Jewish Report

- April 15 2016 / 7 Nissan 5776
- Volume 20 Number 14

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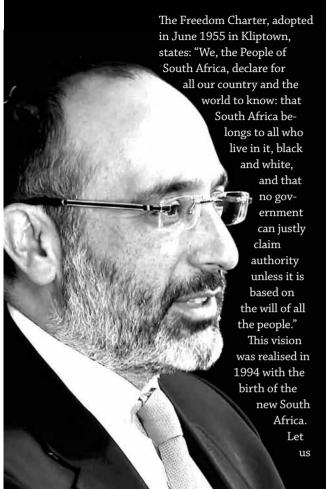


The Matzah Factory at Chabad House in Savoy in Johannesburg opens each year before Pesach to teach children - primarily from the Jewish day schools - the art of making matzah and baking it for the prescribed 18 minutes to fulfil halachic requirements. The young ones get very excited at this preparation for Passover which includes learning about the 10 plagues. The learners are allowed to take home their handiwork which is not kosher for Pesach however, and may not be eaten then, Rabbi Pini Pink, youth director of Chabad House, points out. The programme is organised by Rabbi Pink and the matzahs are baked in the on-site ovens by master baker Patrick Kmazizwa. Everything is conducted in a special room, with décor conducive to the festival of Passover. Pictured with Rabbi Pink are grade 1 learners from Torah Academy Primary School: Leah Bronstein; Zahara Lurie; and Rivky Zwick.



Free South Africa and Israel

Pesach message by Chief Rabbi Warren Goldstein



reflect for a moment on the blessing of living in a free democracy like South Africa where, as Jews, we can live with openness and pride, fulfilling the mitzvot and leading active Jewish lives.

Freedom is the gateway to enjoying all of the other blessings of life, especially the blessing of being able to serve G-d with dignity and loyalty. Throughout the thousands of years of Jewish history there have been many times when our freedom to practise and live our Judaism was severely curtailed.

Many of our grandparents or great- grandparents fled from the tyranny and anti-Semitism of Eastern Europe, where Jewish life was constricted by a lack of complete freedom. When I attend official state functions here in South Africa and kosher food is provided (double wrapped in tin foil with the Beth Din stickers all over it!) I often

think of the blessing of living in a country where our religious rights are so respected and think of how our ancestors were just grateful not to be conscripted in the Czar's army, let alone be recognised and protected as a religious community by government authorities.

Freedom is also the greatest blessing for South Africa today as it goes through this difficult time of turbulence. South Africa has many problems, but one incontrovertible fact, that makes this a country with great possibilities, is that it is a free country.

It is this freedom that offers the greatest promise for a better tomorrow. It is the freedom of the press that allowed all of the corruption scandals to be uncovered and it is the freedom of the Public Protector to hold the President accountable, and the freedom of an independent judiciary to enforce the findings of the

Public Protector that have given the country hope of being victorious in the fight against corruption.

As long as a country is free, there are always mechanisms and opportunities for it to improve. It is the freedom of regular elections, freedom of the party political system and the freedom of debate (and even chaotic protests) in Parliament that ensure that change is always possible.

It is all these institutions of freedom that have ensured that President Jacob Zuma has had to answer for the disgraceful way he has behaved in office, and that there is mounting pressure for the only honourable thing for him to do, which is to resign.

Also, let us also not forget the great blessing that G-d has bestowed upon our generation, to live in a time of a free and sovereign Jewish State in the Land of Israel. For almost 2 000 years this seemed an impossible dream, until the Divine miracles of our times made it a reality.

We cannot allow the pain of the present day dangers and challenges from blinding us to the awesome blessing of the miraculous existence and remarkable success of the State of Israel.

The origins of our freedom as a people come from G-d when He liberated us from Egypt 3 328 years ago. We are who are because of the gift of freedom which He graciously gave us with signs and wonders all those years ago.

Freedom is one of the greatest blessings of all. In grateful thanks-giving, as we sit at our seder tables each Pesach, the festival of freedom, and relive the drama of the miracles that led to our freedom, we in turn, rededicate our lives to serving Him, doing His mitzvot and making the world into a better place for all.

Parsha

A worldview that's for the birds



Parshat Hagadol Metzora

Rabbi Dr David Nossel Waverley Shul

There is a cute joke that people who are familiar with Yiddish love to tell: 'What do you get when you cross a hen with a hare? Nisht ahin nischt aher (neither here nor there)!

This seems to describe well the status of the metzora - the so-called "spiritual leper" - who is unique in the requirement to bring two birds as offerings for purification.

Apparently the message to him is: You, Mr Metzora, belong with the birds! On the one hand you are able to fly higher and higher, get closer and closer to Heaven, but you don't ever seem to get to the true heights that are there; and on the other hand you hang around and hop around on Earth but you don't ever seem to become involved in the true benevolence that comes with being among people.

Instead of being a giant whose head is in heaven and whose feet are on the ground, you're a fagela - a little bird who inhabits no-man's land. Nisht ahin nischt aher...

However, Rabbi Yehuda ben Levi (Arachin 15b) asks: "What is different about the metzora that the Torah says he must bring two birds for his purification?" Rabbi Yehuda ben Levi does not see this "nisht ahin nischt aher" message of the two bird offering as being unique to the metzora.

To some or other degree we ALL have it! Klein-

The uniqueness of the metzora is not his limited involvement in both the spiritual and material worlds. It is something completely different...

ingkeit - the tendency to be "small", is a challenge for all of us, not only the metzora.

And therefore Rabbi Yehuda ben Levi provides a new, completely different insight: "Says The Holy One Blessed Be He: 'The metzora does petite deeds' (says Rashi: petite refers to a voice that goes out quietly), therefore the Torah says he must bring a petite offering." (Rashi comments: for the birds shout at every hour).

Very strange! What do petite deeds have to do with a petite offering of two birds? And furthermore, why does Rashi explain petite in reference to deeds to mean "soft", and petite in reference to offerings to mean "loud"? The metzora's deeds are somehow "soft" and yet his offerings are somehow "loud". What does this all mean?

The uniqueness of the metzora is not his limited involvement in both the spiritual and material worlds. It is something completely different: it's his quiet deeds and his loud offerings!

All the while one keeps ALL one's deeds petite, and opts for a "non-doer" mind-set, one is still able to be tzora'as-free. But when one engages "loudly" in ritual doing, and yet is "quiet" in one's interpersonal acts of kindness, something is not right. The inconsistency shouts out loud for all to hear.

The lesson of the metzora is that when we keep all our deeds (our ritual AND our virtuous acts) small, we can hop along through life, as free (and as small) as a bird. But when our virtuous acts are small and our ritual ones big, the contrast between the two makes one heck of a noise.

And so the metzora is much worse than nisht ahin nischt aher. He's something much more shreklik - he's a freak combination of a hen and a hare - a doer for heaven and a non-doer for Earth.

KASHRUT ALERT

In a "Pesach alert" the kashrut division of the Johannesburg Beth Din advises community members that all kosher chickens bought from Pick n Pay for Pesach must bear the Pesach label. "We have been informed that some non-Pesadike stock has found its way into the Pesach section at Pick n Pay Norwood ... Please make sure to look for the label before buying chicken at Pick n Pay," says the alert.

"Please be aware that the Montagu dried fruit prunes are kosher and kosher for Passover when manufactured in South Africa," the kashrut division advised. The company also do import prunes from Chile which are kosher, but are NOT kosher for Passover, it says the community is advised to please check the packaging carefully to see where the prunes are manufactured.

Shabbat Times

Shabbat Times April 15 / 7 Nisan April 16 / 8 Nisan Parshat Hagadol Metzora

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Religious leaders urge Zuma 'for sake of South Africa' to go



Chief Rabbi Warren Goldstein and Pastor Ray McCauley at the media conference last week Friday after meeting the ANC top brass.

ANT KATZ

President Jacob Zuma has "lost the moral legitimacy to govern this country", Chief Rabbi Warren Goldstein told a media conference last week Friday after the National Religious Leaders Council (NRLC) and the SA Council of Churches (SACC) had met with the country's ruling African National Congress (ANC) and urged them to compel Zuma to resign.

This follows the Constitutional Court's damning ruling in which it declared that Zuma had failed to "uphold, defend and respect the Constitution" in relation to his private Nkandla residence. A day later, Zuma apologised to the nation on national television but the SACC and NRLC said they were "not prepared to accept the apology" offered by Zuma and called for him to be recalled. They then requested to meet the "Top Six".

Three of them were in attendance, said Rabbi Goldstein: ANC Secretary-General, Gwede Mantashe; his deputy, Jessie Duarte; and treasurer, Zweli Mkhize. Minister Lindiwe Zulu and other senior (and lesssenior) party officials were also present, says Rabbi Goldstein.

In preparation for what pundits say was the most historic intervention in SA politics by religious leaders in recent times, the SACC and NRLC held a joint preparatory meeting early on Friday to produce a joint presentation.

The religious leaders did not mince their words. Rabbi Goldstein told the media after the meeting that the religious leaders had

informed the ANC that they were calling for Zuma's resignation. It was their plea, said Goldstein, that Zuma "put the good of the country before anything else".

In an interview with Jewish Report, Rabbi Goldstein, an executive member of the NRLC, said he had been pleasantly surprised at the seriousness that the ANC had afforded the request for an urgent meeting with the joint delegation. They met for over three hours.

"We need a president and we don't have a president right now. The president we have doesn't have the moral authority to govern after the Constitutional Court's devastating decision and the allegations about the Gupta family's control of Cabinet appointments," the Chief Rabbi told SAJR.

Rabbi Goldstein said the religious leadership told the ANC unambiguously that their plea had been in the name of "the people we represent. These are not our personal opinions alone. We are speaking on behalf of a wide spectrum of faith communities in South Africa, which represents easily, if not upwards of 80 per cent" of all South Afri-

Behind the closed doors of the meeting, says Rabbi Goldstein, "the ANC leaders were open and gave us the reasons why they had decided not to remove the president. Gwede Mantashe spoke about how much the ANC was hurting." Rabbi Goldstein noted that the party "were not defensive", which the delegation had expected them to be.

Rabbi Goldstein also told the ANC delegates that Zuma "is too busy fighting



corruption allegations to govern".

"One day those in the ANC are all going to account to G-d for their actions. There is so much poverty and human suffering around us."

Towards the end of the meeting, said Rabbi Goldstein, Mantashe said that he really felt that the religious leaders "should convey their message directly to the president". It is that meeting that is

expected to take place this week.

The call for Zuma's resignation was a request from the members of their various faiths, he told journalists. That was why the religious leaders had "felt it our duty, before G-d" to request to meet the ANC's "Top Six" officials and to go out and share their views; it is really for the good of the country.

An African News Agency (ANA) report last week Friday referred to SACC General Secretary Bishop Malusi Mpumlwana, saying that the faith-based community could not sit and do nothing when the country was imploding, and they had to ask Zuma to think about the implications of his continued stay in high

"Zuma did not apologise for Nkandla. He only apologised for frustration and confusion. We cannot accept his apology because we are not confused," said the Methodist Church's Bishop Ziphozihle Siwa. The religious leaders emphasised that their focus was not a legal one but a moral call.

The religious leadership said that while the ANC members present "were not able to respond directly, they acknowledged that they heard the call", they told the media briefing. "We [said] the ANC leadership must assist his [Zuma's] resignation. He must resign, he must not be seen as forced to resign."

Calls for the President's head have also come from opposition parties; civil society; some ANC members; and even ANC party veterans.

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Rabbi Eliezer Berland under police guard in hospital

ANT KATZ

The 78-year-old rabbi Eliezer Berland (pictured), who was arrested in Sunninghill north of Johannesburg last week Thursday, is in hospital under police guard after having complained that he was not feeling well.

Hawks spokesman Brig Hangwani Mulaudzi added that the elusive rabbi, on the lam since 2012 after skipping Israel where he is to face sex-related charges, will appear in the Randburg Magistrate's Court this Thursday. However, the South African Police Service's (SAPS) Directorate for Priority Crime Investigation (the Hawks)

were not prepared to say how and where they arrested him, nor would they disclose where he is being hospitalised under guard, except to say it was in Pretoria.

The Hawks' apprehension about disclosing too many facts is understandable as the fugitive from justice managed to thwart three attempts by the Hawks to arrest him over the past two years; he escaped from South Africa to Holland after the second attempt and lost an appeal in a Dutch court against extradition to Israel to stand trial there.

But he again "disappeared", reportedly to a small island, before returning to South Africa.

Mulaudzi said the rabbi who has been on the Interpol wanted list for four counts of indecent assault allegedly committed in Israel, had been arrested by the "Hawks' Interpol members" last week Thursday.

Berland is the leader of the Shuvu Banim International Breslov Chassidic movement based at his yeshiva in Jerusalem, a stone's throw from the Kotel. He is considered by his fanatical followers - many of whom have followed him around all his travels - to have "one of the greatest religious minds of our time", but his detractors maintain that his organisation is involved with money laundering. This has not been proven, however.

Berland originally went on the run four years ago after Israeli police had wanted him to testify against his wife and son for alleged fraud and some female followers in Israel claimed that he had sexually harassed or raped them

His first year on the run saw him in Morocco and Zimbabwe, with both countries eventually evicting him and in mid-April 2014, Berland and numerous followers arrived in Johannesburg, where hundreds more families of followers joined him from all over the world for Pesach.

His brazen escape to Holland from South Africa, saw Rabbi Berland, with his wife and a supporter, walking through South African customs the day after the Hawks' second unsuccessful attempt to nab him, and he simply

boarded a scheduled KLM flight to Holland.

The Israelis were one step ahead of him, however, and arranged for his arrest (to be followed by his extradition) on his landing at Schiphol Airport.

Berland appeared before an extradition hearing in Holland, but the Israelis could not produce an arrest warrant to the Dutch court and the rabbi was released on his own recognisances but the court retained his passport which meant he had to stay within the Schengen borders in Europe.

A prominent Israeli lawyer, Sharon Nahari, was sent by Berland's Shuvu Banim followers to Amsterdam to obtain representation for the rabbi - which Nahari did in the form of Dutch lawyers Louis de Leon and Herman Levenstein.

On December 1, 2014 the Israelis tried again to get Berland extradited, this time with proper arrest warrants, but again the Dutch court refused extradition as it felt the warrants were frivolous. On their third attempt, the Israeli authorities prevailed, as they did on appeal.

However, when the Dutch authorities went to fetch Berland, they found that the elusive rabbi had already skipped the country.

A short while later, Berland, with around 200 followers (now said to have grown to some 500) reappeared in South Africa.

Berland's Israeli attorney, Sharon Nahari, says his client would be bringing five witnesses to court on Thursday to question the veracity of the Israeli charges.

While this strategy was also used in the Dutch courts last year, it did not prevail in the end and an extradition order was eventually issued, and an appeal denied.







'Conflict of interest' sees Progressive rabbi suspended from SAJBD meetings

"I was informed only an

nour before our scheduled

meeting that they were

cancelling it. Thereafter,

I received a lette suspending me.

SUZANNE BELLING

A conflict of interest over a case in the Western Cape High Court against the South African Jewish Board of Deputies (Cape) over a ban on women singing at Jewish communal events has resulted in the suspension of Progressive Rabbi Julia Margolis, chair of the South African Centre for Religious Equality and Diversity (SACRED), from Board meetings.

The case was brought by two Capetonians, Gilad Stern and Sarah Goldstein, and was later joined by SACRED and relates specifically to the exclusion of women singing at the Yom Hashoah, Holocaust Memorial Day events in Cape Town.

Wendy Kahn, national director of the SAJBD, told SA Jewish Report: "Rabbi Margolis was invited to be part of our Gauteng Council a year ago in order to represent the Progressive voice at our Board table... During that time she did not raise any concerns regarding the Yom Hashoah agenda with our Council.

"Notwithstanding our willingness to engage with Rabbi Margolis, as soon as it became clear that she had participated in the institution of legal proceedings against the SAJBD, our lawyers advised that it would be inappropriate for us to meet or to have her present during Board deliberations while the litigation is ongoing."

The Gauteng chairman of the Board, Shaun Zagnoev, informed the chair-

man of Progressive Temple Bet David, Desmond Sweke, of the SAJBD's decision to suspend her.

Kahn said Rabbi Margolis was not an elected member of the Gauteng Council and that her invitation would be temporarily suspended pending the duration of the litigation.

we would welcome the participation of an alternate member of the Progressive community in the interim to ensure that they are properly represented at all our Board discussions."

Kahn, who with the Board's head of communications, Charisse Zeifert, had arranged to hold a meeting with Rabbi Margolis but cancelled it on learning the rabbi was a complainant in the case.

SACRED and the SAJBD have a long history on this issue that goes back to before she was serving on either board, said Rabbi Margolis.

"From the time I realised that legal proceedings were unavoidable, I attempted to schedule a meeting with Wendy Kahn and Charisse Zeifert (calling well in advance, and explaining the purposes of my requested meeting) which was primarily to keep the channels of communication open."

She said she intended to excuse herself from the table

should the subject (of the court case) be on the Board's agenda for discussion. "I was informed only an hour before our scheduled meeting that they were cancelling it. Thereafter, I received a letter suspending me.

"With respect to being 'repeatedly invited to attend meetings of the Board', for over a year as 'a guest', that is certainly far from my understanding of the word 'co-opted' onto a committee, though I admit that English is my third

language - so perhaps I am naive. Yes, they called my boss and asked that he replace me - he refused - he supports me 100 per cent. In fact I have letters of support from all over the world and across the denominational spectrum."

Rabbi Margolis said SACRED held meetings of interest, many of them grounded in interfaith.



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"We try to deepen our understanding of many faiths, the difficulties people face within their faiths and, yes, if we observe blatant discrimination, then we speak up, try to engage with whomever we need to - or as a last resort we can approach the Human Rights Commission or the courts.

"This (discrimination) includes the ban imposed by the SA Jewish Board of Deputies on women singing at Yom Hashoah. This decision is based in principle and is, in no sense personal. I am therefore deeply unhappy at the manner in which this matter has become personalised against me, rather than focusing on the key issues involved, which are of great importance to the manner in which the SAJBD operates and its commitment to constitutional values - and equality in

She said the Board is a secular organisation which is organising a secular memorial to a secular tragedy which "stands for all of time as a warning against the evils of discrimination in any form, then goes on to implement a policy that excludes half of the people it is supposed to represent from full partici-

"The justification is supposedly to be more inclusive. This policy of exclusion, now entering its 11th year, in my opinion should be completely unacceptable to any thinking Jew worthy of the name."

Rabbi Margolis concluded by saying SACRED "respects and defends Orthodox practices in Orthodox settings. Our interest has, and always will, 'stop at the synagogue door'."

Kahn concluded her statement by saying: "We look forward to Rabbi Margolis rejoining our Board once the litigation is concluded."















SAJBD

The never-ending road to freedom

Exploring the concepts of freedom and Pesach, are already well travelled roads, so our cover this week tries to examine them with novelty and relevance. We hope our readers enjoy and recognise the symbolism of renowned graffiti artist and political commentator Banksy's black figure who is seen bashing his way through a matzah to the freedom of the Promised Land.

The #PharaohMustFall slogan evokes our own nation's difficult journey to freedom both in the past and the ongoing fight to remove what are considered vestiges of colonialist oppression today.

In his book "Why Be Jewish: A Testament", the late philanthropist Edgar M Bronfman, formerly chief executive of the Seagram beverage company and president of the World Jewish Congress, writes about the

warm memories of his grandmother's charoset and his love for the festival of Passover.

In celebrating Passover, he says we are fulfilling our requirement to "Remember this day, on which you went free from Egypt, the house of bondage, how the Lord freed you from it with a mighty hand." (Exodus

But he also comments on the emphasis placed on repeating the story of the Jewish liberation every year and to each generation. "The Exodus from Egypt is not to be seen as a one-time historical occurrence with a beginning and an end: oppression, struggle, victory," he adds. "It is not only those slaves, but all slaves, that concern us; not only that struggle, but all struggles."

Therein is an important message for Jewry about continuing to fight the good fight even though we as a people have the freedom, more than ever before, to practise our religion and create powerful and prosperous

The injunction which emanates from the scriptures of Exodus is that despite the fact that we are no longer wandering in the desert, we still need to be vigilant about protecting our freedoms. We confront growing anti-Semitism, particularly in Europe, and a harsh focus by the world on Israel's actions in the West Bank and against its Palestinian citizens.

The other message is that we have a responsibility to protect the less advantaged who live alongside us and are shackled by poverty and lack of education.

We will be celebrating Freedom Day in less than two weeks. When we reflect on the South African

journey of 22 years since the first democratic election, we can be satisfied that we have come a remarkably long way.

All South Africans can vote, and our Constitution containing the Bill of Rights is considered one of the most sophisticated in the world. Apart from free and fair elections, and laws protecting our rights and freedoms, we also have an independent judiciary, freedom of the press and other important civil liberties. The eventual decision taken against President Jacob Zuma over his household's expenditure is a good illustration that these systems work.

But this country still suffers from huge inequities, a poor educational system, a government with questionable ethics, massive unemployment and distrust between the races. There is a long road ahead yet and



Jewish Report

our work is perpetual.

As Bronfman says: "Each generation must learn anew how to overcome the wrongs of the world; the job will never be done. Children will not be born into a perfect world created for them by their parents. They can only continue to hold the torch, and their parents' role is to teach them how to carry on the fight for justice."

- Vanessa Valkin, editor

Who is Donald Trump's Jewish son-in-law, Jared Kushner?

