ESS MEINE KINDER
דורקצק
WHOLESALE BUTCHER
62 ESSEX ST
בית מדרש
CARL '99 חיים

To: Ben & Ethyl
With much Love & Thanks.
Eileen

Dedicated in Loving Memory to Bobba Lena

Master Cook
Master Mother
Master Grandmother and
Great Grandmother.

Es Gezunderheit

(Submitted by son Benjamin Haber)

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Lena Haber
8-15-1894 to 7-31-87

Lena Klein - August 15, 1896
Hyman Haber - April 27, 1893
married January 27, 1917

Frieda Haber
January 16, 1918
Archie Himmelstein

Aaron Haber
March 27, 1920
Freda Schwartz

Katie Haber
Novenber 28, 1921
Eli Slobodkin

Irving Haber
June 6, 1926
Inge Holt

Benjamin Haber
January 17, 1928
Ethyl Zimering

Jeffrey Himmelstein
March 14, 1941
Linda Levy

Laurence Himmelstein
December 22, 1943
Virginia (Ginny) Singer

Barbara Haber
January 19, 1952
Michel Regignano

Eileen Haber
June 12, 1956
Marc Gottlieb

Francine Haber
December 13, 1960
Richard Highbloom

Daran Haber
January 13, 1960

Tori Haber
July 19, 1963
Lee Peretzman

Carl Haber
October 7, 1958
Beth McCoy

Emily Haber
July 10, 1962
Joshua Abrams

Jason Himmelstein
September 2, 1969

Marc Regignano
January 29, 1981

Josh Gottlieb
May 6, 1985

Daniel Gottlieb
August 29, 1988

Andrea Highbloom
January 31, 1990

Marc Peretzman
October 28, 1988

Theodore Haber
June 25, 1999

Matthew Haber
March 9, 1993

Jamie Himmelstein
June 3, 1971

Joel Regignano
January 6, 1986

Eric Gottlieb
November 5, 1994

the Haber family tree

Melanie Highbloom
December 10, 1991

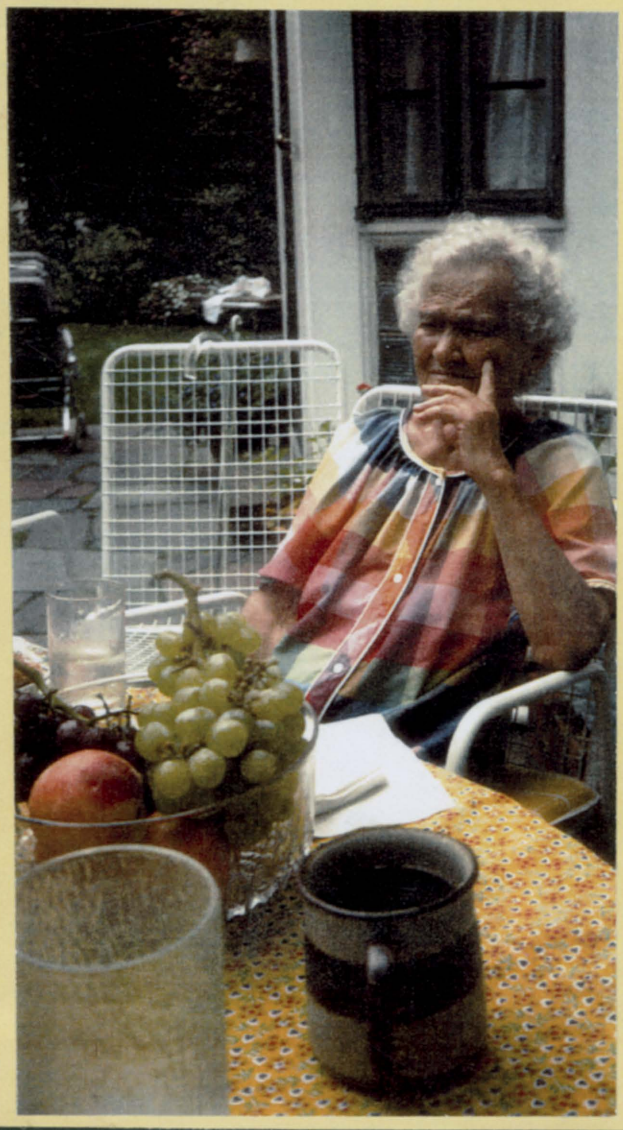
Marti Peretzman
October 9, 1991

Matthew Peretzman
September 4, 1998

Isaac Haber
September 11, 1998

Lena sews ties in Middle Village, N.Y.

