#### Forestdale Heights Lodge, B'nai Brith Canada

# KOL ECHAD

October 2019 Tishrei/Cheshvan 5780

Volume 18, No 2



### President's Pen

Stewart Indig



me on that mission?

Life is busy. Everybody finds the time to make excuses. This phenomenon is not exclusive to Forestdale Heights Lodge. It is happening everywhere. It is a big world out there. It is a big country out there. It really does not affect the big guys as it does the small potatoes. We, my friends, are the small potatoes. The excuses affect us big time. I feel like I have to make it my mission this year to put an end to the excuses. Are you all with

As I write this column, I glanced at the title of my e-mail to Jeff. This is the October issue. It dawned on me that the Yom Kippur War was in October of 1973. Three years prior to that, the October Crisis was taking place in Canada when members of the Front de libération du Québec (FLQ) kidnapped Quebec's Deputy Premier Pierre Laporte and British diplomat James Cross. October is quite a significant month. In both instances, life was busy.

#### Continued on next page



The Jews in Israel were praying in synagogues, the French in Quebec were ready to revolt against the English. Forestdale Heights was in its infancy – less than 10 years old at that time and thriving. Its membership was growing at a great pace. Its members at that time did not take the time to make excuses. They, like Israel and the Canadian government, fought back and put the enemy at bay. The only difference between the Lodge then and the Lodge now is really just the numbers. If you think about it, the Jews in Israel and the French Parti Quebecois are really small potatoes when you look at the world as a whole. Forestdale Heights Lodge today is small potatoes when you compare it to the Lodge as it was in the 70s. Yet we remain fighters.

This month we celebrate Yom Kippur, also known as the Day of Atonement. We atone for personal sins and the fate of each person is sealed for the upcoming year. Please make sure that you contribute to your Lodge's well-being. Do not find the time to make excuses but find the time to make it a success. I know that life is busy. So is everybody else's life. October, being a significant month, would be a great time to start. The Lodge needs you. Sit in synagogue and think of the mitzvahs you will perform this upcoming year. Start with helping in the Lodge.

To those of you that are able to fast, I wish you an easy and meaningful fast. May you all be inscribed into the Book of Life.



### AT A GLANCE

#### 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.

October 6	Breakfast Meeting	
November 11	Dinner Meeting	
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	
May 11	Dinner Meeting	
June 8	53 <sup>rd</sup> Annual Installation	
	All Dates Subject to Change	

Dinner at 6:30; Meeting at 7:15 Dinner Charge: \$10 If you plan to attend, you must RSVP Albert Ohana at <u>salonpiaff@rogers.com</u> or call (905) 597-1999

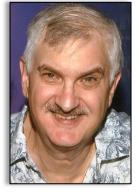
\* \* \* \*

#### **PLEASE NOTE:**

October's Meeting will be held at the home of Stewart & Cathy Indig 43 Bryant Street Breakfast at 9:30 a.m. Meeting to follow at 10:15 a.m.

### EDITOR'S DESK

Jeff Rosen



I here are those who thrive on the unknown and complain when life gets boring. To those people I say, be careful what you wish for. You see, if there is one thing I have learned to appreciate, it is stability. I guess that accounts (in part) for 33 years of marriage to the same woman, our 28-year-old refrigerator and stove, as well as the fact that I stayed with one employer for 30 years. I admit

though, the latter is a bit more complicated and I may explore it another time.

It also is one of the reasons I kept my ever-reliable Toyota Camry for 16 years.

However, by the start of 2019, I could tell that my car was coming to the end of its natural life. It was noisier on the highway and just did not have the same "feel" on the road. So, off Lisa and I went to the auto show in February. There I saw it, a true thing of beauty. Some may call it "love at first sight." I distinctly remember telling Lisa at the time that I thought the black Hyundai Sonata was a beautiful car.

Therefore, it shouldn't have been a surprise when I sought out this same vehicle when I started searching for a new car last spring. In the end, I said goodbye to my Camry. This was the vehicle our family had used to visit Fern Resort for eight years at the start of the century and enjoyed other holiday adventures around the province. I also used my Camry to



take Jordana to bat mitzvah lessons at Shaar Shalom every

week. That truly was a special time, which concluded with the three of us driving to shul for her bat mitzvah. While the simcha was in the shul, it finished with us cramming all the leftover balloons into the car at the end of the evening.

