

ROSH HASHANAH IN CALCUTTA

Celebrate 5748 the way our Indian brethren do.

BY BARBARA ANN ROSENBERG

Last year, I celebrated Rosh Hashanah with some friends in Calcutta. Known as Baghdadi Jews, their descendants left Spain at the time of the Inquisition, stopped in Syria, Yemen and other Middle Eastern countries, then settled in India. The Indian servants, who were taught to cook traditional Jewish dishes, added their own spices — cinnamon, curry, turmeric, ginger, coriander, cumin and garlic. Today, the 45 remaining Jewish families of Calcutta eat lots of vegetables, fish and chicken. My Calcutta-style Rosh Ha-

shanah menu (strictly kosher) is sure to spice up your holiday.

Bhetki-Style Spiced Fish

2 lbs. thick fillet of fluke or flounder
2 tbsp. coriander powder
1 tbsp. cumin powder
½ tsp. turmeric
¼ tsp. cayenne or 1 small green chili (finely blended)

2 tbsp. lemon juice
1 tsp. salt
1 tbsp. oil
(Optional: for a milk meal, add 2 tsp. yogurt to ingredients.)

Roast coriander and cumin powders together in a small hot, dry pan for a few minutes until fragrant. Add turmeric, cayenne (or green chili), lemon

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A Calcutta-style Jewish holiday table.

MENU

Rosh Hashanah Calcutta-style

Dinner for 8

Bhetki (Baked Spiced Fish) Khasta Roti (Bread)

Chitanee (Sweet and Sour Chicken)

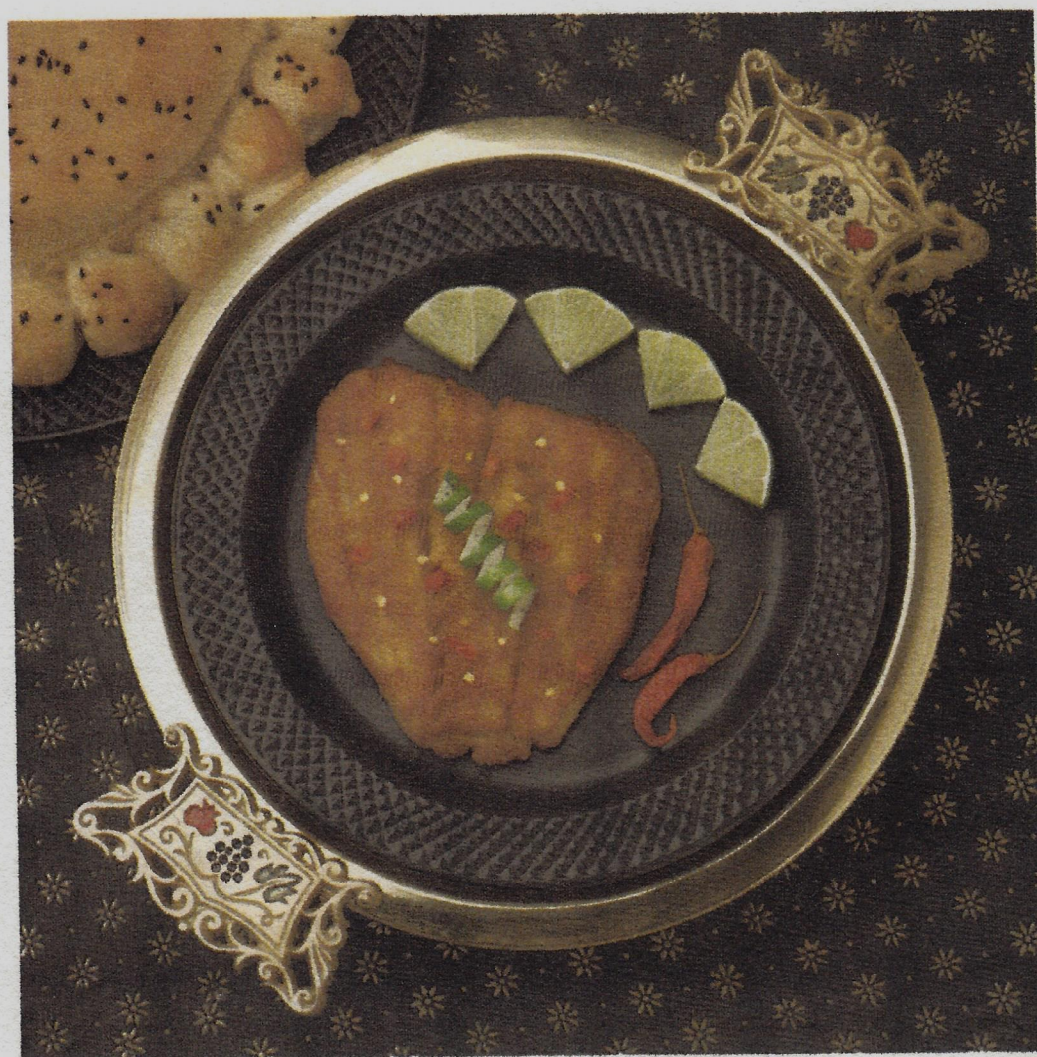
Gajar Polao (Rice With Grated Carrots)

Alu Makala (Deep Fried Whole Potatoes)

Uchingra (Steamed Long Green Beans)

