknsolo-store.myshopify.com.

Dreidel Roulette

If the Yud-Gimmel-Hey-Shin-schtick has gotten boring after years of dreidel-playing, up the ante with Dreidel Roulette. By spinning the dreidel in the center of the table, the dreidel will knock the game's wooden balls into numbered and colored cavities. And you could make the argument that chocolate gelt looks an awful lot like chips ... The game can accommodate infinite players (in theory) and is an economical \$26 at shopnmajh.com/.



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Bobblehead Dreidel and Menorah

Nontraditional dreidels are coming in hot this year, and the top from the National Bobblehead Hall of Fame can check boxes for bobblehead and dreidel collectors alike. To match, buy a bobblehead menorah with nine bobbing flames atop the candles. Both are limited edition, so order them now for \$25 a pop at store. bobbleheadhall.com.



Nestle Nespresso Milk Frother

To make those early mornings even easier, check out the crème de la crème for cream. The stay-at-home orders of the pandemic have meant that folks have become their own baristas, and the Nespresso Milk Frother joins the ranks of countertop espresso makers and coffee bean grinders that help turn one's home into their favorite cafe. Practice your latte art and learn to make a heart, a swan or a portrait of your spouse. These milk frothers are \$99 on amazon.com.



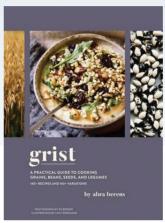
Nidra Deep Sleep Eye Mask

I'm a poor sleeper who came from a long line of poor sleepers, but a sleep mask really changed the game for me. Now that the sun is peeking through the blinds a little earlier than it



was last month, the Nidra Eye Mask could be instrumental in helping you sleep until your alarm goes off — and not a second sooner. With domed eye cups that shut out light and won't irritate your eyelashes, this eye mask will hopefully help you catch some Zs. It's \$10.99 exclusively on amazon.com.

"Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes"



We all know that beans are the magical fruit, so you might as well make yourself a magician by learning to cook them. Written by "Ruffage" author Abra Berens, photographed by EE Berger and illustrated by Lucy Engelman, "Grist" transforms these humble kitchen staples into more than 125 dishes with 300 variations, just in time for the growing interest in plant-based and sustainable cooking. Snag the hardback copy for \$32.20 at bookshop.com.

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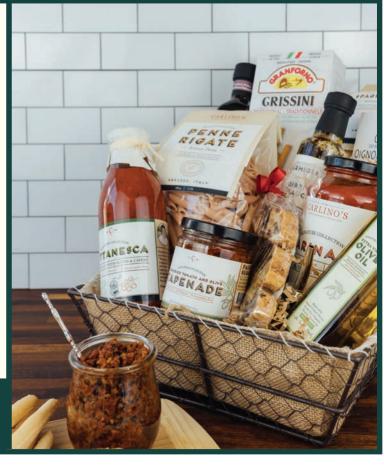
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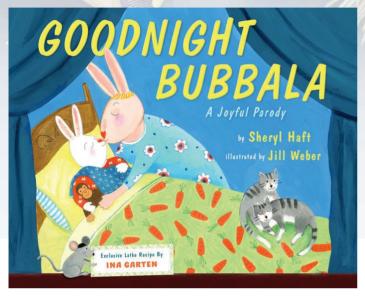
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Written by Sheryl Haft and illustrated by Jill Weber, "Goodnight Bubbula" is perhaps a lighter read than the aforementioned cookbook. A parody of the classic "Goodnight Moon," this children's book sets out to teach kids a bissel Yiddish that will make all the bubbes and zeydes kvell. Plus, the book includes Ina Garten's latke recipe, which seems like a worthy purchase all by itself. Find the book at the National Museum of American Jewish History Gift Store for \$17.99 at shopnmajh.com.



