

SHOPPING: It doesn't have to break the bank or blow your budget

From Page 14

tunities for adults in northern Rhode Island and southeastern Massachusetts to take art, yoga and sewing classes. An artist, freelance writer and speaker — and a custom picture framer — Desaulniers plans to expand her roster of adult classes in January 2010. A full schedule of these upcoming adult classes is now posted on her Web site, www.globalvillageart.com. Pre-registration is required.

A fourth generation custom picture framer, Desaulniers offers customers complete custom framing services including a choice of hundreds of moldings; glass cutting and fit; regular, non-glare, and conservation glasses; and mat cutting. All work is done at the shop. "It's not too late to order custom picture frames for Hanukkah gifts, or for yourself and your own home or office," said Desaulniers.

Most items at the gallery shop range from \$7 to \$200. Desaulniers suggests other Hanukkah gifts currently available in her shop, including two children's books by local artist, Emily Lisker. *A Hanukkah Treasury* is a collection of Jewish-themed stories and costs \$19.95. Lisker's other book, *A Story of Shabbat*, costs \$14.95. Desaulniers describes both of these as books for children of all ages.

Her gallery shop also carries Hanukkah charms for custom jewelry (bracelets, necklaces, and earrings). Yet another gift suggestion is fused glass art, including works by artist Alice Benvie Gebhart, for example. Gebhart's fused glass jewelry is \$29.95; her landscapes in fused glass are \$485.

"I work with more than 70 local artists and artisans on a regular basis," said Desaulniers. The gallery shop also features some hand-embroidered silk shawls from northwest Bengal; just arrived are carved animals handmade by a 15-year-old boy from the Congo. "I must know that the artists receive fair market prices for their goods," said Desaulniers. According to Desaulniers, her gallery shop and art school is "the place where art and story meet."

Just Elizabeth

Upscale gift boutique offers designer handbags and accessories, home décor, and non-traditional Judaica.

Just Elizabeth at 141 Elm-grove Avenue on Providence's East Side is an upscale gift boutique overflowing with an eclectic collection of home décor, fine jewelry, vintage-inspired and designer handbags and accessories, and non-traditional Judaica.

Every item in the store, which has been voted the "Best Gift Shop in Rhode Island" by *The Rhode Island Monthly* for the two years since it opened, is hand-selected by owner Elizabeth Rainone. Ever watchful for new items to bring to her clientele, Rainone adds new items on a regular basis. "There's always something new to discover here," she said. Rainone opened Just Elizabeth in May 2007 with her partner Richard Angelson.

At Just Elizabeth, prices range from \$5 to a holiday ornament (if you're shopping for a non-Jewish friend, neighbor or client) or \$20 for a candle, on the low-end, to a higher-end designer handbag at \$700. Newly arrived and just in time for Hanukkah, a selection of non-traditional Judaica by designers Lori Bonn, Virgins, Saints & Angels, and Alkemie is available at the store. These include Star of David pendants; the *bamsa* hand in sterling and other metals; and a seder plate, Kiddush cup, and menorah from Michael Aram. Rainone's suggestion for a memorable Hanukkah gift? A sterling silver Star of David pendant on a delicate silver box chain by Virgins, Saints & Angels for \$68.

Too busy to stop into her boutique? You can shop conveniently from Just Elizabeth's online catalog at www.justelizabeth.com. Special for the holidays, vintage-inspired designer handbags by Glenda Gries are now on sale online at 50 percent off. If you still need help deciding what to give, Rainone offers free consultations and extended hours, by appointment; she also



JUST ELIZABETH — an upscale gift boutique — offers Judaica

offers a gift registry.

Place Jewellers

Specializes in buying, selling, and appraising estate jewelry and watches.

Place Jewellers at 3228 Post Road in Apponaug Village in Warwick is a full-service jewelry store that specializes in purchasing, selling, and appraising estate, vintage, and antique jewelry and watches. Eighteen years ago, Rod Baril founded his store and quickly established a name for himself as a certified gemologist and a qualified appraiser.

Along with his credentials and

more than 30 years of experience, Baril has the equipment to evaluate metals, diamonds, and gemstones right at his store, enabling him to perform appraisals on two or three items while you wait. For larger quantities, Baril can prepare a price quote for a client overnight. He has a portable lab that allows him to bring his appraisal services into homes, businesses and other office environments. Or, he can travel anywhere his clients want him to go, such as accompanying them to banks, for instance. Baril also handles the sale of jewelry on a con-

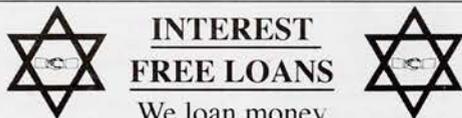
signment basis. "Most people don't know where to go for an appraisal or to get a sense of what their jewelry is worth in today's market," said Baril. "I do this all the time."

What does Baril's suggest for a beautiful Hanukkah gift? Art glass: graceful accent pieces in pastel colors or crystal clear. Place Jewellers offers a large variety of art glass including vases, bowls (perfect centerpieces for tabletops when filled with flowers or fruits); and sugars and creamers, to name a few. Prices for art glass range from \$25 to \$300. Whether it's a cut crystal bowl from the 1930s or a contemporary blown glass bowl, Baril offers fine craftsmanship and one-of-a-kind pieces.

This same philosophy extends to his jewelry. Vintage jewelry is his favorite and it must be unique. For many years Rhode Island was a large manufacturer of vintage costume jewelry. Many people assume their costume jewelry is of no value and often dispose of it at yard sales or just toss it away. Baril cautions: Know what you have so you can make an informed decision about what to do with it. "Bring it to me; there's no charge for a consultation," said Baril.

Other professional services from Place Jewellers include restoring and repairing vintage jewelry and watches; diamond remounting; engraving; bead restringing; and selling scrap gold. Gold has doubled in price, so more people are coming in with items they don't wear. Place Jewellers also sells loose dia-

See FESTIVAL, Page 16



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FESTIVAL: of Lights should be joyous, not filled with lists

From Page 45

monds at wholesale prices. "You may have a setting with no stone or need to replace a missing stone," said Baril. "We can do that." Place Jewellers offers year-round, money-saving coupons that can be printed from the store's Web site, www.placejewellers.com, including a current coupon for special holiday savings.

Spangles

Specialty shops feature fun affordable fashion jewelry, purses, and accessories.

Sparkle plenty this holiday



SPANGLES SPECIALTY SHOPS feature fun, affordable fashion jewelry, purses, and accessories.

season with baubles, bangles, and, yes, even spangles (small, thin, often circular pieces of glittering metal) from Spangles at prices that won't break your holiday gift budget. Rhode Island glitterati can now indulge their sense of style and fun with Hanukkah gifts from any or all Spangles stores conveniently sprinkled around the state: 53 Garden City Center in Cranston, 324 Main Street in historic Wickfield, and at 22A Pier Marketplace in Narragansett (the store in Narragansett is open only on Saturdays only until the end of the year; and open daily throughout the summer).

Business partners and best friends, Gail Meisner and Lisa Brandon founded Spangles in 2005 beginning in a small storefront in downtown Wakefield. Their business and their friendship have been going strong ever since. According to Meisner the stores offer a vast and varied mix of trendy and classic accessories including

some of the most affordable "bling" fashion jewelry and watches; satin evening purses and everyday handbags; soft and stylish felt fedoras; evening and everyday scarves; fun earrings and bracelets; and one of Spangles' most popular items lately, hair accessories – including some with feathers and rhinestones.

Whether you're in the market for one token of your affection for one night of Hanukkah, or something special for that special someone for each of the eight nights of Hanukkah, Spangles has some great Hanukkah gift ideas at prices that will surprise you (in a good way!). "Most of our items are priced between \$10 and \$30; most of our earrings are in the \$10 range," said Meisner. "At Spangles we always try to live up to our motto, 'affordable fun that sparkles.'"

For armchair shoppers who prefer to drag and click before they drop this holiday season (Remember, you've got eight nights of Hanukkah), call or click:



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 GiGi's Global Specialty Art & Gifts: www.globalvillageart.com or call 765-4422

Just Elizabeth: www.justelizabeth.com or call 490-0321

Place Jewellers: www.place-jewellers.com or call 738-0511; toll free 800-910-4869

Spangles: www.spanglesfun.com or call 632-0877 in Cranston, 788-1032 in Wakefield, 783-8700 in Narragansett

Happy Hanukkah. May you get everything you wish for... and more!

Nancy Abeshaus is a freelance writer in South Kingstown.

JERUSALEM JOURNAL

Two Hanukkahs in Israel

*"Private citizen"
Stieglitz to celebrate
Israeli-style*

DURING Hanukkah it is customary to have the menorah facing a public place, so that everyone can benefit from its light. Often, people will place their menorahs next to their front windows so passersby on the street can catch a glimpse of this custom. Others will buy special glass cases so they can keep their menorahs lit outside, allowing people to get an even closer look at the tradition.



**Daniel
Stieglitz**

To fully appreciate this custom, one must walk the streets of a place like Mahane Yehuda on the eighth night of Hanukkah.

In this Haredi neighborhood of Jerusalem, the street is bathed in the light that emanates from fully lit menorahs in every window and balcony.

For the last two Hanukkahs I have not had to worry about fulfilling the custom of having

others benefit from the light of my own menorah. My first Hanukkah as an *oleh chadash* was spent while living in the *Ulpan Etzion* dormitory.

Since half of the residents of the *ulpan* lived on the same floor as me, I placed my menorah in the hallway outside my room. With flames burning on multiple menorahs, the hallway was brighter with each successive night.

That Hanukkah also took on a different significance for those of us living and studying at the *ulpan*. While Jews around the world were counting up to the last day of Hanukkah, we students were counting down to our final day of *ulpan*. It was appropriate then that the last official day of *ulpan* coincided with the final night of Hanukkah.