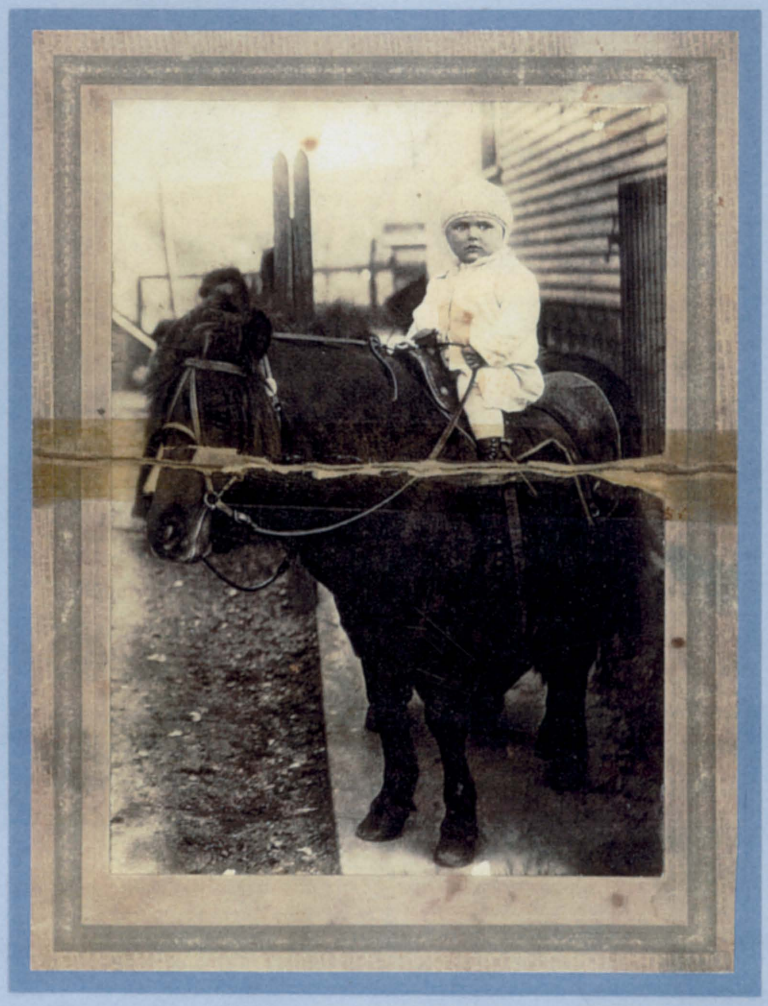
Lena and sister Ida

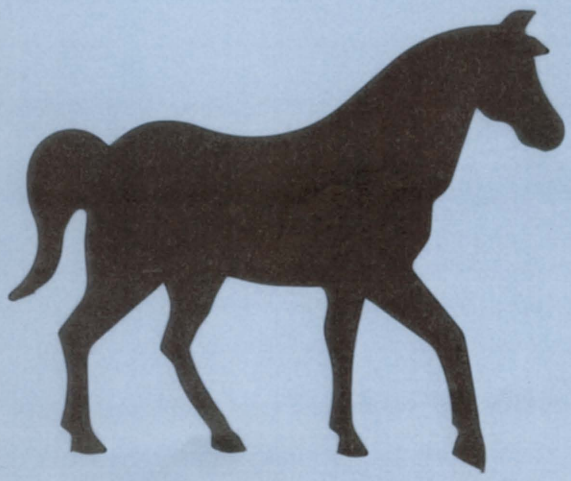


Lena at Ben and Ethyl's - 1986

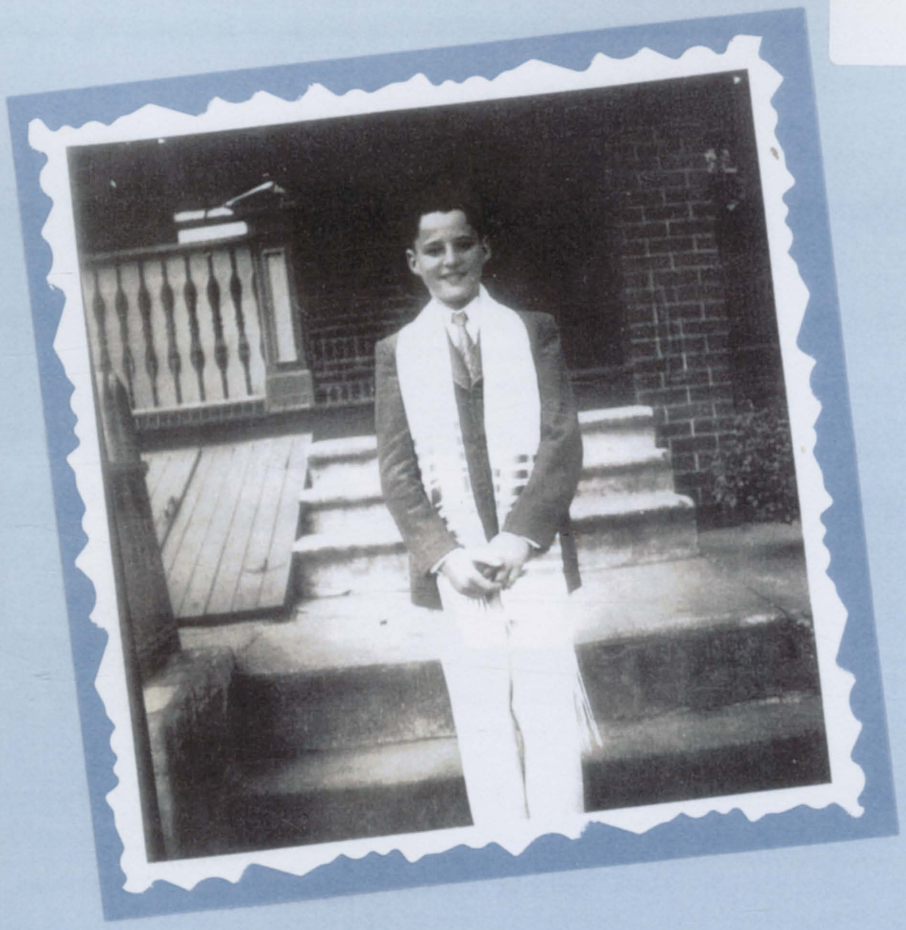
Benjamin Haber
DOB: January 17, 1928

Aaron Haber
DOB: 3-27-20

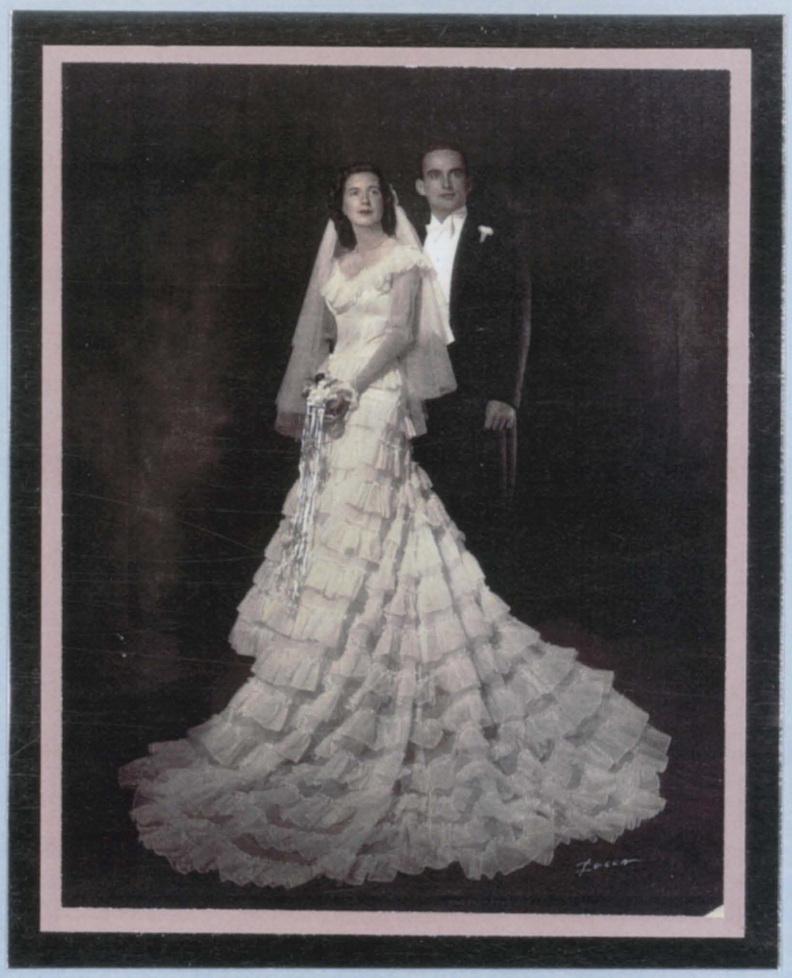




Ben Haber
Bar Mitzvah



Aaron Haber



Aaron & Freda Haber
9-5-46

Ethyl & Ben Haber
12-15-56

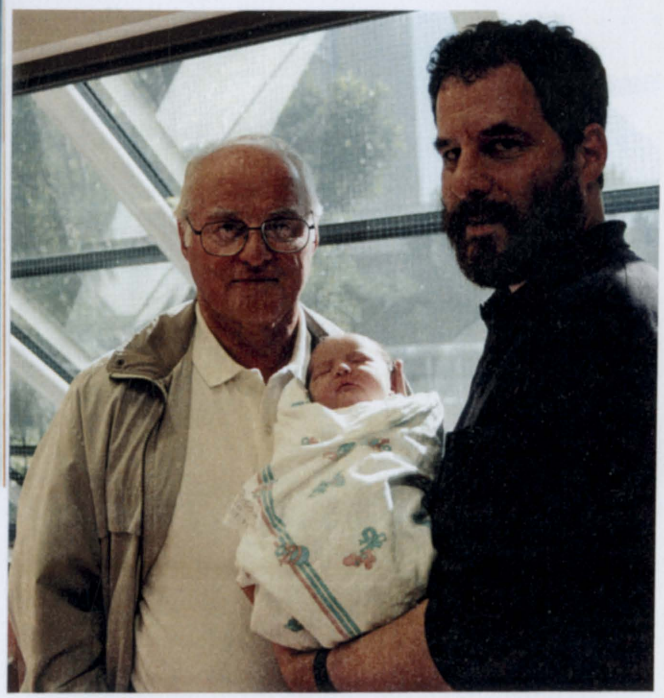
Lena's Grandchildren

From Top Left:

Jeffrey, Barbara, Larry
Francine, Eileen, Daran, Carl
Emily & Tori

Marc Regignano's Bar
Mitzvah 11-05-94

A Year of Simcha : -1999



Joel Regignano's Bar Mitzvah (3-13-99), Josh Gottlieb's Bar Mitzvah, (6-19-99) and the birth of the last member of our family in the 20th century, Theodore Joseph Haber 6-25-99

