

## YOU CAN HONOR A JEWISH SOLDIER



Herman Margules was the first American GI to cross from Luxembourg into Germany in the Battle of the Bulge.

As a testament to his bravery, his son David purchased a plaque in Herman's honor at Ammunition Hill in Jerusalem, site of the pivotal 1967 battle that made possible the reunification of the city.

Throughout history, Jews have fought in defense of their countries. As a tribute, Jewish National Fund is erecting a Wall of Honor at Ammunition Hill. Individual plaques can be purchased to honor Jewish soldiers who served or serve in the military of any country.



JNF, for  
**ISRAEL**  
forever.

To honor a loved one's military service, call 1-888-JNF-0099 or visit [www.jnf.org/ammunitionhill](http://www.jnf.org/ammunitionhill).

## Coming of Age

A HOLOCAUST CURRICULUM FOR BAR AND BAT MITZVAH STUDENTS

The *Coming of Age* curriculum allows students to learn about young people who were 12 or 13 during the years of the Holocaust. Reading the stories, hearing survivor testimony, and completing the accompanying activities, students deepen their understanding of Jewish identity, community, and responsibility, while also gaining a strong knowledge of the chronology, geography, and vocabulary of the Holocaust.



*Coming of Age* is a project of the Museum of Jewish Heritage — A Living Memorial to the Holocaust in New York in collaboration with Yad LaYeled — The Ghetto Fighters' Holocaust and Jewish Resistance Heritage Museum in Israel, made possible by the generous support of the Conference on Jewish Material Claims Against Germany; The Rabbi Israel Miller Fund for Shoah Research, Documentation and Education.

### CURRICULUM INCLUDES:

- Teachers Guide
- Student Workbooks
- 2 DVDs of Survivor Testimony



MUSEUM  
OF JEWISH  
HERITAGE | A LIVING  
MEMORIAL  
TO THE  
HOLOCAUST

EDMOND J. SAFRA PLAZA | 36 BATTERY PLACE  
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Finely grated zest of 1 lemon  
4 large eggs or 2 whole eggs  
and 3 egg whites  
3–5 Tablespoons extra virgin  
olive oil  
¼ cup sugar mixed with 1 tea-  
spoon cinnamon (optional)  
or honey (optional)

**1.** Place the rice, water, and salt in a 2-quart saucepan and bring to a boil. Cover the pan and lower the heat, simmering for 20–25 minutes until the water is absorbed.

**2.** Toast the nuts on a cookie sheet in a 350°F oven for 5 minutes or until lightly golden.

**3.** Add the raisins, nuts, and lemon zest to the rice. Stir well to combine. Let sit for 20 minutes to cool.

**4.** Lightly beat the eggs in a bowl. Add them to the rice mixture.

**5.** Heat a large, nonstick frying pan over high heat for 20 seconds. Add 3 Tablespoons of olive oil and heat for 15 seconds. Reduce the heat if the oil begins to smoke.

**6.** Drop approximately 2 Tablespoons of the mixture into the hot pan (the hot mixture will shape itself). Repeat with more rice mixture, leaving a slight space between each mixture, until the pan is full but not crowded.

**7.** Cook the pancakes on one side for 3 minutes or until golden. Then flip them over and cook for another 2 minutes or until crisp and golden.

**8.** Transfer the pancakes to a paper-towel-lined pan.

**9.** Make the remaining pancakes. If the pan seems dry after you have removed the first batch, add 1 or 2 Tablespoons of oil to the pan before pouring in additional rice mixture.

**10.** Serve immediately, spooning on cinnamon and sugar or honey if desired. Makes 24 *frittelle* or pancakes.

### Tina's Tidbits

- When a recipe requires that a mixture binds together, never use converted or “minute” rice. They don't contain enough starch to do the job.
- Never add more oil to a pan while food is in it. The food will just soak up the oil and prevent the oil from coating the pan. □