We gathered together for a farewell ceremony that began with the lighting of all the candles on the menorah; beginning to say goodbye to Hanukkah, as well as to each other.

The following year Hanuk-

kah coincided with my time in an army medic training course. Our tiny barracks formed a small courtyard that provided us a nice area to socialize. When it came time for Hanukkah, those of us who had our menorahs on base brought them out to the barrack's courtyard for lighting, so all of our fellow soldiers could benefit from the light. As I was setting up my menorah, one of my non-observant friends asked if he could listen as I said the blessings on the lighting of the menorah. After enthusiastically granting him permission to join me, he pulled out his beret and placed it on his head. Although he did not have a *yarmulke* of his own, he did this to show respect for the blessings I was about to recite.

I began reciting the blessings and before I had finished, other soldiers had gathered around my menorah and they too took part in the *mitzvah*. What took place after that was one of my most memorable Hanukkah experiences. After completing the blessings, I turned around to see that I was joined by several soldiers, some observant, some not, who had put their arms around the others' shoulders, and swayed from side to side. Together they began singing the traditional Hanukkah songs.

As a crowd gathered to watch this celebration, they combined their song with dance; before I knew, it my menorah had become the epicenter of a joyful Hanukkah celebration.

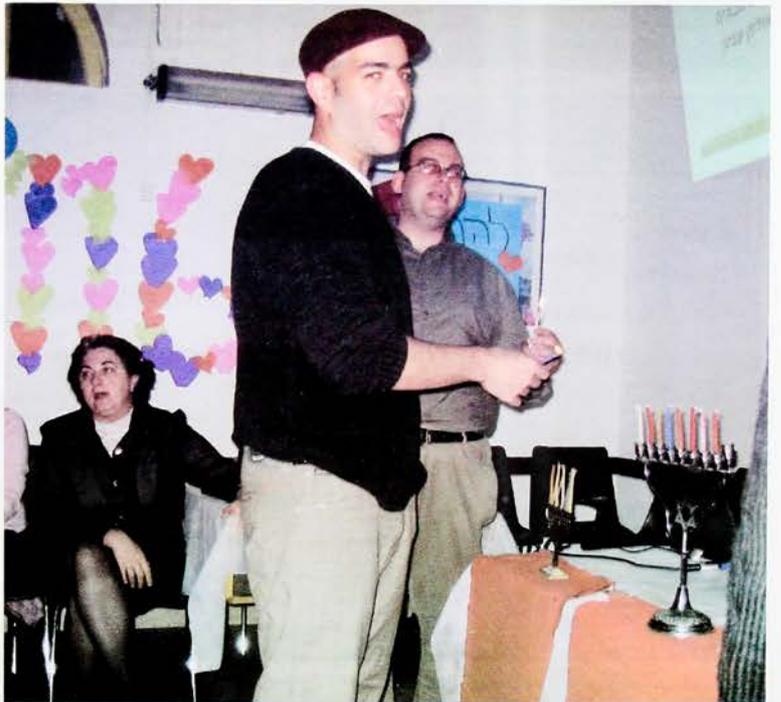
This year is primed to be my first "normal" Hanukkah as a citizen of Israel. No dormitory hallway, no barracks courtyard; just the lighting of my menorah next to the window in my apartment. If there's one thing I've learned from my Hanukkahs in Israel, it's that no two should ever be the same. Each one can be diverse, different, and produce its own memories of unique moments. I enjoy each Hanukkah for whatever it provides, and all the while there is a menorah present that helps to illuminate these experiences.

A Providence native, Dani Stieglitz lives in Jerusalem. He is studying for a master's in creative writing at Bar Ilan University. Contact him at dstieglitz@gmail.com.



Dani Stieglitz celebrates Hanukkah in 2008 as an Army medic.

/Dani Stieglitz



Dani's friends celebrate Hanukkah as *ulpan* participants in 2007.

We're read cover to cover!

The JEWISH VOICE & HERALD

'Kol Echad: One Voice' celebration b



RABBI DAVID PASKIN entertains

Alisa Grace Photography



THE TRIPLETS: Blake, Eli and Joelye Land

Nancy Kirsch

More than 500 people, many of them children from our community's day and complementary schools, came to Hope High School last Sunday afternoon, Dec. 6, for a Hanukkah celebration and concert entitled *Kol Echad: One Voice*.

The program was sponsored by the PJ Library, a program of the Bureau of Jewish Education of Rhode Island and the Jewish

Federation of Rhode Island, and came from collaboration among the PJ Library and the Bureau of Jewish Education, the Jewish Community Center Early Childhood program, the Jewish Community Day School and Providence Hebrew Day School. The concert was led by the "rock 'n' roll" rabbi, Rabbi David Paskin, a singer-songwriter who has toured the country teaching children about Judaism through song. The 38-year-old rabbi led an

auditorium filled with children in songs, stories and games in celebration of community and Hanukkah. The program also featured performances by the Harry Elkin Midrasha Community High School band and the Providence Hebrew Day School band. Mayor David Cicilline presented Lauri Friedman, Chair of the PJ Library, with a proclamation from the city of Providence honoring *Kol Echad* as an event that brings a positive message of unity.



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BOYS, BOYS, BOYS! (Alisa Grace Photography)



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The Butcher Shop's owner is third generation meat merchant

Eat, eat – inside or outside, at home or at work

By VOICE & HERALD STAFF
voiceherald@jfri.org

PROVIDENCE – I've just seen the softer side of Dave Surabian, the owner of The Butcher Shop Cafe & Deli. The reason? A blond-haired beauty by the name of Caroline Nelson. No worries, this nearly-toothless bombshell (almost 10-months-old) is Surabian's first grandchild and, from all appearances, she's captured his heart. On a cold and rainy weekend morning, Surabian was wholly entranced with Caroline, while other family members – his wife Caroline, daughter Jennifer (baby Caroline's mom) and son-in-law talked with other relatives who had stopped by. John Surabian, Dave and Caroline's son, was otherwise occupied – working in the deli's kitchen as a chef.

FAMILY HISTORY

Anyone who knows Surabian's history shouldn't be surprised that family is so important. Surabian's father opened Blue Bell Market in 1945 (in the space where Coleman Realtors is now, only a few stores distant from The Butcher Shop), and, before that, his paternal grandfather, who emigrated from Armenia to Rhode Island, owned Elgin Market on Hope Street (where East Side



Dave Surabian, owner of The Butcher Shop Cafe & Deli, with his granddaughter, Caroline Nelson, near the deli's checkout area.

Prescription Center is now). Little wonder, then, that Surabian has preserved, as the third generation butcher, the family tradition with The Butcher Shop, 157 Elmgrove

Ave., Providence; he opened in 1970 at its present location. His wife Caroline, who, as a hair stylist, met Dave when he was her salon client, now bakes desserts for The Butcher

Shop; their daughter Jennifer manages the bookkeeping and son John is one of two onsite chefs. Asked whether he felt as if he had a choice about going into "the family business," John Surabian laughed and said, "I can't answer that question!"

TAKE-OUT IS BIG

The Butcher Shop is a convenient place to go for breakfast

or lunch; and those meals can be consumed indoors, outside or delivered to your home or office. We deliver all over the state, said Surabian.

Unlike God, who rested on the seventh day, the folks at The Butcher Shop are cooking up meals for people seven days a week; the shop is open 7 a.m. to

See LONG, Facing Page

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LONG: Legacy of butcheries in Surabian family



A FUTURE DELI OWNER?

JOHN SURABIAN, at the meat counter. John is the fourth generation of Surabians to work in butcheries/delis in Providence. Is his future predetermined?

From Page 20

7 p.m. Mondays through Fridays, 7 a.m. to 6 p.m. on Saturdays and 8 a.m. to 3 p.m. on Sundays.

A full breakfast menu includes omelets, blueberry or chocolate chip pancakes, bagels, and more. Fresh-squeezed orange juice, said Surabian, is one of the breakfast favorites.

Think roasting a turkey is a Thanksgiving challenge? Surabian and his team roast two or three 25-pound

chicken soup all the time."

Caroline Surabian chimed in, "I'm Italian, with a little bit of Jewish thrown in – by osmosis."

Explaining that she's learned alot from the shop's many Jewish clients and that many clients have grown to be like family, she said that her husband often attends long-term customers' funerals. "We've seen generations grow up," she said, and watched families experience good and challenging times.

Calling herself retired, she sometimes bakes for the deli – though only when she wants to, she said. Pound cake, carrot cake, chocolate chip cookies, banana bread and pies are among her favorite desserts to bake. When I was there, she was putting the finishing touches on spinach pies, so she lends a hand with savory, as well as sweet, treats.

OTHER CULINARY CHOICES

Choices abound at the deli: Made-to-order breakfasts and lunches to eat in or have delivered, prepared foods to take home for lunch or dinner and a smaller selection of fresh produce, a few dairy items, staples such as pasta, oils and vinegars, and salad dressings, and meats. Surabian says that the beef and veal, all prime quality, are great for holiday meals.

Whether you want to eat inside – with a dozen tables in the deli area – or dine al fresco – with two or three tables on the broad sidewalk – there's plenty of room for you to enjoy your food with your newspaper of choice (*The Voice & Herald*, anyone?)

The Butcher Shop Cafe & Deli is at 157 Elmgrove Ave., Providence. Contact the deli at 861-4627.

The Butcher Shop Cafe & Deli's Balsamic Chicken

Serve as a salad or in a wrap

Ingredients:

- 6-7 pieces of grilled chicken, chopped
- 12 pieces of grilled asparagus, chopped
- 1/2 red onion, cut into 1/4-inch pieces
- 2 roasted red peppers, sliced
- 1 box grape tomatoes, cut each tomato in half
- 2 tablespoons chopped parsley
- 1/4 cup olive oil
- 1/2 cup balsamic vinegar

Method:

Mix oil and vinegar together to make salad dressing.

