

OUR COMMUNITY Newsletter

August 2021 | Av - Elul 5781



Meet the New Board Members

pg. 3



Camp Ideal Update

pg. 4



The Danny Lerman Band

Date Change! pg. 7

Minute With Moshe

Community is the place where they know my name.

The late Rabbi Jonathan Sack left us this striking teaching about the essence of community: “building community is the human expression of Divine love. It is where I am valued simply for who I am, how I live, and what I give to others. It is the place where they know my name.”

Rabbi Sack’s beautiful words capture the heart of our Federation mission. I think that we can expand his idea of “knowing each other’s name” to knowing, recognizing and responding empathically to each other’s needs, hopes and challenges. This includes the importance of addressing those areas in our communal fabric that may have become frayed or worn over the years.

To bring this lofty idea down to earth, your Federation is proud to announce the formation of a new community forum, to be called the Hineni Group— I am here! Group.

Composed of delegates from all the Jewish congregations and organizations in Michiana, the Hineni Group will be instrumental in developing a needs

assessment and planning framework for creating community impact that is meaningful and measurable.

If your organization is interested in participating in the Hineni Group, please call 574-233-1164 or email Info@TheJewishFed.org. A Hineni Group orientation meeting is in the works

are stronger together. Our new reality will demand even more innovation in Jewish life, requiring us all to be more welcoming, collaborative, persistent, and intentional than ever before.

Like the Israelites sojourning through the desert, we too, are on our unique journey. Our collective work has never been more

Working Hard to Create the Best Little Jewish Town in America!

for August. Stay tuned. Alternatively, if you would like to meet with me, I encourage you to visit TheJewishFed.org/MinuteWithMoshe to place time on my calendar. Either way, the sage Hillel, reminds us, “do not separate yourself from the community!” (Pirkei Avot 2:4).

critical than now, and the stakes for a healthy and sustainable Jewish community have never been this high. The good news is, your Federation has never been more prepared for this moment and is ready for what lies ahead.

My greatest hope is to fulfill our potential as a forward-thinking community -- and through your participation, optimism will infuse our communal conversation as we wrestle with how we can effect change in a rapidly changing world. One thing is certain: I do think we



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HOW DO YOU ENVISION OUR COMMUNITY

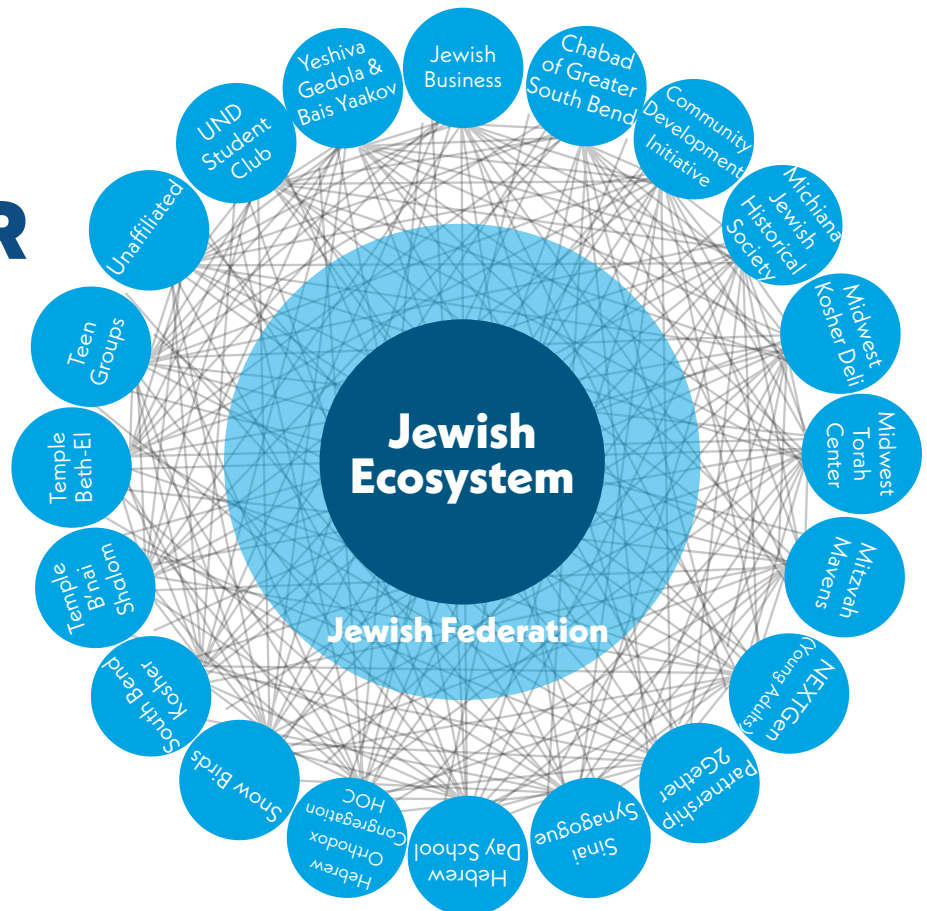
What is a Jewish Ecosystem?

