

Pacific Community
of Cultural Jews



CHAT-LIGHTS

January 2018

Pacific Community of Cultural Jews

Orange County, CA 714-739-1366
PacifComm@aol.com www.pccjews.org

Jews in the Civil Rights Movement

Sunday, January 14, 2018 1:30 p.m.

Home of Lee & Zena Jacobi

23 Alameda

Irvine



Come and learn about the Jews who participated in the Civil Rights Movement. Lee Jacobi will lead the discussion about this chapter in our American History.

Please RSVP to Lee Jacobi at LeeJacobi123@gmail.com no later than Thursday, January 11, 2018

Tu B'Shevat Nature Walk

Sunday, February 4, 2018 11:00 a.m.

Location to be announced



RSVP to Lee Jacobi at
LeeJacobi123@gmail.com

Hi Everyone,



First of all, I want to give a big thank you to Cheryl and Nancy for a wonderful Chanukah Party, complete with very funny Bingo prizes. Everyone enjoyed playing. Also, a special thank you to P'nina for the freshly made Chanukah Suvgniot . What a treat!! We all ate well, thanks to everyone. And we look forward to next year.

As we begin 2018, let's all look forward with positive thoughts and actions. Pacific Community has lots of fun and interesting programs and events planned, so try to join us all through the coming months.

Happy New Year!!

Leslie Zwick



DINE OUT

Jan. 20, 2018 (new date)

6:30 pm.

Cha Cha's Latin Kitchen

13126 Jamboree Rd.

Irvine, CA

714-408-7819



Please RSVP to Karen (Knechtfour@aol.com)
no later than Dec. 6th

PHILOSOPHER'S CAFÉ

(Our Friendly Discussion Group)

Jan. 19, 2018

7:30 p.m.

At the home of
Bryon & Suzy Baron
1141 E. Tularosa Ave.

Orange

Please RSVP by Jan. 17th to 714-639-4906

or

BryonBaron@sbcglobal.net



Happy Birthday !

Ruth Shapin - 1/10

Happy Anniversary !

Jerry & Leslie Zwick - 1/31



Get Well Wishes to:

Ruth Shapin - nursing a broken wrist

Barbara Price - recovering from surgery

Food, is an adventure! Travel the world and experience the many wonderfully different cuisines – or even the street foods! French can be exquisite, Italian comforting, Indian spicy – take your choice!

Here in America, we have the advantage of people from many backgrounds – and each group has brought its ethnic foods for us to sample, enjoy – and adopt.

The country from where I come – England, has always had a bad rap when it came to its culinary reputation, but the situation has greatly improved over the years, as people have traveled more – and there has also been a greater influence from Europe.

In working class homes in England, even today, the standard meal is ‘something’ with chips! Very often, vegetables are not included. The British Chef, Jamie Oliver, launched a campaign to educate schoolchildren so they would encourage their mothers to cook more healthy foods. When Jamie asked some of these kids what their favorite vegetable was, many of them responded ‘chips’; they knew of no others! This is a sad state of affairs. Oliver also tried to work with schools in the U.S., to improve meals the kids had during the school day. He was ultimately rebuffed.

I was lucky to come from a home where food was always wonderful – apart from the vegetables my Mother overcooked! For instance, she would cook cabbage or cauliflower, strain it and ‘keep it warm’ in the colander, over the liquid. Not only was the vegetable not absolutely freshly cooked when served, but, that liquid, would smell up the whole kitchen! As I became older and took cookery classes at school, this is one of the first things I insisted she changed!

We always ate well. Weekday dinners were varied and Friday nights were special, with a crisp clean white tablecloth and the Sabbath candles lit. We enjoyed chicken soup with matzo balls, chopped liver, chicken, etc. Thursdays, my mother would fry a huge platter of fish, some of which we had for dinner that night, but mainly, it was what we offered, when family came visiting during the weekend. Incidentally, her, chips (French Fries), were really good. When she prepared a meat casserole, the aroma would flood up the stairs and as we entered the front door, our appetites would definitely be whetted.

My Mother baked wonderful fruitcakes topped with almonds, apple pies, special cookies and kugels. On Sunday afternoons, aunts and uncles would come over and the lace table cloth covered table, was set for ‘tea’, with small savory topped bridge rolls, cakes, etc. I have my Mother’s special silver cake stand.

When I was evacuated at seven years of age, I was immediately confronted with strange foods – and smells, such as bacon, which was not served in our home and Bubble & Squeak – potatoes and cabbage fried up from leftovers the night before! My Mother tried making this, but it didn’t taste the same when she made everything fresh!

Even though people complain about English cooking, there are a number of foods that I really love – and when I am in England, I always try to find them. These include, sausage rolls, pork pies, Baikal tarts, Eccles cakes – and Yorkshire pudding. I am also partial to bread pudding, Spotted Dick, which is a steamed pudding with raisins, served with custard – I loved it at school lunches! Of course the Christmas specials such as Plum Pudding and Mince tarts, are always a treat. Many of these, would never have appeared in my Parents kosher home!

