

# Cooking with faith

By Terri Alderfer  
Staff Writer

Philadelphia chef and cookbook author Aliza Green will explore the idea for her next book at her own synagogue, Or Hadash in Fort Washington, March 28 at 8 p.m.

Green will share historical food facts that relate to the Jewish community, like the fact that the first chocolate, vanilla and citrus fruit plantations in the new world were started by Jews.

The chef started her career in 1976 and has worked at restaurants like Ristorante DiLullo, Apropos and the White Dog Café in Philadelphia. For the last 10 years, she has been writing cookbooks, and has published 10 altogether — including the popular "Field Guide to Herbs and Spices" and "Starting With Ingredients: The Quintessential Recipes for the Way We Really Cook."

Green is currently working on a new book that relates the history of

the Jewish community with its many different foods, and she has modeled the upcoming event around this concept.

"I kept coming across all kinds of things about Jewish food traders," she said of her past research.

"As a chef I never did that kind of food, but as you get older you get more interested in your roots, so the program is a result of this research," she added.

The evening is titled "Sweet and Sour: How Jewish Traders Changed the Way the World Eats" and will feature a talk and food tasting. Green said the "sweet and sour" title comes from a long-standing Jewish tradition to celebrate the good times, but remember the bad times as well.

Green will begin the evening with a slideshow of images — particularly of spices, since Jews have been in the spice trade since biblical times. To complement the images, she will have spices to pass around for a "multi-sensory" ap-

proach. The tasting will feature three hors d'oeuvre-type samples and three dessert samples.

The desserts have a historical significance, too, Green said. She recently attended a seminar on the history of chocolate, where she learned that Jews were one of "the most important chocolate traders." One of her specialties is a chocolate that she makes with dry fruit and nuts.

Although Green's focus has been on the history of food trade in the Jewish community, she emphasized that this history also affects the way everyone eats.

"It's the way it's affected everybody," she said. "It's a different way of looking at it."

The program is open to the public and costs \$10 for non-Or Hadash members to cover the cost of food. For more information and to RSVP call the Or Hadash office at 215-283-0276. Or Hadash is located at 190 Camp Hill Road, Fort Washington.