

## **COVER ART**

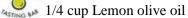
It's time to get out the Chanukiah, peel the potatoes, and make some holiday treats because Chanukah is coming! The first candle is lit on Sunday, December 22. The holiday ends on Monday, December 30. Remember, don't leave your home when the candles are burning.

## **SLATE COMMITTEE**

FHL's slate committee will meet on Wednesday, January 15 to choose a slate for the Lodge's 2020-2021 executive. The committee is chaired by Harvey Silver, chairman of the Lodge's Board of Governors and is open to all active past presidents. For more information, contact Harvey at <a href="mailto:debbisilver@rogers.com">debbisilver@rogers.com</a>

#### **CITRUS MARINATED CHICKEN**





1/4 cup Sicilian Lemon white balsamic or any citrus white balsamic of your choice

2 garlic cloves, peeled and minced

4 tbsp. low sodium Soy Sauce

1 tbsp. Kosher salt

KYNGSTON-

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1/4 cup fresh herbs - your choice (leaves only)

4 to 6 chicken thighs, skin-on, bone-in

#### **GRILL OR ROASTING DIRECTIONS**

In medium bowl, whisk all ingredients until blended. Set aside 1/4 cup for sauce. Place remaining marinade in sealable plastic bag. Add chicken and gently press marinade into meat and crevices. Place in fridge for one hour (or more). Heat grill or oven to medium (350 degrees). Place chicken, marinade removed, skin side down if grilling and skin side up for roasting. Grill or roast for 10 minutes per side. Serve chicken with reserved marinade and extra fresh chopped herbs.

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## PRESIDENT'S PEN

Stewart Indig



December is one of the busier months of Forestdale Heights Lodge. This is the month where we get together for our annual Chanukah party and help distribute B'nai Brith Canada's gift parcels to the needy. We also deliver our own "thank you" treats to emergency personnel and help at the Yellow Brick House. These are all great reasons to be part of Forestdale Heights Lodge. This is also why I joined Forestdale Heights and continue

to be part of this Lodge. It is my way of giving back to the community.

There are many valid reasons to be part of the Lodge. I am sure we all have our

reasons, but the fact remains, the Lodge is a do-good organization. We give to the community in more ways than one. One of the good things we do is donate and help many organizations who need assistance. We usually meet once a month to decide just that — who are we going to help, how are we going to make the community a better place to live, and when will our plan of action unfold. The dinners before our meetings are not too bad either. It is a time to kibbitz and catch up with our other Lodge members. So, have I hit on why you are a member of the Lodge?

Chanukah and the Lodge have a common theme. The sages tell us there was only enough oil to last a whole day, yet it lasted eight days. The Lodge has diminished in numbers yet we too have enough fuel to keep going and to give back. We too will rebuild. In the process, we will keep the principles and foundations that have made us such a great Lodge.

Once again, please bring your Chanukiyah to our Chanukah party and we will all light ours together.

Cathy and I want to wish you all a Happy and joyous Chanukah.

## KOL ECHAD

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

It is published 10 times a year.

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.

Editor Jeff Rosen

Advertising Harvey Silver

Editing Staff Marc Kates Lisa Rosen Debbi Silver

Printing/Mailing The UPS Store, Stouffville, Ont.

## AT A GLANCE

December 15 Chanukah Party & Meeting January 13 Nominations & Dinner Meeting February No Meeting March 9 Purim Programme March 16 **Elections & Dinner Meeting** April 20 **Dinner Meeting** May 3 Toronto Goodlife Marathon Dinner Meeting May 11 53<sup>rd</sup> Annual Installation June 8

Dinner at 6:30; Meeting at 7:15
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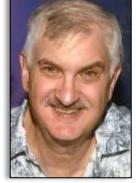
All Dates Subject to Change

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Next Month's issue of Kol Echad will be mailed to advertisers only. However, members can download the issue from our website at <a href="https://www.kolechad.ca">www.kolechad.ca</a>.

