

KOL ECHAD

Kol Echad is the official publication of Forestdale Heights Lodge, B'nai Brith Canada.

We welcome all articles and letters from members of the Lodge and their spouses.

All material submitted is subject to editing.

The editor may consult with members of the bulletin committee regarding suitability and editorial decisions.

All opinions expressed in Kol Echad are those of the individual writers and do not reflect the views of either Forestdale Heights Lodge or B'nai Brith Canada.

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PRESIDENT'S PEN

Stewart Indig



Attention, Attention! September is just around the corner. At this point, I am not sure that an in-person meeting is possible or, for that matter, even probable. So, welcome to Forestdale Heights Lodge 2020. I will make every effort to hold this meeting via Zoom. I will work out the details and send out invitations. As usual, our dinner starts at 6:30 with a meeting following at 7:15 p.m. Dinner is optional, free, and does not need to be kosher. The

idea is just to get together. The meeting details are still to be worked out, but one thing we will attend is to vote in a new executive. You people must be tired of me being president and nagging you about such things as getting new members. If I

continue much longer, I would have to request a name change of the Lodge to the Stewart Indig Lodge.

I have been the president for so long I do not know what I will do when I am not leading the Lodge. The one thing I do know is that I will continue with the CVS when we can. Some things cannot be done like operating a watering station for the marathon. I hope that we do continue with the Chanukah and Passover basket deliveries. We will have to don a mask! Is the Yellow Brick House still allowed to have us? Two charities that we did support and now cannot are the Pride of Israel Kosher Food Bank and Blue Door Shelter.



Since we have not been meeting, we have not been donating goods either. I would like to continue to support these two charities. Perhaps we can donate \$180 to each. I need your support to do this, and we can make it part of the September meeting.

I urge you all to download "Zoom." If you do not have a camera, you will not be visible but can still use the audio. It can be downloaded on a computer, tablet or phone.

Have yourself and safe rest of the summer.

Sign up for the latest Jewish coronavirus updates

The spread of COVID-19, a new coronavirus, is reshaping Jewish communities. The Jewish Telegraphic Agency is collecting the news flowing in from across the globe. Get a short e-mail from JTA at the end of everyday with the latest updates.

Go to https://bit.ly/34b98c1

END OF ONE ERA, START OF ANOTHER

After 18 years, we are now ending our 10-month print run (12 this year). In addition, with the completion of this issue, Volume 18, No 12, we say a fond farewell to this format of Kol Echad. Watch for our revamped format, next month with the launch of the September/October issue, Volume 19, No 1. Starting next issue, Kol Echad will publish every other month, five issues per season.

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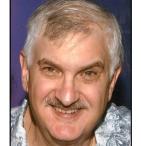
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EDITOR'S DESK

Jeff Rosen

This is turning out to be a fantastic journey. Of course, given everything that is going on this year, it means that I actually haven't left home. Instead, it has been an amazing virtual journey, one that has taken me to different countries across the ages.

Years ago, I took an interest in genealogy to explore my family's roots. I never got anywhere delving into my mother's family, as all roads appeared blocked in Russia and/or Poland. However, my father's family was quite a different story, one that has taken me across the ocean and back over 1,000 years.

When I started out, I learned bits and pieces, but life got in the way, and eventually, I pushed my inquiry to the sidelines. It was only when this pandemic stopped everything in its tracks did I find the time to restart this adventure.

Early endeavours revealed Canadian voters' lists with addresses and occupations for my parents and grandparents in Toronto and Hamilton at various stages of their lives. One of



Sarah Oppenbeim Gollom taken around 1890.

the earliest records that captured my interest was a 1911 census record taken in "England and Wales" with my grandmother's family. A routine file, to be sure, but the person who signed the document was my then 14-year-old grandmother. At the time, they lived at 39 Brady Street in Whitechapel, East London, an area that had become synonymous with the infamous killer, Jack the Ripper.

I still find it strange that my grandmother – rather than her parents – would have signed for the document. Then there were her parents – my great-grandparents – whose story encouraged me to delve further into the past. From what I have learned, it appears that my great-grandmother's parents were none too pleased when their daughter (see above) married a tailor. Perhaps it had something to do with class.

In the process, she said goodbye to her Oppenheim name.

