

# Click and go to the Web for lots of latke recipes

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SPECIAL WRITER

Hanukkah, the Festival of Lights, celebrates the victory of the Maccabees against the ancient Greeks, and the rededication of the Jerusalem Temple. It honors the miracle of a small flask of oil, which lasted eight days.

The Hebrew word "Hanukkah" comes from the same root as the word for education, "chinuch." The first night of Hanukkah 5760 (1999) is Friday, Dec. 3, and the last night of candle lighting is Friday, Dec. 10. The candles are lit starting at nightfall, and they should burn for at least half an hour.

It is traditional to give Hanukkah gelt (chocolate coins, or other presents) to children after testing them on Jewish subjects.

Typical fare for the holiday includes dishes prepared in oil, such as latkes (potato pancakes), or sufganiot (doughnuts) to recall the miracle of the oil.

If you are looking for Hanukkah on the Net, you can find such things as a virtual

dreidel, and a cantor to sing for you in real audio at [www.jcn18.com/scripts/jcn18/paper/Article.asp?ArticleID=703](http://www.jcn18.com/scripts/jcn18/paper/Article.asp?ArticleID=703).

There's even an on-line menorah, with daily candle lightings at [www.torah.org/chanukah.html](http://www.torah.org/chanukah.html).

And, of course, there are recipes! So, fire up your computer and visit any of these eight sites:

An easy recipe for perfect potato latkes can be found at the Haggshama Department of the World Zionist Organization Web site. The page is entitled, "A byte of Hanukkah." A recipe for sufganiot (doughnuts) is also available on the website at [www.wzo.org.il/encount/recipes.htm](http://www.wzo.org.il/encount/recipes.htm).

Lots more latkes, as well as Italian or Parisean Hanukkah dinners for eight and more, can be found at <http://food.epicurious.com/ba/b02/menus/hanukah.html>. The site includes wine recommendations, and offers different recipes for each night of Hanukkah. Visitors may post reviews and cooking tips for individual recipes on the site.

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Suggestions for putting variety in the holiday, while deepening your understanding of the celebration, can be found at [www.jcn18.com/scripts/jcn18/paper/Article.asp?ArticleID=1863](http://www.jcn18.com/scripts/jcn18/paper/Article.asp?ArticleID=1863).

Follow the link to the JCN House of Latkes for some interesting twists, such as jalapeno latkes served with salsa. Note: This site may include far too much variety for some. One of these recipes was not kosher, as it called for crab meat. Perhaps you may want to try adding leeks, parsnips, zucchini, or carrots to a favorite recipe, instead.

While there are as many latke recipes as there are grandmothers who made them, "crispy" is the word from friends that identifies some of the best latke

fare. But, since "crisp" and "fried in oil" generally mean "fattening," I went surfing for some lighter latkes.

If you're not supposed to have so much oil, [www.jfood.com](http://www.jfood.com) offers the following solution: Spray a cookie sheet with vegetable oil spray or Pam and put your latkes in a hot (450 degree F) oven for about 5-8 minutes on each side.

A holiday menu that is healthy yet traditional stars lightened sweet potato latkes topped with golden cinnamon applesauce, and a slimmed-down rice pudding. These recipes can be found at [www.womensedge.com/holiday/recipes/hanukah/](http://www.womensedge.com/holiday/recipes/hanukah/).

Healthy holiday recipes are showcased at [www.maven.co.il/](http://www.maven.co.il/)

[r.asp?ID=10431](http://r.asp?ID=10431).

"Oil is for menorah" says the site, which provides a collection of hearty, yet low-fat fare. Web site author, Rosalyn F. Manasse, has published a cookbook, "Easy Kosher Cooking." You'll also find links to other Jewish holiday menus are at her Web site.

Links to seven different recipe sites can be found at [www.4hanukkah.com/gla.html](http://www.4hanukkah.com/gla.html).

Following the link to Hanukkah recipes at [www.our-daily-bread.com/recipes/category/hanukah.htm](http://www.our-daily-bread.com/recipes/category/hanukah.htm) yielded 11 holiday selections, with links to

other recipes covering more than 30 categories, such as bagels and dairy-free fare.

The vegan section includes 45 vegetarian recipes. An easy five ingredient applesauce recipe and directions for a delicious sweet and sour brisket were taken from the site. The brisket can be cooked on top of the stove, or in a Crock pot.

Maggie Boleyn is a registered nurse at Beaumont Hospital in Royal Oak and enjoys surfing the Internet for food and nutrition information. See recipes inside.

