

B'NAI B'RITH EDUCATORS UNIT 5290

WINTER 2011

President's Message

Dear B'nai B'rith Members,

I hope this newsletter finds you well. Our Unit continues to grow and remain strong evidenced by the still increasing membership and guest attendance at our annual events.

I am pleased to introduce once again our wonderful Executive Board:

*Debra Drossner, membership
Renee Flehinger, correspondence
Richard Raisman, education
events*

*Zena Sacks, secretary
Alice Heller, treasurer*

Please reach out to our board with your ideas and suggestions for future events.

We are also preparing to accept letters of interest for our B'nai B'rith Scholarship Fund. This fund has been created to recognize high school seniors, whose families are active B'nai B'rith members. These students must demonstrate a commitment to their Jewish community and maintain a 3.0 or higher GPA. Interested members can contact me at: theresslers@comcast.net for further information.

We are pleased to welcome new members and to have them already involved in the planning and preparation of our upcoming annual events. In order to continue to provide organizational growth, I challenge each of you to attend our functions and to recruit at least one new member willing to assist us in carrying out our mission. It is through these events that we are able to extend assistance to our Jewish youth and community making your participation the most important role.

*Thank you again for your support,
Stephanie Ressler, President*



Youth Appeal Brunch Pictures

Youth Appeal Brunch by Bonnie Berman

B'nai Brith Educators Unit 5290 held their annual Youth Appeal Brunch at Philmont Country Club on December 4, 2011. The event honored Irene Levin, Rona Schwartz, Sheryl Engle and Mark Zeserman for their commitment and service to B'nai Brith.

A special thanks to Don Wittenberg for the Candle Lighting Ceremony, Barry Drossner, for saying the Blessing and our Master of Ceremony Marc Cohen. These gentlemen made the event most enjoyable.

The Youth Appeal Brunch is our effort to honor educators who have demonstrated the qualities and characteristics of B'nai Brith on a daily basis. This brunch also allows our unit to raise money and awareness of the Jewish youth we support



Stephanie Ressler, President
8240 Fairview Road
Elkins Park, PA 19027

UPCOMING EVENTS:

Paid Membership Brunch
January 29, 2012

2010-2011 EXECUTIVE BOARD

PRESIDENT
STEFANIE RESSLER

VICE PRESIDENTS

—
**DEBRA DROSSNER
RENEE FLEHINGER
KIM NEWMAN
RICHARD RAISMAN
ZENA SACKS**

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—
ALICE HELLER

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—
BONNIE BERMAN

COUNSELOR

—
ESSIE CHERKIN

BOARD OF TRUSTEES CHAIR

—
HARRIS LEWIN

CHAPLAIN

—
DON WITTENBERG



Good & Welfare

Mazel Tov to our Youth Appeal Honorees: Rona Schwartz, Irene Levin, Mark Zeserman, and Sheryl Engle!

Congratulations to the following people on their well-deserved retirement: Dr. Henry Barsky, Principal of Olney Elementary, Chuck Connor, Principal of Decatur, and Ellen Cooper, Principal of Anne Frank!

Happy birthday to Phyllis Glassman!

Mazel Tov to Phyllis Glassman and her family for the engagement of Scott Glassman to Aislinn Fricker!

And the simchas continue for Phyllis and her family with the birth of two grandsons: Ethan Parker Steinberg, son of Dana and Bob, brother of Jacob and Daniel Robert Glassman son of Kristin and Brian, brother of Allison and Marty!

Mazel tov to Walter and Anne Spector on the birth of their granddaughter: Eva Grayce, daughter of Caralyn Spector and Allen Kalman!

Mazel tov to Harriet Burg on the birth of her grandson: Dylan Robert Burg, son of Noelle and Josh!

Mazel tov to Steve and Lenny Dash on the birth of their grandson: Ryan Conner Dash, son of Michele and Lonny!

Mazel tov to Spencer Davis and Harriet Davis on the birth of their grandson: Liev Samuel Adler Davis, son of Jenn and Jedd, brother of Josie!

Mazel tov to Lionel Lauer on the birth of his great-granddaughter!

Mazel tov to Linda Grobman on the engagement of her son Michael Baran Silverberg to Bonnie Lauren Friedman!

Best wishes for improved health to Trudy and Joe Levin.

Do you have a change of email or mailing address?

Do you have a life event that you wish to have included in the Good & Welfare Column?

Correspondence can be sent to me at:

Renee Flehinger

iamreneef@aol.com



Channukah/Hannukah/Chanukah/Hannuka

by Melanie Lewin

No matter how you spell it, we all celebrate it in some fashion. Growing up in New York we always put our gifts on the ledge by the fireplace. My brother and I got to choose whether we wanted to open them all on one night or spread them out. I loved seeing my pile grow larger as

relatives from all over sent presents! Some years we did the 'one large gift' if there was something special I wanted, other years it was like a free for all!

We were not a family who made jelly doughnuts or even purchased them for the

holiday. We were, however, lovers of potato latkes! To be honest, I still love mine either plain or with some ketchup. I never understood the love of applesauce with them, but my son sure loves it!

The candlelighting was always my favorite part. I

loved seeing the lights aglow and had a sense of pride putting it in the window for all to see. And I still do.

