

## Students' writing/ recipes

### The Students' Voices קולות הסטודנטים

Students from Winnipeg's Jewish day schools, Hebrew Bilingual Programs share their thoughts

Submissions from Margaret Park School's Hebrew Bilingual Program

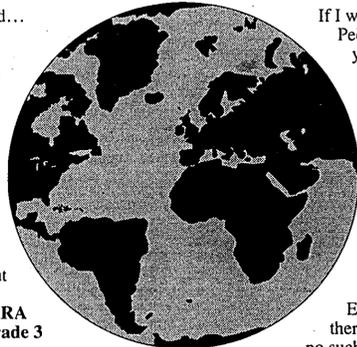
## If we were in charge of the world...

If I were in charge of the world... There wouldn't be bad people. Ice cream was the only food. Garbage would go away by itself

By YODIT DERZIE  
Grade 3

If I were in charge of the world... There would be no pollution in the air. There would be 100 restaurants on every block. Every home would be made out of gold.

By RAFAEL SIERRA  
Grade 3



If I were in charge of the world... People would live for millions of years.

There would be medicine for all diseases. There would be no wars, people would live in harmony.

By TARYN RITBERG  
Grade 3

If I were in charge of the world... I would do stuff to help people.

Everyone would have money. Everyone would get along and there would be no such thing as wars.

By ILLANA MINUK  
Grade 2

People could fly. There would be no homework. There would be pancakes for breakfast everyday. Nobody would get sick.

By LAURIE DAIEN  
Grade 3

People wouldn't die. Everyone would have a home. People wouldn't have guns. No one would have a disease.

By JORDAN GELLER  
Grade 2

## Fried pastries for Chanukah

Practically every Jewish ethnic group has them. Frittelle di Chanukah in Italy, zvingous in Turkey, bourmelos, bimwelos or bumwelos all over the Mediterranean and Middle East. They all add up to deep-fried dough, made for Chanukah desserts.

### MINI NO-HOLE DOUGHNUTS

15-20 This recipe very much resembles the ponchikot or unfilled doughnuts made in Israel for

FROM MY KOSHER KITCHEN



By SYBIL KAPLAN

Chanukah.  
1 cup flour  
1 1/2 t. baking powder  
1/2 t. salt  
2 T. sugar  
1/2 t. nutmeg  
2 T. oil  
3/8 cup milk or non-dairy

creamer  
1 egg  
oil  
1/4 cup sugar  
1/2 t. cinnamon

1. In a bowl, combine flour, baking powder, salt, sugar and nutmeg. Add oil, milk or non-dairy creamer and egg and blend into smooth batter.  
2. Heat oil in a pot. Drop batter by teaspoon into hot oil. Fry until brown on both sides. Drain on paper towels. Continue until all batter is used.

3. In a bowl, combine 1/4 cup sugar and cinnamon. Roll in this mixture.

A variation is to combine 1/2 cup confectioners' sugar with 2 1/2 T. boiling water. Dip in this.

### OVEN-FRIED SUFGANIYOT

24 This recipe comes from a recent cookbook, but I have changed it and am unable to give credit to the original source.  
1 cup milk  
1 cup margarine (Cont. on page 9. See "Recipes".)

## Recipes

### Recipes (Cont. from page 8.)

1/4 cup sugar  
1 egg  
3 1/2 cups flour  
2 T. instant yeast  
Syrup:  
2 cups sugar  
3/4 cup water or confectioners' sugar

1. Preheat oven to 375 F. Heat milk and margarine in a saucepan. Stir in 1/4 cup sugar and salt. Let cool.

2. In a mixing bowl, beat egg. Add milk mixture.

3. In another bowl, combine flour and yeast. Add milk-egg mixture and beat until blended. Cover batter and let rise for 30 minutes or until double in volume.

4. Grease 24 mini muffin cups. Turn dough onto a floured work top. Roll dough into a log. Cut off pieces, form into balls and place one ball in each muffin cup.

5. Spray plastic wrap with vegetable coking spray and place over muffin pans. Let dough rise for 30 minutes. Bake in 375 F. preheated oven 12 to 15 minutes or until doughnuts are light brown. Turn out on rack to cool.

6. Combine sugar and water in a saucepan and stir until sugar is dissolved. Continue cooking until syrup boils five minutes and is thick. Keep warm over low heat.

7. Toss warm doughnuts in syrup. Remove with slotted spoon. As an option, sprinkle warm doughnuts with confectioners' sugar instead of rolling in syrup.

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### GREEK LOUKOUMADES

I learned this recipe at a Greek food festival at the Jerusalem Hilton from the Chef of the Athens Hilton who was visiting.