## **EDITOR'S DESK**

Jeff Rosen



Earlier this year, the provincial government passed a bill to eliminate mandatory ancillary fees, which go towards supporting a variety of non-academic activities around university and college campuses, such as student government, campus clubs and student newspapers.

Their rationale was to put more money back into the pockets of "hard-working taxpayers" (and students, of course). By now, most people realize that the key reason is that the Ford government never met a tax or tax-like fee that they like.

The long-term repercussions of this move though will most likely hurt the very people the government says they want to help. You see, if students are allowed to pick which non-academic activities they wish to support, many of these operations may wither and cease to exist. Unfortunately, for many students, it is so much easier to think short term.

Now, B'nai Brith Canada, in its infinite wisdom, has stepped into this mess, arguing that it got involved to help Jewish students.

It did so after the Canadian Federation of Students – one of the many recipients of the ancillary fees – took the Ontario government to court over its actions. As an intervenor in the court case, B'nai Brith is arguing that Jewish students should not have to support the CFS as this student body backs the BDS (Boycott, Divestment, Sanctions), a misguided movement, which targets the Jewish state. It's too bad that the people who support it have no interest in learning about Israel.

I definitely don't see any winners in this case because BBC is both right and wrong. Yes, in theory, Jewish students should not have to support something that is against their core beliefs. However, we are not talking about children or teenagers, but young adults, old enough to drive, drink and vote. Therefore, they have the right and responsibility to take action against the policies they feel are detrimental to their well-being. That means, getting involved in student government and changing it from the inside.

Using B'nai Brith's own logic, I should not have to pay provincial taxes to support the Ford government's anti-climate change agenda.

#### **Continued on next page**

However, life doesn't work that way. In every system, there are programmes and laws that we perceive as good and bad. We don't get to choose which ones to uphold.

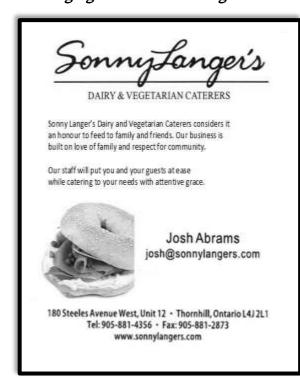
If the government (and B'nai Brith) is successful, I will be pleased that the CFS will be thwarted in their attempts to spew misleading information against Israel. However, that means there will also be less money for essential student media facilities around post-secondary institutions.

You see, one of these student media outlets opened a door to a career that sustained me for over three decades. If that campus media outlet had not existed, perhaps our Lodge would be a different place today. For without that student newspaper (Balcony Square) in place, I would not have become a journalist and eventually asked to get involved in our Lodge's communications. That means you probably would not be reading this very column now.

It's definitely time for everyone to look at the big picture. After all, you don't throw out the baby with the (dirty) bathwater.

Be well.

A final thought before we go to press. Perhaps it's time to re-examine the idea of merging with another lodge.







## CVS@CHANUKAH

In keeping with Lodge tradition, members will be delivering gift parcels to the brave men and women who dedicate their lives to keep our streets safe. These people include police, firefighters and paramedics. If you know of a station you would like to deliver a parcel to, please contact Harvey Silver at debbisilver@rogers.com.





## TALKING POINTS

Debbi Silver

Will return next month.

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## TORONTO MARATHON

GoodLife FITNESS TORONTO MARATHON

Sunday, May 3, 2020

Forestdale Heights Lodge has participated in the Goodlife Toronto Marathon for many years. Our Lodge is responsible for the first water station. The route for 2020 will be the same as last year with the checkpoint at Harlandale Avenue, just north of Yonge & Sheppard.

Arrival time at the water station is 6:00 a.m. and we are usually done by 9:00 a.m. The fun continues afterwards when we often go out for breakfast.

Be sure to mark the date in your calendar for this popular CVS project.

