

A close-up photograph of a glass of red wine and a piece of matzo. The glass is partially filled with a deep red wine, and the matzo is a large, flat, white unleavened bread with characteristic holes and a slightly charred, golden-brown surface. Both are resting on a light-colored bamboo placemat. The title 'PASSOVER PALATE' is overlaid in a large, bold, red font with a white outline, slanted diagonally across the center of the image.

PASSOVER PALATE

A SUPPLEMENT
TO THE
JEWISH EXPONENT
MARCH 19 2015

*Kosher style, fully prepared menu for your holiday table from the chefs at McCaffrey's!

KOSHER STYLE*

Whole Roasted Turkey—All Natural

(12-14 lb.)

4 lbs. Herbed Bread Stuffing

2 lbs. Home —Style Gravy

\$85.99

Serves 6-8

KOSHER STYLE*

Turkey Breast Dinner—All Natural

2 ½ - 3 lbs. Roasted Turkey Breast

2 lbs. Herbed Bread Stuffing

2 lbs. Home —Style Gravy

\$59.99

Serves 6-8



**MENU ITEMS ARE AVAILABLE BEGINNING MARCH 27TH
THROUGH APRIL 11TH. ORDERS CAN BE PLACED
ON-LINE OR CALL 1-800-717-7174.**

*NOTICE: THIS DOES NOT REPRESENT THAT THE PRODUCT IS KOSHER.

KOSHER STYLE*

Friday Night Brisket Dinner

3 lb Slow Cooked Beef Brisket
(with gravy)

3 lbs. Potato Latkes

2 lbs. Green Bean Almondine

2 lbs. Applesauce

3 pints Matzo Ball Soup

Flourless Chocolate Cake

\$109.99

Serves 6-8

KOSHER STYLE*

Brisket Dinner for One

Slow Cooked Beef Brisket
(with gravy)

Yukon Gold Roasted Potatoes

Parisian Carrot Tzimmes

Apple Sauce

\$10.99

each

A la Carte Selections—Kosher Style*

Rose Geranium Salmon.....	\$18.99 lb.
Slow Cooked Beef Brisket.....	\$19.99 lb.
All Natural Boneless Turkey Breast.....	\$12.99 lb.
Roasted Sweet & Sour Chicken Split Breast.....	\$7.99 lb.
Homemade Applesauce.....	\$4.99 lb.
Pineapple Kugel.....	\$6.99 lb.
Potato Latkes.....	\$7.99 lb.
Parisian Carrot Tzimmes.....	\$6.99 lb.
Green Bean Almondine.....	\$6.99 lb.
Yukon Gold Roasted Potatoes.....	\$6.99 lb.

Seven Fruit Haroset.....	\$6.99 lb.
Orzo Saffron Cranberry Salad.....	\$5.99 lb.
Mashed Potatoes.....	\$4.29 lb.
Matzo Ball Soup.....	\$5.99 pint
Brisket Gravy.....	\$3.99 lb.
Brussels Sprouts with Pecans & Garlic.....	\$6.99 lb.
Turkey Gravy.....	\$3.99 lb.
Herbed Bread Stuffing.....	\$5.99 lb.
Viennese Torte.....	\$12.99 each
Flourless Chocolate Cake.....	\$14.99 each

Yardley
215-493-9616

Newtown
215-579-1310

Catering
800-717-7174

Princeton
609-683-1600

West Windsor
609-799-3555

PASSOVER



PALATE

A supplement to the Jewish Exponent
March 19, 2015

- 4 Saving the Sounds of Sarajevo
By Ilan Ben Zion
- 6 Modern Recipes for Success
- 9 Gluten-Free to Be You and Me
- 13 The Replacements
By Greg Salisbury

Steven Rosenberg
Publisher's Representative/
Interim General Manager
Lisa Hostein
Executive Editor
Greg Salisbury
Editor
Joseph Kemp
Design Director
Josephine Kukuka
Production Director
Salvatore Patrone
Prepress Manager
Elizabeth Thompson
Traffic Manager
Tery Moran-Lever
Production Control Manager
Lud Hughes
Lionell Robinson
Production Artists

Colleen Dunlap
Sales & Marketing Coordinator
Beverly Aldorasi
Nick Staller
Classified Sales
Melissa Barrett
Norma Kramer
Debbie Lusana
Taylor Orlin
Helene Rothman
Sharon Schmuckler
Bruce Wartell
Advertising Representatives
Joshua Hersz
Marketing Director
Cheryl Lutts
Accounting Manager
Marie Malvoso
Finance Assistant
Nicole McNally
Subscriptions

The Jewish Exponent does not guarantee the kashrut of its advertisers. Only those products and services which indicate a supervising authority for kashrut are kosher. All inquiries concerning these products and services should be directed to the vendors.



3/23 MR. KAPLAN



3/30 THE MUSES OF
ISAAC BASHEVIS SINGER



4/13 ONCE IN A
LIFETIME



4/20 THE KINDERGARTEN
TEACHER



4/27 TOUCHDOWN
ISRAEL

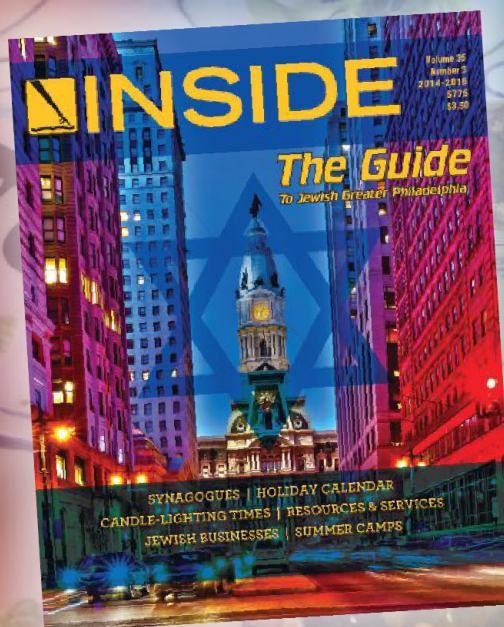


5/4 RAISE THE ROOF

JOIN PHILADELPHIA JEWISH FILM FESTIVAL ON OPENING NIGHT,
MONDAY, MARCH 23, 7:30 PM @ THE GERSHMAN Y FOR MR. KAPLAN!

Visit pjff.org or call 215-545-4400 to buy tickets & to learn about our Special Guests

LOOKING FOR A SEDER PLATE?



Kosher Food?
Passover Dessert?
Extra Seating?
Let
The Guide
to Jewish
Greater Philadelphia
help you with all of
your Passover needs.

To advertise in the 2015-2016 edition,
please call your sales representative or 215.832.0700

Missed your copy or need copies for your organization? Call 215.832.0705

Saving the Sounds of Sarajevo

An upcoming book will shed light on a World War II freedom fighters' Haggadah.

By Ilan Ben Zion

Dirty jokes told by gun-toting, Ladino-speaking, Jewish Communist partisans in Bosnia are not the first thing that usually comes to mind when talking about the Holocaust. A book soon to be published in English, however, may change that perception as it sheds light on a lesser-known story about Jews during the Second World War.

The *Partisan Haggadah* is a bawdy, grotesque parody of the Passover tale composed by a Jewish guerilla fighter, which Sarajevo's Jewish community continued to recite each year at the end of the seder for decades after the war. Through frank vulgarity and disjointed association of the sacred and the mundane, the comedic account of partisans fighting (and fleeing from) the Nazis distills the essence of the Bosnian Jewish experience.

Bosnians, especially the Jews that have called Sarajevo home since the 16th century, are "hard working at being funny," explained Professor Eliezer Papo, author of *Fighting, Laughing and Surviving*, which examines the unique riff on the Passover story.

Told in a blend of Ladino and Serbo-Croatian corresponding with Aramaic lines from the Passover seder, the *Partisan Haggadah* provides a glimpse of the brutal reality of guerilla warfare against the Nazis, stripped of the glory commonly accorded to the fallen. Refrains of *dayenu* — "enough!" — recount the anti-Fascist partisans' advances and retreats; fatigued fighters bemoan how unrelenting rains left the ragtag troops "soaked like rats, like monkeys — dear God — from great fear we wet our pants."