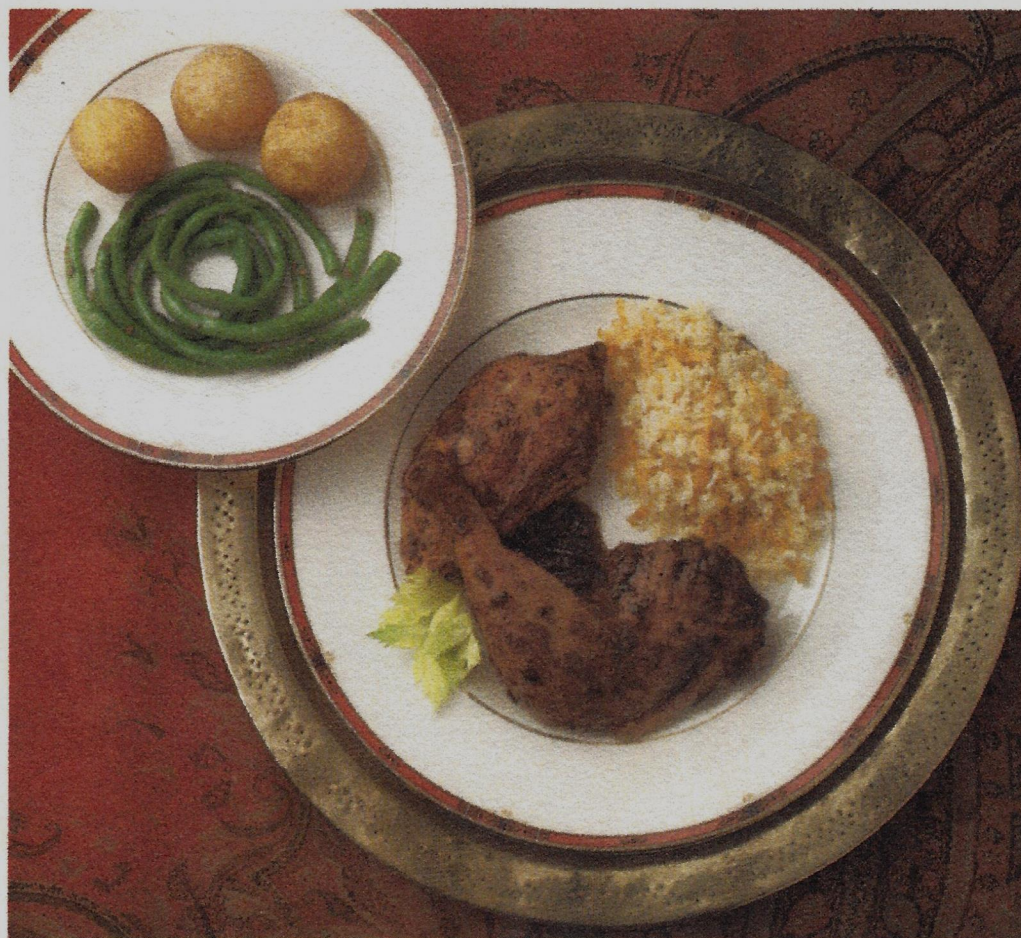
Kubba Curry (Chicken Soup With Stuffed Dumplings)

Phal (Fresh Fruit) Darjeeling Tea

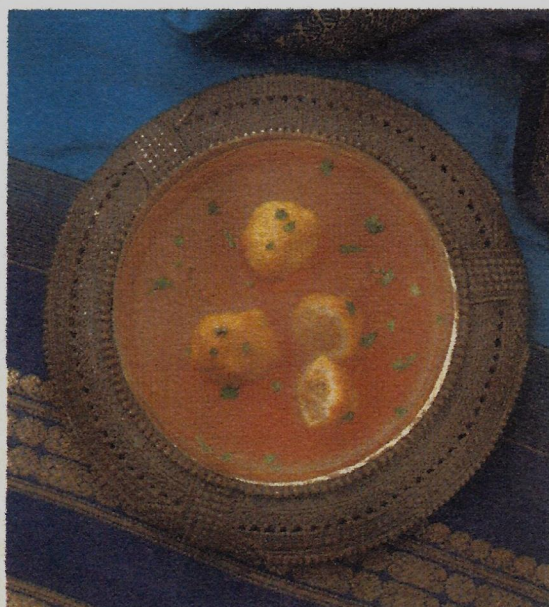


Baked fish served with Khasta Roti (upper corner).

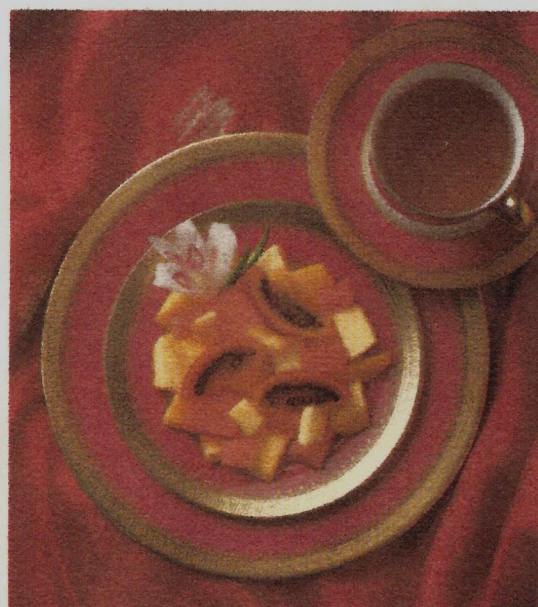
Menu created exclusively for INSIDE. Recipes adapted by Barbara Ann Rosenberg. Prepared by Rosenberg and Frederick Walker.
Art Director: John Culin. Photographer: Michael La Riche. Food Stylist: Frederick Walker. Food Coordinator: Barbara Bookbinder.



Sweet and sour chicken with rice; fried potatoes and beans.



Chicken soup with dumplings.



Phal, a fresh fruit plate.

Ceremonial objects courtesy of the National Museum of American Jewish History gift shop. Indian art from Jaipaul Galleries. China and table accessories courtesy of Bloomingdale's. Availability of spices and tableware on page 185.