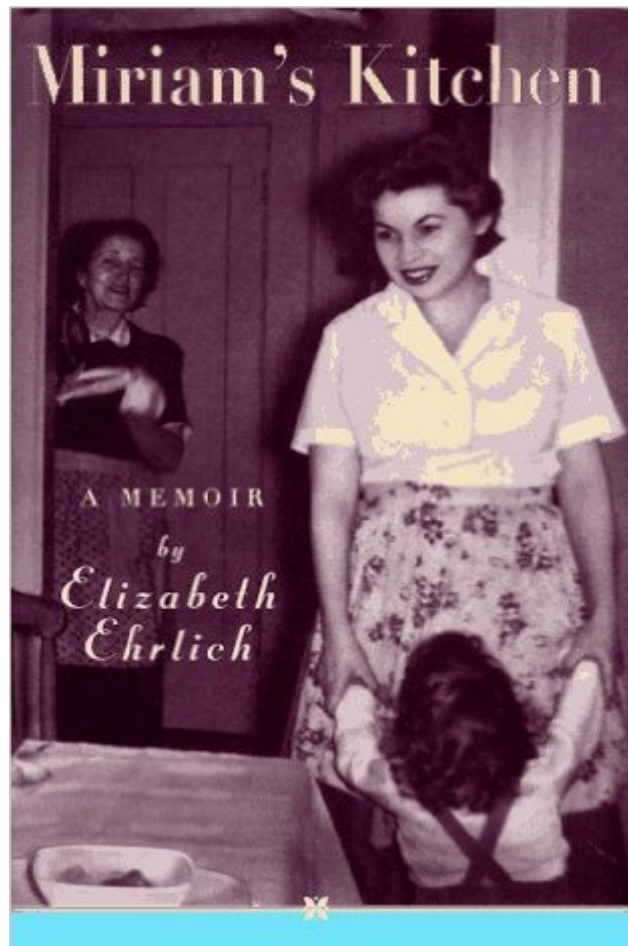


The book was found

Miriam's Kitchen



Synopsis

When Miriam, a mother-in-law and Holocaust survivor, takes her son's wife Elizabeth under her wing, she reawakens in her daughter-in-law a forgotten love of and need for Jewish rituals and traditions. 25,000 first printing. Tour."

Book Information

Hardcover: 370 pages

Publisher: Viking Adult; First Edition edition (September 1, 1997)

Language: English

ISBN-10: 0670869082

ISBN-13: 978-0670869084

Product Dimensions: 9.3 x 1.2 x 6.3 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (73 customer reviews)

Best Sellers Rank: #1,261,358 in Books (See Top 100 in Books) #194 inÂ Books > Religion & Spirituality > Judaism > Women & Judaism #1021 inÂ Books > Biographies & Memoirs > Ethnic & National > Jewish #1406 inÂ Books > Biographies & Memoirs > Professionals & Academics > Culinary

Customer Reviews

I was touched by the special relationship that the author developed with her mother-in-law, Miriam. Through Miriam, we are all so fortunate to hear her life's story, and ultimately, many women's stories from the Old Country. While the author does skip around in thoughts, her essays touch on numerous New York style traditions. I enjoyed reading the index afterwards, and realizing how many different topics she had covered. My synagogue did a book review and it was very favorable. Just one warning: many of the recipes apparently are NOT coming out right! Be sure to read the hilarious disclaimer about the recipes in the front of the book. The recipe I tried (Choc. chip and pineapple cake with meringue) DID come out delicious and was very different! Also be aware that this really is not a cookbook, per se, so it should be read as a story. Some of the stories ARE holocaust-related and as such, contain sad episodes. This book mostly establishes a mother-in-law's successful attempt to bring Judaism back into the major portion of her daughter-in-law's life. Anyone who has decided to keep kosher after being married will laugh with sympathy at some early attempts to do things right!

If I could give this book a 10-star rating, I would. Elizabeth Ehrlich has written this memoir from her heart, and it shows. The memoir traces the deepening relationship between Ehrlich and her mother-in-law, Miriam, as well as Ehrlich's memories of her fiercely left-wing family in the inner city of Detroit. Both families celebrate their Judaism through food, drink, ritual, prayer and family ties. Ehrlich's views on Judaism shift as she travels the road to middle age, first as a young girl, then as a young adult, next as a new wife and, finally, as the mother of three young children. Along the way she explores such complexities as Miriam's memories of the Holocaust and her native Poland, the challenges of managing a kosher home, and the joys and regrets of interfaith unions. Travel Ehrlich's road with her and you won't regret it-- her book is rich with memories and love. An added bonus: the reproduction of many of Miriam's mouthwatering recipes.

