

# ~~Progressive Jewish News...~~

## ~~Janice Alper~~

~~The Union for Progressive Judaism, representing Australia, New Zealand and Asia, (UPJ ANZA) is pleased to announce the appointment of Mrs Janice Alper to the new full-time position of Director, Programming and Development.~~

~~Mrs Alper, a well-known and highly respected professional Jewish educator and leader, brings to this position the skills, knowledge, training and experience gained over twenty-five years working throughout the United States. She is highly qualified and has had broad experience in the areas the UPJ seeks to develop. She is a trained Jewish educator, and was founding Executive Director of Jewish Educational Services in Atlanta, a central communal agency, providing innovative Jewish programming servicing a population of more than 100,000 Jews. In 2003, Mrs Alper was awarded an honorary Doctorate of Jewish Religious Education, *honoris causa* from the~~

~~Hebrew Union College Jewish Institute of Religion.~~

~~Mrs Alper and her husband Marvin, are expected in Australia to take up this new position in May 2004.~~

~~Building on the sound foundations set by the former UPJ Regional Director, Rabbi John Levi, Mrs Alper's task will be to take a leading role in the development and implementation of the UPJ's strategic vision and objectives. Her role will also focus on the provision of formal and informal family education and professional development opportunities, delivered using leading edge technologies, and support. She will be involved in the provision of advice and support for the UPJ congregations, schools, youth movement and Reform Zionist organisation, ARZA.~~

~~The UPJ is now poised to expand and strengthen its place in the Australian, New Zealand and Asian Jewish communities~~

~~*Penny Jakobovits*  
President, UPJ ANZA~~

## ~~Events to plan for...~~

### ~~NZ PROGRESSIVE RETREAT~~

~~Queen's Birthday weekend  
5-7 June Taupo area~~

~~Join Progressive Jews from throughout NZ for this special weekend. Watch this space for details!~~

### ~~LIMMUD OZ 2004~~

~~Australian Queen's Birthday weekend  
12-14 June Melbourne~~

~~<http://www.limmudoz.com.au/>~~

~~Combine with a visit to friends or family while airfares are so cheap! Limmud Oz comprises a programme of hundreds of workshops, discussions, lectures, and panels. Sessions will be presented by experts in their field and will take place at Monash's Caulfield Campus. Diverse topics range from mysticism to Jewish music, philosophy, Torah, Women's Learning, social justice, Holocaust, Hebrew, Yiddish, creative arts and relationships. Sessions run for one to two hours and participants make their session choices on the day.~~



## בשול עם שמחה



### Spicy Carrot Salad

This tasty recipe was given to me by Rose Burgess, from the Jewish community in north London. It may be served either cold, or at room temperature. It's good to accompany anything from fish fingers to a curry.

#### Ingredients

*Approx 1/3 kg coarsely grated carrots*  
*1/4 tsp sea salt*  
*2 TBS vegetable oil*  
*Some grated onion - to taste*  
*1 TBS whole black mustard seeds*  
*2 tsp lemon juice*

#### Preparation

- Toss the carrots with salt and onion in a bowl.
- Heat the oil in a very small pan over a medium heat. When very hot, put in the mustard seeds. As soon as the seeds begin to pop (a few minutes), pour contents of pan over the carrots.
- Add lemon juice and toss with a wooden salad fork.

*And here's another useful one.... Enjoy - Simcha bat Sarah*

### Savoury No-wheat Flan Case

#### Ingredients

*1/2 cup of fresh! chick-pea flour (health shop or Indian grocer)*  
*1/2 cup of rice flour*  
*A little salt, pepper, spices to taste (try S & P and a pinch of cumin)*  
*75 gm butter (or substitute)*

#### Preparation

- Rub butter into flour mix.
- Add enough water to make a firm dough.
- Roll out to line a 23-25 cm flan tin.