Lena and the Latka Factory!

Lena's Latkas were the best ever. Small, crispy, and delicious served with apple sauce or sour cream. She quickly whipped them up for every occasion. She fed large groups of people especially her children and grandchildren and often followed us around with her calls to come and eat which explains the title of our book "Ess Mein Kinder" or "Eat, My Children."

Bobba's Potato Latkas

Ingredients:

3 Potatoes
1 onion
3 eggs
1/2 cup matzo meal
1 tsp salt, dash pepper
pinch baking powder

Directions:

1. Grate 3 potatoes, Drain
2. Grate 1 onion
Add 3 eggs
Add 1/2 cup matzo meal
Add 1 tsp salt, dash pepper
Add a pinch baking powder
(Bobba used the back of a spoon to measure)

Latka Eating Contest:

In a Latka Eating Contest Aaron won eating 18 of Bobba's famous Latkas.

CHOPPED LIVER
From: Ethyl Haber

2 onions (medium) or 1 large
1 lb chicken liver
4 saltines or other crackers
1 hard boiled egg
1 tsp. powder from package of Lipton's Onion Soup Mix.
Vegetable oil

Slice onions and steam in 1/2 cup water (covered pan) When soft, add washed chicken livers and cook in onion liquid mixture just until done. (don't overcook) Cool. Grind or processs livers, onions (without liquid), cracker egg, onion powder, Add enough oil to make liver spreadable.

