

# MANISCHEWITZ

*brightens your*

## Passover



*all new — for '65!*

### 8-DAY MENU PLANNER

Not only menus for all eight days of Passover, but many choice recipes to delight your family and guests!

Passover is the oldest of Jewish holidays. For over 3,000 years we have observed it with joy and thanksgiving; it marked the end of a dark period of slavery and set ablaze a torch of liberty and freedom that we were to carry proudly aloft down through the centuries.

The holiday is called "pass-over" as a remembrance of the final miracle in Egypt when the Almighty destroyed every first-born among the Egyptians but *passed over* the homes of the Israelites.

The Seder marks the beginning of Passover and means "order," for there is a certain order we follow in the celebration of Passover around the table. Some of the practices are very ancient, dating back to the days of the Temple. The table is decked in gleaming white, the candles cast a warm, flickering glow,

and the proud wine cups stand ready to play their part in the annual drama of Passover.

When the Israelites were hurrying out of Egypt, they had to snatch up the bread they were baking before it was leavened. That is why Passover is often called the Feast of Unleavened Bread, which is matzo. Since 1888 Manischewitz has been the world's largest producers of matzos. From our block-long modern bakery, matzos are shipped throughout the United States and Canada and into many foreign countries. Many other products besides matzos bear the Manischewitz name. (See the shopping list on the back cover.) These are all top-quality foods, strictly kosher for Passover. Not only do they add to your holiday enjoyment, but they save countless hours of preparation in your kitchen.

Manischewitz brightens your Passover two ways: first, by making available many fine foods, and second, by greatly shortening preparation-time in your kitchen. When you do your Passover shopping, always look for the time-honored name:

## MANISCHEWITZ

# This Passover, 1965 ... Brighten your Holiday ... with MANISCHEWITZ



Deborah Ross\*, of the Manischewitz Kosher Kitchens, says:

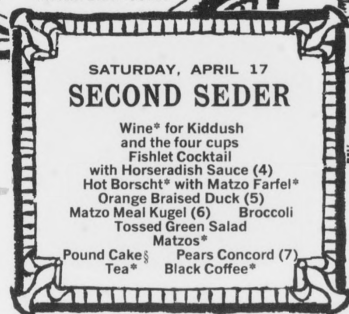
"Here they are: 24 deliciously different, completely delightful menus for the 8 days of Passover, 1965 — featuring many *new* Passover recipes, along with a few old favorites, specially created and tested for you in the MANISCHEWITZ Model Kosher Test Kitchens. Try these easy-to-do recipes ... use the Menu Planner as a guide ... and *taste* the superb foods MANISCHEWITZ helps you bring to your holiday table! To all — a good holiday!"



FRIDAY, APRIL 16

## FIRST SEDER

Wine\* for Kiddush and the four cups  
Whitefish and Pike\* with Horseradish  
Chicken Soup with Matzo Balls\*  
Turkey with Fruit Stuffing (1)  
Mashed Sweet Potatoes Asparagus  
Cranberry Sauce\*  
Mixed Vegetable Salad  
Matzos\*  
Spice-Nut Sponge Cake (2)  
Fruit Compote\*  
Tea\* Instant Black Coffee\*



SATURDAY, APRIL 17

## SECOND SEDER

Wine\* for Kiddush and the four cups  
Fishlet Cocktail with Horseradish Sauce (4)  
Hot Borscht\* with Matzo Farfel\*  
Orange Braised Duck (5)  
Matzo Meal Kugel (6) Broccoli  
Tossed Green Salad  
Matzos\*  
Pound Cake\* Pears Concord (7)  
Tea\* Black Coffee\*



### BREAKFAST

### NOON MEAL

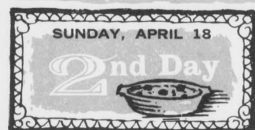
### EVENING MEAL



SATURDAY, APRIL 17

## 1st Day

Prune Juice\*  
Hard Cooked Eggs  
Assorted Cheeses  
Matzos\* Butter  
Strawberry Preserves\*  
Instant Coffee\* Milk



