

JEWISH EXPONENT

— WHAT IT MEANS TO BE JEWISH IN PHILADELPHIA —

One Year of the Pandemic: What We've Lost, What We've Found



Volume 133
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▲ **Top row, from left:** Alan Tripp with his granddaughter, Courtesy of Dr. Abigail Tripp Berman, **Arlene Horowitz**, Courtesy of Julie Horowitz-Jackson, **Avraham MacConnell**, Courtesy of Edward MacConnell, **Bernice Bricklin**, Courtesy of Lila Bricklin, **Edward Malinoff**, Courtesy of Josh Malinoff
Second row, from left: Eileen Chanin, Courtesy of Bernard Chanin, **Ethel Hamburger**, Courtesy of Justin Cohen, **Eve Rudin**, Courtesy of Marion Rudin Frank, **Gilbert Liss**, Courtesy of Jon Liss, **Gloria Allen Moskowitz**, Courtesy of Susan Goldman
Third Row, from left: Irvin and Anna Mae Kean, Courtesy of Amy Jo Kean, **Libbie Rubin Greenbaum**, Courtesy of Sheila Greenbaum, **Loretta Coleman**, Courtesy of Rabbi Alexander Coleman, **Margit Feldman with Noah Weinstein**, Courtesy of Judy Weinstein, **Mary Heller Cope**, Courtesy of Connie Franckle
Fourth row, from left: Melva Klebanoff, Courtesy of Daphne Klebanoff, **Nola Schwartz**, Courtesy of Susan Byck, **Rebbetzin Rachel Altein**, Courtesy of the Altein family, **Richard Aronson**, Courtesy of Howard Aronson, **Robert Pollack**, Courtesy of Janine Shahinian
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Don't miss the Passover Palate pullout section.

JEWISHEXPONENT.COM

Miriam's Advice Well

WHY ARE PEOPLE GOING OVERBOARD FOR PASSOVER?

A reader is a bit stunned at the lengths people are going to this year to celebrate Passover and wonders why people are putting some much time and effort into it. Miriam explains that the holiday celebrates freedom — the freedom to celebrate as much as you'd like. From dating to parenting, Miriam welcomes all questions. Email yours to news@jewishexponent.com and put “Advice Well Question” in the subject line. jewishexponent.com/2021/03/08/dear-miriam-why-are-people-going-overboard-for-passover/



Philacatessen

HONEY CAKE RECIPE

Food columnist Keri White featured the couple behind Noshes by Sherri in last week's Exponent, and in her blog this week, she offers a recipe for honey cake that comes from proprietors Sherri and Michael Leon. The recipe was a specialty of the latter's mother. Read Philacatessen, her online blog, for the recipe. And check Philacatessen regularly for food content not normally found in the printed edition. jewishexponent.com/2021/03/08/noshes-by-sherri-shares-honey-cake-recipe/



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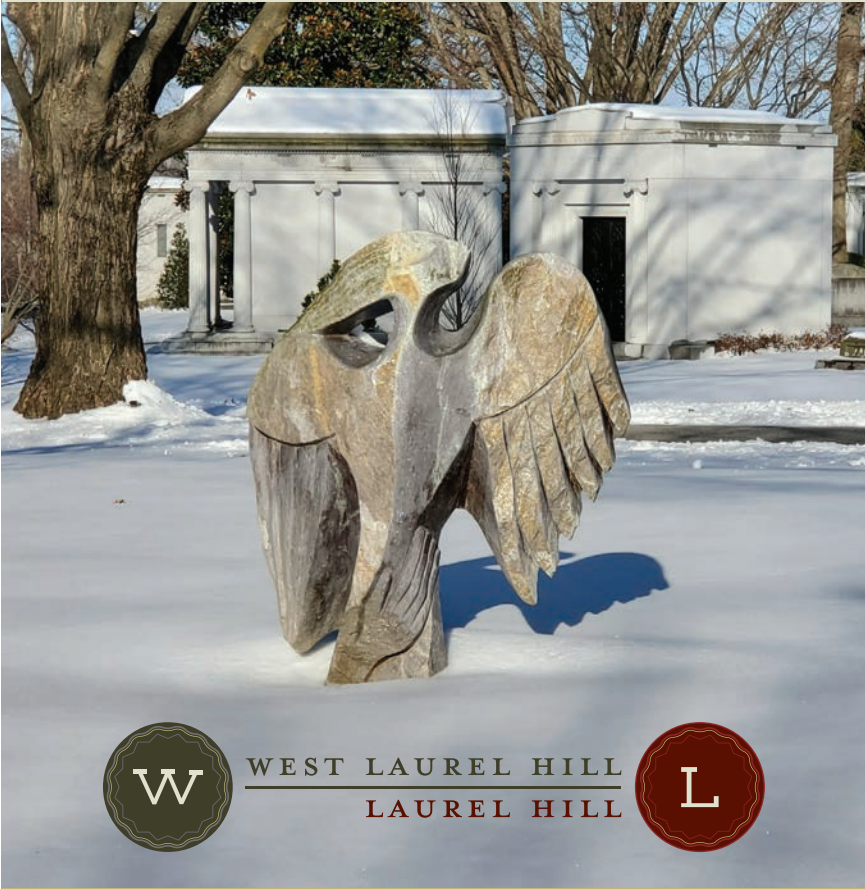
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The following message was addressed by Gov. George H. Earle to the Anti-Hitler Demonstration Scheduled to take Place Next Monday at Madison Square Garden:



"The Hitler Government is a government of hate and oppression. The head of that government is waging a campaign of terrorism against Protestants, Catholics, Jews, Masons, labor and its own war veterans. Adolph Hitler and his minions of hate are subordinating Christianity to Hitlerism and Nazi paganism. They are giving no quarter to those who seek to exercise the God-given right of religious freedom. They are trying to dry up the wells of liberty and equality in a country whose centuries-old culture made it one of the leading nations of the world.

"The American people believe in liberty of conscience, in equality of opportunity. Having been so long a free people, they cannot conceive of the tyranny that can be practiced, and is practiced, by the man and men who now tyrannize the German people. Let us recognize the fact that the American spirit of fair play unfortunately is not universal in all the world and that by emphatic repudiation of oppression and all destructivisms we can better serve our people and preserve our own precious heritage of liberty and equality."

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One Year of the Pandemic: How We've Changed

LOCAL

JESSE BERNSTEIN | JE STAFF

THE FIRST MENTION of COVID-19 in the Jewish Exponent came on March 3, 2020.

The story combined reporting from JTA with contributions from former staff writer Eric Schucht. In the fifth paragraph in a story about the Israeli elections, Schucht wrote that the final counting had not yet accounted for “the so-called ‘double envelope’ ballots, which include soldiers, hospitalized patients, prisoners and, this year, citizens quarantined over possible exposure to the coronavirus.”

Since that story, the Exponent has published more than 400 articles that mention the word “coronavirus”: op-eds, local news, divrei Torah and more. But even this undersells the impact of the pandemic on our work.

Rare is the story that includes interviews conducted in person or photographs taken by a reporter. Recipes are often selected with our inability to gather with large groups in mind. Most trend stories are COVID-trend stories. Every

It’s going to be a much lonelier time for many people.”

RABBI AARON GABER, IN 2020

obituary’s subject was memorialized from afar. Our coverage of a tumultuous presidential election and what was possibly the largest protest movement in the history of the country, according to The New York Times, were handled from home.

The world was fundamentally reshaped by the

pandemic, and no aspect of Jewish communal life has gone untouched.

As of March 7, 2021, nearly a fifth of the U.S. population has received at least one dose of a vaccine, according to the Times. For some, the

“Preparing for Purim, Marking a Year of Altered Ritual Life,” staff writer Sophie Panzer looked back to the first Jewish holiday to fall during the pandemic.

“On March 9, 2020, news of the pandemic was making

events altogether. This year, most synagogues hosted their Purim events outside, or via Zoom; only a smattering hosted indoor gatherings.

In 2020, Passover presented the next challenge, and questions about digital literacy became pressing as many families realized that their older relatives could not safely join them in person.

“It’s going to be a much lonelier time for many people,” Rabbi Aaron Gaber of Congregation Brothers of Israel in Newtown said at the time.

As for Shabbat, rabbis reported much higher-than-usual attendance as their congregants learned to use Zoom. On college campuses, Hillels and Chabad Houses tried to unite their students through various versions of “Shabbat to-go boxes” and outdoor meals.

end is finally in sight. Still, the pandemic persists in taking our lives and our time. As the one-year anniversary of Pennsylvania’s work-from-home order approaches, we took inventory of what’s happened.

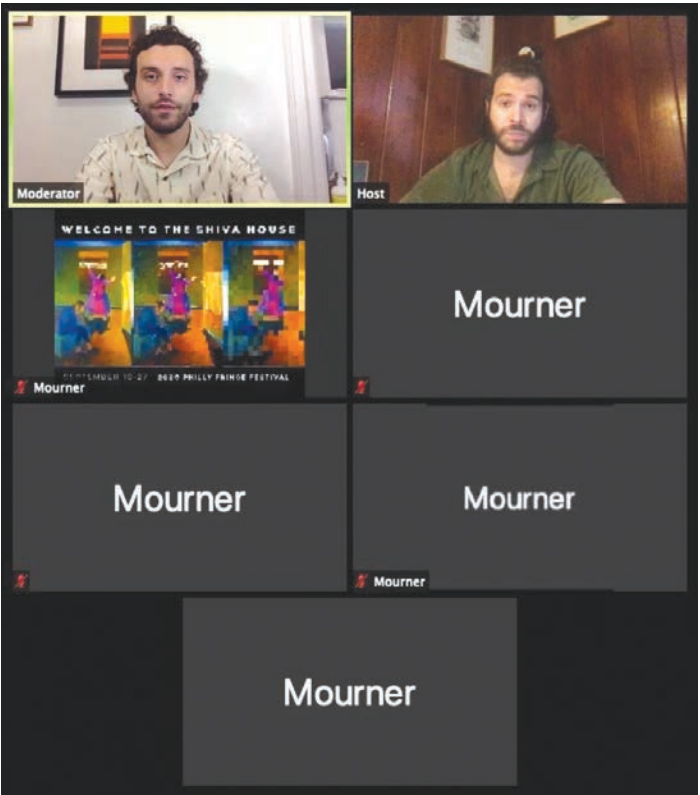
Ritual Life

In a Feb. 11, 2021, article

people uneasy, but widespread shutdowns and research about the dangers of gatherings had yet to fully take hold,” Panzer wrote.

Information about the safety of such an event was still muddled then, so some congregations and Jewish groups chose to proceed with caution, while others canceled

See Changed, Page 16



▲ Benjamin Behrend (top left) and Logan Schulman host a fictional shiva in “Welcome to the Shiva House” in September 2020.
Courtesy of Benjamin Behrend



▲ Dvora Entin, a specialist in maternal mental health based in Bala Cynwyd, speaks to clients from her home in spring 2020.
Courtesy of Dvora Entin

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by BRANDYWINE



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One Year of the Pandemic: Those We've Lost

LOCAL

SOPHIE PANZER | JE STAFF

IN APRIL 2020, the Jewish Exponent ran the first segment of "Those We've Lost to COVID-19."

The series aimed to pay tribute to those who died of a disease that threatened to overwhelm their memory with staggering death tolls and frightening symptoms.

One year since the pandemic began, the Exponent has featured 25 people in six sections of "Those We've Lost," and the names of new coronavirus victims continue to appear in the newspaper's Death Notices section and staff inboxes. These names belong to Jewish teachers, veterans, clergy, doctors, business owners, nonprofit workers, athletes, artists and more.

This is by no means an exhaustive list of members of the Philadelphia Jewish community who have died of COVID-19 over the last year, but it is a tribute to those we covered thanks to the outreach of their loved ones.

Most of the people below

received more extensive coverage at the time of their death. Two of the people, Ashley Altman and Susan Love, were not covered in one of our "Those We've Lost" installments, so they get a little extra detail here. For the others, we chose a couple of humanizing details about them to remind you of who they were.

March 2020

Dr. Irvin Kean, 95, worked out twice a day and walked the golf courses of Sarasota, Florida, six days a week. He was a dentist for 43 years.

April 2020

Rebbetzin Rachel Altein, 95, was an influential leader within the Chabad Lubavitch movements and worked at the Chabad Women's Organization's publication *Di Yiddishe Heim* ("The Jewish Home") as its English-language editor.

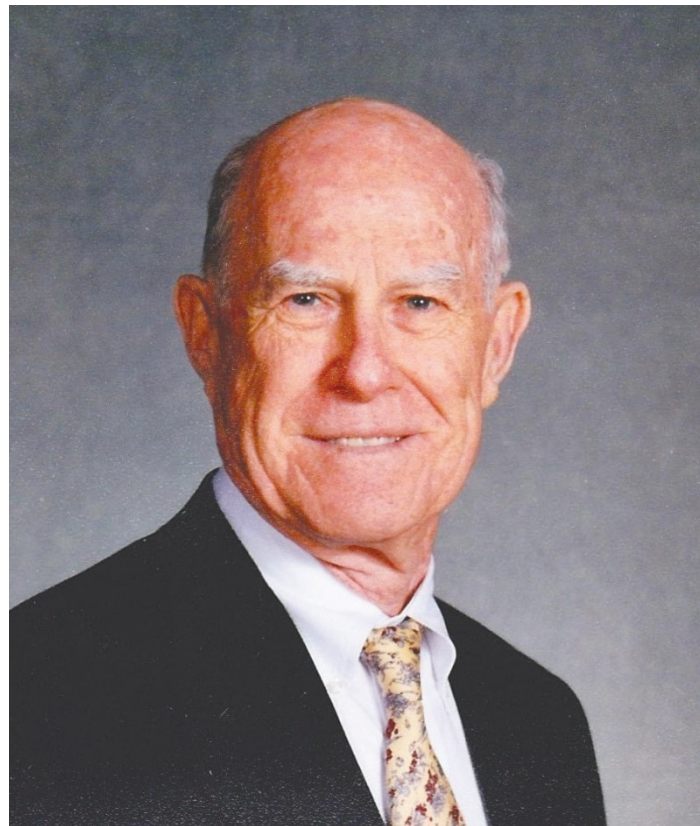
Eileen Chanin, 74, taught herself to play the piano one-handed after an injury. She had an adventurous spirit and traveled to Morocco with her 1-year-old as a young mother.

Loretta Coleman, 85, was born in London during World War II and married Gerald Coleman, a "bespoke tailor from Liverpool," as her son Rabbi Alexander Coleman put it.

Margit Feldman, 91, was born in Hungary and survived Auschwitz and Bergen-Belsen. She served on the New Jersey Commission on Holocaust Education for more than 40 years, helped pass a state law mandating a Holocaust and genocide curriculum in public schools and co-founded Raritan Valley Community College Institute for Holocaust and Genocide Studies.

Ethel Hamburger, 92, was a longtime Sisterhood leader at Beth El Congregation in Bethesda, Maryland, the 1947 Chicago Jr. Hadassah Membership Queen and one-time Congregant of the Year at Beth Sholom Congregation in Elkins Park.

Sylvia Millrood, 82, was the first president of the Sisterhood of Congregation Or Shalom, which she founded with her



▲ Ashley J. Altman

Courtesy of Jennie Nemroff

husband, Bernard Millrood, in 1974. She was an artist who loved painting, needlepoint and sculpture.

Gloria Allen Moskowitz, 88, was the former administrative coordinator of John Bartram High School Motivation Annex, where she was known for her dedication to underserved students. "If you called her up she had time for you no matter when it was, no matter how long it took," daughter Susan Goldman said.

Eve Rudin, 103, was a passionate liberal political activist. "She went door-to-door against McCarthy and had a lot of influence on me," daughter Marion Rudin Frank said. "She was very much for women having an equal opportunity."

May 2020

Richard Aronson, 94, was

a World War II veteran who helped build the old Liberty Bell Pavilion. He founded community spaces like the Beachcomber Swim Club and West Oak Lane Jewish Community Center dedicated to serving middle-class families and Jewish people.

Roy Gomer, 83, was a dedicated father and loved taking care of his grandchildren. His wife, **Bobbie Gomer**, 79, was a fixture of the Philadelphia bridge scene and achieved the distinction of Platinum Life Master. They died within one day of each other.

Libbie Rubin Greenbaum, 96, enjoyed swimming, tennis and bridge. She was active in the Sisterhood of Main Line Reform Temple and Hadassah.

Arlene Horowitz, 78, was a former art educator in the Haverford School District and



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▲ Susan Love

Courtesy of Ashley Freedman

created the program Art Goes to School. She loved throwing parties, whether it was for the High Holidays or a random Tuesday.

Melva Klebanoff, 95, taught art at Samuel K. Faust Elementary in the Bensalem School District for more than 25 years. She was an artist, and her true love was painting.

Avraham MacConnell, 72, served in the Vietnam War and became a Philadelphia police officer when he returned from military service. He worked as a detective in the sex crimes unit of the Juvenile Aid Division and received a commendation for going undercover to expose a youth detention center abuse ring.

Nola Schwartz, 85, was a businesswoman who enjoyed treating her loved ones to Broadway shows and fancy meals in New York. She had a sharp sense of humor and

was beloved by her nieces and nephews.

December 2020

Ashley Altman, 100, was a World War II veteran who earned a Bronze Star for his work tracking enemy troop movements before the Battle of the Bulge. He worked as a real estate developer in Philadelphia after his honorable discharge.