Humor is "a cultural imperative" in the multiethnic Balkans, explained Papo as we sat in his south Jerusalem apartment bedecked with paraphernalia from back home — swords and flintlock pistols, paintings of Bašaršija, old Sarajevo's iconic main pigeon-filled square and miniature model

mosques, his bookshelves weighed down with innumerable tomes on Jewish literature. An expert in Sephardic literature at Ben-Gurion University of the Negev by profession, with a knack for storytelling, he said comedy was the ideal instrument for a religious group to vent frustration.

Papo grew up as an active member of the Sarajevo Jewish community before moving to Israel in the 1990s after the outbreak of civil war in Yugoslavia. While Jewish comedy is typically associated with Yiddishkeit, he pointed out that Sephardic Jews for centuries had a rich tradition of parody — typically playing off the familiar material found in the Haggadah. The *Partisan Haggadah* is just one piece of a larger mosaic of Ladino parodies that date back at least to 1789, and were popular among Sephardim from Suriname to Istanbul.

Before World War II, Sarajevo was 20 percent Jewish, home to eight synagogues and overwhelmingly Sephardic. The city fell to the Fascist Ustase regime in 1941 after Yugoslavia was invaded, occupied and divided between the Axis powers. Over the course of the war, 10,000 of the country's 14,000 Bosnian Jews were killed.

Many Yugoslav Jews fled to the Italian-controlled sectors along the coast, where Italian authorities interred them in concentration camps, but didn't engage in systemic mass murder of Jews like the Ustase or Nazis.

Šalom "Šani" Altarac was one of the several thousand Jews who were interned at the Rab concentration camp off the coast of modern-day Croatia.

With Italy's surrender in August 1943, Altarac and 244 other young, untrained Jewish men and women formed a Jewish

the Jews, [Altarac] succeeded with his humor to stir within us a type of hope in some better tomorrow that is about to come."

Altarac became an education officer and the following spring performed a sort of stand-up routine for the Jewish partisan troops hiding in the thickly wooded mountains of the Yugoslavian hinterland. It was a parody of the familiar Passover Haggadah, sung to a traditional Sephardic tune and accompanied by guitar, and it reframed Holocaust life in the mold of an ageless story of redemption.

The familiar opening lines of the Passover story as recited at

the beginning of the seder are rendered at the opening of the Partisan remix thusly:

"This is the bread of affliction — what a severe situation;

That our ancestors ate — woe unto us;

In the land of Egypt — choking and drowning am I.

Let all who are hungry come and eat — miserable suffering and great pain.

Let all who are in need come celebrate Pesach — planes and great fear.

Now we are here — lice and fleas as a gift.

In the land of Israel as free men — until Comrade Stalin rescues us."

The irreverently told story is peppered with colorful characters such as a "well-hung fellow," "the fat whore" and Jakica Abinun, who "said that Levi Miša taught him to say [to the British] that he constantly pisses."

As a young man growing up in Sarajevo in the 1970s and '80s, Papo would hear the elders

reciting snippets of Altarac's parody from memory after the famed ex-partisan songwriter died in 1975. Intrigued by the story he only partly understood, Papo asked his friend, who happened to be Altarac's grandson, whether there was a hard copy of the *Partisan Haggadah* anywhere. Altarac, who went blind in 1963, had apparently never written his routine down, but had taken pains to record himself singing it to musical accompaniment.

Papo made a copy of the tape recording in 1989 and brought it with him to Israel in 1991. During the ensuing Yugoslav civil war, when Sarajevo came under a brutal two-and-a-half-year siege, the original was destroyed. (Only years later, after presenting a paper on the subject, did he find an alternative, cleaned-up version that Altarac wrote down for a friend.)

In his book, which was first published in Hebrew in 2012, Papo renders the original text into English. While some of the nuance — let alone the rhyme scheme — is lost, Altarac's blend of satire and anguish is universal.

"How is this night different," a stanza opens with one of the familiar four questions in Hebrew — "This whole deal is worthless," comes the response in Serbo-Croatian.

"From all other nights? — Hitler is the beast of beasts.

On all other nights — [Ustase leader Ante] Paveli is an idiot, too.

We eat — and they drive a nail into us.

And tonight it's all matzah — and we ate only corn mush."

While Bosnian Jews have always had a unique connection with Passover (the Sarajevo Haggadah, a magnificent 14th-century Spanish manuscript that survived two Inquisitions, the Holocaust and the civil war, is the community's most revered artifact), under communism it became the central holiday for Yugoslav Jews, and was rebranded as an ethnic rather than religious festival.

The survivors of the war,



Sani Altarac

battalion. Altogether, 691 Jews fought in Yugoslav leader Josip Broz Tito's 7th Partisan Division; 100 died before the end of the war.

"When the partisans arrived from Crikvenica on the Island of Rab, whoever wanted to join the partisans could join them," recounted fellow camp survivor Elvira Kohn years later. "A group of young Jewish boys registered and was sent to Korski Kotar. Most of them didn't know how to use weapons — many of them lost their lives soon after they were liberated from Rab."

Altarac, 29 years old when the camp was liberated, was a talented wordsmith and musician. Scion of a prominent Sarajevo Jewish family, he had received an extensive Jewish education. Isak Levi, a fellow camp prisoner and, later, a partisan, recalled in an interview with Papo that "in the most difficult times of World War II, in the times of the persecution of

Papo said, “picked Pesach as a holiday that is basically a communist holiday — slaves rising up against exploitation” — and, crucially, one that was tolerated by Yugoslav authorities. With only about 2,000 community members, so few of whom were versed in the seder ritual, Sarajevo’s Jews began celebrating the Passover meal together at the largest of the city’s remaining synagogues.

But the demi-deification of Holocaust victims, whose faces and names adorned the very hall in which the seder was

“Now we are here —
lice and fleas
as a gift.
In the land of Israel
as free men — until
Comrade Stalin
rescues us.”
— *The Partisan
Haggadah*

held, conflicted with the survivors’ desire to preserve a human memory of the friends and relatives slain in the war.

The Jews of Sarajevo “wanted to put a human face on the Holocaust,” Papo said, and the *Partisan Haggadah* “totally humanizes” the mythologized heroes of the war — “farting and fucking, wanting to survive and eating.”

Today, the Jewish community in Bosnia and Herzegovina is dwindling and, as elsewhere in the Sephardi world, Ladino is gradually dying out. While the Sarajevo Jewish community still holds a large communal seder each year, the *Partisan Haggadah*, like the rest of its genre, is no longer in vogue.

Despite the waning of Alterac’s comedy and the generation who enjoyed it, a quintessentially partisan-flavored quotation from the Haggadah still decorates the hall at the Sarajevo’s Jewish community center year round — “We were slaves.”

Ilan Ben Zion is the chief Israel correspondent for Inside magazine and the Special Sections of the Jewish Exponent.

Kosher for Passover since before your Bat Mitzvah.

Since 1971, Philadelphia has been kosher for Passover, and we partnered with Joy of Kosher to create 15 delicious new recipes. See them at JoyofKosher.com/philadelphia

Passover
Crepes with
Cream Cheese
and Smoked Salmon



Modern Recipes for Success

A new kosher cookbook serves up a perfect Passover meal.

Photos by Joseph Kemp

If Ronnie Fein can teach idiots how to cook classic American cuisine, certainly she can teach the rest of us how to prepare inventive, delicious kosher-for-Passover meals.

That's not just hyperbole: Fein, a Connecticut-based cookbook author, instructor and food journalist, made her bones by writing two cookbooks for the Complete Idiot's Guide series, *The Complete Idiot's Guide to Cooking Basics* and *The Complete Idiot's Guide to American Cooking*.

Her latest effort, the recently released *The Modern Kosher Kitchen*, features more than 125 recipes designed to bring ease to the kitchen and joy to the table.

Fein herself graciously agreed to select a number of recipes to create a kosher meal during the holiday.

All recipes are from and courtesy of

of The Modern Kosher Kitchen, published by Fair Winds Press.

HALIBUT CHOWDER

When I don't feel like fussing with a main course, sometimes soup is supper. This chowder is filling enough for that.