SUNDAY, APRIL 18

## 2nd Day

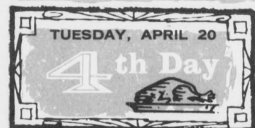
Fresh Grapefruit Sections  
Matzo Brei (8)  
Coffee\* Milk



MONDAY, APRIL 19

## 3rd Day

Fresh Orange Juice  
Soft Cooked Eggs  
Matzos\* Butter  
Cherry Preserves\*  
Coffee\* Milk



TUESDAY, APRIL 20

## 4th Day

Stewed Prunes\* with Sweet Cream  
Scrambled Eggs and Onions  
Passover Bagel (15) Butter  
Raspberry Preserves\*  
Coffee\* Milk



WEDNESDAY, APRIL 21

## 5th Day

Half Grapefruit  
Banana Fritters (19) with Sour Cream  
Matzos\* Butter  
Grape Preserves\*  
Coffee\* Milk



THURSDAY, APRIL 22

## 6th Day

Apple Juice\*  
Passover Cereal\* with Raisins  
Matzos\* Butter  
Peach Preserves\*  
Coffee\* Milk



FRIDAY, APRIL 23

## 7th Day

Chilled Grape Juice  
Matzo Brei (8)  
Coffee\* Milk



SATURDAY, APRIL 24

## 8th Day

Fresh Orange Juice  
Cottage Cheese with Sour Cream and Strawberries  
Matzos\* Butter  
Pineapple Preserves\*  
Instant Coffee\* Milk

Wine\* for Kiddush  
Chilled Tomato Juice\*  
Pot Roast Marinade (3)  
Pot Roasted Potatoes Spinach  
Kosher Pickles\* Matzos\*  
Mandel Cuts\*  
Tea\* Instant Black Coffee\*

Wine\* for Kiddush  
Broiled Lamb Chops Catsup\*  
Piquant Carrots (9)  
Savory Matzo Farfel (10)  
Deluxe Delite\* Celery Hearts  
Matzos\*  
Chocolate Cake with Fudge Frosting\*  
Tea\* Black Coffee\*

Salami Latkes (12) with Applesauce\*  
Lettuce Wedge Mayonnaise  
Assorted Macaroons\*  
Tea\* Black Coffee\*

Cheese-Mushroom Puff (16)  
Stewed Tomatoes and Celery  
Matzos\* Butter  
Chocolate Chip Cookies\*  
Fresh Fruit  
Coffee\* Milk

Gefilte Fish in Potato Nests (20)  
Cole Slaw  
Matzos\* Butter  
Chocolate Covered Macaroons\*  
Fresh Fruit  
Coffee\* Milk

Cold Sliced Tongue  
Deviled Eggs Sliced Tomatoes  
Passover Rolls (22)  
Fresh Stewed Rhubarb  
Cookies\*  
Tea\* Black Coffee\*

Wine\* for Kiddush  
Chicken Soup\* with Passover Mandlen (24)  
Boiled Beef  
Matzo Meal Latkes Steamed Cabbage  
Applesauce\* Matzos\*  
Jumbo Kichels\*  
Tea\* Black Coffee\*

Wine\* for Kiddush  
Chopped Eggs and Onions  
Roast Shoulder of Veal Braised Celery (27)  
Prune and Potato Tzimmes (28)  
Watercress and Tomato Salad  
Matzos\*  
Elberta Peach Halves\*  
Yellow Cake with Fudge Frosting\*  
Tea\* Instant Black Coffee\*

Delectable Cheese Croquettes (11) with  
Sour Cream  
Buttered Zucchini  
Matzos\* Butter  
Kichelettes\* Fresh Fruit  
Coffee\* Milk

Sweet and Sour Meat Loaf (13)  
Potatoes en Casserole (14)  
Sautéed Mushrooms and Onions  
Matzos\*  
Yellow Cling Peaches\*  
Fancy Cookies\*  
Tea\* Black Coffee\*

Braised Liver (17)  
Fried Eggplant (18)  
Sliced Cucumbers and Onions with  
Vinegar and Sugar  
Matzos\*  
Marble Cake\*  
Tea\* Black Coffee\*