URIEL HEILMAN NEW YORK

Jared Kushner has many claims to fame. He's married to Ivanka Trump, daughter of the Republican presidential front-runner, Donald Trump. Jared is the scion of a philanthropyminded Jewish family from New Jersey that is one of the biggest names in New York real estate. He's the owner and publisher of a storied weekly, the New York Observer.

But Kushner's celebrity may be taking a quantum leap now that he's becoming more involved in his father-in-law's White House bid.

Kushner, 35, is no mere footnote to the Donald Trump campaign. He played a key role writing the pro-Israel speech that Trump delivered last month to the American Israel Public Affairs Committee annual policy conference.

Kushner helped plan a trip to Israel for Trump last December, which the candidate cancelled after Israeli Prime Minister Benjamin Netanyahu slammed Trump's proposal to block Muslims from immigrating to the US.

He often refers to his "fantastic" son-in-law when touting his pro-Israel bona fides.

"I am a great friend of Israel," Trump said at a February town hall meeting in Las Vegas. "I was the grand marshal of the Israeli Day Parade... My son-in-law is Jewish, and he's fantastic - a very successful guy in the New York real estate."

Kushner's name may carry as much renown in Jewish circles as it does in the world of real estate, where he has helped grow his family's extensive fortune. The family foundation named for his parents, the Seryl and Charles Kushner Family Foundation, gives away more than \$2 million a year, and a significant chunk goes to

An Orthodox Jewish elementary school and high school in New Jersey carry the Kushner family name, the Joseph Kushner Hebrew Academy and the Rae Kushner Yeshiva High School, both in Livingston and named for Jared's Holocaust survivor grandparents.

The family foundation distributed about \$2,4 million in 2011, \$3,9 million in 2012 and \$2,4

million in 2013, the latest year for which data is publicly available. Kushner, who is involved in the foundation, also briefly served as a board member for this news organisation (JTA, now under the umbrella of 70 Faces Media, is a notfor-profit).

Kushner attended high school at Frisch School, a modern Orthodox yeshiva in Paramus, New Jersey. He went to Harvard and earned his law degree at New York University.

One of four siblings, Kushner now lives in a stylish apartment on Manhattan's Upper East Side, belongs to the Orthodox Kehilath Jeshurun Synagogue and is Sabbath observant. His wife underwent an Orthodox conversion to Judaism before the couple married in October

Ivanka Trump told Vogue magazine last year that the family keeps kosher and Shabbat. "We're pretty observant," she said. Kushner noted that his wife often whips up Shabbat dinner.

"She said, 'If we're going to do Shabbos, I'm going to cook.' She never cooked before in her life and became a great cook," Kushner told Vogue. "So for Friday, she'll make dinner for just the two of us, and we turn our phones off for 25 hours.'

Ivanka Trump said of her conversion to Judaism: "It's been such a great life decision for me. I am very modern, but I'm also a very traditional person, and I think that's an interesting juxtaposition in how I was raised as well. I really find that with Judaism, it creates an amazing blueprint for family connectivity."

The couple just had their third child, a boy, Theodore James Kushner, adding to a family that already included Arabella Rose, 4, and Joseph Frederick, 2.

Kushner ended up in some hot water the day after the bris when New York

Magazine reported that Observer editor Ken Kurson read and provided input on Trump's AIPAC speech. Although Kurson suggested his "input" amounted to reading a draft of the speech and discussing it with Kushner, the Observer's senior political editor, Jillian Jorgensen, said that would not happen again.

Jorgensen wrote that the paper was reviewing its policies on covering the Trump campaign and would begin to cover Trump as it does every other presidential candidate.

"Going forward, there will be no input whatsoever on the campaign from Mr Kurson or anyone on the editorial side of the Observer," Jorgensen said.

The flap is unlikely to

faze Kushner, who

things, Charles Kushner had hired a prostitute to lure his brother-in-law into a tryst that the elder Kushner secretly had taped and mailed to his sister. The setup, part of a long-running family feud, sent Charles Kushner to jail for 16 months. Jared Kushner, who is said to be fiercely devoted to his father, did not shy away from the spotlight. A student at the time in NYU's MBA-law programme, Kushner accelerated his involvement in his father's real estate empire, Kushner Companies. In 2006, when he was just 25, Kushner bought the Observer for about \$10 million. In 2007, the year after his father got out of prison, Kushner bought a 41-storey office building on Fifth Avenue for \$1,8 billion - the most expensive office building sale in US

has had to develop a thick skin over the years.

when Kushner's father, Charles, was arrested

donations and witness tampering. Among other

on charges of tax evasion, illegal campaign

His family weathered a public scandal in 2004

In 2014, Kushner Companies completed more than \$2 billion in transactions, including buying 2 000 multi-

family apartments on the East Coast, according to Fortune magazine. In 2015, Kushner scored spot No 25 on Fortune's 40 under 40 list ranking the most influential young people in business.

"Real estate's today where I spend most of my time, but I also am very active outside our real estate business in other holdings," Kushner said in a Fortune video. "The most important thing is working with the right people,

people who you trust, people who are talented." (JTA)

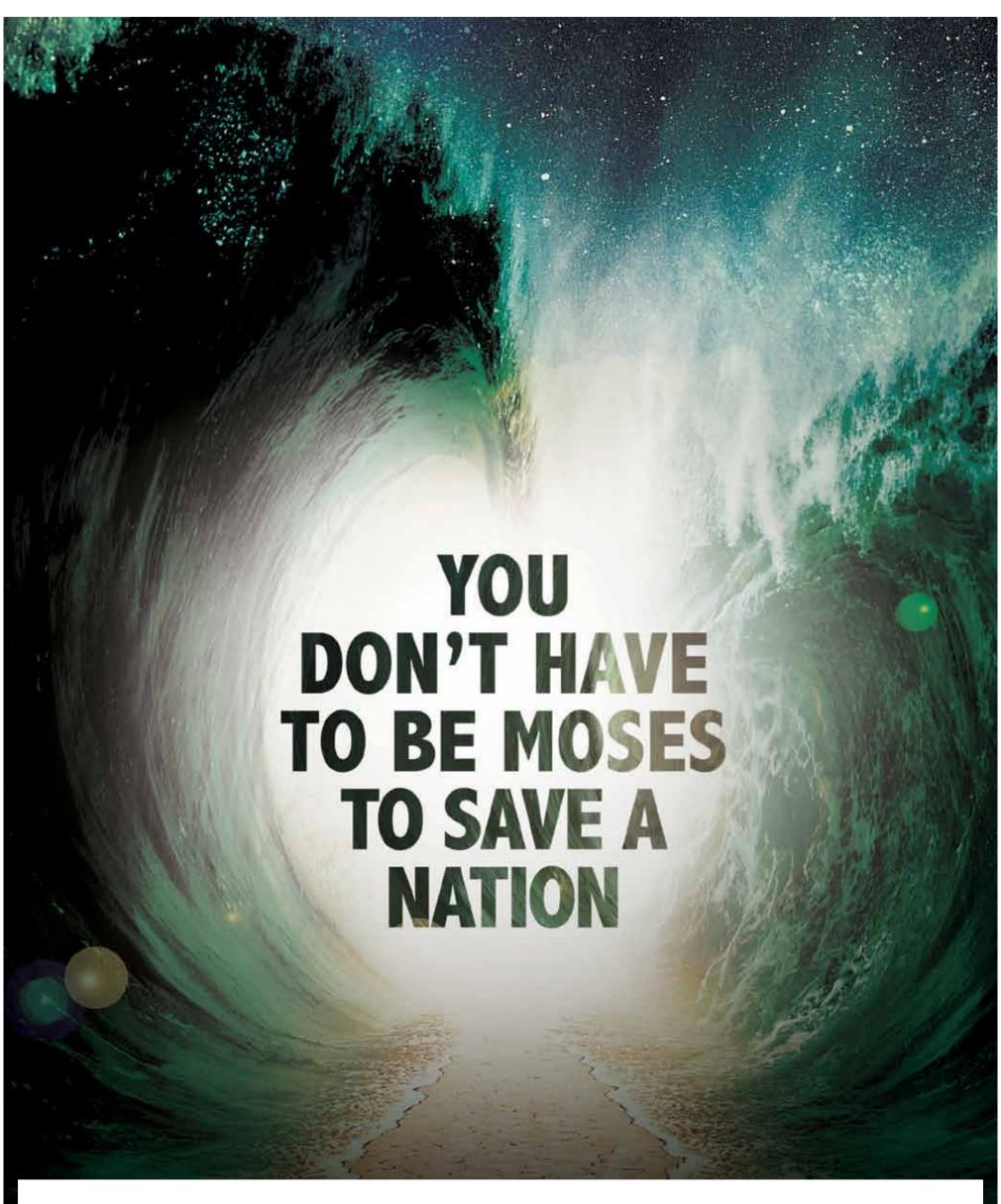
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Pesach Market draws thousands

A staggering 4 000-odd people passed through the Pesach Market in Glenhazel last Sunday. The area was transformed into a real life shuk with hundreds of vendors plying their Pesach wares in a sea of tents. Among the biggest attractions was a free hour-long show of the ever-popular Shooby Doob Shloimy. The adults enjoyed tasting Pesachdik cheeses and wines (which they bought in case-loads), all-day live music and meeting up with old friends.





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Jubilation as new Sefer Torah is presented in Sandton

OWN CORRESPONDENT

A second new Sefer Torah has been presented to Chabad of Sandton by Paul Weinberg and family - Karen, David and Jonathan Weinberg - amid much jubilation. The new Torah is in loving memory of Paul's late mother Mona Weinberg who passed away on Yom Kippur in 2014, corresponding to 10 Tishrei 5775.

The first new Sefer Torah, in honour of Paul's late father Leon Weinberg, was presented to Chabad of Sandton in May 2014.

Paul, Rabbi Yossi Hecht and six other members of the Chabad of Sandton Congregation travelled to Israel in February to collect the new Sefer Torah. They also visited the Tel Hashomer Hospital in Ramat Gan to allow wounded veterans of the IDF to each complete a letter.

There was much celebration and fanfare on Friday afternoon April 8, where the last letters of the Torah were completed in the presence of family, congregants and members of the community. The completion of the letters was overseen by Rabbis Chaim Klein and Hecht.

Dignitaries at the siyum included Chief Rabbi Warren Goldstein, Rabbis Shabsy Chaiton, Dr Shauli Minkowitz and David Masinter.

Paul Weinberg said a few words about his late mom and recalled his memories of what a kind and gentle soul she was, who always had time for other people and put them ahead of herself in every respect. She was an excellent wife and mother who nursed his late father for many years after a long illness.

Mona Weinberg is survived by her children Paul, Melanie Sherman and Suanne Cohen.



Zev Krengel expresses optimism for future of South Africa

At Chabad House's hugely successful Miracle Drive fundraiser this year, ZEV KRENGEL, past president of the SA Jewish Board of Deputies, delivered the keynote address. Here is a summary of what he said.

At the 2015 Heritage Day carnival, various communities, ours included, joined in marching from the Pretoria CBD to the Union Buildings. Each had its own float, but all were part of one big march, moving together towards a common destination.

As I have often stressed, this is one of the great things about South Africa. We live in a country

that sees no contradiction between being patriotic citizens while simultaneously affirming one's own cultural identity.

strength of our democracy, where a robust civil society, free press, political opposition and independent judiciary combine to ensure that no-one is above the law.

In this environment, SA Jewry is thriving as never before. We have a phenomenal Jewish infrastructure, catering for every aspect of Jewish life. Our assimilation rates are low, due in large part to some 85 per cent of Jewish children being educated in Jewish day schools. Nor are we a community concerned only about its own needs. Most of our communal and business organisa-

tions have outreach projects. But what truly impresses me are the individuals who strive to make a positive difference.

My role at the SAJBD for nearly two decades has been to build bridges between our community and the broader society and I can attest that I am mostly pushing against an open door.

We tend to become fixated on nasty incidents, but they are exceptions.

There remain huge disparities between ourselves and other Diaspora countries

regarding anti-Semitic activity, and when incidents do occur, we have the tools with which to respond - legislation and bodies such as the Equality Courts and Human Rights Commission that protect South Africans from hate and discrimination.

South Africa does nevertheless face serious challenges, and if we are to meet them, we must do so as a united nation. For that to happen, we must foster a culture of respect between our neonles

Recently, I was part of an Active Citizens initiative calling on South Africans to abide by a Code of Courtesy, co-written by myself, James Motlatsi and Bobby Godsell, which urges people to respect the dignity of their fellow citizens when expressing their views. The Code can be found on the Active Citizens website (www.citizens.za.com) and I encourage everyone to sign on to it.

Unfortunately, not every day is Heritage
Day. South Africans returned from their December
vacation to the realities of an economy in distress,
a nation in uproar and a bitter controversy over
social media racism. But if there are causes for
concern, this is no reason to despair. All countries
have problems, often much worse than ours. We
also forget that South Africa has overcome far
graver challenges in the past.

I well remember the turbulent 1990s, when political violence threatened to engulf the country. Despite this, we succeeded in negotiating a peaceful, democratic solution.

Amid all the criticism of government, we forget that in the same week in which President (Jacob) Zuma delivered his State of the Nation address, he was taken to the Constitutional Court by opposition parties. This testified to the enduring

The man who educated through love and concern – not fear

SHIRA DRUION

Teaching legend and director of the King David Schools' Foundation, Elliot Wolf, recently celebrated his 80th birthday and alumni in London attended a birthday celebration, paying tribute to a lifetime devoted to Jewish educa-

"The calendar tells me I am 80 and therefore it must be so." said active lifestyle. Could this be the panacea for a long life?

"Let me take this wonderful opportunity in London to communicate directly with you, for nothing can be better than face-to-face reconnection with those with whom I shared a magnificent past."

Speaking at the event, Discovery Health CEO Adrian Gore said: "Mr Wolf's impact on me was profound. He taught me that credtravelled with Elliot to be at the

"For Elliot, these trips are always emotional ones down memory lane as he remembers them (the grown-ups around him) as school kids who are now all 'grown up'. He genuinely cared about his students - from the very bright to the most vulnerable, trying to ensure that each reached their fullest potential; he was a

our commitment to community. It was a privilege to be able to wish him happy birthday in person, in London.

"There is a deep sense of connection, of support and understanding among Davidians," says Rakusin. "We know that we have experienced the same extraordinary foundation upon which we have been able to build our lives.

"In any country, in any city in the world, it feels the same - recognition that we are part of something much greater than ourselves and that we have a responsibility to sustain this legacy."

"Mr Wolf was and is an inspirational man," says former Linksfield King Davidian and current headmaster of King David Victory Park Primary School, Rabbi Ricky Seeff. "The Jewish ethos of the schools and his pupils were his priority during his tenure and this remains so in his capacity at the Foundation.

"He always carried himself with dignity and his very presence commanded the respect of the pupils and staff. He took an interest in me and I always felt supported and he acknowledged my efforts and achievements particularly as they related to school activities.

"The singular point that distinguished Mr Wolf, and that I hope to emulate, was his dedication to his pupils above all else. He knew us all, cared for us all, and



you sensed he would do anything to ensure the well-being of his pupils. He educated through love and concern - not fear.

"When you give of yourself so selflessly to Jewish education, for so many decades, you form bonds that last a lifetime. Mr Wolf is completely unique in his dedication to our community, and stands as a real-life lesson to us all, particularly in a time when people are increasingly fickle and self-centred.

"He is an example of a person who put others before himself and is living testament of how this ultimately allows one to achieve true greatness."



Wolf, humorous as ever, addressing the crowd as his "dearest students".

"(Brother) Jeffrey and I are both still holding positions; he is in fact teaching and I am travelling extensively...The pleasure, satisfaction and sense of purpose with which each day of our lives is filled, must be why our lives have meaning, why we can maintain an

The Jewish Food Fund

ibility and leadership wasn't about hierarchy and bullying, but soft power based on values and purpose. He was and remains hugely inspiring to me."

"It is always so heart-warming to see so many alumni who clearly remember their days at KDS with great fondness," said Raelene Tradonsky, co-director of the King David Schools' Foundation who

real 'educator' in the true sense of the word."

"I don't think Davidians, past or present, need much motivation or coercion when there is an opportunity to honour and thank Mr Wolf," said Candice Rakusin who attended the event.

"We owe so much of who we are to him - our education, our Jewish identity, our values and

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South Africa is hovering on 'junk status' threshold

The SA Jewish Report asked three financial experts for their views on the country's possible downgrade to "junk status" by the world's top rating agencies and what it will mean for the country.

Dr Adrian Saville Chief Strategist of Citadel Asset Management and Non-Executive Director

What do you think the chances of a ratings downgrade are for South Africa?

There is a very good chance that at least one of the major ratings agencies will downgrade South Africa to sub-investment grade through the course of 2016.

However, there are a number of technicalities that sit around this decision that mean that South Africa can be labelled "junk" or, perhaps less emotively, "high yield", but that will still prevent it being pushed out of the World Government Bond Index (WGBI)

It is ejection from the WGBI that represents the most dramatic outcome under a ratings downgrade. For this reason the issue to focus on is less "what one agency holds" than "whether South Africa stays in the WGBI".

For South Africa to be ejected from WGBI would require our rating on rand-denominated debt to be classified sub-investment grade and it would require Moody's and Standard & Poor to make this assessment.

Currently we are at least two steps away from this when it comes to rand-denominated debt, whereas media attention has focused on the ratings agencies' views on foreign currency-denominated debt, which indeed is one step away from "junk", in the case of S&P.

Regardless of the technicalities, if you consider the macroeconomic variables that matter, such as economic growth, government debt, the current account deficit and budget deficit, it is hard to escape the conclusion that South Africa ranks at the "bottom of the B class".

We deserve, by these criteria, to be downgraded. There are redeeming features, including institutional strength - and the Constitutional Court's ruling on Pres Jacob Zuma's Nkandla pay-back.

If it happens what will it mean for the rand, the JSE, inflation,

and interest rates?

There is an argument to be made that South African markets were priced for the worst at the start of this year, including the bond market and currency market, in particular. From this, it follows that if a downgrade occurs, it is already "in the price".

By contrast, anything that points to South Africa staving off a downgrade or showing signs of stability and, ideally, structural strength, will help the rand and the bond market.

To some extent this seems to be happening, with the rand and bond prices improving around the reappointment of Pravin Gordhan as finance minister, the February budget and the Constitutional Court ruling, among other things.

Dr Adrian Saville

downgrade?

enhanced.

Wealth.

Greg Judin

Any advice to prevent a

This has been well covered in

up to South Africa's structural

problems from a socioeconomic

entrenched unemployment and

perspective, including low growth,

grossly skewed income distribution.

From an institutional perspective, it

is critical that integrity is preserved

and independence maintained and

Head of Treasury & Capital

Management: Standard Bank

What do you think the chances

The chances are high that one or more

of the international ratings agencies

other areas. I think that the most

important (issues) relate to squaring

will downgrade the SA Sovereign to sub-investment grade status before the end of 2016.

What will it mean for the rand?

The rand has already weakened considerably since December 2015, with the market broadly having priced in the possibility of becoming sub-investment grade. However, it is likely that there will be further rand weakness if a downgrade occurs, for example due to foreigners withdrawing funds invested in South African equity and debt markets.

The JSE? The JSE is likely to suffer losses from the downgrade. Many offshore investors (such as asset and fund managers) are required to diversify away from sub-investment grade jurisdictions, while others



simply choose to. This is likely to lead to foreigners selling South African equity investments and thereby driving the price downwards.

Inflation? While not expected to have a direct impact on inflation, the downgrade could lead to a weaker rand, and with South Africa being dependent on imports, this will result in the cost of imported goods and services increasing, which in turn could increase inflation.

Interest rates? South Africa is already in an upward interest rates cycle as the SA Reserve Bank seeks to contain inflation. The potential increase therein might lead to further rate hikes.

Any advice to prevent a downgrade? The Finance Ministry has the downgrade as its top priority at present, and is placing specific focus on narrowing the country's trade and budget deficits. In particular, widening the tax net in South Africa and curbing government expenditure are two direct means of strengthening the fiscus and avoiding a downgrade. It is also important to stimulate economic growth in SA.

David Shapiro Deputy Chairman, Sasfin Securities

What do you think the chances are?

The prospects of a rating downgrade have become a national issue that has suddenly alarmed our populace, questioning whether they could do something to prevent it without really realising the reasons and implications.



Rating agencies are financed by investors to assess the ability of sovereigns (countries) and corporates to make regular interest payments on their debts and eventually repay their loan obligations. They haven't exactly covered themselves in glory in the past decade having been responsible for giving thousands of the toxic investments that ignited the financial crisis in 2007 a clean bill of health.

South Africa's credit rating has been in decline for the last few years, the outcome of the deteriorating health of the global economy, but also because of a number of shortcomings domestically. The list is extensive - it includes electricity shortages, an unaffordable government wage bill, persistent (and violent) labour strikes, corruption, cronyism, high crime

rates, a low skill base and enforcing political idealism at the expense of creating jobs. Falling commodity prices (a consequence of a shift in China's economic imperatives) and a severe drought in the country over the past 12 months have reduced our growth outlook immensely. We're forecast to grow well below one per cent this year which is a third of the global average.

The agencies worry that lower government revenue and rising spending obligations, especially for government's wide-reaching social programmes, will weaken the country's ability to meet swelling interest payments and capital repayments. With South Africa running both a budget and current account deficit, rating agencies fear more and more of the country's revenue collections will go to meet debt obligations at the expense of investment in expanding the economy.

Finance minister, Pravin Gordhan has laid out a bold plan to improve our fiscal position and address the rating agencies' concerns. The big question rating agencies ask is: Does the government have the political will and competency to introduce the necessary reforms, particularly against the backdrop of the recent events? Their agencies' assessment of this issue will determine our rating.

