

MARCH
2010

Essie Cherkin, President
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B'nai B'rith

Educators Unit #5290

Message from the President

Dear B'nai B'rith Member,

I hope this newsletter finds you well and happy. In this edition, you will find members' updates and delicious recipes to enrich your Passover seder and celebration. May you have a joyous Pesach shared with your favorite people!

With Passover in mind, on March 23rd our first Cooking Demonstration was held at Max and David's Kosher Restaurant in Elkins Park. We enjoyed sampling menu selections as we discovered new kosher for Passover recipes to prepare in our own homes. Janet Lewin coordinated this event and we appreciate her efforts.

We continue to share our hallmark events with the December 6th Youth Services Appeals Brunch at Philmont Country Club, which was just lovely. All educators in attendance were honored. Our goal for the annual brunch is to raise funds in support of B'nai B'rith Youth Organizations and I can happily report that we were very successful this year. My thanks go to Betty Klear and her committee, Kim Newman and Stefanie Ressler, for planning the brunch and to Ellen Cooper who presided as Mistress of Ceremonies. Betty arranged to have two wonderful spokespersons, Carla Graff, a BBG leader and Sam Hoffman, AZA leader, rally support for the wonderful efforts of these B'nai B'rith Youth Organizations. Their remarks motivated the group and generally made us all feel good about our youth and the merit of

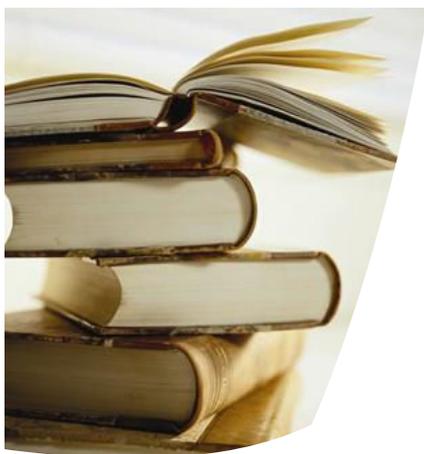
our monetary commitment. The list of career educators who were recognized for their service to children follows: Don Anticoli, Cynthia Barson, Lois Barson, Faye Benshetler, Bill Brodsky, Bob Cherkin, Chuck Connor, Barry Drossner, Debra Drossner, Lynore Eisman, Andrea Eimer, Phyllis Glassman, Henry Gross, Marcia Gross, Adrienne Jacoby, Jerry Jordan, Leonard Kaltz, Betty Klear, Karen Kolsky, Harris Lewin, Janet Lewin, Saul Linder, Maxine Marlowe, Kim Newman, Shelly Pavel, Sue Rosenthal, Bruce Rachild, Rhoda Rothberg, Anne Spector, Walt Spector, Larry Sperling, Saul Linder, Janice Wagman, Cheryl Waldman, Eileen Weissman, Barbara Willig, Stan Witalec, Don Wittenberg, and Judy Zeft.

Special thanks to Alice Heller for arranging a lovely paid up membership brunch in January at the Chart House!

By now you should have received an invitation to our Annual Awards Dinner which will be held on Thursday evening, May 6th at Philmont Country Club. At that time we will honor The School District of Philadelphia's Paula Don, Director, Educational Technology and Kim Newman, Principal, Houston School with the Alan Barson Service to the Profession Award. Howard Butler, PFT Health and Welfare Fund, Benefits Coordinator, and Harvey Holper, School Psychologist in the Northeast Region, will each be presented with the Service to the Jewish Community Award.



This year's Humanitarian Award will be presented to the City of Philadelphia Mural Arts Project and its Executive Director, Jane Golden. Please plan to be with us to enjoy and rekindle friendships as we honor these outstanding professionals. Please let me know if you haven't received the invitation and remember that our Awards Dinner is our largest fundraiser. We hope you will choose to recognize our honorees by placing an ad in the ad book. [Continued on Page 2]



President's Message (from page 1)

Our membership committee, chaired by Debra Drossner, Membership Vice President, is working on efforts to encourage young Jewish educators to join our organization. Globally, membership in organizations has dropped dramatically and we are feeling that reality. Last year my daughter, Alyssa Cherkin, interviewed many founding Educators Unit members which led to the Commemorative 40th Anniversary Video

shown during the 2009 Awards Dinner. Through that process, I learned of the plight of our colleagues in the 1960's and going forward I understood how friendships and collegial relationships helped break through difficulties to attain professional success. We hear of organizations closing or dying, but we are fighting to keep Educators' Unit a vital organization. We need you to encourage young people to join us. If you know a young Jewish educator, I urge you to have them contact us. We want to plan sessions to help new teachers and those aspiring to leadership roles. We want to have religious school teachers join us and reach out to suburban school districts. Won't you help us do this?