Chanukah Penguin Party Crackers

Vaccine and boosted, it's finally the year to celebrate the Festival of Lights together with family and friends. Kickoff the party with these Penguin Party Crackers, each filled with a surprise toy. Get a pack of eight for \$26.99 at papersource.com.



srogelberg@jewishexponent.com; 215-832-0741

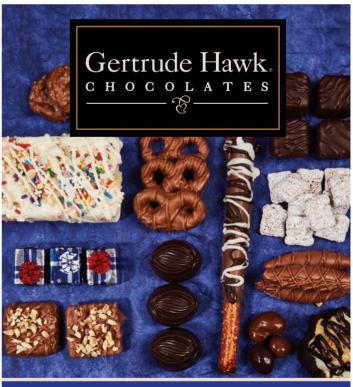
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Ten Things to Do Over the Winter

ELEANOR LINAFELT | JE CONTRIBUTING WRITER

ven with the weather getting colder and the days getting shorter, there are still plenty of events to attend in the Philadelphia area this month and into 2022. Close out the year with festivals, Chanukah celebrations and a brand-new parade downtown.

Here's a sampling:

Winter at Dilworth Park

Now-Feb. 27 Dilworth Park, 1 S. 15th St., Philadelphia

Dilworth Park in front of City Hall transforms into a winter wonderland all season. The Rothman Orthopaedic Institute Ice Rink is now open for outdoor ice skating. The Wintergarden is a nice place to sit among twinkling lights, and the Rothman Orthopaedics Cabin is serving seasonal dishes and cocktails.



Winter in Franklin Square

Now-Feb. 27 200 N. Sixth St., Philadelphia

Just a mile east of Dilworth Park sits Franklin Square, which is also decked out for the season. Franklin Square's Electrical Spectacle Light Show presented by PECO features a free nightly light show accompanied by songs, and there is also a mini-golf course and an open-air cocktail lounge. The Old City Jewish Arts Center will host a Chanukah Dreidel Giveaway on Nov. 28 as part of the square's seasonal festivities.

Rittenhouse Square Candle-lighting

Dec. 1, 5:15 p.m.

Rittenhouse Square, S. 18th and Walnut streets, Philadelphia

Center City Kehillah is hosting a community candle-lighting on the fourth night of Chanukah at Rittenhouse Square that will be perfect for the whole family. Celebrate with the Center City community at this downtown spot.



▲ From left: City Councilman Allan Domb, Israeli American Council Chairwoman Iris Hami and City Representative Sheila Hess in 2017





The Gardens After Dark

Dec. 3, 10 and 17, 6:30-9 p.m. Philadelphia's Magic Gardens, 1020 South St., Philadelphia

The beautiful mosaicked labyrinth of Philadelphia's Magic Gardens will be illuminated with lights every Friday night through Dec. 17. Admission will grant you access to both the outdoor sculpture garden and indoor galleries. Tickets are timed and limited so be sure to reserve your spot early to experience one of these special evenings.

Valley Forge Beer and Cider Festival

Dec. 4

The Greater Philadelphia Expo Center, 100 Station Ave., Oaks

This year will be the 10th annual Valley Forge Beer and Cider Festival. Get your tickets early to be able to get drinks from the most popular local breweries and cideries, as well as producers from across the country. There also will be an assortment of local food trucks to satisfy your hunger while you're there.

The Visit Philadelphia Holiday Parade

Dec. 4, 5 p.m.

From Second and Market streets to City Hall

This brand-new event aims to honor a multitude of traditions, celebrating Chanukah, Kwanzaa, Christmas and the Chinese New Year. The parade will include floats, lights, balloons and a marching band running from Second and Market streets to City Hall.

Chanukah on the Avenue

Dec. 5, 5:30 p.m. The Singing Fountain, E. Passyunk Avenue and S. 11th Street, Philadelphia

Celebrate Chanukah in South Philadelphia with a community event co-hosted by The South Philadelphia Shtiebel and East Passyunk Avenue Business Improvement District. There will be a menorah lighting, live music and other festivities.

The Crossing Re-enactment

Dec. 12, 10 a.m.-4 p.m. and Dec. 25, noon-3 p.m. Washington Crossing Historic Park, 1112 River Road, Washington Crossing

The public has two chances to watch the re-enactment of George Washington's famous crossing of the Delaware River in December. The first crossing will be performed on Dec. 12 and the second on Dec. 25. The events will include Colonial-era activities and demonstrations, several hundred re-enactors and speeches.