I have enjoyed crepes in Paris, Peking Duck at a New Year’s feast in Taiwan, humus in Israel, plum dumplings in Prague, galled in Florence, wonderful liver in Venice - and huge smorgasbords in Bergen, Norway. I always love a Chinese meal, locally.

My appetite is insatiable, where shall I go next?



Jews To Know

by Lee Jacobi

The First Jew In Outer Space

(not the first spaced-out Jew!)

Boris Volynov was born in Irkutsk, Russia in 1934. His mother, a Russian Jew, was a pediatrician; during World War II, she worked as a surgeon. His father was not a Jew.

Volynov was selected in 1960 to be one of the Soviet Union's first cosmonauts, but the finding of his Jewish background kept him grounded as a "backup" crewman. Meanwhile he studied at the Zhukovsky Air Force Engineering Academy and graduated in 1968 with a diploma of a pilot-engineer-cosmonaut.

Volynov finally got his chance to go to outer space with the Soyuz 5 mission in January, 1969. The flight included the transfer of his two crewmen to Soyuz 4 in orbit. Volynov, returning to earth alone, almost burned up during his capsule's reentry into Earth's atmosphere. Failure of the soft-landing retrorockets caused a hard landing, which broke some of his teeth. Volynov was awarded the Hero of the Soviet Union and Order of Lenin medals. He did not fly again for nearly seven years, and the story of his harrowing flight was kept hidden until long after the break-up of the USSR.

Volynov's second (and last) space flight was with the Soyuz 21 mission launched in July 1976. This mission suffered mechanical difficulties and a difficult reentry and landing, with all crew surviving.

Volynov returned to the Zhukovsky Academy and earned a PhD in 1980. Volynov is an expert in the sense-of-balance mechanism of the inner ear, and on the effects of radiation, confinement and weightlessness on space-flight crews. Volynov married Tamara Fyodorovna Savinova. She holds a PhD in metallurgy and is a member of the New York Academy of Sciences. The couple have two children.

"There was no fear, but a deep-cutting and very clear desire to live on when there was [seemingly] no chance left." —Boris Volynov

Written by Lee Jacobi. Credits: Jewdayo 12/18/2013; Wikipedia

RECIPE OF THE MONTH

This is our once a month contribution to your meals and desserts. If you would like to submit a recipe, please send it to Bernice Stein at jstein7901@aol.com

Winter Ratatouille

(made by Sylvia Rothman for Chanukah)

Yield: 8 cups

The flavor of the smoked paprika is distinctive, so if you're not a fan, leave it out.

Ingredients

1/4cup olive oil	1 onion, diced
1 garlic clove, diced	1 red bell pepper, diced
1cup slivered almonds	1/4cup raisins
1 to 2 tbsp smoked paprika (optional)	2 zucchini, chopped
2 yellow squash, chopped	1 (14-ounce) can diced fire-roasted tomatoes
1/2teaspoon salt	1/3cup water
1/2bunch cilantro	

Instructions

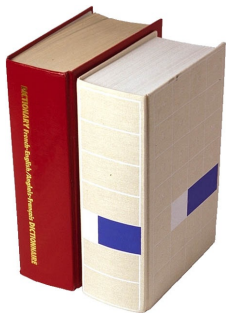
Heat oil in large skillet. Add onion, garlic and bell pepper; saute 10 minutes.

Add almonds, raisins and paprika; cook 10 minutes.

Add zucchini and yellow squash; cook 5 minutes.

Add tomatoes, salt and water; simmer 30 minutes. Add cilantro. Serve room temperature or warm.

Serves 12.



BOOK REVIEW

THE GIRL WITH SEVEN NAMES

By Hans Lee

This remarkable memoir tells the unbelievable journey of the author as she escapes from North Korea in order to find freedom. It tells of the seemingly insurmountable obstacles she faces as she tries to keep her family together in her odyssey. The title refers to the fact that she is forced to change her name each time she goes to another Asian country in order to avoid detection which could lead to imprisonment and punishment. Her journey was both painful and inspiring as she meets a variety of characters that both helped and hindered her along the way.

The book is extremely valuable in light of our current relationship with North Korea.

It describes life there that might be comparable to a giant prison camp. Amazing is the amount of brain-washing beginning in infancy designed to produce religious like devotion to its dictatorial leaders. It certainly makes you appreciate the freedoms we have in the West, but many times take for granted.

This truly is an unforgettable book and I would highly recommend it.

Reviewed by Jerry Zwick

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Phone: 714-739-1366
Email: PacifComm@aol.com

For an electronic copy, please provide your
email address to:

Editor: Karen Knecht
PCChaiLights@aol.com

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