

CONGREGATION EMETH SISTERHOOD FRY LATKES FOR COOKING SHOW

A group of women from Congregation Emeth's Sisterhood met in the Temple's new commercial kitchen to film cooking latkes and *sufganiyot*, doughnuts. Judy Samuels-Keyes and her cable crew were filming a series of shows about various ethnic and religious groups and the types of foods they eat during December and the associated rituals that occur, and selected Congregation Emeth's Sisterhood to demonstrate foods associated with *Chanukah*.

Congregation Emeth women and Judy came prepared with all the utensils and ingredients needed to prepare the latkes and *sufganiyot*. The preparation included peeling potatoes, making the mixture for the latkes and then frying them until they were golden and crispy. While the preparation and cooking was going on, the women talked about their special and unique way of making latkes and their memories of making them as they were growing up with their families. Secrets were shared along with a lot of laughter.

Once the latkes were complete, two batches of *sufganiyot* were made. One batch was from scratch and one was made using prepared dough from the refrigerator section of the grocery store. They were then deep fried and the jelly was added. Lastly, they were covered with powdered sugar. No one could tell the difference from the two types of dough.

Once the cooking was complete, other members of Congregation Emeth joined Judy and the women of Congregation Emeth for a demonstration of lighting of the Chanukah candles and Rabbi Debbie Israel told the story of Chanukah and explained some of the holiday's rituals. Following that, we all were treated to a wonderful feast of latkes with the traditional apple sauce and sour cream as well as the fresh *sufganiyot*. The camera crew also joined and enjoyed the latkes and doughnuts.

The results of the filming were shown on Public Access Television.

For information about Congregation Emeth's Sisterhood or kitchen rental information, call Congregation Emeth's office, 778-8200.