Chicken and vegetables are best served on a garden salad or in a pita as a sandwich.

Pour dressing over salad or pita ingredients.

Serves 14-15 people



THE CHICKEN PICTURED here is topped with capers. While the recipe does not call for capers, you could serve this chicken with capers as the entrée or skip the capers and follow the recipe.

BUSINESS PROFILE

fresh turkeys every day!

Turkey sandwiches are popular, he said, and we prepare fresh tuna salad, turkey salad, chicken salad, corned beef. The meat isn't kosher, he said, though he prides himself on buying high quality ingredients and preparing fresh, delicious foods.

"We've been preparing cooked foods for 25 years," Surabian said, "way before there was a Whole Foods here."

Turkey loaves, stuffed potatoes, chicken marsala and chicken piccata, pasta and potato salads, grilled salmon, meatballs, eggplant parmesan and the salads – turkey, chicken and tuna – are among the deli's and customers' favorites. "We don't do alot with heavy sauces," he said. "We choose [meals] by instinct."

John Surabian and Chef John Constantino are the lead cooks preparing all those foods, and the staff is rounded out with a driver and a handful of other part-timers.

And Jewish foods? "We prepare briskets, potato pancakes and matzah balls, especially around the holiday times," he said. "We have great

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We're read cover to cover!

The JEWISH VOICE & HERALD www.jvhri.org

Microbreweries bubbling up in Israel

Beer brewers are following a path blazed by wineries

By Ari Miller

TEL AVIV (JTA) – David Cohen doesn't think Goldstar beer is bad – especially for a micro-brewed, industrial label that is Israel's most popular.

But Cohen's beer of choice comes from The Dancing Camel, the brewing company he started in 2006 at an old grain storage facility in an industrial area of Tel Aviv.

His beers have a distinctively Israeli flavor about them. There's the Caribbean Stout, brewed with the ubiquitous Mediterranean carob; the Six-Thirteen Pomegranate Ale, released for the High Holidays (613 is the number of *mitzvot* cited in the Torah); the Golem, a high-alcohol content beer; the Gordon Beach Blond, named for one of Tel Aviv's beaches and spiced with rosemary and local mint; and the "Trog Wit, brewed after Sukkot and using *etrogim*.

"It's a fun fruit to work with," Cohen said of the brew, which contains a walnut-sized piece of *etrog* in every bottle.

A former accountant and

New Jersey native, Cohen is one of a growing number of micro-brewers in Israel. Aside from the Dancing Camel, which produces about 7,500 liters of beer per month, there's Haifa's LiBira brewery, the Golan Brewery in the Golan Heights, Canaan Beer from Ma'ale Adumim, in the West Bank, and Malka Beer in the western Galilee – not to mention home breweries throughout the country.

Israeli beer experts say the Jewish state is going through something of a beer awakening. While the average Israeli consumes only 13 liters of beer per year – compared to an estimated 85 liters annually for Americans – beer consumption is growing.

Shachar Hertz, owner of Beer Master, which organizes beer-related events in Israel for beer aficionados, brewers and importers, projects a 50 percent growth in Israeli beer consumption over the coming decade. Hertz and others say beer is following the model of wine in Israel, where the development of unique, local wines fueled

significant growth in wine consumption over the past decade. Now it's happening to beer, thanks in part to micro-breweries.

"The revolution started exactly as in the wine industry," said Guy Zuckerman, alcohol category manager at Tempo Beverages, which brews Israel's two national beer

Carlsberg is the country's second favorite brand at 19 percent, followed by Maccabee at 13 percent and Heineken at 11 percent.

The emergence of the neighborhood pub over the past few years in urban centers such as Tel Aviv, Haifa and Jerusalem has helped fuel beer consumption,

Zuckerman said. "People move to these cool, quiet neighborhood bars and drink beer," he said.

The increased interest in hand-crafted brews has benefited Israel's major beer players by promoting beer consumption generally. Tempo even sponsors and mentors some home brewers, and the company runs a competition

for them.

A variety of microbrewers showed up at a beer festival held in early October at Kibbutz Ma'abarot's House of Wine.

One was Denny Neilson, an American expatriate who runs a shop for home brewers in the Jerusalem suburb of Mevasseret Zion called The Winemaker. The house line of beers, available in 10 varieties, is called Isra-Ale. It carried top honors at the Ma'abarot festival. Neilson also teaches classes on brewing.

Neilson said one of his main challenges in setting up shop was dealing with the bureaucratic processes he needed to acquire the proper permits. Most home brewers don't bother with permits, he said, making 19-liter batches in their kitchens.

For the time being, microbrews remain a boutique item in Israel. Since they are not pasteurized, they don't travel or store well and tend to be available only at upscale alcohol shops, bars and restaurants.

But it may be only a matter of time before the microbrews go mainstream. "Eventually," Zuckerman said, "the know-how will catch up."



"For the time being, microbrews remain a boutique item in Israel."

labels, Goldstar and Maccabee.

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Rhode Islander creates challah program for seniors

Sorority and fraternity team up to bake and deliver

By VOICE & HERALD STAFF
voiceherald@fjri.org

STORRS, Conn. — Some readers may look back on their wild parties of sorority or fraternity days with fond memories or bouts of chagrin. For a group of college students at the University of Connecticut at Storrs, the wild party each month requires them to roll up their sleeves and get their hands dirty — with bread flour, egg and poppy seeds.

The collaboration involves the “girls of AEPi” and the “boys of AEPi” — a sorority and fraternity, respectively, that are Jewish on the national levels — at the University of Connecticut at Storrs, with the local Chabad, have teamed up to do good. “Loaves of Love,” which delivers homemade challah to the Jewish seniors in the Storrs area, was initiated by Sloane Krauss, the daughter

of Helene and Mark Krauss of East Greenwich.

Last year, the sorority launched the program and this year, the fraternity has joined in, thus expanding the number of students involved and the number of challahs being baked. Some 30 students — boys and girls — crowd into the fraternity’s kitchen to roll, knead, braid and bake the dough on a monthly basis.

Students are encouraged to make two challahs — one to keep for their own consumption and one to give away. Students then wrap each loaf in a hand-decorated bag and write personalized notes to the senior citizens before delivering the challahs.

Krauss explained that, while some of the senior citizens live in a senior facility near the campus, a majority of them live independently but are unable to celebrate Shabbat with their family.

“The Chabad House pays for the cost of the challah and packaging ingredients,” said Krauss. “We have so much fun

“We have so much fun together — the sorority sisters and fraternity brothers — that it’s a real bonding experience.”



ANNIE GIANNATTASIO, left, Kristy Basilakis, Nina Belfer-Tyler, Sloane Krauss and Stacie Morris. Stacie is affiliated with Chabad, the others are AEPi sorority sisters.

together — the sorority sisters and fraternity brothers — that it’s a real bonding experience.”

This isn’t Krauss’ first experience with *tikkun olam*. As a high school student, she volunteered at Brown/RISD Hillel and often helped out at soup kitchens on Thanksgiving. “I always tried to give back to the community when I found the opportunity,” she said.

On Dec. 3, the group will again host Loaves of Love at

the AEPi fraternity house on campus. “We hope to let the local elderly know that the University of Connecticut

Jewish community has others on their mind during Hanukkah.”

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Light shines on Kosher *mevushal* wine

THE WINE EXPERT EXPLAINS

Question: When I'm at my local wine store I sometimes see bottles marked kosher and sometimes kosher *mevushal*. My wine guy says the *mevushal* stuff isn't very good. What's *mevushal* and why is it bad? David, Boston

Answer: L'Chaim, David! Answering this question requires a nice glass of vino. You don't mind if I type and sip, do you?

In order for wine to be kosher, of course it has to contain only kosher ingredients. And according to traditional Jewish law, once the grapes are picked and brought to be crushed, only Shabbat-observant Jews can be involved in making the wine.

From crushing to bottling, kosher wine must be handled exclusively by observant Jews. Why the strict rules about only Jews? Because in the past wine often was used by pagans in their offerings to idol gods. When something good happened, you'd pour some wine on the ground as a symbolic thank you (if you were an idol worshiper, that is). The rabbis who set up the rules for kosher wine wanted to make sure that Jews never got a glass of wine that had been associated with an idolatrous offering, so

they required that only Jews be involved in handling kosher wine.

Even after these rules were set up, some people worried that if you had a nice glass of kosher Chardonnay at a Jewish wedding, it's possible that the non-Jewish waiter or waitress might have spilled some of your Chardonnay in an idolatrous practice while your back was turned.

The solution: *Mevushal* wine. *Mevushal* (literally "cooked") wine has been heated to the point that idol worshippers wouldn't use it for their nefarious purposes. It turns out even idol worshippers had standards for their wine. They wouldn't use wine for an offering if it had been boiled because boiling wine removes much of the flavor. So the rabbis ruled that in order to

avoid the possibility of a Jew ever drinking wine that was idolatry-associated, only cooked wine could be served to a Jew by a non-Jew.

Today, people don't do a lot of pouring wine for the gods. Still, because of the previous rulings by various halachic authorities, some people are

uncomfortable with a non-Jew pouring them a glass of kosher wine. So *mevushal* wine is often served at events where non-Jews will be doing the pouring and serving of wine. This stance, of only serving *mevushal* wine when non-Jews will be serving, is the norm among Orthodox Jews. According to the Conservative Movement's Committee on Jewish Law and Standards, non-*mevushal* wine is acceptable in such situations.

