

**09/22/19 - Rosh Hashana Menu 5780/2019**

Rosh Hashana 2019, 5780

I am having a hard time accepting the fact that Summer 2019 is drawing to a close and Rosh Hashana will be upon us in a couple of weeks. Here in Los Angeles, the usual September heat wave has begun although late at night there is a hint of coolness in the air, a harbinger of fall.

I have been diligently searching the farmers markets to find newly harvested apples. So far I have been successful in my search for New Medjool Dates, a delicious mouthful of creamy, intensely sweet and sticky goodness. Last week I found large, very fresh green leeks for my kuftes de prassa as well as many kinds of honey, including the rare avocado honey. Did you know that every kind of honey, i.e. Sage, Wildflower, Orange Blossom, has a different taste depending on which kind of tree orchard the bees were in. One stall in the market had newly dried Black Eyed Peas for sale so I bought those as well. No luck on Pomegranates yet, though they should be harvested any minute now. I wish I had enough space in my city garden to plant a pomegranate tree. As you know I pursue all of these specific foods in order to fill my menu with the Simanim ([Yehi Ratzones](#)) or foods we say blessings on for the New Year. [\[click to continue...\]](#)

