



בשול עם שמחה



From a Jewish point of view, living in Otaki reminds me of a border town; I'm not quite a country member, not quite city. I usually come into Wellington for services, but I'm also close enough to Palmerston North that I'm invited to services and events there with some of our real country members.

December's 'northern diaspora' Chanukah in Palmerston North brought together old friends - and some delicious food - as usual. I particularly liked two baked Zucchini and Egg dishes brought by Carol and Vicky

After a short discussion involving three cooks and at least two languages I took home this composite recipe to glue into my own notebook....

Zucchini Quiche

Ingredients

- 5 zucchini grated
- 1-2 onions grated
- 3 eggs
- 1/2 cup oil
- 1 cup water
- 1½ cups flour
- salt and pepper
- 1/2 cup grated cheese

Preparation

Mix all together and bake at 200 C for 45 mins or until cooked.

Enjoy... Simcha

Kitchen upgrade in name of Fred Hirsh...

This year Temple Caterers are working towards revamping the kitchen facilities at the Temple. It is a big project which will be done in stages by using some of the money we have raised from functions and also some fundraising. Also if anyone would like to make donations in memory of Fred Hirsh they will be gratefully accepted. Some donations have already been received.

Cheques can be made out to Wellington Progressive Jewish Congregation and are to be marked "In memory of Fred Hirsh for upgrading the Kitchen". Donations are tax-free.

Fred was one of the founding members of Temple Caterers and the money we have available for this project is due to his careful financial planning.

For newer members who are unsure regarding the function of Temple Caterers, we are there to help with

any functions at Temple Sinai. We have a wonderful group of volunteers who give their time and energy to help with these functions. Money raised goes towards projects at the Temple that need doing, helping those in need and generally keeping the facilities of the kitchen in good working order.

If you are interested in food and would like to help us in any way with functions or any fundraisers during the year please contact Rosa Mishkin, **389 8514** or David and Sue Esterman **934 6874**.

Donation

A very generous anonymous donation of a new stick blender has been given to the Temple for use in the Kitchen. Temple Caterers will make full use of this equipment.

Temple Caterers

Rosh Chodesh...

Our inaugural observance of Rosh Chodesh was on Friday 2 December, when we celebrated **Rosh Chodesh Kislev**. There were exactly 10 of us, a perfect minyan. We sat around the table and had a short Erev Shabbat service. We made kiddush and shared a meal.

We talked a bit about Rosh Chodesh and then broke into Chevruta groups. This is a traditional way for Jews to study, in pairs. We had some excerpts from the Book of Maccabees, from the Talmud and some other commentary both modern and traditional. After intense discussion of the excerpts we came together and shared our insights.

Then we took some time to listen to each other describe memories of Chanukah, the joys and difficulties and the challenges.

Rosh Chodesh Tevet was on 31 December, and fell on a Saturday. A few of us shared lunch at the Youngs after

Shabbat services and then we went over to Rita Angus Retirement Village and lit Chanukah candles with the Jewish residents there.

Next Rosh Chodesh is **Monday 30 January**. This is **Rosh Chodesh Shevat**. We will meet at the Temple at 6.30 pm for a shared meal and study of Tu B'Shvat, the birthday of the trees. Please join us. All are welcome.

Tuesday 28 February is **Rosh Chodesh Adar**. We will meet at the Temple at 6.30 for a shared meal and study of the Book of Esther. (Venue subject to Temple building work - page 6)

If you would like to host a Rosh Chodesh session at your home, please let me know. Also, if you would like to take the opportunity to celebrate something in your life or to start something new on Rosh Chodesh, let's do that! Contact JoEllen: **568 5189** or **021 0234 3377**.