The good news is that making a wine *mevushal* no longer entails actually boiling anything. I spoke with Scott Shumaker, the wine manager at kosherwines.com and he told me that in order for wine to be called *mevushal* these days, it's heated very quickly in a process called flash pasteurization.

Red wine can reach a temperature of 180 degrees (white wine gets a slightly lower temperature) for less than a minute and then is cooled down very quickly in order to limit the amount of damage the heat might do to the flavors in the wine.

This procedure

is based on a responsum from Rabbi Moshe Feinstein, who ruled that flash pasteurizing could be counted as making something *mevushal*. There are other rabbinic authorities who have differed from this opinion, but in America today the most commonly held opinion is that of Rabbi Feinstein.

Your wine guy is right that many people don't think highly of *mevushal* wines, but Scott is my wine guy, and he recommended the Segal Winery Special Reserve Cabernet Sauvignon, and the Binyamina Cabernet Sauvignon Special Reserve, both of which are *mevushal* and sell for about \$20 a bottle.

The best kosher wines on the market these days aren't *mevushal*, but Scott says there are some pretty good *mevushal* options out there. I would take his word for it, but really, maybe I should do some sampling just to be sure.

To life! And to you, David!

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Other fruits and vegetables offer delicious alternatives

Editor's Note: Most of us know how to make potato latkes, so we thought including some "outside the box" latke recipes would be fun. Enjoy.

By EILEEN GOLTZ

CONSIDER the *latke* – Hanukkah's version of fast food. When it comes to *latkes*, there is a great debate as to the "best" recipe. All of these will have you waiting for the next batch to finish cooking.

Tri-Color Latkes

Pareve or dairy

- 1 zucchini, grated
- 1 yellow squash, grated
- 1-and-1/2 teaspoons kosher salt, divided
- 1 teaspoon oil
- 1 small leek, sliced
- 1 large baking potato, peeled
- 1/2 sweet potato, peeled
- 1/4 teaspoon pepper
- 1/2 small red onion, minced
- 3 tablespoons flour
- 2 tablespoons matzo meal
- 1 large egg, beaten
- 1/2 teaspoon baking soda
- 1/2 teaspoon garlic salt
- 1/4 teaspoon hot sauce
- oil for frying
- 4 ounces thinly sliced cold

smoked salmon
Sour cream or *pareve* substitute caviar

Method

Arrange grated zucchini and squash on a large baking pan; sprinkle with 1 teaspoon kosher salt.

Let vegetables rest 15 minutes. Drain well, pressing between paper towels, and set aside.

Heat 1 teaspoon oil in a small sauté pan, and sauté leek 3 minutes or until soft. Set aside.

Grate potatoes, and press between paper towels to remove excess water. Place potatoes in a large bowl; add zucchini, squash, leek, remaining 1/2 teaspoon salt, and 1/4 teaspoon white pepper, and stir gently.

Add red onion and next 6 ingredients, (through the hot sauce) stirring gently to combine.

Heat 2 to 4 tablespoons oil in a large nonstick skillet over medium-high heat.

Spoon heaping tablespoons of *latke* mixture, squeeze out extra liquid, and form into flat patties. Fry *latkes*, in batches, 1 to 1-and-1/2 minutes on each side or until golden. Remove from skillet, and drain on paper towels.

Top each with a piece of smoked salmon, a dollop of sour cream and caviar.

Serve immediately.

Potato-free latkes?

Makes 6 to 8 servings.

Modified from *Coastal Living Magazine*, December 2007

Apple Latkes

Dairy

Ingredients

- 1 egg
- 2/3 cup plain yogurt
- 1 cup flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 2 tablespoons sugar
- 1 cup grated apple (I like Granny Smith)
- oil for frying
- Maple syrup or confectioners' sugar and ground cinnamon for garnish

the ingredients together.

Pour enough oil to come about 1/4-inch up a skillet and put on stove to heat.

Dollop spoonfuls of apple batter into sizzling oil; a rubber spatula – the one you used to fold the batter together – will help you scrape the batter off the spoon and press down on the little *latkes* in the pan.

Fry for a minute or two, until *latkes* are golden brown on underside; you can see from the top as they start firming up underneath. Flip them with two metal spatulas, and fry for another minute on the uncooked side. Remove to

tray lined with paper towels or brown paper, to blot excess oil, and continue cooking until you've used up all the batter. Serve with syrup or confectioners' sugar and ground cinnamon. Yield: about 20 *latkes*.

Modified from *Feast, Food to Celebrate Life*, by Nigella Lawson.

Eileen Goltz is a freelance kosher food writer who writes weekly columns for the Chicago Jewish News, *kosher.com* and the OU Shabbat Shalom Web site www.ou.org. She is the author of the Perfectly Pareve Cookbook (Feldheim).

"Consider the *latke* – Hanukkah's version of fast food."

Method

In a bowl combine the egg with the yogurt, mix to combine and set aside.

In another bowl combine the flour, baking powder, baking soda, cinnamon and sugar.

Peel and core the apples, then grate them; you can use a food processor.

Pour egg-yogurt mixture into the bowl with the flour mixture, add grated apples and fold all



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For success on the festival of oil, fry, fry again

There's more to fry up than potatoes

By LINDA MOREL

NEW YORK (JTA) — Several Hanukkahs ago my husband came home with an electric deep fryer large enough to accommodate a 12-pound turkey. I'd heard of suburban folks frying turkeys in their garages, but because we live in a Manhattan apartment I was less than thrilled with the gigantic appliance — which I had no room to store.

That first Hanukkah, however, I acquiesced to deep frying a turkey, which turned out to be more delicious than you can imagine. The bird was moist on the inside and crisp on the outside, an achievement that anyone who has roasted a turkey can tell you is no easy feat. Surprisingly the bird didn't taste greasy.

Better yet, the preparation time was reduced from several hours to 45 minutes.

Since then, fried turkey has become one of our most treasured holiday traditions. Of course on the first night of Hanukkah, we fill four skillets with *latkes*. Nothing is crunchier than grated potatoes browned in spattering oil. But on another night of this eight-day holiday, we invite a crowd and deep fry a turkey. As we light colorful Hanukkah candles, our apart-

ment fills with the scent of serious searing. Watching the candles twinkle, our family and friends can't wait to gobble the turkey.

Deep fried turkey is a fitting way to celebrate Hanukkah, the festival of oil, because its preparation requires several gallons of oil. But how did fried foods become entwined with Hanukkah's culinary history?

It started more than 2,100 years ago when the Greek King of Syria, Antiochus, occupied Israel. During his reign, the Jews and their customs fared poorly. When one of his officers arrived in a town outside of Jerusalem, he demanded the Jews take part in a Greek ceremony that entailed bowing to an idol and eating pork, both forbidden by Jewish law.

Outraged by such disrespect, the Maccabee family led a revolt to overthrow the occupiers. After defeating the Greek army, Judah Maccabee and his men began restoring the great Temple in Jerusalem, which lay in ruin.

Candles had not yet been invented, so specially prepared olive oil was used to light the Temple's menorah. Finding only a one-day supply of the oil to keep the menorah burning, the Maccabees were awestruck that it lasted eight days, long enough for a new batch to be made.

This spawned the eight-day



celebration of Hanukkah and the custom of observing the holiday by frying foods in oil.

During the Maccabees' time, cheese pancakes were a popular fried food. *Latkes* weren't added to the Hanukkah repertoire until centuries later. Jews from various countries now fry many kinds of foods, including donuts, fritters and pancakes.

My husband's family hailed from the Jewish community of Trieste, Italy, so every Hanukkah we also deep fry rice balls. An Italian delicacy, these crunchy balls, held together with

ricotta cheese, are a sensational hors d'oeuvres or side dish.

While fooling around in my kitchen, I've successfully fried some unexpected foods from Jewish cuisine into a whole new identity. Slices of sour pickles undergo a crusty transformation when they hit hot oil.

Chopped fish, eggs and *matzah* meal are usually mixed together to form patties that are simmered in broth to produce gefilte fish. But instead of boiling these large oval patties, I roll the batter into small balls and deep fry them. After one taste, you'll never settle for bland gefilte fish again.

Frightened by the thought of dealing with raw fish? Forget the stories about your *bubbe* who tackled a live carp in her bathtub every time she cooked gefilte fish. Instead, ask your fishmonger to grind the haddock, whitefish or pike you order.

On the theory that you can fry anything, I suggest widening

"While fooling around in my kitchen, I've successfully fried some unexpected foods from Jewish cuisine into a whole new identity."

your Hanukkah repertoire. Here are some ideas:

* Submerge any kind of pitted black or green olives (but not bottled or canned) into hot oil, where they will develop a delicious pucker within a minute or two.

* If pressed for time, slide thinly sliced potatoes or florets of broccoli and cauliflower into a pot of hot oil until they turn delightfully brown. After placing them on paper towels and sprinkling with kosher salt, you'll savor every crisp mouthful.

* Canned chickpeas can be fried into a sensational *hors d'oeuvre* or snack. Dry them on paper towels. Put a mixture of curry powder, cumin, flour, paprika, and a dash of cayenne pepper into a plastic storage bag. Place the chickpeas into the bag in batches, seal, and shake them until they're coated. Deep fry them in oil, drain on paper towels, sprinkle with kosher salt, and serve them immediately.

In spite of these other delicacies, I have to admit that I wait all year for Hanukkah because of the crackling texture of potato pancakes. But I find I can eat *latkes* for only so many days in a row before seeking other foods to fry.

See TURKEYS, Page 27

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JV

TURKEYS: Gefilte fish and more are good for frying

From Page 26

STOVETOP DEEP FRYING SAFETY TIPS

Use a deep pot or saucepan, not a skillet or frying pan. A pot that comes with a basket insert is preferable.

