

Hanukkah from page 1B

miracle at the Temple, and helping others who are less fortunate than they are.

In previous years, Robinson's children exchanged gifts with their friends at a Hanukkah party. Every child brought a \$5 gift that went into a grab bag. Each child got to pick something from the bag.

"This year, instead of having the grab bag we will take the gifts

to an agency that helps Jewish Russian families who recently moved here," said Robinson. "This gift-giving business gets out of control. We want the kids to feel like they're helping others who don't have as much as they do."

Besides exchanging gifts, Jews light candles, one for each night of the celebration, to symbolize the oil that burned miraculously in

the reclaimed Temple for eight days. The candles are placed in a holder called a menorah.

"The candle lighting and blessings that are sung always touch me," said Wendy Wagenheim of Birmingham.

Every year, Wagenheim's family and friends bring their menorahs with them to a big party at

her home. Everyone gets to light their own menorah which makes the occasion more memorable.

While the holiday requires no dietary changes, during Hanukkah, Jews eat latkes — potato pancakes, and other foods fried in oil — to symbolize the miracle at the Temple.

There will be lots of latkes at

the Robinson house, but they will be fried in as a little oil as possible because Davida, a member of the health club at the Jewish Community Center in West Bloomfield, is always looking for ways to reduce the amount of fat in her family's favorite foods.

They are traditionally served with sour cream and applesauce.

Wagenheim's recipe is for 50 latkes, with good reason. "In our family the problem is the latkes don't make it to the table. We have four pans going at once in the kitchen, but someone is always going in the oven to take one."

See more Hanukkah recipes and tips inside.

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charitable organizations in the metro Detroit area.

If you would like more information about this organization, please call this year's president, Hanka Gay at 425-1749. She advises those who do not live in Livonia, but are interested in joining a Newcomers group to contact their local Chamber of Commerce, as most communities have groups that meet on a regular basis.

If you would like to purchase the cookbook, please send \$5.50 plus 50 cents postage to Hanka Gay, 31038 West Chicago, Livonia, MI 48150.

Submit recipes to be considered for publication in this column, or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham, MI 48012. To leave a message for Betsy Brethn, dial 953-2047 on a touch-tone phone, mailbox number 1851.

Celebrate Jewish Festival of Lights

See related story on Taste front. You'll find Wendy Wagenheim's recipe for Latkes in "Still Fiddling In The Kitchen," a cookbook published Sept. 15 by the National Council of Jewish Women, Greater Detroit Section, based in Southfield. In addition to favorite Jewish dishes, the book of 400 kitchen-tested recipes contains lots of healthy ways to make pasta, salad, chicken and fish.

"It's not a health cookbook, but it reflects the way a lot of people are eating today," said Wagenheim who chaired the cookbook committee with Laurel Portner.

The book is available for \$15, plus \$3 for postage and handling. Make checks payable to the National Council of Jewish Women, "Still Fiddling In The Kitchen," NCJW-Greater Detroit Section, 30233 Southfield Road, Southfield MI 48076. For information, call 258-6000.

All proceeds will be used to support the many community projects of the National Council of Jewish Women. Not all of the recipients of this aid are Jewish. The council also contributes to non-Jewish services like Baldwin Avenue Human Services Project which offers special programs for the homeless.

blade in addition to the grater. Drain well to remove as much of the liquid as possible. Add remaining ingredients and mix well. Drop by tablespoons into hot oil. Brown on both sides. Drain on paper towels or brown paper bags to remove excess oil. Freeze well. Yield about 50.

Recipe from Wendy Wagenheim — "Still Fiddling In The Kitchen," (National Council of Jewish Women, Greater Detroit Section).

Davida Robinson's healthy Holiday Sugar Cookies contain less fat than traditional sugar cookies.

1 teaspoon vanilla
 1/2 cup nonfat vanilla yogurt
 3 cups all-purpose flour
 1 teaspoon baking powder
 1/2 teaspoon baking soda

Cream sugar and margarine until fluffy. Add egg whites and continue beating. Add vanilla and yogurt — mix well.

Gradually add flour, baking powder and baking soda to sugar mixture. Mix well. Divide dough into three equal parts. Shape into disc, cover with Saran wrap and chill for three hours.

Preheat oven to 375 degrees at baking time. Spray cookie sheets with vegetable oil spray. Roll dough out on floured surface and cut with cookie cutter.

Decorate cookies with sprinkles or colored sugar at this time. Bake at 375 degrees for 8 min-

utes. Remove cookies from cookie sheet and place on cooling rack.

If you want to frost cookies, rather than decorate them, do so when cookies are completely cooled.

ICING RECIPE
 1 1/2 cups powdered sugar
 2 tablespoons (or more) milk or water
 1-2 drops food coloring

Place sugar in a bowl, stir in milk or water. Add more liquid if icing is too thick. Mix in food coloring. You may spread icing with knife or use in pastry bags with tips to decorate.

Kids do better decorating with sprinkles and colored sugar, rather than icing!

Winner from page 1B

Place in the oven and bake at 400 degrees for 25 minutes or until golden brown. Loosen muffins with a spatula and serve while piping hot.

and crumbled (optional)
 1 handful fresh bean sprouts or 1 can bean sprouts

DRESSING:
 1 cup salad oil
 1 medium onion, chopped
 3/4 cup sugar
 1/2 cup ketchup
 1/4 cup vinegar
 1 tablespoon Worcestershire sauce

Combine salad ingredients and toss with dressing.

SPINACH SALAD WITH SWEET AND SOUR DRESSING SALAD
 1 package fresh spinach leaves, washed and torn into bite-sized pieces
 1 head lettuce
 3 hard-boiled eggs, sliced
 8-12 strips bacon, fried crisp

POTATO LATKES
 5 pounds potatoes
 6 eggs
 3 tablespoons flour
 3 teaspoons salt
 pepper to taste
 3 medium onions, grated
 3/4 teaspoon baking powder
 oil

Finely grate the potatoes in a food processor. If desired, use the steel

Dairy Association offers tips

The American Dairy Association offers these holiday entertaining tips.

Add an extra touch to holiday menus with flavored butter. For several savory to sweet butter blends, simply combine softened butter with fresh herbs, jams or jellies, cinnamon and sugar, maple syrup, or honey. Stir in a

small amount at a time until butter is flavored as desired.

To store butter cookies, place each variety in a different container to preserve its special texture and flavor.

Don't package soft cookies and crisp cookies together. The soft cookies will cause the crisp cookies to soften.

HOLIDAY SUGAR COOKIES
 Cookie dough
 3/4 cup sugar
 1/2 cup soft tub margarine (regular or light)
 2 egg whites

Decorate cookies with sprinkles or colored sugar at this time. Bake at 375 degrees for 8 min-

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