A community of interacting Jewish individuals, organizations, and their environment.

Send us an example of what you think our Jewish ecosystem looks like.

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Mail: 3202 Shalom Way
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Deena Abraham

EDUCATOR

Sarah Feldbaum

REFERENCE ASSOCIATE



Ben Finan

FINANCIAL ADVISOR

Matthew Kahn

FINANCIAL ADVISOR



Ruth Kremer

MARKETING PROFESSIONAL

WELCOME NEW BOARD MEMBERS

DEENA ABRAHAM

Deena Abraham is a 5th generation resident of South Bend. Deena teaches religious studies at the South Bend Hebrew



Day School and has been an educator for over 25 years. Deena's interests are many and varied. She has been a contributor to *Our Community News* since 1999. She has served in the Jewish Historical Society Family Tree Group for over ten years, where she puts her community historical knowledge to good use. In her free time, she enjoys baking, cooking, and sewing; she also designs and makes original papercuts. Other interests include genealogy and football. Go Bears!

SARAH FELDBAUM

Sarah Feldbaum is a Reference Associate at the Mishawaka-Penn-Harris Public Library, where she



assists patrons with the computer lab and reference desk, creates promotional materials, and manages the book sale. Sarah has a degree from the University of Hartford, where she studied Multimedia Web Design and Development. Growing up in South Bend, the Federation has always been a part of Sarah's life as both of her parents are past presidents. She interned at the Federation and has been a part of youth programs like Camp Ideal, Young Judaea and she assisted in creating the SaBaBaH youth group. She currently serves on the Michiana

Jewish Historical Society board and the Federation's Young Adult Committee. Sarah is extremely interested in Young Adult programming and in adding her voice to the Federation. She enjoys listening to audiobooks, touring museums, art fairs, and traveling to new places in her free time.

BEN FINAN

Ben Finan is a Financial Advisor at 1st Source Bank in South Bend, IN, where he resides with his wife Maria. He is a graduate of the University of Notre Dame and passionate about Jewish life for young adults and young families. A native of Cleveland and Memphis, Ben has also spent time living in Denver, where he fell in love with hiking, mountains, and nature, which inspired a travel-filled lifestyle. During the colder months, Ben can be found on a basketball court, where he greatly enjoys refereeing high school basketball.



MATTHEW KAHN

Matthew Kahn is the son of Fred and Pam Kahn, and the stepson of Marsha Brook. He is married to Janine Felder-Kahn, and they have a soon to be 18yr old daughter, Lily Kahn. Matthew grew up in South Bend, attending Stanley Clark School, Clay High School, and Indiana University. He has worked with his father at Merrill Lynch as a Financial Advisor since 1995. Matthew enjoys playing golf in the

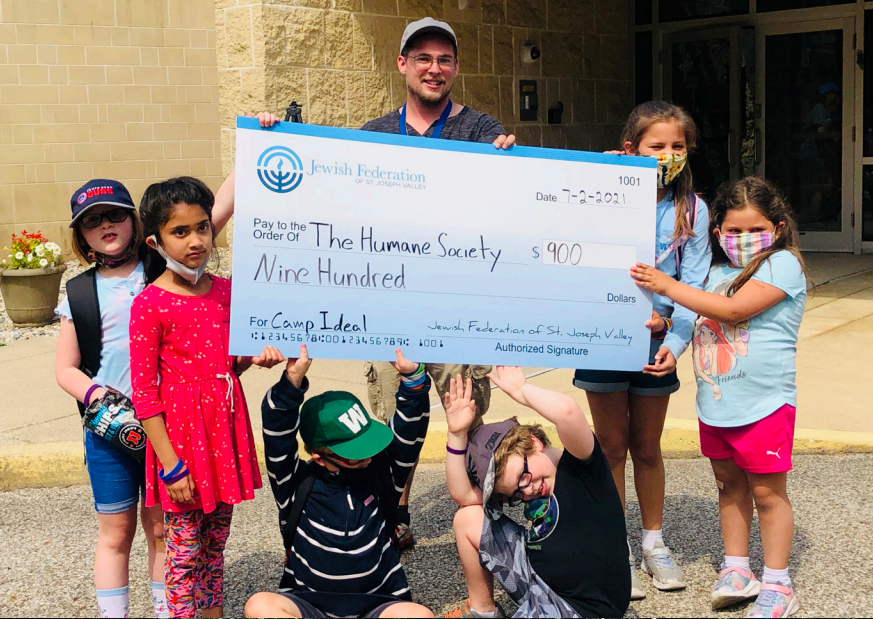


summer, skiing in the winter, and spending time outdoors. Following in the footsteps of his parents, he has been very involved in the community.

