

Feedback

LETTERS

Ohr HaTorah Day School also has Jewish day care

I would like to respond to Hedva Yurman's letter to the editor in last week's Jewish Post and News (April 19, 2006, p. 5). In her letter, she asserts that "As a Jewish Day-Care, the Aleph-Bet north and south branches are the only ones in the city that teach the children the positive experience of being Jewish."

This is unfortunately completely incorrect, but is a common misconception in our community. In fact, there is another community-supported Jewish day care in Winnipeg. Ohr HaTorah Day School has been operating a Jewish day care since 1998, when it first opened as Torah For Tots. Since then, the day care program has grown exponentially over the years. It is part of a modern Orthodox day school and is committed

to excellence in Judaic and General Studies, but also operates semi-independently. The program is devoted to instilling a love of Judaism and modern Jewish lifestyles. This can lead to a lifetime of positive Jewish experiences and pride in their identity.

While our mandate is to provide for a traditional Jewish education, the makeup of families in the school is highly diverse, including both the Orthodox and non-Orthodox. The school and its participants value this diversity, while promoting an excellent Jewish and secular education. The school emphasizes not only learning about Jewish lifestyles and holidays, but also Hebrew language. All of the Judaic teachers at Ohr HaTorah speak Hebrew fluently, as do many of the secular studies teachers. Although our classes are small in size, we are proud to say that our teachers are able to provide each student with the highest quality of education, promoting each individual student's best features through individualized programs. In addition, the students learn to socialize with their peers and to include everyone in play and learning.

We feel that we are fulfilling a valuable need in offering a traditional/Orthodox education to those who desire one. Ohr HaTorah holds onto the promise to equip our students with ways to contribute meaningfully in both of the worlds in which we live - that of our community's universal values and that of our own particular needs.

For more information on the school, feel free to call Rabbi Dovid Weksler at Ohr HaTorah or check out the school's website (<http://www.ohrha-torah.ca/index.shtml>).

PROFESSOR HASKEL J. GREENFIELD,
Winnipeg

Cases will increase museum's display area

The Ed and Marion Vickar Jewish Museum of Western Canada is about to triple its size!

Many of the display cases currently in the old museum will be located on floor 1 (Heritage Centre Offices), floor 3 (Federation Offices) and floor 4 (Foundation Offices) of the Shenkarow Building; the Sports memorabilia will be located near the Rady Jewish Community Centre and the school memorabilia will be located at the entrance to the Gray Academy of Jewish Education.

The new large window displays near the Asper Campus entrance and along the Goldberg Walkway (beside the Theatre) and the new cases across from Schmoozer's Café will allow the curatorial staff of the museum to display three times the artifacts currently in the museum and archive. We expect that our displays will change three times a year to increase visibility of our new additions to the archive.

We, at the Jewish Heritage Centre, are very excited about these new developments. We have had recent donations of artifacts and with the development of our these new facilities, we will be able to show so much more with much broader themes and with much greater depth.

We welcome a dialogue with our community and please become a part of our membership family - we are the heritage of the Jewish community of Manitoba.

ARTHUR BLANKSTEIN, BID ARIDO IDC
Chair - Museum Re-invention Committee

Charity begins at home

It was enlightening to hear Robert Warren of the Asper School of Business speak at the Hebrew University Passover Lunch at the Hotel Fort Garry about the fantastic achievements about the Israeli Economy.

We heard much about the abundance of venture capital, performance in almost all economic areas that is "second to none" and how the major companies such as Intel, Motorola and IBM are all committed to having plants in Israel.

This begs the question, why does our community, which is facing population losses, an economy that does not seem to provide opportunity for our youth to stay here, continue to send money to Israel? According to Rob Warren, the economy over there is far more powerful than here. In fact, he stated that Israel was a model that Winnipeg could learn much from.

While I take nothing away from the institutions that solicit for funds, are these simply institutions that have outlived their original intent - institutions that have developed a bureaucracy that ensures its employees keep their positions?

It seems all too clear that it is our local community that is not growing by leaps and bounds; perhaps the saying "charity begins at home" is a thought we should take seriously.

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Recipes

Elegant Lag b'Omer picnic

Who says celebrating Lag b'Omer May 16 with a picnic can't be elegant? It can be on a patio and with lovely tableware and still convey the same message. I compiled this menu for the holiday from one of the books of one of my favorite cookbook authors, Susie Fishbein. They come from her book, "Kosher by Design Entertains."

In her book, this is an appetizer; I suggest it for the entire.

