

# Welcome to Rabbi Johanna Hershenson...

## Welcome speech by Dave Moskovitz

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during which they observed us, met with numerous internal and external stakeholders, and performed some of the functions that our Rabbi would normally perform. Members were given the opportunity to meet the candidates, both as part of a group and individually.

Immediately after the rabbis' departure, we held a congregational meeting run by Jane Schaverien to tease out group qualitative evaluations for both candidates. It was a close contest, but in the end we reached the sort of consensus that Kiwis are so good at and others literally die for. Both candidates had the knowledge, training, spirituality, and teaching skills that one would expect from a Progressive Rabbi, as well as good credentials working in the wider community and on Interfaith issues.

The qualities in Rabbi Johanna that we found particularly attractive were: her collaborative approach, excellent listening and good communication skills; experience in working in remote environments; she was confident but not pushy, and she seemed well-organised and independent;

she appeared experienced enough to know what she liked, but she wasn't jaded, and wanted to develop her own skills together with those of the congregation; all of this with a healthy dollop of attitude, and a willingness to consider working for us part-time in the future, an arrangement which might be sustainable financially in the long-term.

We're very excited to have Rabbi Johanna join our team. As our coach and mentor, she'll be the catalyst that helps unlock our untold social, spiritual, and educational potential. The wisdom and capabilities that Johanna brings to the table will help make Temple Sinai, the Jewish Community, and New Zealand a more learned, spiritual, diverse and interesting place to be.

Rabbi, as you listen to this you might be feeling the weight of a thousand expectations. But we know that you'll do a wonderful job just by being yourself. As you support us, you'll find that we're right with you, supporting you, as together we work to realise our values and achieve our common goals.

On behalf of all of us here today, welcome to Temple Sinai.



## Black Bean Fajitas

This is a tasty Mexican flavoured bean and tortilla dish, which is mostly grilled and uses very little oil. Grilling and skinning peppers takes a while but the enhanced flavour is worth the effort. They are easier to peel if wrapped in a plastic bag for a few minutes still hot from the grill.



### Measurements

I use both metric and imperial measurements in my cooking but for the younger cook I have converted the Imperial measurements to metric:

1/4" = 6.5 mm      15oz = 425 gm  
1/2" = 13 mm      1/2 cup = 125 ml

### Ingredients (serves 4)

4 tortillas (available ready made in most supermarkets)  
1 green pepper cut into 1/4" slices  
1 medium red onion cut into 1/4" slices  
1 large red tomato cut into 1/2" slices  
1 tbsp oil  
1 can (15oz) black beans, rinsed and drained  
1 tsp ground cumin  
1 tsp dried oregano  
1 tbsp lime or lemon juice  
salt and ground pepper  
1/2 cup of salsa drained  
1/2 cup of (packed) coriander leaves

### Preparation

- Heat a medium skillet or ridged grill pan over a high heat until hot. Add tortillas and heat until hot. Wrap them in foil to keep warm and set aside.
- Add the peppers and cook until they are blistered in many places (about 8 mins turning them 3 or 4 times).
- Transfer them to a serving plate. Add the onion to the pan in one layer. When lightly blackened in places (about 1 min) turn and grill them until they are limp (about 1 min more); Add them to the plate with the peppers.
- Coat the pan with cooking spray. Add the tomato and grill on each side for 1 min. Transfer this to the plate of vegetables. Wipe the pan and return it to heat. Add the oil. Add the beans, cumin, oregano and cook the mixture, mashing it until beans are as creamy as you wish (approx 1-2mins).
- Mix in the lime juice. Season to taste with salt and pepper.
- Divide the beans amongst the tortillas, to each tortilla add 6 pepper slices, 1/4 cup of onions, 1 tsp salsa, a tomato slice and 2 tsp chopped coriander. Fold the tortillas over the filling and serve.

Enjoy... **Simcha**