

 **The Schmooze**
Stories with a Yiddish Twist

**THIS THANKSGIVING YOU CAN MESS WITH THE FOOD MAVEN,
ARTHUR SCHWARTZ**

by
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Syosset, New York

Thanksgiving is rapidly approaching. Ben's Deli suggests that I "Relax While the Turkeys Are Cooking!" Their Thanksgiving Feast for 10 costs \$219.90, plus \$25.99 for 4 dozen franks-in-jacket or mini knishes.

Zorn's of Bethpage says "Start Your Own Zorn's Tradition" and "When You Don't Have Time, It's Time for Zorn's." Their Thanksgiving Feast costs \$209.90 for 10 people.

Several years ago, Arthur Schwartz wrote on his website [www.TheFoodMaven.com], "If you don't feel like cooking this Thanksgiving, but have no idea where to take your family, I can help. I've been making some phone calls, and here are some suggestions:

Long Island - Milleridge Inn - 106-107 Hicksville Rd. and Jericho Turnpike, Jericho, New York.

Schwartz continues, "Nothing says Thanksgiving more than the cozy dining rooms and American decor at the Milleridge Inn in Jericho, Long Island." The menu will include many of the inn's traditional favorites, and, of course, turkey with all the trimmings. After dinner, stroll the grounds and peek into the many quaint shops adjacent to the Inn."

The historic Milleridge Inn was recently sold to Kimco Realty. Could this be the last Thanksgiving dinner served at the Inn?

Their prices this Thanksgiving:

Children - \$25.95
Adults - 39.95 (turkey); \$49.95 (prime rib)

As we approach the holiday, I reminisce about the fact that in 1903, the Jewish Daily Forward, which always closely scrutinized trends, reported that a new word had entered the Yiddish language: oysesn, or “eating out.” To dine out--not at a friend’s or relative’s house, but at an actual restaurant--had been unheard of in the old country (and until that point, even in the new).

Sorry, Mr. Schwartz, but Thanksgiving is one holiday that should be celebrated AT HOME! So, here’s the routine I’ll be following:

1. E-mail invites to family and friends. Snail mail invites to those who are computer illiterate. (Uncle Irving still can’t figure out what a colon followed by a minus sign and a parenthesis means.)
2. See the movie, “Love The Coopers,” which will be released on Nov. 13. The film follows the Cooper clan as four generations of extended family come together for their annual Christmas Eve celebration. As the evening unfolds, a series of unexpected visitors and unlikely events turn the night upside down, leading them all toward a surprising rediscovery of family (“mishpokhe”) bonds and the spirit of the holiday. The cast stars Alan Arkin, John Goodman, Diane Keaton, and Marisa Tomei. Olivia Wilde is the perpetually single (“neet khasene gehat”) Eleanor, who recruits a soldier to pretend to be her boyfriend. Marisa Tomei’s, Emma, who accidentally shoplifts, is joined by Ed Helms, a single father (“tate”) whose daughter likes to proclaim everyone is a jerk.

The theatrical poster for the movie: “You Can’t Regift Family.”

3. Pick up my FREE turkey from ShopRite (I spent the required \$400!)
4. Visit my local card shop to examine the humorous Thanksgiving cards. What a choice!!! The cards with my favorite inscriptions:

“Let’s be grateful that Thanksgiving isn’t happening at the same time as Yom Kippur.”

“Bring a dish this Thanksgiving or you will be seated at the Kids’ table.”

“In advance of our annual awkward (“umgelumpert”) Thanksgiving conversation, thought I’d let you know up front that yes, I’m still single (“eyntsik”), and no, I still haven’t gotten a real job.”

“I’m thankful for the holiday that doesn’t require atonement (“atounmant”) or starvation.”

“Thanking you in advance for not wearing your Redskins jersey to Thanksgiving dinner.”

“Happy Thanksgiving to someone obsessively checking email on Thanksgiving.”

“One reason I live with my parents is to beat Thanksgiving traffic.”

“I’m grateful there will be someone else at Thanksgiving dinner able to discuss the latest issue of Us Weekly.”

“Thanksgiving is an annual tradition of observing how people used to communicate before the Internet.”

“Make sure the clothes you buy on Black Friday take into account how fat (“zaftik”) you got on Thanksgiving.