Parve

Yield: Makes 4 servings

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 1 red bell pepper, seeded and chopped
- 1 small chile pepper, deseeded and minced
- 1 large garlic clove, finely chopped
- 3 tablespoons tomato paste
- 1 28-ounce can tomatoes, coarsely chopped, including juices
- 4 cups vegetable or fish stock
- 1 cup white wine
- 2 tablespoons chopped fresh



Halibut Chowder

- basil
- 2 tablespoons chopped fresh parsley
- 3 medium carrots, diced (about 1 1/2 pounds)
- 1/4-inch medium zucchini, diced (about 1/4-inch)
- 1 1/2 pounds halibut, cut into chunks
- Salt and freshly ground black pepper, to taste

MAGGIO'S BALLROOM

presents

MAGGIO'S BALLROOM PASSOVER MENU

In Maggio's Ballroom at Hampton Square
Friday, April 3rd & Saturday, April 4th

FIRST COURSE

Choice of 1

Bubby's Chicken Soup • Creamy Tomato Soup • Garden Salad
Caesar Salad • Arugula Salad with Pomegranate Raspberry Vinaigrette Dressing

SECOND COURSE

Choice of 1

Traditional Gefilte Fish • Chopped Liver • Hummus with Matzah

ENTREES

Choice of 1

Brisket with Gravy 28 Herb Encrusted Salmon 28
Slow Roasted Prime Rib 32 Char Grilled Chilean Sea Bass with
Capon with Matzah Stuffing 28 Pineapple Mango Salsa 34
1/2 Roasted Chicken 28

ON THE SIDE

Choice of 2

Oven Roasted Red Bliss Potatoes • Matzah Stuffing
Garlic Mashed Red Bliss Potatoes • Chef Josh's Sweet Kugel • Potato Pancake
Fresh Green Beans • Glazed Carrots with Raisins • Mashed Cauliflower

SWEET ENDINGS

Choice of 1

Uncle Sam's Chocolate Mousse • Ice Cream
Flourless Chocolate Cake • Chilled Seasonal Fruit Salad

Soft Drinks & Freshly Brewed Columbian Coffee included

Children's Portion (under 12 years old) - Half adult pricing

Please add 18% gratuity & 6% sales tax

MAGGIO'S

presents

PASSOVER DINNER FOR TAKE-OUT OR DELIVERY TO YOUR DOOR

All Items also sold À La Carte
Friday, April 3rd & Saturday, April 4th

Let us do the cooking while you enjoy your company

\$19.95 per person

All dinners include: Choice of Soup or Salad, Appetizer, Entrée, 2 Vegetables, Matzah & Dessert

SOUP OR SALAD

Soup: Minestrone or Chicken Matzah Ball or
Salad: Tossed or Caesar

APPETIZERS

Gefilte Fish or Chopped Liver

ENTREES

Brisket With Gravy • 1/2 Roasted Chicken • Sliced Turkey Breast
Capon w/Matzah Stuffing • Broiled Tilapia (\$20.95)
Tilapia Francaise (\$20.95) • Herb Encrusted Salmon (\$20.95)
Slow Roasted Prime Rib (\$21.95)

ON THE SIDE

Fresh Green Beans • Glazed Carrots w/Raisins
Roasted New Potatoes • Sweet Kugel • Potato Pancakes
Garlic Mashed Potatoes • Matzah Stuffing

COMPLEMENTS

Matzah • Red Horseradish • Pickles • Sour Tomatoes

DESSERTS

Sponge Cake • Fruit Salad • Chocolate Mousse

Maggio's and Maggio's Ballroom at Hampton Square • 400 2nd Street Pike • Southampton, Pa.

For Reservations and Orders call 215-322-7272



Haroset with Pistachios and Pepper



Braised Lamb Roast with Chocolate

Heat the olive oil in a large sauté pan over medium heat. Add the onion, bell pepper, and chile pepper and cook for 2 to 3 minutes or until softened slightly. Add the garlic and cook briefly. Stir in the tomato paste. Add the tomatoes, stock, white wine, basil and parsley. Bring to a simmer, cover the pan partially, and cook for 20 minutes.

Add the carrots and zucchini, cover the pan partially, and cook for another 10 minutes. Add the halibut. Season with salt and pepper to taste, cover the pan, and cook for 8 to 10 minutes or until the fish is cooked through.

HAROSET WITH PISTACHIOS AND PEPPER

Haroset is one of the symbolic foods on the seder plate, but in our family, we eat it as a relish with the meal. I've made dozens of versions over the years. This one is spicy, and my kids didn't like it at first. Now I double the recipe because it's everyone's favorite; we couldn't think of having a seder without it. Make this a day before serving to allow the flavors to blend and mellow. It may be made up to three days ahead. Store in the refrigerator, but remove from the refrigerator about 30 minutes before serving. Serve at room temperature.

Parve

Yield: Makes 6 cups

- 1 cup chopped dried apricots
- ½ cup chopped dates
- ½ cup golden raisins
- 2 tart apples, peeled, cored and chopped
- 1 cup shelled pistachio nuts
- 1 cup chopped almonds
- ⅔ cup sweet red Passover wine
- ¼ cup apple cider vinegar
- 2 teaspoons grated fresh orange peel

- 2 teaspoons chopped fresh ginger
- ¾ teaspoon ground cinnamon
- ½ teaspoon cayenne pepper
- ½ cup orange marmalade

Combine all the ingredients in a bowl. Mix together and let rest on the countertop at least 4 hours before serving. Mix the ingredients occasionally during that time.

Serving suggestions and variations: The peppery heat

gives this haroset real vitality, but if you don't like spicy food, you can leave out the cayenne pepper.

BRAISED LAMB SHOULDER ROAST WITH CHOCOLATE

The chocolate adds a beautiful, rich, dark sheen to the gravy.

Meat

Yield: Makes 4 to 6 servings

- 2 tablespoons olive oil
- 1 shoulder of lamb roast, 3½ to 4 pounds

- 2 medium onions, chopped
- 3 carrots, chopped
- 1¼ cups white wine
- 1¼ cups chicken stock
- 1 cup tomato sauce
- ¼ cup chopped fresh parsley
- 1 teaspoon fresh thyme leaves
- 1 bay leaf
- ¼ teaspoon ground cinnamon
- 2 strips of orange peel, each about 2 inches long
- 1 ounce unsweetened chocolate
- Salt and freshly ground black pepper, to taste

Preheat the oven to 300°F. Heat the olive oil in a deep heat-proof casserole. Add the roast and cook over medium heat, turning it occasionally, for 8 to 10 minutes or until lightly browned. Remove the meat and set aside. Add the onions and carrots to the pan and cook for 3 to 4 minutes or until they have softened. Pour in the wine, stock and tomato sauce and mix the ingredients together. Add the parsley, thyme, bay leaf, cinnamon, orange peel, choco-

Panache Catering

By *Foodarama*

Delivered To Your Home, Office, or Temple-The Original Catering Mavens For Over 50 Years

Kosher Certified
Ko Kosher Service

PASSOVER MENU

Passover Dinner Includes

Choice Of Entrée

- Tender Roast Prime Brisket of Beef au jus,
- Roast Chicken (Classic, Herb Lemon Garlic, or Apricot Glazed)
- Whole Roast Turkey with Savory Matzo Stuffing
- Eggplant Rolotini with Roasted Red Peppers and Portobello Mushroom Stuffing (add \$1)
- Boneless Stuffed Breast of Capon with Savory Matzo Stuffing and Wine Sauce (add \$1)
- Apricot Glazed Stuffed Cornish Hen (add \$1)
- Fresh Alaskan Salmon Filet- Grilled or Poached with Lemon, Dill, White Wine (add \$2)
- Char Grilled Prime Rib Eye Roast with Wild Mushroom Sauce (add \$3)
- Herb Crusted Lamb Chops (add \$3)

Choice Of 2 Vegetables-

- Glazed Baby Carrots, or Broccoli Cauliflower & Carrots
- Herb Roasted Bliss Potatoes, Candied Sweet Potatoes, Roast Garlic Mashed Potatoes or Kugel (Potato & Onion, Spinach & Garlic, or Sweet Apple)