Continued on next page

Anyways, the trip through time continued from the 1600s to the 1800s, and Oppenheim was now Oppenheimer. I found gravestones marking the spots where their journey ended and wondered if they would recognize what became of their family in the 21st century. Through the years, the families travelled through Belgium, France and Germany, seemingly crossing borders at ease.

Finally, taking a break in the mid-1600s, I found a portrait of Samuel Wolf

Oppenheimer (9 generations). For the record, he was a "Court Jew and banker." Unfortunately, I reached a dead end with that branch in 1560. However, my search proved not to be a dead-end but merely a detour.

Looking further into that period, I discovered another interesting link, branching off the Oppenheimer family in the form of a cousin, eight times removed. Samson Wertheimer, (seen at right) 1658-1724, was chief rabbi of Hungary. He was also an Austrian financier, court Jew and a lobbyist in his day to Austrian Emperor Leopold I.

Continuing my voyage, I eventually arrived in 1326, where an ancestor, Matityahu Treves, was asked to be chief rabbi of Paris and France and president of that area's rabbinical court (18 generations). Perhaps he simply went into the family business. After all, his father,



Yosef HaGadol Tzarfati Tzorfati-Treves, was head of the Jewish court in Marseilles, France (19 generations).

Then there was his father, Yochanan Hagadol Ashkenazi. This rabbinical leader was the chief rabbi of France. He apparently left that country between 1285 and 1314 during the expulsion of Jews by Philippe IV. He settled in Germany, where he acquired the surname Ashkenazi (20 generations). It's incredible (or not) how one generation of rabbis followed another. The further back I went, the more I was hooked. Imagine connecting your own existence to someone who lived hundreds of years ago. I began to wonder, beyond their names and their own historical records, what type of people were they?

For instance, I know that Joseph ben Isaac Bekhor Shor of Orléans was born around 1115 (25 generations). He was a famous Tosafist and a leading member of France's Orleans Jewish community. He was a poet, so obviously, he knew how to string words together. I could definitely relate.

Continued on next page

I finally reached Miriam Bat Rashi Yitzchaki Riban Ben Natan (30 generations), who was born between 1058 and 1062, about 900 years before I came into this world. I was definitely excited by this find and had to go further, discovering that her father was Shlomo Ben Isaac Yitzchaki. To this day, he is better known as Rashi (31 generations) (see above). This spiritual leader was a medieval French rabbi and author of a comprehensive commentary on the Talmud and commentary on the Tanakh.



Here I was, sitting at my computer station in Thornhill, Ontario, discovering a connection to one of Judaism's leading scholars. It was truly amazing. At that point, I thought my journey was over.

I was wrong. I eventually continued my trek into Rashi's (and my own) past before stopping around the year 105, when Yehoshua Zimri was supposedly born (46 generations).

So, is it all accurate? I would love to think so. So much time and energy have gone into the search by all those who have jumped into this timestream.

Back in the present, I am trying to stay grounded in 2020, a year that historians may one day view as a dark time in history. However, as I have said on so many other occasions in different circumstances, "Life is a journey, not a destination."

Be well and continue to live a good life.

AT A GLANCE

September 14 Opening Meeting (via Zoom)

October 5 Dinner Meeting
November 2 Dinner Meeting
December 7 Dinner Meeting

All Dates Subject to Change

Dinner at 6:30; Meeting at 7:15

CHANGE IS COMING TO KOL ECHAD – ARE YOU READY!

HIGH HOLIDAY GREETINGS 5781

Because of the ongoing COVID-19 pandemic, Forestdale Heights Lodge and Kol Echad have decided to change this year's High Holiday Greetings

supplement.

All those who placed greetings in the High Holiday Greetings 5780 issue, will see their greeting repeated in this year's September/October issue at no cost. If you prefer to pull your ad, please let us know by August 5. If you choose to change your greeting size, then you will be charged accordingly.

If you wish to donate to our supplement, it can be sent to 150 Harris Way, Thornhill, Ontario, L3T 5A8.



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CREAMY DILL COLE SLAW

INGREDIENTS

1 small green cabbage 2 tbsp. Wild Dill olive oil 1 garlic clove 1 tbsp. lemon juice 3/4 cup Greek yogurt 1 tsp. sea salt



DIRECTIONS

Shred or thinly slice cabbage and toss to break up layers. Mince garlic and place in serving bowl. Add yogurt, oil, lemon juice and salt. Whisk well to combine. Add cabbage, and then toss to coat. Let sit for at least an hour to allow flavours to develop. Toss again. Serve as a side or as a grilled sausage or burger topping.