Washington Crossing Historic Park



Conversation With Michael Twitty

Dec. 16, 1 p.m. Virtual, hosted by the National Museum of American Jewish History

The National Museum of American Jewish History will host a virtual conversation with the James Beard Award-winning culinary historian and food writer Michael Twitty. Tune into NMAJH's Facebook page to hear about Twitty's third book "Koshersoul," which focuses on Jewish and Black food traditions. Twitty also will discuss his roles as an educator in the Washington, D.C., Jewish community and his recent appearance on Netflix's "High on the Hog."









Early Chanukah Presents Challenges

JARRAD SAFFREN I JE STAFF

his year, Chanukah is not exactly Chanukah; it's "Chanukahgiving," said Diana Pivenshteyn of Northeast Philadelphia.

Night one of the Festival of Lights is Nov. 28, Sunday night of Thanksgiving week. That means Jews in the Greater Philadelphia area need to prepare for both holidays at once. It also means that once they are done celebrating one, they will start celebrating the other.

"For me, that means everything is much earlier," Pivenshteyn said, referring to her planning process.

The mother of two daughters, ages 6 and 11, began thinking about holiday shopping before Halloween. Her kids started mentioning gifts they wanted and caught her off guard.

"I'm like, 'Why are you mentioning it so early?" Pivenshteyn said.

Pivenshteyn's daughters attend the Abrams Hebrew Academy in Yardley, which is hosting its Thanksgiving and Chanukah parties at the same time this year.

It's all just ... confusing, according to the mother. Mentally, parents are used to thinking of Chanukah as falling near Christmas.



"It's definitely an inconvenience," Pivenshteyn said.

Adding to the inconvenience is that Chanukah starts at the end of Thanksgiving week, and then runs through Dec. 6.

In early December, parent work schedules are not yet in holiday/end-of-the-year mode. They are still normal, according to Charles Schnur of Center City.

Schnur is the director of student conduct at Delaware County Community College. His wife is an adjunct instructor there.

Their semester doesn't end until mid-December. So, during Chanukah, they will be focusing on closing out the term.

The parents of a 5-month-old son will still find time to light the candles and give him presents. But unlike most years, they probably won't be able to attend candle-lightings and other public Chanukah events.

"It depends what night of the week, how late, how busy and whether we want to schlep the child out," Schnur said.

The nationwide supply chain delays



▲ Charles Schnur and his family

Courtesy of Charles Schnur



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add to the inconvenience. Pivenshteyn and other parents mentioned that they would have to consider shopping weeks in advance.

Pivenshteyn's daughters are old enough to know that there are eight nights of Chanukah, and to request more than eight gifts. That puts mom in competition with other early holiday shoppers in "stores that are practically empty," she said.

The Northeast Philly resident wants her kids to get everything they want. But she may have to print IOUs or pictures of gifts to come during Chanukah itself.

"They are not going to understand that it's just not there," Pivenshteyn said.

Rebecca Bar of Wynnewood has kids ages 7 and 5 with birthdays in August and October. So, she has already looked through the catalogs and made her lists of possible gifts.

But for her child's October birthday, Bar ran into a two-week shipping delay. She thinks the same thing may happen with Chanukah.

In preparation, Bar has two backup plans: shopping locally and focusing on experiences, like a family trip.

"There's less of an issue with supply chains locally," she said.



Drazen Zigic / iStock / Getty Images Plus

Bar is almost hoping to go that route.

"My kids have plenty of toys," the mom said. "So I'm not worried that they'll miss out on anything."

Shopping locally and shopping online for experiences may also be more convenient for a working mother of two.

"It's hard to fit it all in," Bar concluded.

In the end, too, Chanukah is not about giving gifts or unwinding from work at the end of the year, parents explained. It's about spending time with the kids and appreciating the miracle of the holiday.

Dan Rovner of Philadelphia has a year-old daughter, his only child. This will be her second Festival of Lights.

He said sure, he had to think about gifts earlier, but also that his daughter wouldn't understand the gifts anyway.

"It's only my second Chanukah as a dad with my daughter," he said. "So whenever it falls, it's just nice to celebrate with her."

Plus, as Schnur, a member of four synagogues and the administrator of the Jews in Center City Facebook group, pointed out, this whole conversation is just a technicality. Chanukah starts on the same day every year: the 25th of Kislev on the Hebrew calendar.

"Same thing, every year," Schnur said.

