

Name: Jill Chase

Borough: Manhattan

Dish: Dutch Green Kale and Potatoes “Stamppot”

Jill Chase was born as Jetty Leider on April 9, 1941 in Eindhoven, Holland. At just 6 months old, Jill was forced into hiding with Catholic nuns as a safety measure by her family. During my most recent home visit with Jill she recounted the horrors of being “thrown out of home and forced to live in hiding”. Jill stayed in the convent with this group of Catholic nuns for three years. Shortly thereafter, in 1944, a Jewish chaplain from England retrieved Jill to bring her back to her family and home which were quite damaged by their war experiences.

Jill returned home for a few years and indicated during that time that her relationship with her father was poor. During this time back at home, Jill recalls having vivid memories of her mother cleaning the home in preparation for Passover: “I remember it very well...she laid out a white and blue plate with blue flowers, I can see it in my head now. This dish is very Dutch and reminds me of my family and my culture from before I was forced out. My mom would make this delicious Dutch recipe with green kale , wurst, and potatoes. That is what reminds me of my mom and from my home.”

At 9 years old, Jill was sent away by her father to live with various families in very difficult conditions. She recalls living with a family in Muiderberg Jewish cemetery for a few years and finally coming to the United States on September 19, 1957. Jill has two children from her first marriage, her son resides in Israel, and her daughter is living in Connecticut. Jill had four siblings, two brothers, one who is now deceased and the other is living in Holland. Her sisters are both deceased. One died in 1972 in a plane crash and the other sister, client reported, committed suicide in 2009. Jill has resided in her current residence for forty years.

Jill’s recipe: First wash the green kale (16-24 oz. bag) and chop to medium sized pieces. Then wash and peel the potatoes (6 Idaho potatoes). Cut the potatoes into medium sized cubes pieces. Fill a pot with the kale and potatoes and enough water to cover at least half of the ingredients. Add the entire bunch of wurst to the pot and place on top of the kale and potatoes. After 20-30 minutes, the water will dissolve. Remove the wurst and slice and leave on side. Next, mash the potatoes with a potato masher and add half a stick of salted butter, a dash of salt, and a dash of black pepper! Remove kale and potato mixture to a casserole dish and place sliced wurst on top. Enjoy!



