



Gratz Insider, April 2016 - Story Continuation

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The Gratz Gourmet

When asked for his cookbook suggestion, Len Zimmerman, director of development, said, “My favorite cookbook is whatever one my wife is using at the time.” Thankfully, as indicated in the list below, other staff members were more specific. Enjoy!

Mindy Blechman, Assistant Director of Admissions and Coordinator of the Holocaust and Genocide Studies Program: Mindy recommends [Passover by Design: Picture-Perfect Kosher by Design Recipes for the Holiday](#), by Susie Fishbein.

However, Mindy’s favorite Passover recipe actually comes from another cookbook. It’s a dessert recipe, which is a Passover twist on the classic English trifle. This recipe comes from the book [Jewish Holiday Style: A Beautiful Guide to Celebrating the Jewish Rituals in Style](#), by Rita Milos Brownstein. This book is available in the Gratz College Tuttleman Library.

Joy Goldstein, President of Gratz College: Like Mindy, Joy is also a fan of Susie Fishbein’s “Passover by Design.” One of Joy’s favorite recipes from this book is the cranberry chicken. She says, “It’s very good and fairly easy to make, which is an important combination for Pesach.”

Dr. Joshua Guttoff, Assistant Professor of Jewish Education and Director of the Master of Arts in Jewish Education Program: Josh describes [Jewish Cooking in America](#), by Joan Nathan, as his “go-to source for Passover recipes.” This book is also available in the Gratz library.

In addition, Josh recommends [The Vilna Vegetarian Cookbook: Garden-Fresh Recipes Rediscovered and Adapted for Today’s Kitchen](#), written by Fania Lewando and translated by Eve Jochnowitz. While this book may have some Passover possibilities, Josh describes it as a treat for “lovers of cookbooks and Jewish culture.” He explains that it is “a pre-war book, newly translated from the Yiddish,” and adds that it was selected by NPR last year as a “book of the year.” The fascinating story behind this book and its author is described in an [article](#) in the Tablet.

Yaffa Howard, Payroll and Benefits Supervisor: Yaffa, an experienced cook, baker and cake decorator, also weighed in with her recommendation of a resource for Passover recipes. Given that Yaffa is of Moroccan descent, she unsurprisingly suggested a book called [Moroccan Cooking](#), by Rivka Levy-Mellul. Yaffa describes this book as being full of recipes from home that are good for the heart and the stomach, with delicious aromas that could awaken the whole neighborhood. However, since there doesn’t appear to be an English version of this book, you’re out of luck if you don’t read Hebrew or French.

Rochelle Rabeeya, Assistant Director of NEXT, the Professional Learning Program for Supplementary School Teachers: For years, Rochelle's trusted resource for Passover cooking has been [The Passover Gourmet](#), by Nira Rousso, which is also available in the Gratz College library. Her favorite dishes from this book include caponata, mushroom-walnut salad (vegetarian chopped liver), eight-vegetable dumpling stew, and strawberry ices made with brandy.

Nancy Nitzberg, Director of Library Services: There are a number of cookbooks with Passover recipes in the "holiday cooking" section of the Gratz College library, including some of the ones mentioned above. The following are a few of the more interesting titles that Nancy came across while perusing the library's database:

[Matzah Meals: A Passover Cookbook for Kids](#), by Judy Tabs and Barbara Steinberg; illustrated by Bill Hauser

Passoverama: A Cookbook for Passover (This 1976 vintage cookbook is a collection of recipes compiled by the sisterhood of Temple Beth Hillel-Beth El in Wynnewood, Pennsylvania.)

[The When You Live in Hawaii You Get Very Creative During Passover Cookbook: An Incredible Collection of Passover Recipes Gathered by the Members, Families, and Friends of Congregation Sof Ma'arav, Honolulu, Hawaii](#), edited by Judy Goldman and Davida Skigen (This book was featured in an exhibit of Jewish cookbooks at the University of Michigan.)