This book is a lot of things. It's a cookbook (although I will take a previous reviewer's warning to heart and be careful about following the recipes); it's a reminiscence of sorts (the memories of Ehrlich's mother-in-law Miriam and others about European/American/immigrant Jewish life in the era of World War II); and finally, it's a book about a certain way of Jewish living. All three of these books are wonderful. The chapters with recipes in them put me in mind of the movie "The Big Night" (that's the one where you saw all that marvelous food being prepared in Stanley Tucci's restaurant in preparation for Louis Prima's visit). These parts of the book are the print equivalent - my mouth watered just reading about the preparation of those dishes. The other parts of the book describe a world that's fast becoming extinct. There is a new wave of religious fervor in Judaism, but it's just not the same as the religion my grandparents observed. That was a meeting of the Old World with the New, and I don't really think that will happen again. I do hope that Ehrlich writes a sequel (or some columns for distribution in newspapers or magazines). I'd like to know how she and her family are continuing to reconcile their version of religion with secular America. I'm sure it will become harder once Miriam and Jacob, her in-laws, pass on. They have been her teachers and guides (Miriam more so than Jacob), and I would like to know if she's truly acquired their commitment as well as their recipes.

Ok, so I'm like a Hawaiian/Chinese guy living in San Francisco who picks this book up and finds it to be the first in a long time that moves him to tears. Sometimes it's like visiting a parallel universe - for a goy to understand why his hand gets slapped from the butter dish at his Jewish friend's houses - and at others, it's a beautifully written account of how a working woman in the 90s (re)discovers her immigrant heritage. I think this book will touch anyone with immigrant roots; all of us can identify with

the hard work, sacrifice, and the scents that emanate from our mothers' kitchens. Those scents will always signify - home, and this book captures those scents in an elegant bottle.

Most people who read this book are women. I read this book because my wife was so affected by its content (she cried all the way through), that I just had to read it. I cried too! While the author catalogues her aging mother-in-laws unique recipes, she also reflects on the cycles and rhythms of life held by Jewish traditions. In effect, she is challenging all of us (not only Jews) to look at what valuables, or values, we can, and should, transmit to our children. We are also left with the deeper question of our responsibility, observant or not, to understand and pass along our family and religious traditions. In addition to your children, this book will make you want to connect with your entire family, and get in touch with the family history and traditions that make you who you really are. This book is heartily recommended. It also makes a great gift, especially for a Jewish relative or friend. And the recipes are good too!

[Download to continue reading...](#)

Miriam's Kitchen Tell the Children, Letters to Miriam The Five Books of Miriam Best Wok Recipes from Mama Li's Kitchen: Healthy, Quick and Easy One Pot Meals for Busy Families (Mama Li's Kitchen Book 1) Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes Kitchen Glassware of the Depression Years (Kitchen Glassware of the Depression Years: Identification & Values) The Nutri Ninja Master Prep Blender Whole Food Cookbook: 101 Delicious Soups, Spreads, Entrees, Desserts & Cocktails For Your Ninja Pro, Kitchen System ... and Ninja Kitchen System Cookbooks Book 2) Kitchen Glassware of the Depression Years Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook Made in India: Recipes from an Indian Family Kitchen Hot Thai Kitchen: Demystifying Thai Cuisine with Authentic Recipes to Make at Home Simple Thai Food: Classic Recipes from the Thai Home Kitchen Recipes from My Home Kitchen: Asian and American Comfort Food from the Winner of MasterChef Season 3 on FOX(TM) The Gluten-Free Asian Kitchen: Recipes for Noodles, Dumplings, Sauces, and More Ancient Wisdom, Modern Kitchen: Recipes from the East for Health, Healing, and Long Life Steamy Kitchen Cookbook: 101 Asian Recipes Simple Enough for Tonight's Dinner The Wisdom of the Chinese Kitchen Best Chinese Take-out Recipes from Mama Li's Kitchen The Dumpling Sisters Cookbook: Over 100 Favourite Recipes from a Chinese Family Kitchen The Chinese Vegan Kitchen: More Than 225 Meat-free, Egg-free, Dairy-free Dishes from the Culinary Regions o f China

[Dmca](#)