“My belt is already unbuckled.”

5. Get on the phone with the Butterball Talk-Line JUST TO CHAT. I enjoy hearing all of the stories told by their representatives:

One year a woman called the Talk-Line WHISPERING her questions. When asked to speak up, the newlywed (“nevlived”) explained she was hiding in the closet from her mother-in-law (“shviger”), whom she was trying to impress.

Another young man (“yungermantshik”), hosting his first Thanksgiving, called the Talk-Line while in the grocery store (“shpayzkrom”). A turkey expert stayed on the phone as he walked down the aisle, advising him of all the items he’d need to buy.

6. Wrap autumn (“harbst”)-colored ribbons around the neck of wine (“vayn”) bottles.

7. Fill wire baskets with artificial flowers and produce.

8. Nestle pieces of cardstock with guests’ names atop pinecones for simple (“poshet”) place cards.

And on Thanksgiving morning, follow Molly Goldberg’s recipe for “Stuffed Turkey” (from “The Molly Goldberg Jewish Cookbook”)

4 teaspoons salt

Liver and gizzard of turkey

1 tablespoon freshly
ground black pepper
2 teaspoons paprika
2 cloves garlic, minced
1 12 - 14-pound turkey

4 tablespoons shortening
2 onions, chopped
1/2 pound mushrooms, sliced
3 cups cooked brown rice

Mix 3 teaspoons of the salt, 3/4 teaspoon of the pepper, the paprika, and garlic together. Rub into the turkey, inside and out. Grind the liver and gizzard in a food mill or chopper and set aside.

Melt the shortening in a skillet. Add the onions. Saute for 10 minutes, stirring frequently. Add the mushrooms, and set aside. Saute the liver and gizzard for 5 minutes. Combine the brown rice, onions, mushrooms, liver, gizzard, and remaining salt and pepper. Mix well. Stuff the turkey, closing the opening with skewers, thread, or aluminum foil. Place in a roasting pan. Roast in a 350 degree oven for 2 1/2 hours or until the turkey is tender. Baste frequently with the pan juices.

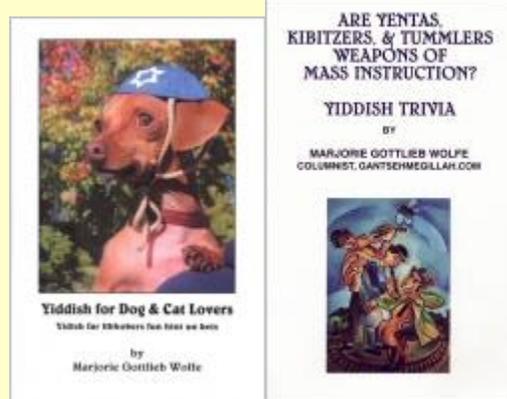
Remember that Molly Goldberg always measured her ingredients by the pinch, the sprinkle, and the handful. But not everyone's pinch, sprinkle, and handful are the same.

9. Have everyone at the dinner table take turns giving thanks for all of their many blessings.
10. Remember what Bruce Lansky said, "Once your child leaves the table to go potty, you won't see her again--until it's time for dessert" (think pumpkin pie, pecan pie, apple pie, etc.)
11. After dinner, if your teenage daughter volunteers to load the dishwasher or wash the dishes, she has two finals (or the SAT exam the next day that she should be studying for).
12. Write a note to Arthur Schwartz wishing him a Happy ("gliklekh") Thanksgiving. Be sure to remind him that it's only 11 days to the first day of Hanukkah!

Search for Stories Beginning with the Letter

<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>	<u>E</u>	<u>F</u>	<u>G</u>	<u>H</u>	<u>I</u>	<u>J</u>	<u>K</u>	<u>L</u>	<u>M</u>
<u>N</u>	<u>O</u>	<u>P</u>	<u>Q</u>	<u>R</u>	<u>S</u>	<u>T</u>	<u>U</u>	<u>V</u>	<u>W</u>		<u>Y</u>	<u>Z</u>

**Marjorie Gottlieb Wolfe is the author of
two books:**



**"Yiddish for Dog & Cat Lovers" and
"Are Yentas, Kibitzers, & Tumblers Weapons of Mass Instruction? Yiddish
Trivia." To order a copy, go to her
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