Parting is indeed such sweet sorrow. This car was truly part of our family. However, even I know that all good things must come to an end.

It's funny, but not too long ago, I mocked the need for rear-view cameras, sensors and a navigation system, which tell you the best route to get to a destination. **Continued on next page** 

I now have admit, that not only was I wrong in my initial assessments, but that I actually love all the tech advances. Like the introduction of air conditioning, power steering and power windows, I'm sure that I will now never be without them again. Still, I maintain that my wife is my best navigator. Under her guidance, we have never been lost in our 33 years of travels.

I guess some changes are inevitable though (car-wise that is). Still, I plan to hold onto my Beaumart fridge and stove for as long as possible.

Be well and enjoy the rest of the Jewish holidays.



July 09 2019

Forestdale Heights Lodge Jeff Rosen B'nai Brith Canada 150 Harris Way Thornhill, ON L3T 5A8

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Yours truly,

Michael Braithwaite, CEO



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# KOL ECHAD

### COMMUNICATIONS

At one time, B'nai Brith Canada consisted of numerous lodges, most of which had their own website. It was a different time back in the late 1990s when Forestdale Heights launched its first online presence with

a few pages on the web domain Geocities.

Of course, Geocities was swallowed up by Yahoo in 1999 and closed down 10 years later. However, our Lodge's virtual presence has continued to thrive since then, even as other lodges closed their doors and shuttered their web sites.

We now remain one of only three B'nai Brith Canada websites still in operation. Our site includes all our regular monthly columnists and most print features, as well as features unique to our website. Kolechad.ca also serves another important purpose in that it hosts our monthly print version, which is available to everyone in pdf format. Not only is the site always up-to-date with the current print issue, but it also contains back issues of the bulletin going back to September 2010.

So, is the site popular given the size of our organization? I guess that would depend on your definition of popular. Despite our size, the website continues to expose our organization to the world.

We do have plenty of exposure in Thornhill and Toronto as most of our members reside in Canada. However, our site trackers let us see where people are living as they click into **kolechad.ca**.

These varied locations across Canada include Montreal, Brantford, Uxbridge, Aurora, Ottawa and Kitchener. In the past, we have had visitors from Brampton, Mississauga, Whitby, Red Deer, Vancouver and McMaster University in Hamilton.

We also know that the Americans are keeping an eye on us (and no, the U.S. administration is not considering buying us out!) Still, we are seeing visitors from Deerfield Beach, Florida, Paintsville, Kentucky, Saint Louis, Missouri, The Johns Hopkins Medical Institutions in Baltimore, Zuni, New Mexico, Boardman, Oregon, San Jose, California, and New York City. Past visitors have come from Boca Raton, Houston, Virginia and Charlotte.

We are not just being seen in North America though as people are discovering our site in Israel, Italy, China, Germany, Australia, India, France, and Ireland. Past international visitors have come from South Africa, Barcelona, Beijing, London, England, India, the Philippines, the Russian Federation and Bangladesh.

#### Continued on next page

You may wonder what people are looking at, given the number of reports and columns found online. In a nutshell, everything! Whether actively seeking us out or discovering us by accident, we remain a *worldwide phenomenon!* 

While **FHL members** should be proud that our Lodge is being followed around the world *(even more reason to contribute to your bulletin/website)*, advertisers should be aware that their advertising is reaching an even larger audience.

I welcome our current advertisers to join us online at **kolechad.ca**. We can cater to your unique requirements. All that is asked is a print ad commitment of a half-page or larger.

If you are reading this update in Tel Aviv, New York, Saint Louis or elsewhere around the globe, perhaps you would like to join our venture. We would be thrilled to design a promotion catered to your unique requirements.

As I have often said, the lines are open and we are waiting for your call. Ieff Rosen

#### jelijo@sympatico.ca

### (To look back at earlier versions of our website, go to <u>http://web.archive.org/web/\*/http://www.ca.geocities.com/forestdaleheights</u>)

### **FUNNIES**



A group goes to a Jewish deli for lunch. They're surprised when a Chinese waiter comes to take their order. They're even more surprised when he proceeds to speak in perfect Yiddish. When he heads for the kitchen, they call over the manager. "Is there something wrong?"