If it happens what will it mean for the rand, the JSE, inflation and interest rates?

A downgrade might not have an immediate effect on our market but over time it will weaken our appeal as an investment destination.

I think the rand and interest rates have to a large extent discounted a downgrade and the JSE is hardly impacted by the local economy. With over 70 per cent of JSE firms' earnings (on a weighted basis) coming from abroad, the direction of our market is swayed by international events.

At present the rand and our bonds are in demand as foreign investors seek yield at the expense of safety, but as things normalise in the future, weak economic growth and political uncertainty will take its toll.

np.g.

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Five tips for post-Pesach detoxing

LILA BRUK, REGISTERED DIETICIAN

Pesach is notorious for being a time of overeating and overindulgence. So, it is inevitable that you will probably find that your waistband is a little snugger after you've packed away your Pesach crockery.

Many people get desperate to shed the Pesach kilograms and end up resorting to drastic measures. Fortunately, it is possible to get back on track while keeping your sanity in check. Here are some tips to get back on the dietary straight and narrow:

1. Don't skip meals. Skipping meals and severely restricting your food intake will result in your body going into "starvation mode" which will result in fat storage and a slower metabolism.

Rather try eating regularly to keep your metabolism functioning optimally. Therefore, ideally try to have three small meals and three snacks a day.

This will also prevent you from getting too hungry at meals and overeating at these times.

2. Get your digestive system working again. Constipation is one of the problems many people experience over Pesach. Fortunately,

> increasing your fluid intake significantly improves your digestion. Aim for at least two litres of water or herbal teas per day to fulfil your fluid requirements. In addition, increasing your fibre intake helps digestive functioning. There is no doubt that your body has really been missing fibre over the past eight days and now is the time to get back to your fibre-rich

Get your digestive tem working gain. Constipation is one of the problems many

h Lexmark Amsun Canon brother

breakfast cereals and wholegrains. Fruit and vegetables are also excellent sources of fibre, but keep the skins on to further boost your fibre intake.

- 3. Be more active. Try increasing the intensity and/or duration of your exercise. If you don't do any exercise, make a concerted effort to start some sort of regular activity - even walking the dog, or taking the stairs instead of the lift counts. This will improve your digestion, increase your fitness, as well as give you a metabolic boost to expedite the weight loss process. If you find that you don't have time to exercise, try scheduling it into your diary like any other appointment. This will allow you to plan your day around your exercise in a practical way, without it seeming like an inconvenience.
- 4. Quality and quantity. During Pesach, one usually eats relatively larger meals that are high in fat, sugar and

starch. Therefore, after Pesach, try to limit your portion sizes, while simultaneously being aware of the kind of food you are eating. Rather than refined starches (such as white bread and mashed potato), choose unrefined starches (such as seed loaf and wholegrain cereals). These have a low glycaemic index, meaning they release sugar slower into the bloodstream. Therefore, you'll have more sustained energy, and won't get hungry as quickly.

- 5. And lastly... Remember it's only eight days, so don't beat yourself over last week's misdemeanours. Rather focus on making the right choices, get active and you'll be back to your pre-Pesach self in no time!
- For more information, please contact Lila on 011 8809156 or lila@lilabruk.co.za, or see www.lilabruk.co.za.

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The Editor, PO Box 84650, Greenside, 2034 email: sharon@sajewishreport.co.za

Guidelines for letters

Letters of up to 400 words get preference. Provide your full name, place of residence, and daytime phone number. We do not publish letters under noms de plume. Letters should preferably be e-mailed. Letters may be edited or

JEWISH REPORT SHOULDN'T **PRINT 'BAD NEWS'**

As a regular reader of the Jewish Report I am disappointed to see scandalous articles being printed and online which really don't bode well with what I think the Jewish Report represents.

This is a unique publication which should be used as a forum to show positive happenings in our community. To print articles about terrible things happening to those in our very own community is really low and creates gossip and lashan hara. I saw a few a while back about Sidney Frankel and recently I have seen many about the Bobroffs.

I really think the Jewish Report should refrain from printing such articles, it really is in bad taste.

Heidi Glass Johannesburg

TIME TO STOP 'THE BOBROFF **BASHING' A READER URGES**

Is it not time to stop the Bobroff bashing? The families involved are devastated and deep in sorrow and tearful all the time. Is there no humanity compassion and soul left in the Jewish community?

On his birthday one of the little boys involved asked his grieving mother: "Are you crying tears of happiness because I am turning

Is there no sympathy left!

Beryl Berman Waterfall Valley Estate, Midrand

RESPONSE FROM THE EDITOR

As a newspaper, we have a responsibility to report on news items of interest to the Jewish community. We never gloat about the misfortune of others, but we would not be doing our duty as a credible publication if we only wrote about "nice things". In fact we have a role to play in exposing the misdeeds of certain community members to help ensure they do not happen again.

JEWS IN THE DIASPORA LIVING IN AN ONGOING MASQUERADE

Another Purim has just passed. As is usual, young Jewish boys and girls brought their masks and costumes and entertained us "oldies" at Sandringham Gardens with song and dance in celebration of another Purim in the Diaspora.

As my friends and I enjoyed ourselves, a report came through that the Purim celebrations in Belgium had been cancelled and rabbis had told congregants not to wear masks, due to the terror attacks that had taken place a few days before.

This Purim clearly showed that for the last nearly 2 000 years, the Jews of the Diaspora have been living in an ongoing masquerade. For the Jews in exile, it's been Purim every day, dressing up in foreign fashions, speaking foreign tongues, eating foreign food, identifying with foreign nations and cultures, in order to pass off as good South Africans or Americans, or Frenchmen, etc.

It is time to realise that the exile is one giant mask. Jewish life in the Diaspora is make-believe; it isn't the real thing at all. For nearly 2 000 years we had no choice. We could not go home to our own Jewish land. We could not return to the

true place where the Torah is meant to be kept.

So our children had no choice but to dress up as our host countries and live a masquerade in order to get on with the goyim.

Tragically, as years dragged by, memories of Zion have faded, especially among the younger generation. I spoke to quite a number of young Jews and found that most of them were in a state of Diaspora dementia. Along with forgetting Zion, they have forgotten that we are living a make-believe life.

Whoever doesn't believe me, should ask 10 young observant Jews what their identity is, and at least eight will say: "I'm a South African Jew." I profer that our young Jews have become like the Jews of Shushan, who wanted to be "Persians" like evervone else.

How sad that our wonderful youth love their masks and are not being taught that the masquerade ball of exile is over and that Israel is where they really belong, where they are really loved and welcomed

Choni Davidowitz Golden Acres, Johannesburg

THE (JEWISH) WORLD ACCORDING TO MERLYNN EDELSTEIN

Merlynn Edelstein of Jews for a Free Palestine quotes people who have been refuted time and time again, yet like a broken record, she continues to rely on those peoples' lies.

Derek Penslar is meant to be a socalled expert on Zionism, yet never defends the truth when people tell lies in his presence. In the introduction of his book, Ilan Pappe states: "My bias is apparent despite the desire of my peers that I stick to facts and the 'truth' when reconstructing past realities. I view any such construction as vain and presumptuous." This proves that Pappe is not interested in facts.

In a video on YouTube for the launch of the Jew hate fest, Israel Apartheid Week, Edelstein describes her version of Judaism, which to her, is a collection of people who fix the world of all its problems and if by chance a person wants to come and kill you, you are meant to happily allow them to do it.

In her view of Judaism it is "illegal" to try and defend yourself; supporting your enemy is more desirable than supporting fellow Jews.

She speaks of ethnic cleansing. A few questions come to mind. If the Palestinian population is growing, how could they have been ethnically cleansed? If they were ethnically cleansed, then how come there are still Palestinians living inside the borders of Israel and with full rights and some even part of the

government?

She talks of laws to stop the 700 000 people from returning. This is a lie. Those laws pertained to between 30 000 to 35 000 people, less than five per cent of the total, which confirms Benny Morris' argument that much less than 10 per cent were expelled. Family reunification laws have given Israeli citizenship to many Palestinians.

To prove that Edelstein and co are not interested in Palestinians is their silence as to how they are treated by their fellow Arabs. More Palestinians have been killed by fellow Arabs than in the conflict with Israel. Over 800 000 Jews who were expelled from Arab lands, were absorbed by their fellow Jews.

Edelstein should realise that the Jews care more about their own than enemies trying to kill them and that is the reason why the Zionist narrative could not care about the enemy who fled due to the consequences of their OWN actions.

Not one of the 700 000 plus descendants have been absorbed by the Arabs. Over 500 000 Palestinians have disappeared from Syria... polio a preventable disease made an epidemic comeback because Assad would not allow vaccinations to be done in the Palestinian camps.

Gideon Kaufmann Claremont, Cape Town

This letter has been shortened. - Editor

More news on our website www.sajr.co.za

WHY DOESN'T THE ANC WANT ITS MPS TO VOTE SECRETLY?

I am very inquisitive as to why the ANC is so apprehensive of allowing Members of Parliament to vote their conscience or even to hold a secret ballot on certain bills?

Jack Miller Gresswold, Johannesburg

Looking for a seder second night Pesach?

West Street Shul will be hosting a communal seder with great food and atmosphere.

Spaces are limited. R500 pp.

Call Cindy for more details 072 415 3222.

Looking for Annie Perlman or any relation of hers

The Office of the Administrator General of the State of Israel which is charged by law with the administration of any unclaimed property in Israel, that is, property whose owner (or legal heir/s) is unknown or cannot be located - has asked Jewish Report to help trace the whereabouts of Annie Perlman.

It writes: "The Administrator General is (also) charged with undertaking investigations so as to ascertain the whereabouts of those with rights in such property. In this capacity, our office has been searching for the whereabouts of an Annie Perlman who was a resident of La Rochelle (in Johannesburg). In our investigation, we have corresponded with Dr Benny Krengel.

"According to Dr Krengel, the Annie Perlman he knew who was a member of this community has passed away, and is survived by a niece who is a resident of Johannesburg."

Are any of our readers able to help? If you are, please contact Avraham Schumacher, Office of the Administrator General and Official Receiver, "Bet Shaarei Ha'ir", PO Box 36278, 216 Jaffa Street, Jerusalem 9438307 Israel, or tel (972) 2 5311638, fax (972) 2 6467583 or e-mail avrahamsc@ justice.gov.il

ORT EXTENDS ITS **CONGRATULATIONS TO BRIAN JOFFE**

The ORT SA National Executive Committee, CEO and staff would like to congratulate ORT SA President Dr Brian Joffe on his recent honorary doctorate. This is indeed recognition of his generosity to and investment in the people of South Africa.

ORT SA bears witness - first hand - to this commitment which is manifested through Bidvest's ongoing support for ORT SA's educational projects in Alexandra and Ivory Park over the past

We are proud to be one of Bidvest's social investment beneficiaries.

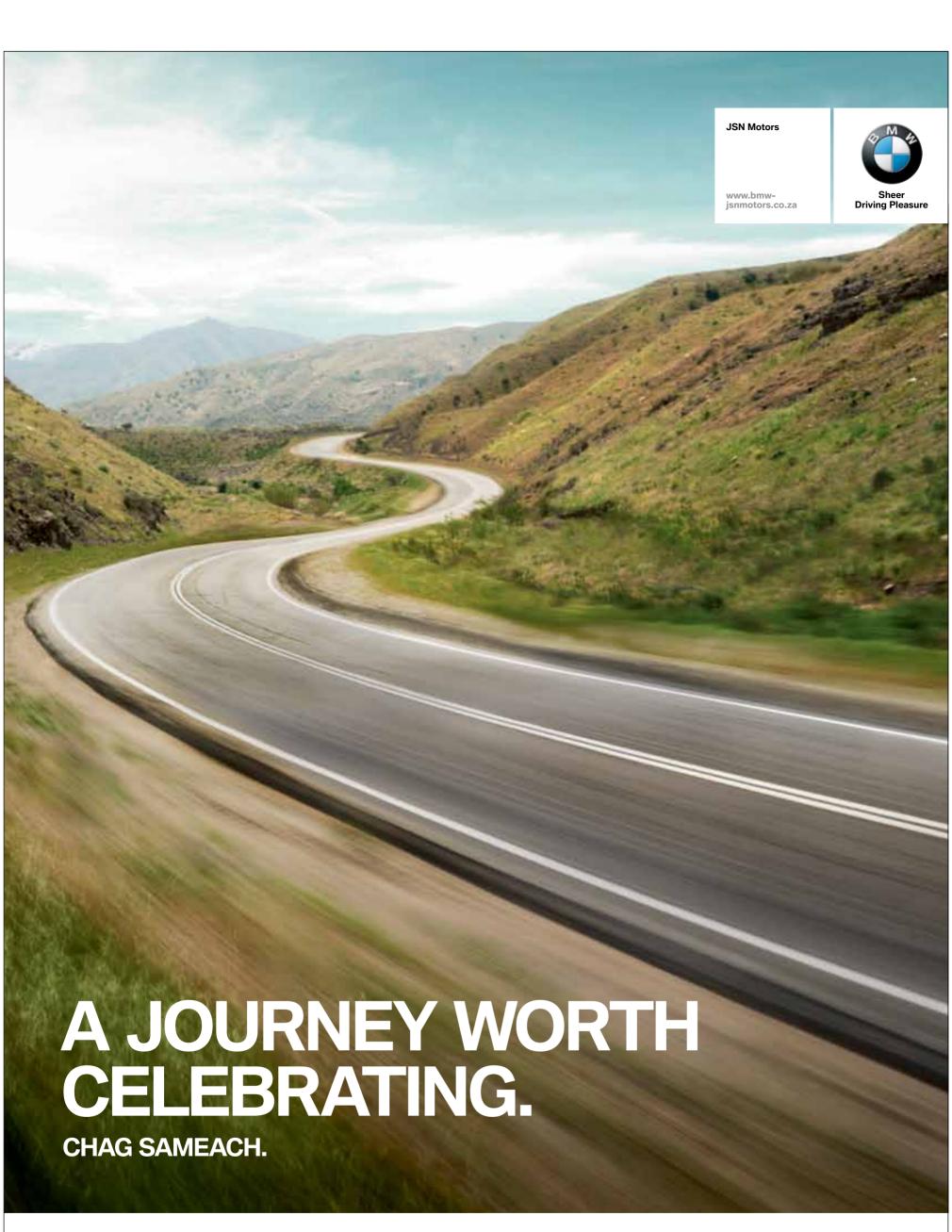
Ariellah Rosenberg CEO ORT SA





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Pesach preparations at Rosabelle Klein in full swing

CARON LEVY, PRINCIPAL

Pesach preparations are on the go at Rosabelle Klein Nursery School. The little ones are learning about baby Moshe, horrible King Pharoah and of course, all the plagues that Hashem cast upon the people of Egypt so that the Jews, as slaves, could be free.

Pictured in front of some of the school's Pesach art are: Chloe Slavin; Olivia Brener; Tayla Gonen; and Leyla-Rose Levin.



KDVP's gift of the gab earns them top public speaking spot

BARBARA WOLF

Micaela Tucker, Cassidy Gordon and Tori Ichikowitz, our team competing in the final of the Trophy event of the High Schools' Public Speaking Festival, last week Wednesday night emerged as the top team in Gauteng.

Their topic "Who's the Fairest of Them All?" is a question that they themselves answered by proving to be the fairest of them all! Each member of the team is conspicuous as a unique personality, but together their harmony was formidable.

In addition to winning a huge trophy, they were rewarded with R1 000 for the school and smaller prizes for themselves.



Buying Pesach wine for a good cause

OWN CORRESPONDENT

Rabbi Daniel Kaplan, of Bnei Akiva, his wife Andy with their children Liyah, Shani and Yishai (front) made a fun outing of the Torah Academy wine sale in Sandringham recently, when Pesach wines were on sale at special prices.

Members of the Jewish community in Johannesburg, last week gathered to make their Pesach purchases early and to enjoy a morning of choosing their special preferences of kosher wine, in preparation for Passover.

Funds will go towards education at the school.



Sydenham's super-size seder plate

SUE BENJAMIN

The seder is one of the most sensory-heavy rituals of the Jewish year. During the seder, we don't just tell the story of the Exodus, we see, smell, feel, and taste liberation. The seder plate which serves as the centre-piece of the seder table, traditionally holds six of the elements of this sensory experience. To provide a more meaningful and hands-on

experience for the children, Sydenham Pre-Primary School fashioned a super-size seder plate.

The egg, the bone and all the vegetables came alive to the delight of the learners. This proved to be a very effective way to teach them about the symbolism of the food and their connection to the Pesach story.

Pictured are Ella Hovsha (left) and Mikah Meyerowitz, who couldn't wait to get their "hands on"!





15 – 22 April 2016 **Youth**

KD Primary Linksfield's grade 7s in food collection Pesach drive

SA JEWISH REPORT 15



DARRYL FRANKEL

The grade 7s of King David Primary School Linksfield are assisting the Chevrah Kadisha with their Pesach food collection. The children have volunteered to stand outside Pick n Pay Genesis and Pick n Pay Norwood to encourage shoppers to donate a kosher le'Pesach item to those less fortunate in our community.

Excitement as Matzah Man visits Eden School

OWN CORRESPONENT

There was much excitement as the children of Eden School in Johannesburg last week embraced the loveable Matzah Man with heaps of affection.

The children are at present learning about Pesach and the various laws and customs pertaining to this festival.

They are taught that it's a time of freedom and at Eden they are encouraged to learn with appreciation about the history of "The Festival of Freedom" and the powerfulness it embodies.



King David Victory Park ready for the festival of Pesach



Madden Giger; Phoenix Bernstein (partially obscured); Elle Farber; Gabi Rubin; Mia Lissoos; Rael Fine; Riley Braun; Ariel Zion; Aidan Rubinek; and Benjamin Sacks.

NIRVANA ROGERS

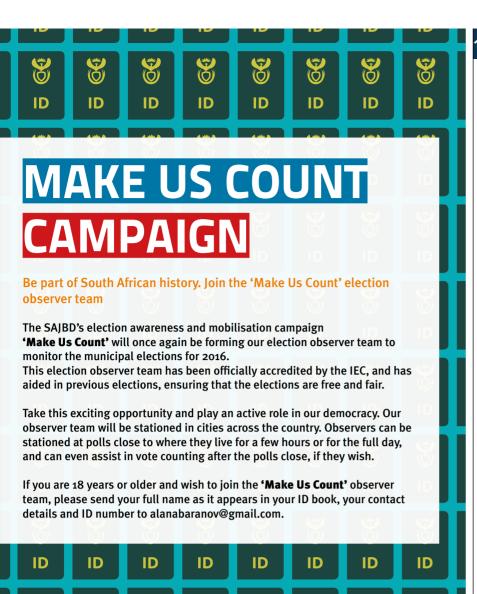
King David Victory Park teaches children beyond the prescribed syllabus. In anticipation of the Festival of Pesach, excitement filled the classrooms of the pre-primary and primary schools as the Matzah Man paid a welcome visit.

Children were taught about the significance of eating matzah during Pesach and they were encouraged to spare a thought for those families less fortunate.

Collection points have been set up at the reception areas of the school where children can bring special Pesach food which will be collected by the Chevrah Kadisha on April 18 and distributed to families in need.







t. 011 645 2521 sajbod@beyachad.co.za jewishsa.co.za

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16 SA JEWISH REPORT **News** 15 – 22 April 2016

'The moving finger writes; and having writ, moves on...'



Graphologist Mashi Rose.

SUZANNE BELLING

If a company has to choose between two or three top candidates for a job, one way of helping the process is to consult a graphologist, says Mashi Rose, who through her trade and with astonishing accuracy, has helped people make the right choices.

There are many companies locally and abroad who will not employ anyone without referring to Rose.

Choosing a potential marriage partner, dealing with marriage issues, assisting the Beth Din in both Johannesburg and Cape Town with conversion applications and even employing domestic staff, honesty testing, career tracking - you name it and Rose has the skills to help - without even meeting the person.

"I just have to see a sample of their handwriting, so I even assist companies overseas," says Rose, the wife of Rabbi Aharon Rose, "who used to think it was like reading tea leaves before he saw the proof for himself".

Brought up in the former West Rand town of Bank (the town ceased to exist after the discovery of gold there and sinkholes made it uninhabitable) and educated at Helpmekaar Meisies in Johannesburg, to where she commuted daily, "as my father wanted me to make the most of my tennis playing skills", Rose later attended a seminary in New York, when she met her husband.

The couple lived in Melbourne for three years, before settling in Johannesburg.

She had an interview with a rabbi who was also a graphologist and psychologist and became fascinated with graphology.

Thereafter, she studied the craft with Dr Marcelle Feinberg and Italian Sylvana Gnandin and ran an evening school, "where people, exhausted after working all day, suddenly perked up with interest and didn't want to go home, while I was falling asleep"!

Mother of three and a youthful grandmother, Rose also does counselling, which she often combines with her graphology.

She recalls one young man who had problems and guilt dealing with the death of his father. "You have so much understanding when you analyse someone's handwriting. I guide them to change their handwriting and it changes their personality.

"This particular young man wept for 45 minutes of the hour-long session, but we succeeded in helping him lift his burden. He bought a music system and it became his passport to life."

Rose says there are four basic categories to a person's honesty:

Upstanding and truthful; overall honesty with occasional deviation from the truth (which includes unintentional dishonesty); soft dishonesty – people who lack backbone and are easily influenced by low morals of their culture and intentional dishonesty - anti-social, premeditated criminals.