FRIEDA'S CHICKEN GEFILTE FISH

1 ¼ pound chicken breast, raw, ground
2 onions
3 eggs
2 teaspoon salt
pepper
4 Tablespoons matzoh meal
¼ cup ice water

Ingredients below to be added to pot first:
2 large onions
2 carrots
1 tablespoon salt
pepper

In large pot, add onions, carrots, salt and pepper, and about four cups water. Bring to a boil. In chopping bowl add all ingredients and chop until well mixed. Into boiling liquid drop heaping tablespoon of mixture. Cook for one hour. Remove from liquid when cooled.

LENAS CHICKEN SOUP

Ingredients:

1 whole chicken cut up with necks, back and feet
10 cups water
3 stalks celery
5 carrots cut in 2 inch pieces
1 - 2 onions - cut in half
Parsely (1 bunch)
dill (1 bunch)

Directions:

1. Bring chicken and water to boil, skim
2. Lower heat and cook slowly - covered
3. Add carrot, cook 1/2 hour
3. Add the onion, celery, parsely, and dill
4. Cover partly and cook 1 to 1 1/2 hours or until chicken is tender.
5. Strain soup, save carrots and chicken meat.
6. Cool soup and refrigerate.
7. After several hours, remove fat.
8. Add can chicken broth (College Inn)
9. Add salt and pepper to taste.

JEWISH PENICILLAN

ACORN SQUASH SOUP
From: Frieda Himmelstein

4 acorn squash (1 1/2 to 2 lbs each) halved and seeded
2 Tbsp butter or margerine
1 onion chopped
1 can chicken broth (14 1/2 oz)
1 can coffee rich or half and half
1/2 tsp. dried thyme
ground balck pepper

Preheat oven to 350 degrees. Place squash cut side down, bake 30 minutes. Turn over and continue baking until tender. (20 min more)
When cool enough to handle scoop all pulp.
Puree pulp until smooth in food processor.
In large skillet, melt butter or margerine. Saute onion for 3 minutes. Stir in squash and chicken broth. Bring to boiling, simmer covered about 2 minutes. Stir in remaining ingredients (I add the coffee rich before serving)

AARON'S FRUIT SALAD STORY:

Francine participated in a program in which students from different states visited each other. Francine's guest came from Florida. I received a call from the school and was told that each parent was expected to bring food to the gathering. I was concerned because I was not a cook. I asked what they needed and was told that they could use a fruit salad. Well, I was quite relieved as I figured I could buy some at Kappy's Delicatessen. I hung up the phone and as I turned around I noticed that our guest had brought a big box of oranges and grapefruits from Florida. There was no way that Fran and I could eat all those fruits so I decided that I would make the salad. So, I bought a variety of melons and fruits, peeled and sliced the oranges and grapefruits and wound up with a heap of fruit that looked kind of dry. I did not know what liquid should be added, so I checked The Settlement Cookbook. There was a recipe in it that looked promising except that it was supposed to be spooned over individual portions. I decided that I would pour the liquid over the entire fruit salad Surprisingly it worked out fine. The next problem was how to get the salad to the auditorium and keep it cold. I solved that by putting ice cubes in an aluminum baking pan pan and putting the pan containing the salad on top. Well to my utter surprise, I received many compliments and everyone asked me for the recipe. The only sad note was that Fran got sick and could not attend the dinner so she missed her father's moment of glory.

AARON'S FAMOUS FRUIT SALAD

The fruit of your choice, cut into small pieces
1/2 sugar
1/3 cup Manishevitz white cream concord wine
2 teaspoons lemon juice

