

# What's On This Week

David Zvi Kahn

Sunday January 25, 2009

## Toronto Jewish Film Society presents *BLACK BOOK*

(2006, directed by Paul Verhoeven)

Featured Speaker: Eye Magazine film critic Adam Nayman Paul Verhoeven's *Black Book* functions simultaneously as a screw-tightening thriller about a Jewish singer (the remarkable Carice Von Houten) turned double-agent in occupied Holland, and a lacerating critique of anti-Semitism festering within the country's resistance movement. A deeply serious meditation on what it takes to stay alive during wartime. Mature content. 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 Arbeid x 606 film@mnjcc.org

Monday, January 26

## Jewish Defence League Emergency Action Meeting

In Toronto and All over the World virulent Jew Hatred is being spread under the guise of "Anti-Israel" protest LEARN HOW TO CONFRONT SUCH HATE! 8:00 P.M. Toronto Zionist Center: 788 Marlee Avenue / Lawrence Avenue

Thursday January 29, 2009

## Active Seniors

Miles Nadal JCC 750 Spadina Avenue at Bloor Street, 1:30 pm The Economic Crisis: Financial Management in Retirement Ellen Roseman, Toronto Star financial columnist, author Info: Phyllis, (416) 924-6211 x 155

## Smouldering Masterpiece Theatre

presents Deb Filler Starring in a hilarious new work 'Well, I'll Tell Ya.'" Directed by Louise Fagan Thursday January 29, 2009: 8:00 pm Saturday January 31, 2009: 8:00 pm Sunday February 1, 2009: 3:00 pm Al Green Theatre (Venue Partner) Tickets: \$25 To purchase tickets: (416) 924-6211 x 0, www.mnjcc.org

## Sign up now for Hebrew Language Courses: Beginner, Intermediate,

Conversation and Grammar and Yiddish Classes too! Registration fees for all language classes are: Members: \$175.00/Non-members: \$200.00 For more information, call 416-924-6211 x 154, jewishlife@mnjcc.org Bathurst Jewish Community Centre and Koffler Centre of the Arts Register now for winter workshops in visual arts, music and dance for all ages at the Koffler Centre for the Arts 416-636-1880 ext.235

The Jewish Discovery Museum offers the following new programs: "Shabbat Club" 3-5 year olds sing songs, tell stories, make challah, play games and do Shabbat crafts. Fridays, 9:45-11:15 AM beginning January 9 Registration 416-636-1880 ext. 390

Support Group for children of holocaust Survivors facilitated by Rosie Heilbronn. Open to second generation, adult children and their families. For info call 416-457-1315

## JIAS TORONTO

Jewish Immigrant Aid Services 4600 Bathurst St. #325. www.jiastoronto.org To Register, volunteer or for more information on these programs call 416-630-6481

Telephone Language Companions. Volunteers needed to practice English with newcomers over the phone from your home. Call Lea ext.31 JUMPstart if you have a mentorship or volunteer opportunity in the skilled labour market for a newcomer call Simone ext.24

Family-to-Family. Welcome newcomer families and provide advice and orientation to our community. To participate call Joanna, ext.30

Homework Club. Volunteer tutors needed for a homework club for middle and high school immigrants. Wednesday nights in Thornhill. Russian or Hebrew helpful. Call Joanna ext.30

# From Margie's Kitchen....

By: Chef Margie Arosh



## "Obama Ate like Lincoln"

The theme of the 2009 Inauguration Lunch is "A New Birth of Freedom", honoring the 200th anniversary of President Lincoln's birth. Not only was he sworn in with Lincoln's bible but the luncheon menu featured some of Lincoln's favorite foods like wild game and root vegetables.

The luncheon was served on replicas of the china picked out by first lady Mary Todd Lincoln at the beginning of her husband's term in office.

The president, his family, and members of congress dined on a menu of: seafood stew in puff pastry, duck breast with cherry chutney, herb roasted pheasant with wild rice stuffing, molasses whipped sweet potatoes, winter vegetables and for dessert "Cinnamon Apple Sponge Cake". This is a far cry from Obama's favorite foods to eat. There were no beets served with the Winter Vegetables, as that is his least favorite food.

Last week Obama went out for a treat of a "Chili Dog with Cheese". When asked in an interview what his favorite foods were, he said that on the most part he tries to eat healthy food but he loves fried chicken and makes a mean bowl of chili.

The new first family will not be replacing the current White House chef with one who's dedicated to the whole food movement and organic gardening even though Michelle Obama prefers to feed her family with organic food. Michelle's mother will be living with them in the White House. She does not agree with her daughters view and will probably control the family's diet.

Today I will share with you his recipe for chili and for the pheasant and wild rice stuffing. You can make this recipe with chicken.

## Obama Family Chili Recipe

### Ingredients:

1 large onion, chopped  
1 green pepper, chopped  
Several cloves of garlic, chopped  
1 tablespoon olive oil  
1 pound ground turkey or beef  
1/4 teaspoon ground cumin  
1/4 teaspoon ground oregano  
1/4 teaspoon ground turmeric  
1/4 teaspoon ground basil  
1 tablespoon chili powder  
3 tablespoons red wine vinegar  
Several tomatoes, depending on size, chopped  
1 can red kidney beans  
Sauté onions, green pepper and garlic in olive oil until soft. Add ground meat and brown. Combine spices together into a mixture, add to ground meat. Add red wine vinegar, tomatoes and let simmer, until tomatoes cook down. add kidney beans and cook for a few more minutes. Serve over white or brown rice



## Herb Roasted Pheasant (Chicken) with Wild Rice Stuffing

Yield: 10 portions White House Recipe

### Ingredients

10 breasts, boneless, remove tenders and reserve for stuffing, cut small pocket in side of breast for stuffing  
1/2 cup Olive oil with chopped rosemary, thyme and sage  
1 lb. Wild rice, long grain  
2 quarts Chicken stock  
2 Carrots, diced  
1/2 Onion, diced  
1/2 cup dried apricot, small diced  
1 tablespoon Salt and pepper mix  
2 tablespoons Garlic, roasted

### Method:

1. Boil the rice with the chicken stock, cook until soft and most of the liquid is gone.
2. Add the onion, carrot, garlic and apricot. Cook until the vegetables are soft and all liquid has been absorbed. Refrigerate rice mixture until cold.
3. In a food processor, puree chicken (pheasant) tenders to a paste consistency to use as a binder for rice mix.
4. When rice is cool, add the chicken puree to the rice until well mixed. Adjust seasoning with salt and pepper and return to refrigerator until ready to stuff.
5. Preheat oven to 400 degrees.
6. Make 10 small football shaped patties of the rice mix, stuff inside the chicken, being careful not to overstuff. Rub herb/oil mixture on top and bottom of the chicken, season with salt and pepper. Place on a heavy gauge roasting pan and then in a preheated oven for approximately 8-10 minutes. Remove from oven and cover with lid or foil and allow to rest for 10 minutes. Serve over sauté of spinach.

Chef Margie is a graduate of George Brown College and the owner of Margie's Kitchen. A Personal Catering Service and Cooking School She is also the chairman of UJA Food for Thought Program with the Israeli Mifgash Forum. Adult and Children cooking classes available. Book your private or child's Birthday party! margieskitchen@gmail.com