Choice Of 1 Salad

- Mixed Garden Salad with Dressing, or Cole Slaw

Also Includes-

- Assorted Pickles, Sour Tomatoes, and Olives
- Matzo

18.98 Per Person (Min 10 Guests)

Deluxe Holiday Dinner also Includes-

- Chicken Soup with Matzo Balls, or Tomato Cabbage Borscht
- Choice of Chopped Chicken Liver Mold, Homemade Gefilte Fish with Horseradish, Or Sweet and Sour Mini Meatballs
- Choice of Entrées listed
- Sweet Tray with Holiday Cakes & Cookies, or Fresh Fruit Bowl

24.98 Per Person (min 10)

A La carte Items

- Half Roast Chicken (Classic, Apricot Glazed, Herb Lemon)
- Tender Roast Brisket of Beef au jus
- Char Grilled Prime Rib Roast (wild mushroom gravy)
- Stuffed Apricot Glazed Cornish Hens
- Fresh 8 oz. Alaskan Salmon Filet- marinated and poached or grilled
- Tender Roast Breast of Turkey
- Homemade Gefilte Fish w/ Horseradish
- Chicken Soup or Tomato Cabbage Borscht
- Homemade Large Matzo Balls
- Chopped Chicken Liver Mold
- Homemade Kugel- Potato & Mushroom, Spinach & Garlic, or Sweet Apple Raisin
- Tzimmes with Sweet Potatoes, Apricots, Carrots and Prunes
- Mini Meatballs with Sweet & Sour sauce
- Fresh Mixed Fruit Bowl
- Fresh Sliced Fancy Fruit Arrangements
- Holiday Cake Trays with Assorted Cakes, Macaroons, and Cookies
- Rolled Eggplant with Roasted Red Peppers and Portobello Mushroom Stuffing
- Our Delicious Matzo Bagel (Poppy, Onion, Plain, Cinnamon Raisin)

Relax for the Holidays and be a guest in your own home! Let us prepare and deliver the meals to you.

Mashgiach- T'midi
Resident Supervisor

215-633-7100

For more info check out- WWW.FOODARAMA.COM

888-309-3800

Success!

Continued from page 7

late, salt, and pepper. Stir the ingredients until the chocolate has melted. Return the roast to the pan. Cover the pan. Bake for about 2½ to 3 hours, turning the meat occasionally, or until the meat is tender. Discard the bay leaf and orange peel. Remove the meat and let it rest for several minutes before carving. Skim the fat from the top of the pan juices.

Serve the pan juices and vegetables with the meat. Alternatively, you can boil the pan juices (with the vegetables) for a few minutes, if desired, for a thicker gravy.

Serving suggestions and variations: You can also make this dish using 4 meaty lamb shanks or leg of lamb instead of shoulder.

Did you know? It was an ancient custom to sacrifice a lamb before Passover and then eat it to begin the festival. That custom ended with the destruction of the Temple in 70 C.E. Since that time, out of respect,



Orange Alaska

we don't eat roasted lamb during Passover. Some people will not eat roasted meat of any kind. But lamb itself is not forbidden if it is braised with liquid as in this recipe.

ORANGE ALASKAS

This is a beautiful way to serve fresh fruit, and it is particularly

refreshing after a big or heavy meal. Consider this dessert at Passover! Serve one or two halves to each person.

Parve

Yield: Makes 6 to 12 servings

- 6 navel oranges
- 12 strawberries, halved or quartered

- 24 seedless red grapes, halved
- ½ cup plus 6 tablespoons sugar, divided
- ¼ cup orange-flavored liqueur, brandy, or orange juice
- 3 large egg whites

Cut the oranges in half. Carve out the flesh and cut into bite-size pieces. Place the flesh

in a bowl and add the strawberries, grapes, 6 tablespoons sugar and liqueur. Toss the fruit and let macerate for at least 1 hour. Preheat the oven to 425°. Cut a tiny slice from the bottom of each orange half so that they will sit upright on a plate. Spoon the fruit and accumulated juices back into the reserved orange halves. Set aside. Beat the egg whites until foamy. Gradually add the remaining ½ cup sugar, beating constantly until the whites stand in stiff, glossy peaks. Spread the meringue over the top of the orange halves, mounding it in the center and making sure to seal the edges to the fruit. Place the filled oranges on a cookie sheet. Bake for about 6 minutes or until the meringue is lightly browned. Let cool slightly and serve.

Serving suggestions and variations: You can add or substitute any fresh, colorful fruit such as kiwi, blueberries or raspberries.

Tip: Cut and carve the oranges ahead by a day and refrigerate; use all the juices that may accumulate in addition to the liqueur.

Six Points Kosher Presents...

2015 PASSOVER MENU

Please place all orders by March 30, 2015 610.257.3050 • Call to schedule your pick up today!

High Standards. Phenomenal Service. Envable Events.
REDEFINING THE ART OF KOSHER CATERING

STARTERS

- GEFILTE FISH** Beet Horseradish Aioli, Braised Carrots, \$5 per piece
- OLIVE OIL POACHED SALMON**
Dill Vinaigrette & Israeli Cucumber Salad, \$7 per person (3 oz. pieces)
- GLATT KOSHER CHOPPED LIVER MOUSSE** Caramelized Onion, Egg, \$14 per pint
- SWEET AND SOUR TURKEY MEATBALLS**
Golden Raisins, Tomato, \$30 half pan (approx. 40 meatballs)

SALADS

- GARDEN SALAD WITH LEMON THYME VINAIGRETTE**
Roasted Beets, Candied Walnut, Dried Cranberry & Red Ruby Segment, \$7 per person
- CHOPPED SALAD**
Shaved Romaine, Cucumber, Tomato, Red Onion, Egg, Radish and Basil Vinaigrette, \$6 per person

SOUPS

- CHICKEN MATZO BALL SOUP** \$9.50 per quart
- GARDEN VEGETABLE SOUP** \$9.50 per quart

MAINS

- WHOLE ROASTED CHICKEN** Lemon Thyme Jus, \$22 per bird (cut in 8 pcs)
- SEARED SKIN ON SALMON** \$10 per person (5 oz. per serving)
- ORANGE ROUGHY** Lemon Thyme Sauce, \$10 per person (5 oz. per serving)
- SLOW ROASTED BRISKET** Tomato Sauce, \$12.00 per person (5 oz. per serving)
- BALSAMIC BRAISED SHORT RIBS** \$14.00 per person (5 oz. per serving)
- ZA'ATAR SPICED ROASTED VEGETABLE STUFFED EGGPLANT**
\$11 per portion

SIDES

Half Pan = 8 servings Full Pan = 12 servings

- HAROSET** \$8 per pint
- ROASTED BLISS POTATOES** \$24 half pan \$42 full pan
- MASHED POTATOES** \$22 half pan \$39 full pan
- GRILLED ASPARAGUS** \$27 half pan \$50 full pan
- MUSHROOM AND LEEK KUGEL** \$26 half pan \$46 full pan
- POTATO KUGEL** \$26 half pan \$46 full pan
- CANDIED GLAZED CARROTS** \$25 half pan \$40 full pan
- ROASTED SPRING VEGETABLES** \$22 half pan \$44 per pan
- BEEF HAZELNUT SALAD** with Chopped Herbs & Roasted Garlic Vinaigrette, \$22 per quart
- BEEF HORSE RADISH** \$9 per pint

DESSERTS

- FLOURLESS CHOCOLATE TORTE** \$30 (serves 8)
- ASSORTED MACAROONS** \$24 per dozen

SIX
POINTS
KOSHER
EVENTS



550 Allendale Road King of Prussia, PA 19406
610-257-3050 • info@sixpointskosher.com
www.sixpointskosher.com

Prepared in a strictly Passover kitchen
Full Glatt Kosher Catering under the supervision of Community Kashrus of Greater Philadelphia

Gluten-Free to Be You and Me

And anyone else you want to invite to a flourless Passover dinner to remember, courtesy of a new Pesach-friendly gluten-free cookbook.

Spinach and Quinoa Fritters



For people who avoid gluten, whether because of celiac disease or out of dietary concerns, there is no better holiday than Passover. The proscription against leavened bread means that wheat products — the main source of gluten in diets, although rye and barley are also major sources in Ashkenazic diets — are almost nonexistent during Passover, outside of the omnipresent matzah oferings.

That is what makes Aviva Kanoff's latest cookbook, *Gluten Free Around the World*, so handy at this time of year. While the inventive interpretations of recipes inspired by locales ranging from the American Southwest to Morocco to Vietnam to France are meant to be prepared throughout the year, there are a number of options from Kanoff — the author of the award-winning *No-Potato Passover* — that are ideally suited to the Passover table, like the ones featured below.