Face the pot's handle away from the edge of the stove to reduce the chances of knocking over a pot of hot oil. If possible, place the pot of oil on a back burner.

To reduce the chances of splatters or oil bubbling over, do not fill the pot or saucepan with oil more than halfway.

Heat the oil on a medium flame. Do not raise the flame.

Always use a long-handled, slotted utensil to submerge or retrieve food from hot oil. Wear pot mitts when touching this utensil.

Never submerge frozen, ice cold or wet foods into hot oil as they may cause flare-ups.

To drain fried foods, lay down paper towels a reasonable distance from the flame so they do not catch fire.

Keep small children away from the stove when you are deep frying foods.

If the oil in the pot splutters or boils up, turn off the flame. Do not use that oil again.

When you are finished deep frying, turn off the flame and let the oil cool to room temperature before discarding it, preferably in a bottle or can with a top.

DEEP FRYING TURKEYS

While some people fry turkeys by rigging up garbage cans on barbecue grills or above open fires, this is a dangerous practice. A safer route is to purchase a deep fryer from a reputable company, such as Masterbuilt. You can contact Masterbuilt online at www.masterbuilt.com, or by phone in Columbus, Ga., at 800-489-1581.

For safety sake, it is imperative to follow all instructions that accompany a deep fryer.

When deep frying, you must use fresh (not frozen) turkeys.

Use an oil with a high smok-

ing point (preferably 450 degrees). Aficionados recommend peanut oil as it imparts the most marvelous flavor. However, corn oil, safflower oil and canola oil are also safe choices. With the quantity of oil required, about 2 to 4 gallons, I suggest purchasing the oil at a big box store.

The brine

Non-kosher turkeys must be brined before deep frying them. However, because kosher turkeys have already been salted, they should not be brined.

Brine ingredients:

- 1/2 pound kosher salt
- 1 pound dark brown sugar
- 6 quarts of hot water
- 24 ice cubes

12-pound turkey

Brining bag (available at Williams Sonoma) or unused tall kitchen trash bag

Method:

In a large bowl, stir salt and sugar in hot water until dissolved. Add ice cubes to cool down the brine. If it's still warm, chill it in the refrigerator. When cooled, pour the brine into a brining bag or line a pot deep enough to hold a turkey with an unused tall kitchen trash bag. While the brining bag is stiff enough to hold its shape, the trash bag is flimsy so it must be kept inside the large pot during brining.

Place the turkey into the bag and seal it. To keep the turkey submerged, cover the outside of the bag with weights, such as unopened cans of food. Do not brine the turkey in the deep fryer. Refrigerate for 8 to 16 hours.

Thoroughly rinse off the brine before deep frying the turkey. Pat the turkey dry completely with paper towels because water can cause a flare up when exposed to hot oil.

Before deep frying the turkey, follow the manufacturer's instructions for technique, timing, and amount of oil needed.

Deep fried gefilte fish balls

Ingredients:

- 1 cup breadcrumbs, or more, if needed
- 1 pound haddock, ground
- 1 egg beaten
- 1 small onion, chopped fine
- 1-and-1/2 teaspoons granulated salt
- 1/4 teaspoon white pepper
- 1/2 cup flour
- 1 teaspoon dill, chopped
- 1/2 teaspoon sugar
- 1 quart corn oil, or more if needed

Kosher salt for sprinkling
Red horseradish, optional as an accompaniment

Method

Place breadcrumbs on a plate and reserve.

In a large bowl, mix together until well incorporated haddock, egg, onion, granulated salt, white pepper, flour, dill, and sugar. If mixture is too liquid to hold together, slowly add more flour until mixture is pasty.

Because mixture is sticky, you should wet hands with water often while forming balls or else mixture will be difficult to handle. Place a clump of the mixture in your wet palms and roll it into a ball 1-inch in diameter. Roll well to form a tight ball that won't fall apart while frying.

Roll ball in breadcrumbs until coated all around. Shake off excess breadcrumbs and place on a clean platter. Continue until all batter has been rolled into balls and covered with breadcrumbs.

Pour corn oil to a depth of 3 inches in a medium-sized deep saucepan. Heat corn oil on a medium flame to 375 degrees on an oil and candy thermometer, or until a drop of water sizzles in

the oil.

Using a long handled slotted spoon, place a few balls at a time in the oil. Fry for 3 minutes, rolling balls occasionally, until they are dark brown on all sides. Move balls to a plate covered with paper towels and drain them momentarily. Serve immediately with horseradish, if desired.

Fried rice balls, Italian-style

Ingredients:

- 1 egg
- 2 cups of cooked rice of any kind
- 1 tablespoon flour
- 3 tablespoons ricotta cheese
- 3 tablespoons olive oil, or more, if needed

Method:

Beat egg in a large bowl. Add the cooked rice. Stir to blend. Add the flour and ricotta cheese. Blend until well combined.

With your fingers, form rice mixture into balls 1-inch in

diameter. Your hands will be sticky, but manipulate rice mixture until you form perfect tight spheres or they will fall apart while frying.

Cover a cookie sheet with aluminum foil. Place balls on the foil. Cover balls with plastic wrap and refrigerate them for 1 hour, or until they are firm.

Place olive oil in a large skillet, rolling it around until bottom surface is well oiled.

Place as many rice balls as will fit comfortably in the skillet, leaving room to turn the balls with a wooden or plastic spoon. When bottom of balls brown, roll them around until another surface browns. Continue frying until balls are completely brown all around. With a long-handled slotted spoon, move balls to a plated line with paper towels. Continue frying until all balls are crunchy and brown. Serve immediately.

Makes 20 rice balls



Italian rice balls

JTA

Editor's Note: Love latkes and other fried foods, but hate the after-smell? Fill a bowl or two with white vinegar in the kitchen and leave out for a day or two... the smell will be gone.

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FINE KOSHER CUISINE

Personal choice dining, fresh kosher meals at The Miriam

PROVIDENCE – The Miriam Hospital has launched personal choice dining which provides patients with an expanded menu and personalized service. Patients are assigned a personal host or hostess who serves as their “food ambassador” during their hospital stay. Before each meal, they review possible meal options and help patients make menu selections that comply with any dietary restrictions or doctor recommendations. After returning to the kitchen and personally preparing the patient tray, the host or hostess delivers the meal to the patient.

“This program offers patients at The Miriam Hospital with more mealtime choices and flexibility. It’s part of our commitment to make each patient’s stay as comfortable and enjoyable as possible,” says Ira Brandstein, CEC, director of the food and nutrition department at The Miriam Hospital.

The Miriam is the only hospital in Rhode Island offering personal choice dining, a program developed by Sodexo Health Care, the hospital’s contractor for food services.

Patients now have their choice of featured entrees, which range from lemon dill sole to a Waldorf salad. They may also select items from the hospital’s “All Times Favorites” list,

featuring such comfort foods as macaroni and cheese, chicken noodle soup and grilled cheese, which are available all day.

Fresh kosher meals will be provided to patients upon their request. Under the direction of Rose Forrest of Daniel Catering, the meals offered will be strictly *glatt* kosher and under

Va’ad supervision. Baked polenta with fresh homemade tomato sauce and mozzarella, chicken paprikash, eggplant parmesan and grilled chicken and kasha are among the options.

The Miriam Hospital will also provide special kosher food in the cafeteria during Passover.

Tootsie Rolls go kosher

CHICAGO, Ill. – Tootsie Roll Industries, Inc. announced that Tootsie Rolls, Tootsie Fruit Rolls, Frooties and DOTS have become kosher-certified by the Orthodox Union, the world’s largest kosher certification agency. New packaging bearing the “OU” symbol will be distributed nationwide beginning in the next few weeks.

“We take great pride in producing wholesome confectionery products with fresh ingredients of the highest quality. This will bring our iconic brands to an entirely new consumer base that can now enjoy our products,” said Ellen Gordon, president, Tootsie Roll Industries.

The OU rigorously monitors all aspects of production.

It supervises the process

by which the food is prepared, examines the ingredients used to make the food, and regularly inspects the processing facilities to make sure that its standards are met.

“We are very pleased to have Tootsie Roll join with other leading confectionery producers who have attained OU certification in recent years.

It was also gratifying for OU to guide Tootsie Roll through the



certification process and bring these famous candies to the growing kosher market place,” said Rabbi Eliyahu Safran, an OU official.



Hanukkah in Sydney

NEW SOUTH WALES – The Leader of the House, the Honorable John Aqualina MP, Chabad-Lubavitch Rabbi Pinchus Feldman and philanthropist Harry Triguboff joined the pre-Hanukkah event at the New South Wales Parliament House.

Organized by Chabad-Lubavitch of Sydney, the event was attended by more than 70 members of Parliament.

It was the first time Hanukkah was marked in the Parliament House since it was established in 1856.

We're read cover to cover!

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Food binds interfaith families together

There's much to love in Jewish and Brazilian cuisines

By ANDREA MARKS CARNEIRO

MANY YEARS AGO my mother-in-law visited a psychic in her native Brazil. Among other tidbits, the woman informed her of the following: her son would marry, and though they would like the girl very much, they would especially connect with this girl's family. Oh, and her mother would be an incredible baker. If only the psychic knew how right she had been. To me, the funniest thing about this prophecy is the spot-on prediction of the origins of that connection. Food.

For years the centerpiece of Jewish tradition and heritage within my home has been the dining room table. "Holiday Jews," (as my mother likes to say) we were far from stringently observant growing up. Though I attended Jewish day school, became bat *mitzvah* in Israel and sat through my fair share of High Holiday services, it's really the holiday meals that are imprinted on my memory. So how did matzo balls and bring me closer to my non-Jewish, Brazilian-born in-laws?

