



# BookMarks

Women's League for Conservative Judaism

Summer 2012

## From International Books Chair Illene Schaeffer Rubin

Each issue of BookMarks becomes more fun to prepare than the one before. Perhaps it's because we've received such wonderful feedback from all of you or perhaps it's because we love what we learn as we discover these incredible authors and titles. I suspect it's both. This issue's focus has been equally fun and educational and we're pretty sure we could well be the **People of the Cookbook**.

### FEATURE ARTICLE

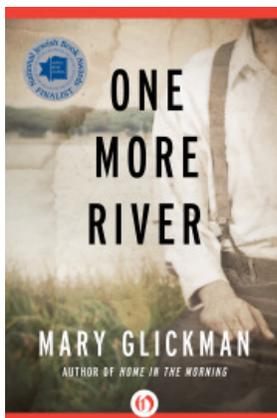
**Lisa Kogen Reviews Jewish Cookbooks:** Lisa explains each book's message and assures us that "the ultimate secret of preparing tasty food is in the spices and the flavoring!" In addition, we invite you to explore the cookbooks and sisterhood cookbooks mentioned in the Spring 2010 BookMarks, which can be found on our website ([www.wlcj.org](http://www.wlcj.org)). You can add your sisterhood's cookbook to the list if it's not already there.

**READER ALERT!** You'll be excited to see on our recommended reading list that some of your favorite authors are publishing new books over the summer. Reserve them now!

**SHAMEFUL PLUG** The Women's League Books Committee is constantly seeking new ways to keep you on the cutting edge of the reading world. Therefore we have expanded the committee to include two dedicated readers, Ellen Bresnick (Seaboard Region) and Wendy Zuckerburg (Garden State Region). Ellen is writing the Orpah study guides available on our website. Wendy is researching children's literature and bringing us new and significant additions from the juvenile Jewish publishing world.

**GOODREADS** Women's League is embarking on a new initiative through our Facebook page. We now have our own GoodReads group where you can share books that you have read - and even rank the titles for everyone else's benefit. It's easy! It's painless! For further information, contact me directly at [Illenerubin@aol.com](mailto:Illenerubin@aol.com).

Remember, no beach scene is complete without a great book to dive into! Enjoy the summer!



## ORPAH'S LIST SELECTION

### *One More River*

by Mary Glickman

In this riveting tale of a son's search for his father – and the mysteries of his life – author Mary Glickman brings romance and depth to Jewish life in the small towns of the early- and mid-20th century American South.

Mickey Moe Levy is eager to learn about his father to prove his "yichus" to his future (and very reluctant) father-in-law. Through flashbacks across three generations, Mickey Moe learns about his father and inevitably about himself. The vista of Southern Jewish history – amidst social, political and cultural turmoil – is the background of this romantic tale.

A comprehensive study guide and information for ordering copies will be available at [www.wlcj.org/Orpah](http://www.wlcj.org/Orpah).

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# THE PEOPLE OF THE COOKBOOK

by Lisa Kogen

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Cooking is no longer merely a domestic task.

In the olden days somehow the process of preparing dinner seemed less complicated and less ideological. Our mothers fried and broiled. Children played “guess the vegetable.” Then, it would all be topped off with a bowl of red or orange Jello. Um, um, good!

Today’s cooks are armed with an arsenal of cookbooks that offer an interesting glimpse into the transformation of social norms. As Fran Ginsburg wrote about cookbooks, in the summer 2012 issue of CJ Magazine, “Any cookbook of value today is more than just a compendium of recipes or instructions. It has an overriding message or theme.”

What and how we eat is an indicator of identity. For Jews today the options are more than merely choosing between kosher and non-kosher. Our cuisines are also vegetarian and vegan, high protein, gluten free, low fat, low carbohydrate, or organic, or any combination. We eat Asian, Mediterranean, Indian, Southwestern, and fusion. For friends and relatives who have become foodies, eating is only partially about the end product and as much about the “tell” afterwards.

For this issue of **BookMarks**, focusing on Jewish food and identity, we have selected four authors of very different kinds of cookbooks – but each goes beyond the “compendium of recipes and instructions.”

