



Kol Kehilat

THE NEWSLETTER OF KEHILAT CHAVERIM

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July 1, 2022 (5782)



Spring Annual Meeting

With delicious food by Sheila Mascolo
See page 10 for more picture.



Picture by Ellen Coffey

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REMINDER

Please let us know if any of your contact information changes. Periodically, we will send out a membership list, and want to make certain that it is current.

Social Activities



Sponsored by Kehilat Chaverim Social Activities Committee

Saturday, July 30

6:05 PM

Hartford Yard Goats

Versus

Portland Sea Dogs

(AA team of the Boston Red Sox)

Cost: \$20 which includes a \$2 food or item voucher

This ticket includes access to the air-conditioned lounge

Fireworks after the game

Any questions, contact Laura Pels at lpels@cox.net

If you want to mail payment, please send a check to:

Kehilat Chaverim

If you want to use PayPal:

Go to kehilatchaverim.org

Go to Online Membership and Donations

Add \$20 to cart for each ticket you wish to purchase

Shabbat

June 17, 2022 KC Potluck Shabbat



Naches

It is with great joy that Linda and Art Carlson announce the birth of their granddaughter

Lilinyra Quinn Botticello
Born 7/6/22

To proud parents LeAnna
Carlson and John Botticello.



Passover

First “Unmasked” KC Event in Two Years

The Festivals Committee held a Potluck Passover Tasting on Sunday, April 10 at the home of Harriet Winograd. Nine KC members, Marcey Munoz, Art Feldman, Laura Pels, Sue Garten, Ellen Coffey, Nancy Myerson and Clarissa Basch, got together for our very first “unmasked” event in two years. Everyone brought a delicious dish to share. They were so good that even though Passover has passed when this newsletter is published, they wanted to share their recipes to keep in mind for next year.

Spanish Sephardic Charoset from Marcey Munoz

Makes approximately 7 cups

INGREDIENTS

- 2 apples
- 2 pears
- ½ cup marcona almonds
- ½ cup hazelnuts
- ½ cup walnuts
- ½ cup pistachios
- ½ cup chopped dates
- ½ cup chopped figs
- ½ cup yellow raisins
- ¼ tsp ground cloves
- ½ tsp ground ginger
- 1 tsp cinnamon
- 1 tsp lemon zest
- ½ cup dry red wine

INSTRUCTIONS

1. Peel, core and finely chop the apples and pears and place in a large bowl.
2. In a food processor, pulse all the nuts.
3. Add the chopped dates, figs and raisins as well as the wine to the food processor.
4. Pulse again briefly in the food processor or mix by hand. Add the mixture to the bowl of chopped apples and pears and stir to combine.
5. Stir in the spices and lemon zest.



<https://breakingmatzo.com/recipes/spanish-sephardic-charoset/>

Passover

Spinach – Tomato Matzo Pie from Nancy Myerson

INGREDIENTS

- 4 whole matzot – not egg
- 2 Tbs. Butter
- 1 Medium Onion—finely chopped
- 2 Garlic cloves – minced
- 1-16 oz can tomatoes-chopped-including juice
- 1-10 oz. Frozen spinach-thawed and well drained
- Salt and pepper
- 1-2 Tbs. Oil for pan
- 2 Large eggs-beaten
- 1 ½ cups shredded cheese

INSTRUCTIONS

1. Soak matzot in warm water – 3 minutes. Separate and place on paper towels.
2. In medium skillet melt butter, saute onion, garlic but do not brown.
3. Add tomatoes, juice, spinach.
4. Cook mixture for 5 minutes until liquid is absorbed. Add salt and pepper.
5. Coat 8 or 9” square pan with 1 tbs. oil.
6. Pour eggs into separate platter. Coat matzot with egg.
7. Place in pan layering – matzot, spinach, cheese, matzot, spinach, cheese, etc.
8. Bake 375 degrees for 25 minutes.



Passover

Gluten Free Passover Chocolate Chip Cookies from Ellen Coffey

So chewy and flavorful that you will forget it's Passover!