The question of when Chanukah falls is only a question on the Gregorian calendar, the one used by most of the world. The Hebrew/Jewish month of Kislev coincides with the Gregorian months of November and December.

That's why Chanukah, on our American calendar, comes at a different time each year.

jsaffren@jewishexponent.com; 215-832-0740





The Many Lives of a Sufganiyalis Celebrating Doughnut Diversity for Chanukah

SASHA ROGELBERG | JE STAFF

efüllte krapfen" isn't exactly a German phrase that whets one's appetite.

In fact, the Hebrew "sufganiyot" rolls off the tongue much more smoothly.

But each word conjures the same culinary meaning: enriched dough stuffed generously with filling and fried to golden-brown perfection.

Around this time of year, whatever you call these fried confections, consuming them is a mitzvah, their hot oil bath representative of the oil that sustained the lit menorah for eight days, instead of one.

With an abundance of names for fried fritters comes an abundance of variations, each with its own history.

The ideal sufganiyot, according to Philadelphia-based food writer Aliza Green, is fried in fresh, clean oil, yielding a puffed, yeasted dough that is both light and airy but with a chew.

"It's kind of contradictory, but that's what makes it really delicious," she said.

U.S. Jews are mostly purists when it comes to sufganiyot, Green said, preferring classic flavors year after year. She enjoys the fried bread's richness cut with the acidity of strawberry or raspberry jam, as is traditionally found in U.S. bakeries through the month of Kislev.

Though a familiar confection in the U.S., jelly doughnuts emigrated — as many Jews did — from Germany and Poland, where a more savory and lean dough (sugar and milk were too expensive to use for an enriched dough) was stuffed with meat, fish, mushrooms or cheese, Gil Marks wrote in "The Encyclopedia of Jewish Food." In Polish, they were called *paczka* or *paczki*; in Yiddish, they were *ponchik* or *pontshke*.



▲ Sebadas sandwich a cheese filling between thin, fried dough rounds. They are then drizzled in honey. Courtesy of Getty Images

Though Eastern and Central Europe may be the birthplace of what we recognize today as a jelly doughnut, fried dough enjoys popularity around the world and has deep roots in Sephardic traditions.

Evidence of this is in the popularity of sufganiyot in Israel - 45% of the population is Mizrahi or Sephardi according to Israel's Central Bureau of Statistics — where variations of the filled doughnut are much more common in the U.S. This is also due to the abundance of potatoes in the U.S. that inspire another Chanukah dish, taking the spotlight away from sufganiyot.

"We're really more of a latke country than a sufganiyah country," Green said.

Sufganiyot gained renown in Israel in the 1920s, when trade union Histadrut advocated for the production of the difficultto-make sufganiyot over rudimentary latkes, to provide enough work for their laborers.

In Israel, sufganiyot are filled with milk caramel dulce de leche and chocolate or vanilla pastry cream. Halva and coconut flakes decorate the tops of the doughnuts, Green remembered, taking inspiration from across the region.

In Northern Africa, Moroccan Jews favor s'finj — a light, spongy ring of dough — on Chanukah; Tunisian Jews eat *yo-yos*, cakier fried rings soaked in orange blossom syrup and topped with crunchy pistachios bits.

Fritters are common in Jewish cuisine in Italy, too, with each pocket of the country having a variation on the doughnut.

In the Tuscan town of Pitigliano, known before World War II as "Little Jerusalem" because of its robust Jewish population, frittelle di Hanukkah were a common diamond-shaped fritter, dough flecked with raisins, chopped figs or anise seeds, Green said.

Green also has a recipe for sebadas, Sardinian pastries stuffed

■ Sufganiyot in the U.S. are most commonly filled with sweet raspberry or strawberry jelly and sprinkled with powdered sugar. Courtesy of Getty Images

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with tangy cheese and drizzled with honey that she makes for Chanukah, shared below.

With its versatility and affordability, fried food is beloved across the world.

"If you think about it, is there any cuisine in the world that you can come up with that doesn't have fried food?" Green said.

However, doughnuts, regardless of the form they take, are no more celebrated than they are on the Festival of Lights.