## A message to Forestdale Heights Lodge Members

Wishing you and your family a **Happy Chanukah** 



### **Keith Irish**

Councillor Ward 1 — Thornhill (905)948-5101

kirish@markham.ca







## **NOVEMBER MEETING**



This month's Lodge meeting - usually held the second Monday of the month - was moved a day later, due to the snowstorm which arrived unusally early. It was held at the home of FHL president Stewart Indig and was attended by Stewart, Harvey Silver, Ray Moscoe, Eddie Arkin, Mark Spergel, Lisa Rosen and me. As well, we were joined by prospective member Len Drewnowsky.

After a delicious dinner of pizza, lasagna and salad from Tov Li, the seven members present got down to business and conducted a short, but productive,

meeting. Stewart announced that the Lodge will again be helping out at the Yellow Brick House and are looking for volunteers. The dates available this year are December 16-19, from 4:30-7:30 p.m.

Harvey announced that the date for the next Slate Meeting would be Wednesday, January 15. This meeting is open to all active past presidents. Please let Harvey Silver know if you will be available. He can be reached at debbisily

you will be available. He can be reached at debbisilver@rogers.com.

Jeff Rosen

For more photos, go to www.kolechad.ca/nov19.htm





## **FOOD SENSATIONS**

#### Cream Cheese Sugar Cookies



Prep Cook

Ready In



Recipe By: Karin Christian

"A soft, chewy, and flavorful sugar cookie. It is very important to chill the dough, as it is too sticky to roll unless well chilled."

#### Ingredients

- 1 cup white sugar
- 1 cup butter, softened
- 1 (3 ounce) package cream cheese, softened
- 1/2 teaspoon salt

- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 1 egg yolk
- 2 1/4 cups all-purpose flour

#### Directions

- 1 In a large bowl, combine the sugar, butter, cream cheese, salt, almond and vanilla extracts, and egg yolk. Beat until smooth. Stir in flour until well blended. Chill the dough for 8 hours, or overnight.
- Preheat oven to 375 degrees F (190 degrees C).
- 3 On a lightly floured surface, roll out the dough 1/3 at a time to 1/8 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.
- 4 Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely before frosting.

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High Holiday Luncheon at Bernard Betel Centre



Flag Raising on Yom Hatzmaut



Israeli President's Reception



Lighting the Menorah in City Hall



#### Chanukah Cookies

## **FOOD SENSATIONS**



Prep Cook Ready In 25 m 10 m 2 h 35 m



Recipe By: DelightfulDines

"Serve these cookies every night during Chanukah. Kids have fun decorating them and eating them."

#### Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter

- 1/2 cup white sugar
- 2 egg yolks
- 1 teaspoon orange juice
- 1 teaspoon vanilla extract

#### Directions

- 1 Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Whisk together the flour, baking powder, and salt.
- 2 Beat the butter and sugar with an electric mixer in a large bowl until smooth. Beat in one egg yolk until completely incorporated. Beat in the other egg yolk along with the orange juice and vanilla. Mix in the flour mixture until just incorporated. On a lightly floured surface, roll the dough out to 1/4-inch thickness. Cut into desired holiday shapes with cookie cutters. Place cookies on prepared baking sheet.
- 3 Bake in the preheated oven until the edges are golden, 10 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

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## GOOD & WELFARE

#### **Birthday**

Albert Ohana December 9

**Anniversaries** 

Mark & Marla Spergel December 7 Eddie & Marilyn Arkin December 28



FHL wishes a Mazel Tov to Mark Spergel on the marriage of his daughter.

FHL wishes a speedy recovery to Harvey Silver following his recent cataract surgery.

FHL welcomes our newest member, Len Drewnowsky.

If you have any special moments in your life that you wish to share with the Lodge, please send announcements to **jelijo@sympatico.ca**.