Each of the cookbooks reflects new trends in Jewish social and cultural conventions.

## **Entrée to Judaism by Tina Wasserman** (URJ Press, 2010)

The subtitle of this exquisitely written and illustrated book, *A Culinary Exploration of the Jewish Diaspora*, underscores its mission – to introduce cooks to Jewish cuisines from around the world in a style that is at once sophisticated and accessible. Wasserman’s brief but illuminating preface describes the post-World War II introduction of new cuisines to the American palate. Historically, Jews have always adapted native cuisines from wherever they resided throughout the diaspora. Wasserman organizes the recipes geographically, with easy-to-follow recipes that incorporate regional ingredients, often adding a brief history or insight about its origins. The recipes are

culturally diverse and eclectic.

An additional are Tina’s Tidbits in the sidebars. Regardless of your skills, these brief cooking hints – like how to prevent radishes from bleeding their color, which potatoes are best for latkes (Yukon Gold), when to use confectioner’s sugar – are invaluable.

## **Jewish Holidays Cookbook** by Jill Bloomfield (DK Children, 2008)

Author Jill Bloomfield, creator of a children’s cooking consulting company, offers a fabulous tool for multi-generational, non-gender specific cooking adventures. Her child-friendly, accessible spiral-bound cookbook has easy, delicious recipes that are geared toward kids and their families. Recipes are divided into eleven holidays.

In addition to the variety of dishes served at holiday celebrations, Bloomfield and consultant Rabbi Janet Ozur-Bass offer historical tidbits about foods and their properties. Why do we eat seeds on Purim? What is an etrog? What is the secret to light, fluffy matzah balls?

The book is full of photographs of both boys and girls preparing food. Boys, too, can cook and prepare for Shabbat. It is a skill that will serve them well as adults.

## **Recipes Remembered: A Celebration of Survival** by June Hersh (Ruder Finn, 2011)

Remarkably, within the genre of Holocaust literature that has proliferated over the last 30 years, a subset has emerged: cookbooks. In June Hersh’s engaging and inspiring work, published in association with the Museum of Jewish Heritage in New York, she provides stories and recipes gleaned from personal interviews with Holocaust survivors and their families. The 170 recipes reflect the cultural and regional variations of the Jews who lived in communities throughout eastern and western Europe that were destroyed in the war. Recipes are as diverse as the personal stories, from Italian wild mushroom sauce (sugo al funghetto di bosco), to sour cream strudel with loukoum (Turkish delight candy) filling, to yellow pepper soup.

In addition, over two dozen professional chefs, including Susie Fishbein, Gil Marks and Joan Nathan shared recipes in support of this project.

Part Holocaust memoir, part celebration of survival, the stories will captivate and inspire.

**The Vegetarian Shabbat Cookbook** by Roberta Kalechofsky and Roberta Schiff (Micah Publications)

Whoever thought that Shabbat dinner should consist only of chicken soup, chopped liver, and chicken and/or brisket needs to read (and perhaps embrace) *The Vegetarian Shabbat Cookbook*. The authors, Kalechofsky and Schiff, adhere strictly to the laws of kashrut and Shabbat. But they take religious mandates one step further with their belief that the commandment that humans should be stewards of the earth begins with how and what we eat. Vegetarianism prevents further endangerment to the land,

protects the food supply, and limits the cruelty to animals that is inherent in factory farming systems. What we eat for Shabbat is as important as the mandate to keep the Shabbat.

The authors provide a way to maintain ties to traditional cooking using foods that they deem healthier and more environmentally responsible. The substitution of legumes, vegetables and soy products in traditional recipes will tantalize the palate and keep the conscience clear. Such dishes as eggless challah, leek, eggplant and squash cholent, linguini with Moroccan lentil sauce, and parsnip loaf with brown rice syrup are just a smattering of their recipes. And, as all good cooks know, the secret of preparing tasty food is in the spices and the flavoring!

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## Interview with Jill Bloomfield

*Jewish Holidays Cookbook* (DK Children, 2008)

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*How long have you been writing? How did you start?*

I have been writing professionally for about 15 years. My first professional writing was a *CliffsNote* on a piece of contemporary fiction.