"The fourth area is where dishonest tendencies ought to be investigated. These are the people who cannot be trusted in important decision-making or financial positions.

"One only knows a person as he or she reveals himself or herself to you. The 'write way' has a number of scientific tests which will ensure you recruit the best people for the positions you need to fill," Rose said.

Calling Hitler 'greatest man in history' gets councillor suspended

LUTON - A local councillor has been suspended from the Labour Party over a series of anti-Semitic tweets.

Aysegul Gurbuz is alleged to have praised Adolf Hitler, calling him the "greatest man in history", and said she hoped Israel would be wiped out by an Iranian nuclear bomb.

But Gurbuz, a 20-year-old student who became Luton's youngest councillor when she was elected last year, denied she had written the

According to the Daily Mail, she claimed her sister had posted them.

The tweets, dating from 2011-2014, were uncovered by the Campaign Against Anti-Semi-

One message from January 2013 read: "The Jews are so powerful in the US it's disgusting."

Another, in October 2012, read: "Ed Miliband is Jewish. He will never become prime minister

The tweet describing Hitler as the "greatest man in history" was posted in October 2011. -Jewish Chronicle, London

Syrian girl gets lifesaving treatment after clandestine mission

HAIFA - Israel's Secret Service joined forces with doctors to bring a bone-marrow donor across the border in a clandestine mission to treat a child for cancer.

A five-year-old Syrian girl is currently undergoing lifesaving bone-marrow transplant treatments at the Ruth Rappaport Children's Hospital on the Rambam Health Care Campus in Haifa.

Like almost all Syrians treated in Israel since the outbreak of the Syrian civil war, this young girl and her mother made their way to the Syrian-Israeli border to seek medical help.

The girl was caught in a firefight between rival

Rambam doctors discovered that their young patient, though suffering light wounds, also had cancer. And they were not about to let her be discharged without proper treatment.

The doctors set in motion a search for a suitable bone-marrow donor - and found a match with one of the girl's relatives, who lives in a nearby country designated as an enemy state.

Under Israeli law, residents of enemy states are not allowed to enter the country without special permission.

So, the Haifa doctors turned to Israel's Secret Service to track down the relative and secure his entry into Israel. The mission was successful and the relative arrived in Haifa earlier this week. -Israel 21c

A second lawsuit against former Australian teacher

MELBOURNE - The former head teacher of Melbourne's Adass Israel School, Malka Leifer, is facing a second lawsuit relating to child sex

Melbourne lawyer Nick Mazzeo confirmed to the AJN this week that his legal firm will represent the unnamed client, who is believed to be a former student of the ultra-Orthodox



Meanwhile, Leifer, who was spirited away to Israel in 2008 by the school's committee following reports about her molesting students, has already had major civil damages awarded against her in a lawsuit by another former Adass student, the current plaintiff's sister. The names of both plaintiffs have been suppressed.

In Israel, a court case over an Australian application to extradite Leifer to face 74 criminal charges in Victoria is underway, with lawyers for Leifer claiming the mother of eight is too stressed to be extradited.

An Israeli judge has ordered a psychiatric evaluation of Leifer amid accusations she is faking her condition as a stalling tactic.

On September 16 last year, the Supreme Court of Victoria awarded almost \$1,3 million in damages to the initial plaintiff, who was a student at the school when Leifer was employed there and was sexually assaulted by her on numerous occasions between 2003 and 2006. - Australian Jewish News

Daughter spots her teenage survivor mother in YouTube video

RICHMOND HILL, Ontario - Like so many of us, Evelyn Rochwerg was noodling around the Internet one night, on a Facebook group for children of Holocaust survivors. Someone had posted a YouTube trailer for a film called Every Face Has a Name, an award-winning 2015 Swedish documentary that attempts to track down and interview survivors of German concentration camps, seen in black-and-white archival shots, arriving at the harbour of Malmo, Sweden, on April 28, 1945.

The film trains its lens on elderly survivors' reactions as they recognise themselves or relatives in the grainy, black-and-white footage of those arriving to safety in Sweden at war's end. The film's Canadian premiere will take place at the closing of the Toronto Jewish Film Festival on May 15. Rochwerg, who lives in Richmond Hill, was always interested in locating longlost loved ones. She clicked on the two-minute trailer - "I figured, what are the chances?" - and within 10 seconds, she "totally freaked out".

There in the crowd, smiling broadly and waving between two grim-faced kerchiefed women on that spring day in 1945 was her 16-year-old mother, Lola.

"Oh my G-d," I was screaming. I said: 'My mother's in the video!' I didn't know this existed. I never saw a picture of my mother as a child. I was on such a high," Rochwerg, 58, told the CJN in an effusive interview.

After calming down, Rochwerg ordered the film and wrote to its producers, who have said they are eager to track down the stories of the people in the archival shots. - Canadian Jewish

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1923 to 1964 = R6 1931 = R500 Up to R3000 1939 = R10 000 Up to R30 000



1923 to 1964 = R3 1931 = R10 000 Up to R50 000

Sharon Glass: the consummate chef for all seasons

Having written nine bestselling cookbooks, foodie author and TV personality, Sharon Glass has gained a loyal following with her simple, fuss-free approach to food.

Her travels around the world have inspired her to translate a variety of culinary influences into her recipes. Sharon believes in achieving an optimal balance between taste and nutrition and in her recipes uses fresh ingredients available in well-stocked supermarkets.

Glass has successfully run her own cookery school for 29 years and has been labelled South Africa's Domestic Goddess (Sunday Times, 2009) and rightly so!

The launch of the all-natural, Sharon Glass Seasoning Salt in 2014, the very first in a range of spices, has gained her an even larger audience.

She continues to teach cooking lessons in her thriving cooking school, as well as travel worldwide to do demonstrations and grow her brand while she pens her 10th book.

· All Sharon's books are published by ATV cc and are available at leading bookstores nationwide. They are also available for purchase online at www. atv.co.za or www.

sharonglass.co.za

· Sharon Glass Seasoning Salt is available for purchase from leading retailers in Johannesburg as well as online from www.sharonglass.co.za

· Watch episodes of Sharon's own TV shows on YouTube (www. youtube.com)

- · Visit www.sharonglass.co.za for regular updates, lists of lessons and cooking tips.
- · Join Sharon's Facebook fan page (www.facebook.com/sharonglassrecipes) and follow her on Twitter (@SharonGlassChef), Instagram (@SharonGlassChef), and Pinterest (www. pinterest.com/sharonglasschef).

Tuna fish balls with homemade mayonnaise

What's nicer than a little fish ball for lunch with a salad? These are perfect for taking to work too. Originally made with tinned salmon, I have substituted tuna this time because the price is just prohibitive. These fish balls are quick and easy and are only lightly fried in a very thin layer of oil. Once you have made this mayonnaise you will never buy store-bought mayonnaise again. Not only is it half the price, but it is preservative-free. It keeps in the fridge for about 4-5 days, and takes only minutes to make.

Ingredients

- · 400g fresh hake
- 2 x 170g tins tuna, drained
- 3-4 tbs mayonnaise (homemade below)
- 1 pickled cucumber, chopped
- · 2 tbs Italian parsley, chopped



· 1 whole egg

- Salt and black pepper
- · Sunflower oil for frying

Method

- Place the hake in a pot of cold water with some salt and bring to the boil. Boil for about 10-15 minutes on medium-low heat. Once fish is cooked, remove from the pot, cool well and flake with a fork into a large bowl.
- · Add the remaining ingredients, except the oil and mix well.
- · Heat a little sunflower oil in a shallow frying pan on high heat. Shape into small balls with a tablespoon. Fry on both sides until golden brown. Drain on paper towel.

HOME-MADE MAYONNAISE

Ingredients

- 1 jumbo egg
- 2 tbs fresh lemon juice
- · 2 heaped tsps wholegrain mustard
- ½ tsp salt
- 250ml light olive oil half sunflower and half olive

- Place all the ingredients in a narrow jug and place the blender at the bottom of the jug.
- Turn on the blender. Count to 20 and leave the blender at the bottom of the jug.
- Then slowly bring the blender up until it begins to emulsify and thicken. Keep refrigerated.

Makes 8-10 fish cakes

NOTE: These can be warmed in a 140°C oven before serving if you are not serving immediately. Serve with remaining mayonnaise.

Pesach apple crumble



At Pesach I hate spending time making complicated desserts and I find that the ones with fruit always go down well. This easy apple crumble is quite delicious without using any cake

There is a little bit of syrup or honey for sugar and the whole thing can be assembled in 20 minutes. It can be made ahead of time and keep refrigerated until ready to bake. I make it the day before, remove it from the fridge an hour before and then bake it when I'm ready, because it's yummy served warm!

Ingredients

- · 6 large red apples, peeled, cored and cut into large chunks
- 2 3 tbs butter or coconut oil
- · 2 tbs honey/golden syrup
- 2 tsp ground cinnamon
- 150g ground almonds • 1/2 cup flaked almonds
- 1 tsp ginger
- 2-3 tbs honey/golden syrup
- 1½ tsp vanilla essence
- · Pinch of salt

Preheat oven to 190°C. Spray an ovenproof dish.

- Peel and core the apples and cut them into large chunks. Heat a large frying pan and add the butter or coconut oil. Add the apples, the syrup and the cinnamon and cook on high heat until the apples are browned and juicy. Shake the pan while cooking. Remove from the heat and cool slightly.
- Meanwhile toss the ground almonds, flaked almonds and ginger together in a bowl.
- Melt the butter or coconut oil and add the honey/syrup and the vanilla essence
- Stir into the dry ingredients.
- Refrigerate for about 15 minutes to chill the mixture.

Place the apples in a greased dish. Dot with the crumble mixture. Bake for 20 minutes or until bubbling and golden.

Serves 6

NOTE: If the apples are small then use at least 8.



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Lettuce chicken tortillas with coleslaw and

avocado cream

Of course these should be served in tortillas, but a much healthier and carb-free option is to serve them in crispy lettuce cups. So easy to make, these chicken tortillas make the perfect lunch or dinner!

Ingredients

- 500g chicken fillets, cut into very thin strips
- ½ tsp chopped garlic
- 1/2 tsp ground cumin
- 2 tbs olive oil
- 3 tbs fresh lime or lemon juice
- · Salt and black pepper
- 1 whole iceberg lettuce, leaves separated

Method

- Mix garlic, cumin, olive oil, lime juice and salt and pepper together in medium bowl.
- Toss the chicken strips in the marinade to coat and refrigerate for about 30 minutes.
- Heat a large grilling pan on high heat. Grill chicken in batches until cooked through.

AVOCADO CREAM DRESSING

Ingredients

- 1 medium avocado
- 2 tbs mayonnaise
- 1/2 cup Italian salad dressing
- Pinch of fresh chilli (optional)
- Salt and pepper

Method

Process all ingredients for dressing in a food processor or with hand blender until smooth. Adjust seasoning to taste. Refrigerate until ready to use.

COLESLAW

Ingredients

500g ready-shredded carrot and cabbage coleslaw mix



· 2 tbs Italian parsley, chopped

Method

 Place coleslaw mix in a large bowl and toss with ½ of the avocado cream dressing just before serving.

To serve: Fill the lettuce cups with some chicken. Top with coleslaw. Drizzle with the remaining dressing.

Serves 4-6



Jewish Report

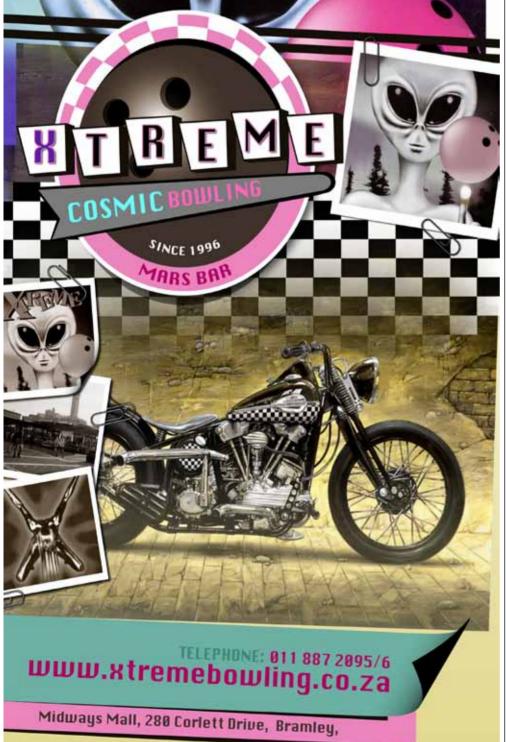
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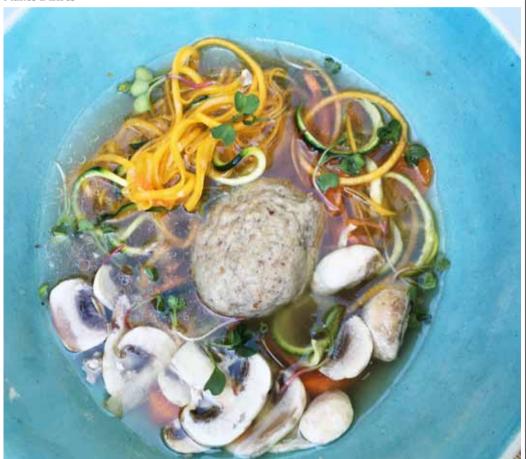
Full of flavour, do yourselves a favour and make a huge pot of this soup. You will see that there is no stock powder and that it is the salt that gives it the flavour. Packed with punch and slightly different because of some unusual ingredients, this will definitely be a hit. Top up the water if necessary. It's the bones in the chicken that give it so much flavour

Ingredients

- 1 packet chicken backs (3-4)
- 1 packet giblets, necks and gizzards
- 4 whole lemongrass stalks, halved lengthwise
- 2 whole celery sticks
- 2 garlic cloves, peeled 1 onion, halved
- 4 carrots, thinly sliced
- 1 piece fresh ginger, peeled and halved
- 8-10 cups cold water
- 250g white mushrooms, sliced (reserve for later)
- · 2 tbs shredded carrots for decoration
- Italian parsley for decoration

- · Place the chicken backs, giblets and remaining ingredients (except for the mushrooms and salt) into a stock pot. Add the cold water. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer with lid on for 2-3 hours. Add salt to taste.
- · Strain the soup and place the broth back into the pot. Add the mushrooms. Bring the soup to a boil, uncovered, on medium high heat and then allow the soup to reduce for about 30 minutes to intensify the

Makes 2 litres



My granny's no-fail kneidlach recipe makes these light and fluffy. The secret is to add salt to the water and to not open the pot. Don't roll them too large or they will be too big when cooked. They can be cooked and frozen in a Tupperware after they have been cooled. Reheat them in the soup. A family favourite!

- 4 jumbo eggs
- 1 flat tsp sugar ½ tsp ground cinnamon
- 1 tsp ground ginger • ½ tsp salt
- 125g (300 ml) Rakusens medium matzo meal
- 3/4 cup cold water

- · Beat eggs very, very well with a hand beater.
- Add schmaltz and then beat eggs again. Add sugar, cinnamon, ginger, salt, matzo meal and water and
- mix until very soft consistency is formed.
- Refrigerate for 1 hour (for matzo meal to absorb liquid).
- Bring 4 litres of water to a boil in a large pot. Add 2 tbs salt. Shape into small balls with wet hands, drop into boiling water and cover with the lid. Turn stove to low and simmer (do not boil) for 20 minutes without removing the lid.
- Keep in the water and remove with a slotted spoon, when ready to serve.

Makes approximately 15-20 balls

To serve: Place the kneidlach in a bowl, pour soup over kneidl and top with a handful of fresh parsley and



Unique dressings give oomph to every salad

Pesach Recipes

Executive chef Alan Bender of Feigels has worked as a qualified chef for the past 28 years, the last five at this popular kosher deli. Johannesburg born and bred, he is a graduate of Wits Hotel School and has been the owner of restaurants, delis, bakeries and catering companies. He devised the salad dressings especially for the SA Jewish Report. He says every chef has a collection of salad dressings in the back of his mind. It is truly the best way to turn a simple salad into a great dish. These recipes, he says, "can be chopped and changed" to suite everyone's unique taste. "I wish everybody a great festival of eating and celebrating our freedom."

CILANTRO LIME AND YOGHURT DRESSING

Ingredients

- 250ml olive oil
- 250ml plain yoghurt
- 1 lime zest and juice (or lemon)
- 2 juicy cloves of garlic chopped
- 1 cup cilantro leaves plucked from stems

- · Place everything in a blender and pulse until
- Running the blender on low, add the oil in a slow stream until its all combined, season with a little white vinegar, salt and white pepper

HERBY DRESSING

Ingredients

- 1 cup basil leaves plucked
- 1/2 cup cream (mayo for parev)
- 1/2 cup crème fresh or cream cheese (mayo for
- 1 cup flat leaf parsley plucked
- 1 heaped tablespoon mint chopped
- 50ml white wine vinegar

· Place everything in the blender and pulse until smooth. Taste and season with salt and pepper to your liking

AVOCADO-BASED DRESSINGS

Ingredients

- 1/2 cup flat leaf parsley plucked

- 1 lime or lemon, zest and juice
- 1/2 cup plucked fresh basil
- 1/2 cup plain yoghurt or mayo

Blend until smooth, adjust seasoning to taste

MEXICAN DRESSING

- 1 cup cilantro plucked 1 avocado
- · 1 lime or lemon zest and juice
- · 1 fresh red chilli sliced • 1/2 cup mayonnaise

Blend until smooth, adjust seasoning to taste

HOUSE OF BONNE CUISINE MIMOSA DRESSING Put into a funky bottle & shake.

- · 2 avocados
- 1 onion · 2 lemons zest and juice
- Salt and pepper to taste

 Puree until smooth but it will be very thick, add the juice from pickled cucumbers (this is the nicest tasting salad vinegar) until it has a nice creamy texture; adjust seasoning to taste.

- 1 cup chopped mango fresh
- 1 lime zest & juice
- 1 tablespoon syrup or honey

- · Blend until smooth & season to taste.
- A cook's tip to turn this into a fruit sauce for dessert: Leave out the vinegar and gently simmer the sauce for 5 minutes or until thick. Allow it to cool and you have a mango coulees. If mango is out of season, replace with kiwi fruit.

ITALIAN DRESSING

- 2 heaped tablespoons of dried mixed Italian herbs
- 50ml vinegar • 200ml olive oil
- · Salt, pepper and sugar to taste

- · Put everything in a bottle and shake. Let it stand for the flavour to developed and adjust to your
- To give it extra body, blend in some avocado.

RANCH DRESSING

- 1 small onion chopped fine • 1 cup mayonnaise
- 3 tablespoons vinegar
- 1/4 cup plucked cilantro leaves
- 1/4 cup plucked flat leaf parsley leaves

• Try adding some of these options, paprika, curry

powder, avocado. For milk some really strong

• Blend it until smooth & adjust to your taste.

BALSAMIC OLIVE OIL DRESSING

• 1/3 cup balsamic vinegar

flavoured cheese

- 1 cup olive oil
- 3 cloves garlic sliced thin • 1 lime juice & zest
- · 1 red onion grated
- 2 tablespoons dried Italian herb mix • salt & black pepper to taste.
- · Put into a funky bottle & shake.

STRAWBERRY VINAIGRETTE

- 1 cup olive oil
- 1 tray strawberries cleaned as for kosher • 4 tablespoons balsamic or red wine vinegar (taste
- & colour) 2 tablespoons honey
- salt & pepper to taste

Blend until smooth

Cooks Tip Kiwi makes a great substitute for berries.

PECAN CRANBERRY ROSEMARY SALAD

- Ingredients • 1/3 cup balsamic vinegar
- 1 cup olive oil
- 3 cloves garlic sliced thin
- 1/2 cup cranberries • 1/2 cup chopped pecans
- 1 lime juice & zest
- 1 red onion grated
- 1 by 5cm stick of great smelling fresh rosemary · salt & black pepper to taste.

How to adjust seasoning you may like to add salt, pepper, sugar, garlic, ginger, a good white vinegar or a little white wine.



MANGO DRESSING

Ingredients

- 3 tablespoons white wine vinegar

Shulamit's seder

SUZANNE BELLING

* Hebrew names have been used to protect identities

When we still reserved seats at the seder table for Russian Jews denied Passover, my sister-in-law Shulamit, despite her tiny apartment, complied.

Her specialty was making people feel good. Around her seder table each year, apart from our family, were lonely and stray souls she found in the neighbourhood.

She, like Moses, had succeeded in drawing water from a rock - extracting precious Pesach and other traditional recipes from my mother and aunts. No-one else could pin them down to exact proportions. They didn't have a Fort Knox attitude to their Cordon-Jew cooking; they simply didn't know themselves.

Shulamit cornered them in their kitchens. Armed with measuring jugs, she watched whatever they threw in, recorded it meticulously and produced "The Family Cook Book".

Today, with my contemporaries from South Africa settling in the four corners of the Earth and the older generation of our women making their contributions to the Great Kosher Kitchen in the Sky, The Family Cook Book is my answered prayer book for the chagim.

Even as I write this, I feel a twinge of guilt at my irreverence - Shulamit would have chastised me, gently, for making fun of our dear departed. They were MY blood relatives. Yet they loved Shulamit best.

Nobody could fail to love Shulamit. She radiated the essence of femininity, with modest Jewish womanhood, her beauty both on the outside and within.

When my brother Tuvia was studying, she provided home-cooked meals on his arrival from work, quality time with his daughter Meira; then Shulamit would amuse the child, allowing Tuvia to pore over his books undisturbed.

Meira was the only child in our circle not left with a nanny during the day - the custom in South Africa. As a result, she was more advanced than her peers.