"No, not at all. We just wanted to compliment you and our waiter. However did he learn such fluent Yiddish?"

"Shush! Don't say anything. He thinks we're teaching him English."

### **FUNNIES**



#### HENNY YOUNGMAN FAVORITES

• I've been in love with the same woman for 49 years. If my wife ever finds out, she'll kill me!

• My wife and I have the secret to making a marriage last. Two times a week, we go to a nice restaurant, a little wine, good food... She goes Tuesdays, I go Fridays.

- Someone stole all my credit cards, but I won't be reporting it. The thief spends less than my wife did.
- I take my wife everywhere, but she keeps finding her way back.
- My wife and I went back to the hotel where we spent our wedding night. Only this time, I stayed in the bathroom and cried.
- My wife and I went to a hotel where we got a waterbed. My wife called it the Dead Sea.
- She was at the beauty shop for two hours. That was only for the estimate.
- She got a mudpack and looked great for two days. Then the mud fell off.
- A drunk was in front of a judge. The judge says "You've been brought here for drinking. The drunk says "Okay, let's get started."
- A bum came up to me saying "I haven't eaten in two days!" I said, "You should force yourself!" Another bum told me "I haven't tasted food all week." I told him "Don't worry, it still tastes the same!"
- There was a girl knocking on my hotel room door all night! Finally, I let her out.
- A guy says, "I'm so old that I forgot how old I am." An old woman says, "I'll tell you how old you are. Take off your clothes and bend over." The man does this. The woman says, "You're seventy four." The man says, "How can you tell?" The woman says, "You told me yesterday."
- A guy complains of a headache. Another guy says "Do what I do. I put my head on my wife's bosom, and the headache goes away." The next day, the man says, "Did you do what I told you to?" "Yes, I sure did. By the way, you have a nice house!"
- I just got back from a pleasure trip. I took my mother-in-law to the airport.

### SEPTEMBER MEETING

Forestdale Heights Lodge President Stewart Indig presented the following opening remarks at the opening meeting in September.

Welcome back to another year of Forestdale Heights Lodge. Do you guys want a fun jam-packed year full of outings, fundraising, guest speakers etc? Well, guess what? We can if everybody would pull up their socks and contribute. If you are just going to sit back and let someone else do the work not much will happen. What can Ruth and I do to motivate you to do your share? I for one would love to see a fun-packed year. Some of you complain that you are tired, others complain that they "did their time" so now let someone else do it. Look around, what do you see? I can tell you what you do not see and that is new members. No new blood, so it is the old blood that must circulate. It is better to circulate the old blood than have it be toxic. I feel that it is turning toxic. We need more of you to be like Harvey and give it your all. It will help the Lodge immensely. After all, you know you want to.

### COVER ART

The Jewish holidays run late this year with Sukkot starting the evening of Sunday, October 13 and concluding on Sunday, October 20. The festival season ends on Tueday, October 22 with Simchat Torah.

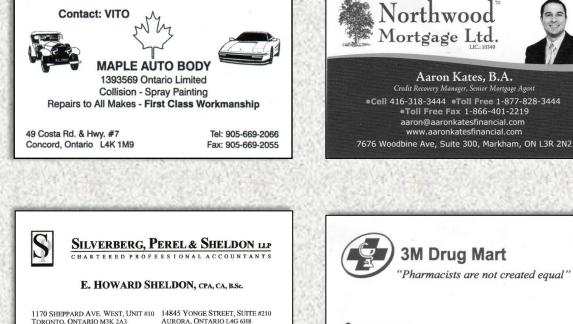
### ELECTION 2019

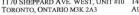
The federal election campaign has been in full gear for a few weeks now. Voting day is set for Monday, October 21. Whether you support the Liberals, Conservatives, NDP, Green or People's Party, everyone should get out and cast a ballot. Not only is it is your democratic right, but your democratic responsibility.

