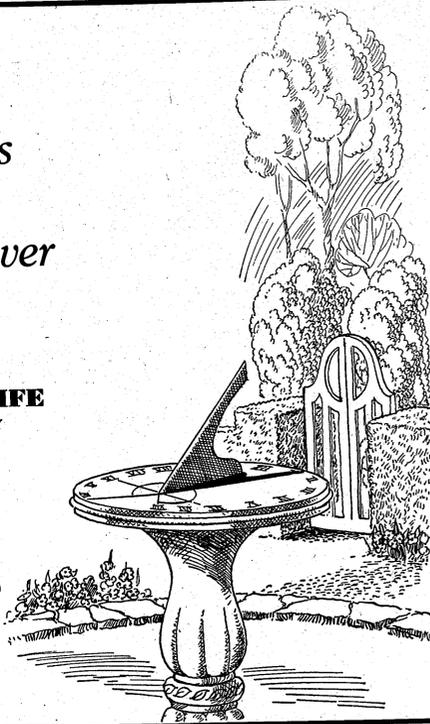


# Extending Best Wishes for a Happy Passover

The GREAT-WEST LIFE ASSURANCE COMPANY  
Head Office—WINNIPEG

Winnipeg Jewish Representatives:

- H. KAPLAN
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syrup and bake in moderate oven about 30 minutes, basting occasionally. Serve hot.

A nut cake served with wine sauce is a unanimous Passover favorite of the musical Menuhin family. No matter where Yehudi's concert commitments may take him, Maratha Menuhin, wise young mother of the prodigious brood, will forgive admittance to some friendly kitchen so as not to disappoint Yehudi and his sisters with a Passover uncompleted by this traditional treat.

### Passover Nut Cake

One cupful of ground walnuts, one cupful of sugar, 9 eggs, one orange, juice and grated rind, 3/4 cup of matzo meal, 1/2 teaspoon ground allspice, and one teaspoon ground cinnamon. Bake in spring-form lined with oil paper; separate eggs, beat yolks and sugar until creamy and light; add the orange juice and grated rind, the spices and ground nuts, the sifted meal, and the nine whites of eggs beaten stiff. Bake in line spring-form. Serve with wine sauce.

More than 25 years of trouping have given Ben Bernie, "the ole maestro," plenty of time to see all parts of the world and to assimilate some of the customs and habits of the people he has visited while touring with his orchestra. Not only has the maestro been impressed with the culture of the different lands; he has been quick to learn the favorite foods of the inhabitants. In the kitchen of his New York apartment, one will find recipes of all nations, for the orchestra leader is quite the culinary expert and enjoys good food. This year Mr. Bernie plans a surprise Passover dinner for the members of his band, and has several new dishes he plans to serve. Many of the "lads" are not acquainted with the Jewish Passover, so Bernie has arranged to introduce them to some of the delicacies of the holiday, such as:

### Greenselich: Matzo Dessert

Ten matzos, soaked in very hot water a few minutes, then squeezed out well. Add a pinch of salt, two cooking spoonfuls of chicken fat, yolk of four eggs beaten up light. Then put in two cooking spoonfuls of sugar lots of raisins, nuts cut fine, cinnamon, lemon-rind and juice. Lastly, add stiffly beaten whites of six eggs. Drop a large spoonful of this batter in hot fat and fry till brown. Serve with stewed prunes, maple syrup, or honey.

Phil Baker, though one of the outstanding comedians of the day, is at home just a simple man and the father of four lovely children. A man about town by profession, at heart Mr. Baker prefers the quiet of his country estate, where he can entertain his friends and spend leisure hours with his family. At present, both he and Mrs. Baker are looking forward to a grand Passover celebration. Susan, their youngest child, has a birthday around the same time, and the family is making special arrangements in her honor. She and the other Baker children are very fond of the holiday dishes, and they greet Passover eagerly for the unique matzo concoctions their mother creates, a particular favorite being:

### Baked Matzo Kugel

Soak three matzos in water, then press water out, and dry in pan of

## GREETINGS -

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heated fat; add quarter-pound of matzo meal. Stir matzo and meal well together with a large spoon; add yolks of five eggs, and two ounces of pounded almonds and grated peel of one-half lemon; add one large sour apple, grated, and a pinch of salt. Finally well beaten whites of eggs, stirring gently. Line a kugel-pot with fat, pour mixture in and over it pour a quarter-pound of hot fat. Bake immediately. Serve plain or with wine sauce.

And finally, the young lady whose antics have brought pleasure to vast audiences, Fannie Brice, who frankly admits that "it's hard to observe Passover—or any other holiday, for that matter—when you're in the show business." But, says Miss Brice, "I shall see to it that during the Passover week

I'll be able to enjoy some of the Passover dishes, without which this season of the year can't be complete. And I mean to take time off to prepare them myself. What? You didn't know that I can cook? Now I ask you—what good Jewish mother would let her daughter grow up without learning how to cook? Though I'm no culinary expert and have no recipes that are my very own creations, here's a little favorite I picked up in the Manischewitz Co.'s "Tempting Kosher Dishes." They're easy to make, and you can be sure I'll have a good supply on hand during the week for the benefit of visitors:

### Matzo Lady-Fingers

Three matzos, two eggs, six table-spoonfuls of sugar and two teaspoonfuls of cinnamon. The matzos have to be

softened in water—not soaked until they're mushy, but just softened till they can easily be cut into long, thin strips, but the strips, of which each matzo should yield four or six, must remain firm enough to keep their shape. After removing the matzos from the water, beat the eggs well with a fork, dip the matzo strips into the bubbly liquid and brown them on a buttered

griddle. Then, while the strips are still hot, sprinkle with sugar and cinnamon which, of course, have been thoroughly mixed.

Sephardic Jews do not hide the affluence under the pillow but wrap it in a silk cloth worn by their womenfolk over their shoulders while the Haggadah is being read.



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