We have to start at the beginning. I met my husband, Gil, in high school. Though we were friends, there was never a romantic aspect to our relation-

ship until we were well out of our teens. I spent the decade following high school up north, attending school and living in New York City. I never dated a non-Jew and didn't entertain the thought of it, even for a second. But after events led me back to Miami, I found myself face-to-face with Gil at a Thanksgiving party, and the next thing I knew I had a non-Jewish boyfriend.

My parents were less than enthusiastic. Though they loved Gil, they were concerned about my embarking on an interfaith relationship, much less marriage. We assured them that it was a point of discussion,

Though the Carneiros already had a good understanding of Jewish culture – their hometown in Brazil has a large Jewish population, as does their adopted hometown of Miami – it began to dawn on me that I could lure them further into my Jewish family with food. My husband adored my mother's matzah balls, which, in turn, endeared him to her even more. My father-in-law raved about her *mandelbrot*, always a great way to build an in-law relationship. The cultural divide my parents were so concerned about slowly washed away.

Of course, it worked both ways. While I introduced Gil to the joys of brisket, I was introduced to what my brother-in-law laughingly informed me were "Brazilian mushrooms." They were chicken hearts. My father poured my in-laws glasses of Manischewitz and they poured him glasses of *cachaca*. Even our eventual wedding reflected the merging of our cultures though food. After a traditional Jewish ceremony, complete with *rabbi*, *huppah* and *ketubah* our guests toasted us with *caipirinhas*, a Brazilian drink.

That's not to say everything always runs smoothly. Gefilte fish never truly made the crossover to my husband's favorite things – OK, who can blame

him? And I will never understand why my requests for plain toast ("No, I do not want meat or cheese in it") and iced coffee bring looks of disbelief when I visit Brazil. But we manage. When my daughter was born on Yom Kippur, my parents and in-laws to shared a quick break-the-fast before rushing to the hospital together to meet their "Jewzilian" granddaughter.

Today our toddler daughter, whom we agreed would be raised in the Jewish faith, attends temple pre-school yet instantly recognizes *futebol* on the television. She sings Shabbat songs for my parents and thinks it is hilarious to hear my husband speak Portuguese to his. And her very favorite thing to eat? Challah.

Chocolate Chip Mandelbrot (Mandel Bread)

These cookies freeze really well.

Ingredients:

- 4 eggs
- 1 cup sugar
- 1 cup vegetable oil
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 4 cups flour mixed with 2 teaspoons baking powder
- 12-ounce package chocolate chips
- 2 cups cinnamon sugar (2 cups sugar to mixed with 1 tablespoon cinnamon)
- 1-and-1/2 cups finely chopped walnuts (optional)

Method:

Preheat oven to 375 degrees. Beat eggs, add 1 cup of sugar and continue beating. Stir in the oil and the vanilla and almond extracts. Gradually add the flour and baking powder mixture and mix with wooden spoon or stand mixer.

Add chocolate chips and optional walnuts and continue mixing well.

Put a little oil on your hands and then use them to shape the dough into two or three long and narrow loaves of dough – they should resemble loaves of French bread.

Sprinkle loaves heavily with cinnamon sugar.

Bake 30-35 minutes or until brown.

Remove from oven and slice while still warm – you can slice them directly on the cookie sheet. Put back into a 275 degree Fahrenheit oven for another 25 minutes.

Makes three dozen slices.

Andrea Marks Carneiro is the author of Jewish Cooking Boot Camp: The Modern Girl's Guide To Cooking Like A Jewish Grandmother. She is a freelance writer and editor.

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"My husband adored my mother's matzah balls, which endeared him to her even more."

that his lack of religion made him open to embracing Jewish tradition and that – should we get married – our home and children would remain firmly ensconced in Jewish culture and holidays. They were still unsure.

In the ensuing months of our relationship I found myself constantly baking. Cookies, cakes, brownies... I couldn't stop. Then one day, when my in-laws happened to be in town visiting, I brought them over my mother's freshly baked *mandelbrot*. My father-in-law was instantly addicted. As they bit into the tasty cookies ("Jewish biscotti!") I was bombarded with a chorus of "What is this?" "How do you make this?" "Can we have more?" It was love at first bite.



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AS WE GROW OLDER If my desk could talk

One woman's trash is another's treasure

AS FAR BACK AS I can remember there has been a desk in my life. Ownership and purpose vary, but I cannot recall when a desk was not part of my day-to-day living.

The first desk of significance for me was my father's office desk, loaded with handwritten



Tema Gouse

papers describing patients' symptoms, diagnoses, healing plans and copies of their unpaid bills. It held a typewriter that could print English or

Hebrew letters. Although fastidiously clean about person and apparel, my father's desk was a mess. He was his own secretary, nurse and receptionist. But if you needed any document, he could dig it out in moments.

I got my first personal desk in first grade. It was tidy. It had no drawers to stash unnecessary items. In third grade, my desk had chambers to store papers, pencils, erasers, and diverse non-essentials. If I urgently needed something, I couldn't find it

until the end of the semester when the desk was emptied.

In high school, we had lockers instead of desks for storage; the desks in the classroom were used for taking notes and taking tests. Lockers were no kin to desks, served no function like the desks, except that they, too, gathered junk, and were also emptied indiscriminately at term's end.

In college, if you resided at home, chances are you did not own a desk. You wrote or did homework at the kitchen table and the accumulation of papers

"BUT – now I have a real desk. My own desk, and I got a big one. Other users are forbidden."

was atop your dresser. If you lived in college housing, you were given a desk. I may have written at the desk two or three times but the paper pile was distributed between the desk-top, dresser-top, available chairs and the foot of my bed. Less essential books or papers were crammed into foreboding, dark corners of the undersized closet.

Eventually money invested in college managed to qualify you for employment - which implied that you would get a salary, and, probably, a desk. My job demanded that I have the privacy of an office. And to make me look more professional, that office had to have a desk.

I have never figured out why the desk was necessary. But it was there and I kept my purse and gloves in one drawer, a spare umbrella



in another, and endless unsorted paper in the largest drawer, which was cleaned only to make room for more papers I would never use. I, of course, would have found it difficult to fulfill my job obligations without a desk since it held pens, pencils, my telephone, and my dictat-

ing machine. (The dictating machine preceded the computer for information storage and was far less maddening).

As the years went on and children took over the household, they each had a desk in their rooms. I never knew why since they rarely used them for anything remotely educational. They found the kitchen table more utilitarian. The desk in the den (then referred to as the family room) held current magazines, Kleenex, and

blotter, a pencil holder, a pencil sharpener, three baskets of current affairs, a box of Kleenex, a lamp and supermarket coupons. When the other occupant in the home puts things down on my desk (as he frequently does), he is rehanded.

But I have saved the best for last. The desk's contents. One folder says "unpaid bills." Another says "coupons." Another says "credit cards." Another says "health." And my favorite (bursting at the seams) says "miscellaneous." A smaller drawer holds more personalized return address labels than I could ever use. It also holds stamps of varied value and one must empty the drawer to find the one that has the post office's current requirement. (Why can't I just throw out the return labels I do not like?) The small drawer on the other side holds all the appliances' descriptions. All except for the items currently in need of repair. The big drawer below it is beyond description. It holds notepaper with our old address on it. The wrong size envelopes. Greeting cards too corny to use. Unidentified discs. And other things that resemble what my children saved but could not identify.

I have saved the most important virtue of My Desk. It is big enough to hold a 22-inch television set. The desk is priceless!

Tema Gouse, a retired social worker, can be reached at nbgtg@cox.net.

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SCIENCE AND SOCIETY

Were there stargazers in the ghettos?

No matter their function, stars are mysterious bodies

STANLEY M. ARONSON, M.D.

ASTROLOGY IS that dazzling bit of chicanery that declares – without so much as a blush – that our destinies are determined by the cosmic configuration of stars and galaxies untold quadrillions of miles from us; that their position in the firmament, as seen from this planet, colors our



Stanley Aronson, M.D.

moods, determines our traits, and ultimately governs our fate.

It is a startling presumption to believe that these incandescent balls of fire somehow know about us as individuals; and in addition to their judicious adherence to Newtonian laws of gravitation physics, somehow have the time, first to plot out the parameters of billions of lives on this small planet; and then to convey

knowledge of the future by rays (or whatever) to neighborhood horoscopists.

Questions necessarily arise: Do the stars also mold the fate of living creatures in other galaxies, assuming that extraterrestrial life exists? Are lowly creatures – less contemplative and less credulous than humans – also susceptible to these astral influences? And then there is a disturbing reality to contend with: Most stars are many light years away from us, some even hundreds of light years distant. And thus the rays of these astral bodies, allegedly controlling our destinies, take a long time to reach us.

The light that we stare at today therefore represents light that began its journey through space years, perhaps centuries, before we were even born. From this we must conclude that the scenario of our lives was predestined long before we had been conceived.

Many cultures have contemplated the countless heavenly bodies while wondering whether they exert dominion over our vulnerable lives. And so, given the widespread belief in astrology, was there a form of astrologic persuasion in the centuries since the Hebrews began as a nomadic commu-

nity?

The first written mention of the stars arises in Genesis (1:14), "Let there be lights in the expanse of the sky to separate day from night; they shall serve as signs for the set times – the days and the years." This might be interpreted as an affirmation that the stars may be foretelling signs. But then, as though to clarify the ambiguity, Deuteronomy (17:3) forswears any such thought,

"There are no astrologers in the land of Israel."

Josephus

declaring that inquiring of the heavenly bodies is a grave sin. And Leviticus (19:26) is even more blunt in saying that divination and soothsaying shall not be practiced on pain of death. Isaiah (48:14) belittles the scanners of heaven and the stargazers. "They are become like straw, fire consumes them." And finally, Deuteronomy sternly advises, "The Law is not in the heavens." The Talmud, disdaining astrologers, observes: "They gaze and know

not at what they gaze at; they ponder and know not what they ponder."

