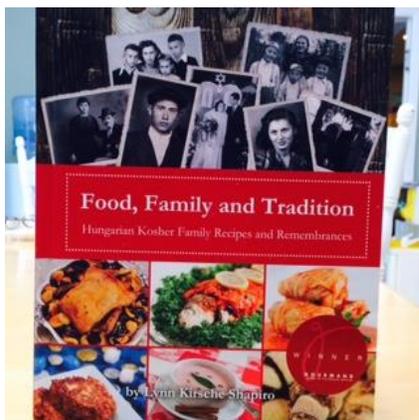


Researching the History of Hungarian/Czech Jewry through the Food and Memories of
One Family Who Survived the Holocaust
Lynn Shapiro

Description: *Food Family and Tradition: Hungarian Kosher Family Recipes and Remembrances* presents a unique perspective on the Holocaust by merging Lynn's family's authentic recipes with their culture and history. This presentation will allow participants to taste the spirit of Eastern European Jewry and appreciate the journey of developing the book. First, the book is a resource to learn about the Holocaust. Memories evoked by the comfort foods of "home" personalize the history. Lynn will describe the culinary traditions of Hungarian and Czechoslovakian Jews, as typified by her parents' and family's heritage. Lynn will describe the journey: the process of developing the recipes, documenting the memories, researching details, documents, and history through resources available, guiding others in researching their own family history. Additionally, Lynn's presentation will pay tribute to all survivors of the Holocaust, recognizing their courage, kindness, and resilience. Finally, the goal of the presentation is to bring this important historical period alive by enveloping the culinary flavors within the memories – through food and storytelling, together.



Lynn Kirsche Shapiro is the author of the cookbook/memoir *Food Family and Tradition: Hungarian Kosher Family Recipes and Remembrances* (thecherrypress.com), 2015 Gourmand World Cookbook Award Winner in the USA for Best Historical Recipes Book. Lynn has been cooking and baking with her parents since childhood, and is integrally involved in Hungarian Kosher Foods, the all kosher supermarket founded by her parents, Sandor and Margit Kirsche, Holocaust Survivors. Additionally, Lynn has been involved in education for over thirty years in multiple arenas, including college mathematics, adult Jewish text-based classes, and facilitating Holocaust education, initiating programs as well as speaking herself.

- I. **Welcome and Thank everyone**
- II. **Vision of the Book**
 - a. **Combining 2 projects:**
 - i. **Recipes:** At the age of 75, **my mother, Margit Kirsche**, lost her eyesight in the flash of a second. (My mother is a remarkably talented woman who, among her many skills, could sew without a pattern, cook and bake any dish without a recipe.) When this happened, I began to develop the foods she cooked, ACTUAL written recipes, at first to give her a feeling of worth, but then also to pass on a family legacy
 - ii. **Memories:** A few years later, **my father, Sandor Kirsche**, (who had survived Auschwitz, Magdeburg, Buchenwald, and the Death March, at the age of 19) had begun writing his autobiography in an attempt, in his words, “to instill the truth of what took place in those years – the atrocities of gassing people who were conducting a normal life.” My father’s project was cut short by his unanticipated death.

- b. Perhaps a different medium for bringing the history and culture of Eastern European Jewry might be by using the food – not simply as a cookbook, but an extension of how I had grown up – how I had heard all the stories.

III. Two Divisions of the Book – Research and Development

- a. **Part One: Remembrances and Historical Research for Historical Accuracy**
 - i. I had **Journeyed “Back Home”** with my parents, so I used the memories of seeing the reality of the places (such as the plum trees on the Kirschenbaum land)
 - ii. **Oral Testimony** - Interviewed family members and “landsmen”, other survivors
 - iii. **Books** – Autobiographies, Historical Books, Articles
 - iv. **Internet** – type in any words you have to, also look at websites such as ancestry.com (confirmed the name of the boat and dates, just as my parents had said, on which they came to the US), google maps (used to confirm borders and border changes through the years for accuracy of the map and region), check spelling, history of places, dates (such as August 16, 1944, when the allies bombed Madgebourg, and my father’s father was killed by the bomb, people
 - v. **Research Centers for Verifying Documents:** such as United States Holocaust Memorial Museum, (Documents I had never previously seen), Yad Vashem, Center for Jewish History
- b. **Part Two: Recipes – Noticing that the dishes themselves tell the story of the culture – Social History**
 - i. **Specific Ingredients that are indigenous to the Hungarian/Czech Region**
 - ii. **Develop the recipes**
 - 1. **Convert from Pinch and Handful to Teaspoons, Cups, standard measurements**
 - 2. **Test Recipes**
 - iii. **Template for writing Recipes**
 - iv. **Page Layout – describe how to write a recipe and then the memory in “parchment paper”**
 - 1. **share 3 stories** with you, reflecting these 3 eras – **Esrog-Quince Compote, Slishkas, and Chicken Paprikas**
 - 2. Stories go beyond simple social history, they go beyond the horrors of the Holocaust, and they are much more than simply the story of my family. They tell the story all those who lived in the strong, vibrant Jewish communities of Eastern Europe - of warmth of community, courage, kindness and faith. These memories pay tribute not only to my family but to all the survivors, as well as the victims of the Nazi Destruction of Eastern Europe, and in particular, Hungarian/Czech region. It is the reason why I am so overwhelmed that **FFT was awarded the Gourmand**

**World Cookbook Award for the Best HISTORICAL
Recipes Book in the USA this year.**

v. **Write the memory sparked by the particular food**

IV. **Need to combine the 2 aspects of the book – recipes and memories.**

V. **Conclusion –**

a. **Read Dedication: “ As my parents have planted for me, so too I plant for my children” - to all those who planted the seeds of tradition and faith, those who were able to see the next generation and those who were not:**

b. **This has been and continues to be an ENRICHING JOURNEY for me, from the past to the future – my hope is that as you research the past you are inspired for the future as well!**