*Why cookbooks?*

I had a business teaching children to cook at schools, preschools and camps. I also taught at a large Jewish day school. The school wanted to offer a meaningful alternative to morning prayers that would engage students in some spiritual or cultural aspect of Judaism. When the administration proposed a cooking program, I took on the challenge. I also created educational materials about cooking for DK Publishing and eventually wrote cookbooks for them. I have always been a very verbal communicator so that words and food merged for me very naturally.

*What's the message that you would like readers to take away from your book? Who is your audience?*

Families with children ages 5 and up. The message is that food is a way to explore family history and create family traditions. Holidays should be special and we should approach them with intention; food can be an integral part of that intention.

*Do you have a favorite cookbook (other than your own)? Why this one in particular?*

As trite as it may be, *Mastering the Art of French Cooking* by Julia Child, not so much because of the content, which is staggering, but because of the story of how it came to be. The book was nearly a decade in the making and met with a great deal of rejection

in the publishing world. The tenacity and grit it took to see the project through is something I respect deeply.

*What do you see as the value of Jewish cookbooks?*

Jewish cookbooks become a shared repository for the cultural legacy of the Jewish people. The really great cookbooks are those that don't have stereotypical recipes but show the influence of assimilation, for example. These are an important part of Jewish food culture.

*How has your Jewish background impacted your writing?*

Funny story. I'm not Jewish, but I married the world's greatest Jewish husband. We have always lived away from his family, so much of my interest in Jewish food is rooted in my desire to learn about his customs and food traditions. During our first year of marriage, I wanted to figure out how to create a seder for our family. Despite my pestering, he was pretty unhelpful so I headed to the library. I put together a seder, with help from the great Jewish authors I found on the shelves. I have turned again and again to these sources. I also learned a great deal about holidays and their significance teaching in the day school.

*How did you research your book?*

I drove my husband crazy with questions and I asked my mother-in-law to share family recipes. The mandelbread recipe is a version of my husband's grandmother's. At the day school, colleagues and students shared their ideas. Our cooking class had a

savory versus sweet matzah brei showdown, and they shared their methods for cooking. Students who moved from Israel told me about their favorite foods. My students taught me a great deal about their own food traditions. I am grateful that I was part of these school communities.

*Did you encounter any surprises along the way?*

The give and take with editors was interesting since it illuminated the questions of what is (and is not) Jewish food. My editors were brave in allowing a mainstream kids' cookbook to include recipes for brisket and kreplach. We tried to avoid food crafts like making a sandwich look like a menorah, and included recipes that resonated with the deeper meanings of holidays. That being said, one of my favorite recipes from the book is meringue cookies that look like frogs.

*What's your favorite part of the writing process?*

Actual recipe testing, which I did with a pencil tucked behind my ear. The creative process of revision was very satisfying.

*Future projects?*

I created a magazine for kids ages 6-12 about food called *Ingredient*. It looks at food from multiple angles: cultural, historical, anthropological, nutritional, and more. The intersection of food, writing and kids is my passion.

*Are you available for Book Club conversations? How do you like to reach your readers?*

Certainly, on Facebook or Twitter or at [www.ingredientmag.com](http://www.ingredientmag.com).

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## Interview with June Hersh

*Recipes Remembered: A Celebration of Survival* (Ruder Finn, 2011)

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*How long have you been writing? How did you start?*

My interest in writing started in high school and continued through college. I did freelance writing and taught in a Solomon Schechter day school while earning a master's degree in gifted and talented education. I always kept my thumb in education, even while I worked for our family business. After retiring, I focused my attention on cookbooks, taking courses on writing recipes and reporting on food.

*Why cookbooks?*

I love to eat and that has honed my cooking skills. I also decided to combine my love for writing with my passion for cooking and my respect for the Museum of Jewish Heritage: A Living Memorial to the Holocaust in New York City. *Recipes Remembered, A Celebration of Survival* was born from these combined interests.

*What's the message that you would like readers to take away from your book? Who is your audience?*

Everyone, those who lived through the Holocaust and those who never read a word on the subject. It is a life affirming, uplifting lesson in resilience that resonates with everyone. My message is the one I heard repeatedly from the remarkable community of survivors: You can endure the worst that life throws at you and still find joy, happiness, purpose, and faith in everyday life. The important significance of food memory is pervasive in each recipe.