How did you celebrate as a child? Have you kept up with those same traditions or made some new ones of your own?



We're on the Web!

See us at:

www.bnaibritheducators.com

Renee's Recipes

Potato Latke Recipe

Jamie Geller, author of Quick and Kosher Recipes from the Bride Who Knew Nothing, contributed this latkes potato pancakes recipe for Hanukkah. Her grandfather gave her the recipe. The latkes, with no non-essential ingredients, are crunchy, light and taste like they did in the old country.

Prep Time: 12 minutes

Cook Time: 24 minutes

Total Time: 36 minutes

Ingredients:

4 medium Idaho potatoes

6 tablespoons canola oil or olive oil

3 eggs, beaten

2 tablespoons matzoh meal

2 teaspoons kosher salt

1/2 teaspoon coarse black pepper

Applesauce or sour cream (optional)

Preparation:

1. Prepare a large bowl filled with cold water.
2. Peel potatoes, and as you finish each, place in cold water to prevent browning.
3. Heat oil in a large skillet over medium heat.
4. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes using the blade that creates thin, shoestring-like strips and transfer to a large bowl.
5. Add eggs, matzoh meal, salt and pepper and mix well.
6. Drop 6 to 8 spoonfuls of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.
7. Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.

8. Blot excess oil with paper towels.

9. Serve warm with applesauce or sour cream, if desired.

TIP: Corn meal is a great substitute for matzoh meal and will also make your latkes nice and crispy.

YIELD: 8 servings



Sufganiot are deep-fried jelly doughnuts that are traditionally eaten during the Jewish festival of Hanukkah. Sufganiot are especially popular in Israel. The oil used to fry the doughnuts are reminiscent of the oil that miraculously burned, according to the Hanukkah story, in the ancient Temple in Jerusalem.



SUFGANIYOT

Ingredients:

- 25 grams (1 ounce) yeast
- 1 Tbsp. sugar
- 1 Tbsp. water
- 1 Tbsp. flour
- 3 cups flour
- 50 grams (1/4 cup) margarine, melted
- dash of salt
- 3 Tablespoons sugar
- 2 egg yolks
- 1 1/4 cups water (room temperature)
- jelly (strawberry is recommended)
- oil for frying (canola is recommended)
- powdered sugar

Preparation:

1. To make the dough: Combine the first four ingredients in a bowl. Mix well, cover, and wait until it rises. In another bowl, mix 3 cups of flour with the melted margarine, salt, sugar and egg yolks. Combine the yeast mixture with the flour mixture. Slowly add water while stirring. When batter is smooth, cover the bowl with a towel and let it sit and rise.
2. To make the doughnuts: After the batter has risen, pour it onto a floured surface and roll it out. Use a glass with a small opening to cut out circles of the dough. Place a drop of jelly in the middle of each circle, and then cover with another circle of dough. Make sure that 2 circles attach well to form a closed ball with jelly in the middle. Cover the doughnuts with a towel and let rise.
3. To fry the doughnuts: Heat oil in a deep pot until very hot. Drop the doughnuts into the oil and fry on both sides until brown. Remove with a slotted spoon and sprinkle with powdered sugar.

Membership Report

December 2011

Debra B. Drossner, Membership Vice President

Our B'nai B'rith Educators Unit #5290 was happy to welcome two new members this fall; both are teachers at Wilson MS and were recruited by President Stefanie Ressler, Principal:

Irene R. Levin Garber and Miriam Foltz.

Once again, we urge all members to reach out to their Jewish professional colleagues to encourage them to join our unit. B'nai B'rith International is still honoring promotional fees for new members or long-dormant renewing members who have not paid membership dues for 10 years or more:

Individual (3 years)....\$165

Couple (3 years).....\$250

Individual (1 year).....\$90

Couple (1 year).....\$135

Under age 35

Individual (3 years)....\$100

(no couples discounts apply)

Individual (1 year).....\$45

Couple (1 year).....\$90

Please look for our membership application on our website, which is www.bnaibrith.org.

COMING SOON!!!!



Watch for an email announcing our honorees for the 2012 Awards Dinner

Summarizing the back sheet of our membership application, please note that B'nai B'rith Educators Unit was formed in 1968-1969 in response to a pervasive atmosphere of anti-Semitism in the School District of Philadelphia. The unit advocated then and continues to advocate now for an even playing field for Jewish educators applying for various positions in the district. The unit is also a catalyst for social networking and collegial support, greatly needed in these trying times of severe budget reductions.

B'nai B'rith is the oldest and largest Jewish fraternal and service organization in the world. For many Jews, it has been the flame that has kept Judaism alive in hostile countries. It endorses and funds Hillel Foundation houses and programs on college campuses, AZA and BBG chapters for HS youth, summer camps, and housing for the needy and for the aged.

Joining our unit and supporting B'nai B'rith International helps Jews around

the world, within our country, within our profession, and especially within the School District of Philadelphia and nearby suburban districts. Also, joining our unit helps to fund programming and outreach by the Anti-Defamation League (ADL) to fight anti-Semitism and all other forms of racism. As Hillel said, "If not now, when?"

Please peruse our unit's website at www.bnaibritheducators.com. Remember, B'nai B'rith Educators Unit needs "u" to spell s-u-c-c-e-s-s!.