All recipes are excerpted from *Gluten Free Around the World* by Aviva Kanoff. Reprinted here courtesy of the author and Brio Publishing.

Spinach & Quinoa Fritters

Parve or dairy

Yield: 4 servings

- 1 cup quinoa, rinsed
- 1 large white onion, diced
- 2 Tbsps. extra-virgin olive oil, plus more for frying
- 2 cups diced fresh mushrooms
- 2 cups chopped spinach
- salt, freshly ground black pepper, and garlic powder to taste
- 3 large eggs
- ¼ cup gluten-free panko crumbs like Jeff Nathan brand
- 2 Tbsps. shredded cheddar cheese (optional)

1. Prepare quinoa according to the directions on the package.

2. In a large frying pan, sauté onion in 2 Tbsps. oil over medium-

Did you know?

You can find the Jewish Exponent on your favorite social media sites:

 .com /jewishexponent

 .com /jewishexponent

 .com /jewishexponent



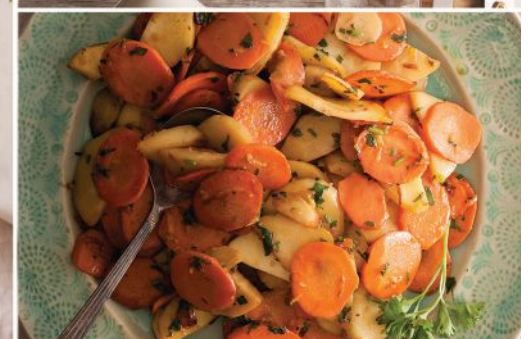
View Our Spring Menus at carlinosmarket.com

PASSOVER MENU

Carlino's
Specialty Foods

Pre-Order Menu Items by 4/1 • 610.649.4046 •    

2616 E. County Line Rd. Ardmore, PA 19003 | 128 W. Market St. West Chester, PA 19382



BEN & IRV'S



Restaurant & Delicatessen
1962 County Line Road • Huntingdon Valley, PA
Justa Farm Shopping Center
215-355-2000 • benandirvs.com
Hours: 7 am - 9 pm Daily



Join our
E-CLUB
for news & discounts
www.benandirvs.com

Now Taking Reservations for 1st and 2nd Night Passover Dinners in Our Restaurant

Friday - 2 Seatings: 5pm or 7:15pm
Saturday - 2 Seatings: 5pm or 7:15pm
Reservations required. \$25 deposit required.

Passover is almost Here... order now before it's too late! Place your **ORDERS** for Full Course Passover Dinners to Go

APPETIZERS (Choose 1)

Gefilte Fish with Horseradish • Chopped Liver
Sweet and Sour Meatballs

SOUP Chicken Soup w/Matzoh Ball (1 per person)

VEGETABLES

Green Beans with Almonds • Oven Brown Potatoes
Carrots Tzimmes w/ Sweet Potatoes • Glazed Carrots

ENTRÉE

Roast Prime Brisket of Beef with Beef Gravy
Half Roast Chicken with Matzoh Stuffing
Stuffed Breast of Capon w/Matzoh Stuffing & Gravy
Broiled Walnut Apricot Chicken Breast w/Matzoh Stuffing
Whole Roast Turkey w/Matzoh Stuffing
Broiled Salmon Filet w/Pomodoro Sauce
(add \$1 pp for Turkey or Salmon)

\$19⁹⁹
p.p.

Includes:
Pickles
And Sour
Tomatoes
Holiday
Cakes
Matzoh

Plus a Complete Menu of A La Carte Foods, Ready To Go:

- | | | |
|---------------------|------------------------|---------------------|
| • Gefilte Fish | • Broiled Walnut | • Glazed Carrots |
| • Beet Horseradish | • Apricot Chicken | • Stuffing |
| • Chopped Liver | • Breast w/Matzoh | • Potato Kugel |
| • Chicken Soup with | • Stuffing | • Spinach Matzoh |
| • Matzoh Balls | • Sweet and Sour | • Kugel |
| • Potato Pancakes, | • Stuffed Cabbage | • Sweet Fruit Kugel |
| • 1/2 size | • Sliced Roast Brisket | • Broccoli Kugel |
| • Whole Roast | • of Beef w/gravy | • Sponge Cake |
| • Turkey w/Matzoh | • Sweet and Sour | • Marble Cake |
| • Stuffing (min. 10 | • Meatballs | • Honey Cake |
| • people) | • Oven Brown | • Chocolate Chip |
| • Capon Breast w/ | • Potatoes | • Banana Cake |
| • Matzoh Stuffing | • Sweet Potato and | • Regular Matzoh |
| • 1/2 Roasted | • Carrot Tzimmes | • Egg Matzoh |
| • Chicken with | • String Beans | • Fruit Salad |
| • Matzoh Stuffing | • w/Almonds | |

Also Featuring: Special Passover Cakes, Matzoh, Bagels,
Muffins, Passover Kamish Bread and much more!

MENUS AVAILABLE AT BENandIRVS.COM

Gluten-Free

Continued from page 9



Sage & Onion Spaghetti Squash Soufflé

high heat until translucent, about 5 minutes.

3. Add mushrooms and spinach and sauté for 3 minutes or until fully cooked.

4. Remove pan from heat. Add quinoa to spinach, mushrooms, and onion mixture and mix ingredients.

5. Season with salt, pepper and garlic powder.

6. Transfer to a large mixing bowl and combine with eggs, panko and cheese, if using.

7. Heat oil in a frying pan. Once oil is sizzling, cooking 4 pieces at a time, spoon 1 Tbsp. of mixture into the frying pan. Cook until golden, about 3 minutes on each side. Remove from pan and drain on paper

towels.

Sage & Onion Spaghetti Squash Soufflé

Dairy

Yield: 6 servings

- ½ cup butter
- 2 large white onions, diced salt and freshly ground black pepper to taste
- 2 cups cooked, shredded spaghetti squash (noted below)
- 3 Tbsps. chopped fresh sage
- 3 large eggs
- 6 garlic cloves, chopped

1. Preheat oven to 400° and grease a 9-inch pie dish.

2. In a very large skillet, melt butter over low heat. Add

onions and a generous pinch of salt and pepper and cook, stirring occasionally, until onions are soft and golden, about 30 minutes. Let onions cool completely.

3. In a bowl, mix together spaghetti squash, cooked onions, sage, eggs, garlic, salt and pepper, and pour into the prepared pie dish. Bake until crust is golden and crispy, about 45 minutes. If soufflé is watery, carefully pour off excess liquid and bake off some of the moisture for about 5-10 minutes.

How to cook a spaghetti squash:

1. Score the whole squash with a knife 8-10 times to help vent out steam. This will prevent your squash from exploding within the microwave.

2. Place the squash on a microwave-safe dish and add a little water to the bottom, to help from having the squash dry out.

3. Microwave your squash in 5 minute increments until it is fork tender. Depending on the strength of your microwave, this could take anywhere from 5-25 minutes.

4. Once cooked, allow to cool for 10 minutes. Then, cut in half lengthwise and using a spoon, scoop out the seeds and discard.

5. Using a fork, scrape the flesh against the grain to create your spaghetti squash "noodle" strands.

Simchas

Jewish Celebrations in Greater Philadelphia



A Special Supplement only in the Jewish Exponent
Published April 9. Ad space closes March 20.

For advertising information,
call your sales representative or 215-832-0700.

Simchas is online!
Click the link on the jewishexponent.com homepage.