*Do you have a favorite cookbook (other than your own)? Why this one in particular?*

I turn to Claudia Roden's *The Book of Jewish Food*. Her breadth of knowledge and technique is awesome. I am a big fan of Jennifer Abadi, who wrote *A Fistful of Lentils*. When writing *Recipes Remembered*, I invited professional chefs to augment the survivor contributions and she was one of those who responded.

*What do you see as the value of Jewish cookbooks?*

We have many wonderful kosher cookbooks that make cooking kosher food fun, interesting and delicious. But unlike other groups, our cooking reflects the cuisines of many countries and regions throughout the world. That inheritance enables a bold combination of flavors that crosses all boundaries. It makes Jewish cookbooks eclectic and diverse and keeps the food refreshing and innovative.

*How has your Jewish background impacted your writing?*

Judaism permeates my home, my outlook, my family. This connection is what motivated me to write *Recipes Remembered*, while my culinary curiosity led me to write *The Kosher Carnivore*. I am a mix of Ashkenazic and Sephardic traditions. I couldn't conceive of a Passover without both matzah ball soup (sinkers not floaters) and matzah meat cakes (my great grandmother's recipe from the Isle of Rhodes).

*How did you research your book?*

First, I reached out to Holocaust survivors to interview. They were my teachers and guides. I read several personal memoirs of the Holocaust and *In Memory's Kitchen*, which shows the important role of food to the Holocaust community.

*Did you encounter any surprises along the way?*

My biggest surprise was that I laughed more than I cried. The people I spoke to have a sense of self that is so inspiring and disarming that they kept me in good humor throughout. They are filled with hope for the future, perspective on what really matters in life, and a sense of faith and joy that filled my heart.

*What's your favorite part of the writing process?*

In *Recipes Remembered* I speak on behalf of so many who had invaluable lessons and vivid recollections, and a message that needed to be told. And they were the voices of those who were silenced.

*Future projects?*

I have a tentative project in the works called *Simple, Simpler, Simplest*, which presents three versions of a recipe at varying skill levels. Cooks will be able to climb the cooking ladder with regard to skill, technique and complex ingredients. Like all my books, that one will also have a charitable flavor. All the proceeds for *Recipes Remembered* have gone to the Museum of Jewish Heritage. A portion of the proceeds from *The Kosher Carnivore* support Mazon - A Jewish Response to Hunger. The next book will benefit the Bachmann Strauss Dystonia and Parkinson Foundation.

*Are you available for Book Club conversations? How do you like to reach your readers?*

I have traveled across the country; sharing stories and recipes. I also conduct cooking demos and book talks. I love the personal interactions.

I can be reached at [junehersh@gmail.com](mailto:junehersh@gmail.com), followed on Facebook or [twitter@junehersh](https://twitter.com/junehersh) or [www.junehersh.com](http://www.junehersh.com)

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## Interview with Roberta Kalechofsky

### *The Vegetarian Shabbat Cookbook* (Micah Publications)

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*How long have you been writing? How did you start?*

I have been writing practically all my life. I was always part of my high school and college magazines.

*Why cookbooks?*

I consider myself primarily a fiction writer. When I became a dedicated vegetarian I realized there was no adequate Jewish vegetarian cookbook. I edited a Jewish vegetarian calendar for a small customer base and friends started to call for recipes, especially for Passover. *The Jewish Vegetarian Year* was adopted from the calendar I wrote for five years.

*What's the message that you would like readers to take away from your book? Who is your audience?*

It is quite simple: vegetarian food can be as delicious as any other cuisine and it is a great adventure to learn to cook, concentrating on herbs and spices.

*Do you have a favorite cookbook (other than your own)? Why this one in particular?*

I like many cookbooks for different reasons. Right now I have been using Zel Allen's *Nut Cookbook* – lots of original ways to use nuts, which are so

healthy. I like *Olives and Honey* (Gil Marks), because there are so many interesting Sephardic recipes, and I like *The Vegetarian Hearth* by Dara Goldstein because it has recipes for root vegetables, which we don't use often enough.