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GOOD & WELFARE

Birthdays

Marilyn Arkin August 10 Stan Zeliger August 19



Anniversaries

Albert & Honey Ohana August 15 Stan & Janet Zeliger August 16 Stewart & Cathy Indig August 23



Forestdale Heights Lodge wishes past president Harvey Silver a speedy recovery following his recent knee surgery.

If you have any special moments in your life (or the lives of your children and grandchildren) that you wish to share with the Lodge, please send announcements to **jelijo@sympatico.ca**



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FORESTDALE FUNNIES

Jewish mother guilt at its finest

A conversation that happened between a mother and grandmother

My grandmother: I am lonely. It's just me by myself here. I could die here, and no one

would know.

Mom: Well come live with us

My grandmother: No. I don't want to live with

you.

Mom: Okay well let the nurse we hired in

My grandmother: No. I don't want a nurse

here.

Mom: Invite friends over.

My grandmother: No. I don't want to

entertain people.

Mom: ...

My grandmother: ...

Mom: ...

My grandmother: Anyways, I'm very lonely, and I hope you're lonely too one day once your husband dies. Goodbye now.

FORESTDALE FUNNIES

Don't wash your hair in the shower

(It's so good to finally get a health warning that is useful)

IT INVOLVES THE SHAMPOO WHEN IT RUNS DOWN YOUR

BODY WHEN YOU SHOWER WITH IT A WARNING TO US ALL!!!

I don't know WHY I didn't figure this out sooner! I use shampoo in the shower! When I wash my hair,

the shampoo runs down my whole body, and printed

very clearly on the shampoo label is this warning,

"FOR EXTRA BODY AND VOLUME."

No wonder I have been gaining weight! Well, I got rid of that shampoo and I am going to start showering with Dawn dishwashing soap instead. Its label reads,

"DISSOLVES FAT THAT IS OTHERWISE DIFFICULT TO REMOVE."

Problem solved!

If I don't answer the phone I'll be in the shower!!!



TALKING POINTS

Debbi (& Harvey) Silver

Nothing much has changed since the last time I wrote. We are now in August, and the summer is almost over. Sorry to say, but true.

As of today (July 8), the COVID-19 virus is still around, for how long? Who knows? I am quite concerned about our grandchildren. Will they be in their actual school for five days, or will it be three days and two days being homeschooled. No one

really knows. Will the Canadian/U.S. border ever be re-opened? Canadians still don't know. The U.S. is having many issues with COVID-19. Will it affect their election in

November? Will it even take place? So many questions. Maybe we should close the border down for another few months. Masks are now mandatory when going into any stores. How long will we be doing this? The Ontario government has done its best to keep the virus at bay.

The above is a huge problem that all of us are living with. As of today's date, Harvey and I have not been to a grocery store. Our daughter, Lisa, has done all our shopping for the last 18 weeks. Lisa tells us that we wouldn't recognize the stores, with arrows saying which way to move your buggy. We do go out to pharmacies, etc. We have been ordering in dinners or picking up takeout. I've really had enough and waiting for Stage 4 to open up.

We recently spent the day going to lunch at Golden Star and eating on the patio, then went to Lake Wilcox, where we have never been. Because it was July 1, we couldn't get close enough to really enjoy the lake.

It was a nice addition to our other "stay at home" situation.

Forestdale Heights Lodge has suffered due to the COVID-19 virus. We had planned our installation and our usual BBQ. Unfortunately, this just didn't happen.

Continued on next page

We hope to have our September meeting, if not in person, maybe on Zoom, which many groups are doing. Our incoming president, Ruth Pupko, is looking forward to the time when she can actually take over the presidency.

Stewart, thanks for stepping in until that day comes.

By the time September rolls around, Harvey would have had his knee replacement done and hopefully will be at the September meeting. Then, I'm going to have mine done. We are in for an interesting few months ahead.

I just remembered, what is going to happen to the synagogues during Rosh Hashanah and Yom Kippur?

Will the services be conducted via Zoom, or will they be in the shuls?

On that note, we wish everyone a healthy and happy New Year.

LOOKING BACK

For years, members of Forestdale Heights Lodge have gathered every summer to catch up on each other's lives and enjoy a delicious BBQ. Unfortunately, this year, circumstances forced us to cancel the annual event. So not to break tradition, we present a collection of "golden oldies" from years past. Unfortunately, we have had to say goodbye to some loved members over the years.