He was a charter founder of the Ellis Island Project and the U.S. Holocaust Memorial Museum and supported many Jewish charities. He also established the Sandra Altman Brain Tumor Research Fellowship and Visiting Professorship at Penn Medicine in honor of his wife, who died of a brain tumor at 45.

Altman was an avid Philadelphia sports fan and particularly loved the Phillies and the Eagles, but his favorite tickets granted admission to the sports games and recitals of

See Lost, Page 19

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HEADLINES

ISRAEL BRIEFS

Israel Begins to Reopen, 41% of Country Fully Vaccinated

ISRAEL BEGAN TO REOPEN on March 7, ending its third lockdown of the coronavirus pandemic, JTA reported.

The reopening comes with 41% of the country fully vaccinated and 55% having received a first dose of the coronavirus vaccine.

The reopening is not complete, as mask mandates remain in place and capacity restrictions and distancing requirements continue for gathering places like restaurants and event halls.

Fully vaccinated Israelis will benefit from “Green Passports” attesting to their immunity status, which allow them to dine indoors and to gather in greater numbers than those not vaccinated.

Restaurants can reopen at 75% capacity indoors for vaccinated Israelis, while unvaccinated people can be served outdoors. Israel’s Ben-Gurion Airport, which has been largely closed since January, will allow 1,000 people to enter the country daily, with the number increasing to 3,000 later this week, The Times of Israel reported.

Salaries Rise 7% in Israel in 2020, Jobs Decline 10%

The average monthly salary for a full-time employee in Israel rose 7% in 2020 to \$3,457, Globes reported, citing Central Bureau of Statistics data.

But the report wasn’t all good news, noting that the number of salaried jobs fell 10% — and that one of the reasons for the increased average salaries is the fall in the number of low-paid jobs because of the pandemic.

Job cuts were mostly in the hotel, catering and restaurant sectors, where jobs fell 40.9%, and in the arts, entertainment and leisure sector, where jobs dropped 35.7%.

Those working in the high-tech sector saw monthly annual salaries rise 6.1% to \$7,482.

Only 20% of Ben-Gurion Arrivals Follow Isolation Laws

Just one in five passengers arriving at Ben-Gurion Airport follow Health Ministry-mandated home isolation guidelines, N12 reported.

And 20% of Israelis who arrive in Israel evade required tests.

N12 said the situation is responsible for at least 1,838 people entering Israel while positive for COVID-19.

A tracking bracelet pilot has apparently worked, with only six participants violating isolation requirements, but the bracelets are in short supply.

Israel to Link Electricity Grid with Cyprus, Greece

Israel signed an agreement along with Cyprus and Greece to link their electricity grids by laying the world’s longest undersea power cable in the Mediterranean Sea, The Times of Israel reported.

Energy Minister Yuval Steinitz signed a memorandum of understanding on the 745-mile Euro-Asia Interconnector with Cypriot counterpart Natasa Pilides and Greece’s Kostas Skrekas, who joined them by videoconference.

In a joint statement, the three ministers agreed “to promote cooperation to examine the possibility of planning, as well as the potential development and implementation of the project.”

Steinitz said the agreement will enable Israel “to receive electricity backing from the power grids of the European continent in times of emergency and ... significantly increase reliance on solar power generation.”

The first phase in installing the 2,000-megawatt undersea cable is slated to be operational in 2025.

The three nations have formed a regional alliance based on energy related to natural gas resources. •

— Compiled by Andy Gotlieb

THANK YOU

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The Jewish Federation of Greater Philadelphia gives our heartfelt thanks to the hundreds of community members who made Super Sunday a Super Success by attending the *Havdalah*, joining the Schmooze & Share rooms, doing a *mitzvah* and making a gift.

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‘Maus’ Creator Art Spiegelman Talks at Biennial Gratz College Holocaust Teach-In

LOCAL
JESSE BERNSTEIN | JE STAFF

MORE THAN 400 students, educators and community members tuned in from around the world on March 7 to attend a Gratz College Zoom event with cartoonist Art Spiegelman.

As part of the biennial Arnold and Esther Tuzman Memorial Holocaust Teach-In, Spiegelman, creator of “Maus” and the first cartoonist to ever win the Pulitzer Prize, gave several talks to different groups over the course of the afternoon. For a few hours, viewers heard from the 73 year-old Spiegelman on topics like MAD magazine, American cartooning, Donald Trump, Zionism, Elie Wiesel, Charlie Hebdo, “Maus” and more.

“Maus,” Spiegelman’s graphic memoir for which he is best known, is both the story of his father’s experience of the Holocaust in Poland and Spiegelman’s own experience as the son of Holocaust survivors. It is based on recordings that Spiegelman made of his father’s testimony. The resulting work, published serially between 1980 and 1991, won praise and awards for Spiegelman from across the globe.

“Maus” is well-suited to the themes of the teach-in. The late Arnold and Esther Tuzman, the namesakes of the teach-in, were both Holocaust survivors. Their son, Marty Tuzman, and granddaughter, Kira Foley-Tuzman, described the experience of carrying on the legacy of their forebearers for the teach-in attendees, emphasizing the



▲ Gary Weissman (top row, second from left) discusses the educational utility of “Maus.” Screenshot by Jesse Bernstein

responsibility that they feel to honor their memory.

After leading VIP sponsors on a tour of his at-home studio, Spiegelman spoke to all attendees for close to an hour. Puffing on a blue-ringed vape, Spiegelman said that he tried to avoid talking about “Maus” for many years, as the same questions came up repeatedly. He even wrote a companion book, “MetaMaus,” that sought to preempt many of them. But the Trump presidency, he said, compelled him to be more vocal.

“I just got more and more scared about the reality I was in,” Spiegelman said, “because it seemed to me that ... well, I never



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► From left: Rabbi Lance J. Sussman and Art Spiegelman

Screenshot by Jesse Bernstein



quite thought I'd see fascism rear its head in America."

When a commenter expressed dismay that Spiegelman's discussion was focusing too much on politics, the cartoonist was indignant.

"This isn't politics as some kind of abstraction. This is politics. The Holocaust was politics. And we're living through politics now," he said.

In conversation with Rabbi Lance J. Sussman of Reform Congregation Keneseth Israel, Spiegelman discussed the history of American cartooning and the publication of "Maus." Mostly, he answered questions about particular choices he'd made in the creation of "Maus," covering everything from his portrayal of Polish people as pigs to a shadow on the cover.

Preregistered participants then broke into two groups. One session, led by Gary Weissman, an adjunct professor at Gratz and an associate professor of English at the University of Cincinnati, was intended for educators at the high school and college levels. Weissman discussed the various ways in which "Maus" could be used to teach students about the interplay between literature, history and memory.

In the other session, Spiegelman addressed more than 40 Gratz students. He discussed his relationship to Israel, the difference between him and Elie Wiesel, and a new project he'd illustrated for the novelist Robert Coover; he talked about fascism, Plastic Man and the difference between the Republican and Democratic parties.

The work of Wiesel and some other survivors, Spiegelman said, felt "emotionally manipulative" to him; additionally, he had no intention of becoming

a writer who would be called upon every time someone need a pronouncement on a matter of the Holocaust.

"I have no real problem with his work," Spiegelman said of Wiesel. "But I certainly didn't want to spend the rest of my life

having to become a second generation explicator of something that I put everything I could know into this one 13-year-long project, and live only in that."

Spiegelman recommended the work of younger cartoonists, and plugged Astra

Quarterly, a new international literary magazine edited by his daughter, Nadja Spiegelman. He answered many questions regarding teaching techniques when it came to "Maus"; most were preceded by an outpouring of gratitude for Spiegelman's work.

Spiegelman insisted that education wasn't on his mind when he first put pencil to paper.

"I never made 'Maus' to teach anybody anything consciously. I didn't think the world could learn," he said. "I just knew this was a story that people at that

time, which was 1972, barely knew." (Spiegelman drew the first "Maus" strip in 1972.)

Spiegelman tried to situate "Maus" in the history of American cartooning, explaining that the genre wasn't usually considered to have any literary merit for most of its history. It was his work and that of a few other cartoonists in the late '80s, he said, that finally brought a more sympathetic critical eye. •

jbernstein@jewishexponent.com; 215-832-0740



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Interfaith Group Pushes for Vaccine Access

LOCAL

JESSE BERNSTEIN | JE STAFF

A FEB. 24 MEETING of the Wissahickon Faith Community Association “just sort of exploded,” according to Enten Eller, pastor at the Ambler Church of the Brethren and the Living Stream Church of the Brethren.

The subject: COVID-19 vaccine appointments.

The WFCA, an interfaith group of churches, mosques and synagogues, has been together for more than 30 years. Today, the WFCA promotes interreligious and interracial understanding, community service, pulpit exchanges and an annual Thanksgiving service.

For years, Eller said, there had been a bubbling desire among WFCA members to do more. But more of what?

Because the group’s active

membership waxed and waned, and the definition of what “more” should be was contested, efforts to pursue that goal were hamstrung. When the group deliberated over writing a joint letter during the 2020 election cycle, the final product was “a sort of lowest-common-denominator compromise position,” Eller said.

But at the Feb. 24 Zoom meeting, there was more



▲ Rabbi Gregory Marx is a member of the Wissahickon Faith Community Association.

Photo by Dara King



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agreement as faith leaders shared story after story about the difficulties their congregants faced in finding the COVID-19 vaccine. It wasn't just that the elderly, infirm or otherwise eligible congregants weren't able to navigate the warren of web-based schedulers; there was the concurrent feeling that so many of their seemingly *ineligible* congregants had secured appointments instead.

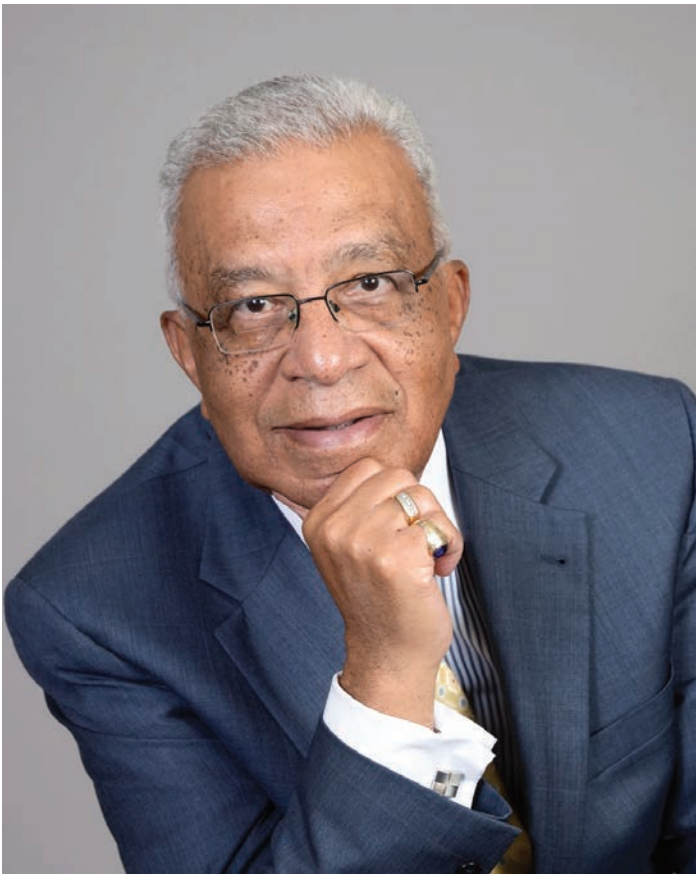
“I’ve been speaking to various different dignitaries and leaders in the community, and we’re seeing a lot of line-jumping,” said Rabbi Gregory Marx of Congregation Beth Or, one of the group’s members, who compared the vaccine inequities to food deserts. “People of privilege, using their position, their power, their influence, to get the shots above people that are not of privilege.”

What came out of the Feb. 24

meeting was a paradigm shift, Eller said. The group decided to get more active, and to speak out more forcefully: They sent out press releases and wrote articles for the Ambler Gazette. Pastor Charles Quann, senior pastor at Bethlehem Baptist Church in Spring House, plans to elevate the WFCA’s work in his writing for The Philadelphia Tribune.

“In seeing where things in this culture have gone, even in just the last handful of months, the Wissahickon Faith Community has had a renewed commitment to trying to be active in our communities, to be a force for good, to work for breaking down barriers and looking out for those that are most vulnerable,” Eller said.

“It doesn’t have to be this way,” said Pastor Kris Chandler, who leads Trinity Lutheran Church in Fort Washington. “And I just thought that we could take an active role here,



▲ Pastor Charles Quann had to turn away over 1,000 people from a March 7 vaccination event at his church. Courtesy of Bethlehem Baptist Church

“I’ve been speaking to various different dignitaries and leaders in the community, and we’re seeing a lot of line-jumping.”

RABBI GREGORY MARX

giving voice to those that are not being represented when it comes to vaccinations.”

Marx, Eller, Chandler and Quann have all been involved in efforts to get vaccine appointments for their congregants.

At Beth Or, member parents have called for appointments on behalf of preschool teachers, among other internal efforts, while Quann was there when 200 of his community members received vaccines through the Black Doctors COVID-19 Consortium and Abington Hospital-Jefferson Health at his church.

However many have been

helped, many more remain isolated without access to a vaccine, Quann said. And the unequal distribution of the vaccines has reinforced mistrust in institutions.

“People are angry,” Quann said. “They feel again that there are those who are getting preferential treatment.”

Members of the WFCA hope that their work will remedy some of the frustration and inequity.

“We’re not on a boat by ourselves,” Marx said. “We’re all in this boat together.” •

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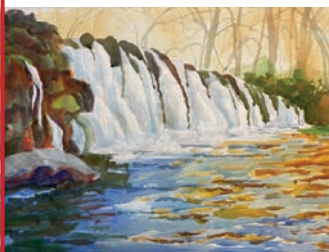
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HEADLINES

Pa. Teen to Appear on 'American Idol'

STATE

JUSTIN VELLUCCI | CONTRIBUTING
WRITER

SLOANE SIMON HAD other things on her mind when she joined a Zoom call in September to perform for an "American Idol" producer.

"I had just joined my school's cheer squad and I almost didn't do 'American Idol,'" admitted Simon, 16. "It was the night before the first game of the year and I was afraid I wouldn't make it."

Spoiler alert: She made it.

Soon after the Zoom call, Simon, a Pittsburgh-area high school sophomore, flew to San Diego to perform in front of the show's familiar celebrity judges; the verdict on whether she gets a "golden ticket" and a pass to Hollywood Week will air on March 14 on ABC.

And, yes, she does appear in her high school cheer gear in promotional photos for Sunday's show.

"[Auditioning] was exhilarating and terrifying at the same time," said Simon, who performed an original composition called "Laurel Canyon" along with singer-songwriter Melanie's staple "Brand New Key." "I was hyped up ... but I have never been more nervous."

Simon picked up the

guitar around age 9 and, by 13, was performing solo sets local clubs and arts festivals. Sarah Aziz, the director of the Dollar Bank Three Rivers Arts Festival where Simon performed, was captivated by her "mature voice" and professionalism.

"When I heard Sloane, I didn't know her age," Aziz told the Pittsburgh Jewish Chronicle in 2018. "I just heard her and said, 'Let's put her on the acoustic stage.' Then she filled out her bio, and my marketing director called me and said, 'Did you know you programmed a 13-year-old?'"

The first original song Simon penned was "365," a tribute to her mother, Robin, who was battling cancer. Simon's mother not only beat the cancer, she flew to San Diego to support the younger Simon for the "American Idol" auditions.

Simon's publicist said Simon had no idea how many people were auditioning for the "golden ticket" this season — COVID-19 kept everyone socially distanced and in separate rooms.

"We were tested a lot," Simon said. "But we felt really safe."

"The scariest part was the flight," she added, laughing.

Simon is sly about details for her upcoming debut EP, saying only, "I have a few songs but I'm not spilling anything."

She's excited to talk, though, about the experience of auditioning on an international hit music show.

"It was just an amazing experience to be included," she said. "It was a fantastic college essay." •

Justin Vellucci is a freelance writer living in Pittsburgh. This story was first published by the Pittsburgh Jewish Chronicle.

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NEWSBRIEFS

British School Gives Homework Blaming Jews for Jesus' Death

A BRITISH EDUCATIONAL WEBSITE director has apologized for a homework assignment in which Jews were blamed in the killing of Jesus, JTA reported.

Chris Spolton, who runs the Topmarks site, removed the assignment following a complaint by a mother, Joanne Bell. Her 7-year-old son was instructed by his religious studies teacher at school to complete the assignment before Bell saw it and flagged it on social media, the Daily Mail reported.

"What harm has it ever done to portray Jews as bloodthirsty and solely responsible for the death of the believed son of G-d, Jesus," she tweeted sarcastically.

Spolton made the slides 20 years ago when he was "young and naive," he wrote to Bell, and "based on books found in the local library."

The school whose teacher gave the assignment also apologized to Bell.

EBay Removes Nazi Toys

Online auction giant eBay removed at least 15 Nazi-themed toys — including SS guards and Nazi tanks — from its listings, JTA reported.

The toys violated eBay's policy against products that promote hate or violent ideologies, according to the Jewish News. That includes anything that promotes anti-Semitic stereotypes, as well as "historical Holocaust-related and Nazi-related items, including reproductions, any item that is anti-Semitic or any item from after 1933 that bears a swastika [and] media identified as Nazi propaganda." Nazi German coins are an exception.

