



Goldie Adler can tell you plenty about how to make all kinds of cookies. (Staff photo)

Goldie Adler— she's some cookie

If THERE'S anything that Goldie Adler likes better than cooking and baking, it's talking about it.

Mrs. Adler, an author, lecturer, raconteur and all the spirit, has provided chuckles for many audiences about the foibles of suburban life, being the wife of a rabbi and an advocate of motherhood and the culinary arts.

To prepare for a speech labeled "Secrets from Goldie Adler's Kitchen" a few months ago, the septuagenarian grandmother baked 1,300 cookies which met her standard of perfection. She then gave out samples.

She told her delighted audience as they nibbled that the baking was done over a two week period between 6 and 8 a.m. "before the telephone started ringing."

Her landlord got into the act by providing an extra refrigerator in an unoccupied apartment.

She was, she reported, the most popular tenant in her apartment house.

"The neighbors could smell when I was baking, and they got the rejects — anything not perfect," she said.

Mrs. Adler, in characteristic light-hearted manner, shared some of her culinary know-how as well as her per-

sonal philosophy.

With running commentary and a masterful touch to the rolling pin, she demonstrated the art of rolling out yeast crescents, calling for volunteers from the audience to do likewise.

The results were whisked to waiting ovens in the kitchens of Congregation Shaarey Zedek, to be baked and served to the group later.

Among the baking tips she imparted:

- Prepare in advance.

- To get things done, divide the job and break it down into parts. In terms of baking — prepare the batter, get a good night's sleep, and finish it in the morning. You can do it better with a good night's sleep.

- Use every shortcut you can in the kitchen.

- Powdered sugar has cosmetic value — use it to cover cracks, bumps or anything less than perfect.

- Store different types of cookies separately.

- Buy small cans of spices. Otherwise, they may evaporate by the time they are used.

- Apricot jam is the best filler for cookies and pastry because it doesn't run.

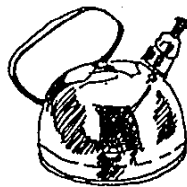
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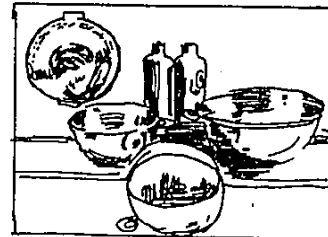
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