Tomato Veal Cutlets (21)  
Sliced Beets  
Kosher Pickles\*  
Matzos\*  
Fruit Cuts\*  
Tea\* Black Coffee\*

Wine\* for Kiddush  
Chopped Liver  
Savory Chuck Steak (23)  
Potato Pancakes\* Cauliflower  
Waldorf Salad  
Matzos\*  
Coffee Cake\*  
Tea\* Black Coffee\*

Wine\* for Kiddush  
Home Style Gefilte Fish\*  
Smothered Chicken (25)  
Easy "Grated" Potato Kugel (26)  
Brussels Sprouts  
Grapefruit and Avocado Salad  
Matzos\*  
Honey Cake\* Fruit Cocktail\*  
Tea\* Instant Black Coffee\*

For additional copies, please write  
The B. Manischewitz Co.,  
Dept. M, Box 88,  
Newark 1, N. J.

\* MANISCHEWITZ PRODUCT  
§ Made with a Manischewitz Mix



**(1) BASIC MATZO STUFFING**

¾ cup vegetable shortening or chicken fat  
¾ cup minced onion  
10 matzos\*, finely broken #  
1 teaspoon salt  
¼ teaspoon pepper

1 tablespoon paprika  
1 egg  
1½ cans (2 cups) condensed clear chicken soup\* undiluted\*\*

Saute onion in fat until tender but not browned. Add broken matzos and toast lightly. Combine seasonings, egg, and soup. Add to matzo mixture. Enough for 10-12 lb. bird.

**VARIATIONS**

**CELERY STUFFING:** Saute 1 cup diced celery with the onion.

**MUSHROOM STUFFING:** Saute 1 cup diced fresh mushrooms with the onion.

**NUT STUFFING:** Toast 1½ cups coarsely chopped nuts with the onion before adding matzo crumbs.

**GIBLET STUFFING:** Cook giblets in water until tender (2 to 3 hours). Mince and add to dressing.

**FRUIT STUFFING:** Add 1 jar stewed prunes\*, (20) drained, pitted, and chopped, plus 2 cups pared, diced apple and ½ cup raisins.

\*\*NOTE: This makes a dry dressing. If you prefer the moist type stuffing, increase the condensed chicken soup to 2 cans.

# 7 cups matzo farfel\* may be used instead.

**(2) SPICE-NUT SPONGE CAKE**

1 box sponge cake mix\*  
2 teaspoons cinnamon  
¼ teaspoon ginger  
¼ cup concord grape wine\*

6 eggs  
½ cup coarsely chopped walnuts

Mix spices into box of mix. Combine and bake cake as directed on box, adding chopped nuts when folding in beaten egg whites.

**(3) POT ROAST MARINADE**

4 lbs. beef pot roast  
1½ cups sliced onion  
1 cup diced celery  
1½ teaspoons salt  
¼ teaspoon pepper  
6 sprigs parsley

1½ cups medium dry Concord wine\*  
¼ cup cake meal\*  
¼ teaspoon salt  
Dash pepper

About 18-24 hours before cooking, marinate the beef in a mixture of the next 6 ingredients. Cover and place in a refrigerator. Turn occasionally. Just before cooking, remove meat and rub it with a mixture of the cake meal, salt, and pepper. Brown meat in a small amount of fat. Add wine mixture. Cover pot and simmer slowly until tender, about 3 hours, basting occasionally. Add a little water if the liquid boils dry. Serves 6-8.

**(4) FISHLET COCKTAIL WITH HORSERADISH SAUCE**

2 pound jar Fishlets\*, chilled  
Crisp lettuce leaves

½ cup mayonnaise  
½ cup horseradish

Arrange lettuce in sherbet or coupe glasses. Place 8 to 10 Fishlets in each glass. Mix mayonnaise and horseradish. Place a generous spoonful of sauce in each glass. Serves 8 to 10.