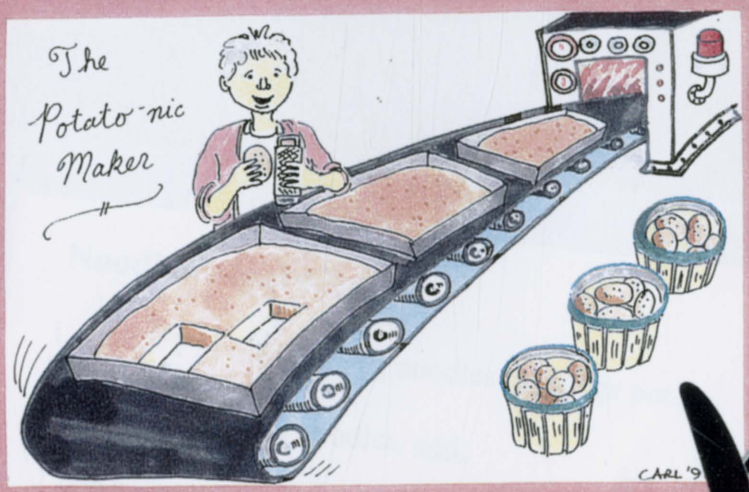
The above amount can be doubled or tripled depending on the amount of fruit used. If you find that you don not have enough sauce at the last minute, you may use some Ginger Ale. Serve cold.

AUNT ROSIE POTATONIK

From: Rosie Klein's Kitchen

3 cups flour, set aside 1/2 cup
In large mixing bowl,
Add flour (make a well) put into well
1 package yeast - 3/4 cup warm water - set aside

Grate 4 large potatoes. 1 large onion
Add to flour: potatoes, onion, 1/3 cup oil, 2 beaten eggs, dash pepper, 1 Tbsp salt. Mix all together.
Cover bowl. Sprinkle 1/2 cup flour on top.
Stand until double size
Mix together
Grease a pan - oil it well
Bake at 400 until golden brown about 1 hour.



KATIE'S CHEESE LATKES

15 ounces Sorrento part skim Ricotta cheese
¼ lb. Pot cheese or Farmer's cheese
½ cup shredded low fat mozzarella cheese
2 eggs beaten
1 cup skim milk
salt and pepper to taste
1 cup matzoh meal

Mix all ingredients together. Heat oil in frying pan. When hot, drop from spoon into hot oil. Turn once. When brown, remove and place on brown paper bag to drain.

NOODLE PUDDING:
From: Aunt Frieda

8 oz. medium noodles (par boil)
1/2 cup coffee rich
1/2 cup sugar
8 oz. crushed pineapple
1 tsp. vanilla
1 tsp salt
1 Tbsp cinnamon
raisins

Mix all ingredients.
Grease a 9 inch square pan. Top with corn flake crumbs
Dot with margerine
Bake at 350 degrees for 3/4 hour.

AUNT KATIE'S PASSOVER BAGELS
From: Katie Slobodkin

1/2 cup oil
1 1/2 cup water
1 tsp salt
~~1 tsp sugar~~
2 cups matzo meal
4 eggs

1. Place oil, water, salt, and sugar in a large saucepan.
2. Heat to full rolling boil
3. Remove from heat. Add matzo meal all at once, beat until smooth and well blended.
4. Add eggs, one at a time beating well after each addition. Let stand 15 minutes.
5. Coat hands with oil, break off pieces of dough the size of an egg and shape into bagels. Place on well greased baking sheet.
6. Bake 350 degrees for 50 to 60 minutes.

BLINTZES CASSEROLE
From: Ethyl Haber

1 package frozen blintzes (cheese or fruit only - can be a combination)
3 eggs
3/8 c. sour cream
4 tsp. orange juice
1/2 tsp. vanilla
4 tsp. sugar

Mix all the ingredients and pour over the blintzes.
Use a baking dish or oven to table low casserole (no cover)
Bake at 350 degrees for 1 hour or more until slightly brown.
Cut into portions and serve with a dollup of sour cream or warm cherry or apple sauce.
(Good for dessert or a dairy meal)

Beef Brisket:
From: Freda Haber and her sister Sylvia Tomkin

1 brisket cut in half
1/2 tsp salt
1/4 tsp ground pepper
2 Tbs. salad oil
4 cans (13 3/4 oz each) beef broth
6 garlic cloves, crushed
3 1/2 lbs small red new potatoes, unpeeled
3/4 lb baby carrots, peeled (or regular cut in thirds)
1 lb small white onions (pearl) peeled

Season both sides of brisket with salt and pepper
In a 6 quart Dutch oven or roasting pan heat oil over high heat.
Sear brisket, fat side down, turn frequently until meat is well browned
Pour off fat. Add beef broth (should cover meat well) and bring to a boil.
Reduce heat Add garlic, Cover, and simmer until tender
(2 - 3 hours)
Skim off fat as necessary. (Can be made ahead, cool, cover, refrigerate in broth up to 24 hours)
Add carrots, potatoes and onions. Cook at low boil until fork tender (approximately 30 minuties) Turn off heat
Remove meat and slice diagonally. Surround with vegetables. Serve with bowls of skimmed broth and horseradish sauce.