I also want to remind you that we are always looking

for new folks to serve on committees and the Board of Directors. As I complete my second year as President I look forward to new energy and leadership and hope that you will consider taking on new challenges within the Educators Unit.

Please know how much I appreciate your support. I hope to see you at our May 6th Awards Dinner. Best wishes for a healthy and happy Passover!

- Essie Cherkin

UPCOMING EVENTS



Race to Nowhere
April 26, 2010
Temple Sinai

Annual Awards Dinner
May 6, 2010
Philmont Country Club

Good & Welfare

Our Deepest Sympathies to :

Bruce and Janice Rachild and family on the passing of Bruce's mother, **Miriam Rachild**.

Irene Eizen and family on the passing of her father, **Phillip Etkowicz**

The family of **Dr. Frederick Rabinowitz**, who passed away on March 10, 2010.

Linda and Art Rubin and family on the passing of Linda's father, **Herbert Myers**.

Linda Gotlieb and family on the passing of her father, **Sidney Skversky**, on March 30, 2010.

The family of **Martin Shinefeld**, who passed away on March 3, 2010

Mazel Tov to:

Jackie and Larry Sperling on the marriage of their son Brian to Hilary!

Bonnie and Chuck Connors on the birthday of their granddaughter Alexandra Rose Cunningham!

Debra and Barry Drossner on their son Joshua's induction into the Upper Dublin High School National Honor Society!

Sue Konell on her son Jordan's selection to participate in the Operation Understanding Program!

Do you have a life event that you wish to have included in the Good & Welfare Column?

Do you have a change of email or mailing address?

Please contact the Corresponding Secretary as needed. Correspondence can be sent to me at:

Renée Flehinger
122 Gardner Street
Philadelphia, PA 19116
imreneef@aol.com

Call for Members

Educators, please encourage potential new members to attend an upcoming B'nai B'rith Educators Unit event with you! As the enclosed membership application indicates, all special membership promotions are currently being continued. Invite all Jewish colleagues in your schools, offices, professional developments, synagogues, graduate classes, fitness centers, mah jong groups, bridge clubs, tennis teams, etc. to consider joining B'nai B'rith Educators Unit! This is an ideal group for networking, connecting, and supporting the many worthy initiatives supported by B'nai B'rith locally, nationally, and internationally! We cannot grow our membership and sustain our organization without your support! We truly cannot spell s-u-c-c-e-s-s without "u".

Please contact me with any ideas regarding building membership and indicate your availability to support your suggestion(s):

Debra B. Drossner,
Membership Vice President, 2009-2010
H: (215) 540-9269 C: (267)-679-6237
ddrossner@philasd.org

Awards Dinner

Our Annual Awards Dinner will be held on Thursday evening, May 6, 2010 at Philmont Country Club. This evening provides us a wonderful opportunity to pay tribute to those among us who have given outstanding service to our profession or to the Jewish Community. Our Nominating Committee announces the following awardees:

Service to the Profession:

Kimberly Newman, Principal, Houston School
Paula Don, Director of Educational Technology

Service to the Jewish Community

Howard Butler, PFT staffer and Hebrew school educator
Harvey Holper, Psychologist and Hebrew school educator

Humanitarian Award

Mural Arts Project: Jane Golden

Please save the date and let me know if you have not received an invitation.

Renée Flehinger
imreneef@aol.com

For additional information on placing an ad in our program book, please contact Zena Sacks at zena1207@yahoo.com

Passover Recipes

A special thank you to all members who shared their favorite Passover recipes. As you begin thinking about Passover preparations, you may want to try one of the following dessert recipes. Have a zeisen Pesach!

Hazelnut Sponge Cake With Strawberries and Whipped Cream

You may use your favorite sponge cake recipe and add the toasted chopped hazelnuts. This is a version of a Swiss hazelnut cake combined w/ strawberry short cake which I make each year.

s 10 large eggs, separated, 1 cup sugar grated zest and juice of orange, 1/2 cup of strong or espresso Coffee, 6 tbsp matzo cake meal, sifted, 2 tbsp potato starch, pinch of salt, Grand Marnier(optional) quart of strawberries, washed, cut, and soaked in Grand Marnier or orange syrup, whipped cream flavored w/ Gr. Marnier, sugar or substitute.

