

# Rosh Hashanah Cookbooks in the Weinberg Family Library

**Abadi, Jennifer Felicia.** *A Fistful of Lentils: Syrian-Jewish Recipes from Grandma Fritzie's Kitchen.* Boston: Harvard Common Press, 2002. (WEINBERG F54 ABAD)

This is an intimate culinary food album featuring more than 125 Syrian-Jewish recipes, warm family anecdotes, and little-known stories of Syrian-Jewish culture including recipes for Rosh Hashanah.

**Amster, Linda.** *The New York Times Jewish Cookbook.* New York: St. Martin's Press, 2003. (WEINBERG F54 AMST)

This extensive cookbook includes menu suggestions and desserts for Rosh Hashanah.

**Cohen, Jayne.** *The Gefilte Variations: 200 Inspired Re-creations of Classics from the Jewish Kitchen, with Menus, Stories, and Traditions for the Holidays and Year-Round.* New York: Scribner, 2000. (WEINBERG F54 COHE)

Presents kosher recipes from both the Ashkenazic and Sephardic traditions, with modern variations on the classic Jewish dishes and recipes for comfort foods and holiday specialties including Rosh Hashanah recipes for brisket, gefilte fish, and kugel.

**Fiszer, Louise.** *Jewish Holiday Feasts.* San Francisco: Chronicle Books, 1995. (WEINBERG F541 FISZ)

This compact cookbook includes a section on planning a Rosh Hashanah meal with a recipe for Cornish Hens and Hannah's Honey Cake.

**Goldberg, Betty S.** *Traditional Jewish Cooking.* Middle Village, NY: J. David Publishers, 1994. (WEINBERG F54 GOLD)

This cookbook describes traditional Rosh Hashanah meals with recipes from appetizers to desserts.

**Goldman, Marcy.** *A Treasury of Jewish Holiday Baking.* New York: Doubleday, 1998. (WEINBERG F541 GOLD)

An extensive list of desserts is included for Rosh Hashanah with recipes for sweet challah and coffee cake.

**Greene, Gloria Kaufer.** *The New Jewish Holiday Cookbook: An International Collection of Recipes and Customs.* New York: Times Books, 1999. (WEINBERG F541 GREE)

A section devoted to Rosh Hashanah and the Days of Awe includes recipes for round challah and non-traditional fish dishes.

**Marks, Gil.** *The World of Jewish Entertaining.* New York: Simon & Schuster, 1998. (WEINBERG F541 MARK)

A chapter is devoted to Rosh Hashanah dinner offering recipes for Moroccan date-stuffed baked fish and veal with figs.

**Morse, Kitty.** *The Scent of Orange Blossoms: Sephardic Cuisine from Morocco.* Berkeley: Ten Speed Press, 2001. (WEINBERG F54 MORS)

Beautiful pictures enhance unique recipes for Rosh Hashanah like lamb kebabs and quince compote.

**Nash, Helen.** *Helen Nash's Kosher Kitchen: Healthful and Nutritious Recipes for Everyday Eating and Entertaining.* Northvale, NJ: Jason Aronson, 2000. (WEINBERG F54 NASH)

Suggestions for a Rosh Hashanah dinner include roast breast of veal and chocolate almond cake.

**Nathan, Jeffrey. *Adventures in Jewish Cooking*. New York: Clarkson Potter, 2002.  
(WEINBERG F54 NATH)**

Presenting 150 innovative recipes for both original dishes and traditional kosher fare, including Latin beef brisket chimichurri, banana cake with strawberry-marsala compote, and new versions of such classics as latkes and honey cake.

**Nathan, Joan. *Jewish Cooking in America*. New York: Alfred A. Knopp, 2001, 1998.  
(WEINBERG F54 NATH)**

Three centuries of Jewish-American culinary history, with more than three hundred kosher recipes, a historical overview, and an explanation of dietary laws. Includes Rosh Hashanah recipes and the stories behind them.

**Nathan, Joan. *The Foods of Israel Today*. New York: Knopf, 2001. (WEINBERG F54 NATH)**

Rosh Hashanah recipes include apple torte, rice with carrots and chicken and Moroccan fish balls.

**Raichlen, Steven. *Healthy Jewish Cooking*. New York: Viking, 2000. (WEINBERG F54 RAIC)**

Included is a recipe for holiday brisket with dried fruits and sweet wine along with low-fat Sephardic pumpkin strudel.

**Roden, Claudia. *The Book of Jewish Food: An Odyssey from Samarkand to New York*. New York: Alfred A. Knopf, 1996. (WEINBERG F54 RODE)**

Everything is included for Rosh Hashanah from bread, salad, soup, fish, and meat to desserts.

**Rose, Evelyn. *The Essential Jewish Festival Cookbook*. London: Robson Books, 2000.  
(WEINBERG F541 ROSE)**

A section on Rosh Hashanah is included with innovative dishes such as chicken-liver pate with a taste of China and grilled or baked salmon steaks with an avocado salsa.

**Rose, Evelyn. *The New Complete International Jewish Cookbook*. New York: Carroll & Graf Publishers, 1993. (WEINBERG F54 ROSE)**

This chapter on Rosh Hashanah includes menu suggestions and challah recipes.

**Rose, Evelyn. *Mother and Daughter Jewish Cooking*. New York: William Morrow & Company, 2000. (WEINBERG F54 ROSE)**

Three menus are offered for Rosh Hashanah including biblical chicken in an orange, honey and raisin sauce and fillets of salmon baked under a sun-dried tomato crust.

**Sorosky, Mariene. *Fast & Festive Meals for the Jewish Holidays*. New York: William Morrow & Company, 1997. (WEINBERG F541 SORO)**

A whole chapter is dedicated to Rosh Hashanah cooking with recipes for dinner and lunch.

**Spieler, Marlana. *Jewish Food for Festivals and Special Occasions*. London: Southwater, 2003.  
(WEINBERG F541 SPIE)**

Wonderful pictures capture the unique dishes and the process involved in making them in the chapter for Rosh Hashanah.

**For more information about the Cookbook  
Collection in the Weinberg Family Library,  
contact Francine Menken at [fmenken@temple-israel.org](mailto:fmenken@temple-israel.org)  
or Rachel Kamin at [rkamin@temple-israel.org](mailto:rkamin@temple-israel.org), or call 248/661-5700.**

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