*What do you see as the value of Jewish cookbooks?*

Jewish cuisine is expanding wonderfully. It enriches our lives, and brings us closer as an international community. I love learning about different food cultures. I would like Jewish vegetarian food to take its place as one of the important cultural benchmarks in Jewish cuisine.

*How has your Jewish background impacted your writing?*

My upbringing was unusual. My parents divorced when I was young, and I was raised by different people, all Jewish but of different backgrounds. Nevertheless, Judaism impacts almost everything I write.

*How did you research your book?*

I use a variety of scholarly sources for the Jewish material, and cookbooks and newspapers for general research on vegetarian cooking.

*Did you encounter any surprises along the way?*

Yes, how utterly original is the idea of Shabbat.

*What's your favorite part of the writing process?*

Often it's the historical research. I enjoyed re-searching the eating habits of early Hebrews and Jews throughout the centuries. I am fascinated by how eating habits change and how kashrut developed.

*Future projects?*

Right now, I'm finishing a general cookbook for a vegan Thanksgiving and working on my novel, *The Book of Anonymities*, which is partially historical fiction.

*Are you available for Book Club conversations? How do you like to reach your readers?*

I am available and can be reached by telephone (781-631-7601) or email micah@micahbooks.com.

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## Interview with Tina Wasserman

*Entrée to Judaism* (URJ Press, 2010)

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*How long have you been writing? How did you start?*

I have been writing for a little over 10 years. My real start came when I suggested to Rabbi Yoffe, then president of the Union of Reform Judaism, that *Reform Judaism Magazine* needed a food column because the olfactory senses were the shortest connection in the brain to memory. The editors suggested that I write one article and it led to writing the food column for ten years.

*Why cookbooks?*

First of all, I majored in food and education in college and graduate school and I have taught cooking in every possible venue for over 40 years. My years of writing for the magazine taught me the strength of the bond between memory and culinary heritage and I wanted to pass that information beyond the magazine.

*What is the message that you would like readers to take away from your book?*

When I give talks I often title my program *Beyond Brisket and Bagels*. I want readers to realize that Jews have established vibrant communities all over the world, that their migration has impacted world cuisine.

*Who is your audience?*

Anyone who loves history, great food and who wants to learn more about cooking. You don't have to be Italian to enjoy Marcella Hazan and you don't have to be Jewish to enjoy my book.

*Do you have a favorite cookbook (other than your own)?*

*Why this one in particular?*

That is a hard question but if I look on my shelf to see which ones are the most worn they probably give a clue. *The New York Times International Cookbook*

was my first foray into world cuisines and still provides guidance. *The Commissary Cookbook*, which was the Silver Palate of Philadelphia, always has reliably delicious recipes. *American Jewish Cookbook* (Bishov and Landon), *The Book of Jewish Food* (Claudia Roden) and *International Jewish Cookbook* (Judy Zeidler) all either refreshed my memory about old family recipes or enlightened me that there was a lot more culinary heritage beyond the shtetl. My favorite reference books are *Cookwise* by Shirley Corriher and Sharon Herbst's *Food Lover's Companion*, which defines just about any food ever eaten.

*What do you see as the value of Jewish cookbooks?*

In the 19th century the czar's plan to diminish the Jewish population was to conscript Jewish boys before their bar mitzvahs, keeping them in the army for 25 years. The hope was that they would no longer identify as Jews. Today, with people marrying and having children later, there is usually a lengthy gap before a Jewish couple gets involved in synagogue life (the way they did as children). Jewish cookbooks do not take the place of a synagogue but they do reinforce a connection with the past that can be a bridge to the future. Ben Gurion said, "We Jews must never live in the past, but the past must always live within us."

*What is your Jewish background?*

I was raised in a Conservative synagogue on Long Island. My mother sang in the choir, my father served as the synagogue president. I was involved in USY (I met my husband at a USY kinus). In college, whenever a question about Judaism arose, the Jewish girls would say, "Go ask Tina." That's how I decided I would keep a kosher home. In Dallas, because of limited options, we joined a Reform synagogue, but one reminiscent of my Conservative upbringing.