DIRECTIONS:

1. In a bowl, combine egg yolks, 1/2 of sugar, orange zest & juice. Beat w/ mixer until thick & pale with slowly dissolving ribbon when beaters are lifted. Add coffee.
2. In 2nd bowl, beat egg whites until foamy adding rest of sugar until whites are stiff.
3. Gently fold whites into egg mixture; then fold in hazelnuts, matzoh meal, potato starch, salt.
4. Pour batter into ungreased 10" tube pan or springform.
5. Put into oven at 350 degrees; bake until toothpick inserted comes out clean about 45 minutes. Cool, loosen sides, open springform or turn over tube pan on 4 cans to transfer - Then freeze so you can cut into 3 layers.

*I have been warned to lessen my use of the Grand Marnier. So, use judiciously, on each layer, or your favorite flavored syrup, fill layers w/ whipped cream and strawberries Top cake w/ whipped cream, cut and whole strawberries.
-submitted by Barbara Willig

Passover Recipes (from page 3)

Passover Apple Cake

Ingredients: 6 eggs, 2 cups sugar, 1 cup oil, 1 1/2 cups cake meal, 3 tbsp. potato starch (mix with cake meal), 6 apples (cored, peeled and sliced), cinnamon & sugar mix (1 tsp. cinnamon, 3 tbsp. sugar) Juice of 1/2 lemon

Directions: Coat apples with cinnamon & sugar mixture-set aside Beat the eggs, sugar and oil together. Add lemon juice and fold in cake meal mixture (You can use a tube pan or a 9 X 12- I found that a 9 X 12 glass pan works best) Line the pan with wax paper. Add 1/2 to 2/3 of the cake batter Spread apples over mixture. Pour the remaining mixture over the apples Spread the remaining apples on top-sprinkle with cinnamon and sugar. Bake at 325 for approximately 1 1/2 hrs.

-- Submitted by Alice Heller

Caramel Matzoh Crunch

Ingredients: 4-6 unsalted matzohs, 1 cup of unsalted butter, 1 cup firmly packed brown sugar, 3/4 cup coarsely chopped chocolate chips or semi sweet chocolate

Directions: Preheat oven to 375. Line cookie sheet with foil and then parchment paper. Line the whole bottom of cookie sheet with matzohs. Combine butter and brown sugar in 3 quart saucepan over medium heat, stirring constantly until mixture boils (2 -4 minutes). Remove from heat and cover matzoh completely with mixture. Place cookie sheet in oven and lower heat to 350. Bake for 15 minutes. Check every few minutes for burning. If burning, lower heat to 325. Remove from oven and sprinkle with chocolate. Let stand for 5 minutes and then spread the melted chocolate over the matzoh. While still warm, break into squares or odd shapes. Chill in pan or freezer until set. You may want to use white chocolate instead of regular. Also chopped or slivered almonds may be included. Chocolate may be omitted for a caramel butter crunch. Enjoy! -submitted by Renee Flehinger

Cranberry Almond Bark

Ingredients: 1 Tbsp slivered or sliced almonds, 4 Tbsp semi-sweet chocolate chips, 1/3 cup dried cranberries

Directions: Preheat oven to 400 degrees. Cover a cookie sheet with wax paper. Place the almonds on another cookie sheet and bake for 5 minutes or until lightly browned. Transfer the nuts to a plate and allow to cool at least 5 minutes. Place the chocolate chips in a medium microwavable bowl and microwave on high, stirring every 15 seconds, until the chocolate is melted and smooth, about 1 minute. Using a rubber spatula, stir the cranberries into the melted chocolate. Spread the mixture onto the wax paper covered cookie sheet and spread it into a 4 inch square. Sprinkle the top with the toasted almonds and press them lightly to adhere. Refrigerate until the chocolate is firm. Break into quarters. Enjoy!

--Submitted by Renee Flehinger

Lemon Tart With Macaroon Crust

1 1/2 - 2 cups of macaroons, crumbled or processed, 1/2 cup of butter/margarine cut into 8 pieces, some white & brown sugar for crust.

DIRECTIONS:

Press mixture onto bottom and sides of 9" ungreased pie or tart pan. Bake at 375 degrees for approx. 7 minutes until golden brown - don't over bake as it goes back into oven w/ the lemon curd filling.