**(5) ORANGE BRAISED DUCK**

2 large ducks, quartered  
2 teaspoons salt  
¼ teaspoon pepper  
2 cups orange juice  
1 can condensed clear chicken soup\*

½ cup water  
1 cup (12 oz. jar) orange marmalade\*  
¼ cup potato starch\*  
¼ cup cold water

Brown duck in a roasting pan, without adding fat. Pour off fat as it cooks out. To the duck, add salt, pepper, orange juice, chicken soup, and the ½ cup water. Cover and bake in a slow oven (325°F) for 1½ hours or until tender. Remove duck from roaster and keep warm in the oven. Skim all fat from gravy. Add marmalade to gravy and stir until dissolved. Add potato starch mixed with the ¼ cup cold water. Cook until smooth and thickened. Pour sauce over duck and serve. Serves 8.

**(6) MATZO MEAL KUGEL**

2 large onions, diced  
¾ cup celery, diced  
6 tablespoons chicken fat  
2½ cups matzo meal\*  
¼ cup minced parsley  
1¼ teaspoons salt

¼ teaspoon pepper  
3 eggs, slightly beaten  
1 can condensed clear chicken soup\* undiluted  
1½ cups water

Saute onion and celery in fat until tender. Remove from heat. Add matzo meal, parsley, and seasonings. Combine eggs, soup, and water. Add to matzo meal mixture. Pour into greased 1½ quart baking dish and bake at 375°F. for 1 hour, or until set and lightly browned. For a crispier kugel, bake in a larger pan.

**(7) PEARS CONCORD**

1 large can Bartlett pears\*  
½ cup Concord grape wine\*

Drain pears. Boil syrup until concentrated to ½ cup. Add wine to syrup. Stir well and pour over drained pears. Chill thoroughly and serve. Serves 6.

# May use instead, 1 can cling peaches\*  
Elberta peaches\*, or fruit cocktail\*.

**(8) MATZO BREI**

3 matzos\*  
2 eggs  
2 tablespoons water or milk

¼ teaspoon salt  
Dash pepper

Break matzos into pieces. Cover with water and then pour water off immediately. Press excess water out of matzos. Melt about 2 tablespoons of butter in a skillet; add matzo and fry until lightly toasted. Beat eggs with remaining ingredients. Pour over matzos and fry, stirring frequently, until eggs are set. Serves 2 to 3.

**(9) PIQUANT CARROTS**

1 pound carrots  
2 tablespoons vegetable shortening  
2 tablespoons cake meal\*  
½ teaspoon salt

Dash pepper  
2 tablespoons sugar  
2 tablespoons lemon juice  
1 cup hot carrot liquor

Cook carrots and save carrot liquor. Melt shortening, blend in cake meal and brown slightly. Add salt, pepper, and sugar. Gradually stir in carrot liquor and vinegar. Stir over low heat until slightly thickened and smooth. Pour over cooked carrots and simmer until sauce is thick.

**(10) SAVORY MATZO FARFEL**

2 large minced onions  
¼ cup chicken fat or vegetable shortening  
3½ cups matzo farfel\*  
1 teaspoon salt

¼ teaspoon pepper  
1 teaspoon paprika  
1 can condensed clear chicken soup\*  
1 cup water

Saute onion in fat until tender, using a large skillet. Add matzo farfel and stir until lightly browned. Combine seasonings, condensed chicken soup, and water. Add slowly to the skillet and cook over low heat, stirring frequently, until all the liquid is absorbed. Serves 6.

**(11) DELECTABLE CHEESE CROQUETTES**

2 cups cottage cheese, drained  
2 cups mashed potatoes, cooled  
2 eggs, well beaten  
½ cup minced onion

1 teaspoon salt  
½ teaspoon pepper  
1½ cups matzo meal\*  
2 eggs, beaten with 2 tablespoons water

Combine first six ingredients. Chill in refrigerator. Shape into rolls 3 inches long and 1 inch in diameter. Roll in matzo meal, then in egg mixture, and again in matzo meal. Chill in refrigerator at least 1 hour. Fry in deep hot oil (375°F) until golden brown. Drain on absorbent paper. Serve with sour cream or applesauce. Serves 6.

