



**The
Survivor
Mitzvah
Project**



***On Rosh Hashanah the call of the shofar rouses the soul,
renewing our moral conscience.***

The Survivor Mitzvah Project has opened its arms to hundreds of "new" Holocaust survivors like Boris and Nina in Ukraine [pictured below] who are in crisis, cut off from any financial aid except for what SMP supplies. In Eastern Europe there is no substitute for our program. For these survivors, there is nowhere else to turn.



THE ROSH HASHANAH CHALLENGE:

Become 1 of 1800 donors to make a special Rosh Hashanah donation of \$100.

Or, get your friends and family involved, and donate a combined gift of \$100!

THE GOAL: To raise \$180,000

This will provide 100 new survivors with food, medicine, heat & shelter for an entire year!

Gifts in any amount save lives!

HEED THE CALL OF THE SHOFAR!

**Together we can raise \$180,000
and make the New Year happy, healthy & sweet
for 100 Holocaust survivors new to our project!**

A holiday treat for you

Teiglach, (also spelled **taiglach** or **teglach** (Yiddish: טייגלעך,) is the plural of "teigel", literally "little dough". The dough is cut into small pieces and boiled in honeyed syrup along with nuts and candied fruits.

Teiglach is the traditional Ashkenazi treat for Rosh Hashanah.

One of SMP's beloved survivors, Miriam Girschevna, sent this recipe from Estonia to share with you along with this memory:

"I used to have an aunt who made delicious Teiglach, so I love them from those old times."



Miriam Girschevna's Teiglach Recipe

Dough: Beat 6 eggs until stiff. Add ½ cup of sugar, 6 tablespoons of vegetable oil and mix well. Add 1 spoon of flour at a time until the dough gets thick. (Approx. 3½ cups). Put the dough on a lightly floured board, roll out with your hands and let rest 1½ hours. Cut dough into small pieces (*babki*), roll into small balls. (less than 1/2 inch per ball). Arrange on a lightly oiled baking pan and bake [at 350°] until *babkis* turn brown (10-15 minutes). Cool.

Honey syrup: Combine 12-16 ounces of honey, ½ cup sugar, ½ teaspoon of ginger and stir over low heat until all the sugar is dissolved. Bring to a low boil, and simmer about 10 minutes.

Boil *babkis* in honey on low heat, stirring with a wooden spoon until they are all brown and coated. (10 minutes). [If you like, add some nuts and dried fruit as the syrup thickens.] Pile the coated *babkis* on a wet board, shaping into a mound. Sprinkle some poppy seeds or sugar on the top. Wait until they cool down. Enjoy!

Our acts of kindness at Rosh Hashanah will impact the entire year.

Take the Rosh Hashanah challenge now! Make a \$100 special donation during the High Holidays to save lives.

May the New Year bring you joy and peace. *Zane Buzby*

Donate Online at survivormitzvah.org or by check:

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The Survivor Mitzvah Project is a 501c3 non-profit public charity.