Jeff Rosen







FOR COMPLETE MUSIC VIDEO, GO TO kolechad.ca/bbq20.htm

LOOKING BACK



FOOD SENSATIONS

SAUCY BEEF PATTIES

Ingredients

1 egg, lightly beaten 1/2 cup soft bread crumbs

1/2 teaspoon salt

1/4 teaspoon pepper

1 pound ground beef

1 can (8 ounces) tomato sauce

2 tablespoons chopped green onion

2 tablespoons brown sugar

1 teaspoon Worcestershire sauce

1 teaspoon prepared yellow mustard



Directions

- 1. In a large bowl, combine the egg, breadcrumbs, salt and pepper. Crumble beef over mixture and mix well. Shape into four patties. In a large skillet, brown patties on both sides. Remove and set aside; drain drippings.
- 2. In the same skillet, combine the remaining ingredients. Return patties to the skillet. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until a thermometer reads 160°.

https://bit.ly/3877Ws2

* * *

PERSONAL NOTES: When preparing this at the end of June, the amount of tomato sauce (Tomato Mushroom Sauce was used) was doubled, and Crushed Red Pepper Flakes were added, while the chopped green onion was omitted and the amount of brown sugar was cut in half.

At the same time, the patties were prepared on the BBQ, while the sauce was heated on the stove. Once both were ready, everything was put into a large tinfoil dish on the BBQ and cook for 10 minutes.

Jeff Rosen

FOOD SENSATIONS

THE INDIAN BREAD OMELET

INGREDIENTS

2 bread slices

1 tbsp. Garlic olive oil

1 tbsp. butter olive oil

2 large eggs

1 tsp Kosher salt

1/2 tsp dried crushed chilli flakes1/2 tsp black pepper powder(Optional: diced tomatoes and diced onions)

DIRECTIONS

In a medium bowl, whisk eggs until frothy. Add the rest of the ingredients. Then whisk again. Set aside. Heat a flat, wide skillet on medium-low. When heated, add

Garlic (less 1 tsp) and Butter oil. Then add the egg mixture and spread it evenly from edge to edge. Place the bread slices on the egg mixture, beside each other, and centered. Gently press the bread slices down with your fingers into the egg mixture. Brush the bread slices, facing up, with Garlic olive oil. Cook for 1 to 2 minutes. Then carefully, with a wide metal spatula flip with bread side down on the pan.



After another minute or so, using your spatula, turn the wider edges of omelet towards the centre. Press down and once secure, turn one slice of bread on top of the other with cooked omelet in between. Flip a couple of times until both sides of the bread are golden brown. Serve your Indian Bread Omelet with a drizzle of Garlic olive oil, Sriracha or ketchup.

Serves Two

https://bit.ly/37LwV41

FOOD SENSATIONS

CEDAR PLANK SALMON

Ingredients

Cedar plank(s) for grilling
¼ cup olive oil
½ tsp. salt
½ tsp. freshly ground black pepper
2 cloves garlic minced
Salmon fillets

Directions

Fill a large bowl with water. Soak the cedar plank(s) under the water for one to two hours.



In a baking dish, combine the olive oil, salt, pepper, garlic. Mix well. Add the salmon and turn to coat evenly with the marinade. Cover and refrigerate for at least 30 minutes or until ready to grill. You can do this up to four hours ahead of time. Preheat the grill to medium-high heat (400-450F).

Pat the soaked plank(s) dry and place the salmon, skin side down, on the plank(s). Place the plank(s) on the grill grates, close the cover and cook for 10-15 minutes or until salmon is done to your liking. Douse or mist the plank(s) with a bit of water if it catches fire.

Smaller or thinner fillets will cook more quickly than larger or thicker cuts. To add a different flavour to the dish, start basting the salmon with teriyaki sauce halfway through the cooking time.

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In the News

B'nai Brith Feeds the Hungry During COVID

By SUSAN MINUK Canadian Jewish Record

When COVID kicked in, B'nai Brith Canada kicked back.

When the pandemic put Toronto on lockdown, B'nai Brith worked fast to create an emergency food drive to feed the Jewish community's most vulnerable: Seniors, those in poverty, Holocaust survivors, veterans, shut-ins and those with disabilities.

"When COVID kicked in, we realized that we had to pause our senior program," said Andrea Adler, manager of digital advocacy at BBC and a volunteer for the organization's food drive.