RUTH KREMER

Ruth W. Kremer is a healthcare marketing professional who has worked at Johns Hopkins, MedStar Health, the Detroit Medical Center, and Ascension Health. She was trained at the University of Michigan to be an art director; from the beginning, her jobs in media required extensive graphics and writing skills, and she used both to develop a career that spanned two ABC-owned stations, WRIF-FM and WXYZ-TV. She won numerous awards during this period. She then transitioned to the advertising agency side, where she created breakthrough campaigns for SelectCare, a Detroit health plan owned by Beaumont, Oakwood, Providence, and St. John Hospitals. She also worked with healthcare clients in Chicago. As her husband moved around the country in his role as a TV News executive, finally settling in Baltimore, Ruth became an Associate Marketing Director at Johns Hopkins Medicine in Baltimore for seven years, creating pivotal efforts in the new age of websites. This was followed by years at the largest healthcare system in the mid-Atlantic, MedStar Health, as Marketing Director; the Detroit Medical Center, and Ascension Health in Detroit. She retired in 2019 and lives in St. Joseph with her husband Steve, son Alex, and dog Lucy.





A Journey of Self Discovery

A summer filled to the brim with experiences, fun, and friends, that is what any summer camp hopes to offer its campers and its community. This year, our counselors, staff, and volunteers at Camp Ideal were able to bring back summer in a big way. After a tense year of online teaching and zoom hang-outs, all of us at Camp Ideal were proud to be able to offer quality programming and get our kids together again. Our theme of the summer of “12 Tribes, 12 Values” provided the framework for an enriching summer based on Jewish values and Israeli culture.

Camp Ideal hosted nearly 50 campers over 6 weeks! Our camper community was diverse and brought a range of backgrounds to share with each other. Through active programs like archery, gaga, low ropes, relay races and obstacle courses, we enjoyed the fresh air and beautiful outdoors the Federation campus has to offer. Arts and crafts projects included stained glass windows, weaving looms, friendship bracelets, paper making, and so much more that campers were able to bring home with them. Workshops led by community members such as garden care, honey extracting, sewing, clay working, photography, and drama enriched our experience by connecting campers with the community and vice versa.

The flagship program of Shi’Shuk had a large impact on camp culture this summer as well. Campers built this Friday market from the ground up, creating and decorating the stand, marketing to the community, and of course creating the products for sale. Challah baking, Israeli Chocolate balls, Shabbat and Havdalah candles, Labneh, and Shakshuka were all created and packaged together with campers and community volunteers. Campers learned business values such as commitment, teamwork, and the value of a hard-earned dollar. Campers earned hundreds of dollars through the sale of their products, supplemented by fresh produce from Gan Ideal, our camp garden. All profit was donated to the charity of the camper’s choice as we learn to understand the value of giving back to the community. Our hope is to continue the Shi’Shuk program with future events wrapped around holiday foods, Shabbat traditions, and fresh produce as possible.

On behalf of the Camp Ideal Tzevet (Staff), without whom this summer would not have been possible, we would like to thank everyone who took the time to enrich our summer.

Workshop, kitchen, and activity volunteers who gave of themselves to ensure everything ran smoothly for the kids, we cannot thank you enough.

While the summer has come to an end, Camp Ideal and youth programming will still be on the calendar year-round! Be on the lookout for details about Winter Camp over the holiday break of the upcoming school year as well as other opportunities to bring campers together through social action and educational programming.

Thank you for being a part of our 2021 Camp Ideal family. We are excited to see you all again next summer!



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Caring Connections

What's new in the world of JFS?

The answer is LOTS. We've enjoyed two in-person picnics with campers and seniors. What a hit! A third picnic is scheduled for August 25 at 12 PM. Lunch 'N' Learn will resume in the fall.

Benefiting from the technology training grant that we won, we are implementing software to document our services, using a product called Apricot. We are working on getting more of our seniors comfortable with using technology. We have piloted Elefend, an Israeli safety program for seniors that helps to prevent scams through their cell phones.

Coping with the New Normal

I can't be the only one. Surely others are experiencing this too. A wave of anxiety that fills my head as I encounter a group of people. Have they all been vaccinated? Probably not. Are COVID germs lurking about? How do I stay safe, and keep my immunosuppressed family member safe, while trying to resume a normal life? COVID numbers are down significantly, but not totally. There's the new Delta variant, which is highly contagious and virulent. The Mayo Clinic reports that the U.S. is unlikely to achieve herd immunity.