Amazon and Etsy also have removed items that promoted anti-Semitism and conspiracy theories following public backlash.

Deni Avdija Makes NBA's Rising Stars Team

Israeli-born Washington Wizards rookie forward Deni Avdija was named to the NBA's Rising Stars Challenge game during All-Star Weekend. The Challenge features the league's top 20 rookies and second-year players, JTA reported.

Avdija, 20, who was the ninth overall pick in the 2020 draft, is averaging 6 points and 4.6 rebounds in 21 minutes a game. He started the team's first 16 games of the season, but was sidelined for three weeks after contracting COVID-19.

"I've learned a lot of things, faced against a lot of

good players — all in all, it made me a better player," Avdija said. "I'm doing whatever I can to help the team win and what the coach needs me to do on the floor."

Jewish Golfers Win Back-to-Back PGA Tournaments in February

Jewish golfers won consecutive tournaments on the PGA Tour in February, according to the PGA website.

Daniel Berger won the AT&T Pebble Beach Pro-Am in California on Feb. 14, clinching the victory with a 31-foot eagle putt on the final hole.

A week later, Max Homa won the Genesis Invitational in his hometown of Pacific Palisades, California. He needed a playoff to win after a 3-foot putt lipped out on the 18th hole.

Berger, 27, previously won the FedEx St. Jude Classic in both 2016 and 2017 and the Charles Schwab Challenge in 2020. He is ranked 13th in the world. His father is former top 10 tennis pro Jay Berger.

Homa, 30, won the 2013 NCAA Division I Men's Golf Championship in 2013 and as a pro won the 2019 Wells Fargo Championship. He is ranked 38th in the world. •

— Compiled by Andy Gotlieb

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Continued from Page 4

Simchas and daily ritual life faced obstacles too. The eruv maintenance teams that cover massive tracts of Philadelphia rearranged their organization, while weddings, britot milah, b'nai mitzvah, funerals and other occasions were made difficult, if not impossible. Stories about funerals viewed via livestream abounded. Weddings took place in backyards, and britot milah were done as quickly as ritual allowed.

The High Holidays in 2020 left synagogues with few choices, none of them particularly attractive; some, like B'nai Abraham Chabad, chose a radically scaled-down version of in-person services, while others, like Melrose B'nai Israel Emanuel, filmed or livestreamed their services.

By the time Chanukah rolled around, outdoor communal activity was frequently restricted to cars. The unstoppable menorah car parade came down the Benjamin Franklin Parkway, and "drive-through" events, to be repeated by many during Purim 2021, were everywhere.

Social Services

The strain put on Jewish social services in Philadelphia was unlike anything faced in recent memory.

It's not simply that groups like Jewish Family and Children's Service of Greater Philadelphia or Jewish Relief Agency have more people vying for their services. It's that those services need to be provided virtually so they don't pose a risk to the provider. Similar dynamics developed for Federation Housing, the Hebrew Free Loan Society, HIAS PA, JEVS, the Mitzvah Food Program and other social service organizations.

Prior to the pandemic, JRA counted on about 1,000 volunteers to deliver a little more than 3,000 boxes of food to clients each month. As of July 2020, 74 food banks ceased operations entirely and many of them directed their clients to JRA. Now, fewer than 10% of the typical volunteer base is permitted inside JRA's facilities at any given time. As recently as October, those who were permitted inside were tasked with getting nearly 3,900 boxes of food, household goods and PPE to masked drivers waiting outside the building.



▲ Gan students at the Stern Center with teacher Marlee Glustoff

Courtesy of Perelman Jewish Day School

“This is a very different way in which we are releasing funds into the community.”

ABBEY FRANK, IN 2020

“It's been very challenging,” said Julie Roat, JRA's chief of operations in April 2020. Demand has spiked since then.

At JFCS, staff scrambled to move their work online as

they brought their clients up to digital speed. Now, the team deals with the typical concerns of their clients — finance, mental health, disability services, eldercare and more — along with a wide variety of COVID-specific issues. Webinars have become a key feature of their work.

Many organizations received outside help, whether in the form of federal Paycheck Protection Program loans or assistance from the Jewish Federation of Greater Philadelphia. Last summer, rabbis were gifted an undisclosed amount of cash, prorated to the size of their congregation, to discreetly disburse to their congregants, as needed.

“This is a very different way in which we are releasing funds into the community,” Abbey Frank, director of program operations at the Jewish Federation, said in June.

School and Education

The first articles about education during the pandemic focused on the novelty. Teachers and students alike found that they had adapted quickly, and social life was re-created, to some extent, through class get-togethers. Students were sleeping in, spared of a commute; teachers like Toby Miller of Kellman Brown Academy were discovering what a mute button could do for a room full of second-graders.

But the novelty wore off and the debate over in-person instruction got heated.

Over the summer, parents, children, administrators and teachers dealt with a complex web of priorities and competing narratives about the safety of returning to in-person education. Some dropped the idea altogether, opting for pod education. As Jewish day schools announced their intention to use the hybrid model, or

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▲ A Holocaust survivor wears a mask she got from the Jewish Relief Agency that was donated by the Jewish Federation of Greater Philadelphia. Courtesy of Jewish Federation of Greater Philadelphia

go fully in-person, enrollment actually went up in some cases.

At public schools, the debate over the return to in-person classes has pitted teacher safety against student mental health and development. Jewish parents were part of an organized opposition to Montgomery County school closures last fall.

“They always say, ‘Follow the science,’” one parent said of the closure. “The school is following the science. So I’ve kind of lost faith in people that want to make those types of decisions.”

On the other side, some teachers have expressed skepticism over the safety precautions taken by their superiors. Thousands of educators, including Jewish teachers, taught outside in freezing weather on Feb. 8 to protest the Philadelphia school district’s reopening plan.

Mental Health

The last year has been a challenge in terms of mental health. According to The Atlantic, “the share of Americans reporting symptoms of anxiety disorder, depressive disorder, or both roughly quadrupled from June 2019 to December 2020.” Isolation remains an issue, especially among the immunocompromised and the elderly.

Last spring, we spoke to mental health professionals who were transitioning their clients to telehealth.

“Even if it’s not in-person, face-to-face interaction,” said David Rosenberg, JFCS senior vice president of programs and strategy, “that telehealth allows us to check in with people and keep them connected and let people know that we’re here and we care about them.”

In the fall, Courtney Owen, JFCS’ director of individual

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Continued from Page 17

and family services, said that demand for mental health services was high and rising.

Mental health organizations have had to change the way they operate as well.

Tikvah/Advocates for the Jewish Mentally Ill recently held its first online gala. Executive Director Alana Hilsey was pleased with the final product.

“Of course, I want to be there in person and give someone a hug and congratulate people in person and give them physical awards,” Hilsey said. “That part is different. But I think like the sense of community, the essence of Tikvah, that felt the same to me, honestly.”

doing laundry, cooking dinner and keeping house for a whole brood.

“When your kids leave the house, you adjust to them being gone,” Rosen said.

First-time parents had radically different experiences than they’d expected.

Rachel Keiser, who gave birth to her first child, Bradley, in September, has juggled the emotional and physical demands of motherhood with isolation from her friends and family, as well as more time at home with her husband than anticipated.

“It made me love him more, how well he kept me safe and the baby safe,” Keiser said of her husband, Harrison Keiser.

As for social life, some have enjoyed online gatherings as a welcome alternative to freezing

the pandemic began, that hasn’t stopped visual artists, playwrights, museum curators, dancers or musicians from creating.

Online culture has flourished, from exhibits at the National Museum of American Jewish History, virtual tours of the Old City Jewish Arts Center and streamed performances from Theatre Ariel. We’ve all become accustomed to Zoom and online streams for cultural events, including movies. Both the Gershan Philadelphia Jewish Film Festival and the Israeli Film Festival of Philadelphia went to a virtual model. Plays, at first adapted for the Zoom screen, started to be written for the medium.

Some artists and performers, like “Pop Art Rabbi” Yitzchok



▲ Fran Orkin meets her great-grandson, Bradley Keiser, for the first time after weeks of strict quarantine. Photo by Rachel Keiser

What I’ve been saying since the beginning of the pandemic, and especially as we’re trying to sustain this a year in, is it’s all about the quality of the individual’s experience.”

ROSS WEISMAN

Relationships

One of the most frequently discussed casualties of the pandemic is personal relationships.

Adults were separated from their elderly parents and grandparents. Those elderly parents and grandparents were separated from *everyone* for a year. Close friends were unable to see one another, and peripheral friendships were put on hold.

Graduating college students found themselves back in their childhood bedrooms. Recent high school graduates put college off for a year or gutted their way through a dessicated version. Parents who expected to be empty nesters, like Jill Rosen, in Maple Glen, found themselves back in an old role:

outdoor hangs. Ross Weisman, engagement associate at Tribe 12, said that the online events he’s planned for young Jews in their 20s and 30s are generally well-attended and people who join have relished the chance to interrupt their isolation.

“What I’ve been saying since the beginning of the pandemic, and especially as we’re trying to sustain this a year in, is it’s all about the quality of the individual’s experience, not necessarily, like, ‘OK, how many people did we get to sign up for our Zoom webinar tonight?’” Weisman said.

Arts and Culture

Though we’ve rarely been able to engage with art or performance in person since

Mouly, have continued to make art for people to see in person. Mouly’s recurring experiential art piece based in a sukkah, “We All Belong,” was available for a limited number of visitors to the OCJAC back in October.

At NMAJH, frequent public events — movies, lectures, and performance of Jewish music — were bright spots in a difficult year.

“When we can’t get into our intimate theater because a pandemic is passing over us, it’s such a great way to connect, using music,” Dan Samuels, NMAJH’s public programs manager, said in July. •

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▲ At B’nai Abraham Chabad, congregants are masked and at a distance from each other during High Holiday services in 2020. Photo by Moussia Keiser



Passover Palate

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We’ve Come a Long Way Since Last Passover

LINDA MOREL | JE FOOD COLUMNIST

WHILE VACCINES ARE becoming more widespread, the Centers for Disease Control and Prevention still advises against gathering in crowded spaces, such as dining rooms filled to capacity with family and friends, so we are facing our second Passover on Zoom.

A year ago, most of us didn’t know how to mute or turn on the video feature. We certainly couldn’t display Haggadah commentary for everyone at our virtual table to see.

At my seder, which stretched from Connecticut to California, sadly one set of grandparents couldn’t figure out how to connect. A family of five sat too far from their computer. While we could see them from a distance, we could hardly hear them. Because my grandchildren were attending school virtually, they navigated us through Zoom.

With all its challenges, last year Zoom made celebrating Passover possible. It also brought together loved ones who live so far away, they’d never attended our seders before.

Now that most of us have become proficient with Zoom, order will return to our seders. Because we’ve adapted to virtual Passover celebrations, I suggest revamping our approach to reflect our modern, tech-savvy state.

Vibrant foods show well on camera. Instead of gefilte fish, why not start with a dazzling ceviche made from red snapper

filets? Try a baby spinach salad bursting with colorful fruit. Consider bypassing brisket in favor of roasted Cornish hens seasoned with herbs.

Select a Zoom-friendly, make-ahead menu, so hosts don’t disappear from the camera while cooking in the kitchen. Zoom allows you to share visuals of the delicacies you’re serving with family who can’t be there in person. Present food in attractive tableware. For snap, garnish dishes with parsley.

A lifesaver during the COVID crisis, Zoom has expanded our horizons. Yet most of us long for the past. Traditionally, seders end with the refrain, “Next year in Jerusalem.” But let’s add, “Next year gathered in one dining room — just like it used to be.”

CEVICHE | PAREVE
Serves 8

The high acidity in fresh lime juice actually cooks fish during the marinating process.

- 1½ pounds red snapper filets. Ask the fish store to remove the skin and bones.
- 8 ounces fresh lime juice, about 4-6 limes
- 6 tablespoons each, chopped: red onion, yellow pepper and parsley
- 3 tablespoons, minced ginger
- 4 garlic cloves, squeezed through a garlic press



▲ Ceviche

Fudio / iStock / Getty Images Plus

- 12 cherry tomatoes, cut in half
- 1 avocado, diced
- Salt and pepper to taste
- Sugar to taste, only if needed

With a sharp knife, slice the red snapper into thin pieces and place them in a glass or ceramic bowl. Add the remaining ingredients — except sugar. Gently toss. Marinate from 30 minutes to two hours, tossing several times. The snapper will become opaque. If the ceviche tastes too tart, add a little sugar and a few drops of water. Serve in small bowls.

COLORFUL BABY SPINACH SALAD | PAREVE
Serves 8

This salad looks spectacular when served in a glass bowl.

- Dressing**
- ½ cup olive oil
 - ½ cup red wine vinegar
 - Kosher salt to taste
 - ¼ teaspoon garlic powder

Place the ingredients in a clean jar or empty container with a lid. Shake until the ingredients are well combined. The dressing can be made to this point three days in advance. Shake well before pouring it on the salad.

- Salad**
- 1½ cups whole pecans
 - 10-ounce package cherry tomatoes, preferably in various colors
 - 4 clementines
 - 16-ounce box baby spinach

In a toaster oven or oven, roast the pecans at 350F for 2 minutes or until fragrant. Check the pecans after a minute as they burn easily. Cool to room temperature and reserve. These can be made three days ahead if kept in a sealed container.

Cut the cherry tomatoes in half. Peel the clementines, break them into sections and remove the pith. If the spinach is bought triple washed, it doesn’t need to be washed again. If not, rinse the spinach under cold water and dry it in a salad spinner. These three ingredients can be layered with paper towels and placed in a plastic bag a day in advance.

Before the seder begins, place the bagged ingredients in a large salad bowl. When ready to serve, add the pecans and the salad dressing. Toss until well combined.

See Long Way, Page 6

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Long Way

Continued from Page 4

HERB-ROASTED CORNISH HENS WITH VEGETABLES | MEAT

Serves 8

This bright and lively entrée is the essence of spring.

- 4 Cornish hens, 1½ pounds each
- Olive oil for coating pan, plus 2 tablespoons to drizzle on vegetables, plus 1-2 tablespoons for the Cornish hens
- 1½ pounds fingerling potatoes, halved lengthwise
- 10 carrots, peeled and cut into thin carrot sticks
- Kosher salt to taste
- ½ teaspoon each: dried rosemary, thyme and basil
- Paprika for dusting
- 1 medium-sized onion,

peeled and cut into 4 chunks

Equipment: roasting pan and rack, preferably nonstick; and poultry shears

Preheat your oven to 375 degrees F. Coat the roasting pan and rack with olive oil.

Rinse the hens under cold water, including inside their cavities. Turn the hens upside down, and let water run out of their cavities into the sink. Drain them on paper towels. Reserve.

Place the potatoes and carrots in a plastic bag. Drizzle in 2 tablespoons of olive oil. Seal the bag and shake until every piece is coated with oil. Scatter the pieces around the edges of the roasting pan. Some pieces may go under the rack. Sprinkle the vegetables with salt.

Place the herbs in a bowl and crush them into small pieces and mix together. Rub a little olive

oil on the hens to coat. Arrange the hens on the rack with the underside facing up. Sprinkle the underside with half of the herb mixture and salt. Dust with the paprika. Press the seasonings into the skins of the hens. Turn the hens over and repeat with the remaining herbs, salt and paprika. Sprinkle the onion chunks with salt and place them in the cavities of the hens.

Roast for an hour, or until a meat thermometer inserted in the thickest part of the breast reads 165 degrees F. Serve immediately.

The recipe can be made to this point 2 days ahead.

To eat the meal later, cool it to room temperature and refrigerate. Return it to room temperature 2½ hours before serving. Thirty minutes before serving, preheat your oven to 350 degrees F.

Place the hens and vegetables in separate ovenproof pans.



▲ Herb-roasted cornish hens with vegetables
alisafarov / iStock / Getty Images Plus

Heat the hens and vegetables for 20 minutes, or until slowly sizzling. Cut the hens in half with poultry shears and serve them on a platter. Discard the onion. Move the vegetables to an attractive bowl. Serve immediately. ●

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Passover
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Passover Menu Tradition and Twists

KERI WHITE | JE FOOD COLUMNIST

A **ROAST CHICKEN** is a quintessential holiday meal. But just because it is traditional and typical does not mean that it isn't wonderful, or that it can't be really special.

Even a meh roast chicken is pretty good, but when it is brined properly, seasoned well and roasted with care and precision, well, it can be pretty darn transcendent. Ditto roasted veggies.

Sure, we've been doing them for years, but have you done them with a lemon-caper dressing? And mashed potatoes are rather common, but how about gussying them up with mashed garlic and pan drippings from the chicken? Now we're talking!

The following menu forms the basis for a small-group

seder. Cooks can fill in with their "must-haves," but this cleaves pretty well to tradition while giving each dish a bit of a refresh.

RAPTUROUS ROAST CHICKEN

Serves 4

Many brining instructions require heating the water to dissolve the spices, then cooling the brine before adding the chicken. Pshaw, I say. I have always just chucked it all in cold and it's worked just fine.