Prep Time: 5 minutes, Cook Time: 10 minutes, Total Time: 15 minutes

Makes 10 cookies, 194 calories each

Ingredients

1/2 cup brown sugar
1/2 tsp baking soda
1/2 tsp salt
1 1/2 tbsp oil
1 tsp vanilla extract
1 egg lightly beaten
2 cups almond flour
1/2 cup chocolate chips



Instructions

1. Mix all ingredients together in a mixing bowl by hand.
2. Scoop cookie batter onto a baking pan lined with parchment paper. The scoops should be 1-2 tablespoons each.
3. Flatten the cookie batter with the back of a large spoon or the palm of your hand.
4. Bake at 350°F for 10-12 minutes. Do not overcook. Cookies may not turn brown.

from www.yaykosher.com

MEMBERSHIP SUPPORT CONTACT INFORMATION

Healing wishes are sent to members who are ill or grieving. If we can help by providing food or sustenance, a ride, or a sympathetic ear, please reach out to one of us.

If you become aware of a member in need please contact one of us. If you are comfortable please ask your friend/member if they mind having a person from membership support reach out. Some people prefer to keep their situation private or only among their inner circle. Thank you for caring.

Debby Szajnberg

support@kehilatchaverim.org

Elaine Groundwater

support@kehilatchaverim.org

Passover

Honey-Roasted Smashed Winter Squash with Feta and Zhoug

from Clarissa Basch

Serves 8 to 12 as an appetizer

Ingredients

Zhoug

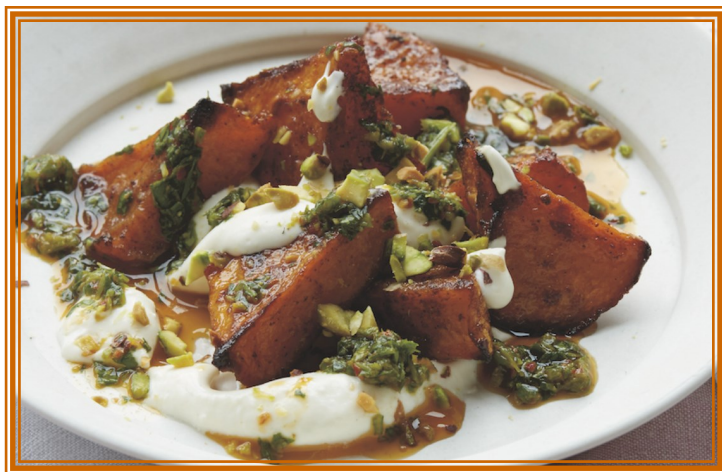
3 cloves garlic, peeled and minced or crushed
1 fresh green chili, such as serrano, stemmed and seeded
1 handful parsley
1 bunch fresh cilantro
Juice of $\frac{1}{2}$ lemon
About $\frac{1}{2}$ cup olive oil
Salt

Squash

1 winter squash (about 1 $\frac{1}{2}$ pounds), peeled and cut into 1-inch cubes
2 Tbs olive oil
2 Tbs honey
 $\frac{1}{2}$ cup crumbled feta cheese

Instructions

1. To make the zhoug, place the garlic, chili, fresh herbs and lemon juice in a blender.
2. Add about half the olive oil and blend, scraping down as needed.
3. Add more oil as needed to create a balanced, pourable pesto.
4. Season with salt to taste. Set aside.
5. To make the squash, preheat the oven to 400 degrees.
6. Toss the squash cubes with the olive oil and roast until they're quite soft and starting to caramelize, 30 to 40 minutes.
7. When they're almost ready, drizzle on the honey and scatter the feta cheese.
8. Return to the oven for another few minutes, until the feta has started to warm and soften.



Passover

Blueberry Crumble for Passover from Linda Carlson

Ingredients

Blueberry Filling:

- 4 cups fresh (or frozen) Blueberries
- ¼ cup white sugar (do not add sugar if the blueberries are naturally very sweet)
- Juice of 1 lemon (about 3 Tbs)

Crust and Crumb Topping:

- ¾ cup white sugar
- ¼ cup brown sugar
- 1 tsp kosher for Passover baking powder (without cornstarch)
- 2 cups ground almonds (or almond flour)
- 2 cups matzah cake meal
- ¼ tsp salt
- Zest of 1 lemon
- ¼ cup (1/2 stick) unsalted butter or margarine, cold and cut into cubes
- 1 egg
- ¼ cup toasted slivered almonds



Instructions

1. Preheat oven to 375 degrees and grease a 9 x 13-inch baking pan.
2. In a mixing bowl, combine the blueberry filling ingredients. Stir until mixed well and set aside.
3. In a separate bowl, mix together the white sugar, brown sugar, baking powder, ground almonds, cake meal, salt, and lemon zest until well combined.
4. Add the butter and egg, and use a pastry cutter to blend the ingredients until well combined and you have pea-sized chunks of butter.
5. Mix in slivered almonds.
6. Place half of the crust mixture into the baking dish and press it into the bottom.
7. Spoon the blueberry mixture into crust, being careful not to add too much of the liquid.
8. Crumble the rest of the crust mixture over the blueberries so that it is evenly distributed.
9. Bake for 50 minutes until the crumb topping is golden brown.
10. Let cool for at least an hour before cutting into 24 squares.