Suddenly, the rules have changed. Part of my anxiety is the suddenness of the change. The new rules say we can meet in person, and we don't have to wear a mask if we are vaccinated. We can touch each other. The virus is spread mostly by respiration, so touching is safe as long as we wash our hands frequently. It's safe, they say. But is it? I don't feel sure. It's not just that the rules have changed. It's that they keep changing. So we don't know what to expect, and that is also anxiety-provoking. It may help if we can accept that the COVID rules are a moving target.

I have heard that some agencies are implementing a color-coded system using a bracelet or lanyard. You choose one of three colors, based on what you are comfortable with. Green means you feel safe being in close contact with others and touching. Yellow mean you are



Sandy Levine, MA

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on the fence. Willing to be within 6 feet of others, but you don't want anyone to touch you. Red means that you want others to stay 6 feet and/or put on a mask. I'm in favor of such a system here at the Jewish Federation.

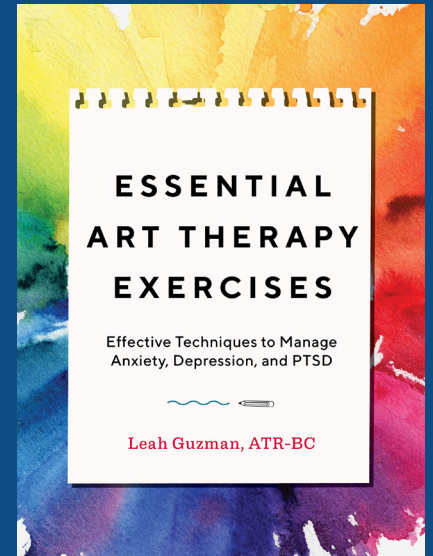
Baseless anxiety is not helpful. What is helpful is figuring out what you can do to make a situation better. I'm balancing the best way to stay safe for my family and friends, and the best way to keep our community safe, along with the need to be social and have contact with others. For me, erring on the side of caution helps me to manage. Other ways of coping include using tips and tricks from the therapists and psychologists. I'm recommending using Mindfulness, art therapy, and Cognitive-Behavioral therapy methods. I also highly recommend Moodlifters, a more formal program that helps people develop coping skills. They offer an online group program. It's not therapy, but it teaches therapeutic techniques.

1. My number one anxiety-reducer is wearing a mask. If I'm unsure about COVID safety, I put on a mask. I make this more fun by wearing ones that are cute or that match my outfit.
2. I'm following a daily routine. There are many things that I can't control, but I can control how I go about my day. I have a morning hygiene routine and a nightly getting ready for bed routine.
3. Keeping up with my routine healthcare. I am scheduling appointments for vision, dental, mammograms, and following up regularly with my Primary Care doc.
4. I read and listen to books on Audible.com. By wearing headphones and listening to programs, I stop thinking about bothersome things, and can focus on an interesting story or learn about something new. I also listen to "sleep stories" at night.

I'm praying that we all stay healthy and safe, and doing my part to make it so.



B'TZELEM
Jewish Family Services
Recommends



PANIC FREE PANDEMIC WORKBOOK

Exercises To Calm
Pandemic-Related
Fear, Anxiety, and
Claustrophobia

Tom Bunn LCSW

Author of PANIC FREE: The 10-Day Program to
End Panic, Anxiety, and Claustrophobia

**A BOOK
ON | FEELING SAFE IN
A CHALLENGING
WORLD**

FEAR

LAWRENCE DOOCHIN

JEWISH WOMEN'S ENDOWMENT FUND IS 20 YEARS OLD!

The Jewish Women's Endowment Fund (JWEF) may be the best kept secret in our community! In the name of Jewish Women, we donate our invested fund earnings to provide programs and services designed to improve the lives of women and children both locally and globally.

The Jewish Women's Endowment Fund (JWEF) of the Jewish Federation of St. Joseph Valley was founded in 2001 as a fund run by women interested in proactive and progressive philanthropy.

We believe that the real power of philanthropy lies in speaking with a united voice. By collecting and leveraging contributions from like-minded women, the JWEF becomes a single voice in working to improve the lives of women and families.

The attraction of a women's fund like the JWEF is that donors can make decisions about the allocation of their charitable dollars. Donating as a group often allows us to make a larger impact than an individual donation.

Since 2003, JWEF has awarded 170 grants to local and global nonprofit organizations. Together we have made a difference in the lives of women and children locally and around the world. Recent grants have supported equipment for special needs children, skill training for underprivileged women, CPR training for grade schoolers, and gardens in poverty areas. Over the years, grants have been awarded to local congregations, the Federation, local Jewish organizations, many local non-profit organizations and to Israeli and global groups. For JWEF members, it is rewarding to be able to help to improve the lives of women and children around the world in the name of local Jewish women!