Brining:

- 1 roaster, 5-7 pounds
- 3 tablespoons salt
- 3 tablespoons sugar
- 1 tablespoon each finely ground pepper, garlic powder, dried thyme and dried rosemary

- 1 gallon water (approximately)
- 1/3 cup white vinegar

Roasting:

- 3 tablespoons minced garlic
- 1/2 cup water or broth

Brine the chicken: Fill a large pot halfway with water, and add all remaining ingredients except the chicken; stir to dissolve. Rinse the chicken, remove the giblets and place it in the pot. Fill the pot the rest of the way with water to cover the chicken. Cover the pot and place it in the refrigerator for 12-24 hours.

Roast the chicken: When the brining is complete, heat your oven to 350 degrees F. Remove the chicken from the brine, rinse well, pat dry and place it



See Twists, Page 8

▲ Rapturous roast chicken

Photo by Keri White



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DAILY DELIVERIES

Twists

Continued from **Page 7**

in the roasting pan. Place garlic inside the chicken cavity and pour the broth or water into the bottom of the pan.

Roast the chicken in the oven for 20 minutes per pound, until a meat thermometer inserted in the thigh registers 170 degrees F. Tent the chicken with foil for about 10 minutes. Scoop about $\frac{3}{4}$ cup of pan drippings to mash into the potatoes (see below). Carve, plate and, just before serving, pour some of the remaining pan drippings onto the sliced meat.

MASHED POTATOES WITH GARLIC AND PAN DRIPPINGS

Serves 4

I do not peel potatoes, but if you and your crew must have the skins removed, be my guest. The preparation is

the same. Yukon Golds and red bliss potatoes have thin skins so they might be a good compromise for the peel/non-peel contingents.

- 6 large potatoes, cut in uniform chunks
- 8 cloves garlic, peeled
- $\frac{1}{2}$ to $\frac{3}{4}$ cup pan drippings from roasted chicken
- Salt and pepper to taste

In a large pot, place the potatoes, garlic and a generous pinch of salt. Cover, bring it to a boil, reduce the heat and simmer for about 20 minutes, until a knife inserted into a potato goes through easily and the potatoes are soft.

Drain the potatoes and garlic well and return them to the pot. Leave them on the turned off but still warm burner for a minute, uncovered, to allow them to dry.

Using a fork, poke around the

pot and mash the garlic cloves before you mash the potatoes — you want to be sure to mash the garlic well — it will be much milder than raw garlic, but it needs to be spread throughout the dish, not left as whole cloves. Pour the pan drippings over the potatoes and garlic and mash well. Season with salt and pepper, and serve hot.

ROASTED CAULIFLOWER AND BROCCOLI WITH LEMON CAPER DRESSING

Serves 4 generously

This dressing brought the dish to another level and could be used on any vegetables, roasted or steamed.

The vegetables:

- 1 head cauliflower, cut in pieces
- 1 head of broccoli, cut in pieces
- 2 tablespoons olive oil



robymac / iStock / Getty Images Plus

Generous sprinkling of salt and pepper

The dressing:

- $1\frac{1}{2}$ teaspoons capers, chopped
- $\frac{1}{2}$ teaspoon caper juice
- Juice of $\frac{1}{2}$ lemon
- 2 tablespoons olive oil
- Salt and pepper to taste

Heat your oven to 400 degrees F. On a rimmed baking tray lined with parchment,

place the broccoli and cauliflower pieces and toss them with olive oil, salt and pepper. Roast for about 35 minutes until the vegetables are starting to brown at the edges.

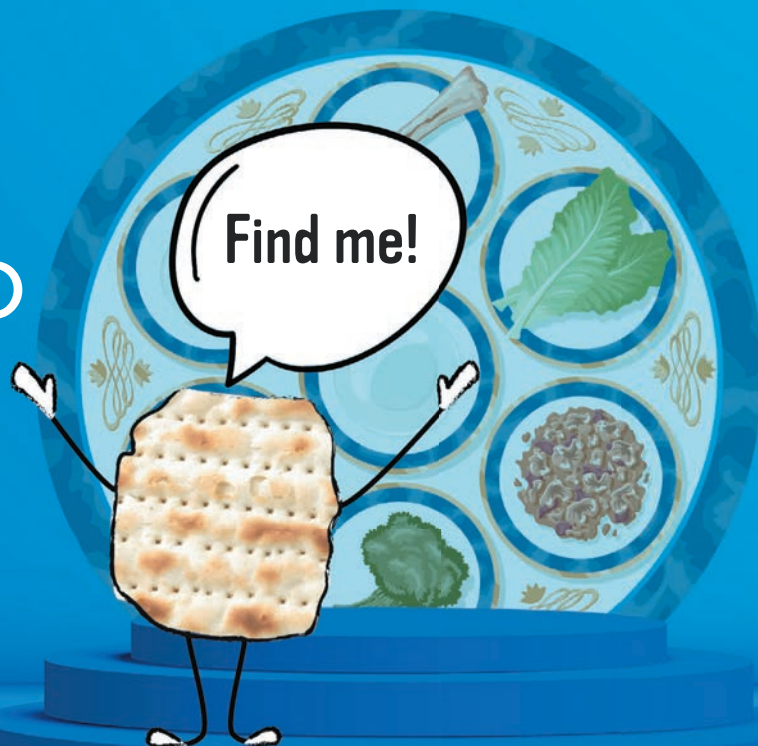
While the vegetables roast, make the dressing: Mix all ingredients in a measuring cup or small bowl.

When the vegetables are done, place them in a serving bowl and toss with the dressing. Serve hot or at room temperature. •

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Passover Foods for Kids

LINDA MOREL | JE FOOD COLUMNIST

MY GRANDCHILDREN get excited by the Passover story.

There are good guys — our ancestors, the Hebrew slaves; and bad guys — the ancient Egyptians. There’s a cruel king called Pharaoh, who refuses to free the slaves. There’s our Moses, who says, “Let my people go.” Next, plagues are hurled down to punish Pharaoh for being obstinate.

Finally, there is salvation when Pharaoh relents and frees our ancestors. There is plenty of drama — and lessons to be learned.

This remarkable story fuels their imaginations. All goes well at seders until the brisket, tzimmes and matzah kugels come to the table.

Like typical American children, they live on macaroni



◀ Chocolate dipped matzah
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and cheese, pasta, chicken fingers and French fries. They eat hamburgers, too, but only inside buns. Loaded with flour, none of these foods are appropriate Passover fare.

As the main course is served, it crushes me to see disappointment on their faces. Worse yet, this is followed by a sudden dash to the kitchen to scrounge

for foods they will eat: pecans, apples, raw carrots, even slices of cheese. None of these nibbles qualify as a main course.

While the delicacies for the adults were prepared in advance, the food children eat is slapdash. It doesn’t make them feel special.

Because I’ve been as frustrated as my grandchildren,

I’ve created an alternate child-friendly menu calling for foods kids like to eat.

For fun, I serve a vegetarian charcuterie tray, loaded with child-pleasing fruits and veggies. Chicken fingers made with potato starch and oven fried potatoes are such big hits, that the adults eat them, too. At dessert, no one can resist matzah dipped in chocolate and tossed with colorful sprinkles.

Passover is as much for children as it is for adults. Where would seders be without children? Who would answer the Four Questions or find the afikomen? Call me a grandmother who spoils her grandchildren, but when dinner is served, it’s worth it to see smiles on their faces as they relish the foods I’ve made just for them.

VEGETARIAN CHARCUTERIE TRAY | PAREVE
Serves 4-6

- Strawberries, cut in half
- Grapes, red or green
- Cucumbers, cut in circles
- Carrots, cut in circles
- Apples, cut in slices
- Clementine sections
- Bananas, cut in circles
- Cherry tomatoes, cut in half
- Walnuts or pecans, toasted at 350 degrees F, and cooled

Start with an oblong tray or platter with these dimensions or close to them: 13 inches by 6 inches. Arrange the foods above, in lines parallel to the tray’s shorter side. For eye appeal, arrange foods in lines of opposing colors. For

See Kids, Page 12

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Kids

Continued from Page 10

example, place a red food next to a green one.

OVEN-FRIED POTATOES | PAREVE

Serves 6

Equipment: 10-inch-by-15-inch ovenproof pan, such as Pyrex

- Olive oil for coating the pan, plus ½ cup
- 6 large russet potatoes

Kosher salt to taste

Preheat the oven to 425 degrees F. Coat the bottom and sides of the pan with olive oil.

Peel the potatoes. Cut them into 1-inch chunks. Move them to the prepared pan. Drizzle ½ cup of olive oil over the potatoes. Gently toss to coat. Sprinkle on salt.

Move the baking pan to the oven. Turn the potatoes every few minutes. Bake for 70 minutes, or until the potatoes are brown and crisp. Serve immediately. The recipe can

be made two days ahead, if refrigerated, brought to room temperature and reheated at 350 degrees F for 15-20 minutes or until sizzling.

CHICKEN FINGERS | MEAT

Yield about 16-20 chicken fingers, serves 4-6

Equipment: 3 frying pans make things go faster, if you have them

- 4 skinless, boneless chicken thighs
- 3 cups potato starch
- 3 teaspoons kosher salt
- 1½ teaspoons garlic powder
- 3 large eggs
- 1 cup olive oil, or more if needed

Rinse the chicken under cold water. Dry it completely on paper towels. With a sharp knife, cut off and discard as much fat as you can. It's impossible to remove all of the fat without cutting your fingers, so please don't do that.

Cut the chicken thighs into strips about 1-inch wide. The strips won't look identical. There may some short, stumpy pieces. Use them, too. Even frozen chicken fingers vary in size and shape.

Place two layers of paper towels onto two platters.

In a bowl, preferably with a flat bottom, place the potato starch, salt and garlic powder. Mix it together well with a fork.

Crack the eggs into another bowl. Whisk to blend.

One at a time, roll the pieces of chicken into the potato starch mixture to coat, then submerge them in the eggs, and roll them again in potato starch, until completely covered. Place the chicken pieces on a dinner plate.

Pour enough olive oil into the first frying pan to cover the entire bottom, ½-inch deep. Heat on a medium flame.

Move the chicken fingers into the oil. Sizzle them in the oil until golden brown. Using



▲ Chicken fingers

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tongs, turn over the chicken fingers and fry them. If the oil sputters and is too hot, turn down the flame. Add more oil, if needed. When the chicken is fluffy and crunchy, move it to the paper towel-lined platters. Repeat with remaining pieces of chicken. Serve immediately.

This recipe can be made 2 days in advance and refrigerated, or it can be frozen. When ready to serve, bring the chicken fingers to room temperature, and warm them in a preheated 350 degree F oven until sizzling, about 10-15 minutes.

CHOCOLATE-DIPPED MATZAH | DAIRY OR PAREVE

Yield: 24 pieces

- 1 pound semisweet chocolate, (two 8-ounce packages)
- 2 pieces of matzah
- 2 pieces of parchment paper
- 1 cup, or more, of multi-colored sprinkles

Note: Many brands of semisweet chocolate contain some dairy products. OH! NUTS (ohnuts.com) carries pareve kosher for Passover chocolate and sprinkles. Depending on which Passover chocolate you select, you may need to add a little sugar to it.

Fill the bottom pot of a double boiler with 2 inches of water. Fit the top pot in position and place the chocolate inside. Cover it with the

lid. (Or you can use a heatproof bowl that fits over a pot. Use foil to cover the bowl.)

Bring the water to a fast simmer and melt the chocolate. Remove the top of the double boiler from the boiling water. Bring the chocolate to room temperature, while still covered.

Preheat your oven to 350 degrees F. Break each piece of matzah into four equal strips along the perforation lines. Break each strip into 3 rectangles. Move the rectangles to a rimmed baking pan. Place rectangles in a single layer without overlapping.

Bake for 5 minutes, or until the matzah is warm but not browning. Remove it from the oven and cool it to room temperature.

Cover 2 baking sheets with parchment paper.

Give the melted chocolate a stir. Submerge the matzah rectangles in chocolate on both sides, letting the excess chocolate drip back into the pot. Place the rectangles on parchment paper. While the chocolate is still warm, decorate it with colorful sprinkles.

Refrigerate the sheets for 2 hours, or until the chocolate is firm. (If you have a screened porch and the temperature is 40 degrees or below, you can cool the rectangles outdoors.) Move the rectangles to a platter, cover them with plastic wrap and keep them refrigerated for a day or two, until ready to serve. ●

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Fondue, Fun-do!

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PASSOVER IS A joyous holiday and, in addition to the important rituals it involves, it delivers festivity and fun. With that in mind, we offer a dessert idea that brings with it a casual joviality, while remaining kosher for Passover.

COVID-19 is still among us, so the gathering this year may be another small one. And with that consideration, fondue in its traditional form is far too communal for the world we now live in, but that is easily addressed with an individual serving for each guest.

The other great benefit of fondue is that once you create the “wow” of a sauce, the rest takes care of itself with minimal effort — store bought kosher for Passover sponge cake cut in to bite-sized squares, Passover cookies, macaroons, cut-up fruit, nuts, matzah, et cetera, are all wonderful dipped in any of these fondues. Both the chocolate and the caramel can be made as pareve versions, but I’m a purist with the crème anglaise and would keep to the traditional version using cream.

CHOCOLATE FONDUE

Serves 4 generously

I generally use regular whole milk when I make it. You can also use water, coconut milk or any non-dairy milk of your choosing if a pareve dish is desired. The resulting texture will vary; the more fat in the liquid, the thicker the fondue will be — water will deliver the thinnest sauce, while heavy cream or coconut cream will make a thicker, richer version.

This is definitely a bitter-sweet fondue; if a sweeter, less-intense version is preferred, you can add ¼ cup of sugar with the cocoa, or use some or all milk chocolate.

- 1 cup milk (or an alternative version, cook’s choice)
- ¼ cup cocoa powder
- 12 ounces chocolate (chips or a bar coarsely chopped)

In a medium saucepan, mix the milk and cocoa powder with a whisk. Scald the mixture until small bubbles appear around the edges — do not boil, but bring it just short of that point. Remove it from the heat, and pour the chocolate into the pan. Shake it a bit to make sure all chocolate is submerged, and cover the pot for about 3 minutes.

Remove the cover and use

The recipe below calls for milk;

See Fondue, **Page 14**



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New All-Natural Roasted Turkey Breast Dinner Serves 4

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1 lb. Tri-color Roasted Baby Carrots
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Fondue

Continued from Page 13

a whisk to mix the chocolate until it is melted. If the chocolate does not fully melt, return to very low heat and stir constantly until smooth.

Serve immediately, or set it aside and, when ready to serve, heat the fondue on the stove over very low flame (a double boiler is great for this step) or heat it in a microwave on 30% power until warm. Take great care with this step to avoid burning the chocolate. Divide the chocolate into dessert bowls or cups and serve with dippers.

CARAMEL FONDUE

Serves 4 generously

Caramel is one of those things that is so much more than the sum of its parts — it's nothing short of edible liquid gold. Traditionally, it is made with cream and butter, but I have also created a coconut version, which is vegan/pareve. The recipe below provides both options.

- 1/4 cups sugar
- 1/2 cup water
- 1 cup heavy cream or 1 cup coconut cream
- 2 tablespoons butter or 2 tablespoons of coconut oil



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In a medium saucepan, melt the sugar and water over medium heat and let it boil until caramelized; this will take about 10 minutes. It must be watched carefully because once it begins to caramelize it will go from liquid gold to scorched black tar very quickly.

When the sugar and water mixture has reached a golden color and a syrup-like texture, remove it from the heat and add

the cream or coconut cream. Stir and allow it to blend to a smooth texture. If the sugar crystallizes, don't worry; just keep stirring and put it back on the burner over a low heat until it melts again. Add butter or coconut oil, and stir again until the caramel is golden and thick.

When you're ready to serve, gently and carefully heat the caramel fondue over low, and divide it into dessert bowls.

CRÈME ANGLAISE

Serves 4

This creamy, custardy, vanilla-tinged sauce is lovely on just about anything.

Vanilla beans, which are called for in traditional crème anglaise, can be hard to find, expensive and challenging to work with.

Vanilla paste is a good alternative and, if you can't get either, good quality vanilla extract will do the trick. The

end result will lack the signature flecks of vanilla beans that are common in the most traditional versions, but the taste will not suffer much.

- 1 cup whole milk
- 1 cup heavy cream
- 1 vanilla bean or 1/2 teaspoon vanilla paste or 1 1/2 teaspoons vanilla extract
- 4 eggs
- 1/3 cup sugar

Place the milk and cream in a medium saucepan. Scrape in seeds from the vanilla bean, if using, or add the vanilla paste/extract. Bring it to a simmer and remove it from the heat.

In a bowl, whisk the eggs with the sugar until blended well. Slowly add the hot milk mixture to the eggs, whisking constantly.

Pour the mixture back into the saucepan and heat over low until slightly thickened, stirring constantly, about 5 minutes. Doneness test: Dip a spoon into the sauce, then scrape a finger down the back of the spoon; if it leaves a trail, the custard is done. Pour the sauce through a strainer and serve warm or chilled. •



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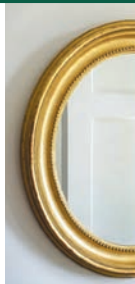


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Lost

Continued from Page 7

his grandchildren. During the pandemic, he assured his family of his safety by sending out "The Daily Mail" emails, which included reports of current and historical events, jokes, favorite music and assorted wisdom.

Bernice Bricklin, 93, was a lawyer who loved Judaism and feminism. She organized and volunteered for countless political causes and her daughters remember her boundless energy.