"The sun sets on the horizon," emerged from the mouth of this two-year-old. And, when darkness fell, Meira named all her "guardian" angels.

Then Tuvia attained the post-graduate degree to secure his promotion. He, Meira, Shulamit - and the shape growing in her tummy - celebrated by vacationing in the Western Cape countryside. Shulamit took along her emphysemic mother.

Before dawn the next morning I was woken by the shrill telephone. Tuvia's unrecognisable



voice uttered two words: "She's gone..."

It took an instant to realise that he meant Shulamit, not his mother-in-law.

"No, no, no! "I screamed amid his explanation: "Cerebral aneurysm... unborn baby too... Mom can't take it, her cancer..." and "just come soon".

A two-hour drive to eternity. I was oblivious to the majestic mountains guarding the lush valleys en route to Ceres in the Western Cape. Meira came running out. "Mommy's gone to the angels..."

The funeral was enormous. Broken Tuvia sandwiched between my parents. Shulamit's heartbroken mother clinging to her sons.

Shortly afterwards her mother followed her to the place where all grief ends. Then my mother succumbed to her cancer.

Shulamit was 28. The sun had indeed set on Meira's horizon, her legacy of learning from Shulamit.

Now, before each Passover, I scan the Family Recipe Book. I have perfected "Ma's Tzimmes" and know how to plan the seder. It's under the heading: "Seder for 25"... Shulamit's Seder.

We shall always reserve a seat for her at our table.

MA'S TZIMMES WITH DUMPLING

(My mother's recipe from her mother and her mother's mother)

- 8-12 bunches finely grated carrots, depending on number of guests
- Brisket I use tenderised steak, about four slices - or pareve beef stock, if vegetarian Apricot jam or honey or syrup.

DUMPLING

- About 4 pkts potato flour
- Schmaltz (about 2 tubs)
- 4 to 6 egg yolks

 Cool boiled water
 (When it is not Pesach, adding beans is optional and 1 flat tsp baking powder)

Method

DUMPLING

- Make a shortening with the schmaltz and potato flour until crumbly. Add beaten egg yolks, water for consistency, until all mixed together. (Baking powder when not Pesach).
- Add more flour to obtain consistency of dough. Spice with salt, pepper or a little chicken stock.
- Knead well and form into a huge soccer or rugby ball shape.

T7IMMF

- Line a huge pot with meat at bottom might do well to grease pot with oil to prevent burning or sticking.
- Pack carrots tightly together to form a well.
- Place a ball dumpling in centre of the well.
- Pour cold water on carrots only, avoiding
- dumpling, until all carrots are covered.Place lid half way on pot and bring to boil.
- Continue boiling for about 2 hours on a
- lower heat until carrots are soft.Carefully lift out dumpling and set aside on platter.
- Drain excess water from carrots and add honey or syrup to taste. If you are diabetic, use a powdered sweetener.
- Mix in meat and place in a large (preferably cast iron) roasting dish with lid or very thick casserole dish.
- When satisfied with taste and consistency, replace dumpling on top of mixture. Bake in oven overnight on a very low heat for about 14 to 20 hours.

Before serving, remove lid, so dumpling can be browned slightly.

World News in Brief

Israel's school curriculum: Lebanese teachers call for revised approach

BEIRUT - Lebanon's national school curriculum, which has traditionally defined Israel as the country's sole enemy, is currently under review after several teachers asked the Lebanese Ministry of Education to make revisions, the Lebanese daily newspaper Al-Akhbar reported last week Thursday.

The Lebanese teachers said they "do not want to involve politics in the education system, which should be neutral and not subject to political perceptions".

The teachers added: "We do not want to educate our children to hate, even if the enemy (Israel) occupies our land, violates our sovereignty, and overlooks our border."

The Centre for Educational Research and Development, a national organisation within Lebanon's Ministry of Education, organised several discussions last week regarding the goals of the Lebanese school curriculum.

Members of a curricular committee for Arabiclanguage studies said in the discussions that they opposed including the phrase "animosity toward the oppressing Zionist entity" in the curriculum. Additionally, a professor from American University of Beirut expressed that the curriculum should include a notation of Lebanon's fight against "religious extremism that threatens Arab states". (JNS.org)

Newly operational IDF weapon can fire 18 rockets per minute

JERUSALEM - One year after commencing field testing, the Israel Defence Forces last week declared that a new guided artillery rocket called the Romach ("Spear") is now operational.

The Israeli military's Artillery Corps completed integrating the new system in recent weeks, the IDF said. The GPS-guided rocket is made by Israel Military Industries (IMI) and will be used with the Artillery Corps' M270 Multiple-Launch Rocket Systems (MLRS), which have already been modified so that they can launch the new munition.

The Romach has a reported range of 35 kilometres and a 20 kilogram warhead, and is accurate to within 10 metres of its target. One officer involved in the Romach project said: "In contrast to the MLRS, with the Romach we increased the number of rockets in each launcher from 12 to 18, and all the rockets can be fired within a minute." (JNS.org)

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Yom Hashoah: Lessons for South Africa

The regional branches of the Board are currently organising the annual Yom Hashoah ceremonies in their respective centres around the country. Perhaps more than any other date on the Jewish communal calendar, Yom Hashoah is the day that brings together Jews from across the spectrum, from the strictly Orthodox to the fully secular and all those in between.

As we know, merely to have been born Jewish in Nazi-occupied Europe was a death sentence, with even those who had converted to Christianity being targeted for extermination. On Yom Hashoah, we demonstrate that we are one people, committed to helping, supporting and safeguarding one another wherever we might be and regardless of belief or affiliation.

In addition to the local Jewish communities, the ceremonies will be attended by a range of political and religious leaders, diplomats and members of the media.

In part, representatives of the wider society attend as a gesture of solidarity with the Jewish community on this sombre occasion, but it is today widely recognised that the significance of Yom Hashoah for the country as a whole goes further than that. On Yom Hashoah, we remember the six million Jewish victims of Nazi tyranny, as well as the millions of other innocent men, women and children who died at the hands of that regime.

Just as importantly, we remember the ideology of racial, religious and ethnic hatred that ultimately led to these murders. The death camps were the culmination, not the starting point, of the Holocaust. What began as hateful rhetoric against the Jewish people paved the way to legal discrimination, seizure of property, expulsion and eventually systematic mass murder.

The lesson that all South Africans must learn is that words lead to action. In the past, and even in our own times, we have seen how verbal incitement to hatred, whether based on race, ethnicity, nationality or even political affiliation, has led to lethal acts of violence in our country.

The upsurge of racism and racist incitement in the social media at the

World News in Brief

Turkey: no normalisation with Israel until Gaza blockade is lifted

ANKARA - A spokesman for the government of Turkish President Recep Tayyip Erdogan on Monday said Turkey will not normalise relations with Israel until the Jewish state lifts the maritime blockade of the Gaza Strip.

The spokesman was responding to earlier claims by the Turkish Foreign Ministry, last week Friday, that Turkish and Israeli negotiating teams have been finalising a rapprochement deal.

"Meetings with Israel have been taking place for a while and they are continuing today," Turkish Prime Minister Ahmet Davutoglu said in Ankara last week Thursday, Reuters reported. "If our demands are received favourably, then the next steps will be clear and the necessary announcements will be made to the public."

Israel and Turkey have been mired in a longstanding feud that originated with the 2010 Gaza flotilla incident, in which nine Turks were killed in clashes after Turkish militants attacked Israeli commandos who had boarded the flotilla. (JNS.org)

beginning of this year shocked the country into a realisation of the threat that racism continues to pose to our society, 22 years after the democratic transition.

At Yom Hashoah, we are likewise reminded of the dangers of allowing racial hatred to run wild and of the responsibility of every one of us to take a firm stand against it wherever it surfaces.

Exam alert

The Board is working closely with

the relevant universities, including Wits, Unisa and the University of Johannesburg to address problems relating to exams being set on Yomtov or Shabbat.

When such problems arise, there is a process that has to be followed in resolving them with the institution concerned, and for that reason, it is critical that we be made aware of such issues as timeously as possible.

I urge all religiously observant Jewish students to check their exam timetables to see whether there have been scheduling clashes, and if so, to immediately send through the requisite details (full names, date and time of exam and student number) to sajbd@sajbd. org.

• Listen to Charisse Zeifert on Jewish Board Talk, 101.9 ChaiFM every Friday 12:00 - 13:00

This column is paid for by the SA Jewish Board of Deputies









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Bloom and Poplak predict: Malema will be SA president

SUZANNE BELLING

Kevin Bloom and Richard Poplak sat next to each other in class as 14-year-old boys at King David Linksfield. Now in their forties, with wives and families in Johannesburg, their success as investigative journalists for the online Daily Maverick has led them on a 10-year journey to 18 countries in Africa, 10 of which form chapters in their recently-published book, Continental Shift – subtitled A Journey into Africa's Changing Fortunes.

"We both had a deep interest in the world and always believed there was something behind the wall worth looking into," they say. They travelled at various times over the 10 years, returning home to Johannesburg to be with their families, who, they say, were "completely supportive, even though it was difficult".

It is hard to distinguish who says what, as their thinking is on a par and they finish off each other's sentences.

"There can be no dispute that the African continent is growing (in many ways) – but is it developing?" Poplak asks.

Bloom adds: "There are over one billion people, including ourselves, and to a large extent the book is a

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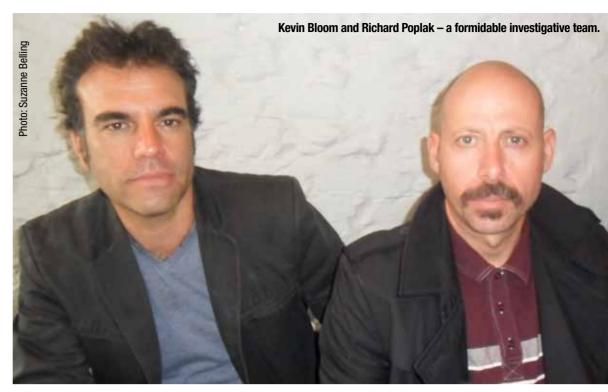
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discussion of growth and development."

Their collaboration on the book varied; sometimes each wrote a full chapter, sometimes paragraphs. "But we went through every word of the book together."

They conducted 600 interviews on various levels, from heads of state to child soldiers.

Were they ever in danger?

"Yes," they answer in unison. "Our car broke down in the Central African Republic behind rebel lines during the war. In Southern Sudan we walked into a stadium and got accosted and, in Zimbabwe, we were warned to leave the country by representatives of Zanu-PF," Poplak says.

Bloom reflects, "We may not be rich, but sometimes this is the best job in the world. Like when we were sitting near the Nile, we realised we had gold in our notebooks."

Their first foray into the continent was through the Daily Maverick, Poplak says.

They are not worried about finances; Bloom is involved in a major investigative story for the Sunday Times and both men are in great demand to address the corporate world on the speaking circuit.

The book comprises a collection of 10 essays woven into narrative, each focusing on a country, including South Africa, the Democratic Republic of the Congo, Namibia, Botswana, Zimbabwe, Ethiopia, Nigeria, South Sudan, the Central African Republic and Kenya.

Treating Africa as a single territory was a mistake, Poplak says. "There are 54 different countries and we need to be specific."

He did make some general observations.

"Tolerance for the 'big man' was all but done. Tolerance for the old style of governance was all but gone."

After independence in the 1960s many African countries grew poorer, but since 2000, sub-Saharan Africa, for example, has some of the highest growth rates in the world.

Of Zimbabwe, they disputed that President Robert Mugabe's actions against whites and attacks on white farmers was racially motivated. "It's all about money," they say.

Southern Nigeria is a region in enormous flux. "The pace of change is dizzy," according to Bloom. "It is foolish to prognosticate, but by 2050 Nigeria will be the third biggest country in the world," Poplak

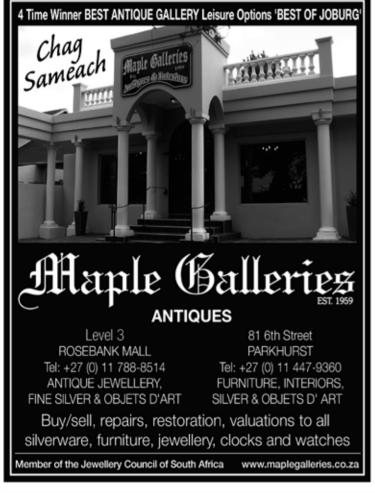
The authors feel that generally people in other parts of Africa are apprehensive about coming to South Africa, which has always been one of the most unequal countries on earth. South Africa is also viewed with suspicion by the rest of Africa.

The two predict that Julius Malema (leader of the Economic Freedom Fighters), whom they have met, will become president of this country. "He is very, very clever and a political savant," Bloom says, while Poplak expresses their common feeling that (President) Zuma is a "very bad man".

"We have a lot going for us here," Bloom says, "and a hell of a lot of things we take for granted".

Bloom holds a BA in English and politics and a post-graduate degree in journalism and creative writing, while Poplak has BFA (a fine arts degree). They both have previous books to their credit.

Their collaborative book was published by Jonathan Ball and is available in bookshops at a price of R260. It was launched in the UK last week.



World News in Brief

Hamas reportedly using 1 000 diggers to rebuild terror tunnels

JERUSALEM - Hamas is reportedly using more than 1 000 operatives to dig underground terror tunnels in the Gaza Strip, Israel Radio reported last week Thursday.

The Gaza-ruling terror group is reportedly smuggling in building materials and excavation machinery, while paying each individual who is digging tunnels between \$300 and \$400 dollars per month for the work.

Meanwhile, Hamas' elite terror unit, "Nukhbah", is conducting drills simulating attacks on Israel through the tunnels. Several members of the unit were killed when some of these emerging tunnels collapsed in recent months.

Israeli officials have said that the money being used for rebuilding Hamas terror tunnels should instead be used to rebuild civilian infrastructure in Gaza. Israel's Co-ordinator of Government Activities in the Territories (COGAT), which makes sure that cement supplied to Gaza is not used to construct tunnels to attack Israel, last week suspended the delivery of cement to Gaza after discovering how Hamas was stealing materials from the cement supply that was intended to rebuild destroyed Gaza homes, the Jerusalem Post reported.

Israel had destroyed Hamas's terror tunnel network during 2014's Operation Protective Edge. (JNS.org)



15 – 22 April 2016 Pesach SA JEWISH REPORT 25

Six Pesach lessons to convey to your children A letter to my children for the seder

SARA DEBBIE GUTFREUND

Tonight I want to tell you a story. It's a story that began in a narrow, dark land where we knew our names but forgot who we were. It's a story of how we lost our way and fell until we reached a place where we could no longer speak. A place where we couldn't stay where we were, but didn't yet know how to leave.

It's a story about last minute hope, about a faith that pulled us forward and helped us take that first step towards freedom. It's a story about how G-d picked us up and brought us from despair to joy, from darkness to light, from chaos to meaning. It's a story of the journey of our nation. It's the story of your great grandparents. It's my story. It's your story.

Our stories don't end. They are passed from generation to generation and each of us adds our own story, of hope, of redemption, of learning how to grow beyond yesterday's narrow

Here are some of the lessons from the Passover story that I want you to

1. Learn how to ask. Most great achievements in life begin with a question. Be curious. Speak up. Ask! Ask me about the salt water and the parsley. About the matzah and the pillows on our chairs. Ask about the

seder plate with the bitter herbs that bring tears to my eyes. All of this is here because I want you to ask me

2. Responsibility for each other.

We invite all who are hungry to come and eat, because we are responsible for one another. Some people are hungry for food, while others are

suffering we endured. We speak of our challenges and remember our tears because we can see now how they transformed us, how they moved us, how they taught us how lenges. Learn from them. Remember them. They brought us to this place today.

that we will eat to remember the to yearn for freedom. Embrace chal-

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We didn't wait for the bread to rise. Instead we grabbed the matzah and ran. Take action whenever you can and as soon as you can. The world is full of great ideas that have never

You gave us water. And that would have been enough but in Your great kindness You gave us food, and sight and hearing and legs and hands. This is the kind of gratitude that teaches us during the hardest of days that we have so much to be thankful for. That all of life is an undeserved, precious gift.

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6. The meaning of freedom. Some people think freedom means being able to do what we want whenever we want to. But the Jewish definition of freedom is the ability to create a meaningful life with authentic values and to create a close connection with our Creator. Freedom is living a life of constant growth and striving to live up to our potential.

As we gather around the seder table, take this story that has been passed from generation to generation and make it your own. Each of you is a precious treasure for the Jewish people.

This Passover night, I want to tell you a story that because of you, our children, will never end.

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hungry for wisdom. Whatever we have, we should share as much as we

3. Embrace challenges. On our table is salt water which represents our tears. And there are bitter herbs **4. Take action.** Thinking and preparing for change are important steps but what matters in the end is following through with our actions. Matzah teaches us the importance of acting quickly when we know something is the right thing to do.

been realised. Matzah teaches us to move, to do, to run towards our goal.

5. Practise Jewish gratitude.

Tonight we sing Dayenu. It would have been enough for us if all we did was wake up this morning, but

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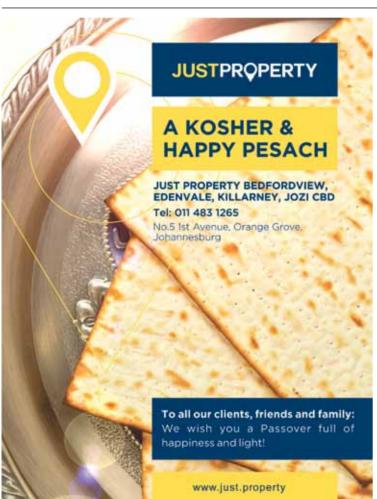
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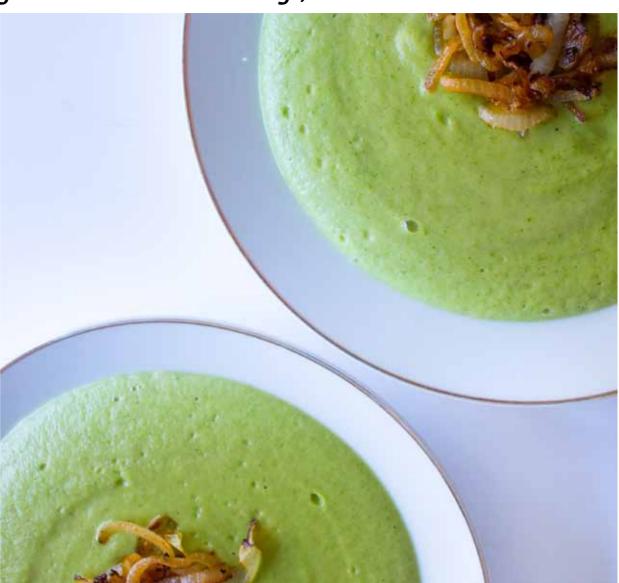


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A light Pesach lunch that's good for you - and it's tasty, too



MEGAN WOLF NEW YORK

Even during Jewish holidays, when food is so abundant, it is possible to eat well.

My cookbook, "Great Meals with Greens and Grains", highlights many of my favourite plant-based, vegetarian recipes that not only are healthy, but also delicious. And many of its recipes are kosher for Passover or can be easily modified by removing or substituting a single ingredient.

The following three recipes would be great when served as a light dairy lunch following a traditionally heavy seder. They are colourful, flavourful and packed with good-for-you ingredients.

BROCCOLI AND PARMESAN SOUP

Serves 4

Ingredients:

- 2 heads broccoli
- 3 tablespoons (45 ml) olive oil, divided
- Salt to taste
- 1 cup (240 ml) whole milk
- 1 large russet potato, peeled and cut into 2,5-cm pieces
- 1 tablespoon (14 g) butter
- 1 onion, thinly sliced
- 2 large cloves garlic, minced
- 1/2 cup (50 g) grated Parmesan cheese, plus more for garnish
- $\frac{1}{4}$ teaspoon ground nutmeg, plus more for garnish
- 1 ¹/₂ cups (355 ml) low-sodium vegetable stock (or more, depending on how thick you like your soup)

Preparation:

- Preheat the oven to 425 degrees F (220 C).
- Remove the bottom portion of the broccoli stalks and peel the thick outer layer with a vegetable peeler.
 Separate the florets from the bunch and chop the stalks so that you are using the entire broccoli.
 Although the stalk is a bit fibrous for a salad, it is perfectly usable for this application.
- Toss the broccoli with 2 tablespoons (30 ml) of the olive oil and salt to taste, spread on a baking sheet and roast until soft and golden brown, about 15 to 20 minutes. Heat the milk in a large, heavy-bottomed pan over medium-low heat you want to gently heat the milk so it doesn't scald.

- Add the potato pieces to the milk and cook until tender, about 12 minutes. Once cooked, set the potato and milk mixture aside.
- In a separate skillet, heat the remaining 1 tablespoon (15 ml) olive oil and the butter over medium heat, and cook the onion and garlic until translucent and fragrant, 8 to 10 minutes.
- Place three-quarters of the onion mixture in a blender, and continue to cook the remaining portion until golden brown and more caramelised, another 10 to 12 minutes, then set aside for garnish.
- Add the potatoes and milk, broccoli, Parmesan cheese and nutmeg to the blender or food processor with the onion; blend until combined.
- Begin adding the stock until you have achieved your desired consistency, adding more if you need. Season to taste with more salt if necessary.
- Divide the soup among 4 bowls, top with a spoonful of the caramelised onions, a pinch of nutmeg and a sprinkle of Parmesan cheese. Serve immediately.

