



Sisterhood Blast!

Rosh Hodesh Av 5780 – July 22, 2020

Although the last few months have been challenging, Sisterhood has continued to provide engaging programs that entertain and educate. As we begin a new Sisterhood year, we reflect on where we've been and what we've done while we plan for the future. Please plan to be with us in the months ahead. Also, check out the "year that was" that follows after this month's recipes.

Upcoming Activities

***The Art of the Jewish Family* – Tuesday, July 28 8 pm** – Join us for a conversation with Laura Arnold Leibman about her fascinating new book and the important role objects and material culture play in preserving the stories of women.

***When Jews Fought for Suffrage* – August 18 8 pm** – We originally planned this presentation as a FHJC event to celebrate the ratification of the 19th Amendment granting women the right to vote, but BQLI Region has asked us to share it with all members of the region. We hope that you will join us in recognizing this milestone, which is even more important this year. Watch for Zoom information or contact sisterhood@fhjc.org.

***Woolgatherers* – Tuesdays 2:00 pm** – Back by popular demand, Woolgatherers aka Yarn Crew is back as a Zoom group. Get together with other crafters to schmooze, share your current project, get advice on technique, or get inspiration for a new project. For information, contact sisterhood@fhjc.org.

***Daytime Readers Group* – August 13 1:30 pm** – *Dear Edward* by Ann Napolitano, about a 12-year-old boy who is the sole survivor of a plane crash that kills all of the other 191 passengers, including the protagonist's family. Then on **September 24**, we will discuss *American Dirt* by Jeanine Cummings. If you love to read, we invite you to join this informal gathering and to suggest titles for future meetings- RSVP: sisterhood@fhjc.org

Transition House – We are working on a back-to-school drive with curbside drop off. Stay tuned for more information.

Calendar Diaries – Now is the time to reserve your Women's League Calendar Diary. Beautifully illustrated, the annual pocket size calendar lists holidays, candle-lighting times, Birkat HaMazon, and other information. It has space for notes and appointments, and a plastic cover is included. \$12 each, check made payable to Forest Hills Jewish Center with Sisterhood Calendar on the memo line. To order yours, email sisterhood@fhjc.org, or contact Shirley Rossman Zucker

Recipes of the Month

According to Carrie Leifer, who contributed this recipe for Gazpacho, this recipe comes "from a cooking class many years ago at Peter Kump's New York Cooking School. My instructor worked as a personal chef for Calvin and Kelly Klein, and was asked to make this for them at their home in the Hamptons quite frequently.

It tastes best when vegetables are chopped by hand; I strongly recommend against using a food processor." *Ed note: Calvin Klein reportedly lived at the Andrew Jackson on Yellowstone Blvd. at one time.*

Cold Gazpacho Soup (serves 6)

1 lb ripe tomatoes, finely chopped (about 2 large or 3 medium-sized)	3 T good olive oil
1 cucumber, peeled, seeded and diced	1 T red wine vinegar
1 yellow onion, diced	2 t salt
1 green pepper, diced	pepper, freshly ground
1 carrot, minced	mint, marjoram, or parsley, freshly minced
2 cloves garlic, minced	1 C iced water

Optional: Freshly made croutons, slices of hard-cooked egg, 12 pitted black olives (not the California, canned, variety), additional minced cucumber, onion. Sometimes minced cucumber, onion or tomato is served in separate bowls as an additional garnish for the soup.

1 - Prepare all of the above ingredients up to the water and mix together in a bowl. Add the water and stir again; keep very cold until it is time to serve.

2 - Thin the mixture with 1-2 C iced water, if needed. Add a few of the optional items, and, if you wish, some crushed ice.

Overnight Broccoli Salad Dorrie Berkowitz

2 heads broccoli*	1/4 cup sugar
1 red onion	1/2 cup coarsely chopped cashew nuts (optional)
1/2 cup mayonnaise	
1/3 cup red wine vinegar	

1. Cut broccoli into small florets and coarse-chop the stems. Place in a large bowl. Chop the onion and mix with the broccoli.

2. In a small bowl, mix together the mayonnaise, vinegar, and sugar until very well blended and smooth.

3. Pour the mayonnaise mixture over the vegetables. Cover and chill overnight. Stir, and serve cold or at room temperature. Add the cashew nuts right before serving.

*If you don't love raw broccoli, you can separate the heads into large sections, then blanch and shock it before you cut it into the smaller florets.

Salmon Pasta Salad Dorrie Berkowitz

1 lb rotelle or other shaped pasta	1/4 cup fresh dill, chopped fine
1 15-oz can of salmon, drained and cleaned	1 tbs lemon juice
1/2 cup sour cream	1 tsp Dijon mustard
1/2 cup plain yogurt	2 tbs mayonnaise
1/4 cup milk	

Cook pasta; drain and place in a large bowl. Flake the cleaned salmon and mix into the pasta. In a separate bowl, mix together the remaining ingredients, reserving 1 tbs of the dill. Pour over the pasta-salmon mixture and stir until thoroughly blended. Chill well. Before serving, sprinkle on the remaining 1 tbs chopped dill. May be made one day in advance.

NOTES:

- You may use 1 lb of poached fresh salmon in lieu of canned salmon.
- Reduced-fat sour cream works well, but do not use fat-free sour cream.
- If Greek yogurt is used, you may need to add a bit more milk.
- Skim milk is fine to use, but whole milk adds a richer flavor.
- If you use gluten-free pasta, plan to serve it the same day, otherwise the pasta gets very hard.