Typically, the senior program would provide a daily lunch, along with a recreational program.

"This helped with the mental health component of socializing, and the food and nutritional element as well," Adler noted. "We realized people are going to go without eating because this was their main meal of the day."

The meal initiative is now in its 15th week, and organizers are committed to helping those at risk until the crisis is over.

Many, if not most of the staff at B'nai Brith, have volunteered personal hours to help with the food drive.

"Everybody pitched in," said Adler. "Our Chief Technology Officer started driving a truck to pick up food. People stopped and took a pause from what they would do outside of work to get this program up and running."

Up to 40 volunteers are delivering food. Adler herself donates many hours every week to help.

"It's just indescribable, providing people in need of food – a basic source of life," she said.

The drive provides weekly delivery of healthy and kosher meals free of charge. All volunteers observe COVID public health protocols: Wearing masks and gloves to deliver boxes of food straight to the doors of recipients, many of whom have not left their homes since the pandemic hit, leaving them depressed and isolated.

Continued on next page

"What makes us different is the personal touch," said Adler. "These people have no family support. So we check in with them and ask how they are doing and if they need anything. One lady said she needed a mask, so we threw a mask in her box. Our social chat makes them feel connected. We want to make sure they are stimulated; that way, they feel cared for."

Since the operation began, 800 boxes of food have been delivered to some 1,500 families.

"One lady I deliver to uses a walker. She can't get out of her apartment without assistance – she hasn't [it] for two-and-a-half months. She has one son in his 70s; he is immunocompromised, so they are self-isolating. She told me that the food she gets from [our] program was her core meal of the day, and if it wasn't for [that], she really doesn't know what she would do," Adler said.

Boxes contain fresh produce, healthy snacks, grains, canned and dry goods.

"Sometimes, we get donations from a bakery, so we're able to include fresh bread," Adler pointed out.

She added, with pride: "As soon as my kids found out what was happening, the first thing they said is, 'we want to help.' Our teenage kids made a personal donation using their allowance and donated two boxes of food." The organization relies entirely on donations. To make one, visit: www.bnaibrithcanada.ca

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COMMENT

Birth (and death) of a Shopping Mall

It was a moment of shock and sadness when we recently pulled into the Promenade Mall, only to discover that demolition fences had been erected around the former Sears building. Of course, the one-time retail giant had been closed for years, but knowing the building was coming down brought back memories. A few weeks later, we returned, only to witness its partial demolition. My mind flashed back 34 years to the mall's official opening; the memories came flooding back. Fortunately, the printed word is never truly lost.

Jeff Rosen

The Canadian Jewish News, Thursday, August 21, 1986-Page 31

Vaughan's largest shopping complex

Focus is on fashion at the new Promenade mall

JEFF ROSEN

After years in the planning. The Promenade, Vaughan's newest and largest indoor shopping mall, opened its doors to the public on Aug. 4.

The Promenade, located at Bathurst St. and Highway 7, includes 210 retail outlets on two levels and three major department stores. Eaton's, Sears and the first Brettons in the Toronto area. The centre two 45-foot towers, one

3,600 parking spaces.

designed in a figure eight hour. shape with the central ble a town square.

The courtyard features

also has 48,000 square feet containing a glass-enclosed of office space and some elevator and the other a clock tower, joined by a Built on a 48-acre site reflecting pool. The clock with a total enclosed area tower has a 15-bell carillon of more than 900,000 with 2-foot high figures square feet. The Pro- representing St. George. menade incorporates a the dragon and a beautiful variety of geometric princess. St. George will shapes and pastel colors go through his routine and into its design. It is save the princess on the

The Promenade, jointly courtyard built to resem- owned by Cadillac Fairview Corporation and The

> Glen Group, has an 85% fashion content with the upper level devoted to high fashion, while the lower level is oriented to gifts and

Ralph Halbert, co-owner of The Glen Group, told The CJN they bought the land The Promenade sits on back in the late 1960s.

"We figured that eventually development would move north of Steeles," he said. "It is an exciting development and opportunity."

As well as four restaurants and a food court capable of seating 450, the shopping mall boasts a specialty food market in place of a supermarket. The food market is open during the

mall's operating hours

a.m. to 9.30 p.m., Saturday 9.30 a.m. to 6 p.m.) as well as Sunday from 10 a.m. to 6 p.m. It has 10 tenants including Regina's, Nortown Meats and Mr. Bagel.