### SEPTEMBER MEETING

Our opening meeting was held on September 9 at 4266 Bathurst Street. The nine members present enjoyed delicious deli from Sobey's. [Jeff Rosen photos]







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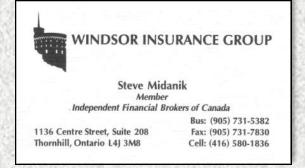
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### AS I SEE IT

Marc Kates

"Der metsch trakht, un got lakht." (A person thinks and G-d laughs.) I've heard and said that expression most of my life. We all try to plan our lives and to make sure everything has its time and place. The fall marks the beginning of the school year. It means new students, new units, and new challenges. The fall is also the return to normalcy, regular bedtimes, and most

importantly, routine. Rosh Hashanah and the High Holydays loom on the horizon. Yontif invitations have been sent out, and menus are on the brain. Who is going to bring what and where should people be seated will soon take shape.

On top of the personal and professional, we find ourselves in the midst of a federal election campaign. Each party

election campaign. Each party leader is vying for my attention, and even more so, for my support. I'm ambivalent about the election, and distrustful of all of the political leaders. Each party has its good and bad points and I know that the decision to cast my ballot for a particular candidate will not be



about whom I wish to vote FOR, but who I can stomach the most out of all the turkeys. The attention seeking, the look-at-me, self-aggrandizing, and mud-slinging behaviour in both official languages, gives me a headache.

How many directions can I be pulled in? In addition to my paying job, children need to be shuttled from activity to activity, lunches need to be made, and the laundry needs to be done. Homework needs to be supervised, and the grocery shopping done. The "To Do" list seems to be endless. Twenty-four hours doesn't seem to be enough time in the day.

#### Continued on next page

So, what's the answer? I'm not always so sure. My rabbi once told me that life is truly is a juggling act, however, when we throw the balls up in the air, we aren't really "juggling," but putting the balls into His hands.

Life is never dull, and the pull on one's attention comes from all directions. I know that like most people, I feel like an elastic band with only so much to give. In the meantime, I have to try my best to make it work, focusing on one ball at a time.



 ${
m W}$ ill Return Next Month

### TALKING POINTS

Debbi Silver

The Executive of FORESTDALE HEIGHTS LODGE would like to wish all Members and their Families a Healthy and Happy New Year

May 5780 finally bring peace to Israel and all Mankind

**Shanah Tovah** 

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#### HARMONY Rosalie Moscoe



Another Jewish New Year has crept upon us. As we change and evolve as human beings, perhaps you may have new goals and dreams for the coming year. Do you? For those who are employed, you may still have your work cut out for you. For those who are

retired, you may need to work a little harder to fill your days unless you have become babysitters and do school pickups for the kids! In any case, it's still good for the soul to plan. Sometimes a sick relative prevents us from planning. A friend of mine recently lost her mother to whom she had become very attached, as well as involved with arranging or helping with her mother's care. Now, my friend is at a loss as to what to do with her time.

Retirement might be a good time to make that bucket list - go on a trip you've been meaning to take, take a course that appeals to



*The Bursting Sun* by Rosalie Moscoe

you, or take up a new hobby or volunteer job. Ray and I go to lectures at Beth Shalom and take short courses at The Life Institute, Ryerson University. Many colleges, universities and even the JCC offer lectures or workshops in many subjects (at very low prices). After a while, filling one's time doing errands every day may feel like drudgery. As people and especially Jews, we need to learn and grow to keep our minds sharp and our souls fulfilled. Besides, you'll have less time to think about any troubles you may have!

Continued on next page

I'm enrolled in a course at Ryerson called *Leaving a Legacy: Your Life Story*, – which may lead to a new book! I continue my glass-making workshops, crafting new creations. My living room is getting a little filled up with these "creations." Ray, a true businessman, says, "Sell them!" Eventually, I might! Ray's taking a course at Ryerson called *Swing That Music: The Legendary Big Bands and Band Leaders*. We're also both enrolled in Canasta lessons right in our condo building. I'm looking forward to all these new ventures. We still love to help our family members and of course, they will always be high on the list.

So, what will you choose to do this New Year? Get quiet and see what bubbles to the surface. Going for a long walk may help clear the mind and focus. You may decide you just need to rest for a little while, and this too is a good plan. Recharge your batteries and enjoy the autumn weather! Happy planning.