KALE SALAD WITH CANDIED ALMONDS, APPLES AND MAPLE DRESSING

Serves 4

Ingredients:

For the dressing:

- 1/4 cup (60 ml) olive oil
- ² tablespoons (30 ml) maple syrup
- 1/4 cup (60 ml) lemon juice
- Salt to taste

For the candied almonds:

- $^{1}/_{2}$ cup (69 g) whole raw almonds
- 1 tablespoon (15 ml) olive oil
- 1 tablespoon (15 ml) maple syrup $^{1}/_{2}$ teaspoon salt

For the salad:

- 1 bunch kale, stems discarded and leaves roughly chopped
- 1/2 cup (75 g) crumbled feta cheese
- 4 scallions, thinly sliced
- 1 medium tart apple (Granny Smith, Northern Spy or Braeburn), halved, cored and thinly sliced

>> Continued from page 28

Preparation:

Preheat the oven to 148 degrees C.

To make the dressing: Combine all the ingredients in a bowl and whisk until well incorporated, then set aside.

To make the candied almonds: In a bowl, toss the almonds with the olive oil, maple syrup and salt, spread in one flat layer on a parchment - or foil-lined cookie sheet - and bake for 10 minutes.

To make the salad: In a large bowl, combine the kale, feta, scallions, apple and warm almonds, toss with the dressing and serve immediately.

Tip: If you don't have almonds, you can use any other nuts on hand - pecans or walnuts would be delicious.

SPICE-RUBBED EGGPLANT WITH QUINOA AND CHERRIES

Serves 4

Ingredients:

• 2 large eggplants, halved, tops left intact

For spice rub:

- 4 teaspoons (8 g) ground cumin
- · 2 teaspoons (4 g) smoked paprika
- 1 teaspoon chilli powder
- · 1 teaspoon salt
- · 2 tablespoons (30 ml) lemon juice
- 1/4 cup (60 ml) olive oil

For the quinoa:

- \cdot $^2/_3$ cup (140 g) uncooked quinoa (certified kosher for Passover)
- 1 $^{1}/_{3}$ cups (320 ml) water
- $^{1}/_{3}$ cup (53 g) unsweetened dried cherries or raisins
- $\frac{1}{3}$ cup (20 g) chopped parsley, divided
- $\frac{1}{3}$ cup (33 g) thinly sliced scallion (white and green parts), divided
- · Salt to taste
- 2 tablespoons (30 ml) olive oil
- 2 tablespoons (30 ml) lemon juice

Preparation:

Preheat the oven to 200 degrees ${\sf C.}$

To make the eggplant: Place the eggplant halves cut-side up on a non-stick baking sheet. With a sharp knife, score the eggplant diagonally every 1,3 cm, then run the knife down the centre of the eggplant. Be sure to only score the flesh of the eggplant; do not pierce through the skin.

To make the rub: In a small bowl, combine all the ingredients for the spice rub. Massage the spice mixture evenly across each of the eggplant halves, being sure to rub it into the flesh. Turn the eggplants cut-side down and roast for 45 to 50 minutes, or until very soft and cooked through.

To make the quinoa: Combine the quinoa and water in a pot and bring to a boil over high heat. Reduce the heat to low, cover and continue to cook until the water has evaporated and the quinoa is fluffy, 10 to 12 minutes. Mix the cooked quinoa with the cherries or raisins and set aside.

When the eggplant is cooked, add half of the parsley and half of the scallions to the quinoa, stir to combine and season to taste with salt. Top each eggplant half with equal amounts of the quinoa mixture, then top with remaining parsley and scallion, drizzle with the olive oil and lemon juice and serve immediately. (JTA)

Excerpted from "Great Meals with Greens and Grains" by Megan Wolf. Reprinted with permission from Page Street Publishing Co. All rights reserved.



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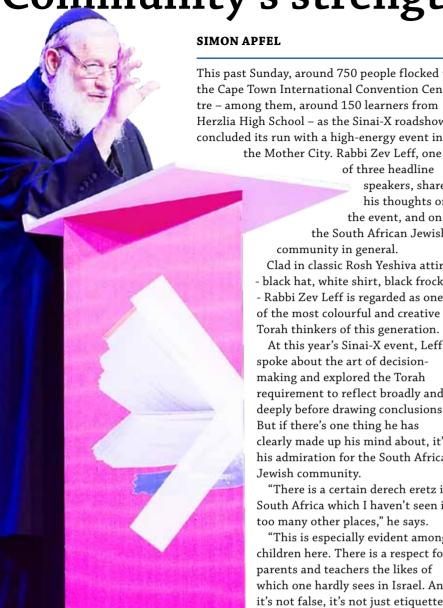
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Community's strength is strong foundations



This past Sunday, around 750 people flocked to the Cape Town International Convention Centre - among them, around 150 learners from Herzlia High School - as the Sinai-X roadshow concluded its run with a high-energy event in

> of three headline speakers, shared his thoughts on

> > the event, and on the South African Jewish community in general.

Clad in classic Rosh Yeshiva attire - black hat, white shirt, black frock - Rabbi Zev Leff is regarded as one of the most colourful and creative Torah thinkers of this generation.

At this year's Sinai-X event, Leff spoke about the art of decisionmaking and explored the Torah requirement to reflect broadly and deeply before drawing conclusions. But if there's one thing he has clearly made up his mind about, it's his admiration for the South African Jewish community.

"There is a certain derech eretz in South Africa which I haven't seen in too many other places," he says.

"This is especially evident among children here. There is a respect for parents and teachers the likes of which one hardly sees in Israel. And it's not false, it's not just etiquette.

"We know that derech eretz is the foundation of Torah. And I think South African Jews are taking their strong derech eretz foundations and graduating to the next level, which is Torah."

The Rosh Yeshiva and communal leader of Moshav Matityahu is visiting South Africa for the second time after winning over wide-ranging audiences with his sharp wit and analytical acuity at the 2011 Sinai Indaba.

"The Torah presented at these events is the genuine product," says Leff. "People know they are coming for serious, authentic Torah learning – and they come in extraordinary numbers. These aren't people who are necessarily 100 per cent committed to Torah, but they are nevertheless interested enough to want to learn."

Of course, there are important sociological factors behind the success of events like Sinai Indaba and Sinai-X, and initatives such as the international Shabbos Project, which the South African community pioneered.

"The fact that there is one chief rabbi and an organised, unified, yet diverse group of rabbonim under that banner, as well as one kashrut, tends to foster unity," he explains. "In the US everybody is to themselves, there is more room for dissension and isolationism. In South Africa, you don't have the luxury of machlokes (argument).

"There seems to be a deep respect for Torah itself among even the less observant South Africans - perhaps rooted in the great Lithuanian Torah families from which the majority of the community stems," he continues.

"If Torah is denigrated and diminished, and this is what children grow up with, then there isn't much hope. But if Torah is respected - as it seems to be in most South African homes - then there is always a good chance it will re-emerge, reinvigorated, somewhere down the

Leff paid tribute to Chief Rabbi Warren Goldstein for the manner in which he has built on

"There seems to be a deep respect for Torah itself among even the less observant South Africans - perhaps rooted in the great **Lithuanian Torah** families from which the majority of the community stems.

these foundations.

"The Chief Rabbi is smart and canny and understands people. He knows how to do things and how to get them done. He is also humble and personable - people want to work with him and help bring his grand ideas to fruition. There is a respect and affection for him across the community - talmidei chachamim (advanced Torah scholars) relate to him as do those of a more secular persuasion."

And what of the Chief Rabbi's latest initiative - a DIY Torah learning programme focused on Pirkei Avot, called "Avot101"?

"I think the South African community is thirsty for Torah learning - as their attendance at Sinai-X exhibited - and it wouldn't surprise me if this learning programme takes off in the same way the Sinai events and the Shabbos Project did," says Leff.

"Pirkei Avot can be learned on many levels, and also contains ideas that promote both derech eretz and Torah learning itself. Its lessons are accessible and applicable to everyone, men and women, young and old, Torah scholar and novice, alike. I think it's an excellent choice."

Pesach

World's largest seder goes on, despite slow earthquake recovery

CNAAN LIPHSHIZ KATHMANDU

When the ground started to shake beneath Rabbi Chezki Lifshitz's feet, he was praying near a doorway at the Chabad House of Kathmandu, where he lives with his wife, Chani, and their six children.

Rabbi Zev Leff

Lifshitz, 42, an energetic redhead who was born in Israel, has served as the Chabad-Lubavitch movement's first permanent envoy to Nepal since 2000, when he and Chani opened the Chabad House in the earthquake-prone nation's capital. Since then he has lived in expectation of tremors.

But nothing could have prepared him for the 30 seconds of violent shaking on April 25 of last year, which was so powerful it shifted the whole of Kathmandu 10 feet (more than three metres) southward. The city was devastated and some 9 000 people throughout the small, mountainous country were killed.

In the days following the quake, Lifshitz conducted dozens of airborne rescue operations while his wife, staff and volunteers followed a contingency plan they had spent years preparing. The plan included building a cache of supplies (food and purified water, medical supplies, petrol for the power generators) and setting up a network of emergency service providers, such as helicopter pilots and chauffeurs, who could be counted on in times of crisis.

Last year, the Chabad House was transformed into an island of safety for hundreds of Israelis who were in the country, along with dozens of locals and tourists from around the world - Jews and non-Jews alike.

Now, in a country that even before the quake was ranked as Asia's second poorest, the Lifshitzes are preparing to kick off a massive annual production that is among the highlights of their mission in Nepal: a feast believed to be the world's largest seder, which attracts some 1 500 Israeli and Jewish backpackers each year.

The event in Kathmandu comprises three, sometimes four, simultaneous seders - two in Hebrew, the rest in English. Some years, as is the plan for this Passover near the end of April, the venue is the 8 000-square-foot (1 700-squaremetres) Chabad House compound - a heavily guarded fortress in the city's touristic Thamel district.

In other years the feast is hosted at a hotel, often the Radisson, whose kitchen is especially kashered for the event.

Two weeks ahead of the seder, Thamel's guesthouses fill up with many hundreds of Israelis, mostly 20-something backpackers who have recently finished their army service. They're drawn to Nepal in the spring, as it's one of the best season for trekking in the Himala-

At the seder, they are joined by a diverse melange of Israelis and

Jews, including middle-aged hikers on unusual honeymoons and "homesick" drifters from India and Thailand - some on spiritual journeys, others on a different kind of trip. Sporting dreadlocks, bindis and Teva sandals, they descend on Thamel's shops to buy the traditional Kathmandu seder uniform: white cotton shirts and loose-fitting salwar pants, though nothing stayed white for long in the city's thick smog, said Keren Singer, an Israeli participant in the 2012 seder.

An interior designer in her 30s, Singer and her architect husband, Daniel, were in Nepal on a trip around the world that year. Both non-observant Jews, they had planned an intimate seder with four other friends - Singer said she was looking forward to cooking and to "get away from the Israeli crowd" they had met in tourist destinations across Nepal and India.

But they went for the Chabad option "out of a desire to have a proper seder and because we didn't have time to organise our own," she said. Before the event, Singer joined dozens of other Israelis who each year volunteer to help prepare the event.

"Being away from home for so long brought us closer to anything reminiscent of it," she recalled.

For the Lifshitzes, the Passover preparations are somewhat more demanding. Immediately after one seder they start fundraising for the next, as each meal costs north

of \$60 000. And while Chabad-Lubavitch World Headquarters provides much of the funding, the Lifshitzes still strive to collect as much as possible from private donors. It's a struggle in a country lacking the kind of local philanthropists that bankroll Chabad activities elsewhere in the world.

Four months before the big night, the Lifshitzes and their helpers kick off logistical efforts that include transporting into Nepal some 800 pounds (363 kg) of matzah, 2 000 kosher wine bottles and thousands of tins of fish. They also organise a schechitah, a kosher slaughter, of hundreds of fowl and some beef.

The process is always challenging in a corrupt nation with a bad transportation system, but this year has been extra difficult because of the post-earthquake chaos, Lifshitz

Describing Nepal as "beautiful and uniquely spiritual", Lifshitz also said that "misery here is enormous", with "whole villages wiped off the map".

While some roads are blocked because of the earthquake, others are targeted by road thieves. The combination has complicated and delayed the process of shipping this year's Pesach necessities to Nepal from neighbouring India.

"We just had to begin earlier than usual," Lifshitz said of the prepara-

In addition to readying for the event, the rabbi and his staff are helping to rebuild a village that was destroyed during the earthquake.

Another hurdle is Nepal's gas shortage - the worst in recent history. The Lifshitzes had planned to offer a cold seder dinner - a major downgrade from previous years because of the lack of fuel.

However, the couple acquired enough butane to ensure warm meals. Lifshitz declined to specify how he managed it beyond saying that Chabad "still has some friends".

With Nepal's already poor infrastructure in shambles, the tourist traffic to Nepal last autumn - the other popular trekking season - was significantly lower than the previous year. So the Lifshitzes expect fewer guests this seder.

But the event is on, as are the two other (and far smaller) seders being organised by the Lifshitzes in Nepal: in Pokhara, a city near the capital that is a point of departure for the famous Anapurna trail, and Manang, a trekkers' hub at an altitude of 11 545 feet (nearly 4 000 metres). According to the Chabad-Lubavitch World Headquarters, it is the world's tallest.

"Every seder in the world has four children," Lifshitz said in reference to a passage in the Haggadah, the text that sets forth the Passover seder, that explores four attitudes to Judaism. "In Nepal, we have seders for the fifth child: the one who's never home for seder."

The Feast

TUVIA BOLTON

There were once two beggars who used to go around begging together. One was Jewish and the other a gentile. As the night of Passover approached, the Jewish beggar offered to help his non-Jewish friend get invited to a seder - the festive Passover meal accompanied by many commandments and rituals - and get a good meal.

"Just put on some Jewish clothes and come with me to the synagogue. Everyone brings home poor guests for the seder. It's easy, you'll see."

The non-Jewish beggar happily agreed. On the first night of Passover they went to the synagogue, and sure enough, both got invited to different homes for the festive ceremony.

Hours later they met in a predetermined place in the local park. But to the amazement of the Jewish beggar, his friend was blazing mad.

"What did you do to me?" he shouted. "You call that a meal? It was torture!! It was hell! I'll pay you back for this - you'll see..."

"What do you mean? What happened?" the Jew asked.

"What happened? As if you didn't know! You Jews are crazy, that's what happened! First we drank a glass of wine. I like wine, but on an empty stomach... My head started spinning a bit but I figured that any second we would begin the meal. The smell of the food from the kitchen was great.

"Then we ate a bit of parsley. Then they started talking, and talking, and talking. In Hebrew. All the time I'm smiling and nodding my head as if I understand what they're say-



ing - like you told me to - but my head is really swimming and hurting from the wine and I'm dying of hunger.

"The smell of the food from the kitchen is making me insane, but they don't bring it out. For two hours they don't bring anything out! Just talking, and more talking. Then, just what I needed... another cup of wine! Then we get up, wash hands, sit back down and eat this big wafer called matzah that tastes like newspaper, leaning to the left (don't ask me why).

"I started choking, almost threw up. And

then finally they give me this lettuce, I took a big bite and wham! My mouth was on fire. My throat! There was horseradish inside! Nothing to eat but horseradish! You guys are crazy...

"Well, I just got up and left. Enough is enough!"

"Ah, I should have told you." replied the Jew. "What a shame! After the bitter herbs is a glorious meal. You suffered so long; you should have just held out for a few more minutes...!"

The editor again: Jewish history is a seder.

We've had our appetite teased with small moments of triumph. But mostly we've had "bread of faith" that our palates can't really appreciate. And generous helpings of bitter herbs.

The lesson? Two thoughts come to mind: You need patience to be a Jew. And since we've swallowed the maror already, we might as well hold out one minute longer and get the feast...

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Arts pioneers aim to outpace the barbarism



TAKING ISSUE

Geoff Sifrin

The battle since December to protect this country's political values, symbolised by Zuptagate and Nkandla, echoes another struggle for the country's soul in art, music, literature and other forms. This is epitomised by the disgraceful burning of 23 artworks at the University of Cape Town during a student protest in February.

In contrast to this cultural barbarism, South Africa is fortunate to also have visionaries who are cultivating South African art, such as entrepreneur Benji Liebmann, who has established a huge, lush sculpture garden in the Cradle of Humankind called Nirox.

It is open to the public for a few months each year, featuring works by celebrated sculptors such as Angus Taylor, Willem Boshoff and others, and offers residencies for selected artists to live there to produce works. Two weeks from now, the festive opening for 2016 takes place. Equally bold, Liebmann's son Jonathan is the developer of Maboneng arts precinct in Johannesburg's CBD, where well-known and rising artists have studios.

Jews should be especially sensitive



to artworks' desecration, given
Jewish history and their long-time
involvement in the arts. As GermanJewish poet Heinrich Heine wrote
prophetically in 1821: "Where they
burn books, they will also ultimately
burn people." The burning of
artworks is ominous.

UCT Vice-Chancellor Max Price faces an unenviable task, trying to hold the fort against destructive rampages born out of the Rhodes Must Fall movement. The university has now reacted by taking down or covering dozens of its artworks that might be considered "offensive".

Its large collection includes 1 100 pieces displayed in 50 buildings

on five campuses by 520 South African artists. The important Porer collection includes works by celebrated artists such as Steven Cohen, William Kentridge, Cecil Skotnes, Pippa Skotnes, Zwelethu Mhethwa, Stanley Pinker, Marion Arnold, Guy Tillim, Malcolm Payne, Mark Hipper and Paul Stopforth. Other artists include Diane Victor and anti apartheid playwright Breyten Breytenbach, who have expressed dismay at the removal or covering of their works.

A UCT task team is assessing the collection through the prism of transformation and inclusivity, particularly pieces which might offend for how they depict black people, and looking - according to its brief - for artworks that "may be seen to recognise or celebrate colonial oppressors".

With South Africa's history of white domination and contempt for black people, one can understand black students' ire at pieces they find offensive. Some of UCT's halls are adorned with portraits of dead white men in colonial mode, evoking discomfort.

To add to this is the dominant colonial-era architecture, influencing the students' experience of it.

However, great art can come

from anywhere, notwithstanding the artist's politics. JH Pierneef's landscape paintings, for example, are exceptional despite his racism and role in the Broederbond. Johannesburg's Standard Bank Gallery recently hosted a major exhibition of his works.

For Jews, Wagner's music has long been beyond the pale because of his anti-Semitism and status as Hitler's favourite composer.
For years, the Israel Philharmonic Orchestra did not play Wagner. Yet classical music without Wagner would be infinitely poorer.

Some of the world's greatest, provocative artists have been Jews, such as the Abstract Expressionists in New York in the 1940s, riddled with Jewish names - Mark Rothko, Helen Frankenthaler, Barnett Newman and others.

South Africa's cultural battle, like the political one, will be fought for many years to come. Its post-apartheid identity, politically and culturally, is in flux. The best art provokes questioning. If we only allow sanitised, politically correct works which toe the "party line", society will be the worse for it.

Wily politicians are adept at pursuing agendas through narrow racial prisms. This is as dangerous in politics as it is in the arts.

 Read Geoff Sifrin's regular columns on his blog sifrintakingissue.
 wordpress.com



Community

Herzlia goes to great lengths in the fight against cancer



TRACY KLASS

Something wonderful happened at United Herzlia Schools on April 4, an event that epitomises everything that is taught there.

Fifteen girls from Herzlia Primary, Middle and High School volunteered to cut their hair to make wigs for children suffering from cancer. This project was initiated by the Israel-based organisation Zichron Menachem, who provides support for parents and children who suffer from cancer.

Donated hair undergoes sorting and processing and is sorted according to shade and length and then washed and combed with a special comb. Damaged and split ends are removed. Thereafter, the hair is sewn onto long strips of material which are used to construct the wig. Each wig requires a lot of hair usually three complete ponytails.

Wigs are very expensive to make but by donating their hair, the Herzlia girls contributed the most important component. Herzlia extended this into the broader community and identified a child through the Reach for a Dream Foundation.

This project embodies the concept of tikkun olam.

"While the pursuit of a first class academic education is of critical importance in any school, it is equally important that pupils learn the basic tenets of respect, dignity and humility. The concepts of gemilut chassidim, chesed and tikkun olam are equally important in the education of our children" said Geoff Cohen, director of education at Herzlia.

Michelle Scher, a counsellor at Herzlia Highlands Primary and co-ordinator of this project, put months of work into arranging this act of chesed. "At this moment the Herzlia family is experiencing the pain and anguish of supporting two pupils suffering from cancer. I wanted to use the hair-cutting ceremony as a means of showing our support to the two and their families.

"Over 60 family members arrived at the haircutting ceremony, lending support to their daughters, with many mothers and fathers doing the cutting themselves."

There were lots of tears, more from the parents than the pupils, at this very emotional event as the girls participated in a meaningful and personal way to this incredible initiative.



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Chag Sameach

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Four simple charoset recipes



MIRIAM SZOKOVSKI

Less than a week until seder night means it's definitely time to start thinking about the seder plate foods, including charoset a mixture of apples, nuts and wine which resembles the mortar and brick made by the Jews when they toiled for Pharaoh. This is used as a type of relish into which the maror (bitter herb) is dipped (and then shaken off) before eating.

The base of any charoset is sweet apple and/or pear, walnuts and red wine. Fruit - small dice, large dice or grated, that's up to you. Nuts chopped or ground - again, up to you. It's a matter of taste. Can't decide? Make a few versions and have a vote.

Some people like to add dried fruit like raisins, dates, prunes or apricots, and spices like cinnamon, nutmeg, cloves or allspice. Desiccated coconut can add another layer of texture, and is a good alternative for the nut-allergic.