Grilled Chicken with Spicy Mango Salsa

Grilled Chicken with Spicy Mango Salsa

Meat
Yield: 2 servings

Chicken:

- 2 Tbsps. honey
- 2 tsp. chopped fresh rosemary or ¾ tsp. crushed dried rosemary
- 2 tsp. ground cumin
- 1½ tsp. paprika
- ¼ tsp. garlic powder
- ¼ tsp. onion powder
- salt and freshly ground black pepper to taste
- 12 oz. boneless, skinless chicken breasts, cut into strips
- 2 Tbsps. olive oil

Spicy Mango Salsa:

- 3 ripe but firm mangos, peeled and diced (if closer to green that's OK, too)
- ¼ cup lime juice
- ¼ cup chopped fresh cilantro
- 4 scallions, diced
- 1 small jalapeño, deseeded,

- stemmed, and minced
- 1 tsp. ground cumin
- ½ tsp. garlic powder
- Salt and freshly ground black pepper to taste

1. In a large bowl, combine honey and all seasonings for the chicken.
2. Coat chicken strips lightly in oil. Rub spice mixture onto both sides of chicken strips and return chicken to bowl.
3. Refrigerate chicken for at least 30 minutes to absorb flavors.
4. While chicken is marinating, prepare the salsa by mixing all ingredients in a bowl.
5. To cook the chicken, you can either grill the strips over high heat for about 15 minutes, flipping frequently, or pan-fry them over medium heat for about 5 minutes per side.
6. Once cooked, let chicken sit for 1-2 minutes to allow juices to spread, then serve warm with salsa.

Banana Walnut Cake

Parve or dairy
Yield: 12 servings

- 1 (15 oz.) box gluten-free Passover yellow cake mix
- 1 cup milk or almond milk
- 2 large eggs
- ½ cup vegetable oil
- 2-3 ripe bananas, roughly cut into pieces
- 1 tsp. ground cinnamon
- 1 tsp. pure vanilla extract
- 2 cups walnuts, chopped

1. Preheat oven to 350° and grease a 10-inch round baking pan.
2. Empty cake mix into a large mixing bowl. Add milk or almond milk, eggs, oil, bananas, cinnamon, and vanilla. Beat with an electric mixer on medium speed, until evenly combined, about 5 minutes.
3. Spread batter evenly in the prepared pan and top with walnuts.



Banana Walnut Cake

DELICATESSEN PUMPERNICK'S RESTAURANT

917 Bethlehem Pike (309 & 202 S.) Across from
"The Montgomery Mall" • Montgomeryville, PA 19454
215.393.5800 • Fax 215.393.5802
www.pumpernicksdeli.com

Traditional Passover Take Out Menu

Choice of Soup; Appetizer; Entrée; Side Dishes (2); Dessert;
Includes Matzos & Complimentary Sour Pickles & Tomatoes

☆ Soups ☆

"Our Famous" Chicken Soup with Jumbo Matzoh Balls
Garden Fresh Vegetable Soup

☆ Appetizers ☆

Gefilte Fish With Natural Juice & Carrots, Red Horseradish
Delicious Chopped Chicken Livers or Chopped Herring
Sweet 'n Sour Meat Balls in Tomato/Raisin Sauce

☆ Entree ☆

Traditional Tender Potted Brisket of Beef w/ Brisket Gravy
Bubbie's Favorite Stuffed Cabbage— Tomato/Raisin Sauce
Roasted Stuffed Breast of Capon w/ Apricot Orange Glaze
Stuffed with Matzoh, Onion & Mushroom Stuffing
Half Roasted Herb Chicken with Savory Matzoh Stuffing
Natural Roasted Turkey Breast w/ Gravy
Savory Matzoh Stuffing (White Meat Only)
Broiled Fresh Salmon Pomodoro (add \$1.00 pp)
w/ Diced Tomatoes, Greek Olives, Fresh Garlic & Herbs
Stuffed Peppers w/ Veggies in a Tomato/Raisin Sauce
Moroccan-Style Chicken
Baked with Caramelized Onions in a Delicious Turmeric & Honey Sauce

☆ Side Dishes ☆

Roasted Garlic & Herb Red Bliss Potatoes;
Carrot Tzimmes w/ Yams; Matzoh Mush / Onion Stuffing;
Candied Yams w/ Apples & Walnuts;
String Beans Almandine; Crispy Potato Latkes

Assorted Matzoh Kugels—Sweet • Potato • Spinach

☆ Desserts ☆

Assorted Loaf Cakes, Pastries & Cookies
Fresh Fruit Salad

ORDER EARLY
For Best Selection

\$19.95 p.p (4 Person Min.)

Wishing Everyone
A Happy Passover
Holiday!



All Items Available For Individual Purchase



OPEN THROUGHOUT THE PASSOVER HOLIDAY

Serving Breakfast, Lunch and Dinner

36 DELICIOUS A LA CARTE ITEMS TO GO

We Don't Compromise On Tradition

From Gefilte Fish and Giant Matzo Balls
To Assorted Cakes and Cookies

☞ We Have It All ☞

Don't Wait ~ Place Orders Early

NOW TAKING RESERVATIONS FOR SEDER DINNER
IN OUR RESTAURANT (FIRST & SECOND NIGHT)
2 SEATINGS ~ 5:15PM & 7:15PM
CALL FOR DETAILS ~ 215.393.5800

Gluten-Free

Continued from page 11

4. Bake until toothpick inserted in center comes out clean, about 45 minutes. Let cool for 15 minutes before serving.

Chocolate Mousse Pie

Dairy

Yield: 6 servings

- 12-14 Passover gluten-free chocolate chip cookies, crushed
2 Tbsps. unsalted butter, melted
¼ cup granulated sugar
2 large eggs
1 cup Passover semisweet chocolate chips
1 cup fully whipped cream, plus more for garnish
½ cup chocolate, shaved

1. In a medium bowl, combine cookies and butter. Using your hands, press the mixture into a 9-inch pie dish.

2. Using an electric mixer, whip sugar and eggs until thick, fluffy and fully blended.

3. Place chocolate chips in a microwave safe bowl and microwave in 30-second increments until fully melted.

4. Using a spatula, fold melted chocolate into the bowl with the sugar and eggs. Gently fold whipped cream into the mixture and pour the mixture into the pie crust.

5. Refrigerate overnight and decorate with additional whipped cream and shaved

Chocolate Mousse Pie



chocolate before serving.

Coconut Cream Parfait

Dairy

Yield: 12-16 servings

- 2 packages Passover instant gluten-free vanilla pudding mix like Lieber's, Gefen or Osem
1 cup packaged sweetened shredded coconut, plus more for garnish
4 cups macaroons or other Passover gluten-free cookies
fully whipped cream
fresh fruit (optional)

ding according to the directions on the package. Once pudding has set, mix in coconut.

2. In a separate bowl, crumble macaroons or whichever cookie you are using. Using dessert containers of choice, alternate layers of crumbled macaroons and pudding to create layers as you would with a lasagna or a trifle.

3. Top with additional coconut, whipped cream and fresh fruit if desired.

Tip: A 4-ounce Mason jar makes a nice and trendy single serving!

1. In a bowl, prepare pud-

Coconut Cream Parfait



2425 Welsh Road
(215) 676-0200
Fax (215) 677-7089
www.casinodelicatering.com



*For The Holiday Flavor...
Come To A Real Jewish-Style Deli*

Exclusive Catering by
STEVE ROSEN
the old fashioned way

**WE WILL BE SERVING COMPLETE
PASSOVER MENUS THROUGHOUT THE
HOLIDAY: BREAKFAST, LUNCH & DINNER**

*Wishing You A Joyous Passover
from The Rosen Family and Staff!*



APPETIZER: Choice of Chopped Liver, Homemade Gefilte Fish, Sweet & Sour Meatballs

SOUP: Chicken Matzo Ball or Vegetable

ENTREES:

Brisket of Beef, Prokas "Stuffed Cabbage", Sweet & Sour Meatballs,
Half Roast Chicken with Matzo Stuffing,
Hand Carved Turkey Breast with Matzo Stuffing,
Stuffed Breast of Capon with Matzo Meal Stuffing, Orange Glazed Chicken,
Whole Roast Turkeys (Min. 10 People for Whole Roast Turkey only)
Grilled Salmon with Lemon Dill Sauce

CHOICE OF VEGETABLES: (Choice of One)

Potato Kugel, Vegetable Matzo Kugel, Apple Raisin Kugel,
Stuffing, Rosemary Potatoes, Potato Pancakes
(Choice of One)

Carrot Tzimmes, Glazed Carrots,
Fresh Garden Medley or String Beans Almondine

DESSERT:

Passover Cakes or Assorted Passover Cookies or Fresh Fruit Salad

ALL DINNERS INCLUDE
CONDIMENT TRAY & MATZO
DUE TO TREMENDOUS
RESPONSE TO LAST YEAR'S
PASSOVER — PLEASE
PLACE YOUR ORDERS EARLY
*All Passover Items
May Be Purchased Separately*