FRIEDA'S RUGELACH

½ lb. Cottage cheese
½ lb. Margarine
approximately 2 cups flour (enough to make a workable dough)
¾ cup chopped walnuts mixed with ½ cup sugar

Refrigerate overnight. Roll out dough. Sprinkle with sugar and nut mixture. Cut into triangles and roll up. Bake at 350 degrees for 25 minutes.

RUGELACH

From: Lena Haber

1/2 lb cream cheese
1/2 lb butter
1 Tbsp sour cream
2 cups flour
6 Tbsp sugar
1/2 chopped walnuts.
1 Tbsp cinnamon

1. Mix flour, butter, cream cheese, and sour cream. Make into 6 balls, place in waxed paper and refrigerate overnight.
2. Roll out dough one ball at a time to 1/8 inch thickness on a floured board.
3. Sprinke mixture of sugar, nuts, cinnamon (Good if you spread apricot jam first)
4. Roll each wedge like a cresent.
5. Bake at 375 degrees on an ungreased cookie sheet. Bake until brown.

Lena Haber
"A Woman of Valor"

Grandparents are the backbone of our Heritage and give us the sense of who we are.

About the Cover:

Special thanks to Carl Haber for designing the beautiful watercolor cover which is a result of his skilled hand and creative mind. The cover represents all the phases of Lena's life in Europe and in America.

Lena was born on 8-15-~~96~~ 1894 in the Village of Yavarifka, Galicia which was then ruled by Austria and later Poland, Russia, and the Ukaraine. She came to the United States in 1912 at the age of 15 accompanied by her older sister Ida. She lived in the lower east side of New York City, married, and then spent 50 years living in Middle Village, Queens, N.Y. Her twilight years were spent in the City of Sunrise, Florida living with Frieda and Archie. The recipes represent the wonderful comfort food that came from Lena's kitchen in Middle Village and all the holidays and memories that we shared there.

Many thanks to all the Matriarchs and Patriarchs who contributed recipes and photos. A very big thank you to Aunt Frieda (Himmelstein) and Ethyl and Ben Haber for keeping the family archives and for their energy, enthusiasm, and assistance in collecting and correcting much of the missing information.

Also gratitude to Francine Highbloom for typing and compiling all the recipes and to Marc Gottlieb for the family tree and technical support!

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THE UNITED STATES OF AMERICA

ORIGINAL
TO BE GIVEN TO
THE PERSON NATURALIZED

No. 6918316

CERTIFICATE OF NATURALIZATION

Petition No. 480536

Personal description of holder as of date of naturalization: Date of birth August - 1894; sex Female; complexion Fair; color of eyes Brown; color of hair Brown-Gry; height 5 feet 1 inches; weight 140 pounds; visible distinctive marks Scar on forehead; Marital status Widow; former nationality Russian.

I certify that the description above given is true, and that the photograph affixed hereto is a likeness of me.

sign here

Lena Haber
(Complete and true signature of holder)

Lena Haber

Seal

UNITED STATES OF AMERICA
EASTERN DISTRICT OF NEW YORK } ss:

Be it known that at a term of the District Court of The United States held pursuant to law at Brooklyn on July 17, 1951 the Court having found that LENA HABER then residing at 78-15 68th Ave. Middle Village, Queens intends to reside permanently in the United States (when so required by the Naturalization Laws of the United States), had in all other respects complied with the applicable provisions of such naturalization laws, and was entitled to be admitted to citizenship, thereupon ordered that such person be and (s)he was admitted as a citizen of the United States of America.

In testimony whereof the seal of the court is hereunto affixed this 17th day of July in the year of our Lord nineteen hundred and Fifty-One and of our Independence the one hundred and Seventy-Sixth

Percy W B Gilkes
Clerk of the U. S. District Court.
By George H Gronmey Deputy Clerk.

It is a violation of the U. S. Code (and punishable as such) to copy, print, photograph, or otherwise illegally use this certificate.

DEPARTMENT OF JUSTICE

BUREAU OF ENGRAVING AND PRINTING.