Sally Hoberman, 91, grew up speaking Yiddish with her grandparents, who immigrated from the Pale of Settlement. She would have celebrated her 70th wedding anniversary with husband Leonard Hoberman in January.

Dr. Gilbert Liss, 91, delivered more than 8,000 babies throughout his career as an OB-GYN. He was a skilled baker and taught members of his synagogue to bake challahs and hamantaschen.

Dr. Robert Pollack, 94, was a scientist, author, Navy veteran and former chair of the department of biochemistry at Temple University's School of Dentistry (now Kornberg School of Dentistry). He loved running into his students on the street.

Dr. Ronald Rosenthal, 88, was a dentist for more than 50 years. He was beloved by his community of patients, who often invited him to their weddings and bar mitzvahs.

Alan Tripp, 103, was a writer, broadcaster and

marketer. He recorded "Senior Song Book," an album of original songs, with his writing partner Marvin Weisbord at age 102. The album garnered national attention and was covered by CBS, NPR, The Washington Post and even "The Kelly Clarkson Show."

Saul Victor, 82, was the owner of Pearlstein's Furniture and a professional lead singer in his own band, the Saul Victor Trio. Family simchas weren't complete until he sang his signature song, Neil Diamond's "Sweet Caroline."

January 2021

Mary Heller Cope, 86, was passionate about public service and education. She was awarded a citation from the Pennsylvania House of Representatives for her exemplary record of service in 1995.

Susan Love, 58, was the CEO of the retirement community Lions Gate in Voorhees, New Jersey. Her door was always open and she regularly worked 13-hour days during the pandemic.

She was a member of the board of trustees of LeadingAge New Jersey & Delaware, and was appointed to an advisory board within Seton Hall University's Stillman School of Business before she contracted COVID-19.

Her strong work ethic fueled her as she earned a master's degree and a license in nursing home administration, and her kind demeanor earned her the trust and friendship of residents, staff and the community. She loved monkeys, chocolate and golfing with her parents in Boca Raton, Florida.

Edward Malinoff, 84, was

a Philadelphia sports fan and enjoyed visiting the Jersey shore. He loved music and remembered the lyrics to songs from old movies with great accuracy in his later years. •

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Editor's Letter

One Year of COVID, a Mournful Milestone



BY LIZ SPIKOL

I WENT BACK to my office in the Jewish Community Services Building in Center City the other day to pick something up, and I noticed an old editorial lineup document sitting on my desk. My last full workday in that office was March 12, 2020 — exactly one year ago — and I remember not taking much home with me when I left; I assumed I'd be back in a couple months.

Being there now is like seeing a pre-pandemic world set in amber — my wall calendar still displays March 2020, March magazines sit on the desk and that editorial lineup is from March 19, with the list of stories we were working on

for that issue. One of those, slugged "DOCTORS," talked about COVID in the future tense: "How are doctors and medical professionals preparing for coronavirus?" We allocated 800 words to that story. We could never have imagined how many words we'd devote to the subject in the months to come.

Now, as the nation marks this imprecise anniversary, we offer a few more words about how the novel coronavirus has changed our lives. It's something a number of news outlets are doing this week, and I had an opportunity to speak with fellow journalists in other cities about how they were handling the coverage. Turns out, a lot depends on where you live.

For instance, one editor I spoke with felt it wouldn't be right to focus on COVID deaths in their special issue because there hadn't been many in the community her publication serves. She felt she had to respond to the readers' experience; for them, COVID has meant an increase

in isolation and loneliness, a heavier reliance on technology, and changes in relationships. She didn't feel it would be appropriate to be mournful.

Here in Philadelphia, in contrast, we've had a number of COVID-related deaths, as we've chronicled in our "Those We've Lost" series. (At first, I wasn't even sure if we should make it an ongoing series. Now we're on Part VII.) Our goal with the series was to make sure every person in the Jewish community who has died from COVID is recognized as a unique human being rather than merely as a data point. We know we haven't covered everyone, but staff writers Sophie Panzer and Jesse Bernstein have done a wonderful job with the information available to us. In this issue, we add two more names to our series and remember those we memorialized in the last year.

Still, as my far-flung colleague reminded me, the COVID story is not all about death. When I asked the Exponent crew what the focus of our coverage should

be for this issue, Bernstein pointed out that while many people have died, many more are still alive and grappling with the way our lives have been upended. In this issue, he writes about the changes the pandemic has wrought, and how we've adapted to them.

I've noticed that when most people talk about the changes, they focus more on the daily irritations than the devastating large-scale effects. I do it myself — I'll be annoyed by a Zoom glitch or the fog on my glasses while wearing a mask, and I have to laugh: *This* is what's bothering me? I'm lucky to be alive, to be healthy, to have a job; I'm one of the fortunate people in this historical moment, and yet here I am, fuming because someone is not on mute. I suppose the human inclination toward aggravation is simply hard-wired. And kvetching is part of our birthright.

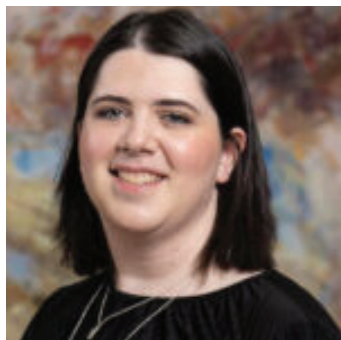
But it's also true that when there's so much pain and loss, it's simply more sensible, and socially acceptable, to complain of minor afflictions than to howl

with grief. In fact, in just a few weeks, the Exponent staff will go back to working in our office — and return to an approximation of normalcy. I'll take down my March calendar, recycle those magazines and prep a story lineup for an April issue. I'll head to the corner store at lunchtime for an egg sandwich and drink the vending machine coffee during an afternoon slump. I'll fight traffic on my way home and resent the person who cuts me off.

Assuming the worst truly is over, we'll be tempted to put the horror of this year behind us and move on; Jews know plenty about starting over without self-pity. But a year like this leaves scars, and some of us will need more help than others, whether pragmatically or emotionally. We all respond differently to trauma and dislocation; empathy, not judgment, is what's required.

Whatever happens, the Exponent will be here for you. Stick with us, reach out, stay well and be safe. We hope to see you — in person — real soon. ●

Medical Dramas Perpetuate Orthodox Stereotypes



BY SHOSHANA GOTTLIEB

ON FEB. 9, the Jewish internet was shocked by a scene from the TV medical drama "Nurses." The shocking part should be that a clip from a

subpar Canadian medical drama only airing on NBC because of a COVID-induced lack of programming managed to go semiviral. But no. The video went viral because of what many believed was an anti-Semitic portrayal of a Chasidic patient.

In the clip, a Chasidic man (with the worst fake payes I've ever seen) is told that he'd need a bone grafted from a dead body inserted into his leg.

"A dead goyim leg," his father says, "from anyone. An Arab? A woman?"

"Or God forbid an Arab

woman," one of the nurses retorts. She later uses a story about King David to help convince the patient to have the procedure done because obviously her Christian understanding of the story would be enough to convince the man to forego his (inaccurate) religious beliefs.

This scene would never happen. For starters, the correct phrase would be "goyishe leg," as a Chasidic man would surely know. Additionally, it's highly unlikely that hearing a story about King David would change a Chasidic Jew's

religious convictions.

But most important, Orthodox Jews have zero issues with accepting organs, or bones, or anything from non-Jews. This scene is frustrating because it relies on harmful, grossly incorrect stereotypes about Chasidim.

People were enraged, and rightfully so. NBC ultimately pulled the episode from its online platform, and while the show's original producers have apologized in a statement, NBC has not.

Actually, this clip shouldn't come as a surprise. On medical

dramas, too many episodes have featured some sort of religious Jew refusing medical treatment, essentially trying to martyr themselves.

Take, for example, the first season of "Grey's Anatomy." One of the storylines on its eighth episode revolves around an Orthodox woman who refuses to get a porcine heart valve replacement because they want to put a "pig, a freaking non-kosher, treif mammal, into my chest, into my heart! The very essence of

See Gottlieb, Page 24

A Step Toward Religious Freedom in Israel

MID-ATLANTIC MEDIA EDITORIAL BOARD

LAST WEEK, Israel's Supreme Court ruled 8-1 that non-Orthodox conversions must be recognized for purposes of citizenship under Israel's Law of Return. The decision was a welcome step toward making the Jewish state a land of religious freedom for Jews.

Unfortunately, the realities of Israeli politics could lead to the ruling being overturned by the Knesset. The court decision — which came as a surprise to most — related to cases that had been on hold for 15 years, as the court waited for the government to address the issue through legislation. Finally recognizing the futility of waiting, the court ruled. But even though the ruling is significant for Law of Return purposes, it did nothing to loosen the haredi Rabbinate's stranglehold on personal status issues in the Jewish state.

Israel's Law of Return, which confers a fast track to citizenship, defines a Jew as "one who was born to a Jewish mother or converted, while not being a member of another religion." The court held that conversion in Israel under Reform or Conservative auspices met that test. As noted by Harvard law professor Noah Feldman in Bloomberg Opinion, "The question before the court was not whether Conservative or Reform conversions were religiously valid, but whether they counted socioculturally as 'Jewish.'" The court concluded that for those purposes, non-Orthodox conversions counted.

Nonetheless, according to Feldman, the ruling was a signal "that the country's legal elites are tired of deferring to the de facto Orthodox monopoly over defining Judaism in Israel," and a forceful nod by the justices "in support of intra-Jewish

egalitarianism."

The ruling was largely celebrated in the Diaspora, where the issue of religious pluralism is a big deal. In Israel, however, the issue has less currency. So it was primarily the religious and political leaders in the country's haredi community that reacted most strongly — and their criticism was stinging.

Chief Ashkenazi Rabbi David Lau said those who undergo Reform or Conservative conversions "are not Jews." And according to Chief Sephardic Rabbi Yitzak Yosef: "What the Reform and Conservatives call 'conversion' is nothing but a forgery of Judaism." Interior Minister Aryeh Deri, of the haredi Shas party, pledged to overturn the decision through legislation, since it constitutes "a mortal blow to the Jewish character of the state" and the "complete demolition of the status quo [on religious affairs in Israel] that has been upheld for over 70 years."

The "status quo" to which Deri referred dates back to a time when Israel's character, population and politics were much different than they are today. Much has changed since 1948. Non-Orthodox streams of Judaism account for the vast majority of the world's Jewish population, and their influence is growing in the majority secular Jewish state. That is an issue Israel will have to address as it works to sustain its foundational commitment to being both Jewish and democratic.

In the meantime, a move toward religious freedom and religious tolerance is a good thing. Last week's Supreme Court ruling is a step in the right direction. It is something to be celebrated. •

Mid-Atlantic Media's editorial board is composed of media owners and journalists from Washington, D.C., Maryland and Philadelphia.

Jews Should Embrace American Evangelical Friendship and Support



BY WILLIAM WANGER

IN A RECENT ISSUE of the Jewish Exponent, there was a review of the new documentary "Til Kingdom Come," which investigates American evangelical Christian support for Israel and which screened last month at the Gershan Jewish Film Festival in Philadelphia. It sounds as though the filmmaker, Maya Zinshtein, could have benefited from doing more research, as the film apparently simplistically asserts that the reason evangelicals support Israel financially and otherwise, and show warmth for the Jewish People, is to convert Jews, and prepare for the rapture and Armageddon, during which Jews will be asked to convert to Christianity.

For a more balanced view, Zinshtein should have looked at pro-evangelical sources, like David Brog's "Standing with Israel: Why Christians Support the Jewish State." In that book, the Jewish author states the primary reason for American evangelical support for Israel, and their love for the Jewish people, is that God said, in Genesis, that "He will bless those who bless the Jews, and curse those who curse the Jews; and that all peoples on Earth will be blessed through the Jewish People."

That's it. Oh, and evangelicals believe that God actually said what is written in Genesis (and, unlike most Jews, they

can cite the specific Torah chapter and verse), and they believe that the post-Holocaust watchwords "never again" obligate those modern Righteous Gentiles to demonstrate that "never again" is not a mere platitude.

I am a Zionist, a pro-Israel advocate and a proud Jewish American who was brought up in a Conservative Jewish home. For decades, I have worked with evangelical groups, including Christians United for Israel and the Delaware-based Olive Tree Ministries, on a multitude of pro-Israel-related matters. In addition, my business life has brought me into close and regular contact with evangelicals.

Among other things, evangelicals showed me how to bring God into nearly every aspect of our modern lives, from reading (Old Testament, in my honor) prayers before board meetings, to treating employees as family, to humbly performing charitable acts and tithing, all to better the lives of their neighbors (many of whom are recent immigrants) and directly support their greater community. While, perhaps, my Judaism might also have taught me those things, it was my interaction with Old Testament-steeped evangelicals that brought them home.

Moreover, on more than one occasion, I have sadly felt more aligned with my evangelical friends than with my Reform Jewish co-religionists on matters involving Israel's security, including the Golan Heights; Israel's legal and the Jewish people's ancestral rights to a united Jerusalem and Judea and Samaria; calling out Palestinian violence and "play to slay" policies; and demanding that Israel's actions be measured by the same moral and legal

standards that the world applies to other nations. The number of evangelicals who regularly write and visit legislators advocating on pro-Israel matters, travel to Israel (even during the intifadas) and contribute to pro-Israel causes dwarfs that of most of the greater American Jewish community.

At none of the CUFI "Nights to Honor Israel" or in any of my other interactions with evangelicals was my conversion, "tribulations," Armageddon or the rapture ever mentioned or implied. Rather, I have seen Israel honored, and Jews and Judaism venerated. Unlike the people interviewed in the documentary, I am not uncomfortable with evangelical pro-Israel support and philosemitism. Would some evangelicals like Jews to convert to Christianity? Of course. Do some support the Jewish return to Israel to hasten Jesus' return to Earth? Surely. Do some evangelicals believe that I will not go to heaven because I don't accept Jesus as my savior? Yes. My response is: "So what?"

I know that the hearts of some of my evangelical friends truly ache because they fear I will not go to heaven. Clearly, Jews and American evangelicals have different theologies. I simply don't agree with them; and will worry about the afterlife when I get there. That's what comes through my knowledge of my religion, its beliefs and appreciation of its particular teachings, laws and values.

Frankly, I say leave it to God to sort out whose theology is true, offers a better path to promoting human goodness and provides a better value system. As Dennis Prager and

See Wanger, Page 24

Make-Ahead Passover Menu

FOOD

LINDA MOREL | JE FOOD COLUMNIST

PREPARING FOOD for Passover this year is a challenge. The holiday begins at sundown on Saturday, March 27 — just as Shabbat ends. For Jews who observe the Sabbath, there has never been a time when a make-ahead menu is needed more.

To accommodate this juxtaposition of Shabbat and Passover, planning ahead is crucial. Every detail must be organized earlier than usual.

Before cooking can commence, many Jews rid their homes of chametz, foods with leavening agents, which are forbidden during Passover. Each family decides how thorough a job is required and

how long that takes. This first step must be figured into the schedule.

Many holiday foods can be frozen, such as chicken soup, matzah balls, some meats and most desserts. Freezing foods means starting to cook days or even weeks in advance. No matter what, seder cooking should get underway by Thursday, or no later than Friday morning.

The seder's ceremonial foods — gefilte fish, charoset and hard-boiled eggs — easily last for a couple of days or more in the refrigerator.

But the main course requires expertise. Because Passover seders call for a festive menu, you want to accentuate eye appeal and flavor. But right



▲ Brisket with vegetables and fine herbs

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before the seder begins, you will not have time to chop produce or put the finishing touches on dishes the way you usually do.

Like a professional chef, select colorful marinated salads. Once they're assembled, you don't have to think about them again. Opt for main courses that can withstand reheating while still tasting delicious. Hot foods made in sauces, casseroles, elegant stews and one-pot meals brimming with meat, vegetables and potatoes are the most successful.

With a make-ahead menu, you merely pull ready-to-serve salads from the refrigerator and heat up a couple of entrees. And, seamlessly, dinner is ready.

CHICKEN CASSEROLE WITH TOMATOES AND POTATOES | MEAT

*Yield: 12 pieces of chicken
Serves 8-10*

Equipment: 10-inch-by-15-inch

ovenproof pan, such as Pyrex

Olive oil for coating the roasting pan,
plus 2 tablespoons,
plus 1 tablespoon

6 chicken legs and 6 chicken thighs with bones and skin on
2 garlic cloves, plus 5
4½ tablespoons fresh lemon juice
2 teaspoons dried basil leaves, crumbled
Kosher salt to taste
Freshly ground pepper to taste

1 pound small red potatoes, about 2 inches in diameter, cut into quarters
6 Italian plum tomatoes, cut into quarters
¼ cup dry white wine, such as sauvignon blanc or pinot grigio

Preheat your oven to 450 degrees F.

Generously coat a 10-inch-by-15-inch ovenproof pan with olive oil. Place the chicken inside skin side up.

Mince 2 garlic cloves and place them in a small bowl. Using the blade of a chef's knife, smash the remaining 5 garlic cloves. Place them in a second bowl. Reserve the two garlic bowls.

To the bowl of minced garlic, add lemon juice, basil and 2 tablespoons of olive oil. Whisk everything together until well combined. Brush both sides of the chicken with some of this mixture and reserve the rest. Sprinkle both sides with salt and pepper.