The Promenade also includes a 6-screen. 1,250-seat Cineplex Odeontheatre.

The gastronomical highlight of the theatre is a 50-seat gallery cafe which will serve a variety of coffees, teas and baked goods. In addition, there will be a large concession counter with high speed, soft drink

real butter will be served on the popcorn.

One of the mall's firsts for the Toronto area is a 43,000 square foot Brettons fashion department

The oldest pharmacy in the United States, Caswell-Massey, is opening its first Canadian store in The Promenade, thanks to Canadian franchise holders Harry and Rosemary

The 182,000 square foot Sears store is a full-line department store with more than 40 departments in13-bay auto centre. The new store replaces the 85,000 square foot Sears which moved out of the nearby Hillcrest Mall, also owned by Cadillac Fairview.

Bullock said his company will soon announce plans to renovate the north Yonge St. mall and replace

The 125,000 square foot Eaton's store will include an upscale cosmetics department and a strong emphasis on fashion on the upper level.

The Promenade also includes lockers, family washrooms and nursing



HARMONY

Rosalie Moscoe

hese COVID times are beginning to feel "normal" - sort of. However, so much is missing.

I find myself watching more TV than I used to. Some of it is fluff, some humourous. Other times the programs are deep, maybe too deep. After all, we have enough sadness around us hearing about or knowing people with the illness and finding out

that some have passed away. Like, enough is enough.

As for wearing a mask, something that is hotly debated south of the border, while it makes me feel like a bandit, somehow, I feel safer when I wear one. I found a brand with a carbon filter and four layers of cotton, so I do feel safer when I put it on. But on a hot and humid day, oy, just give me some air!



I find myself going to the refrigerator a lot and just looking inside, wanting something, but not sure what. I miss hugging my daughter and granddaughter. Today, my son put his arm around me as we sat side by side, and it felt so good. I worry about my adult children, my granddaughter and my husband. We care so much, and so we face this element of fear. But we need to let it all surface and pray and ask to be spared and stay healthy. I listen to a lot of meditation recordings, and they calm me. The best are those with serene music and a quiet and soothing, calm voice that speaks of a healing white light that covers me from above. It leads me to think of how precious all the people are in my life, and I make sure I stay in touch with them and acquaintances as well. So, in some ways, this time has become very poignant and special. But I will thank my lucky stars when these trying, stilted days are behind us! I miss just sitting in a restaurant and schmoozing with friends and enjoying food! I miss going to a mall and window shopping and feeling safe, instead of scared.

Continued on next page

My significant happening since March 19 – when I headed back hurriedly from Florida – took place in mid-July. Ray and I were invited to join long-time friends, Bob and Dorothy, at their Yacht Club, IYC. It was a cloudy day, breezy, and thankfully, the heat spell was over. Aaah, I could breathe! Their large majestic maroon and white powerboat, (small yacht) cut the water with small waves as they came forging towards us. Excitedly, we awaited their arrival at the harbour shore. With their help, we managed to hop on without any stumbles. Within 30 seconds, we were off in the breeze, bouncing on the waves. It was then that I realized something was different. My stomach muscles felt utterly relaxed. It was something I had not felt in months! Yes, it poured rain on the way over to the island, but I could care less! We quickly zipped up the boat with plastic siding, and it finally stopped when we arrived at the Yacht Club, and the sun shone!

When we arrived at the island, we saw familiar faces and felt comforted as we spent time chatting and catching up. The setting on this little island is right from a *Gone with the Wind* movie. Imagine the property with huge, majestic trees reaching to the sky, spreading their large, leafed branches. A modern clubhouse is prominent with large glass windows and a large wooden deck with chairs and tables. Beside the clubhouse, a spectacular outdoor, updated pool with lounges and umbrellas was a feast for the eyes. Sail and powerboats of all makes and models were tied up to posts along the wooden docks to keep them from floating away. Elegant swans and geese graced the water as they glided peacefully before our eyes. It was heaven on earth.

The day was topped with a delicious dinner on the deck (complete with masked servers) and another boat ride back to the city. It was a day to lock away and savour in my memory bank. While I could not hug and kiss old friends, it almost felt like a "normal" day, instead of living in a COVID pandemic.

Let us toast to better times. Right now, we should focus on those things, which enrich our lives each day. It could be a pleasant walk in a park, a conversation with a friend, a phone call from a family member, or a great movie or book. On the other hand, it could be time to connect with someone — even a spouse! Maybe that will be the one take-away from this truly massive disruption to all our lives.