5 cups water  
8 cups flour  
3 ounces yeast  
1/5 cup sugar  
2 t. salt  
1 egg  
honey  
oil

1. Place water, flour, yeast, sugar, salt and egg in a mixer. Mix for 20 minutes. Remove to a greased bowl, cover and let stand one hour in a warm place.

2. Heat oil in a deep pot. Using a melon scoop, take a scoop of dough, drop dough into hot oil, and fry until brown. Drain on paper towels. Keep

warm and continue until all dough is used. Serve on a plate with honey on top.

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### SOPAPILLAS

While visiting my family in New Mexico some years ago, I sampled this doughnut-like bread in Taos. Some call them air puffs of bread, pillows of bread or inflated bread. They told me the Spanish-Americans may have picked up the idea within the past 85 years from the Navaho Indians who fried their bread, but other sources say they originated in Albuquerque more than 300 years ago. As stories of "conversos" and crypto Jews emerge from New Mexico, perhaps someone remembered this from a family custom made in winter, like Chanukah season.

2 cups flour  
1 t. baking powder  
1 t. salt  
1 t. sugar  
1 T. unsalted margarine  
oil  
honey or cinnamon sugar

1. Combine flour, baking powder, salt, sugar and margarine in a mixing bowl. Add enough water to make a dough. Set aside for 30 minutes.

2. Roll out dough into a circle. Cut into squares or triangles. Keep cutouts covered with a towel. Stretch out each piece to assure puffing out.

3. Heat oil in a pot. Fry a few at a time. Drain on paper towels. Serve with honey or cinnamon sugar.

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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*.

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JEWISH HERITAGE CENTRE

## The Asper Foundation Holocaust & Human Rights Studies Program

Will be holding an information session for Jewish Grade 9 students and their parent(s) or legal guardian on

Tuesday, December 19 at 7:30 pm

Adult Lounge, Asper Jewish Community Campus  
123 Doncaster Street

The program combines educational and community service components with a visit to the United States Holocaust Memorial Museum in Washington, D.C., to take place in late spring of 2001.

The program will be administered and delivered by the Jewish Heritage Centre of Western Canada.

RSVP to Barbara Kowall,  
Administrative Coordinator  
Phone: 477-7460 • Fax: 477-7465

STUDENTS WHO PARTICIPATED IN THE GRAY ACADEMY GRADE 8 TRIP TO THE HOLOCAUST MUSEUM ARE NOT ELIGIBLE.

## Federation/CJA board offers initial support for loan guarantee

BB Camp needs money for kitchen repairs

Members of the Jewish Federation of Winnipeg/Combined Jewish Appeal board have offered preliminary support for a Federation/CJA "loan guarantee" for renovations at B'nai Brith Jewish Community Camp.

Board members showed that support in a "straw vote" at their monthly board meeting November 21.

Federation/CJA President Howard Morry took the vote after Morry noted that the Federation/CJA executive earlier came out in favor of the guarantee for the \$135,000 loan. BB Camp needs to take out the loan for repairs it requires immediately to its kitchen, so the camp can get a health license to open next spring, according to minutes of the executive's October 11 meeting.

The board of the Lake of the Woods camp, which is owned by the Asper Jewish Community Campus, Inc., earlier this year also asked the Federation/CJA to agree to pay \$32,000 of the loan, which it then expected to be \$150,000.

Morry told the November 21 board meeting he didn't feel comfortable with the Federation/CJA providing money for the repairs. "I feel that is more the role of the Jewish Foundation."

One board member expressed concern that providing the loan guarantee might place the Federation/CJA "at risk", if BB Camp borrows the money from a bank.

Robert Freedman, Federation/CJA's executive vice-president, noted that B'nai Brith Jewish Community Camp was a creation of the Federation/CJA's predecessor, the Winnipeg Jewish Community Council.

He added that the camp has an "excellent board" with "an exemplary track record" for raising money on its own.

Asked exactly what the \$135,000 will be used for, Federation/CJA board member Allan Fineblit said government health inspectors ordered "repairs to the kitchen floor".

Board member Abby Morris added that the camp won't be able to open next year "if they don't do those repairs."

(The camp is also undertaking a wide variety of other renovations, and has embarked on a fundraising campaign to pay for all the work.)

Board member Justice Freda Steel said she "can't imagine" the community not supporting the camp in this situation. She supported the Federation/CJA co-signing the loan, "on the assumption that they (the camp board) have the means to repay it."

Morry concluded by taking a straw vote, to gauge board members' support for the loan guarantee, adding that there would be a more detailed discussion on the subject at the Federation/CJA's December 5 board meeting.

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Dec. 24 - Jan. 7

SPRING 2001

Mar. 8 - Mar. 20  
Mar. 22 - Apr. 3

SUMMER 2001

July 1, 8, 15, 29  
Aug. 5, 12, 19

2nd TIMERS

July 8 - 22, 2001  
Aug. 12 - 26, 2001