SARDINIAN SEBADAS

FROM "STARTING WITH INGREDIENTS: BAKING"
BY ALIZA GREEN

For the filling:

- 8 ounces whole milk ricotta
- 2 ounces mild goat cheese
- Grated zest of 1 lemon (1 tablespoon)
- 2 large eggs
- 2 tablespoons sugar

For the dough and assembly:

- 1/4 pound (1 cup minus 1 tablespoon) unbleached all-purpose flour
- 2 ounces (½ cup minus ½ tablespoon) bread flour
- 1/4 pound (1/2 cup plus 21/2 tablespoons) fine semolina
- ½ teaspoon fine sea salt
- ½ cup warm milk
- 1/4 pound (1 stick) unsalted butter, melted and cooled
- 3 cups canola oil, for frying

Powdered sugar

½ cup honey, warm



 $\pmb{\triangle}$ Eastern European Jews filled a leaner, fried dough with savory fillings, as sugar was expensive.

Courtesy of "The Encyclopedia of Jewish Food" from Houghton Mifflin Harcourt

Make the filling: Combine the ricotta, goat cheese, lemon zest, eggs and sugar in a mixing bowl and blend well. Set aside.

Make the dough: In the bowl of a standing mixer fitted with the whisk attachment, combine the all-purpose flour, bread flour, semolina and salt.

In a separate bowl, whisk together the milk and butter. Pour the mixture into the flour mixture, change to the paddle attachment and beat until a ball of dough forms. Beat 1 minute longer, or until the dough is smooth, wrap well and chill for 1 hour in the refrigerator or 30 minutes in the freezer.





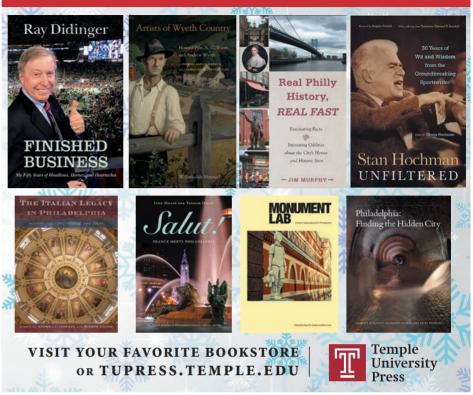
Using a pasta machine dusted with flour or a rolling pin on a flour-dusted work surface, roll the dough out to less than ¼-inch thick. Cut 5-inch diameter circles from the pastry. Spoon about 2 tablespoons of the filling onto half of the dough rounds, leaving a ½-inch border around the filling. Brush the border with water and then cover with a second dough round. Press the edges of the dough rounds together firmly to seal.

In a wok, a large cast-iron frying pan or an electric deep-fryer, heat the oil to 365 degrees F, or until shimmering hot and the air about 3 inches above the oil feels hot. Place the pastries, one at a time, in the oil without crowding, and work in batches if necessary. Fry until light brown and crispy, about 4 minutes. Scoop from the oil, drain on a wire rack, and keep warm in a 200 degree F oven while you fry the remaining *sebadas*.

While the *sebadas* are still warm, sprinkle them with powdered sugar, drizzle them with honey and serve immediately. *

srogelberg@iewishexponent.com: 215-832-0741

Holiday Gifts for everyone on your list





 \blacktriangle S'finj are Moroccan rings of fried dough that are light and spongy.

Courtesy of Aliza Green



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Chinese Food and Movies: The Christmas Tradition is Back

JE STAFF

hanukah is great and all, but the real Jewish holiday of the season may just be Chinese food and movie night on Christmas Eve or Christmas itself.

It's one of the great contributions of American Jewry. And now, after a pandemic year in which many sacrificed eating out and going to the movies for the purpose of public health, the great American Jewish tradition is back for 2021.

Chinese restaurants and movie theaters are fully open again. Or maybe, after discovering how much you could do at home, you're ready to adapt the tradition to takeout plus streaming on the couch.

But however you plan on celebrating, celebrate you must. This is a tradition that needs upholding. L'dor, V'dor.

The Jewish Exponent staff has some recommendations for Chinese food and movie combinations. Like so many Jewish conversations, it's a never-ending debate in which everybody has a point.



JARRAD SAFFREN: Eat out/go to the theater. I'm not the biggest Chinese food guy. I like it; I'm just not craving it nonstop. I also think we're living through a pretty barren period in American cinema. (Have we had a great comedy since "This Is the End" in 2013?)