But yet, in the interstices of the biblical saga there are hints of many Jewish retrenchments, many spiritual lapses and pagan delinquencies; and we learn, too, of episodes of frank idolatry, divination and even astrology despite the statement by the historian Josephus (37-100 CE): "There are no astrologers in the land of Israel." Jewish communities, intermingling with other Semitic peoples as well as being influenced by their Athenian and Roman masters, necessarily absorbed many of the customs of their neighbors – sociologists call it syncretism – amongst which was the belief and practice of astrology. And there certainly must have been some dalliance with astrology to justify Rabbi Akiva's many polemics decrying stargazing and soothsaying. Centuries later, Maimonides (1135 – 1204), condemning astrology, declared: "Man should believe only what can be supported either by rational proof, by the evidence of the senses, or by trustworthy authority."

Since the dispersal of the Jews two millennia ago, much

has been written about the notion that the stars and their place in the heavens govern the lives of humankind. And not a few Talmudic commentaries therefore asserted that the stars are determining influences; and further, that certain periods of time are either lucky or unlucky. But for every learned commentary advocating astral influences there were many denying such notions.

A seer – a diviner of the future, a person said to be endowed with insight into the future – is properly condemned in the Bible. A prophet – a person privileged to speak for a Divinity, a clairvoyant with knowledge foreseeing events yet to come – on the other hand, is widely honored, if not revered.

But to ignorant souls, nurtured on the milk of skepticism and knowing solely what their limited senses reveal, the differences between a seer and a prophet are woefully unapparent; and their distinction must accordingly be left to the wisdom of the more sage in the community.

Dr. Aronson, the founding dean of Brown University's medical school and a retired physician, can be reached at smamd@cox.net.

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Kesher helps fulfill congregants' non-spiritual needs

Three area congregations are participants

PROVIDENCE – As the holidays approach, Jewish Family Service of Rhode Island (JFS) reaches out to people who need help. By linking rabbis with social workers, the agency's *Kesher* program helps congregants better manage the stresses of daily living. *Kesher*, now in place at three synagogues, is the connection between the religious and the daily life challenges.

Kesher started when Rabbi Elyse Wechterman of Congregation Agudas Achim in Attleboro, Mass., and a JFS board member, requested social worker support so she could better address her congregants' concerns. Nicole Jellinek LICSW, a JFS licensed social worker with a master's degree from Harvard Divinity School, responded, and the two women created *Kesher*.

"*Kesher* has been tremendous," says Wechterman. "Knowing there's a resource that does a significant amount of psychological good is very hard to measure. I refer congregants to Nicole on a whole variety of issues. And I

am able to be a better spiritual presence because I have the appropriate professional support to help congregants with material needs."

Jellinek says, "My position was created before last year's economic devastation. Thank goodness we have this resource because people are really suffering. And this is what community is all about. It's about being able to find help within your walls when there is help to be found."

Currently, Temple Torat Yisrael in Cranston, Temple Habonim in Barrington and Agudas Achim are participating in *Kesher*. JFS has hired another social worker, Barbara Gordon, LCSW, to assist Jellinek with her work with the rabbis. "Synagogues have to show themselves to be relevant, dealing with all aspects of the person and connecting people to resources for their whole lives," says Wechterman.

For more information about Kesher, contact Jellinek, Wechterman or Erin Minor, JFS' chief executive officer, at 331-1244, or email info@jfsri.org.

JFS is a partner agency of the Jewish Federation of Rhode Island.

New geriatric psychiatry unit at Rhode Island Hospital

Growing elderly population will be served

PROVIDENCE – The newest addition to the Rhode Island Hospital campus – a six-bed inpatient unit specifically designed for geriatric psychiatry patients – has officially opened. Located on the fourth floor of Jane Brown South, it is part of an ongoing renovation project at Rhode Island Hospital.

"The geriatric psychiatry unit was developed to meet the needs of our community," said Dr. Gabor Keitner, director of the adult psychiatry and mood disorders program at Rhode Island Hospital. "As senior citizens continue to be the fastest growing segment of the population and dementia continues to affect many of the elderly, this unit will help us to better serve our patients and their families."

The new unit provides more individual, specialized care for the patient, and also allows staff to work more closely with patients' families. The unit has longer and more flexible visiting hours, so families can have a better dialogue with staff and discuss long-term treatment options and resources.

The unit features specially designed beds and flooring, bright colors and lighting, and

larger and safer floor space, all for the special needs of geriatric patients. The treatment team includes a geriatric psychiatrist, geriatric/medical nurse practitioner, clinical social worker, physical and occupational therapist, recreational therapist, nutritionist, registered nurses

and certified nursing assistants. Patients with complicated medical issues receive well-rounded care, as the unit is integrated into a large teaching hospital with a full range of specialists available for consultations and treatment.

Nearly \$7 million to Miriam and Newport hospitals

PROVIDENCE – The Miriam and Newport hospitals have received a nearly \$7 million gift from the Frederick Henry Prince 1932 Trust to support the emergency departments at both hospitals.

Conferred by trustee William Wood Prince and his wife Sharon Baron Wood Prince of Newport and Chicago, the funds will establish the Frederick Henry Prince Memorial Fund at The Miriam and Newport hospitals. The gift also will create the Wood Prince Emergency Nursing Program, which will facilitate ongoing specialized education and additional credentialing for emergency department nurses at both hospitals.

Approximately \$4 million of the Frederick Henry Prince Memorial Fund will support

The Miriam Hospital's emergency department, which treats about 150 patients every day – and more than 51,000 Rhode Islanders annually – for a full range of adult and pediatric illnesses. Nearly \$3 million will benefit the emergency department at Newport Hospital, where more than 31,000 patients are treated each year.

"Sharon and I feel privileged to be able to direct this gift to The Miriam and Newport hospitals," said Prince. "Both hospitals deliver outstanding care as evidenced by their national Magnet designations for nursing excellence. To support such a tradition of quality and to make a difference in the continuing education of nurses is an honor."

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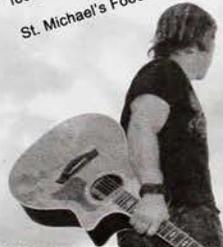
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FINANCIAL INSIGHT

Common 'cents' primer

Do your homework before signing with a financial advisor

By **CEDRIC I. SONES**
Special to The Voice & Herald

GETTING inside tips from a company employee will probably lose you half your money. Getting tips from family or friends will lose you all of it." *Anonymous*

So, how do you go about getting sound financial advice? Google, the local bank, your family lawyer or accountant, the media, commercials, personal referrals or, God forbid, your nephew who graduated from Harvard? The process is daunting.

Accept unsolicited referrals at your peril! Any prospective financial adviser should be prepared to answer a host of questions.

BASIC QUESTIONS

You want to know the answers to these questions:

§ What is the advisor's overall one-, five- and 10-year client performance history?

§ How many accounts are under the advisor's management?

§ What is the median account size? Compare it to your own.

§ How are portfolios structured - by client individual needs or through pre-programmed computer driven formulas?

§ How often will the advisor communicate with you?

§ Who are the back-up personnel assisting the advisor?

§ How are the accounts insured against fraud?

§ Does the advisor's firm offer tax, retirement and estate planning assistance?

CHALLENGE THE CANDIDATE

Ask the candidate to:

§ Compare commissions vs. annual fee as it relates to activity (number of transactions in account).

§ Evaluate criticism of annuities, given that Federal Reserve Chairman Ben Bernanke has the major portion of his portfolio invested in annuities

§ Explain Exchange-Traded Funds, and how they compare to mutual funds in performance and costs.

§ Explain liquidity and its impact and risk to a portfolio.

diversified?

§ What is market timing? Does it have any more validity than the "tooth fairy?"

ADVISORS' RESPONSES

It's time to evaluate. Consider these issues:

§ Did you receive clear, direct answers to your questions?

§ Did you witness humility or arrogance?

§ Did you experience undivided attention or phone interruptions?

§ Were you introduced to the staff?

§ Did you sense empathy or a sales pitch?

§ Finally, and most important, what was your gut instinct? Trust or apprehension?

If you are completely satisfied with the answers to these questions, then let's proceed.

PROCEED WITH CAUTION

These are documents you should request from your advisor:

§ A formal written presentation that addresses of all your financial objectives; and includes how your portfolio will be monitored, adjusted and reviewed.

§ The plan should be clear and realistic in its objectives. If it appears too good to be true, beware, as it probably is.

Before you sign anything, step away, take a nice long walk and ask yourself: Will this endeavor allow me to eat well AND sleep well?

"Will this endeavor allow me to eat well AND sleep well?"

§ Describe his/her strategy on entering and exiting positions?

§ How will you be protected against catastrophic market losses?

§ Are bonds and treasuries safer than stocks? How does changing interest rates affect the market value of bonds?

§ Should foreign investments be included in a conservative portfolio?

§ Conventional wisdom dictates that diversification means safety. Can a portfolio be over-

Cedric (Ric) I. Sones is first vice president at Barrett & Company. Contact him at csones@barrettandcompany.com.

Shimon Peres launches YouTube channel

JERUSALEM - Israeli President Shimon Peres held a special press conference on the morning of Dec. 8, to launch his YouTube channel. He was joined by Chad Harley, founder and chief executive officer of YouTube, who traveled to Israel for the YouTube launch.

Peres' first YouTube message will invite the world's citizens to take part in his mission by joining the conversation on three key issues: how to advance peace in the Middle East, how to further reconciliation between different faiths, and how to harness new technologies for the good of mankind. Peres will encourage them to share their dreams with him.

