



Gratz Insider, November 2016 - Story Continuation

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The Gratz Gourmet

Hanna was born and raised in Berlin, where she managed to stay throughout the war, thanks to her own resilience and to the kindness of others. She survived deprivation and loss, as well as the Allied bombings, one of which took her mother's life at the end of the war. Working in Berlin as a photographer for the Red Cross during the immediate post-war period, Hanna met her future husband, George Silver, who was an American military doctor at the time.

In 1948, the couple married and left for the United States, settling in Philadelphia, where Hanna lived a life committed to community service. Initially, she devoted much of her volunteer time to civic causes on behalf of her Strawberry Mansion neighborhood. She began volunteering at the Holocaust Oral History Archive at Gratz after it was established in 1979.

Hanna was a beloved member of the Archive staff for two decades, interviewing in both English and German, translating German interviews and documents and hosting visitors searching for family information in the *Gedenkbuch* (Memorial Book of German Jews). Thanks to Hanna and to all of the volunteers since the Archive's inception, we have collected well over 900 interviews of witnesses to the Holocaust, and finalized almost 400 written transcripts. Hanna's story, told as a narrative description of her own photographs taken during the war, is part of the Archive collection.

Over the years, Hanna maintained her friendships within the Social Democratic Party in Berlin, visiting Germany while her health permitted. She reported to the Archive staff her observations about positive changes in that country, emphasizing the importance of the "other Germany," made up of those who maintained their anti-Nazi beliefs and helped rebuild Germany post-war. She taught us about the "montage of rescue," small acts of help by unknown individuals, which added up to the survival of many German Jews. Without such help, Hanna and her mother would not have survived in Berlin throughout the entire Nazi era.

Hanna's ongoing warmth and hospitality included special luncheons at her home, some featuring her delicious plum cake, whose recipe appears below. We have also included a link to Marian Burros' plum torte recipe from The New York Times, which is slightly different from Hanna's. Enjoy!

Hanna's Plum Cake

¼ pound butter (or margarine)
2 eggs
½ cup sugar
1¼ cup flour
1 teaspoon baking powder
About a dozen Italian plums

Streusel topping: sugar, butter, flour, cinnamon

1. Preheat oven to 350° .
2. Cream butter, eggs and sugar.
3. Add flour and baking powder.
4. Make a ball, and put it in a lightly greased pan (8"x12" or round).
5. Push ball to make dough ½" thin. Cover sides too, bringing up thin crust ½" on side of pan.
6. Fill in with washed, pitted, quartered Italian plums.
7. For the streusel topping, combine sugar, butter, flour and cinnamon. Spread streusel topping on cake.
8. Bake for 35 minutes.

See also [Marian Burros' recipe for the "Original Plum Torte"](#) from The New York Times.