So my suggestion for a Chinese food/movie pairing this Christmas is not a suggestion about which specific dish/movie you should order up. Instead, it's more of a lifestyle suggestion for (almost) post-COVID America: GET OUT OF YOUR HOUSE!

In 2021, (almost) post-COVID, Americans increasingly work, shop and, yes, even watch movies from home. If we don't realize this and make the effort to get out, we might just become virtual creatures living in Mark Zuckerberg's metaverse.

This is, of course, a very exaggerated point to make about one little night on the calendar. So to bring it back down to the level of intimacy, let me say this: My best childhood memories of the Chinese food/movie tradition are of my family getting together with our best friend's family, seeing a movie in the theater and then going out to eat/running into all the other Jews in town. One year, we even ran into our rabbi.

I don't remember what we saw or what I ordered. I just remember being together.

SASHA ROGELBERG: Eggplant with garlic sauce/"Star Wars: Return of the Jedi" (1983). The general consensus among "Star Wars" fans is that "The Empire Strikes Back" is the superior "Star Wars" film, but the third installment in the original trilogy was always the one I chose to watch on sick days as a kid and the film I turn to again and again when I'm craving a bit of comfort and nostalgia.

Eggplant with garlic sauce, too, is my default when ordering takeout, even though lo mein seems to be the "Empire Strikes Back" of the Chinese food menu. The Sichuan eggplant's combination of sweetness, spiciness and funkiness means it never gets old, just like the Max Rebo Band and Sy Snootles' performance of "Jedi Rocks" in Jabba's palace.

The sleeper hit of melt-in-your-mouth eggplant and steaming rice is a can't-miss option, and is sure to add a layer of comfort to your dinner, but without the tremendous richness that would upset my sensitive Ashkenazi gut.

"Star Wars" isn't officially a Jewish film. ("The Star Wars Holiday Special" — with both Darth Vader in a Santa hat and famous Jew Bea Arthur making a guest appearance — has a reputation of being the most bizarre of George Lucas' creations.) But if it was good enough for Mel Brooks to satirize, it's good enough for me.





ANDY GOTLIEB: Kung pao chicken/"Trading Places" (1983). Peak Eddie Murphy with the underrated Dan Aykroyd, Jamie Lee Curtis and old pros like Ralph Bellamy, Don Ameche and Denholm Elliott in a comedic holiday tale set in Philadelphia — what's not to like?

Yeah, it's set around Christmas, but let's assume it was one of those years that the eight days of Chanukah fell at the same time.

Some 40 years after its debut, "Trading Places" holds up nicely, working both as a fish out of water story and also as a rags to riches (or, in the case of the Duke brothers, riches to rags) tale, not to mention a light commentary on social class and status.

Primarily, though, it's funny, and our fair city is featured prominently.

There aren't a whole lot of food-related scenes — and one food joke mentions the decidedly nonkosher escargot — so kung pao chicken is the choice pairing here.

Why, you might ask?

In one especially funny sequence, Murphy disguises himself as Nanga Eboko, "an exchange student from Cameroon." West African cuisine often features peanuts, which are a key ingredient in kung pao chicken. Eboko likely would approve and wish you a merry New Year.







ELEANOR LINAFELT: Beef with broccoli/"Funny Face" (1957). I don't know what it is about "Funny Face" that makes me want to watch it over and over again, but I never tire of Audrey Hepburn's stylish outfits, Fred Astaire's impressive dance moves and all of the catchy musical numbers. I also somehow never tire of beef with broccoli, always a reliable pick every time I order Chinese food.

Much of "Funny Face" is set in Paris, featuring a memorable montage that follows the characters through all the famous tourist spots. While it's hard to figure out what Chinese dish might make you feel like you too are in Paris, perhaps beef with broccoli has vague similarities to steak frites? Maybe? They're both beef ...

Regardless of the dubious French connection, "Funny Face," with its tidy, fairytale ending (hopefully not too much of a spoiler) and beef with broccoli with its reliably satisfying flavor are a perfect pair on a cold, dark night. They'll never fail to be just the right comfort film and food that I need to lift my spirits in the middle of winter. Hopefully they'll be the same for you, too. **





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