From a group of 15 Founding Members, we grew to 45 members. Annually, we solicit grant applications and select the grantees. We meet once annually to vote on our selections. It's simple, it is not time consuming, but it feels so good to provide direct help to those in need!

Please consider becoming a member of JWEF. Our only task is to select organizations that improve the lives of women and children and to donate our



invested earnings annually in the name of Jewish women. Each membership increases our ability to give and your charitable impact.

It is easy to join! You can join with a tax-deductible contribution of \$5,000, which can be spread out over time. YOU DO NOT HAVE TO MAKE A FULL PAYMENT TO JOIN! You can make a one-time payment, or you can make payments of \$500 a year for 10 years, or anything in-between. We have a flexible payment plan!

Contact Mara Boettcher, 574-360-1110 or mara.boettcher.18@gmail.com for more information.

Mara Boettcher
Community Contributor



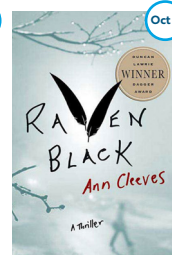
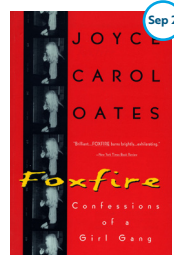
Federation Book Club

With the popularity of Maggie O'Farrell's Hamnet, it seemed reading an earlier novel, The Hand That First Held Mine, enhanced our appreciation of her writing. This novel's two eras are 1950s and 60s London and contemporary times. O'Farrell's style of switching back and forth between timelines can be jarring, but many authors are using that method and we've had to get used to that. The Hand That First Held Mine builds on compelling characters, and depicts motherhood and foggy memories in ways unlikely to forget. Hamnet—not scheduled until November—will give us much more of O'Farrell's exquisite prose.

Next up is The Collector's Apprentice, by B. A. Shapiro. It's described by Amazon as Shapiro's "unforgettable tale about the lengths to which people will go for their obsession, whether it be art, money, love, or vengeance."

The only requirement for attending a session is to read (or listen to) the book as listed for that date. The Federation Book Club meets via Zoom at 4 PM for 1-2

Upcoming Books:



hours on the first Thursdays of every month. We choose books of global and/or page-turning interest. We do not meet for the purpose of promoting books written by ourselves or friends.

Beth Buechler
Community Contributor



Community Awards

Robert Simon Leadership Development Award by Megan New

The Robert Simon Leadership Development Award is awarded to someone for outstanding Community involvement, achievement, and who is an up and coming leader in our Jewish community. Through their volunteering and contributions, this individual has shown a commitment to the Jewish Federation and the larger Jewish community.

The person we are honoring tonight has not only been involved in our local community and our Jewish Federation, but communities around the world. She came to our community in March of 2007, with the Face of Aliyah program, and shared her inspiring story of exiting Ethiopia and making Aliyah to Israel.

She is the mother of three beautiful children. She didn't let the pandemic stop her from completing her Masters degree and 3 leadership programs. Her husband and his family are very well known and have made huge impacts in our community, and still she has been able to make her own way and is making huge impacts herself.

As the co-founder of Mitzvah Mavens, she has brought together women of different backgrounds for volunteer projects for the good of our community. She has also taken an active role in helping to build bridges with the local African-American and Muslim communities.

She is currently serving as a member of our Board of Directors and has been an active and essential part of the Community Relations Committee. In that capacity, as a proud Israeli, she has also shared her Ethiopian-Jewish story and helped to open the eyes of many in our community to the amazing diversity of the Jewish people.

It is my privilege to name this year's recipient of the Robert Simon Leadership Development Award, my friend, Elisheva Lerman.

Betty and Sam Schpok Spirit of Federation Award by Ilana Kirsch

This award is given to honor an individual who has demonstrated personal commitment, dedication, and leadership to the Jewish Federation and our Jewish community. Tonight, it is my honor to present this award to Hugh Metzger.

Hugh has been an active member of the South Bend Jewish community for more than 40 years.

At the Federation, before Covid, Hugh was in the office every Tuesday morning, taking on any task the staff had for him. He was even known to come back after his afternoon bridge game to help out more. Since the pandemic, he still calls every week to see if the staff needs him, before making any other plans. And I can tell you absolutely that the staff really do appreciate all the many things, both large

and small, he has done to make their days easier.

Before Hugh and Birgit started spending winters in Arizona, they served as Super Sunday co-chairs, and continued in an honorary capacity even after they became snowbirds. Hugh has continued helping out to this day, and I am told he made the majority of the Super Sunday clean-up calls for the 2020 campaign.

For the past two years, Hugh has helped screen films for the Michiana Jewish Film Festival, thereby contributing to what has been a very successful community event. He also was active in helping to put flags on the graves of Jewish veterans this year.