*How has it impacted your writing?*

My extensive exposure to people from all Jewish cultures has compelled me to teach when I write rather than just report. I am more inclined to write about obscure culinary traditions but I never forget the Eastern European roots of so many American Jews.

*How did you research your book?*

There is a very geographically diverse community in Dallas, Jews from India, Algeria, Morocco, Turkey, Bulgaria, and elsewhere. When I travel I make a point of meeting Jews wherever I visit. I took a bus to the market in Prague and then cooked with a young Jewish woman who was just beginning to re-define her connection to Judaism. I have spent hours reading old cookbooks, the Talmud, Josephus, and whatever would give me a clearer picture of the history of the Jews and their culinary proclivities.

*Did you encounter any surprises?*

One in particular tweaks my funny-bone. It is the custom in the south to eat blackeyed peas on New Year's Eve. I discovered that as far back as 2,500 years ago, Ethiopian Jews ate blackeyed peas for Rosh Hashanah as a symbol that the eye of God was

watching over them! I don't think it is an accident that Ethiopia was on the spice and slave trade route and that the slaves brought the custom of eating the blackeyed peas to America.

*What's your favorite part of the writing process?*

I love learning the history and connecting the dots between recipes and customs. Of course, sharing the stories gives me great satisfaction.

*Future projects?*

A book about cooking with your child or grandchild and sharing culinary history with them. My years of teaching children have given me a clear understanding of the culinary capabilities of children at different ages. I enjoy seeing children's excitement when they create something in the kitchen, so what better way to share one's heritage than with one's grandchild?

*Are you available for Book Club conversations?*

Yes, I am available.

*How do you like to reach your readers?*

I prefer to be in the same room to feel more connected with the people and to react to their expressions as well as their questions.

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## RECOMMENDED FICTION READING LIST

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Attenberg, Jami *The Middlesteins: A Novel*. Grand Central Publishing, 2012 (288 pages) A midwestern Jewish family which is familiar but fiercely, mordantly idiosyncratic. (jamiattenberg.com)

Ausubel, Ramona *No One is Here Except All of Us*. Riverhead, 2012 (336 pages) In 1939, an isolated village tries to save itself from war through sheer force of imagination, all at the suggestion of a girl. (ramonaausubel.com)

Beckerman, Ilene *The Smartest Woman I Know*. Algonquin Books, 2011 (112 pages) A tribute to the author's grandmother who raised her. (ilenebeckerman.com)

Binet, Laurent *HHbH*. Farrar, Straus & Giroux, 2012 (336 pages) *HHbH* or "Himmler's brain is called Heydrich." Historical thriller about the most dangerous man in Hitler's cabinet.

Benaron, Naomi *Running the Rift*. Algonquin Books, 2012 (384 pages) Debut novel set against the

ethnic conflict in Rwanda. (www.naomibenaron.com)

Cherian, Anne *The Invitation*, W. W. Norton, 2012 (304 pages) Three college friends gather 25 years after their graduation from MIT.

Englander, Nathan *What We Talk About When We Talk About Anne Frank: Stories*. Knopf, 2012 (201 pages) Eight short stories grapple with questions of modern life. (www.nathanenglander.com)

Funder, Anna *All That I Am*. HarperCollins, 2012 (384 pages) A thrilling tale and powerful love story set in the German resistance in World War II (annafunder.com)

Glickman, Mary *One More River*. Open Road Integrated Media, 2011 (248 pages) A father and son and the loves that transform them amid the turbulence of the American South. **Orpah's Selection 2012** (maryglickman.com)

Glickman, Mary *Home in the Morning*. Open Road Media, 2011 (244 pages) A Jewish family

confronts the tumult of the 1960s and the secrets that bind its members together.  
(maryglickman.com)

Grossman, Paul *Children of Wrath*. St. Martin's Press, 2012 (336 pages) Prequel story about the most famous Jewish detective in Germany in the days of the Weimar Republic.  
(www.paulgrossmanwriter.com/)

Haimoff, Michelle *These Days Are Ours*. Grand Central Publishing, 2012 (304 pages) Twentysomethings living in NYC in the aftermath of 9-11.  
(michellehaimoff.com)

Henkin, Joshua *The World Without You: A Novel*. Pantheon, 2012 (336 pages) A family gathers at its summer home to memorialize the youngest son who was killed working as a journalist in Iraq.  
(www.joshuahenkin.com)

Hoffman, Wayne *Sweet Like Sugar*. Kensington, 2011 (352 pages) The spiritual relationship between an Orthodox rabbi (in his 80s) who has just lost his wife and a young gay man.  
(www.waynehoffmanwriter.com)

Jacobson, Howard *Zoo Time: A Novel*. Bloomsbury USA, 2012 (304 pages) Forthcoming novel by the author of *The Finkler Question*.

