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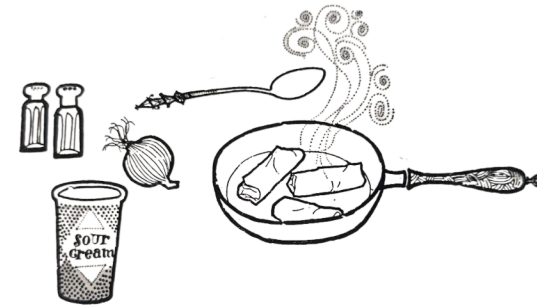
Kislev 5784

November 14 - December 12, 2023

This is the fifth edition of a monthly zine by the Jewish Museum of Maryland. In each issue, we share content about the holidays, rituals, and ideas related to each month in the Jewish calendar.

You can pick up physical copies of the monthly zine in the Lombard & Lloyd Library. Lombard & Lloyd Library is located on the grassy corner of the JMM campus at the intersection of Lombard and Lloyd Streets.

We hope to provide space for people at the JMM and beyond to share their thoughts and creations as they relate to where we are in the Hebrew calendar.



JMM K2018.002.008

Why is it a tradition to eat on oil-fried goodies during Hanukkah?

Hannukah is all about celebrating miracles that happened centuries ago! During Hannukah, it is a Jewish tradition to remember the Maccabees, who were a small army who took a stand against religious persecution way back in the second century BCE.

One of the holiday's honored miracles, happened when the Maccabees discovered a tiny jug of oil, enough to keep the Temple lamps burning for only one day. But this little jug of oil kept the lamps shining bright for a eight days straight. So, it became a Jewish tradition to eat oil-fried treats during Hannukah, as tasty tribute to the oil that never gave up.

Do you have a Hannukah recipe you'd like to share in the upcoming JMM monthly zine?

Please reach out! Email our Communications & Public Art Coordinator, Naomi Rose Weintraub at NWeintraub@jewishmuseummd.org.



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The Art of Jewish Cooking includes many gorgeous and whimsical illustrations of traditional Jewish foods. The front cover illustration (below) includes a pan full of steaming hot Blintzes and a container of sour cream.

Check out the book's recipe for Blintzes below.

Blintzes

BLINTZE BATTER:

3 eggs

1 cup milk or water

½ teaspoon salt

2 tablespoons salad oil

¾ cup sifted flour

Butter or oil for frying

Beat the eggs, milk, salt and salad oil together. Stir in the flour.

Heat a little butter or oil in a 6-inch skillet. Pour about 2 tablespoons of the batter into it, tilting the pan to coat the bottom. Use just enough batter to make a very thin pancake. Let the bottom brown, then carefully turn out onto a napkin, browned side up. Make the rest of the pancakes.

Spread 1 heaping tablespoon of any of the fillings along one side of the pancake. Turn opposite sides in and roll up like a jelly roll.

You can fry the blintzes in butter or oil or bake them in a 425° oven until browned. Makes about 18.

Serve dairy blintzes with sour cream.

Kislev is a month that is often associated with dreaming, because nine of the ten dreams mentioned in the Torah are read in Kislev.

In the Northern Hemisphere, Kislev invites darkness. As winter approaches, the days get shorter, and the nights grow longer. The darkness is an invitation to spend more time resting, imagining, and sharing dreams.

Jewish tradition has a rich history with dream interpretation.

In the Talmud, Rav H̄isda said: A dream not interpreted is like a letter not read. As long as it is not interpreted it cannot be fulfilled; the interpretation of a dream creates its meaning (BT Berakhot 55a).

What are you dreaming of?

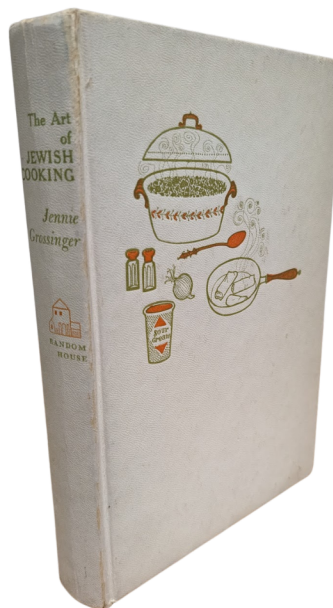
What does dreaming mean to you?

How can you share your dreams with others?

At the end of Kislev, many Jewish people celebrate Hannukah, the Festival of Lights. Hannukah invites us to usher in light during the dark winter months.



