

Teacher Lesson Summary

Lesson plan title: Memory, Food, Senses

Your name/name of your school: Lee Holder, North Lenoir High School

City/country: LaGrange, NC

Primary subject of lesson (History, English, etc): History/Modern Genocides class

Grade level of students: high school

Total required time to teach lesson: Four lessons, 60 minutes each

Goal(s) of lesson:

 To expand students' experience of pre-war Jewish life by having them learn about, taste, and smell food cooked by European Jews

To create a learning experience with students and their parents

Brief summary of your lesson:

In this lesson, which I adapt to different courses, students explore Centropa's web page with Jewish recipes curated by Jayne Cohen, and read In Memory's Kitchen, a collection of recipes women gathered while in the Nazi camps. As a way to learn about pre-war Jewish culture, and to bring that learning from the intellect to their senses, students are asked to find a recipe that they then cook with their parents. Each student brings the dish he or she made to class and everyone gets to taste and smell the cuisine of Jewish culture, in the context of learning about Central and Eastern European Jewish history. Parents comment that they really enjoy doing this project with their students, and the students love learning a different aspect of history, through taste and smell. Recently, I found out about Centropa's interviewee, Hedvig Endrei, and will begin using her recipes – collected when she was in a camp with several friends – and her story in this lesson, as well.

Centropa and other sources used:

Centropa's recipe page: http://www.centropa.org/magazine/recipes In Memory's Kitchen: A Legacy of the Women of Terezin, Cara da Silva, trans. Bianca Steiner Brown

Each family buys the ingredients for the recipe they make.

Centropa interview and recipes from Hedvig Endrei