Place the potatoes and tomatoes in a medium-sized bowl. Add the 5 smashed garlic gloves, white wine and the remaining tablespoon of oil. Sprinkle in ½ teaspoon of salt. Toss the ingredients until well coated. Arrange the potatoes and tomatoes around the chicken pieces. With a spatula, scrape all of the garlic and oil into the casserole.

Roast the chicken for 15 minutes. Baste it with pan

See Food, Page 24

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Food

Continued from Page 22

juices while roasting. Drizzle on the remaining lemon-garlic-basil mixture from the first bowl. Roast another 15-20 minutes, or until juices run clear — not pink — when the chicken is pierced with a knife. The recipe can be served immediately.

If making it ahead, cool it to room temperature. Cover with plastic wrap and refrigerate for up to two days. When reheating, remove it from the refrigerator two hours in advance. Preheat your oven to 350 degrees F and reheat uncovered for 20 minutes or until the sauce in the casserole bubbles.

BRISKET WITH VEGETABLES AND FINE HERBS | MEAT
Serves 8-10

- Kosher salt to taste
- Freshly ground pepper
- 5 pounds brisket, trimmed of most of the fat
- 3 tablespoons olive oil, or more, if needed
- 2 onions
- 6-8 carrots
- 3 large potatoes
- ½ pound mushrooms, sliced
- 1 teaspoon dried rosemary needles, crushed
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 2 cups beef broth
- 2 cups dry red wine

Sprinkle salt and pepper on both sides of the brisket. In a large heavy pot, heat the oil on a medium flame. Place the brisket in the pot, fat side down. Brown it on both sides. Move the brisket to a platter and reserve. Turn off the flame and remove the pot.

Dice the onions, carrots and potatoes. Return the pot to a medium flame. Add the onions, carrots, potatoes and mushrooms. Stir to combine. Add more oil at any time, if needed. Sprinkle in the rosemary, sage and thyme. Stir to combine. Add more salt if needed. Sauté until the onion and herbs are fragrant, about 3-5 minutes.

Add 1 cup of broth to the pot. Return the brisket to the pot. Pour in the remaining broth and all of the wine. Stir gently to combine the ingredients. Place the lid on the pot and simmer on a low flame for 3-4 hours, until the brisket is soft when pierced with a utensil-sized fork.

Let the contents of the pot cool to warm. Remove the brisket from the pot and cut it into slices against the grain.

If serving immediately, place the brisket on a platter with a deep rim. Ladle some of the sauce on top. Place the remaining sauce in a gravy boat or bowl. If refrigerating or freezing, let the sauce cool to room temperature. Move the brisket and sauce to one large plastic container and cover with its lid. Reheat the brisket and sauce before serving.

MARINATED SPRING SALAD | PAREVE
Serves 8

- 3 celery stalks
- 1 small red pepper
- 1 small onion
- 3 carrots
- 1 small zucchini
- ¼ cup pitted Kalamata olives
- 2 teaspoons dill, minced
- 1 teaspoon sugar

- ½ cup olive oil
- ¾ cup red wine vinegar
- Kosher salt to taste

Salad

Dice the celery, red pepper, onion, carrots and zucchini. Place them in a large mixing bowl. Add the olives and dill.

Salad Dressing

In a medium-sized bowl, add the sugar, olive oil, vinegar and salt. Whisk until the ingredients are well combined and the sugar is dissolved.

Pour the salad dressing over the vegetables. Toss the vegetables until well coated. Cover the bowl and refrigerate. Marinate the salad for 24 hours, tossing the vegetables several times. Remove the salad from the refrigerator an hour before serving and place it in an attractive bowl. ●

Gottlieb

Continued from Page 20

my being!” (Seriously, I will never forget that line.)

Or on the fourth season of “House,” episode 12, in which House claims that a Jewish woman’s decision to become Chasidic is a sign of mental illness, related to her undiagnosed disease. Or the third season of “Private Practice,” the ninth episode, which depicts an Orthodox couple whose Orthodoxy doesn’t let them use birth control, so one of the doctors secretly prescribes the wife birth control pills and tells her they are iron pills for her “anemia.”

Why are these shows glorifying medical malpractice and the denial of religious rights? “House” outright equates being religious with mental illness,

and a throwaway line in the “Grey’s Anatomy” episode asks why anybody would bother with Orthodoxy — “why couldn’t you be plain old Reform like everyone else we know?” In each case, Orthodoxy is portrayed as unreasonable, as a conflict that must be overcome.

So many things about these episodes make me angry. Why do none of these Jewish characters ever call and consult their rabbis? That would be the first thing most frum people would do when facing a complicated medical or ethical issue. And why are these shows making broad, sweeping, uninformed claims about things like kashrut or the use of birth control in

religious communities?

These examples aren’t as dangerous as the clip from “Nurses,” which portrays religious Jews as horribly Islamophobic and misogynistic — a storyline that surely doesn’t help Chasidim in a climate that is already so hostile toward them. But each of these episodes frame Orthodoxy as backward and unwilling to change, and frame Orthodox people as fanatics willing to die for their bigoted beliefs.

The writers fail to understand Orthodox Judaism while relying on Orthodox Jews as a cheap plot device. Maybe they look at the huge number of mitzvot that are observed by Orthodox Jews and conclude that it’s a rigid, unchangeable structure. They don’t understand that breaking Shabbat to save a life is not only allowed but mandatory.

In our tradition, there are only three sins you must die for committing: idolatry, murder

and adultery. The concept of *pikuach nefesh* (saving a life) overrides virtually every commandment. Judaism values the sanctity of human life over almost everything else. Your rabbi would encourage you to take a porcine valve or the bone graft. My mother likes to quote one of her favorite rabbis quite regularly. She says: We’re meant to live by our Judaism, not die by it. It’s about time these TV shows got that memo.

I understand the need to write good TV and create conflict. I understand (although do not agree with) the desire for out-of-the-box, exotic characters. But if you cannot construct a story without misunderstanding and misrepresenting an entire demographic of people, then it’s simply a story you have no right to tell. ●

Shoshanna Gottlieb is a writer, film fanatic and future Jewish educator. This was originally published by JTA.

Wanger

Continued from Page 20

Rev. Jerry Falwell famously agreed, if American evangelicals continue their current support for the State of Israel and continue to treat the Jewish people with love and kindness, we will accept Jesus, upon his return, as the messiah. That’s a fair deal. Judaism is laser-focused on the here and now, and values, most highly, how people behave rather than what they may think or believe.

Today, in a dangerous and threatening world for Israel and the Jewish people, Am Yisrael need all the friends we can get. If, “Til Kingdom Come,” American evangelicals continue to honor and support their Jewish brothers and sisters, and a safe, strong and vibrant Jewish State with secure and recognized borders, that’s good enough for me. ●

William Wanger is chair of the PA/SNJ chapter of the Republican Jewish Coalition.

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Ruth Bader Ginsburg Birthday Tribute Will Focus on Judge's Love of Opera

MUSIC

SOPHIE PANZER | JE STAFF

RUTH BADER GINSBURG always wanted to be a singer.

"If I had any talent in the world, any talent that God could give me, I would be a great diva," she told a group of law students at Georgetown University in 2015.

Her singing career didn't pan out, but the Supreme Court justice and feminist icon remained an avid opera fan until her death in September.

On March 15, in honor of what would have been Ginsburg's 88th birthday, the National Museum of American Jewish History, Opera Philadelphia and the Lowell Milken Center for Music of American Jewish Experience at The UCLA Herb Alpert School of Music will host "For the Love of Opera: Celebrating RBG's 88th Birthday." The event will

from artists who met her and noticed the common themes in her favorite performances.

"There are several articles written about love for opera, but especially operas whose plotlines run parallel to what she was fighting for in her life," he said.

The museum partnered with Opera Philadelphia and the Lowell Milken Center to select music and organize the program.

Grant Loehnig, head of music staff at Opera Philadelphia, helped make the selections and also provided piano accompaniment for the recorded performances. He said the organizers knew one of Ginsburg's favorite operas was Mozart's "Marriage of Figaro," and they included an aria featuring Despina, the strong female character in his "Così Fan Tutte."

"We want it to be a celebration of her and her love of opera, and we hope that comes through with the joy of the



▲ Ruth Bader Ginsburg speaks at her 2019 induction ceremony for the Only in America Gallery/Hall of Fame.

Photo by Jessi Melcer

Each of the selections has something to do with either a theme in law or in social justice."

PETER KAZARAS

feature recorded performances of Ginsburg's favorite arias as well as commentary from opera professionals who knew her.

Ginsburg was a longtime member of NMAJH. In 2019, she became the 21st inductee into the museum's Only in America Gallery/Hall of Fame. Given her connection to the museum and the Jewish community, the staff knew they wanted to organize an event recognizing the first birthday after her death.

Dan Samuels, public programs manager at NMAJH, began researching her passion for opera. He encountered stories

performances," he said.

Peter Kazaras, director of opera at UCLA, helped select the music and will host the event.

"Each of the selections has something to do with either a theme in law or in social justice, and whether that's a contested will from 'Gianni Schicci,' or whether that's buying someone out of a contract in 'The Elixir of Love,' or whether that be issue of punitive immigration laws in the aria from 'The Consul,' those are the issues we're dealing with here," he said.

Kazaras met Ginsburg at the Kennedy Center in Washington, D.C., where he has

directed four operas. He said she would come to the parties after the shows and speak with delighted performers about how much she enjoyed their work.

"For those of us who were in the business and, you know, got to meet her, I have to say it was astonishing the details she remembered," he said. "She remembered who had done what where, not only who had sung, but who had directed, who had conducted — all of that stuff was pretty much at her fingertips."

The program features performances by tenor Joshua Blue, baritone Norman Garrett, soprano Michelle Rice and



► Ruth Bader Ginsburg's opera costume on display in "Notorious RBG: The Life and Times of Ruth Bader Ginsburg" at NMAJH

Photo by Jessi Melcer. "Notorious RBG: The Life and Times of Ruth Bader Ginsburg" is organized and circulated by the Skirball Cultural Center, Los Angeles.

soprano Ashley Marie Robillard with piano accompaniment by Loehnig and Stephen Karr. The songs were recorded in NMAJH's Dell Theater and UCLA's Schoenberg Hall.

Commentary about Ginsburg's relationship with opera will be offered by Francesca Zambello, the Washington National Opera's stage director and artistic director, and Lawrence Brownlee, tenor and artistic adviser to Opera Philadelphia. Brownlee shared the stage with Ginsburg in Donizetti's "La Fille

du Régiment" at WNO in 2016. She played the speaking role of "The Duchess," who gives lovers permission to marry.

"For the Love of Opera" will air via Facebook Live on the Facebook pages of NMAJH, Opera Philadelphia and the Lowell Milken Center at 8 p.m. EST. The production will also be available on-demand after the event on Facebook, NMAJH's website and the Opera Philadelphia Channel. ●

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Comedian Talks About Life With Tourette Syndrome

ARTS

SOPHIE PANZER | JE STAFF

AS A TEENAGER, Pamela Rae Schuller felt like having Tourette syndrome (colloquially known as Tourette's) made her a waste of space.

As an adult and professional stand-up comedian, she loves her disability.

"Tourette's can be hard, and frustrating and even painful. It can also add incredible things to my life, if I am brave enough to allow it," she said.

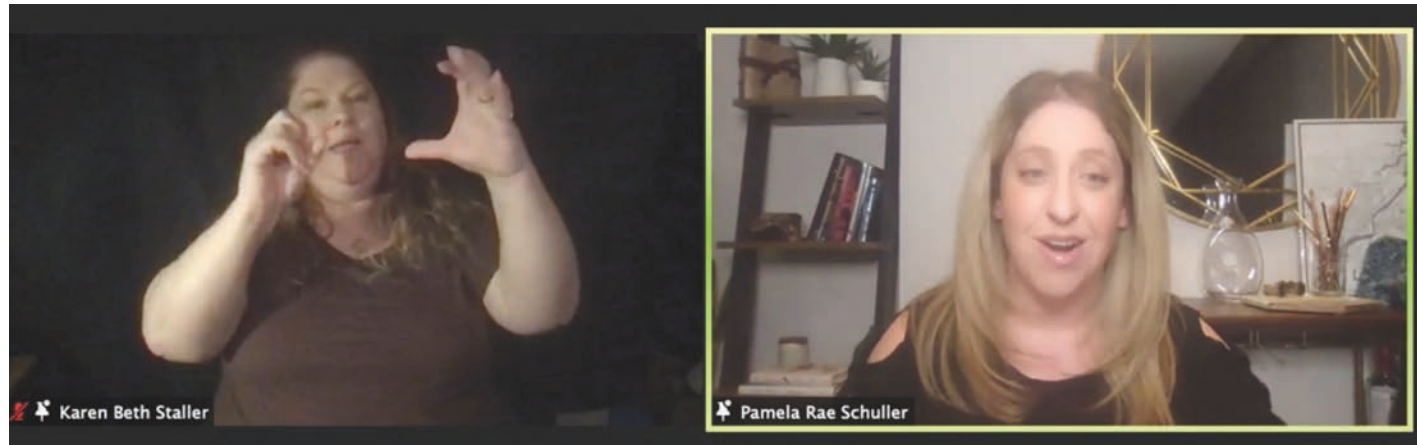
She spoke about her journey to self-love through humor during her talk "What Makes Me Tic: Comedy, Disability, and the Inclusive Community." Jewish Family and Children's Service of Greater Philadelphia and RespectAbility hosted the event in honor of Jewish Disability Acceptance, Awareness and Inclusion Month and Jewish Disability Advocacy Month.

"Every February, we see our goal is to bring awareness about disabilities and the importance of advocacy for disability rights," said Lisa Ney, director of programs and services for persons living with disabilities at JFCS. "And this program is in honor of the culmination of a month-long programming that we've had towards this goal."

Schuller explained that Tourette is a neurological disorder that causes her to experience tics, or movements and noises she can't control. These can include moving her fingers and toes, winking uncontrollably, tensing her stomach muscles and barking.

"I like to explain Tourette's as like a fence in your brain. Well, in my fence, there is a tiny piece missing. So signals are seeping through that I didn't mean to send," she said.

She said she had the worst diagnosed case of Tourette in the country as a teenager. She



▲ Karen Beth Staller, left, provides ASL interpretation as Pamela Rae Schuller discusses disability advocacy.

Screenshot by Sophie Panzer

■ I like to explain Tourette's as like a fence in your brain. Well, in my fence, there is a tiny piece missing. So signals are seeping through that I didn't mean to send."

PAMELA RAE SCHULLER

often lost control over her body and injured herself, whether through rupturing her own appendix or throwing her head back so hard she broke her neck.

The physical injuries were not as painful as the emotional toll of exclusion. Peers and educators treated her as if she was nothing but a disturbance, and those who did include her seemed to consider it a charitable act. She spent much of her youth feeling like she was a burden on her community.

Moments that made her feel included and supported helped change her perspective. There was the time her peers walked out with her when a religious school teacher at her synagogue told her she was being disruptive and asked her to leave.

There was also the math teacher who, instead of kicking her out of class when she started making noises, told her she sounded like a metronome and asked if she would like to write a song about math.

She got excited about the idea, as did the rest of the class,

and they ended up writing and recording a whole CD together with her tics included as background accompaniment.

"And in that moment, this idea of inclusion shifted," she said. "It stopped feeling like what people couldn't do because I was there and started feeling like what people got to do because I was there."

Taking improv comedy classes in high school also led to a breakthrough. The concept of "Yes, and," or the rule that improvisational actors cannot contradict each other's reality, helped her discover her sense of humor and love for performance without having her Tourette constantly scrutinized.

"When I would join the scene, flailing or barking or making noises, they 'Yes, and-ed' me," she said. "I was getting laughs, and not because of Tourette's, but because people were starting to see these other parts of me."

Comedy has helped her recognize the silliness of prejudice, like when an eyebrow

waxer berated her for not trying hard enough to control her body right before audibly farting.

In addition to her career as a comedian, Schuller has a master's degree in child advocacy and policy and launched an initiative for Jewish teens called Here.Now,

which promotes mental health, wellness and resilience through creativity.

She said it was important for people to move past "tolerance," a word that sounds like nails on a chalkboard to her, and embrace full inclusion.

"Nobody wants to just be tolerated," she said. "Every single person has value, and every single person has struggles and challenges, and we should be celebrating what each person brings to our community." •

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BY RABBI ERIC MOLLO

Parshat Vayak'heil-P'kudei

PEOPLE DON'T COME fully assembled; they are built and broken, polished and sanded, hardened by experience, and softened by time. Every single one of us came into the world looking like the pieces inside of a box of Ikea furniture, yet to be twisted, prodded, hammered, glued and fashioned into an individual with increasingly more identifying characteristics.

No two people are the same and none of us come with convenient, or even confusing, instruction manuals. When we were born, our parents didn't have a clue what the future held, and only a vague idea of what we might become. We are constantly evolving vessels in need of nurturing parents, mentors, teachers and text traditions to guide us through life's many twists and turns. Ever growing, and ever changing, we merely forecast, and not foresee, what will become of us.

Soon after the exodus from Egypt, the Israelites were asked to donate their most precious possessions to the cause of building a sacred dwelling for the God that rescued them from the hand of Pharaoh. In

parshat Vayak'heil-P'kudei, the Israelites finally reckon with the mountain of donations mentioned earlier in the book of Exodus and the subsequent task of turning the gifts into something greater.