Kane, Andrew *Joshua: A Brooklyn Tale*, Abbott Press, 2011 (484 pages) The entanglements of three lives spanning four decades, set against a backdrop of racial tensions.

Levin, Adam *Hot Pink*. McSweeney's, 2012 (256 pages) Short stories highlight how love changes us and effects our lives.

Lewis, Jeffrey *Berlin Cantata*. Haus Publishing, 2012 (240 pages) Holly Anholt accompanies her mother on a return to Berlin after the fall of the Berlin Wall.

Maitland, Leslie *Crossing the Borders of Time: A True Story of War, Exile, and Love Reclaimed*. Other Press, 2012 (512 pages)

Meyers, Dvora. *Heresy on the High Beam: Confessions of an Unbalanced Jewess*, 2012 (78 pages) Humorous essays by a young Orthodox girl who balances religion and sport. (Kindle only)

Perlman, Elliot *The Street Sweeper*. Riverhead Books, 2012 (626 pages) Two characters living in immigrant America with connections to the Holocaust and the civil rights movement.

Segal, Francesca *The Innocents*. Voice, 2012 (288 pages) Set in a small tight-knit Jewish suburb of

London, Segal's debut novel is a beautifully executed recasting of Edith Wharton's *Age of Innocence*. (www.francescasegal.com)

Shapiro, Barbara *Art Forger: A Novel*. Algonquin Press, 2012. Art, authenticity, love and betrayal

Silva, Daniel *The Fallen Angel: A Novel*. Harper, 2012 (416 pages) The next in the Gabriel Allon series to be released in July! (danielsilvabooks.com)

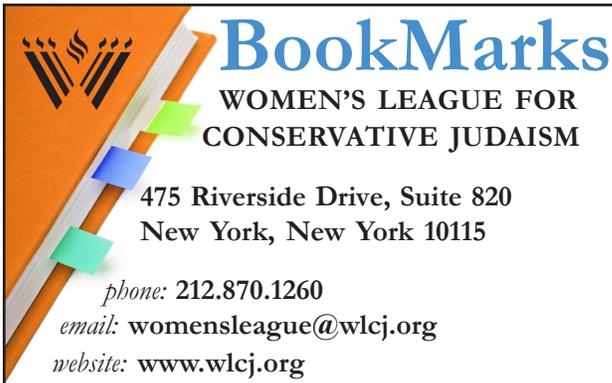
Spark, Debra *The Pretty Girl*. Four Way, 2012 (330 pages) Title novella and six short stories, all bold and surprising, all slyly humorous, all resonant with deep multi-generational wisdom.  
(www.debraspark.com)

Tropper, Jonathan *One Last Thing Before I Go*. Dutton, 2012. (352pages) Drew Silver faces a midlife crisis and a broken family. (jonathantropper.com)

Waldman, Amy *The Submission*. Farrar, Straus & Giroux, 2011 (320 pages) Post 9/11, a Muslim architect wins a contest to design a Ground Zero Memorial.

Weiner, Jennifer *The Next Best Thing*. Atria Press, 2012 (400 pages) Life in Hollywood and the Los Angeles show business culture are a disappointment, even for a successful sitcom screenwriter. (www.jenniferweiner.com)

Wilson, Adam. *Flatscreen*. Harper Perennial, 2012 (336 pages) A comic/tragic figure endures the loss of his home, the indifference of his parents, the success of his older brother, and the cruel and frequent dismissal of the opposite sex.  
(www.adamzwilson.com)



**BookMarks**  
WOMEN'S LEAGUE FOR  
CONSERVATIVE JUDAISM

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