**(12) SALAMI LATKES**

3 eggs  
1 teaspoon salt  
¾ cup water  
1 tablespoon sugar

1 cup matzo meal\*  
1 cup diced salami # (about ¼ lb.)

Combine eggs, salt, water, and sugar. Add matzo meal; mix well, fold in salami. Drop by tablespoon into ½ inch deep fat and fry until golden brown. Drain on absorbent paper. Serve with applesauce\*. Makes 10.

# Sliced frankfurters may be used instead.

**(13) SWEET AND SOUR MEAT LOAF**

2 lbs. ground beef  
1 medium onion  
1 cup crushed matzos\* #  
¾ teaspoon salt  
¼ teaspoon pepper  
½ cup water

2 eggs beaten  
1 can tomato and mushroom sauce\*  
¼ cup lemon juice  
½ cup sugar

Combine and mix well the meat, onion, matzo crumbs, salt, pepper, water, eggs, and ½ cup of the tomato and mushroom sauce. In a greased baking dish, shape into a loaf. Combine remaining tomato and mushroom sauce, lemon juice, and sugar. Pour over meat. Bake in moderate oven (350°F) 1 hour, basting frequently. Serves 6.

# 1 cup matzo farfel\* may be used instead.

**(14) POTATOES EN CASSEROLE**

4 cups thinly sliced, pared raw potatoes  
½ cup minced onion  
1 tablespoon potato starch\*  
½ teaspoon salt  
¼ teaspoon pepper

3 tablespoons chicken fat  
1 can condensed clear chicken soup\* undiluted

In a greased 1½ quart casserole, arrange a layer of potatoes. Add some of the onion. Sprinkle with some of the potato starch, salt, and pepper. Dot with chicken fat. Repeat until all ingredients are used, ending with some chicken fat on the top. Add the chicken soup. Cover and bake in a moderate oven (350°F) for 45 minutes. Uncover and bake 15 minutes longer or until tender. Serves 4-6.

**(15) PASSOVER BAGEL**

½ cup peanut oil  
1 cup water  
1 teaspoon salt  
1 tablespoon sugar

2 cups matzo meal\*  
4 eggs  
1 egg, slightly beaten (optional)

Bring oil, water, salt, and sugar to a boil. Add matzo meal and mix well. Beat in 4 eggs thoroughly, one at a time. Allow to stand 15 minutes. Divide dough into 12 pieces, the size of a large egg. With oiled hands, roll each one into a 6" rope and shape into a circle. Place on a well greased baking sheet; brush with beaten egg if desired. Bake in moderate oven (375°F) for 50 minutes or until golden brown. Makes 12.

**(16) CHEESE-MUSHROOM PUFF**

½ lb. fresh mushrooms, sliced  
2 tablespoons butter  
2 cups milk  
8 oz. pkg. Passover cheddar cheese, grated

¼ teaspoon salt  
1/16 teaspoon pepper  
3 eggs, separated  
4 matzos\*, broken #

Saute mushrooms in butter. Heat milk to just below boiling; stir in cheese, salt, and pepper. Beat egg yolks well; add cheese mixture. Beat egg whites until stiff but not dry; fold into cheese mixture. Mix broken matzos with mushrooms. Fold into cheese mixture. Pour into a greased 12" x 7½" x 1½" baking dish. Place in a 375°F. oven and bake 30 minutes or until a knife inserted in center comes out clean. Serves 4 to 6.

# 2¾ cups matzo farfel\* may be used instead.

**(17) BRAISED LIVER**

1½ lbs. liver, sliced  
¼ cup matzo meal\* or cake meal\*  
3 tablespoons chicken fat or vegetable shortening  
2 large onions, sliced

1 teaspoon salt  
¼ teaspoon pepper  
4 medium potatoes, peeled and quartered  
2 cups tomato juice\*

Broil liver and remove skin. Cut into 1½" strips. Roll in meal. Brown onions in fat. Add liver and brown. Add salt, pepper, potatoes, and tomato juice. Cover and cook about ¾ hour or until potatoes and liver are tender. Stir frequently. Serves 4.