In launching his YouTube channel, Peres joins other



Shimon Peres

world leaders who have used the video sharing site, including President Barack Obama, Pope Benedict XVI and Jordan's Queen Rania. The launch marks the latest in the President's efforts to increase his transparency and accessibility to the public.

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Nearly 3,000 temporary Census Bureau positions

Washington, D.C. - Representative Patrick J. Kennedy (D-RI) announced that the U.S. Census Bureau is accepting applications for temporary employment in Rhode Island. As the 2010 Decennial Census approaches, the Bureau expects to hire nearly 3,000 individuals in Rhode Island to fill temporary positions. Recruiting for the Bureau's peak season is currently ongoing, with most jobs going from January 2010 to June 2010.

The 3,000 Census Bureau jobs comes at a critical time for Rhode Islanders. With so many unemployed, these temporary positions can go a long way in providing families relief," said Kennedy. "I hope this opportunity will provide some relief to Rhode Islanders as Congress continues to work to create more jobs and put the economy back on track."

Available positions include

enumerators, clerks, office operation supervisors, crew leaders and field operation supervisors. Hourly wages for enumerators range from \$15 to \$16, depending on the location; Census takers' salaries start at \$15 an hour in Warwick, and \$16 an hour in

Providence. All Census takers must be able to speak English.

For more information, or to apply, please contact a local Census office or call 1-866-861-2010. Contact the North Main Street, Providence office at 228-0920; contact the Kilkert Street, Warwick office at 773-3030.

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Obituaries

Dr. Albert Bellin

NEWTON, Mass. — Dr. Albert Bellin, formerly of Swampscott, Mass. and Providence, died Nov. 11. He was the husband of the late Marcia (Rosenberg), the father of Steven and Renee Bellin, and Jeffrey and Lisa Bellin. He was the brother of Leonard and the late Shirley Bellin, and the brother-in-law of Howard Rosenberg and the late Charlotte Rosenberg. He was the grandfather of Joshua and Kayla, Ari, Daniel and Deborah. Contributions may be made to Congregation Beth El-Atereth Israel, 561 Ward St, Newton, MA 02459.

David H. Cleinman

CRANSTON — David H. Cleinman, 84, died Dec. 4. He was the husband of the late Dorothy (Finkelstein) Cleinman and the father of Linda Cleinman. He also leaves several cousins.

Born in Providence, he was the son of the late Harry and Rose (Seigal) Cleinman. He was the owner of the former Cleinman & Sons and former Mirro-Brite Company.

A World War II Army veteran, he was a member

of Temple Beth-El and Redwood Lodge of the Masons. Contributions may be made to the American Cancer Society.

Aaron Cohen

PROVIDENCE — Aaron Cohen, 86, died Nov. 8. He was the husband of Judith Weiss Cohen, who died in 1997; the cherished father of Jeremy, Stephen, and Deborah Cohen; and the brother of the late Morris Cohen and Selma Cohen. He also is survived by four grandsons, Oryx, Abe, Miles, and Jonathan; a great-granddaughter, Katiya; and his long-time companion, Ruth Rosen.

A native of Philadelphia, he attended Temple University and later transferred to the Massachusetts Institute of Technology and Brown University, where he studied meteorology as an officer in the U.S. Air Force. After serving in World War II, he graduated with a bachelor of science degree in psychology from Brown. He was elected to the Sigma Xi Honor Society and remained an active alumnus throughout his life.

He had a 40-year career as a textile executive, primarily with Cadillac Textiles in Cumberland. He played a

leadership role in many activities in the community, including service as a past president of the Rhode Island Jewish Historical Association and in planning the Heritage Harbor multicultural museum project.

He continued to be active in the community and to take courses at Brown up until his death. In recent years he had written articles for the Rhode Island Jewish Historical Notes and other publications.

Donations may be made to the Rhode Island Jewish Historical Association, 130 Sessions St., Providence, RI 02906.

Steven L. Lerner

PROVIDENCE — Steven L. Lerner, 65, died on Nov. 20.

Born in Providence, he was the son of Samuel and Ethel Lerner. He held an undergraduate degree in architecture from the Rhode Island School of Design and a master's degree from Massachusetts of Technology.

During the next 30 years, he transformed the small engineering business founded by his father into a prominent New England architectural firm, Lerner Ladds & Bartels. LLB was responsible for many projects across New England, including

the Stuart Theater and new English Department at Brown University and many public libraries. He and the firm received many local and national awards for their designs.

His philanthropy included an active role at RISD; he endowed a scholarship, served as a trustee and supported the museum passionately. He notably served as the American Institute of Architects RI chapter president as well as a committee member of both the

Providence Preservation Society and The Providence Art Club.

He leaves behind a lasting legacy in the buildings and designs he created across New England.

He is survived by his wife Nancy, step-sons Irving and Jacob and cousins Martha Simensky and Marjorie Platzer.

Contributions may be made to the Steven L. Lerner Scholarship, RISD, attn. Louise Olson, 2 College St., Providence, RI 02903.

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JTA News Briefs

Obama rebukes Turkey leader

WASHINGTON (JTA) — President Obama rebuked the Turkish prime minister for belligerent anti-Israel rhetoric, saying it was harming Turkey's profile.

"The president told the prime minister that his anti-Israel rhetoric was eroding his nation's ability to effectively lead on the issue as it had in the past," said a statement relayed Tuesday to JTA by a U.S. official. "The president pressed the prime minister to make rebuilding Turkey's ties with Israel a priority."

EU foreign ministers call for Jerusalem talks

(JTA) — European Union foreign ministers called for negotiations over the status of Jerusalem as a capital for two states.

In a statement, the 27 ministers representing the member states of the European Union said, "If there is to be a genuine peace, a way must be found through negotiations to resolve the status of Jerusalem as the future capital of two states," according to reports. The foreign ministers meeting in Brussels also called Israel's 10-month freeze on construction in West Bank settlements a "step in the right direction."

Israel's justice minister calls for Jewish law

JERUSALEM (JTA) — Israel's justice minister reportedly called for basing the country's judicial system on Torah laws. "Step by step, we will bestow upon the citizens of Israel the laws of the Torah, and we will turn *halakha* into the binding law of the nation," Ya'akov Ne'eman said at a Jewish law conference in Jerusalem, according to *Ha'aretz*. "We must bring back the heritage of our fathers to the nation of Israel. The Torah has the complete solution to all of the questions we are dealing with," wounded, three of them critically, in the attack.

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D'VAR TORAH

Celebrate the Divine Presence in our lives

GENESIS 37:1-40:23

Parashat Vayeshev reminds us of God's steadfast presence

By Rabbi Peter W. Stein
Special to The Voice & Herald

OUR TORAH portion for this upcoming Shabbat is *Vayeshev*. This is the section of the Genesis narrative that tells of Joseph's dreams and his bitter rivalry with his brothers. The later part of the portion describes Joseph's life in Egypt. He is a servant, a prisoner, and an interpreter of dreams. Throughout the portion, there is a phrase that repeats:

"The Eternal was with Joseph."

It is this description of Joseph that hints at the enduring importance of this episode. He survives the difficult events of his life because he is watched over by God. Joseph's journey to Egypt is followed, of course, by the descent of all his family into Egypt and eventually into Egyptian bondage. All of Israel will be remembered by God, ultimately brought forth from slavery to experience revelation at Mt. Sinai and a journey to the

Promised Land.

This Shabbat is not only the time when we read this Torah portion but is also the beginning of the festival of Hanukkah.

Hanukkah isn't mentioned in the Torah, and the primary Torah portion for the week simply continues the weekly cycle of readings from Genesis.

There is, however, a secondary Torah reading that is assigned to Shabbat Hanukkah. It is from Numbers 7, and tells of the offerings brought by Israelite

God is with us at all times, during the depths of exile and at the giddy moments of rebirth and renewal.

Hanukkah is called the Festival of Lights, and it is an opportunity to celebrate the presence of light and hope and good in the world. God is the source of light and peace, and I pray that we use these festive days to celebrate the Divine Presence in our lives.

Make the gift-giving of this holiday not only for family and friends, but a chance to give *tzedakah*. Make the menorah lighting not just a ritual act, but a chance to spread light and warmth through our good deeds. Remember that there are those who are lonely and in need, and they sometimes have difficulty feeling the Light of the

"Hanukkah is called the Festival of Lights, and it is an opportunity to celebrate the presence of light and hope and good in the world."

chieftains. We also turn to a special holiday *Haftarah* portion. We read from Zecharia, the prophet who lived at the time of our return from the Babylonian exile. Zecharia speaks of the rebuilding and repurification of the Temple in Jerusalem.

The opening words of the *Haftarah* are reminiscent of the Torah description telling us that the Eternal One is with Joseph. Zecharia 2:14 tells us "Shout for joy, Fair Zion! For lo, I come, and I will dwell in your midst."

Divine Presence.

May our actions during this festival demonstrate that we are mindful of God's Presence. May our actions during this festival show that God is present everywhere. Let us spread light and joy and peace, especially during this dark and cold season.

Happy Hanukkah!

Rabbi Stein, of Temple Sinai in Cranston, is also the president of the Rhode Island Board of Rabbis.

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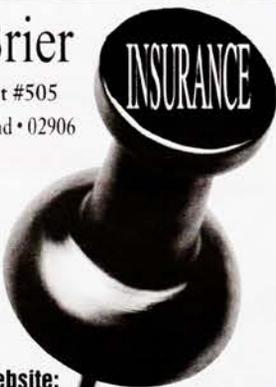
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Better yet, make a Hanukkah donation through the Federation as a gift for a friend or as a way to teach a child tzedakah. Every dollar makes a difference. After all, it is the season of miracles. To give, go to www.JFRI.org and click on the icon like this ad.

Thank you for your generosity. Happy Hanukkah!

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