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See related Hanukkah sites story

### Hanukkah Sweet-and-Sour Brisket

Yield: 8 Servings  
8 pound beef brisket  
1/4 cup water  
2 large yellow onions; cut in 1/2-inch slices  
4 large celery stalks and leaves cut in 1/2-inch slices  
8 ounces chili sauce or spicy ketchup  
4 large cloves garlic;

minced

2 bay leaves

1/2 cup dark brown sugar;

firm pack

1/3 cup Dijon mustard

1/4 cup soy sauce

1/4 cup red wine vinegar

3 tablespoons molasses

12 ounces beer

1/2 teaspoon paprika

4 large baking potatoes;

cut in 1/2-inch slices

Salt/pepper to taste

This dish may be simmered on

top of the stove, or cooked in a Crockpot.

You may make it in advance and chill in refrigerator up to 3 days or freeze it for up to six months. Wrap before freezing.

Sear meat, fat side down for from five to ten minutes. When brown, turn and brown on the other side. Remove brisket. Skim off any fat and discard, leaving drippings in pan.

Add water, onions, celery, chili sauce, vinegar and molasses to pan and mix well. Return meat

to pan, cover and cook over medium-low heat for 3 hours.

Add beer, paprika and potatoes. Re-cover and cook for an hour longer, adding water, if needed, to keep moist. Serve on warmed platter surrounded by potatoes and cooking liquid.

Recipe from: [www.our-daily-bread.com/recipes/hanukkahs.htm](http://www.our-daily-bread.com/recipes/hanukkahs.htm)

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STATE OF MICHIGAN PROBATE COURT COUNTY OF OAKLAND, File No. 99-27075-LQ

**PUBLICATION OF NOTICE OF HEARING**  
In the matter of Jessica Page Cook-Tupela, a minor, Social Security Number #349-17-3777  
To James Frederick Tupela, whose address is unknown and whose interest in the matter may be barred or affected by the following:

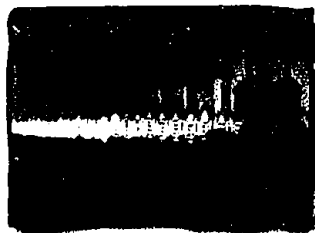
NOTICE: A hearing will be held on December 29, 1999 at 8:30 a.m. in the probate courtroom, located in the County of Oakland, Michigan before Judge Joan E. Young.

Petition of Kimberly Michelle Cook, 4432 Rutledge Park Dr., West Bloomfield, MI 48322 (248) 538-0396 for Limited Guardianship of Minor and the Appointment of James Gene Cook and Larry Lavan Cook, as Co-Limited Guardians of Jessica Page Cook, Tupela.

Attorney: Hedy M. Cassar P-45665; 1400 N. Woodward Ave., Suite 100; Bloomfield Hills, MI 48304 248-645-5000  
Publish: November 28, 1999

## The season of giving

Let's seize the spirit—and the challenge



For most children in Michigan, life is pretty good.

Their moms and dads have jobs. They're protected from the worst childhood diseases. They're attending neighborhood public schools that are graduating more—and better-prepared—students than ever.

For most of our children, society is doing a good job meeting their needs. But what about the rest?

### Child poverty is rising

A robust economy does not on its own take care of all families. Unemployment has been low in Michigan through much of this decade and yet the child poverty rate has increased.

Teachers and support staff meet those poor children face-to-face every day in our schools. We see many of them struggling to meet even their basic needs.

So, we feed them. We buy them winter coats and boots. And we teach them.

Still, too many children who grow up in poverty do poorly in school and are less likely to graduate from high school, let alone go to college.

Clearly, the problem of child poverty is bigger than any one institution can handle. Those who don't see it every day may be persuaded by the following figures from

\*Kids Count in Michigan, 1998 Data Book: County Profiles of Child Well-Being; Michigan League for Human Services.

In Michigan during the late 1990s:

• One child out of every five lived in poverty—that's

517,850 children under age 18.

• Child poverty worsened in 59 of the 83 counties.

• Michigan had more poor children than 29 other states.

• Almost 40 percent of our elementary-age children received free or reduced price lunches—a primary indicator of poverty.

### Put our heads—and hearts—together

We don't have any simple solutions. But we know that solving the problem of child poverty will take partnerships that cut across political party lines—partnerships that bring schools and entire communities together. In the coming months, the Michigan Education Association (MEA) will use this column to explore promising programs.

Today's strong economy gives us a rare opportunity to put our heads—and our hearts—together and come up with solutions that give all of Michigan's children a bright future.

Let's embrace the spirit of giving this season and seize the opportunity.

Lu Battaglieri  
MEA president

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