**(18) FRIED EGGPLANT**

1 large eggplant  
2 eggs, slightly beaten  
1½ cups matzo meal\*

1 teaspoon salt  
¼ teaspoon pepper

Peel eggplant and cut into slices about ½ inch thick. Cut slices into ½ inch sticks. Mix matzo meal with salt and pepper. Dip eggplant sticks into egg and then the seasoned matzo meal. Brown on all sides in a small amount of hot fat. Drain on absorbent paper. Serves 6.

**(19) BANANA FRITTERS**

3 eggs, beaten  
1 teaspoon salt  
¾ cup water  
2 tablespoons sugar

1 teaspoon cinnamon  
1½ cup matzo meal\*  
2 large firm bananas, sliced

Combine eggs, salt, water, sugar, and cinnamon. Add matzo meal and mix well. Fold in bananas. Drop by tablespoon into 1 inch deep hot fat and fry until golden brown. Drain on absorbent paper. Serve with sour cream. Makes 12.

**(20) GEFILTE FISH IN POTATO NESTS**

1 pound jar gefilte fish\*  
¾ cup grated cheese  
1 tablespoon lemon juice  
1 small onion, minced  
3 cups mashed potatoes  
¼ cup matzo meal\*

1 egg, beaten  
3 tablespoons butter  
1 teaspoon salt  
¼ teaspoon pepper  
4 to 6 tomato slices

Drain and mash gefilte fish. Add ½ cup of the grated cheese, lemon juice, and onion. Combine mashed potatoes with matzo meal, egg, butter, salt, and pepper. Form 4 to 6 nests of mashed potato mixture by dropping mounds onto a greased baking sheet and make an indentation in each with a spoon. Fill with fish mixture. Top with tomato slice and sprinkle with remaining cheese. Bake in moderate oven (350°F) 30 minutes or until browned. Serves 4-6.

**(21) TOMATO VEAL CUTLETS**

2 pounds veal cutlets  
1 can tomato and mushroom sauce\*  
Mix matzo meal with salt and pepper. Dip cutlets in tomato and mushroom sauce; roll in matzo meal mixture. Chill in refrigerator at least ½ hour. Fry in hot fat in a large skillet, over low heat, until tender and brown. Serves 4-6.

1 cup matzo meal\*  
½ teaspoon salt  
¼ teaspoon pepper

**(22) PASSOVER ROLLS**

2 cups matzo meal\*  
1 teaspoon salt  
1 tablespoon sugar  
4 eggs

1 cup water  
½ cup peanut oil  
¼ cup water

Combine matzo meal with salt and sugar. Bring oil and water to a boil. Add to matzo meal mixture and mix well. Beat in eggs thoroughly, one at a time. Allow to stand 15 minutes. With oiled hands, shape into rolls and place on a well greased cookie sheet. Bake in a moderate oven (375°F) for 50 minutes or until golden brown. Yields 12.

**(23) SAVORY CHUCK STEAK**

3 lb. chuck steak, cut 2" thick  
¼ cup matzo meal\*  
1 small green pepper, diced  
2 medium onions, sliced  
1½ teaspoons salt

¼ teaspoon pepper  
1 can tomato and mushroom sauce\*  
¼ cup water

Dredge meat with matzo meal. Brown on both sides, in a small amount of fat, using a large heavy pan. Add remaining ingredients. Cover and simmer 2½ hours or until tender. Serves 6-8.

**(24) PASSOVER MANDLEN**

¼ cup peanut oil  
6 tablespoons water  
½ teaspoon salt

Pinch pepper  
1 cup matzo meal\*  
2 eggs

Place in a saucepan and bring to a boil the oil, water, salt, and pepper. Add the matzo meal and blend over low heat until mixture forms a ball and pulls away from the side of the pan. Remove from the heat and cool slightly. Beat in the eggs, one at a time, until the dough is smooth. With lightly oiled hands, shape the dough into tiny balls. Place on a well-oiled baking sheet and bake in a hot oven (400°F) for 30 minutes or until golden brown. Serve in hot chicken soup\* or borscht\*. Makes 4-5 dozen.