At Sinai Synagogue, he has served as President, and I can say with certainty that he is the only Past President who regularly attends board meetings, even to this day. His insights and history are always valued by others on the board.

Hugh is always very generous with his time and happy to lend a hand when needed. When we decided to re-imagine how to involve the Sinai community in Purim celebrations this spring, Hugh spent several days driving all over Michiana, delivering mishloach manot to families both near and far. I was in charge of that activity, and I can say absolutely that among our dozen or so volunteers, nobody drove more miles or did more deliveries than Hugh.

This award is given to someone who promotes the spirit of the Jewish Federation in Michiana. I can think of nobody else who is more deserving of this award, and more willing to consistently help out in any way needed, than Hugh Metzger.

Mazel tov, Hugh!



SUMMER CONCERT III

WITH THE
DANNY LERMAN BAND

AUG. 29 AT 4:00 PM

Visit TheJewishFed.org/Events to reserve your seat!

Date Change!

michiana jewish
historical
society

FINDING SOUTH BEND'S JEWISH HISTORY

Sponsored by

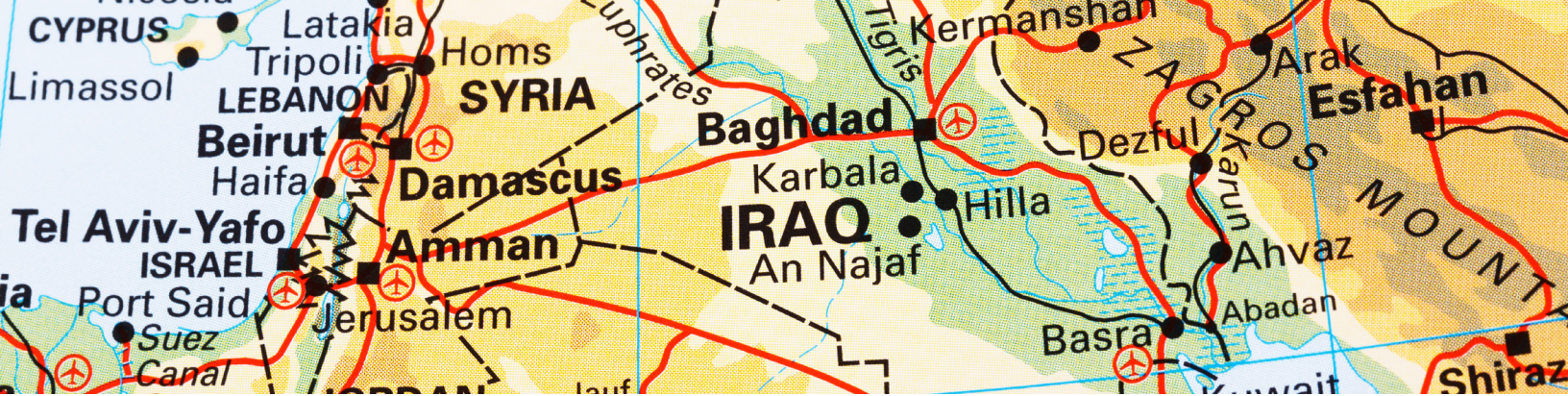
indiana
humanities

Fun for the whole family!

**A team-based scavenger hunt through
Downtown South Bend focusing on past
Jewish businesses & community institutions**

Sunday, August 22 at 10 AM

Visit MichianaJewish.org to sign up.



Bringing Context on Israel to Our Community

During Operation Guardian of the Walls, the ten days of fighting between Israel and Hamas in Gaza, Israel was not only bombarded with over 4,000 rockets but also with thousands of false accusations that threaten the legitimacy of Israel and its right to self-defense. The truth is that we have seen this dangerous trend developing for several years. That is why for nearly a decade, our Jewish Federation has been implementing a strategy to address this threat.

New York Times columnist Bret Stephens once said, that the challenge that Israel faces in the American media is a phenomenon he called, “Getting it right while getting it wrong. The facts may be correct, but the context is missing.”

Through the combined efforts of our Federation shlichim and the Community Relations Committee (CRC), we have made a special effort to create programs to fill the “missing context.”

The focus of our strategy is to showcase a positive side of Israel not seen in the American media. Our target audiences are both the Jewish and non-Jewish community and venues include churches, high schools and local universities.

Recent events included speakers for our Yom Haazmaut programs who spoke about the ethnic diversity of Israel and grass-roots efforts at building peace. Last year we hosted a virtual event with an expert on Israeli innovation in water sustainability in an event called “Sustainable Nation,” and we hosted a virtual program on the Abraham Accords.

We have hosted representatives of the NGO IsraAid, the Israeli humanitarian aid organization that works in disaster zones around the world, for an event at the Federation and for a presentation to a class

at Notre Dame’s Eck Institute for Global Health.

