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Recipes Remembered: A Celebration of Survival
A Moving Cookbook by June Feiss Hersh Featuring Holocaust Survivors' Stories
Available This Spring

All Proceeds to Benefit the Museum of Jewish Heritage – A Living Memorial to the Holocaust

New York, NY—This spring, the **Museum of Jewish Heritage — A Living Memorial to the Holocaust** and author **June Feiss Hersh** are proud to announce the publication of ***Recipes Remembered: A Celebration of Survival*** (Ruder Finn Press, May 1, 2011, Hardcover, 360 pages, ISBN: 978-1-932646-52-8). The book, the first professionally written cookbook of its kind, is a moving compilation of food memories, stories about food and families, and recipes from Holocaust survivors from Poland, Austria, Germany, Hungary, Czechoslovakia, Romania, Russia, Ukraine, and Greece. The price is \$36 and all proceeds will benefit the Museum. Copies can be ordered by calling the Pickman Museum Shop at 646.437.4213 or by visiting www.mjhnyc.org/recipes.

For many of the survivors who contributed to the book, this book is now a permanent tribute to their families with whom they gathered around the table before the war tore them apart, and to their family members born after the war who join around the table to share their heritage through recipes passed on from generation to generation.

For those survivors who could not remember specific recipes, June Feiss Hersh brought in 26 celebrity chefs, cookbook authors, and restaurateurs including Daniel Bolud, Arthur Schwartz, Ina Garten, Mark Bittman, Sara Moulton, Jonathan Waxman, Michelle Bernstein, and Joan Nathan, to create a recipe in the spirit of the memory that reflects their region's cuisine.

The cookbook includes professionally written and tested recipes and over 80 family stories of rescues, reunions, resistance, and love amid war. In many cases, sons, daughters, and grandchildren honor their family's history through retelling stories and sharing recipes. The book also includes restored family photographs of the survivors, and beautiful photos of food-related artifacts from the Museum's collection.

June Hersh personally interviewed every contributor, in addition to testing all of the recipes and contributing several of her own. She writes in the introduction to the book, "I spent hundreds of hours listening, learning, laughing, and crying. I heard incredible stories of defiance, resolve, bravery, and luck. I came home with recipes to test, savor, share, and enjoy. The survivor community has so much to teach and we still have so much to learn. Devour their words and savor their message."

While all the stories are extraordinary, some are especially life affirming, such as the interconnected story of the Rubin and Bergson families. Ada Rubin and Nadzia Bergson became friends in Auschwitz. After the war, the families became reacquainted and spent many happy occasions together in New York City. Several decades later, Ada's granddaughter Jolie, a native Californian, decided to go to school in the North East. One day her roommate's boyfriend brought over a friend. Jolie and Jason hit it off right away. Later she learned he was Nadzia Bergson's grandson. They married in 2000 and both grandmothers lived to see them together as a couple. Jolie

and Jason's twins are named for Ada and Nadzia.

Recipes Remembered also includes astounding stories of a daughter who walked across the frozen Danube to reunite with her mother; a refugee who made a new life among welcoming strangers in the Dominican Republic; newlyweds who met crossing the Alps by foot; and valiant men and women who fought with the partisans; among many other unique, personal histories.

The over 170 recipes run the gamut from traditional Ashkenazi Jewish comfort food like potato dumplings, brisket, and blintzes, to the more exotic Sephardic dishes such as robust lentil soup, sweet honey glazed donuts, semolina gnocchi, fried plantains, and Romanian eggplant. Regardless of the ingredients, the recipes reflect Jewish life before the war, the resilience of the Jewish people during the war years, and Jewish renewal in all the years following.

The book also features cooking and baking tips, a Yiddish glossary, and hints for stocking a pantry.

June Hersh graduated from the University of Pennsylvania with a degree in Elementary Education and a concentration in Journalism. She pursued both paths by becoming a teacher at The Solomon Schechter Day School while earning her Master's degree in Gifted and Talented Education as well as writing freelance articles for local publications and educational magazines. After working in her family's lighting business for close to two decades, June found a new passion. She combined her talent for cooking with her dedicated support of the Museum of Jewish Heritage — A Living Memorial to the Holocaust by writing *Recipes Remembered*. She recently completed her second book, *The Kosher Carnivore* (St. Martin's Press, 2011) and is at work on her third book *Simple, Simpler, Simplest*.

About the Museum

The Museum's three-floor Core Exhibition educates people of all ages and backgrounds about the rich tapestry of Jewish life over the past century—before, during, and after the Holocaust. Special exhibitions include *Fire in My Heart: The Story of Hannah Senesh*, on view through August 7, 2011 and *Morgenthau: A Legacy of Service*, on view through September 5, 2011. *Last Folio: A Photographic Journey with Yuri Dojc* will open on March 25. It is also home to the award-winning *Keeping History Center*, an interactive visitor experience, and Andy Goldsworthy's memorial *Garden of Stones*. The Museum offers visitors a vibrant public program schedule in its Edmond J. Safra Hall and receives general operating support from the New York City Department of Cultural Affairs.

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