FROM MY KOSHER KITCHEN



By **SYBIL KAPLAN**

BARBECUE BUFFALO WINGS

8 servings
32 cleaned chicken wings
crushed red pepper flakes
2 smashed garlic cloves
salt to taste
pepper to taste
2 bay leaves

2 cup ketchup
2 t. liquid smoke
2 T. hot espresso or strong coffee
4 minced garlic cloves
Worcestershire sauce to taste
2-4 drops Tabasco sauce or other hot sauce
canola or peanut oil

1. Place chicken wings in a pot with water to cover. Season with red pepper flakes, 2 smashed garlic cloves, salt, pepper and bay leaves. Bring to a boil. Cover, reduce heat and cook 10-12 minutes.

2. Preheat oven to 425°F.

3. In a food processor or blender, combine ketchup, liquid smoke, coffee, 4 garlic cloves, Worcestershire sauce and hot sauce. Add sprinkle of pepper, salt and red pepper flakes. Blend until it forms a thick red sauce.

4. Remove wings and pat with paper towel. Heat oil in large pot. Drop in wings and fry 2 to 3 minutes until golden. Drain on paper towels.

5. Lay wings on baking sheet. Brush with

barbecue sauce on both sides. Roast 10 to 15 minutes until sauce starts to caramelize, basting often.

TRI COLORED PASTA SALAD

8-10 servings
16 ounces angel hair pasta, cooked in salted water al dente, according to package directions
2 t. canola oil
3 sliced scallions
1 thinly sliced red pepper
1 thinly sliced yellow pepper
1/4 pound snow peas, thinly sliced on the diagonal
1/2 cup soy sauce
1/4 t. ground ginger
1/4 cup sugar
1 minced garlic clove
1/2 cup olive oil
1 T. roasted or toasted sesame oil

1. Place noodles in a large bowl. Set aside.
2. Heat oil in a large skillet or wok. Add scallions and peppers. Saute 4-5 minutes until soft. Add snow peas and saute 1 minute longer. Add to noodles.

3. In a small bowl, whisk soy sauce, ginger, sugar, garlic, olive oil and sesame oil. Pour over vegetables and noodles and toss. Allow flavors to mingle at least 30 minutes. Toss again.
4. Serve at room temperature.

HERBED ROASTED CORN ON THE COB

8 servings
8 ears fresh corn
8 T. softened pareve margarine
2 T. fresh chopped chives
2 T. fresh chopped parsley
1 T. fresh chopped thyme leaves
2 t. fresh chopped dill
1/4 t. cayenne pepper
salt to taste
ground black pepper

1. Preheat oven to 375°F.
2. In a small bowl, mix margarine, chives, parsley, thyme, dill, salt and cayenne. Stir.
3. Trim stems, discard tough outer husks from corn, peel back remaining husks but do not detach them from corn. Remove corn silks.
4. Spread 1 T. margarine mixture over

each corn. Sprinkle each with salt and pepper.

Pull up husks to enclose corn. Tie each ear with kitchen twine. Place on a baking sheet. Roast 25 to 28 minutes, turning once, until corn is fragrant and tender.

To serve, remove string, pull back husks and time them in a knot.

MELON GRANITAS

10-12 servings
1 cup sugar
1/2 cup water
3-4 pounds ripe, seedless watermelon, honeydew or cantaloupe
1/2 bunch mint leaves without stems

1. Place sugar and water in a small pot. Bring to a boil and cook for 2 minutes. Remove from heat and cool completely.
2. Remove melon rind and discard. Chop flesh into 1 1/2-inch chunks. Puree in a blender in batches until smooth. Strain through a mesh sieve into a bowl and discard pulp. You should have 4 cups melon juice.

3. Add 1/3 cup of the sugar water to the melon juice. Pour into a large, shallow glass or stainless steel pan that will fit into your freezer. Cover with plastic wrap. Place in freezer. Stir and scrape with a fork every 30 minutes for 3 to 4 hours.
4. Add mint and 1/4 cup sugar water in blender and puree until smooth. When mixture is frozen solid, scrape with a fork, pulling mixture in rows toward you to make it fluffy. If too frozen to scrape leave at room temperature for 10 minutes.

5. Place in serving glasses or champagne glasses. Garnish with a drizzle of the mint syrup and a fresh mint leaf.

Sybil Kaplan is a book reviewer, journalist, lecturer, writing teacher and synagogue librarian living in Overland Park, Kansas.

She is the author of *Kosher Kettle: International Adventures in Jewish Cooking*, published by BAK Associates, 9809 Glenwood, Overland Park, KS 66212.

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