Contact: VITO







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## **HARMONY**

Rosalie Moscoe

Chanukah, no matter how you spell it in English - Hanukkah, Hanukah, or Chanukah is a fun and meaningful holiday of a miracle occurring. A wondrous event was reported and since that time, we eat latkes, donuts, play games, give gifts, lay chocolate coins on the table, and buy Chanukah plates, napkins and

decorations. We're not competing with Christmas, are we?

When I was a child, we lit a menorah every night of Chanukah, had a few latkes, perhaps went to a party at our shul, and that was it. But lighting our nine-candled menorah is still the highlight along with singing *Ma'oz Tzur*.

The eight-day Jewish celebration known as Chanukah commemorates the rededication during the second century B.C. of the Second Temple in Jerusalem. According to legend, Jews had risen up against their Greek-Syrian oppressors in the Maccabean Revolt. According to History.com editors, the accepted Chanukah story talks about the wicked Antiochus



accepted Chanukah story talks about the wicked Antiochus IV Epiphanes who outlawed the Jewish religion and ordered the Jews to worship Greek gods.

In 168 B.C.E., his soldiers massacred thousands of people in Jerusalem, desecrated the city's holy Second Temple by erecting an altar to Zeus, and horrified all Jews by sacrificing pigs within its sacred walls. (Surprisingly, the father of Antiochus IV, Antiochus III, who was the Seleucid king of Syria, in 200 B.C.E. allowed Jews in the region to continue practicing Judaism.)

Other versions of Chanukah appear in the first Book of the Maccabees, which does not refer to the miracle of the oil! Another interesting fact is that the story of Chanukah does not appear in the Torah because the events above occurred after the Torah was written. However, it is mentioned in the New Testament when Jesus attended a "Feast of Dedication"!

In any case, Happy Chanukah to our Forestdale Heights Sisters, Brothers and their families! May we always celebrate freedom of religion!



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## As I See IT

Marc Kates

I'm annoyed. I was so hoping to be in our newly renovated domicile before the Jewish new year. Ha! I was hoping to be in by the Gregorian new year, but that isn't going to happen either. The hookup by Toronto Hydro is being postponed because some bureaucrat who is in control of our file, retired.

While I'm sure he's happy not to be at work, our house remains

without power, and our work has stopped too. With no electricity, those working on the wood floors can't do their job. They've now gone to another job site, and won't be back until next week. The freestanding tub was installed in the master en-suite, but now it blocks access to the shower. The glass shower door will have to be re-installed, and that just means delay after delay. The tiles we chose for the mudroom months ago were discontinued. We had



to start from square one, spending more time retracing our steps. The manufactured wood for the deck had to be selected again as there was a problem getting what we chose.

In the end, the house will look stunning. We've spent a lot of time, not to mention money, creating a wonderful home for our family. We think we thought through things very carefully. The brass inlays around the herringbone centre hallway look sensational. The blue fish scale tiles in the master shower are unique and offer a beautiful splash of colour. We look forward to the Pesach dishes being stored in the kitchen instead of the annual shlep up and down the basement stairs. We can't wait to use the jetted tub and the steam shvitz in the shower. Wall colours have been chosen, and I long to see colour on the walls unlike our all-white rental house: blues for the kitchen, greens for the living room and dining room, and yellow for the master bedroom. We are very excited, but also anxious to be in our house. The delays are very bothersome, to say the least. Although the house seems to be part of our many preoccupations, reality does have a way of putting things into perspective.

**Continued on next page** 

Just this past week, a colleague of mine came back to school literally, to say goodbye. She was recently diagnosed with stage 4 colon cancer; there is no stage 5. Our next door neighbour, who has always been in poor health, is in her final stages of life. Really? Does an off-centre shower door really matter when there are those who have much more *tsuriss* than I do? Indeed, these are first world problems to have, and millions around the world would be envious to have a solid roof over their heads, running water, and heat. How lucky am I that I can be annoyed?

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