**(25) SMOTHERED CHICKEN**

4 pound chicken, cut up  
½ cup matzo meal\*  
½ teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon garlic powder  
¼ cup peanut oil  
1 large onion, sliced

3 stalks celery, chopped  
1 large carrot, diced  
1 cup mushrooms, sliced  
1 can condensed clear chicken soup\* undiluted

Roll chicken in a mixture of the matzo meal, salt, pepper, and garlic powder. Brown in hot peanut oil in a large skillet. Place chicken in small roasting pan or Dutch oven. In the same skillet, in the remaining oil, saute the onion, celery, carrot, and mushrooms until onion is tender. Place in pan with chicken; heat chicken soup and add. Cover and bake at 325°F. for 1½ hours or until tender. Serves 4-6.

**(26) EASY "GRATED" POTATO KUGEL**

6 medium white potatoes (2½ pounds)  
1 large onion  
1 large carrot  
¼ cup matzo meal\*

1½ teaspoons salt  
¼ teaspoon white pepper  
2 eggs, beaten  
¼ cup peanut oil

Pare vegetables and put through a meat grinder, using the fine blade. Add remaining ingredients and mix thoroughly. Pour into a well greased 1½ quart baking dish. Bake in a moderate oven (375°F) about one hour or until top is browned and crisp at the edges. Serves 6-8.

**(27) BRAISED CELERY**

2 bunches (about 18 large stalks) celery  
¼ cup minced onion  
1 can condensed clear chicken soup\*  
¼ cup chopped carrot

2 tablespoons melted chicken fat or vegetable shortening  
1 teaspoon salt  
Dash pepper

Wash celery and remove tough outer leaves. Cut stalks crosswise in halves or quarters. Arrange in a greased baking dish with onion and carrot. Add condensed chicken soup, which has been mixed with the melted fat, salt, and pepper. Cover and bake in a moderate oven (375°F) for 1 hour or until tender. If desired, instead of baking, this mixture may be simmered in a saucepan on top of the range for 20 minutes or until tender. Serves 6-8.

**(28) PRUNE AND POTATO TZIMMES**

2 tablespoons chicken fat or vegetable shortening  
½ cup diced onion  
2 pounds white potatoes  
1¼ teaspoons salt  
1 large or 2 small marrow bones

2½ cups liquid (juice from prunes plus water)  
¼ cup sugar  
1 teaspoon paprika  
1 tablespoon lemon juice  
1 jar stewed prunes\*, (20)

In a 4 quart heavy saucepan, saute onion in fat until tender. Peel potatoes; cut into quarters if large; leave whole if small. Put potatoes, salt, marrow bones, prune juice and water, sugar, paprika, and lemon juice in pot with onions. Simmer, uncovered, over low heat for 1½ hours. Add drained prunes and cook ½ hour longer, stirring occasionally. Serves 6.

All ingredients listed are available Kosher for Passover.

\* MANISCHEWITZ PRODUCT



# FOR THIS PASSOVER 1965

## MENUS AND RECIPES

plus a handy, time-saving holiday shopping list—



# MANISCHEWITZ

## 8-DAY MENU PLANNER

Your copy of the wonderful

## 1965 SHOPPING LIST OF MANISCHEWITZ PASSOVER FOOD PRODUCTS

### PLACE YOUR ORDER TODAY!

As the Holiday approaches, your grocer's supply may run short.