In recent years, on two occasions we sponsored events featuring representatives of Israeli NGO’s who do innovative work with at-risk youth in Israel.

Thanks to the invaluable relationship our Federation has with PartnershipTogether, we have been able to educate our community about positive aspects of Israeli society that receive little attention in the media.

On two occasions, we hosted doctors from Galilee Medical Center who spoke about treating Syrian civilians wounded in the civil war. They were hosted for a major event at Memorial Hospital; spoke to students at the University of Notre Dame, and to our community.

Working with PartnershipTogether, we co-hosted an interfaith delegation of Israeli women, Arabs and Jews, for a major community event at our Federation. The delegation also spoke to students at Notre Dame.

Beyond these special events, there is the important ongoing work of our Federation’s shlichim program.

Through their presentation called “My Israeli Story,” our shlichim have shown a positive human face of Israel on dozens of occasions to students in local high schools, Bethel College, Holy Cross College, local churches and to our local synagogues.

Last year we recognized that we have a special responsibility to educate our Jewish teenagers about the complexity of the Israel-Palestine conflict. With the realization that they

may encounter anti-Israel sentiments on some college campuses, our shlichia Chen Nissan created an educational series for high school juniors and seniors called “Israel 101.”

Our new shlichia, Shirlee Greenwald, will continue this project, and she already held a special session during Operation Guardian of the Walls.

In the Israel 101 series, Chen used a Youtube series called “Israel Unpacked”, a project of OpenDor media. The website prides itself on “unpacking complexity.” According to their webpage, “We create content for the social, mobile generation that unpacks and clarifies the often complex issues surrounding Jewish identity, heritage and Zionism.”

Thanks to an initiative of Allen Stenberg, Director of Marketing and Communications, our Federation is now making Israel Unpacked videos available to the entire community via our website and on Facebook.

We encourage each of you to not only watch the videos but to also consider sharing them with family and friends. You can copy links into private e-mails or share on your Facebook page.

Addressing the dangerous trend of the delegitimization of Israel is something that our Federation takes very seriously. By attending Israel events at our Federation, and through sharing information, we can all help to support Israel by filling “the missing context.”



Bob Feferman

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SHOSHANA FEFERMAN'S CRAZY GOOD MARINATED EGGPLANT

From Our Community Table

I have found a perfect summertime recipe for us today. It comes from our community member and good friend, Rabbi Shoshana Feferman. The recipe is originally from the seminal Israeli cookbook, [Mehamitbakh Be'ahava](#)...which translates to English as "From the Kitchen with Love," written by the popular Israeli cookbook author, Ruth Sirkis. This book has been referred to as 'the Tanach of Israeli cooking' and holds some of Shoshana's favorite recipes within its pages. If this recipe is any indication...I can only imagine how wonderful the rest of this book must be.

If I had to describe this recipe, which in the book is named Chatzilim b'Tachmitz, or "Eggplant in a Vinegar Marinade", I would say it is exactly that. That, and so much more. The eggplant, redolent with undertones of garlic and pimiento, becomes silky smooth after its gentle olive oil sauté, and then is ever so lightly "pickled" by the vinegar. The gorgeous melding of Mediterranean flavors and its luxurious texture is just luscious. Served at room temperature (or slightly warmer when eaten in the sun!), it is sun-drenched cuisine at its best. Shoshana likes to serve it with pita bread, pita or bagel chips, or even, all by itself.

I made this recipe myself for the first time, last week. I am going to suggest that waiting the full 24 hours for the marinade to work its magic (or even better, 36 hours) is highly recommended. The extra time really enhances the flavor profile and the eggplant's texture.

I also suggest sticking to the recommended amounts of garlic...though I have often found that more is better in certain recipes, this is not one of them... 4 cloves are PLENTY!!

If you are lucky enough to find yourself with some left over, I have discovered that this "marinated eggplant" can live many delicious lives. It is great cold, straight from the refrigerator, and also, chopped or lightly processed in a food processor to be used as a spread or dip of sorts. But perhaps my favorite re-incarnation is as part of a sandwich I created in the style of the Pan Bagnat. If you have ever had one of Southern France's delicious, cold pressed beach and picnic sandwiches, the Pan Bagnat, then it won't be much of a leap to consider this as its long lost "Israeli cousin." Fill a baguette or a pita with a smear of harissa, a healthy slathering of hummus on both the top and bottom, a few thinly sliced, baked chicken pieces, several strips of roasted red bell pepper and a generous layer or two of the marinated eggplant. Close and tightly wrap the sandwich in either parchment paper, plastic wrap, or foil, then cold press, Pan Bagnat style, for 20 minutes or so on your kitchen counter, under a sturdy cutting board, a cast iron skillet, and any other heavy objects you have around. Before wrapping and pressing, you can add other things you love to the sandwich as well—sliced olives, slices of hardboiled egg, it's really up to you! Just make sure you can close it!!

