

FOODS WE ATE AND REMEMBER

as told by Cletta Firestein Marks (age 95) and
Toni Markowitz Herscovitiz(age 98)

Ate lots of goose--made pastrami out of it(not duck in
Romania)

Halvah

Babalach-bean soup

Zama de Pui-juice of chicken with lemon --a soup

Malai--cornmeal baked in oven with eggs.

Gavetch--vegetable stew

Blintzes

Mamaliga--peasants ate it--

served with russela--a stew. Heated water in a
skillet. Gradually put in fine corn meal. It absorbs
water till solid. Serve with gravy or sourcream and
butter. Cletta remembers her grandfather rolled
the cornmeal--probably to make it finer.

Farfel--square noodles

Kreplach with cheese

Veranakas with meat filling

Strudel

Stewed Prunes--soaked overnight--then cooked in a few minutes

Wine with sifon--seltzer

Teglach--They made noodles--3 kinds--could not buy them

-a fine one for soups

-a broad noodle to serve with cottage cheese

-Anna Carp Firestine made with honey

Cholent--overnight

Eggplant--many ways--mild or sour with vinegar

Chopped liver

Hard-boiled eggs

Salad--was always lettuce and tomato

Sam Firestein ate scallions with every meal.

Herman Marks ate dill with all meals

Lox

Herrings

boiled fish

Gifilte fish--Anna Firestein always made it in a fish shape

Hot borsht with meat--and also cold borsht without

Kasha

Prigatorus--pastry of any kind

Wine--Brana made 5 gal jugs of wine with cherries

Bagala--stretched the dough--filled it with cottage

cheese and cream cheese,a few eggs, no

whites-rolled and baked straight, with or without

sugar--made in a u shape not completed like a bagel

Brana David Markowitz taught all her children to make this.

Kashkaval--kash means cheese

Brinza cheese-Sam Firestine bought from a cripple- a "Krimmer" he would say

Heavy bread

Tsimmas

Latkes

Pickles(prepared themselves)

Stuffed green peppers (stuffed with cabbage and
carrots mostly and pickled)