

# What's On This Week

David Zvi Kahn

**Sunday March 8, 2009**

## The Purim Costume Party of The Year

UJA Federation's Israeli Forum and Impact Toronto are hosting the Purim Costume Party of The Year. Dance The night away with a live DJ at Suite Night Club and Wet Bar 106 Peter St. Doors Open at 9PM Tickets \$10 or \$5 for the first 100 guests

**Sunday March 8, 2009**

## Annual MNJcc PURIM CARNIVAL

Join the fun at our annual Purim Carnival in the gym. Great prizes, costume contests, carnival booths galore, mishloach manot packages and more! Presented by the MNJcc in partnership with The Downtown Jewish Community School and the Habonim-Dror Youth Movement 11:00 am – 2:00 pm \$5 per person / \$10 per family at the door Food is available for purchase For more information contact Ilana Hirt jewishlife@mnjcc.org (416) 924-6211 x 154

**Monday, March 9th**

## "Animated Megillah Reading and Purim Carnival"

7:00 - 9:00 p.m. Celebrate Purim. Prizes for kids in costume. Hamantashen. Games and prizes of all kinds. Raffle Draw. FREE ADMISSION! Please call the office of the Pride of Israel Synagogue 416-226-0111 x 10 for more info.

**Thursday March 19, 2009**

## Active Seniors

Miles Nadal Jewish Community Centre at 12:00 pm Appreciate Seniors Intergenerational lunch (complementary) Meet Jewish day-school students, share life experience, reminisce (must preregister) For more information contact: Phyllis (416) 924 6211 x 155

**Sunday March 15, 2009**

## SUNDAYS on BLOOR

Lecture with Rabbi Elyse Goldstein New Jewish Feminism: Probing the Past, Forging the Future 11:00 am – 12:30 pm \$9 per lecture drop-in - includes a light breakfast For more information contact Ilana Hirt jewishlife@mnjcc.org (416) 924-6211 x 154

**Sunday March 15, 2009**

## Toronto Jewish Film Society presents CONTEMPORARY ISRAELI VOICES: 3 short films The Red Toy, The 74th, Out For Love, Be Back Shortly

The Red Toy depicts a Palestinian boy who finds a red toy, but soon loses it. Jerusalem's surveillance cameras watch as the toy makes the rounds, from Israeli soldier to Japanese tourist, from nun to an Orthodox Jewish boy. But what are the cameras looking for? A typically striking short film from the Sam Spiegel Film and Television School. The 74th documents an Israeli veteran of the Lebanon war struggling with the tragic memories of lost comrades, as he tries to conquer his own demons to get on with his life. A poignant short film from the Sapir College Film School. In Out For Love, Be Back Shortly, filmmaker Dan Katzir searches for love against the backdrop of events that culminated in the assassination of Israeli Prime Minister Yitzhak Rabin. An unforgettable love story. Featured Speaker: Shlomo Schwartzberg Two screenings: 4:00 pm and 7:30 pm Al Green Theatre Rush Tickets on sale at the door 15 minutes before each screening: \$15 general admission \$10 18-29 (7:30pm only) For screening info please contact: Esther Arbeit x 606 film@mnjcc.org



To See Your Event Listed in this Section email zvi.kahn@gmail.com

# From Margie's Kitchen....

By: Chef Margie Arosh



## "A Feast For A Queen"

Purim is a festive and joyous holiday that celebrates the salvation of the Jews from a plot to exterminate them in yet another holocaust. Esther the courageous Jewess unfolds the scheme that the anti-Semitic Haman planned and saves the Jewish people.

One way that this holiday is celebrated is by preparing a feast of foods that commemorate the miracle.

There are many food traditions symbolizing the secrets and hidden agendas of this story such as, Hamantachen and Kreplach. They also represent the hidden spirituality. They are made in a triangular shape similar to that of Haman's hat.

According to tradition, Esther became a vegetarian when she moved into the king's palace in order to avoid eating food that was not kosher. To sustain herself, she ate seeds, nuts and beans, which are rich in nutrients. Therefore many Jewish communities observe a custom of eating foods that include beans, chickpeas, poppy seeds, nuts and dried fruits in their Purim Seudah or feast.

It is customary to bake a very long braided challah in memory of the rope that was used to hang Haman. It is said that King Ahashverosh ruled from Persia to India. The word for India in Hebrew is 'hodu' also meaning turkey. Therefore, there are some that eat turkey dishes on Purim. So eat, drink and be merry!

### Hamentachen

#### Ingredients:

- 1 cup sugar
- 1/3 cup oil
- 1/3 cup shortening
- 3 eggs
- 1/2 cup orange juice
- 4 cups flour
- 3 tsp. baking powder
- 1 tsp. salt
- 1 egg, plus 1 tsp. sugar, beaten

Cream sugar, oil and shortening. Add eggs and juice and mix well. Blend with dry ingredients and roll into a ball. Divide into 4 parts. Roll out each piece very thin, about 1/8", on a floured board. With the rim of a cup or glass (depending on desired size) cut into the dough to make circles. Place 1/2-2/3 teaspoon of filling in the middle of each circle.

To shape into a triangle, lift up right and left sides leaving bottom side flat, and bring both sides to meet at the center above the filling. Lift the bottom side to meet the other two sides. It should look like a 3-cornered hat when you are done, with just a tiny bit of the filling showing in the middle. Pinch the sides so that they stay together.

Preheat oven to 350°F. Brush the cookies with beaten egg mixture and place on greased cookie sheet. Bake for 15-20 minutes until golden brown

Yield 3 to 4 dozen

### Chocolate Nut Filling

- 1 cup finely chopped bittersweet chocolate
- 1/4 cup sugar

1 cup chopped walnuts

2 tbsp. melted butter or margarine

1/4 cup cream or non-dairy creamer

Combine all ingredients and fill.



### Lemon Poppy Seed Filling

1/4 cup fresh lemon juice

1/4 cup water

2 tbsp margarine

3 tbsp. sugar

1/2 cup ground poppy seeds \*use coffee mill or buy ground

1 tbsp. raisins chopped

1 tbsp. lemon zest

Combine the lemon juice, water, margarine, and sugar in a small heavy saucepan. Bring to a boil over medium-high heat, stirring to dissolve the sugar and melt the margarine.

Add the poppy seeds, raisins, and lemon zest, stir well. Cook for a minute or so, just until the filling is thick and the ingredients are well mixed. Remove from the heat and let cool completely. The filling can be refrigerated for up to 3 days

### Kreplach

#### Ingredients:

Meat or chicken from soup, chopped in food processor (approximately 1/2 lb.)

Or mashed potato

1/2 cup diced fried onion

1 egg

Salt and pepper to taste

1 package frozen wonton wrappers

#### Preparation:

To make filling, mix all ingredients. Place a teaspoon of the filling mixture in the centre of the wonton. Brush edges with water. Fold dough over to shape a triangle. Seal well being careful to squeeze out air bubbles. Dab the two bottom corners of the triangle with water and press together to shape a little hat.

Cook in boiling salted water or soup for 20 minutes.

After boiling you can also serve them with fried onions as an appetizer.

Filling must be cool before placing on dough, freezes well

*Chef Margie Arosh is the owner of 'Margie's Kitchen', a Personal Chef Catering Service and Cooking School. She is also the chairman of the UJA Food for Thought Program with the Israeli Forum. Catering and classes for adults and kids! Passover Catering Available! - margieskitchen@gmail.com*

