



**MAKING PLANS FOR THE** annual installation luncheon of the Auxiliary of the Jewish War Veterans Post 194, to be held at the Millionaires Club, 7501 E. Camelback Road, Scottsdale, on Monday, April 20 at 12 noon are, left to right, Mmes. Irving Brohner, co-chairman of the luncheon; Stanley Fischer, outgoing auxiliary president; Charles Desman, incoming president; and Arthur Molay, co-chairman of the luncheon.

## Musical Comedy Will Be Given As B'nai B'rith Women's Benefit

"The Gottke Game," a musical comedy, will be presented at the Community Center on Sunday evening, May 10, for the benefit of Phoenix B'nai B'rith Women, Chapter 546. Producer and director is Eve Hurevitz, who has directed such community productions as "Have Shadchen, Will Travel," "Maj Fair Lady," and "Reuben Hood."

The cast includes Esther Beller, Shepard Weinstein,

Natalie Ruben, Harriet Gordon, Shiel Gaylor, Hermine Greenberg, Judy Salzman, Sol Hamburger, Herb Zarow and DeVore Gordon; also, Shirley Cooper, Kenneth Sadick, Hyman Spivack, Arlene Weinstein, Ethyl Schallman, Terry Lederman, Jack Mandel and Louis Schaeffer.

Gladys Hyman is assistant to the director. Choreography is by Norma Barer, and piano accompaniment by Bob Jones. Set design is by Bill Monje.

The production crew includes Phil Barer, Sam Brodsky, Gertrude Sunshine, Sunja Kaye and Thelme LeBoyer.

THE JEWISH COMMUNITY OF GUATEMALA, which dates back to the middle of the 19th-century, today numbers some 1,200 persons, most of whom live in the capital, Guatemala City.

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## JEWISH MEALS

# UNBREADED Veal Chops

By MILDRED GROSBERG BELLIN

The marriage of veal chops with egg and crumbs is such a happy union that we rarely think of any other way of preparing them. Yet the unbreaded chops combine so successfully with such a variety of seasonings that many authorities consider them even finer. As an added bonus, the chops prepared without breading are also lower in calories.

Today let's consider two interesting ways of preparing veal chops without their customary coating of egg and crumbs. In both recipes the meat is first browned, then steamed in a little liquid until fork-tender. Veal is improved by the addition of a little fat and liquid in the cooking, as it is lean meat, and it must always be cooked until well-done. Herbs and spices add interest to the chops just as they do to other cuts of veal.

When so few chops are being prepared that they can be placed in a single layer in the pan, the entire cooking process can take place on the top of the stove. For a larger number, after the chops are browned, they should be placed, slightly overlapping, in a casserole, and the cooking completed in the oven. Our first recipe, which takes advantage of a commercial spaghetti sauce, is described as a top-of-the-stove dish. For more servings, all the ingredients could be increased in proportion and the recipe completed in the oven. Conversely, the Veal with Olives could be reduced in amount and finished on top of the stove.

### VEAL CHOPS WITH SPAGHETTI

4 portions veal chops, Salt and pepper, 2 tablespoons vegetable oil, 1 medium onion, finely minced, 1 small clove garlic, 1 4 oz. can whole button or sliced mushrooms, 1 green pepper, cut into strips, 2 cups commercial spaghetti sauce, 1 teaspoon Italian seasoning, ½ lb. thin spaghetti, 1 tablespoon minced parsley.

Select either shoulder or rib chops cut about 1-inch thick. Sprinkle lightly with the salt and pepper. Place the oil in a large skillet over medium heat.

In it brown the chops, onion, and garlic. Remove the garlic. Drain the liquid from the can of mushrooms into the pan. Bring to a boil, cover, then simmer for 30 minutes. Add the mushrooms, green pepper, spaghetti sauce, and Italian seasoning. Bring to a boil once more, then simmer about 25 minutes longer, until the meat is tender. Meanwhile cook the spaghetti and drain thoroughly. Place the chops on a platter and sprinkle with the parsley. Mix the hot spaghetti with the sauce and serve separately. This amount serves 4.

### VEAL CHOPS WITH OLIVES

6 portions veal chops, 4

### Bas Mitzvah

**HONEY RAE WEISMAN**, daughter of Mr. and Mrs. Harvey Weisman, 5737 N. 23rd Ave., will celebrate her Bas Mitzvah at Beth El Synagogue Friday evening, May 1. An Oneg Shabbat will follow services.

Out-of-town guests will be Mr. and Mrs. M. Michaels of North Hollywood, Cal., and Lou Mason of Los Angeles.

### Births

A daughter, **Cara Rebecca**, born March 23 to Mr. and Mrs. James Freedman, 2425 W. Diana. Grandparents are Mr. and Mrs. Louis Weinberg of Maplewood, N.J., and Mr. and Mrs. Joseph Levin of Los Angeles. Great-grandfather is Morris Sachs of Maplewood.

A daughter, **Penny Hope**, born April 5 to Mr. and Mrs. Louis P. Goldstein, 1015 E. Palmyra. Grandparents are Mr. and Mrs. Raymond Goldstein and Mr. and Mrs. Joseph Rosenthal, all of Phoenix. Great-grandparents are Mr. and Mrs. William Pitler of Phoenix.

### B'nai B'rith President

Mrs. Morris (Eleanor) Clausman, former Phoenixian now living in San Jose, Calif., was installed as president of the Peninsula Council of B'nai B'rith Women at a luncheon in Los Altos, Calif., on April 9.

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tablespoons all-purpose flour, ¼ teaspoon pepper, 1/16 teaspoon thyme, 4 tablespoons vegetable oil, 1 cup chicken soup or veal stock, ½ cup of white wine, ⅔ cups sliced stuffed green olives.

Have the chops, either shoulder or rib, cut about 1-inch thick. Combine the flour, pepper, and thyme. Coat the chops with this mixture, using all the flour. Heat the oil in a large skillet over medium heat. Brown the chops slightly, and transfer them to a casserole as they brown. Add the stock, wine and olives to the skillet. Stir to take up all the browned bits, then pour over the meat. Usually the olives provide enough salt, but some may be added if desired. Cover the casserole and bake at 350° F. about 40 minutes, until the meat is tender. This amount serves 6. The gravy is equally delicious with thin spaghetti, rice, or mashed potatoes.

### Sisterhood Of Beth Hebrew Due Honor

The Sisterhood of Beth Hebrew Synagogue will be honored by the Young Mothers' Auxiliary and the Young Men's Club by a dinner of appreciation for their many years of service, to be held at the Synagogue Sunday, Apr. 26, at 6 p.m.

Master of Ceremonies will be Jay Edson.

Donation is \$2.50 per person for dinner and an evening of music and entertainment, including door prizes. Dietary laws will be observed.

For reservations, call Mrs. Fred Loewy at AL 3-8783, Mrs. Sidney Meshel at CR 7-2835 or Mrs. Alan Honig at 277-1746.

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