### MANISCHEWITZ WINE

*A rainbow of flavors for Passover!*

- |  |                                     |
|--|-------------------------------------|
| <input type="checkbox"/> MEDIUM DRY CONCORD          | <input type="checkbox"/> BLACKBERRY |
| <input type="checkbox"/> DRY CONCORD                 | <input type="checkbox"/> LOGANBERRY |
| <input type="checkbox"/> SPECIALLY SWEETENED CONCORD | <input type="checkbox"/> CHERRY     |
| <input type="checkbox"/> EXTRA HEAVY MALAGA          | <input type="checkbox"/> ELDERBERRY |
| <input type="checkbox"/> CHAMPAGNE                   | <input type="checkbox"/> APPLE      |
| <input type="checkbox"/> PINK CHAMPAGNE              | <input type="checkbox"/> SAUTERNE   |
| <input type="checkbox"/> SPARKLING BURGUNDY          | <input type="checkbox"/> BURGUNDY   |
|  | <input type="checkbox"/> ROSÉ       |

#### MATZO & MATZO PRODUCTS

- ☐ MATZO (10 oz. or 5 lb. pkgs.)
- ☐ THIN TEA MATZOS
- ☐ EGG MATZOS
- ☐ 100% WHOLE WHEAT MATZOS
- ☐ MATZO FARFEL
- ☐ MATZO MEAL
- ☐ MATZO CEREAL
- ☐ CAKE MEAL

#### CAKE MIXES

- ☐ SPONGE CAKE MIX
- ☐ CHOCOLATE CAKE MIX
- ☐ YELLOW CAKE MIX
- ☐ COFFEE CAKE MIX
- ☐ HONEY CAKE MIX
- ☐ MARBLE CAKE MIX
- ☐ POUND CAKE MIX

#### CAKES & COOKIES

- ☐ FRUIT CUTS
- ☐ MANDEL CUTS
- ☐ MARBLE MANDEL CUTS
- ☐ ALMOND FLAVORED MACAROONS
- ☐ COCONUT MACAROONS
- ☐ CHOCOLATE FLAVORED MACAROONS
- ☐ CHOCOLATE COVERED COCONUT MACAROONS

- ☐ HONEY FLAVORED MACAROONS
- ☐ FANCY COOKIES
- ☐ CHOCOLATE CHIP COOKIES
- ☐ CHOCOLATE NUT COOKIES
- ☐ ALMOND COOKIES
- ☐ JELLY TOP COOKIES
- ☐ KICHEL-ETTES & JUMBO KICHEL

#### GEFILTE FISH

- ☐ 4 LB. JAR 2 LB. JAR
- ☐ 1 LB. JAR 10 OZ. JAR
- ☐ 1 LB. 11 OZ. CAN, 15½ OZ. CAN

#### WHITEFISH & PIKE

- ☐ 4 LB. JAR 2 LB. JAR 1 LB. JAR
- ☐ 1 LB. 11 OZ. CAN, 15½ OZ. CAN

#### FISHLETS (Deluxe or Regular)

- ☐ 4 LB. JAR 2 LB. JAR 1 LB. JAR

#### SOUPS & BORSCHT

- ☐ CHICKEN SOUP with MATZO BALLS
- ☐ CLEAR CHICKEN SOUP
- ☐ BORSCHT
- ☐ SCHAV

#### GROCERIES & CONDIMENTS

- ☐ POTATO PANCAKE MIX
- ☐ POTATO STARCH

- ☐ MATZO BALLS
- ☐ KOSHER PICKLES
- ☐ DELUXE DELITE
- ☐ CATSUP
- ☐ TOMATO AND MUSHROOM SAUCE
- ☐ HONEY (8 oz. & 1 lb.)
- ☐ CANNED FRUIT IN HEAVY SYRUP
- ☐ JUICES: APPLE, PRUNE, TOMATO
- ☐ COFFEE, TEA

#### PRESERVES

- ☐ STRAWBERRY
- ☐ ORANGE MARMALADE
- ☐ SEEDLESS BLACK RASPBERRY
- ☐ CHERRY
- ☐ RASPBERRY
- ☐ PEACH
- ☐ GRAPE
- ☐ PINEAPPLE

#### CANDIES

- ☐ HARD CANDIES
- ☐ JELL CANDIES

#### BABY FOODS

- ☐ STRAINED MEATS
- ☐ CHOPPED MEATS

#### CLEANSER

Produced under strict Rabbinical Supervision. A copy of the Hechsher Certificate will gladly be sent upon request.

לכבוד פסח

THE B. MANISCHEWITZ CO., NEWARK, N. J. 07102