



Chairman : Maurice Naftalin  
Administrator : Ricky Hogg

sukkatshalom@xemaps.com  
[RickyHogg7@aol.com](mailto:RickyHogg7@aol.com)

Under the auspices of the Glasgow New Synagogue a constituent of the RSGB



## Edinburgh Reform Jewish Community Events

### Wed 4th Feb, 8pm – Shiur

A reminder that Rabbi Morris will be here again for the next study session. Topic suggestions welcome! We are meeting as usual at Charlie and Gillian Raab's, 10 Ainslie Place.

### Fri 6th Feb. 7pm - Erev Shabbat Service

**Homeroyal House, 2 Chalmers Cres, Marchmont, Edinburgh.** Someone will be on the door to let you in, please arrive in plenty of time. If you are early press 5 then 4 then call for Blanche. There will be no entry after **7.10pm** unless prior arrangement has been made. (Thank-you).

### Sat 14th Feb. 11.00am.

Ruth & Maurice Naftalin have great pleasure in inviting all members of Sukkah Shalom to celebrate the barmitzvah of Daniel at Glasgow New Synagogue. The service begins at 11.00am and will be followed by kiddush and a buffet lunch. **NEW:** The coach will be leaving from **Waterloo Place** (near to the old Post Office, coach marked "Prentice Westwood") at **9.15am**, and from the **Braid Hills Hotel**, Braid Road, at **9.30am**.

Please also join us in the evening for a party (for adults & children) starting at **7.30pm at the Braid Centre, 1 Nile Grove, Edinburgh.** A ceilidh with klezmer music too – should be fun!

### AGM

Our apologies for the late postponement of the AGM. We hope to be sending out a notice of the rearranged meeting soon.

### Events in the Synagogue Hall, 4 Salisbury Road, Edinburgh.

#### The Edinburgh Jewish Literary Society

### Sun 22nd Feb. 8.00pm

**Joel Cahan** - The Lopes Suasso Family: Dutch Jewry prominent in the 17th and 20th centuries (Note the date change from 28 Feb.) Joel is the Director of the Jewish Museum in Amsterdam)

### Sun 14th March. 8.00pm

**Marc Ellis** - Beyond innocence and redemption: a meditation on Jewish power and the future of the prophetic.

### Sun 28th March. 8.00pm

**Heather Valencia** - The King of Lampedusa.

**It is forbidden to harm any creature. It is one's duty to save any living creature from pain.**

*Kitzur Shulchan Arukh.*

# Edinburgh Reform Community

**Shevat / Adar 5764**  
**February 2004**

## **Barmitzvah Boy**

Thank you very, very much for the £36 book token you gave me for my Bar Mitzvah. I had a really, really fun and enjoyable day and also found that taking the service was quite easy. I haven't decided what book to use it on yet. I like to read a lot of books, so it was nice of you to get me a book token.

**Andrew Silk**

**Rebekah** would like to thank all those people who sent cards & flowers, visited her and shopped for her when she was in hospital at the end of October. Many people telephoned her at home during the last few weeks and this has been much appreciated. She is now fully recovered and driving again! She is also pleased to announce the birth of her first great-grandchild :*Baby James (Jacob) Kenneth arrived safely on Thursday 15th January. Mum & baby doing fine.*

## **Pot-Luck Supper**

This was a very successful event, with good food and good company (and funds raised for the scroll). Quite a few people who would have liked to come couldn't make it (we were on top of Burns Night) so there is scope for another one soon. Many thanks to Francoise!

## **A Penny Saved**

Abe's son arrives home from school puffing and panting, sweat rolling down his face. "Dad, you'll be so proud of me" he says, "I saved a dollar by running behind the bus all the way home".

"Oy" says Abe, "You could have run behind a taxi and saved \$20"

## **Lamb Provencale**

Preparation Time: 15 minutes  
Cooking Time: 2 hours 15 minutes  
Serves: 6 people

### **Ingredients**

2.3 kg (5 lb) shoulder of lamb – cubed  
2 tablespoons olive oil  
6 cloves garlic – Peeled and roughly chopped  
Bunch of fresh rosemary- leaves only  
450g cups black olives - pitted  
4 large red onions – peeled and roughly chopped  
2 red peppers– cored and roughly chopped  
300ml red wine  
450ml Chicken or vegetable stock  
2 tablespoons plain flour- or potato flour

Salt and freshly ground black pepper

Garnish: Sprigs of fresh rosemary

### **Method**

Heat the olive oil in a large frying pan. Sauté the lamb pieces in batches and cook until brown. Remove and set aside. Add the onions, garlic and peppers and cook for 3 minutes stirring from time to time. Add the flour and cook for 2 minutes. Pour in the stock, red wine, rosemary and black olives. Bring the stock to the boil, return the lamb pieces and simmer covered for 2 hours. Season with salt and freshly ground black pepper.

To serve the stylish way: Spoon a generous helping of the lamb Provencale on to a warmed plate and top with sprigs of rosemary.

## **Judaism: Past, Present, and Future.**

Thursday 6 May, Thursday 20 May, 7-9pm.

2 talks by Rabbi David Rose,  
Edinburgh Hebrew  
Congregation.

At St George's West Church,  
58 Shandwick Place,  
Edinburgh.

## **Glasgow New Synagogue**

Friday service 6.30pm  
Saturday service 11.00am  
Sunday service 9.15am