Be healthy and safe.

KOL ECHAD

Kol Echad schedule for the 2020-21 season

September 2020/October 2020 – Rosh Hashanah Issue November 2020/December 2020 – Chanukah Issue January 2021/February 2021 – Winter Issue March 2021/April 2021 – Purim/Pesach Issue May 2021/June 2021 – Wrap Up Issue

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KOL ECHAD

Our website continues to be seen by people across the globe. During the period from June 4 - July 12 people tuned in from the following jurisdictions:

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As I See IT

Marc Kates

My June article for Kol Echad details the "new normal" that we find ourselves in. This "new normal" would certainly have been hard to imagine just seven months ago. As we ushered in 2020, we all had high hopes that this year would bring positive changes, and with it, the 2020 vision we hoped would be synonymous with its numerical value.

Today, for example, without kids in tow, I was able to run an errand and step into the bank. As is now the custom, just after I parked, I donned my mask and walked into the bank. I waited my turn to enter the inner sanctum

beyond the ATM machines. The security guard's job is to protect the establishment, and she was doing so by wearing a face shield and making sure that all customers were socially distancing. Moreover, she intervened with a customer who was banking at an ATM machine by politely asking him to wear the mask she was handing him. He refused. She politely asked him again to do so, to which he responded that he had almost finished his banking transactions. Another banking customer exited the bank allowing me the opportunity to enter. It was only after I had entered the bank that the irony hit me. In what normal world would a bank employee encourage a patron to wear a mask before entering the bank?

A few weeks ago, my in-laws commented on how nice it was to participate in a "drive-by" with a number of their friends. No, my in-laws are not part of a gang of hoodlums or mobsters; they were parading in a convoy of cars to celebrate the 90th birthday of a friend.

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Masks in a bank would, seven months ago, indicate that the bank was being robbed, and a drive-by would have meant a drive-by shooting. Masks and drive-byes are now completely normal and encouraged. Imagine being able to go back and explain to yourself what

would happen in the future, your own version of *Back to the Future*. Would you believe if Marty McFly told you that the Canada/U.S. border would be shut down for months, the economy would tank, people would be staying home from school and work, and bubbling would have nothing to do with chewing gum? It's hard to fathom how topsy-turvy our reality has become.

2020 simply means that our vision is far from perfect, and it seems we are blinder than ever.







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Canadian Food Inventions:

- Butter Tarts Barrie 1900
- Nanaimo Bars Nanaimo 1952
- Poutine Montreal late 1950's
- Hawkins Cheezies Belleville 1949
- Ginger Ale Toronto 1907
- Canola Oil Sask. / Manitoba 1960's
- Pablum Toronto 1930
- Instant Mashed Potatoes Ottawa 1962
- Yukon Gold Potatoes Guelph 1960's
- Peanut Butter Montreal 1884
- California Rolls Vancouver 1971
- Cuban Lunch Winnipeg 1948
- The Caesar Drink Calgary 1969
- Beaver Tails Ottawa 1978
- Maple Syrup Quebec Pre 17 1800's
- Hawaiian Pizza Chatham 1962
- Ginger Beef Calgary 1975
- Chewing Gum Toronto 1860's





Dear Golfers,

With Ontario reopening, and with anticipations of an enjoyable summer ahead of us, we are thrilled to announce a new date for our 5th Annual B'nai Brith Charity Golf Classic.

The tournament will be held at the picturesque Thornhill Club on Monday, Aug. 17. Please alter your calendars accordingly.

We at B'nai Brith Canada will do our utmost to ensure that we put on another memorable day for you, with an array of exciting features. This tournament, as you may know first-hand, has blossomed into a highlight of our summers in the past few years and a day to which we look forward. It has evolved into a tournament that ranks as one of the most important in supporting our charitable causes.

After the challenges we have faced in recent months, seeing you on the golf course will be wonderful and will serve as a poignant reminder of what it means to be resilient and to always persevere regardless of the obstacles – a key tenet of our people's history and our organization's philosophy.

We will continue to update you with new developments.

In the meantime, stay safe and healthy! See you in August! Sincerely,

Marty York

Chair, 5th Annual B'nai Brith Charity Golf Classic;

Chief Media Relations and Communications Officer, B'nai Brith Canada



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