I've got four variations here, but feel free to play around and come up with your own.

SIMPLE CHABAD-STYLE CHAROSET

Ingredients

- · 1 red apple
- 1 pear
- · 1 cup chopped or ground walnuts
- 1/2 cup sweet red wine

Peel and finely dice the apple and pear. Mix in the ground nuts and wine. Refrigerate until serving. Add a little more wine immediately before serving.

CHUNKY CHAROSET

Ingredients · 1 apple

• 1 pear

- · 1 cup chopped or ground walnuts
- ½ cup raisins
- 1/2 cup sweet red wine
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg

Method

Peel and finely dice the apple and pear. Mix in the ground nuts, raisins, wine and spices. Refrigerate until serving. Add a little more wine immediately before serving.

SMOOTH CHAROSET

Use any of these recipes and pulse in a food processor until it reaches a thick paste consistency.

NUT-FREE CHAROSET

- Ingredients • 1 apple
- 1 pear
- · 1 cup desiccated coconut
- ½ cup raisins
- ½ cup sweet red wine

Peel and finely dice the apple and pear. Mix in the rest of the ingredients. Refrigerate until serving. Add a little more wine immediately before serving.

There's one major "problem" with charoset - it's customary to shake the charoset off the maror before eating, but the charoset is quite delicious! So, set some charoset aside in a separate container for later use. Mix it into your breakfast yogurt, or serve warm with a scoop of vanilla ice cream.

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IDF said to be eyeing purchase of 'suicide drones'

JERUSALEM - The Israel Defence Forces was interested in purchasing "suicide drones", an Israel Aerospace Industries (IAI) official said last Sunday. IAI has developed a suicide drone called Rotem ("Juniper") that is capable of carrying grenades or cameras, and can be remotely manned by infantry soldiers at the tactical

"This is a tool that will change the face of battle at the battalion commander level," the IAI official said, Israel Hayom reported.

The cost of the Rotem is said to run into tens of thousands of dollars. The IAI official said such drones have been sold to foreign militaries, but he would not specify which ones.

The weight of the Rotem is light enough that soldiers can carry up to two on their backs in special carrying cases. The Rotem carries two fragmentation grenades that explode when the drone hits its target. (JNS.org)

Austria sees 80 per cent rise in anti-Semitic incidents

VIENNA - The number of anti-Semitic incidents that occurred last year in Austria increased by more than 80 per cent from 2014, the Austrian Forum Against Anti-Semitism said last week. There are 15,000 Jews living in Austria.

The Austrian organisation, which has been monitoring anti-Semitic incidents since 2003, said that 465 such incidents were recorded last year, among them 200 relating to Internet postings. The number of anti-Jewish Internet posts that could potentially be classified as criminal doubled from 2014 to 2015, according to an Austrian Interior Ministry spokesman, the Jerusalem Post reported.

"There is an increasing concern in our community that - if the proportion of Muslims in Austria continues to rise due to immigration, due to the refugees - this could become problematic for us," Jewish Communities of Austria Secretary-General Raimund Fastenbauer said. (JNS.org)

Israeli attacks on arms shipments to Hezbollah acknowledged

JERUSALEM - Israel has attacked "dozens" of arms shipments on their way to the terrorist group Hezbollah, Israeli Prime Minister Benjamin Netanyahu has acknowledged.

Netanyahu made the statement on Monday during a visit to an Israeli military exercise in the Golan Heights, according to Israeli news reports.

"We act when we need to act, including here, across the border, in dozens of strikes, to prevent Hezbollah from obtaining gamechanging weaponry," he said in an address to the soldiers. "We are also working on other fronts, near and far, but we are doing it intelligently.

"If we have to go to battle - and that possibility lies before us, and that's why you're here - it will be because we could not prevent the dangers to Israel in any other way."

Israel has neither confirmed nor denied reports in the Arab media alleging several Israeli airstrikes on weapons convoys in Syria and Lebanon bound for Hezbollah. (JTA)

Perfect matzah balls

- 2 eggs slightly beaten
- 2 tablespoons oil or chicken fat
- · 2 tablespoons soup stock or water
- 1/2 cup matzah meal
- 1 teaspoon salt

Method:

Beat eggs slightly with fork. Add other ingredients, except matzah meal, and mix. Add matzah meal gradually until thick. Stir. Refrigerate for 20 minutes in covered bowl.

Wet hands and form into balls. Drop into bubbling chicken soup or into a large wide pot into which 1 quart water seasoned with 1 tablespoon salt has been added and has come to a boil. Cook for 30 minutes. Yields 4 balls per each 1/4 cup of matzah meal.

Note: Many communities have the custom of not eating wetted matzah on the first seven days of Passover. In these communities, matzah balls and other recipes that use matzah are used only on the eighth day of Passover.

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Kosher prices around the world: How does SA compare?

SUZANNE BELLING

It is well known in Jewish law that on Pesach one should not make or eat food that rises. This, however, certainly does not apply to prices, whether here or overseas.

Although South African prices compare reasonably favourably with those in other parts of the world, there has been a definite price increase in this country, because matzah and many other Pesach products are no longer manufactured locally and need to be imported.

SA Jewish Report contacted sources

in several places where there are large Jewish communities

and looked at the prices in Israel (Modi'in), the US (Detroit and San Francisco), Australia (Melbourne) and South Africa (Johannesburg).

The lowest price for matzah in rand terms was discovered by Claire Super at Kosher Kingdom in London, £0,99 (R21,22) per box (at Waitrose Supermarket, the price was £1,20 - R25,72). At Pick n Pay Hypermarket in Norwood in Johannesburg, the price is R29,99.

"Rakusens products are locally made and therefore much cheaper," Super told SAJR.

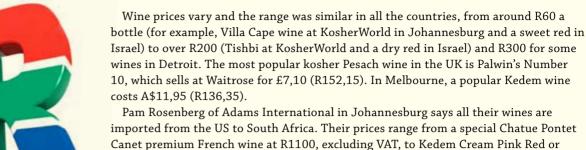
The matzah prices elsewhere are Australia \$3,95 for Aviv (R45,07) - compared with R37,99 at Pick n Pay - and \$2,75 (R31,38) for Sniders Matzah. These costs were sourced by Hilary Barron, who moved to Australia from Cape Town 30 years ago.

In Israel, a 1kg box of matzah sells for NIS9,50 (R38,18), according to expat South African Hilda Stern, who checked on the website of Rami Levy, a large and reasonably-priced Israeli supermarket chain.

Based on a sales flyer from Detroit's largest Passover foods retailer to the Orthodox community, One Stop Food Market, sent by Alan Gale, associate director of the Detroit Jewish Community Relations Council, a 5lb (2,2 kg) box of matzah costs \$9,30 (R136,83 or R61 a kilo).

Former Capetonian Cynthia Wener (San Francisco) priced a 1 lb box of matzah at \$3 (R45,66, or R102 per kilo).

In rand terms, Manischewitz matzah meal was priced at R48,99 in Johannesburg and R59,20 (\$3,89) in San Francisco; Jerusalem matzah meal at R43,99 (\$2,89) in Detroit; Rakusens at R21,22 (£0,99) in London; Sniders at R38,22 (A\$3,35) in Melbourne and R19,70 (NIS4,90) in Modi'in.



White Kiddish Wine at R55,99, excluding VAT.

How about trying this method of cleaning

How about trying this method of cleaning for Pesach? I am definitely going to use it!



- 1 Open a new file in your PC.
- 2 Name it "Chometz".
- 3 Send it to the RECYCLE BIN.
- 4 Empty the RECYCLE BIN.
- 5 Your PC will ask you: "Are you sure you want to delete Chometz permanently?"
- 6 Calmly answer "Yes" and press the mouse button firmly....
- 7 Feel better?

Works every time!



Chag Sameach!

We wish all our Jewish students, parents and staff a Happy Passover.



Games and tips for the seder Spice up your Passover seder

REBECCA RUBINSTEIN

The seder nights is one of the most memorable of the Jewish calendar. Many of us have fond memories of our family seders. Others just remember the grown-ups reading the Haggadah round the table, as our tummies rumbled and we wondered if dinner was ever coming.

But the seder shouldn't be dull. Long before the days of multimedia, in the times of the Mishna, the seder was an audiovisual re-enactment of the going out of Egypt for the children. In some communities the father

In some communities the father would dress up in white robes, holding a stick with an attached cloth and walk around the table chanting the passage, "We were slaves to Pharaoh in Egypt..."

The whole aim was - and continues to be - to stimulate the kids to ask questions and get involved in the seder. The "props" - be it the seder plate, or the cushions for leaning - are all there in order to arouse curiosity in our kids and get them asking questions.

Here are a number of ideas to make the seder fun and meaningful for everyone. All the games are suitable for all ages and are a lot of fun.



Get your kids to prepare activities ahead of time to increase their anticipation and involvement.

If you are inviting friends, let them know ahead of time that they have to prepare a fun activity or explanation on a specific section of the Haggadah. This way everyone is involved and is waiting for their turn to play the game, or act something out.

Very important: Remember to have a bag of small prizes or treats as incentives for good questions and involvement.





You will need a basket full of questions and answers about Passover on individual index cards or paper. Get your kids ahead of time to prepare as many questions and answers as they can from the Haggadah and write the questions and answers down. Here are some suggestions to get you

- Why do we eat matzah on Passover? To remind us of the dough that didn't have time to rise as our forefathers were rushed out of Egypt.
- Name the Four Sons? The wise, the wicked, the simple, and the one who doesn't know how to ask.
- How many cups of wine do we drink at the seder? Four.
- What things connected with seder night are associated with the num-



ber four? Four sons, four cups of wine, four questions.

- Why four cups of wine? To celebrate our freedom.
- What is the second plague? Frogs.
- Why do we dip in the charoset? The charoset represents the cement that the Jews used to cement the bricks together in their slavery. Today we dip as a sign of freedom.
- What does the shank bone remind us of? The Passover lamb which our forefathers sacrificed to G-d when they came out of Egypt.
- Can you say all ten plagues in order?
 Blood, frogs, vermin, wild beasts,
 pestilence, boils, hail, locusts, darkness, plague of the firstborn.
- Can you say the ten plagues backwards? Plague of the firsborn, darkness, locusts, hail, boils, pestilence, wild beasts, vermin, frogs, blood.
- Who am I? I am the last thing you eat before you bensch, say the blessing after the meal. There are often lots of fights over who hides me and who finds me. Who am I? The Afikoman.
- Who am I? I am one of the key figures in the story of the going out of Egypt. I lost my whole army and half my country in my stubbornness. Who am I? Pharoah.
- Who am I? I am one of the plagues.
 I made the Egyptians itch like crazy all over. Who am I? Lice.
- Who am I? My name only appears once in the Haggadah, but I went several times to Pharoah with my brother to try and persuade him to let the Jewish people go. Who am I? Moses.
- Who do we fill a cup for on the seder table and hope he comes and joins our seder? Elijah.

After the Mah Nishtana, you ask one of the kids to blindfold one of the guests or another family member.

Then the blindfolded one has to pick a card out of a box or hat.

Someone is chosen to read the question. If the blindfolded one answers correctly, he or she gets a point/sweet/nut/small prize.

The game can be played at different intervals during the evening.

This humorous game reveals how creative and clever participants are in connecting random items found



around the house to the Passover story. The game can be played at different intervals throughout the seder, in between reading the text. It requires very little preparation.

Get your kids to collect a bag full of small items from around a house - almost anything will do. For example: Duplo man, plastic animals, a plastic crown, a toy car, an envelope, a cup, a jar of red coloured water, pyjama trousers, a kiddush cup, lice shampoo, any stuffed animals, etc.

Pass the bag filled with the items around the table and get people to pick out an object without looking. Now each person has to connect the item in his hand to the story.

Here's an example of what someone might say who selected Duplo man from the bag: "You are probably very curious who I am? Well, many years ago, our people were enslaved in Egypt by a very powerful king called Pharaoh. One day G-d appeared to me at the burning bush and told me to remove my shoes. That's why I don't have any shoes on. G-d then told me that I was going to lead the Jews out of Egypt."

This game gets young and old involved and is a lot of fun.



You could use a simple plastic toy telephone that doesn't make noise, or any object that you can pretend is a phone, and lots of blocks on the floor next to the seder table.

At any time during the seder, you make a pretend ringing noise. There is a hushed silence and you pick up the phone. It is Pharaoh on the other end.

According to your improvised onesided conversation, it becomes clear that all children under eight have to get down from the table and start building a pyramid.

You can get one or two of the older children to be the task masters and shout out orders to work faster, etc. Children love doing this.

If you have several children at the seder, you can do a competition who can build the tallest tower/pyramid.



Ahead of time get the older kids to prepare a news report about the Ten Plagues and the Crossing of the Red Sea.

As part of the "broadcast" they can interview some of the guests as Pharaoh, Moses, Aaron, etc.

These characters can be totally improvised or described on an index card that you hand to the guests. For example: "You are Pharaoh. You have just been woken up in the middle of the night by your adviser who has told you that there is no water to drink in the whole of Egypt, only blood. The radio reporter wants to hear your statement about what you're going to do."



In advance of seder night write out on separate pieces of paper the names of characters or objects associated with seder night. For example: Pharaoh, Elijah the Prophet, The Wise Son, Maror, Charoset, Matzah, Chametz, Frog, Wild Beast, etc.

During the seder choose a volunteer. Tie a scarf around his forehead and stick a name on the scarf so that everyone can see it but him. Now he has to ask questions about himself, to which everyone answers Yes/No until he figures out who he is.

If he guesses in five or less questions, he gets a prize.



This game is for a more advanced or slightly older age group. It works like charades.

Prepare different verses from the Haggadah ahead of time, and write them on paper.

Each participant randomly chose a card. He then has to mime the sentence and the rest of the guests and family have to guess the passage.

The participant is not allowed to talk, but he may indicate how many words are in the passage with his fingers. He can show that a word rhymes with another word by touching his ear.

This game can be adapted for younger kids to act out the Ten Plagues or simpler words connected to the Passover story.

The Four Sons



To get children excited in advance of the seder, have them prepare plastecine or clay models of the four sons.

These can be placed on the seder table and held up when that section of the Haggadah is read. They can also be used to stimulate a discussion as to what the Haggadah means by wicked, simple etc. (To get the conversation going, you might ask: Is it a bad thing to be simple? Why doesn't the fourth son know what to ask?)

Passover Bingo Board

Games like Passover Bingo (www. passoverbingo.com) bring the Haggadah alive, keeping kids and adults eagerly participating at your seder. The Passover Bingo board game has words and images that are central to the Passover holiday. It's professionally designed to help people learn about Passover. This game can be used at any time to learn about the important events and personalities of Passover, or during your first and second seders for Passover.

This unique Jewish board game, which is fun and educational, can be enjoyed by the entire family. It helps motivate people to follow along with the story of Exodus. Guests at your traditional seder will be participating and paying rapt attention to the pages, thanks to this easy-to-play game. People who play it before or after the seder will leave satisfied that they have grasped the basic concepts of Passover, made so accessible in a colourful graphic format.

The Passover Bingo game features bright colours, cards that are durable, large, and easy to read, words and pictures on the boards that correspond with the Hagaddah and story of Exodus from Egypt, and enough cards for up to six players. A word list and explanations are included, so the bingo game can be played any time people get in the Pesach mood.

• Reprinted by kind permission of Aish Hatorah 15 – 22 April 2016 **Books** SA JEWISH REPORT 37

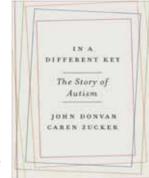
Good reads for the holidays and beyond

STEVEN KRAWITZ

Among the hundreds of books coming out in April, here are a few enticing titles for a good Pesach read. There are some thrillers, some literary works, a number of books with Jewish/Israeli themes, some current events and even Shakespeare in Africa.

Two medical books grabbed my attention:

In a Different Key by John Donvan and Caren Zucker (Allen Lane) as the story of autism, is the first comprehensive history of this condition. Donvan, who is an award-winning journalist, interviewed not only leading scientists, educators, therapists and politicians, but also families with autistic members, introducing us to an unforgettable cast of children. While this book is pro-



science, it looks at all sides of the debates surrounding autism's causes and treatments.

When Breath becomes Air by Paul Kalanithi (Bodley Head) is the book you will keep hearing about. The heart-breaking, beautiful work was penned by a 37-year old-neurosurgeon who had been diagnosed with terminal cancer. Recounting his life with honesty and life affirming reflections on facing mortality, Kalanithi transcends death with a celebration of life.

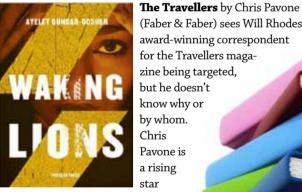


In the thriller genre the MUST-READ for April is **Orphan X** by Gregg Hurwitz (Michael Joseph) about Evan Smoak, a young man who was taken by the US government into a secret programme for orphans who are trained to carry out the type of operations governments need done and need

After a career as Orphan X, Smoak is forced off the radar and only takes on jobs that will rebal-

ance injustices. The novel delivers the kind of widescreen cinematic thrills only the best action movies deliver. Movie rights have already been sold, with Bradley Cooper to star.

The Last Days of Jack Spark by Jason Arnopp (Orbit) is one of the cleverest and most addictive books for 2016, this is a chilling story of a social media star's terrifying downfall. Egotistical and cynical, Jack Sparks sets out to discredit a ghostly YouTube video, but then people around him start to die...



(Faber & Faber) sees Will Rhodes, award-winning correspondent for the Travellers magazine being targeted, but he doesn't know why or by whom. Chris Pavone is a rising

in thrillers and if you haven't read him yet, start now and then read his

Israeli authoress Ayelet Gundar-Goshen's second book to be translated into English, Waking Lions, (Pushkin Press) reaffirms her position as one of Israeli's leading novelists and a rising name in the literary world.

Dr Eitan Green is a good man, he saves lives. One night while speeding along a deserted moonlit road in his SUV, after an exhaust-

ing hospital shift, he hits someone. Seeing that the man, an African migrant, is beyond help, he flees. That decision changes

The dead man's wife knows what happened and when she knocks at Eitan's door the next day, holding his wallet, he discovers her price is not money. It is something that will shatter his safe existence. Waking Lions is a gripping, suspenseful and morally devastating drama of guilt and survival, shame and

Peter Groge's **The Greatest Escape** (Nicholas Brealey) tells the astonishing little-known story of how an entire French village defied the Nazis during the French occupation and saved 5 000 lives. This is a page-turning adventure of heroism, hope and courage.

Banking and the global economy are put under the microscope by Mervyn King, the former governor of the Bank of England, in The

End of Alchemy (Little Brown). In this book he argues for fundamental changes to the financial system to reduce the risk of new crises. This is an urgent topic from one of a handful of people in the world with the necessary knowledge and experi-

Shakespeare in Swahiland by Edward Wilson-Lee (Williams & Collins) is one of many books published to commemorate the 400th anniversary of the Bard's death, but with a difference: Wilson-Lee takes the reader on an unforgettable journey from Zanzibar, through Kenya, Tanzania, Uganda, Ethiopia and Sudan, to reveal a hidden history and love for Shakespeare across the African continent. How Shakespeare's 16th century Elizabethan plays have found expression across Africa is an unexpected story and a delight-

ful one too.

Literary fiction readers can look forward to Anatomy of a Soldier by Harry Parker (Frater and Frater), a stunning debut about war told with profound humanism from the perspective of objects surrounding British Captain Tom Barnes and two boys on the other side of the conflict. Parker himself did service in Iraq and lost both his feet. This book has an authenticity and honesty that

SAVED THOUSANDS OF LIVES FROM THE NAZIS

should make it a war classic.

Anatomy

of a Soldier

Harry Parker

In Stork Mountain, Miroslav Penkov's mesmerising first novel, an American student returns to Bulgaria, the country of his birth, to track down his grandfather and find out why he suddenly cut off all contact with the family three years before. Finally, in an investigation behind the headlines of one of the most momentous events of the 21st century, Wolfang Bauer, journalist and photographer, accompanies Syrian refugees attempting to cross the Mediterranean on smugglers boats. Delving beyond the headlines into the stories of individual refugees and other participants in the murky, yet life-saving Syrian exodus, Bauer lives and humanises the greatest refugee and demographic flows since the end of the Second World War.

Applications now open for Nahum Goldmann Fellowship 2016

The Memorial Foundation for Jewish Culture is now accepting applications for the 28th International Nahum Goldmann Fellowship, which will take place in Mexico from June 20 -27.

The Nahum Goldmann Fellowship provides an "intensive experience in Jewish living, learning and leadership" for young people from around the world between 25 - 40 who show serious interest in Jewish culture and demonstrate a potential for individual growth and communal leadership.

The theme of this year's Fellowship is "Global Jewish Communities in Transformation". Lecture topics include:

- Trauma vs Transcendence A Historical Perspective
- Thriving or Drifting Future Jewish Community Scenarios
- Israeli Communities in Transformation
- Jewish Identity in Contemporary Society

The programme consists of morning, afternoon and evening sessions. Morning sessions involve lectures by outstanding Jewish scholars from around the world. Afternoon sessions include workshops on Jewish texts, Jewish identity, community building and other topics of importance to the Fellows, as well as recreational opportunities. Varied Jewish cultural events and discussion groups will take place in the evening.