The Year in Review

Seltzertopia – We enjoyed egg creams while listening to Barry Joseph, a Forest Hills resident, and author of *Seltzertopia: The Extraordinary Story of an Ordinary Drink*.

Challah-Baking – Once again, by popular demand, Sisterhood and United Parents brought back “Chana the Challah Girl” for a challah-making evening in time for Rosh Hashanah.

Evening Book Discussions – On a stormy evening in August, we had a lively discussion of *A Guide for the Perplexed* by Dara Horn, an engrossing adventure that intertwines stories from Genesis, medieval philosophy, and the digital frontier. Thank you to Gail Port for leading the discussion.

In November, we read *Memento Park* by Mark Sarvas about an American man who learns of a painting stolen from his family during World War II. When he sets out to recover it, he must reunite with his estranged father. Thank you to Robin Skolnik for facilitating our discussion in honor of Jewish Book Month.

Sukkah Decorating – Once again, we joined with United Parents and Men’s Club. Thank you to all who participated.

Cho-Sen Luncheon - We enjoyed our second annual Fall Luncheon at Cho-Sen Garden, with good food, good friends and raffles. Thanks to Barbara Klibanoff and Lee Lampert for chairing the event and all who solicited raffles.

Baubles, Bangles, and Beads – We celebrated Matilda Schechter’s birthday with a party and costume jewelry fair. Any jewelry not claimed at the end of the evening was donated to Transition House, and monetary proceeds went to Torah Fund.

Caregiving Panel Discussion – Jointly sponsored by Sisterhood and Men’s Club – Mindy Weinblatt and Beverly Silver led a discussion on caring for a parent, spouse, partner or child who is aged, ill or otherwise incapacitated..

Torah Study – In preparation for Sisterhood Shabbat, we participated in a study session with Rabbi Skolnik on Parashat Trumah.

Sisterhood Shabbat – Thank you to all who led davening and read Torah or Haftorah. Also, thank you to Debra Weil for her timely d’var torah. Thanks to Bonnie Dassa and Anne Frankel for our tasty luncheon.

FHJC Annual Dinner Dance and Journal — Thanks to Judy Gostl for spearheading Sisterhood’s campaign, including our ads in honor of Heidi Chain and Heidi and Allan Rolnick. Thanks, also, to all who contributed.

Connect and Learn– We enjoyed in person and Zoom events with Jessica Braginsky, FHJC Director of Education and Engagement. These included discussions on how to engage with people with whom we disagree, a writing exercise, and lively games of *Jewpardy* and *Name That Tune*.

Ongoing activities

Transition House Drives - Back-to-School and Holiday Gifts for Teens (and others) — Thank you to all who contributed. Special shout-out to Diana Walcott, a one-woman supply chain.

Daytime Readers Group – This lively group has been meeting regularly all year, in person or on Zoom. Thanks to Judy Gostl, Debbie Bochner, and Miriam Weintraub for keeping it going. If you are looking for some good reading material, here's a list of the books, we've read this year:

- *The Storyteller's Secret* by Sejal Badani.
- The Book of Jonah as a short story, with Rabbi Skolnik
- *Lady in the Lake* by Laura Lippman
- *Inheritance* by Dani Shapiro
- *The Giver of Stars* by Jojo Moyes
- *Ask Again, Yes* by Mary Beth Keane
- *The Dutch House* by Ann Patchett

Yoga with Lorain and Walking, Posture, and Balance — Keeping us fit all year. Thanks to Lorain Wankoff, Judy Gostl and Gerald Padilla.

Recipe of the Month – These have become a popular segment of the *Sisterhood Blast!* Thanks to all who contributed the recipes:

- **My Father's Barbecue Sauce** – Doria Kalt
- **Moroccan Chicken** - Beth Dreyfuss
- **Sauce for Salmon or Arctic Char** - Regina Geber
- **Green Apple Smoothie Soup** - Sarah Markowitz
- **Gazpacho** - Roz Okun
- **Cold Cherry and Raspberry Soup** - Debra Weil
- **Cranberry Relish** – Roz Okun
- **Make-Ahead Cranberry-Fig Chutney** – Beth Dreyfuss
- **The World's Best Braised Cabbage** – Beth Dreyfuss – Simple and Yummy, hearty and satisfying!
- **Matzoh Toffee** – Doria Kalt
- **Amazing Pesach Brownies** – Judy Beizer
- **Charoset** - Deborah Ball Witlin (from Benny's former Persian babysitter, Esther)
- **Charoset** – Monica Lagnado
- **Israeli Haroset** – Susan Ticker
- **Blintz Loaf** – Dorrie Berkowitz
- **Cheese and Almond Stuffed Zucchini** (From *New Recipes from Moosewood Restaurant Cookbook*) Debra Weil
- **Chilled Spinach-Yogurt Soup** (From *New Recipes from Moosewood Restaurant Cookbook*) Debra Weil
- **Green mango salad** - Debbie Gregor
- **Chilled Avocado Soup from the Ivory Coast** – Doria Kalt
- **Mango Strawberry Soup** – Roz Okun
- **No-Soy Marinade** – Dorrie Berkowitz

If you have been reading about and enjoying all our exciting activities this year, now is the time to join for this year. Dues are \$36 Pearl level or \$ 54 Ruby level payable to The Forest Hills Jewish Center with Sisterhood dues on the memo line.

Sisterhood Co-Presidents: Debra Weil Marcia Belgorod