Cropped still from Mikvah Dream- MEGAFUNA
(Official Music Video)
Animated and Directed by Emily Kobert



JMM K2018.002.008

The Art of Jewish Cooking is a cookbook written by Jennie Grossinger, produced by Random House. This copy was donated to the museum collections from Mrs. Nathan Fine, Bessie Conn Fine.

This cookbook includes many gorgeous and whimsical illustrations of traditional Jewish foods. Below is the book's recipe for Potato Chremsel. Chremslach (singular: chremsel) is the Yiddish word for a fried pancake, and is similar to a latke, but fluffier.

Potato Chremsel

4 potatoes (1½ pounds), cooked and peeled
2 egg yolks
1 teaspoon salt
⅛ teaspoon pepper
1 tablespoon potato starch
2 egg whites, stiffly beaten
Butter or fat for frying

Mash the potatoes and beat in the egg yolks, salt, pepper and potato starch. Fold in the egg whites.

Melt the butter or fat in a skillet and drop the potato mixture into it by the tablespoon. Fry until browned on both sides. Serve with sour cream or applesauce. Serves 6.

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MIKVAH DREAM MUSIC VIDEO ARTIST STATEMENT

by Emily Kobert

I'm interested in the relationships between our bodies and the spiritual power of water, which is so central to the idea of mikvah. Growing up in South Florida, I have always felt a connection with the ocean. In the water I am weightless. I am myself in my original and true form. When I am in the water, I don't know why I ever left.

I've tried to emulate the nakedness of mikvah in my process as an artist. I immersed myself completely in the song and let the music guide my vision and my gut. It brought me many questions and reflections about birth, rebirth, transformation, transition, and how they all relate to queerness and awakening.



*Still from Mikvah Dream- MEGAFUNA
(Official Music Video)*

Animated and Directed by Emily Kobert



*Still from Mikvah Dream- MEGAFUNA
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I feel that new versions of myself are being born all the time, while I'm also growing connected to a deeper sense of who I've always been.

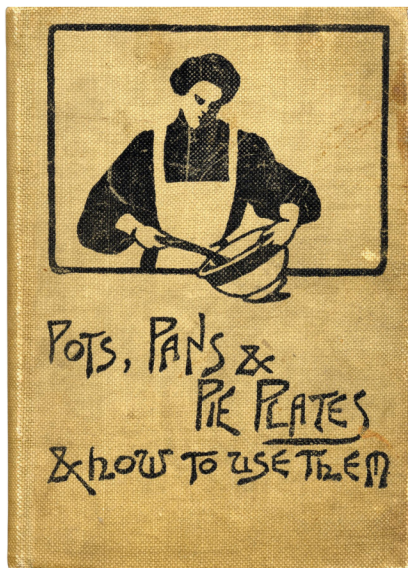
I'm shifting, left and left and left and I squint at the shore to find a landmark to see how far I've drifted. I'm still coming into myself, my queerness, my Jewishness, myself as an animator and artist and this project has been a gratifying way to celebrate it all.

A TASTE OF HANNUKAH!

Calling all foodies! Hannukah is coming, and if you're still pondering over what to cook, we've got you covered! Check out these recipes we found in vintage cookbooks from the Jewish Museum of Maryland' collections

Pots, Pans & Pie Plates and How to Use Them is a cookbook that was produced by *Hebrew Day Nursery* and published by *The Lord Baltimore Press*, in Baltimore in 1905.

The cookbook contains 171 pages of recipes, and local ads. The cookbook was owned by the donor's grandmother, Rae Hanline Block, 1880-1981.



JMM 1999.105.001

The cookbook has a very simple recipe for Potato Pancakes, pictured below:

Potato Pancakes.

Grate raw potatoes, allowing 1 for each person to be served, 1 egg (for almost any quantity of potatoes), salt, and pepper. Fry in hot fat or butter. Serve hot.

JMM 1999.105.001

MIKVAH DREAMS

On the theme of dreams, check out the music video by JMM Young Adult Campus Connector Emily Kobert made of the song, "Mikvah Dream" by MEGAFUNA, aka Morgan Spaner, a former JMM Young Adult Campus Connector.

To view the animated music video go to tinyurl.com/mikvahdreamvideo

The song is about a dream that Spaner had about the mikvah in the Lloyd Street Synagogue. Later, Spaner and other local musicians shot musical performances in the mikvah site for an event titled Immersive Sound: Music from the Mikvah.



MEGAFUNA performing "Mikvah Dream" in the Lloyd Street Synagogue's mikvah at the Jewish Museum of Maryland.