**TAKE OUT
\$17⁹⁵**

PER PERSON
+ TAX

NO MINIMUM

**ORDER YOUR FAVORITE PASSOVER DISHES MADE WITH PRIDE ON
THE PREMISES, SOLD SEPARATELY, TO EAT IN OR TAKE OUT**

- | | | |
|-----------------|---------------------------|-----------------------------------|
| • Gefilte Fish | • Potato Latkes | • Stuffed Cabbage |
| • Horseradish | • Brisket Of Beef w/Gravy | • Rosemary Potatoes |
| • Chopped Liver | • Stuffed Chicken | • Carrot Tzimmes |
| • Chicken Soup | • Matzo Meal Stuffing | • Matzo Kugels (Assorted Flavors) |
| • Matzo Balls | • Sweet & Sour Meatballs | • Assorted Cakes |

**BOOK YOUR RESERVATIONS IN OUR RESTAURANT NOW
FOR FIRST & SECOND SEDERS**

**FRIDAY, APRIL 3RD & SATURDAY, APRIL 4TH
FULL COURSE DINNER \$20.95 pp (EAT-IN)**

CALL FOR DETAILS — 215-676-0200

The Replacements

This year's new Pesach foods are good enough to eat.

By Greg Salisbury

A week abstaining from all things leavened? No hummus, no peanut butter, no fried rice?

When faced with the kind of privation (in an admittedly minor interpretation of the word) that keeping Passover requires, the creative cooking juices — kitniyot-free juices, to be sure — start flowing. There are shelves of cookbooks, chat rooms and even index cards dedicated to making Passover foods so delicious that we don't even miss what we have been proscribed from eating.

Home cooks aren't the only ones who try to come up with new ways to make the holiday taste good; companies specializing in Jewish comestibles create new kosher-for-Passover items every year. What follows is just a sampling of the latest entries clamoring for your attention in 5775:

A word about availability: Due to this being the inaugural year that these items are being offered, the supply chain is not as established as it would be for, say, gefilte fish and egg-onion matzah. If your supermarket has run out or isn't offering an item you're interested in, you can order them off of sites like amazon.com and aviglatt.com.

No Capsicum Lately

Why limit yourself to enjoying **pepperoncini** only when



you get a Greek salad? Now that Gefen is offering jars of these snappy little oblong peppers, with their dual spicy-but-not-too-spicy and vinegary impact, you can throw them into any type of salad you're composing, or simply have them out as part of a relish or condiment tray.

You're Never Fully Dressed Without a Smile

Or, y'know, dressing. A new alternative to standard oil-and-vinegar salad dressing this year is the **Creamy Sundried Tomato Ranch** version offered by Blanchard & Blanchard. The all-natural Passover-friendly alternative to Hidden Valley comes in an eight-ounce size, which will last you through Pesach and beyond.



On the Ball

If you've ever wondered what a **gluten-free matzah ball** would taste like, your prayers have been answered by Manischewitz. As part of the company's launch of a new line



of gluten-free products, they are now offering a matzo ball mix made with tapioca starch, potato starch and potatoes to replace the traditional wheat flour matzo meal. For those looking to lead the reduced-carb lifestyle, the gluten-free mix has only one gram fewer

carbohydrates than the regular version.

Grape Expectations

As part of its ongoing commitment to offer more organic and products, Kedem is debuting an **organic grape juice** this year. This unadulterated beverage fills a niche for families looking to fill their young ones' cups with something non-alcoholic and all-natural. For the adults looking for an excuse to drink this instead of a sub-par wine, just mention how high it is in antioxidants!



No Bones to Pick Here

For those of us who enjoy sardines year-round, making sure to pick up the tins specially marked for Passover is a must in order to avoid eating fish that has been packed in soybean oil. This year, Season is making sure we get our



Omega-3's in a nice, spicy package with their new Hot Sauce holiday-friendly **sardines**. Made with the same sustainably harvested fish as at other times of the year, these boneless, skinless wonders should be among the more popular canned fish items this year, and would make a great topping for matzah or matzah-style crackers, depending on your allergies and dietary focus.

Getting the Crumbs Rush

Tapioca starch and potato starch are definitely having

Kosher Foods & More
Wholesale Kosher Food Delivered To Your Door!

FOR ALL YOUR PASSOVER NEEDS
WE SERVICE
NURSING HOMES • HOSPITALS • SCHOOLS • PARTIES • EVENTS • **AND YOU!**

Extensive Selection • Discount Prices
Door-to-Door Refrigerated Delivery

Call Us 267-722-8530

www.KosherFoodsAndMore.com

La Pergola
The Hallmark of Mediterranean Fare. Since 1990

PASSOVER GREETINGS TO ALL OUR CUSTOMERS AND FRIENDS

'KOSHER-STYLE' FOR PASSOVER MENU
...from sundown on April 3rd to sunset on April 11th

SOUPS
Chicken Matzoh Ball
Borscht Romanoff
Sweet & Sour Cabbage
Vegetarian Vegetable

SALADS
Israeli Garden
Greek Salad
Mediterranean Nicoise
Tuna Salad
Chicken Salad

APPETIZERS
Gefilte Fish
Baba-ganoosh
Feta & Olives Plate
Chopped Liver

ISRAELI DISHES
Stuffed Cabbage
Chicken Marakesh
Schnitzel-Chicken Cutlet
Garlic Chicken
Liver Provencal
Chicken Carmelita
Stuffed Eggplant
Chicken Israeli

HOUSE SPECIALS
Matzoh: Appetizer for 2
Bedouin Kebab for 2
Lamb Chops
Potato Latkes
Matzoh Brie
Nova Lox Omelette
Eastern Omelette

LIGHT LUNCHEONS
Potato Latkes
Matzoh Brie
Nova Lox Omelette
Eastern Omelette

FRESH FISH
Fish Mediterranean
Flounder Florentine
Broiled Brook Trout
Salmon Filet

FROM THE GRILL
Lamb Shish-Kebab
Chicken Kebab
Beef Shish-Kebab
Shishlik Kebab
Chicken Liver Kebab

All Passover Prepared Foods are made with ingredients that are Kosher for Passover.

726 West Avenue • Jenkintown, PA 19046 • 215.884.7204
Monday-Saturday, 11am-10pm • Sunday, 2pm-9pm

DO A MITZVAH!

You can help those in need by donating your time, money, or **kosher, non-perishable food and personal care items.**

Jewish Federation of Greater Philadelphia

MITZVAH FOOD PROJECT

For donations, drop off locations, distribution centers, or for more information about programs in your area, **call 215-832-0509.**

Coordinated by the Jewish Federation of Greater Philadelphia

The Replacements

Continued from page 13

a moment this year. They are also the star ingredients in the **Cajun gluten-free panko flakes** from Jeff Nathan. Nathan, one of kosher cuisine's most celebrated chefs/cook-



book authors/television cooking show hosts, has created a Passover-friendly version of the shatteringly crispy Japanese bread crumbs that have become increasingly popular in recent years. Using panko instead of traditional matzah meal will result in everything from latkes to schnitzel staying crispier longer.

It's Got Style

Gluten-free finally comes to the most iconic of Passover staples, courtesy of Manischewitz. As with their gluten-free matzah ball mix, the company has eschewed wheat flour in fa-



vor of a combination of tapioca starch, potato starch and potatoes for its **gluten-free matzo-style squares**. In addition to plain, the squares come in a garlic-rosemary iteration.

A New Leaf

If this isn't your "Next year in Jerusalem," then you can make it a little bit of the next best thing to being there by pouring a cuppa made from Is-



rael's top teamaker. Wissotzky, originally founded in Russia in 1849 and now one of the oldest tea companies in the world, makes a **kosher-for-Passover mint tea** that will suffuse any room it is sipped in with an herbaceous scent.

Tree's Company

Matzah brie without syrup is like a day without sunshine. But short of making your own simple syrups or using Passover-friendly fruit spreads, there were precious few alternatives to the corn syrup-dominated offerings out there. This year, Gefen has come up with a simple solution. By simple, we mean in terms of ingredients. Their **maple syrup** is, basically, an all-natural reduction of Vermont maple sap. All. Natural. Passover. Syrup. You're welcome.