LEMON CURD FILLING:

You can buy lemon curd and add to it to make it more buttery by mixing in couple of egg yolks and butter in pan, then cooling or whisk all of these ingredients in a large saucepan:

3 whole eggs, 3 egg yolks, 3/4 cup fresh lemon juice strained (about 3 or 4 lemons), 1 cup sugar, lemon zest and bit of salt

Add 6 tbsp. of unsalted butter, cubed and cook over medium low heat. Keep stirring until filling thickens slightly, approx. 8-10 minutes. Strain into the prebaked crust. Bake in a pie or tart pan at 325 degrees, about 10 minutes, just to set. Cool, loosen sides; transfer to serving plate or cut to serve.

Top with fresh blueberries, raspberries, or kiwi.

--Submitted by Barbara Willig

Leona Kafirissen's Passover Sponge Leona was a long-time active member of our BB, deceased in 1990, dear Mom of Ruth Horwitz. This cake is the best.... Serve alone or with berries.

Ingredients: 12 eggs (separated), 2 scant cups sugar, 1-1/2 cups cake flour, juice and rind of lemon and orange (1/2 cup)

Directions: Pre-heat oven to 350 degrees. Use greased tube pan. Separate eggs. Beat whites until almost stiff. Add sugar. Add yolks. Alternately add juice and flour (stir bottom well). Bake in 350 oven for about 1 hour, until tester comes out clean. Remove from oven, turn over on rack to let cool before removing from pan. For variety, add cinnamon and crushed nuts to part of batter and add to middle of batter (1st white, then cinnamon, finish with white batter).

--submitted by Ruth Horwitz

Disaster Relief Support

Recently the world has witnessed disasters in Haiti and Chile that require caring people to respond. The board of directors of B'nai B'rith Educators Unit voted to donate funds to both causes.

B'nai B'rith International organized funding efforts and we identified another source of support. The American Friends of Magen David Adom supports first responders to emergencies in Israel as well as providing similar support in crisis areas around the world. AFMDA is one of the organizations recognized for arriving and dispensing help in Haiti while others were waiting to land. Here's the link describing their efforts. <http://www.afmda.org/content/newsroom/main.aspx>

Race to Nowhere

You must book your calendar for Monday evening, 4/26/2010, at 7PM at Temple Sinai in Dresher, PA to attend the viewing of the documentary ***Race To Nowhere*** rated PG-13. This "must see" creation is the brainchild of a mother and film maker who will inspire you with interviews and personal commentaries from students, parents, school personnel, and behavior health providers. Come learn about the stresses our children struggle with on a daily basis and how, for many, drugs, suicide and other vices become an option for dealing. There will be time for Q&A with the director, Vicki Abeles following the viewing. You can view the trailer at www.RACETONOWHERE.com.

YOU WON'T WANT TO MISS THIS!!!

Purchase your tickets online at www.rtndresherpa.eventbrite.com/. Presale price is \$15 per adult and \$12 per student **online**. Gather friends, neighbors, anyone you know who engages with young people on a regular basis. Take the time to find out what the reality is for our children and this generation and what we can do to make change to help this and future generations.

Project HOPE

On Sunday, March 28, 2010, B'nai Brith Educators unit supported Liberty Region's efforts in Project HOPE. Project HOPE provides kosher for Passover meals locally to needy, elderly and isolated families. Thanks to all members who volunteered and provided support to this worthwhile project.

VISIT OUR WEBSITE, DESIGNED BY DR. BARRY DROSSNER
<http://bnaibritheducators.com/>





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CHARTER NO. 5290**

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Questions:
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Program Book Committee
43 N. Green Acre Drive
Cherry Hill, New Jersey 08003
609-313-4657

Lest We Forget - B'nai B'rith Lodge Ostpreussische #541 - Osterode, Germany - Destroyed In the Holocaust.

The Thomas S. Jacoby Scholarship Fund

B'nai B'rith Educators Unit and the family of the late Tom Jacoby established the

Thomas Jacoby Scholarship Fund

To honor the outstanding contributions Tom made to our unit and to the children of Philadelphia.

Members are invited to begin nominating this year's recipient.
The scholarship benefits a high school senior who is related to a member of our unit..

Criteria

- Student must have a 3.0 average or higher
 - An athletic varsity letter
- Be the child, grandchild or relative of an Educator's member

Recipients will receive a \$500.00 scholarship.

Please send your nominations to Adrienne Jacoby at ajacoby@gpuac.org