This dish is best served just slightly above room temperature, but any leftovers can be stored in the refrigerator.

<https://oukosh.org/recipes/blueberry-crumble-passover/>

Social Activities



Lost Acres Vineyard

Join us for a Kehilat Chaverim Outdoor Event

Lost Acres Vineyard

80 Lost Acres Road

North Granby, CT 06060

Wine tasting and/or purchase by glass or bottle

Food pairing from

Avon Prime Meats (grill cooking of Hamburgers & Hotdogs)

Cheese boards and Antipasto plates

or bring your own food but no alcoholic beverages

Bring your own chairs, umbrellas, tables

Live music from Jeff Blaney Trio

Art gallery

Sponsored by the Social Activities Committee

Sunday August 21 1:00–4:00 PM

Please let Andrea Levy (afendive@gmail.com) know if you are interested in this event

Annual Meeting

Schmoozing was the main event for the annual meeting in the middle of May at the home of Ellen and Rick Coffey, as it was our largest in-person gathering in two years. And of course we did conduct business -- a review of our overly healthy Covid-era finances and our increased charitable giving (\$7,500 this year); A sendoff to the two outgoing steering committee members, Eric Hammerling and Clarissa Basch; and a change in the bylaws to lower the minimum number of steering committee members from 11 to 9, with changes in some of the quorum totals. Naturally that led to a spirited discussion, some of it reflecting our smaller number of active members.

To that end, the steering committee met in June at the home of Laura Pels in Newington (out in the country with a nearby barn), for the group's annual retreat -- with the main goal of discussing ways to expand membership, picking up on a brainstorming session by the marketing/communications committee. The steerers hatched a concept for a fundraiser, with details still in the works. Contact any steering committee member with ideas to advance the goal of attracting more folks to join this 44-year-old community.



Pictures by Dan Haar, Debby Szajnberg
and Ellen Coffey

Naches



Mazel Tov to Maggie Cohen and Alan Kauders on the marriage of their son Eli to Amanda Lurie in Napa California on Oct 11, 2021.

Maggie reported that they Celebrated a joyous and safe wedding. Maggie was honored to present Eli and Amanda with this challah cover, made by Maggie.

Kehilat Chaverim Contact List

2022-2023 Steering Committee Members—

Administration

Steering Committee Administration	Ellen Coffey*	ercscoffey@gmail.com
Membership Administration	Debby Szajnberg*	support@kehilatchaverim.org

Treasurer	Nancy Malley*	mnmalley@yahoo.com
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Email Distribution to Membership and Mailing List	Marcia Walker	jam8379@gmail.com
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Interface with Public and Prospective Members	Karen Dworski*	kdwo543210@yahoo.com
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Webmaster	Bob Abraham	babraham@ntplx.net
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Jewish Life

Festivals	Ellen Coffey* Harriet Winograd*	festivals@kehilatchaverim.org festivals@kehilatchaverim.org
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Shabbat	Susan Doran*	susan@doran.us
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High Holidays (Ad Hoc Committee)	Sue Garten*	suegarten1@gmail.com
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Community Life

Membership	Debby Szajnberg* Elaine Groundwater*	support@kehilatchaverim.org support@kehilatchaverim.org
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Community Engagement & Education and Culture	Sue Garten*	suegarten1@gmail.com
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Community Action	Marcey Munoz*	social.action@kehilatchaverim.org
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Social Activities	Andrea Levy* Laura Pels*	afendive@gmail.com lpels@cox.net
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Communication

Marketing and Communications	Dan Haar*	communications@kehilatchaverim.org
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CALENDAR

**Future events, including Shabbat, will be announced by e-mail.
See the KC Website at www.kehilatchaverim.org
Please check the website calendar for conflicts before scheduling**

Kehilat Chaverim

c/o Linda Carlson

21 Bremen Rd.

Manchester CT 06040

Featured this Month:

- Naches
- Passover Tasting
- Annual Meeting