Such a transformation was no small task, and we might liken the idea to Moses asking the Israelites to open every box in Ikea, tip out the pieces within and reassemble the resulting mass of mismatched bits and bobs into a place worthy of God's presence. Thus, in Exodus chapter 36 we read, "Moses then called Bezalel and Oholiab, and every skilled person whom Adonai had endowed with skill, everyone who excelled in ability, to undertake the task and carry it out."

Just as the construction of the Mishkan required the best craftsman among the Israelites to bring the project to fruition, every single one of us also needs skilled instructors to hone and mold us into the best versions of ourselves.

One chapter later, in Exodus 37 we read, "Bezalel made the ark of acacia wood, two-and-a-half cubits long, a cubit-and-a-half wide, and a cubit-and-a-half high. He overlaid it with pure gold, inside and out; and he made a gold

molding for it round about." Everything in the Mishkan, except for planks of wood, was measured by whole cubits and yet each side of the ark is measured in half cubits. Moreover, the inside of the ark that practically no one ever saw had to be covered in gold as well.

These seemingly imprecise measurements and overly adorned features are further elucidated upon by Chananel Ben Chushiel, an 11th-century sage and student of the last Gaon who teaches, "This is the reason why the ark was encased in gold both from the inside and the outside. It is a symbol of the righteous and intelligent man who is described as such only if his internal character qualities reflect the external image he projects ... Just as the dimensions of the floor of the ark were two-and-a-half cubits in length and one-and-a-half cubits in width, resulting in a square area of four cubits, so the righteous person should remain constantly aware that the four elements (earth, fire, wind, and water) which make up his physicality should not become the sum total of his existence, but should be augmented liberally by the physical performance of good deeds such as

caring for others ... The walls of the ark total 12 cubits when measuring the combined total of the exterior dimensions. The combined lengths of the walls totaled 7.5 cubits, whereas the combined length of the short walls totaled 4.5 cubits. Thus, the righteous person is expected to fulfill all 12 conditions set out in Psalm 15 as the necessary qualifications to sojourn in God's holy tent, or on God's holy mountain."

Psalm 15

"Adonai, who may sojourn in Your tent,
who may dwell on Your holy mountain?

- 1. One who lives without blame
- 2. One who does what is right
- 3. One who acknowledges the truth in his heart
- 4. One whose tongue is not given to evil
- 5. One who has never done harm to his fellow
- 6. One who makes oaths to his neighbor
- 7. One who does not change his oaths
- 8. One for whom a contemptible man is abhorrent
- 9. One who honors those who fear Adonai
- 10. One who stands by his oath even to his hurt
- 11. One who has never lent

money at interest
12. One who never accepted a bribe against the innocent
The one who acts thus shall never be shaken.

Like the miscellaneous parts within an Ikea box or the many ornamented structures of the Mishkan, we must always strive to be worthy creations by actively seeking out equally worthy architects of character. As the Mishkan was exchanged for a Temple, and the Second Temple was built upon the First, and subsequent Temples were built around the world in place of the Second, so, too, are we built to improve upon the generations that came before until all that remains is a vision of the world redeemed by compassionate hands and selfless hearts. ●

Rabbi Eric Mollo is the rabbi of Temple B'nai B'rith in Wilkes-Barre. The Board of Rabbis is proud to provide diverse perspectives on Torah commentary for the Jewish Exponent. The opinions expressed in this column are the author's own and do not reflect the view of the Board of Rabbis.



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The Jewish Federation of Greater Philadelphia mobilizes financial and volunteer resources to address the communities' most critical priorities locally, in Israel and around the world.

Tara Cherwony: The Next Generation in the Fight Against Hunger

JEWISH RELIEF AGENCY'S (JRA) warehouse once bustled with hundreds of volunteers for its monthly food packing and distribution. Now, that number has dwindled to a maximum of 25 people per shift as a safety precaution due to COVID-19.

In the midst of an entire operational restructuring, committed volunteers, like 27-year-old Tara Cherwony, have stepped up to ensure that low-income clients still receive their kosher food packages.

"With funding from the Jewish Federation [of Greater Philadelphia], I have seen the direct impact being made to fight food insecurity," said Cherwony, a member of JRA's board of directors and the Jewish Federation's board of trustees. "When walking down the street, you never know who may be experiencing hunger."

Twenty-eight percent of Philadelphians have problems paying for food, according to a 2020 poll by The Pew Charitable Trusts. JRA received more than \$200,000 in emergency funds over the past year from the Jewish Federation to expand its delivery days, hire additional employees to offset the loss in volunteers, afford the rising costs in food and meet the growing rate of clients.

A consistent volunteer prior to the pandemic, Cherwony increased her efforts during a time when JRA needed it most. Fueled by a passion to alleviate suffering, the recruitment coordinator of Drexel University's College of Nursing and Health Professionals travels from her University City apartment to the near-empty warehouse in the Northeast multiple times a month to help sort, pack and deliver. In addition, Cherwony chairs JRA's Leadership Academy, which prepares young adults for leadership roles within the organization and to support its mission of combating hunger.

"Tara's enthusiasm for public service, passion for social change and dedication to the Jewish community — and specifically JRA's mission-driven work — make her an exceptional volunteer and board member," said Jodi Roth-Saks, JRA's executive director. "Oftentimes, small nonprofits like JRA lean on dedicated volunteers, like Tara, to deliver their vital programs and services to the community."

JRA is not the only organization to "lean" on Cherwony.

Among her many leadership roles, Cherwony serves on the Drexel University Hillel board of directors, co-chairs a JEVS Human Services' internship alumni group, and teaches at Beth Tikvah-B'Nai Jeshurun and Congregation Kol Ami. She is also a rising leader at the Jewish Federation, an organization that has "been present [her] whole life," providing funding for "many experiences growing up," such as BBYO, the Satell Teen Fellowship for Leadership and Social Activism, and JEVS Franklin C. Ash Summer Internship Program.

Cherwony is also the campaign co-chair of NextGen, the Jewish Federation's young leadership group.

"Tara has been one of the Jewish Federation's most reliable and enthusiastic leaders over the past few years. She is always eager to take the lead on new projects and gives her all to everything she takes on," NextGen Director Max Moline said. "The breadth of her leadership throughout the Philadelphia Jewish community is truly impressive and inspirational, and we're lucky to have her here."

One of Cherwony's most memorable projects was during NextGen's Leadership Development Program. For her capstone, she organized a group to make 300 kosher meals for homebound older adults through KleinLife's Cook for a Friend program.



▲ JRA Leadership Academy alumni volunteer outside the warehouse. From left: Tara Cherwony, Elena Miller, Ethan Pensak and Ben Shechtman

Courtesy of Elvera Gurevich



► Tara Cherwony

Courtesy of Craig Ostroff

"When my grandfather passed away in 2018, my grandmother was able to get some pre-made meals from this program while she settled back into her 'new normal,'" Cherwony said. "It was so nice bringing people together to do a mitzvah, especially knowing the direct impact it can make."

The Jewish Federation granted KleinLife about \$220,000 in emergency funds throughout the pandemic, mainly to meet its escalating demand of aging clients who need food assistance. Due to the pandemic, the Jewish Federation's agency partners reported a 185% increase in people relying on subsidized, home-delivered food and a 27% increase in the cost to provide food packages.

Determined to make an enduring impact on the Jewish community, Cherwony gives the gift of her time and her dollars. Cherwony is a founding member of the Levin Society, a group created during the global crisis by young trailblazers who make an annual contribution of \$2,500 or more to the Jewish Federation.

"It's a way for me to pay it forward," Cherwony said. "Increasing my annual contribution and becoming a founding member of the Levin Society was something I decided to do to further show my commitment to the Jewish Federation and hopefully encourage other young professionals to prioritize their philanthropic giving to the organization."

ANNIVERSARY

► ABRAMS

Marvin and Toby Abrams of Huntingdon Valley celebrated their 60th wedding anniversary on March 11.

Sharing in their celebration are their children, grandchildren, extended family and many friends.

Photo by Kayla and Nancy Rowland



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COMMUNITY BRIEFS

VFI Hires Local Resident as Campus Director

VOLUNTEERS FOR ISRAEL announced March 4 that it hired Philadelphia resident Mallory Kovit as the director of its campus program.

The program brings Birthright Israel alumni from colleges across the United States back to Israel to volunteer on Israel Defense Forces bases. Founded in 1982, VFI partners with the Israeli organization Sar-El to recruit, process and prepare American volunteer.

During the pandemic, IDF bases have been closed to foreign volunteers, but VFI has allowed students to apply without signing up for specific dates.

Kovit is the program director at Greater Philly Hillel's Jewish Graduate Student Network and was previously Hillels of Westchester's program and engagement director. She earned her master's in nonprofit management from Gratz College and holds a bachelor's from Stony Brook University.

"I love learning through experiences, especially when it comes to Israel," Kovit said. "I love VFI's mission and their commitment to bringing people to Israel to volunteer, especially young people. It is important to have these meaningful personal experiences with Israeli soldiers and to build relationships."

Genealogy Conference Slated for August Opens Registration

The International Association of Jewish Genealogical Societies' 41st annual International Conference on Jewish Genealogy, which is slated for Aug. 2-5 in Philadelphia, announced that event registration is now open.

The conference will feature more than 100 speakers, with more than 250 sessions covering virtually every aspect of Jewish genealogy. There will be a virtual component to the event as well.

The keynote speaker will be Michael Hoberman, professor of American literature at Fitchburg State University and author of "New Israel/New England: Jews and Puritans in Early America" and "A Hundred Acres of America: The Geography of Jewish American Literature."

Due to social distancing restrictions, conference attendance will be limited, so a waitlist will be created. Registration and conference program details are posted on the conference website at iajgs2021.org.

Rutgers Professor Nancy Sinkoff Wins National Jewish Book Award

Nancy Sinkoff won a 2020 National Jewish Book Award in the category of biography for her book

► Nancy Sinkoff
Courtesy of Rutgers University



"From Left to Right: Lucy S. Dawidowicz, the New York Intellectuals, and the Politics of Jewish History" (Wayne State University Press, 2020).

The book is a biography of Dawidowicz (1915–1990), a pioneer historian in the field now known as Holocaust studies, and it chronicles Dawidowicz's story as a window into 20th-century Jewish life. The book was named a Natan Notable Book by the Natan Fund and Jewish Book Council in fall 2020.

Sinkoff is a professor of Jewish studies and history and the academic director of the Allen and Joan Bildner Center for the Study of Jewish Life at Rutgers University. Sinkoff's research interests include early modern and modern Jewish history with a focus on East European Jewish intellectual history, the Enlightenment, politics and gender. •

— Compiled by Andy Gotlieb



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DEATH NOTICES

BAGELLE

Carmela Bagelle (nee Ishayek). Beloved mother of Vivian (Gene) Sattlas, Danny Bagelle and Lisa (Stuart) Mickelberg. Devoted sister of Haskel (Julia) Amit, Shaul (Nili) Amit, and Dalia (Shlomo) Slutzky. Also survived by five loving grandchildren, Jessica, Sophia, Joshua, Kayla, and Jordi. Due to Covid-19 services and interment will be private. Contributions in her memory may be made to a charity of the donor's choice.

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BOARDMAN

Dr. Steven Boardman on February 26, 2021. Beloved husband of Lynda (nee Kuzmarov); Loving father of Samuel Boardman and David Boardman; Devoted brother of Kenneth (Barbara) Boardman. Dr. Boardman was a musician, a rare book collector, and a life-long scholar. Contributions to his memory may be made to ZAKA and Congregation Melrose B'nai Israel Emanu-El.

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DUFFINE

June Duffine (nee Rose) Feb. 27, 2021 of Bala Cynwyd. Wife of the late Richard Duffine. Mother of Geoff Duffine (Ruth), Andrea Lee (David Richter), Robin Gootee, Missy Kossar and the late Mark Sapowith; also survived by 12 grandchildren and 10...great grandchildren. Contributions in her memory may be made to ALS Research, Ryan Wolfe Kossar Foundation and Sebastian Strong Foundation (SebastianStrong.org.)

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HAAS

Roslyn Haas (nee Blender), passed away on February 24, 2021. Wife of the late Irvin Haas for 45 years. Mother of Stuart (Susan) Haas and of the late Brett Haas and the late Gregory Haas. Longtime Companion of Norman Kravitz. Grandmother of Molly Haas, Allyson Haas, Brenna Haas and Cody Haas. Graveside Services were held February 28th at Shalom Memorial Park. Contributions in her memory may be made to the Crohn's and Colitis Foundation of America.

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HARMAN

Ruth Janis Harman (nee Rothman), on March 1, 2021, of Phoenixville, PA, formerly of Audubon, PA. Wife of the late Solomon Leon Harman. Beloved mother of David Worth Harman (Marlene Keesler), Wendy Joan Garrett (Dale) and Bennett Marc Harman (Elisabeth Handley) also survived by five grandchildren and six great-grandchildren. Ruth was a School Librarian, Sculptor and a lifelong Vegetarian. Contributions in her memory may be made to Congregation Or Shalom, 835 Darby Paoli Road, Berwyn, PA 19312.

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DEATH NOTICES

KESTELMAN

Selma Aida Kestelman (nee Shrager), 97, died February 20, 2021 in Fort Myers, Florida. Born at home in West Philadelphia to Lillian and Harry, married to Jack, mother to Bruce (Laurie), grammom to Josh and Amy (Keith Murphy), GGSelma to Eleanor and Sally. Sister to Jack (Gwen), Morton (Simone) and David (Pearlee). Daughter-in-law to Minnie and Boris, sister-in-law to Gladys and Maurice Brahlin. Niece, aunt, great aunt and cousin to many. Business associate, friend and bridge partner. At 87 left Philadelphia and the snow.

LEAR

Marilyn Ann Cheskis Lear (nee Goldsmith) age 83, of Bensalem, PA., died peacefully on January 13, 2021. She was born on August 19, 1937 in Philadelphia, daughter of the late Norman and Rebecca Goldsmith, and sister to the late Arnette Sulman and Sidney Goldsmith. Marilyn graduated from Temple University in 1959 and worked as a teacher. Later, she became Director of the JCC Klein Branch nursery school program from 1985 until her retirement in 1992. Marilyn volunteered with many organizations and was known throughout Northeast Philadelphia for her kindness, compassion and her commitment to education and Jewish ideals. Wife of Robert Lear and the late Eugene Cheskis. Mother of David Cheskis, Neal (Heather) Cheskis and Joel (Mandy) Cheskis. Step mother of Joe (JC) Lear and Andrew (Deena) Lear. Grandmother of Etana, Hallel, Noah, Shay, Devorah, Rena, Chloe, Jacob, Ethan and Ryan. The family requests that contributions in her memory may be made to your favorite charity.

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PICKER

Barbara Picker, January 22, 2021. Dear sister of Marilyn Diamond Rothstein. Loving mother of Jill (Jim) Greene and Glen (Debbie) Welsh. Devoted grandmother of Jimmy (Danielle), Danny (Sara), Matthew and Kayla. Great-grandmother to four beautiful children.

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DEATH NOTICES

RABINOVIC

Ismail "Samy" Rabinovic passed away on March 3rd, 2021 following a brief illness. Samy was born on April 24th, 1940 in Istanbul, Turkey to Herman and Karolina Rabinovic. Accompanied by his beloved wife Sara, Samy moved to the United States in 1967 to complete a masters in Polymer Chemistry at the University of Massachusetts, Lowell. Despite skipping his interview to go skiing, he was hired and enjoyed a 26 year career with the Rohm and Haas company in Philadelphia, Pennsylvania. A lifelong world traveler, Samy was a dedicated student of history, language, and culture, as well as a passionate and respected collector of Turkish rugs. Samy will be remembered as a generous friend to many, and a devoted husband, father, and grandfather who delighted in his family. Samy is preceded in death by his parents, Herman and Karolina, and his brother Mateo. He is survived by his spouse Sara Rabinovic (nee Erkohen), two sons, Ariel Rabinovic (Lauren) and David Rabinovic (Shara), and four grandchildren, Max, Linus, Noah, and Asher. Samy is also survived by his sister-in-law Ulla Rabinovic, his niece, Daniela Eskenazi (Vitali), and his great-niece, Carolyn. Contributions in his memory can be made to the American Heart Association, American Cancer Society, or the Jewish Federation of Greater Philadelphia.

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SOKOL

Roberta E. Sokol (nee Englander) On Feb. 27, 2021. Wife of the late Howard Sokol. Mother of Barry (Beth) Sokol, Michael Sokol and Nancy Sokol. Grandmother of Grant and Blake. Contributions in her memory may be made to The Juvenile Diabetes Research Foundation (JDRF), 555 Croton Rd., Suite 111, King of Prussia, PA 19406

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STEIN

Harriet Stein (nee Sursky) of Upper Gwynedd died peacefully at home on Friday, February 26, 2021 surrounded by family after a 5-year battle with cancer. She is survived by her loving husband, Edward; her son Jeffrey and his wife Jenn and their daughters Sophie and Sadie; her daughter Lauren Hild and her husband, Ed and their son Jared; and her sister Bernice (Nicey) and her husband Dr. Michael Walinsky. After graduating from college at 43, she worked principally in communications and fundraising for medical institutions. She was a pioneer in physician referral for Abington Memorial Hospital and Philadelphia College of Osteopathic Medicine. Her most notable work included coordinating Harvest Balls for Einstein Hospital, the grand opening for the Rouse Organization's Liberty Place, and the Centennial Celebration for PCOM. In addition Harriet was a volunteer fundraiser for Deborah Hospital Foundation for over 50 years. She loved her family, friends, talking, entertaining, traveling, Mah Jongg, reading and solving cryptograms, in that order. She requested that donations in her memory go to either Deborah Hospital Foundation in Browns Mills, NJ or Hanjani Institute for Gynecologic Oncology at the Asplundh Cancer Pavilion, Willow Grove, PA or Beth Shalom Congregation, Elkins Park, PA where she was a lifelong member.