Past faculty have included some of the most distinguished academics and scholars in the Jewish world. Faculty at this year's Fellowship include, among others:

- Prof Ismar Schorsch, President, Memorial Foundation, Professor of Jewish History and former Chancellor, Jewish Theological Seminary of America
- Prof Saul Berman, Adjunct Professor, Columbia University School of Law
- Prof Daniel Fainstein, Dean, Universidad Hebraica, Mexico
- Prof Charlotte Fonrobert, Associate Professor of Religious Studies (in Judaism), Stanford University
- Prof Channa Pinchasi, Research Fellow, The Shalom Hartman Institute, Director, Be'eri School for Teacher Education
- Prof Jacob J Schacter, Professor of Jewish History and Jewish Thought, Yeshiva University
- Prof Steven Windmueller, Professor of Jewish Communal Service, Hebrew Union College

Additional information about the Fellowship is available at the Nahum Goldmann Fellowship website, www.ngfp. org. To obtain an application form, contact The Memorial Foundation for Jewish Culture: phone: (212) 425-6606, website: www.ngfp.org; e-mail: office@ mfjc.org.





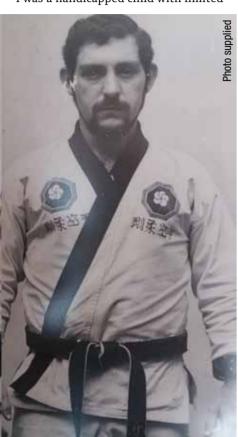
Harry Pieterkosky has karate coursing through his veins

BRIAN JOSSELOWITZ

Fifty-two years is a long time in anyone's life - but that's how long Harry Pieterkosky, 65, of Milnerton has been doing karate fulltime. Despite some serious health challenges, he has left an indelible mark on the

Pieterkosky was born in Johannesburg, but moved to Cape Town when he was 10. He grew up in Sea Point.

"I was a handicapped child with limited



Harry Pieterkosky in his younger days.

use of my arms as a result of a type of polio and I was very overweight," Pieterkosky said. "When I was 12 my [older] brother started karate and I became fascinated with the katas (sequence of movements) and I used to train with him so when he took me to the dojo they accepted me, even though they had not trained children before. So I began karate when I was 13."

His senseis were Hugh St John Thompson, his wife Marty and his brother Dennis who trained in Japan and at various times Japanese instructors taught at the dojo. After a short stint in Japan, Thompson introduced the Goju Ryu format and Pieterkosky was in the first group to get a black belt in this martial arts style.

In 1968 Pieterkosky started teaching the children's beginners class and in 1973 he started his own dojo in Sea Point and then branched out to Malmesbury, Mooreesburg, Piketberg, Darling and Paarl, but he has handed over the "country schools" to his students and now only teaches in Milnerton. One of his black belt students runs his new dojo in Johannesburg.

He holds 05:00 classes during the week at his Milnerton dojo for students who can't make the evening classes and on Sunday mornings, students come from as far as

"I was awarded Western Province colours three times and also represented the province as a referee and later became the chief referee for the Western Cape. I was also a national selector and in 1973 became the youngest A Class referee in South Africa."

Karate expertise runs in the family: Harry's wife Clare (5th Dan), daughters Martine Friedlander (6th Dan) and Daniella Hack (4th Dan) and son Mickey (2nd Dan) all have Western Province colours.

Other students include Matthew Rinkwest, Johan Pietersen and Amos Schreuder and his son Hugo and daughter, Thelma, who have won Boland colours and two brothers Tinus and Wickus Bronkhorst have represented South Africa in kickboxing three times.

There are weekly karate camps every school holiday for children, university students and adults.

prison youth Paarl inmates who took part in two international tournaments, all won medals. "I paid the fees while DA MP Michael Bagraim paid for the karate suits, grading and entry fees for outside tournaments they took part in.

"I also run special weapons classes free for any students in Joe Slovo and DuNoon near Milnerton," said Pieterkosky who is an 8th Dan Goju Ryu. He has been to Japan four times, the first time in 1980 and he also spent three weeks in England with a senior student where they trained and taught karate.

As an observant Jew - although he did referee at tournaments on a Saturday afternoon - he has resigned as a national selector and referee because he does not want to work on Shabbat.

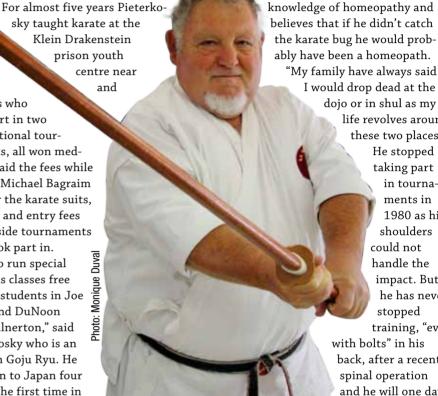
He is a member of the West Coast Chabad Shul where he attends services regularly and for 13 years he attended the Jewish Learning Centre of which he was a founder member.

> Pieterkosky has an in-depth knowledge of homeopathy and believes that if he didn't catch the karate bug he would probably have been a homeopath. "My family have always said I would drop dead at the

> > life revolves around these two places."

He stopped taking part in tournaments in 1980 as his shoulders could not handle the impact. But he has never stopped training, "even with bolts" in his

back, after a recent spinal operation and he will one day need a knee replacement...



Harry Pieterkosky, 65, at his dojo at home in Milnerton.

Pesach

I celebrate Pesach because my parents couldn't

OLGA CHERNOV-GITIN

My son is $4^{1}/_{2}$, a delightful age when he is still full of sometimes grammatically incorrect sentences that provide a glimpse into the magical and unique way that children see the world. In everything, my husband and I look for teaching

Like most first-generation Americans, he hears the words "when I was little..." from us a lot. It's followed by a comparison of how different his American childhood is from our Soviet childhoods: everything from toys and food, to freedom of religion and celebrating diversity.

Once we went to our local Chabad for a model matzah baking. At the end, the kids received real shmurah matzah, and the rabbi even mentioned to us that it comes from Dnepropetrovsk, in Ukraine. (When I was little, there were no matzah bakeries in Dnepropetrovsk.)

That morning, as I was getting my tortilla out of the fridge, I mentioned to Will that once Passover starts, I won't be eating any tortillas.

Somewhat thoughtfully, Will remarked: "You'll probably be really sick of matzah by the end of Pesach! Aaaaaand, you can't have pancakes!"

Even though I was already risking being late for work, I decided that the moment was right to share my thoughts on Passover with my son since he had brought it up.

"You know what? You're right, by the end, I do miss real bread," I said. "But you know what else? I'm really happy when I eat matzah. It reminds me that I'm free to eat it and free to celebrate Pesach. Did you know that when I was little, we weren't allowed to?"

Aha! I saw the spark of interest in his eyes; my cue to continue.

"When I was little, and even when Grandma

Yana was little, we weren't allowed to celebrate Pesach and eat matzah," I said. "In the Soviet Union, the government didn't want Jews to celebrate their holidays. We couldn't go to the library and learn to make matzah. And Jews couldn't even speak Yiddish in public. Can you imagine what it would be like if you were only allowed to speak Russian at home and never, ever outside?"

"Is that why everyone only remembers some words in Yiddish but not all?" he asked. "And is that why you want me to speak Russian? So I don't forget it like they forgot Yiddish?"

Bingo! A connection had been made. I came back to eating matzah. Yes, I miss hametz by about Day 5. But the truth is, Passover is one of my favourite holidays precisely because it celebrates freedom. Freedom of my Jewish people from slavery, freedom of refugees/Americans by choice like us to be Jewish, and most recently, freedom of self-determination for Jews in Ukraine, who joined Ukrainians of all backgrounds to proclaim that they, too, want to live free of corruption and outside political influence.

My son is the new generation that will not know political oppression and religious suppression. Watching him grow up free and teaching him what it means to be Jewish is an honour and a joy. It is something I do openly, buying Jewish books and celebrating holidays in public spaces.

These are such simple things, yet so unthinkable for my parents and grandparents. They managed to pass on what little they knew out of sight and with some apprehension. I eat matzah for them, to be reminded that Jewish freedom comes with a heavy price. But in today's America, passing on the significance of that freedom is both my luxury and my responsibility. - (Kveller via JTA)

• Olga Chernov-Gitin is a first-generation American who lives in Pennsylvania.



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Facilities for Jewish families in Borehamwood and Elstree are developing apace. There are several other Orthodox synagogues in the local area, an eruv, four kosher cafes/restaurants and two delis/butchers, a Jewish secondary school, and a second Jewish primary school opening soon.

The successful candidate is engaging, passionate and visionary, he cares for his community, delivers uplifting and challenging sermons and has an outlook of Ahavat Yisrael and Torat Chesed.

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Closing date for receipt of applications – 15th May 2016.

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Friday (April 15)

• Bet David Family Kabbalat Shabbat service followed by a light supper. Time: 18.00. Venue: Bet David, Morningside. No charge. Enquiries: Sharon (011) 783-7117.

Saturday (April 16)

 Bet David Torah Study and light breakfast. Time: 08:45 - 09:45. No charge. Youth service and activities for all children ages 3 - 10. Time: 10:00 - 12:00. Shabbat morning service. Time: 10:00, followed by a brocha.

Sunday (April 17)

 RCHCC screens the award-winning film "Phoenix". Venue: Clive M Beck Auditorium. Time: 19:30.

Donation R70 (incl refreshments). Booking: Hazel or René (011) 728-8088/8378, a/h (011) 728-8378, e-mail rchcc@telkomsa.net or rene.s@ telkomsa.net or www.greatpark.co.za

- Second Innings hosts Glen Silverman, former chief investment officer of Investment Solutions, on "Brics and the Lessons for South Africa". Venue: The Gerald Horwitz Lounge, Golden Acres. Time: 10:00 for 10:30. Cost: R20 members, R40 visitors (incl tea and light refreshments) Contact: (011) 532-9701 (Linda) or (011) 454-5079 (Grecia).
- Ditsong Museum of Military History in Saxonwold screens "Nicky's Family" a docudrama on story of Nicholas Winton, an Englishman who organised the rescue of 669 Czech and Slovak children just before the outbreak of the Second World War. Time: 17:30. Cost: R100 per person (payable at the door). No card

facilities. Snacks will be served. Bookings: (011) 486-3648 or e-mail: majestic.henni@gmail.com

Wednesday (April 20)

• JH&GC hosts a talk by Prof Mark Drumbl on "Victims who Victimise: The Kapo in Literature and Law". Venue: JH&GC. Time: 19:30. Admission free but donations welcome. Booking essential. Booking: shirley@jhbholocaust.co.za or (011) 640-3100/2148.

Thursday (April 21)

• JH&GC and partners host a screening of the documentary, "A Snake gives Birth to a Snake". Venue: Constitution Hill. Time: 17:30 for 18:00. Admission free. Booking: shirley@jhbhocaust.co.za or (011) 640-3100/2148.

Obituary

My friend Abe – a game well played and a life well lived



GORDON FORBES

Abe Segal died in Cape Town on the night of April 4, with his devoted friend, Deborah Curtis Setchell, at his bedside. Abe and I met 63 years ago in the locker-room of the Ellis Park tennis courts, when he came over to my corner and chided me for being too quiet.

"Don't they make noise on that farm of yours, kid?" I was 19 and he 22 and we have been friends and doubles partners

There will never be another Abe. They talk of breaking the mould. Well, his mould was well and truly broken! Such a good man. Generous, forthright, strong, big-hearted, loyal, compassionate... a rough diamond, with the diamond part flawless and the rough part filled with the unique kind of humour that made his friends laugh in amazement, while at the same time shaking their heads at the fun of it!

Only a few weeks ago on a still evening in Plettenberg Bay, we sat together, looking at the sea, yakking away, and sipping the whiskies that Tony Bloom had poured for us. Lately, we've talked nearly every week, being able to say the same things more than once, because we both forgot what we said the

Suddenly though, this time, towards the end of the evening, he touched his glass to mine and said: "Cheers, Forbsey We've had a great time, but the game's over. Thanks for everything.

Maybe he had some kind of premonition, for I know he wasn't feeling well... But he never complained. In all the time I have known Abe, I have never, ever heard him complain. Not once. And he thanking me! I ask you! It was I who should

He was a great tennis player. Look at his results over the years and one is fully amazed! For a start, he had one of the best left-hand serves of all time - fine volleys, safe backhand and a huge forehand that sometimes went off at a tangent and ran amuck.

I still remember the time at Roland Garros when he hit a forehand into the President's Box without a bounce. It hit one of the officials in the chest, while the base-linesman triumphantly called "Out"! Or the time, on the Wimbledon centre court, playing Rex Hartwig, when Rex tried to run around his serve to hit a forehand. The ball simply followed him, until he had to catch it with his left hand, in front of his chest. Abe's serve used to swerve like mad, especially the second one.

And what about the lineswoman at Wimbledon who had

too much wine for lunch and was asleep when Abe, playing Clark Graebner, won the match point? "Clark's game is kinda boring, Forbsey," he told me, "so I guess she's entitled to take a nap".

Odd things happened to Abe almost continually - things that never failed to amuse the millions of people all over the world that loved him. For instance, suddenly, aged 69, he became a painter, sur-

prising everyone (including himself) when his paintings were exhibited at The Everard Read Gallery. Even here, Abe was unorthodox. Always impatient, he'd invented a way of turning his canvasses upside down, so as to do his skies without disturbing the still wet scenery below.

Although in my speech, I warned the Read Gallery patrons that the skies on the paintings were all upside down, they bought every last one! "A sky's a sky, Forbsey," was Abe's comment. "I've never seen one with a label sayin' 'this side up'."

Thus Abie. I could go on and on, and I am sure that I speak also for his daughters, Nancy and Susie, his wonderful wife, Heather, who died some years ago and his friend, companion and helpmate, Deborah.

I can't believe I'll never hear his voice again. Never again have him walk across the court to my side, cup his hand and say: "For G-d's sake, Forbsey, can you please stop bein' nervous, grip your racket and watch the friggin' ball!"

A part of my life, and, I am sure, a good many other lives, will go with Abe. We wish him a good rest, and salute him for a game well played, and a life well lived.



Daniel Berger has the genes to be a special golfing talent

JACK MILNER

Occasionally a name pops up on a gold leader board and one gets asked whether that player is Jewish or not. We saw that at the Masters at Augusta, Georgia, at the weekend when Smylie Kaufman, playing in his first Masters, started the final round in second place and played alongside Jordan Spieth.

Both imploded in the final round to one de-

gree or another and it was eventually Briton Danny Willett who took the title.

Investigations into Kaufman have not revealed much and there is no hint as to whether he is Jewish or not. Perhaps it will be investigated further and more will be revealed at a later stage.

While looking up details on Jewish golfers I came across another young golfer who seems to be "quite useful" and that is Daniel





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US PGA Rookie of the Year Daniel Berger (left) is interviewed by father Jay at last year's US Open tennis tournament.

Berger. Berger, who is currently ranked 51 in the world but should rise after his run in the Masters, finished joint 10th with a score of one over par.

He is being touted as a great talent for the future and he is definitely Jewish. In fact, he is the son of former top American tennis player Jay Berger, who has been inducted into the Jewish Hall of Fame in Israel.

Daniel Berger celebrated his 26th birthday on the opening day of the Masters last week Thursday. He was born in Plantation and lived in Miami for about 10 years before moving with his family to Jupiter, Florida, where he began taking golf seriously.

He graduated from William T Dwyer High School in 2011 and went on to play golf at Florida State University, where he tied for second spot at the 2013 NCAA Division One Men's Golf Championships. Later that year Berger decided to give up his amateur career and look to make his money on the professional tour.

In late 2013, Berger qualified for the Web. com Tour and played four events. The following year he finished in tied second place at the TPC Stonebrae Championship and his ranking of No 15 in the season-long Web. com Tour standings, earned him promotion to the PGA Tour for the 2014 and 2015

In March last year Berger shot a six-under-

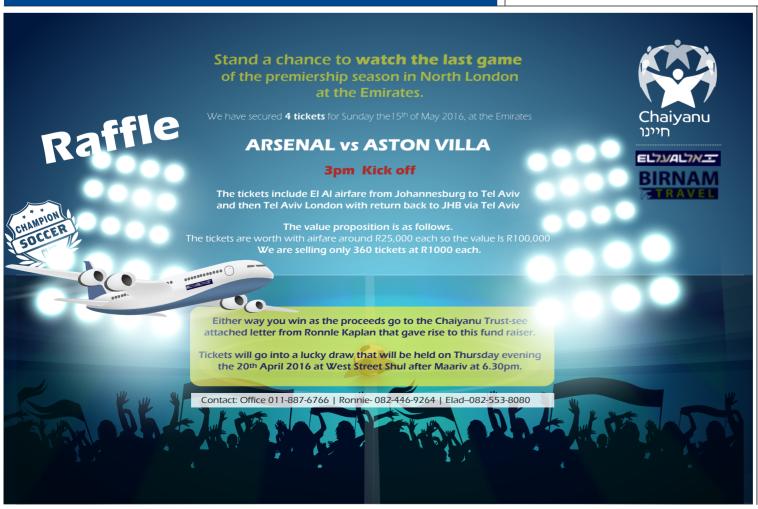
par 64 in the final round of the Honda Classic to get into a sudden-death playoff, which he lost to Irishman Padraig Harrington. He began the final round nine strokes behind third-round leader Ian Poulter and had Berger won that playoff, it would have been the second-largest final round comeback in PGA Tour history.

During the third round of the Arnold Palmer Invitational, Berger scored an albatross, which is three under par, at the parfive sixth hole. That has put him on a very select list that includes names such as Gene Sarazen, Johnny Miller, Ernie Els and Louis Oosthuizen. No Tiger Woods, Jack Nicklaus or Gary Player...

In the 2015 season, Berger made the cut in 17 of 31 events, had six top-10 finishes, including two seconds, and was the only rookie to make the Tour Championship field. He finished 11th in the FedEx Cup rankings and 25th on the money list. He was also named PGA Tour Rookie of the Year.

His father, Jay Berger, who was known for his rather weird service action on the tennis court, was a contemporary of Aaron Krickstein. He is currently a coach and head of men's tennis for the United States Tennis Association.

Jay also does tennis commentaries and apparently produced an entertaining interview with Daniel during the US Open.



Dean's long putt sinks brother Barry's Maccabi Golf Nationals challinge

JACK MILNER

The Sundelson family have dominated the Maccabi South Africa Golf National Championships for many years and the 56th renewal of the tournament played at Plettenberg Bay Country Club from March 20 to 22, turned out to be no different.

The Men's A Division came down to the last hole on the last day with Dean Sundelson going neck and neck with brother Barry, but it was Dean who won the day, sinking a 36-foot putt to beat Barry by one shot. This was Dean's eighth win in this tournament. As one would expect at a coastal course, the conditions were tough and considering it is not an easy golf course, the scores were good. Barry Sundelson had a decent lead over his brother on

Sundelson had a decent lead over his brother on the opening day, but the roles were reversed on day two in the fickle game of golf and the pair went into the final round all square. Dean, by sinking that long putt, shot a final round 70 while Barry produced a 71.

Elaine Rubens successfully defended her 2015 title in the Ladies Division. Debbie Cloud was the runner-up in the women's A Division.

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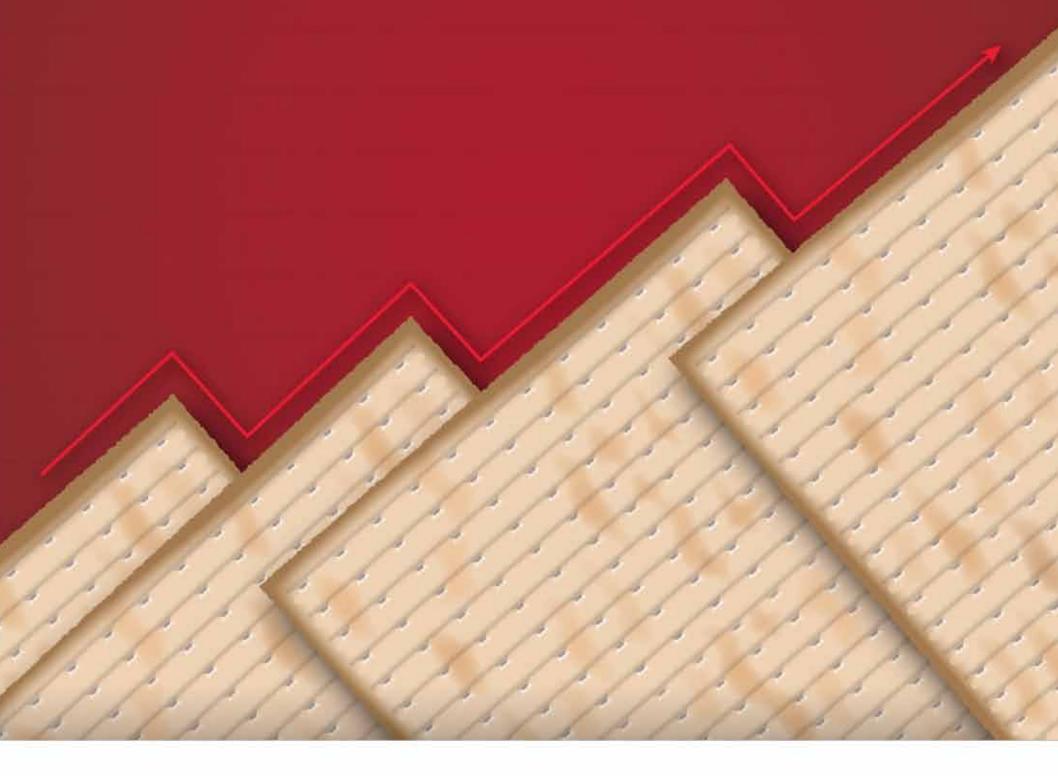


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