Bakin' Bits

Although there is nothing wrong with noshing on dates, oranges, macaroons or matzah with butter and honey, there is also nothing wrong with indulging your sweet tooth with new dessert options, is there? If you answered "no," then be sure to

check out the lineup from the **gluten-free bakery Rebecca & Rose**, whose tagline is the charmingly inaccurate "Just Like Grandma's." It's a safe



bet that there aren't too many grandmas out there who made gluten-free Passover desserts like the airy blondie crunch; chocolate-covered donuts that would look right at home in John Belushi's training bowl; and chocolate cookies with a gloriously crispy bite to them. If you do have a grandma who bakes like that, please invite us over for dinner. Or leftovers; we're not picky.

Losing Our Marbles Over This Passover Cake

If you're not going to make a Passover cake from scratch or from a mix, you may as well pick up one that was made at the source. Yehuda, the Israeli food company, now offers its made-in-Israel **gluten-free cakes**, including vanilla, chocolate and marble



varieties, here in the United States. Continuing the theme of substituting wheat flour for tapioca starch and potato starch, these cakes are a welcome alternative to having to come up with yet another dessert option during the holiday.

Leaving a Sour Taste in Your Mouth? Sweet!

Preserved **sour cherries** are such a versatile, delicious utility item to have in the Pass-



over kitchen, it's a wonder that they haven't been made more widely available before. Muddled into pre-dinner cocktails, drizzled over matzah brie, swirled into flourless chocolate cake, spooned over homemade ice cream, garnishing a post-prandial holiday beverage, adding zing to seltzer for the kids — and that's assuming that you don't just finish the jar by yourself with nothing more than a spoon and a guilty grin!

Having Your Carrot Cake — and Eating It, too

Do you know how many different types of **macaroons** are made by the good folks at Manischewitz? Neither did we, until we had to write this article. Turns out that there are 15 distinct varieties out there, including red velvet, Rocky Road, cookies-n-cream and pistachio-orange to go with almond and coconut. The newest flavor to join the expanding family — and our expanding waistlines — is car-



rot cake. Made with walnuts, carrots and brown sugar, these gluten-free morsels are also dairy-free — unless you decide you just can't resist topping them off with a little cream cheese frosting. Not that that's what we're planning on doing or anything.

Incredible Spreadables

Perhaps nowhere does the prohibition of kitniyot hit home for Ashkenazic Jews harder than through the avoidance of all corn products, especially corn syrup. That stuff is in everything, from drinks to tomato sauce to confitures.



That is why Gefen has released an entire line of **Passover-friendly fruit spreads**, with ingredients like fruit, fruit and fruit. Flavors for 2015 include strawberry, raspberry and apricot, and all would be welcome on everything from matzah to blintzes.

Greg Salisbury loves his Passover-friendly sweets.

THIS PASSOVER: YOU CALL. WE'LL CATER.

CHOPPED LIVER BRISKET HOLIDAY CAKE

And all of your other Passover favorites, including Gefilte Fish, Roasted Chicken, Kugel, Cabbage Soup and Sweet and Sour Meatballs.

We have complete holiday meals to go.
And a Passover menu when you're here.



Open seven days a week, 7AM-9PM.
Restaurant, Delicatessen, Catering and Bakery
Eat In, Take Out, Delivery
342 Montgomery Avenue, Merion 610.668.DELI hymies.com

GEFILTE FISH ROAST CHICKEN KUGEL

Just to name a few of our Passover dishes. You'll love our Matzoh Ball Soup, Stuffed Cabbage, Brisket, Turkey London Broil and Gourmet Chocolate Covered Matzah.

We have complete holiday meals to go.
And a Passover menu when you're here.



Open seven days a week, 7AM-9PM.
Restaurant, Delicatessen, Catering and Bakery
Eat In, Take Out, Delivery
1521 Locust Street. 215.735.7305. schlesingersdeli.com

GIANT®

Wishing you and your Family a
Happy and Kosher Passover



bonus buy savings **\$6⁹⁹** /lb.

Empire Fresh Kosher Boneless, Skinless Chicken Breast
Save \$1⁰⁰/lb.



bonus buy savings **\$10⁹⁹** /lb. **Kosher Beef Brisket**
Save \$1⁰⁰/lb.
(Wynnewood location only)

The Wynnewood and
Huntingdon Valley
kosher deli and
meats are kosher
for Passover

We have
Seder Bones available
while supplies last

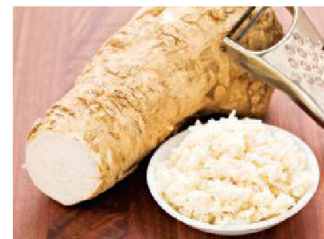
Hand Sliced Nova on site



bonus buy savings **\$6⁹⁹** /ea.
Acme Smoked Nova Salmon
Previously Frozen, 4 oz. pkg.



\$6⁷⁹ /ea.
Reisman's Rainbow Cookies
Kosher for Passover,
10 oz. pkg.
Save with BONUSCARD



bonus buy savings **\$2⁹⁹** /lb.
Horseradish Root
Save with BONUSCARD



Our kosher products are supervised by the Community Kashrus House of Greater Philadelphia at our Wynnewood and Huntingdon Valley locations.

We now have Kosher
fresh cut fruit available.



bonus buy savings **10/\$10**
Manischewitz Matzo Ball Mix or Matzo Ball Soup Mix
4.5 oz. pkg.
Save with BONUSCARD



bonus buy savings **\$4⁹⁹**
Yehuda or Aviv Matzos
5 lb. pkg.
Save with BONUSCARD
See In-Store Circular for Coupon Savings



bonus buy savings **\$5⁹⁹**
Manischewitz Matzos
5 lb. box Save with BONUSCARD
Save with BONUSCARD
See In-Store Circular for Coupon Savings



bonus buy savings **2/\$5**
Season Sardines
Selected Varieties, 3.75- 4.37 oz. can
Save with BONUSCARD



bonus buy savings **2/\$6**
Kedem Grape Juice
Selected Varieties,
64 fl. oz. btl.
Save with BONUSCARD



bonus buy savings **2/\$4**
Holiday Fruit Slices
6 oz. pkg.
Save with BONUSCARD



bonus buy savings **4/\$5**
Streit's or Manischewitz Potato Pancake Mix
All Varieties, 6 oz. pkg.
Save with BONUSCARD



bonus buy savings **2/\$4**
Manischewitz Egg Matzos
12 oz. pkg.
Save with BONUSCARD



bonus buy savings **20¢ off**
Daisy Sour Cream
16 oz. pkg.
Save with BONUSCARD



bonus buy savings **\$3³⁹**
Gold's Duck Sauce
40 oz. jar
Save with BONUSCARD



bonus buy savings **\$3⁹⁹**
Manischewitz Honey Cake Mix
12 oz. pkg.
Save with BONUSCARD



bonus buy savings **\$3⁹⁹**
Streit's Chocolate Covered Matzo
7 oz. pkg.
Save with BONUSCARD



bonus buy savings **4/\$5**
Elite Chocolate Bars
3 oz. pkg.
Save with BONUSCARD



bonus buy savings **2/\$4**
Gefen Whole Roasted Shelled Chestnuts
5.2 oz. pkg.
Save with BONUSCARD



bonus buy savings **2/\$5**
Mrs. Adler's Gefilte Fish
Selected Varieties,
24 oz. pkg.
Save with BONUSCARD



bonus buy savings **59¢**
GIANT Seltzer 1 Liter
33.8 fl. oz. btl.
Save with BONUSCARD



bonus buy savings **\$1⁷⁹**
Gold's Borscht
24-32 oz. jar
Save with BONUSCARD



bonus buy savings **2/\$1**
Yehuda Memorial Glass Candle
1 ct. pkg.
Save with BONUSCARD



bonus buy savings **2/\$6**
Streit's Macaroons
Chocolate, Almond,
Chocolate Chip or Coconut,
10 oz. pkg.
Save with BONUSCARD



Use your BONUSCARD® and save on items on this page. Prices valid March 19 through March 28, 2015.
Some items not available in some stores. We sell kosher and non-kosher foods.

For Passover recipes visit
GiantFoodStores.com/recipes