From Ray and I, Shanah Tovah U'Metukah.



### GOOD & WELFARE

#### **Birthdays**

Rosalie Moscoe Carl Zeliger Eddie Arkin October 4 October 12 October 22

#### **Anniversaries**

Harvey & Debbi Silver

October 28





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**.

### CVS – BLUE DOOR SHELTERS

Blue Door Shelters provides safe, supportive emergency shelter and service for people who are homeless or at risk. Forestdale Heights Lodge remains committed to assisting this organization.

We are asking members to bring ONLY toiletries when they come to monthly meetings.



#### **FOOD SENSATIONS**

#### How to Reheat Steak Without Overcooking It

The best path to delicious, reheated steak is the same one we used to cook it in the first place.

The best method we have found for cooking steaks is to slowly warm them in the oven and then sear them in a hot skillet. This produces medium-rare meat from edge to edge, with a well-browned crust. Could this same method work for leftovers?

The answer is yes. When we rewarmed leftover cooked steaks in a low oven and then briefly seared them, the results were remarkably good. The reheated steaks were only slightly less juicy than freshly cooked ones, and their crusts were actually more crisp.

Here's the method: Place leftover steaks on a wire rack set in a rimmed baking sheet and warm them on the middle rack of a 250-degree oven until the steaks register 110 degrees (roughly 30 minutes for 1 ½-inch-thick steaks, but timing will vary according to thickness and size). Pat the steaks dry with a paper towel and heat 1 tablespoon of vegetable oil in a 12-inch skillet over high heat until smoking. Sear the steaks on both sides until crisp, 60 to 90 seconds per side. Let the steaks rest for five minutes before serving. After resting, the centers should be at medium-rare temperature (125 to 130 degrees) when temped with an instant-read thermometer.



COOKS

REWARMED—BUT NOT RUINED: Our method for reheating steak leaves it so juicy and pink that it's hard to distinguish it from freshly cooked meat.



#### GARLICKY GRILLED CHEESE \* With A Delicious Maple Or Fig Balsamic Dip \*

#### **INGREDIENTS:**

2 slices thick white bread
1 tbsp. <u>Garlic olive oil</u>
1 tbsp. <u>Butter olive oil</u>
2 - 3 medium slices Gruyere, mozzarella or cheddar cheese
<u>Maple or Fig dark balsamic</u> **TIP**: Substitute Garlic with Basil or Herbes de Provence olive oil



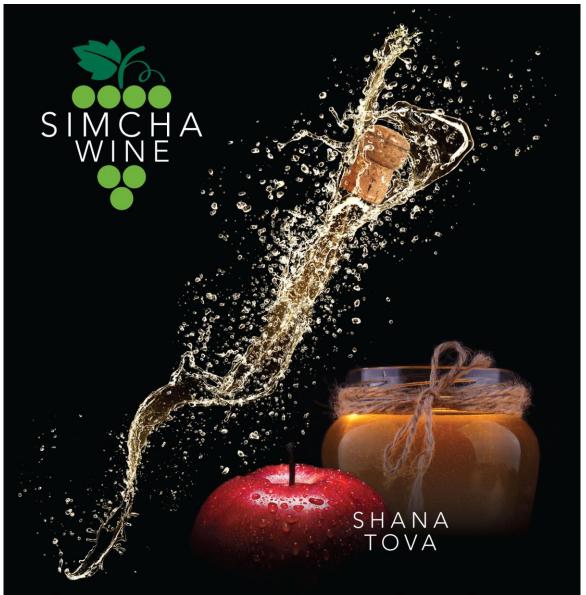
KINGSTON

ASTING BA

#### **DIRECTIONS:**

Heat medium-sized skillet to medium-low. A larger skillet makes it easier to flip. Brush Butter olive oil on one slice of bread then place oil side down in heated skillet. Add cheese. Brush other slice of bread with Garlic oil and place on top of cheese, Garlic side down. Brush top of slice with Butter olive oil. Cook until bottom is golden brown, then flip. To ensure even cooking, place a flat bottom plate on top and cook until the bottom side of the bread is golden brown. Serve with Maple or Fig dark balsamic for dipping.

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