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DEATH NOTICES

STRAUSS

Harold "Hank" J. Strauss, Feb. 24, 2021. He was born in Lewistown, PA on October 8, 1928, and had been residing in Palm Beach Gardens, FL since 1984. Devoted husband of the late Eleanor (nee Miller). Father of Michael Strauss and Debbie (David) Stern. Grandfather of Ariana Strauss, Cara (Eitan) Ovadia, Barrie (David Karpay) Stern and Melissa (Jordan Rosenbaum) Stern. Great grandfather of Evie, Micah and Sydney Ovadia. He was predeceased by two sisters and three brothers. Contributions in his memory may be made to Cong. Adath Jeshurun, 7763 Old York Rd., Elkins Park, PA 19027, www.adathjeshurun.info, Abramson Senior Care, 1425 Horsham Rd., North Wales, PA 19454, www.abramsonseniorcare.org or to Temple Beth David, 4657 Hood Rd., Palm Beach Gardens, FL 33418, www.templebeth-davidfl.org

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ZELLE

C. Kenneth Zelle on March 5, 2021. Beloved husband of Lois (nee Kimmel); Loving father of Susan (Barry) Yelowitz and Stacy Zelle; Devoted Papa Zee to Eric (Gabby) and Dustin (Brittney); Adoring great-grandfather of Rylee, Lydia, Charlotte, Madeline, Gianna and Evelyn. Also survived by many nieces, nephews, great nieces and nephews and great-great nieces and nephews. Services and interment were private. Contributions in his memory may be made to Fox Chase Cancer Center, Dr. Uzzo Fund, 333 Cottman Ave., Phila., PA 19111.

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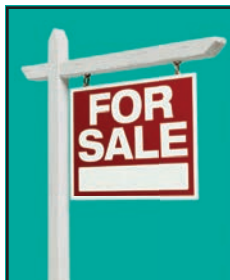
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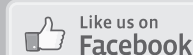
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TOWER-5th floor, renovated 2 BD, 2 BA, open kitchen, lots of closets, washer/dryer, pool, floors, reduced cable (S\$76). Heat/AC included. **\$210,000**



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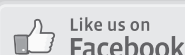
ESTATE OF AGNES G. BOND, DECEASED. Late of Philadelphia LETTERS OF ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to BRENDA STANFORD, ADMINISTRATRIX, c/o Danielle M. Yacono, Esq., 2202 Delancey Place, Philadelphia, PA 19103, Or to her Attorney: DANIELLE M. YACONO THE LAW OFFICES OF PETER L. KLENK & ASSOCIATES 2202 Delancey Place Philadelphia, PA 19103

ESTATE NOTICES

ESTATE OF DANIEL CHARLES DEPISSO, JR., DECEASED. Late of Philadelphia LETTERS OF ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to LEA LETO, ADMINISTRATRIX, c/o Brian L. Strauss, Esq., 1420 Walnut St., 2nd Fl., Philadelphia, PA 19102, Or to her Attorney: BRIAN L. STRAUSS THE ROTHENBERG LAW FIRM, LLP 1420 Walnut St., 2nd Fl. Philadelphia, PA 19102

ESTATE OF ISABELLA POSCH HELLER, DECEASED. Late of Philadelphia LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make payment without delay to Yael JEKOGIAN, EXECUTOR, c/o Andrew J. Barron, Esq., 2202 Delancey Place Philadelphia, PA 19103, Or to his Attorney: ANDREW J. BARRON THE LAW OFFICES OF PETER L. KLENK & ASSOCIATES 2202 Delancey Place Philadelphia, PA 19103

ESTATE OF JAMES JOHN CANTLIN, DECEASED. Late of Philadelphia LETTERS OF ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make payment without delay to MARY J. DIDONNA, ADMINISTRATRIX, c/o Harry Metka, Esq., 4802 Neshaminy Blvd., Ste. 9, Bensalem, PA 19020, Or to her Attorney: HARRY METKA 4802 Neshaminy Blvd., Ste. 9 Bensalem, PA 19020



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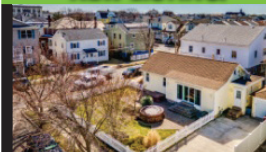
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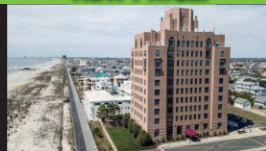
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ESTATE of JOANN T. MAPP; MAPP, JOANN T., Deceased Late of Philadelphia, PA LETTERS of ADMINISTRATION on the above estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same, and all persons indebted to the decedent to make payment without delay, to: Raheem Mapp, c/o John Richey, Esq., The Tannenbaum Law Group, 600 West Germantown Pike, Suite 400, Plymouth Meeting, PA 19462, Administrator.
The Tannenbaum Law Group
600 West Germantown Pike
Suite 400
Plymouth Meeting, PA 19462

ESTATE OF JOYCE EVERETT, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to WILLIE EVERETT, ADMINISTRATOR, c/o Andrew J. Barron, Esq., 2202 Delancey Place, Philadelphia, PA 19103, Or to his Attorney: Andrew J. Barron
The Law Offices of Peter L. Klenk & Associates
2202 Delancey Place
Philadelphia, PA 19103

ESTATE OF JULIA ANN CLAY a/k/a JULIA CLAY, DECEASED.
Late of Philadelphia
LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to JOSEPH CLAY, EXECUTOR, c/o Charles A. Jones, Jr., Esq., P.O. Box 922, Glenside, PA 19038, Or to his Attorney: CHARLES A. JONES, JR.
P.O. Box 922
Glenside, PA 19038

ESTATE OF LORRAINE WIBLE JACKSON a/k/a LORRAINE JACKSON, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION CTA on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to ANNIE WIBLE JACKSON, ADMINISTRATRIX CTA, c/o Harry Metka, Esq., 4802 Neshaminy Blvd., Ste. 9, Bensalem, PA 19020.
Or to her Attorney: HARRY METKA
4802 Neshaminy Blvd., Ste. 9
Bensalem, PA 19020

ESTATE OF NANCY E. STEWART, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION DBN/CTA on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to AMY F. STEERMAN, ADMINISTRATRIX - DBN/CTA, 1900 Spruce St., Philadelphia, PA 19103, Or to her Attorney: AMY F. STEERMAN
AMY F. STEERMAN LLC
1900 Spruce St.
Philadelphia, PA 19103



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ESTATE NOTICES

ESTATE of Patsy Barbara Birch aka Patsy B. Birch; Birch, Patsy Barbara aka Birch, Patsy B. Deceased Late of Philadelphia, PA LETTERS TESTAMENTARY on the above estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same, and all persons indebted to the decedent to make payment without delay, to: Daniel Birch, c/o Patricia M. David, Esq., Maza, David & Hoeffel, P.O. Box 369, Lederach, PA 19450, Executor.
Maza David & Hoeffel
P.O. Box 369
Lederach, PA 19450

ESTATE OF PHILLIP SINGER, DECEASED.
Late of Abington Township, Montgomery County, PA
LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to BRYNA L. SINGER, EXECUTRIX, c/o Paul L. Feldman, Esq., 820 Homestead Rd., Jenkintown, PA 19046, Or to her Attorney: PAUL L. FELDMAN
FELDMAN & FELDMAN, LLP
820 Homestead Rd.
Jenkintown, PA 19046

ESTATE of RALPH DUBROFF; DUBROFF, RALPH, Deceased Late of Philadelphia, PA LETTERS TESTAMENTARY on the above estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same, and all persons indebted to the decedent to make payment without delay, to: Stanley Dubroff, c/o Edward Benoff, Esq., Benoff Law Firm, 5 Neshaminy Interplex, Suite 205, Trevose, PA 19053, Executor.
Benoff Law Firm
5 Neshaminy Interplex
Suite 205
Trevose, PA 19053

ESTATE OF ROSALYN BARCLAY HARRISON, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to WILLIAM HENRY BARCLAY, ADMINISTRATOR, c/o William J. O'Brien, II, Esq., 4322 Main St., P.O. Box 4603, Philadelphia, PA 19127, Or to his Attorney: WILLIAM J. O'BRIEN, II
4322 Main St.
P.O. Box 4603
Philadelphia, PA 19127

ESTATE OF ROSINA GAROFALO, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to ANTHONY GAROFALO AND ROBERT GAROFALO, ADMINISTRATORS - DBN/CTA, c/o Jon Marshall, Esq., 7930-32 Oxford Ave., Philadelphia, PA 19111-2225, Or to their Attorney: JON MARSHALL
7930-32 Oxford Ave.
Philadelphia, PA 19111-2225

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ESTATE NOTICES

ESTATE OF RUTH E. DASHNER, Deceased
Late of Montgomery County, Pennsylvania
LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to Dennis Dashner, Executor c/o Michael E. Eisenberg, Esquire 2935 Byberry Road, Suite 107 Hatboro, PA 19040
Michael E. Eisenberg, Esquire
2935 Byberry Road, Suite 107
Hatboro, PA 19040

ESTATE OF SEYMOUR LEINER, DECEASED.
Late of Philadelphia
LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to JESSICA LEIGH BROOKSTEIN, EXECUTRIX, 2005 Poplar St., Philadelphia, PA 19130

ESTATE OF STANLEY EVANS, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to JOSEPH CLAY, ADMINISTRATOR, c/o Charles A. Jones, Jr., Esq., P.O. Box 922, Glenside, PA 19038, Or to his Attorney: CHARLES A. JONES, JR.
P.O. Box 922
Glenside, PA 19038

ESTATE OF VIOLA M. GRESS, DECEASED.
Late of Philadelphia
LETTERS TESTAMENTARY on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to CHARLES JOHN GRESS, JR., EXECUTOR, c/o Harry Metka, Esq., 4802 Neshaminy Blvd., Ste. 9, Bensalem, PA 19020, Or to his Attorney: HARRY METKA
4802 Neshaminy Blvd., Ste. 9
Bensalem, PA 19020

ESTATE of VIOLA REDMOND; REDMOND, VIOLA, Deceased Late of Philadelphia, PA LETTERS of ADMINISTRATION on the above estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same, and all persons indebted to the decedent to make payment without delay, to: Elvira Jones, c/o David W. Crosson, Esq., Crosson Richetti & Daigle, LLC, 609 W. Hamilton St., Suite 210, Allentown, PA 18101, Administratrix.
Crosson Richetti & Daigle, LLC
609 W. Hamilton St.
Suite 210
Allentown, PA 18101

ESTATE OF WILLIAM LEONARD GOLDSTEIN, DECEASED.
Late of Philadelphia
LETTERS of ADMINISTRATION on the above Estate have been granted to the undersigned, who request all persons having claims or demands against the estate of the decedent to make known the same and all persons indebted to the decedent to make payment without delay to STUART GOLDSTEIN, ADMINISTRATOR, 316 Inman Terrace, Willow Grove, PA 19090, Or to his Attorney: MARYBETH O. LAURIA
THE LAW OFFICE OF MICHAEL S. CONNOR, LLC
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▼ FRIDAY, MARCH 12

Career Webinar

Join **JEVS Human Services** at noon for a free Zoom webinar to learn how to use LinkedIn to network, find jobs and attract the attention of recruiters. Register at jevshumanservices.org/upcoming/career-strategies-events/.

▼ SUNDAY, MARCH 14

Anne Frank

Music Mountain Theater will screen a virtual performance of “The Diary of Anne Frank” at 3 p.m. Based on the book “Anne Frank: The Diary of a Young Girl” and adapted by Frances Goodrich and Albert Hackett, the play draws from previously unpublished parts of Anne Frank’s diary. Register at showclix.com/event/the-diary-of-anne-frank-mmt.

▼ MONDAY, MARCH 15

Hidden Heretics

The **Center for Jewish History** will host author Ayala Fader in conversation with Michal Kravel-Tovi about her book, “Hidden Heretics: Jewish Doubt in the Digital Age,” a revealing look at Jewish men and women who secretly explore the outside world while remaining in their ultra-Orthodox religious communities. Event starts at 4 p.m. Register at programs.cjh.org/tickets/hidden-heretics-2021-03-15.

▼ WEDNESDAY, MARCH 17

Counter White Supremacy

Robert Siegel, former senior host of NPR’s “All Things Considered,” will interview guests about the fight against white supremacy for this month’s **Global Connections** leadership webinar at 4 p.m. Visit globalconnections.splashthat.com to register.

▼ THURSDAY, MARCH 18

Women in Science

Temple Judea of Bucks County will host a Zoom lunch and learn about Israeli women working in medical science at noon. Featured speakers will be Debbie Garner, Israeli medical device company executive, and scientist Rivka Riven Kreitman. Register at templejudea.org/event/lunch-and-learn.html.

Virtual Cooking Class

Join an interactive virtual cooking class that will support the children and families served by **FamilyMatters, a JAFCO Support Network**. Ingredients for two complete meals will be delivered directly to participants’ homes anywhere in the continental U.S. Event starts at 5 p.m. Email info@familymattersnetwork.org for more information. ●

NEWSMAKERS

On Feb. 21, Ohev Shalom of Bucks County hosted the “Purim Palooza Drive Thru Experience,” where congregants drove around the synagogue to be greeted by the Ohev Shalom Men’s Club. Congregants received candles for Yom HaShoah, hamantaschen, goodie bags with groggers and Purim recipes. Sisterhood-sponsored “Shelach Manot” and tickets for “Pour-em” raffle baskets were available to buy. Congregants were also treated to a fire juggler and festive tunes.

Photos by Evan Glickman



Staff members at KleinLife in Northeast Philadelphia welcomed members of the community to celebrate Purim outside of the Raymond and Miriam Klein Building. The celebration included giveaway bags of hamantaschen, holiday music, raffles, trivia with prizes, beads and grogger giveaways.

► From left: Shelley Geltzer, Sanjila Sardar, Sharon Kaplan, Sue Aistrop, Yaffa Yermish and Andrea Kimelheim

Photo by Stephanie Hampson



Cantor Ralph Goren of Beth El Synagogue in Margate, New Jersey, delivered more than 30 bags of non-perishable food to Jewish Family Service of Atlantic & Cape May Counties. The donation will restock the JFS Food Pantry to assist individuals and families in the region.

◀ Cantor Ralph Goren with his donation

Courtesy of Jewish Family Service of Atlantic & Cape May Counties

PUBLISHER'S STATEMENT Published weekly since 1887 with a special issue in September (ISSN 0021-6437) ©2021 Jewish Exponent (all rights reserved) Any funds realized from the operation of the Jewish Exponent exceeding expenses are required to be made available to the Jewish Federation of Greater Philadelphia, a nonprofit corporation with offices at 2100 Arch St., Philadelphia, PA 19103. 215-832-0700. Periodical postage paid in Philadelphia, PA, and additional offices. Postmaster: All address changes should be sent to Jewish Exponent Circulation Dept., 2100 Arch St., Philadelphia, PA 19103. A one-year subscription is \$50, 2 years, \$100. Foreign rates on request.

WHAT'S GOING ON in Jewish Philadelphia?

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Online: jewishexponent.com/events/

JEWISH EXPONENT

OUR MISSION EXPANDS ITS REACH

Abramson Senior Care has served as a safety net for the frail Jewish elderly for 150 years. And while the senior care landscape has changed around us, we have remained passionately committed to this mission.

From 2008 through 2019, we gradually expanded our reach through services such as Transitional Care, Home Care, Hospice, Care Advisors, Medical Adult Day, Outpatient Memory Care, Primary Care and Palliative Care. This array of services now provides care to nearly 5,000 seniors throughout our community each year—wherever and however they need us.

THROUGH BOLD LEADERSHIP

In 2020, with Medicaid increasingly directing seniors away from nursing homes and toward home-based care, and with more seniors expressing a preference for aging in place, we made the difficult decision to sell our treasured Horsham campus, the Abramson Center for Jewish Life. While we share in our community's many emotions about this sale, it was necessary for sustaining our vital work.

TO SERVE MORE SENIORS

Today, **Abramson Senior Care** means a spectrum of caring services that empowers seniors to remain safely independent at home for as long as possible—choosing a nursing home only when absolutely necessary—aging in place with dignity, purpose and choice. It means support not only for seniors, but for the families who love them.

The vulnerability of our seniors has never been more painfully apparent. We continue to ask- how can we serve them better? Our evolution began years before the pandemic, but the many lessons learned this past year inform our path forward.

FOR GENERATIONS TO COME.

We are humbled and privileged that the community has entrusted us with caring for seniors since 1866. We will continue to be here for you and your family for generations to come as we navigate the aging journey together.


— **Carol Irvine**
President and CEO


— **Lorraine Drobny**
Chair


— **Howard Davis**
Immediate Past Chair

Follow our journey by visiting us at www.abramsonseniorcare.org.



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Care Advisors

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Medical Adult Day Services
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