The Marinated Eggplant I made was incredibly delicious. And beautiful. But it was not quite as good as Shoshana's. I guess I'm just going to have to make it again...hopefully, with you, here, at our community table!

Cristyne Porile
Community Contributor

INGREDIENTS

- 2 medium-large eggplants
- 2 teaspoons (or so) salt to release the eggplant's bitter juices
- Olive oil for frying
- 4 cloves of garlic, minced
- 1/2 bunch Italian flat-leaf parsley, chopped, or 2-3 Tablespoons dried parsley flakes
- 1 (4-ounce) jar chopped pimento
- 1/2 cup citrus vinegar (or white wine vinegar)
- 1/2 cup water
- 1 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon dried red chili pepper flakes

INSTRUCTIONS

Wash and dry eggplant and slice into scant 1/2-inch rounds*. Place into a colander and sprinkle with salt. Let stand in a colander, allowing juices to be extracted by the salt for approximately 30 minutes to remove any bitter flavors.

Rinse the eggplant rounds to remove salt then pat dry.

Cover the bottom of a large sauté pan generously with olive oil and heat over a medium setting to warm. Reduce the heat slightly, and working in batches, gently fry the eggplant until soft, approximately 5 minutes per side, over a low-medium heat, adding additional olive oil as necessary to prevent sticking. Remove to a side platter until all have been sautéed.

Alternatively, you can brush or spray the eggplant slices generously with olive oil and bake in a 350 degrees Fahrenheit oven until slightly browned instead of sautéing.

Place the water and the vinegar into a small saucepan and bring to a simmer. Remove from the heat and add the salt, ground pepper, and the chili pepper flakes. Stir to dissolve salt and proceed with the layering process while vinegar-water marinade is still hot-warm.

In a glass tray, or whatever non-reactive serving dish you will be using, place a single layer of the sautéed eggplant. Gently spoon some of the warm vinegar marinade over the slices so each piece has some on top, but not so generously as to pool or drown the pieces. Next, sprinkle with some of the minced garlic, the pimento—using a fork to remove the pieces from the jar, no need to separately drain or rinse, placing a few pieces onto each eggplant slice, and finishing with a sprinkling of the chopped (or dried) parsley over the garlic and the pimento. Repeat the layering process in the same order—eggplant, vinegar marinade, garlic, pimento, and parsley, continuing until all the eggplant has been used. You may or may not use all of the layering ingredients—and that is ok. This will be decided by amount of eggplant and the size of your serving dish. Do not dump all remaining vinegar into the dish just because you have some left—use only what you need for the amount of eggplant you have following the layering process.

Cover tightly with plastic wrap and place in the refrigerator overnight (12-24 hours), basting 3-4 times with the juices that accumulate at the bottom to allow flavors to properly develop. 24 hours is best.

Serve at room temperature as an appetizer or as part of a larger mezze selection.

*Note: While the original recipe calls for 1/2-inch eggplant slices, Shoshana slices hers much thinner—1/4-inch or even slightly less. The thinner slices create a more luxurious, melt-in-your-mouth texture. But either way, this recipe is delicious. Also, "citrus vinegar" is particular type they have in Israel, but I'm not sure it is available in the US, so regular white wine vinegar is fine

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August

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 12:00–2:00 PM Garden Volunteer Hours	2	3 9:10–10:00 AM Zumba	4 4:00–5:00 PM Tai Chi	5 9:10–10:00 AM Zumba	6 8:38 	7
8 12:00–2:00 PM Garden Volunteer Hours	9	10 9:10–10:00 AM Zumba	11 4:00–5:00 PM Tai Chi	12 9:10–10:00 AM Zumba	13 8:29 	14
15 11:00–12:00 PM So Others May Live: IDF Rescue Paramedic Story 12:00–2:00 PM Garden Volunteer Hours	16	17 9:10–10:00 AM Zumba	18 4:00–5:00 PM Tai Chi	19 9:10–10:00 AM Zumba 7:05–9:00 PM NEXTGen Ball Game	20 8:19 	21
22 10:00 AM Historical Society Scavenger Hunt 12:00–2:00 PM Garden Volunteer Hours	23	24 9:10–10:00 AM Zumba	25 12:00–2:00 PM JFS Picnic 4:00–5:00 PM Tai Chi	26 9:10–10:00 AM Zumba	27 8:08 	28
29 12:00–2:00 PM Garden Volunteer Hours 4:00–5:00 PM Danny Lerman Band	30	31 9:10–10:00 AM Zumba			8:47 