



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**

### **Fri 9<sup>th</sup> Jan, 7.00pm – Erev Shabbat service**

**Homeroyal House, 2 Chalmers Cres, Marchmont, Edinburgh.** *Please note nonstandard date.* The first Friday of January is the 2nd, too close to the New Year for many people, so we have postponed our service to the following week. 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. Please contact us if you will be later than 7.10pm

### **Sun 18<sup>th</sup> Jan, 7.30pm – Annual General Meeting**

**St. Columba's Church, 14 Johnstone Terrace, Edinburgh.** This year's AGM is going to be very important for our future. Big changes are coming in our relationship with GNS, which we will have to think about very hard. This newsletter can't contain details because discussions aren't complete, but a letter will go out early in January with an agenda and background papers. Meanwhile, even if you're not an AGM person (and who is?) please put this date in your diary. We really need you and your opinions!

### **Sat 24<sup>th</sup> Jan – Service, Lunch & Study - postponed**

**This SLS will now be at a later date.**

### **Sat 24<sup>th</sup> Jan, 7.30pm – Pot Luck Supper**

This is a social, culinary and fundraising event, all rolled into one. Everyone coming brings a dish, we all get a chance to sample one another's cooking, and a good time is had by all. Francoise Robertson has kindly offered to host this at her house, 34 Coltbridge Terrace, and to co-ordinate our offerings. Admission (for our fundraising efforts): £10 – more if you can afford it (please!), £5 concessions.

### **Wed 4<sup>th</sup> Feb, 8pm – Shiur**

The December shiur was a great success, with Rabbi Morris giving us much food for thought on the origins and present purpose of Chanukah. Fortunately for us, she 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.

### **Ruth and Maurice Naftalin**

Have great pleasure in inviting all members of Sukkat Shalom to celebrate the Barmitzvhah of  
**Daniel**

**On Shabbat 14 February 2004, 22 Shevat 5764**

At Glasgow New Synagogue, 147 Ayr Road, Glasgow

The service begins at 11am and will be followed by kiddush and a buffet lunch

Please also join us in the evening for a party (for adults and children) starting at 7.30pm at the Braid Centre, 1 Nile Grove, Edinburgh.

A coach will be running from Edinburgh – full details in the next newsletter.

Please let us know if you will be able to come, to help us with catering and with the coach booking

**Happiness settles the spirit, but sorrow drives it into exile. *Martin Buber.***

# Edinburgh Reform Community

**Tevet / Shevat**  
**5764 Jan 2004**

## **Mazal Tov**

To Stephanie & Josh on the arrival of their baby daughter, Miriam Flora Alice, born 11.59pm on 18<sup>th</sup> December

Welcome to the world, and to our community, Miriam!

## **The Big Squeeze**

The local bar was so sure that its bartender was the strongest man around that they offered a standing \$1000 bet. The bartender would squeeze a lemon until all the juice ran into a glass, and hand the lemon to a patron. Anyone who could squeeze one more drop of juice out would win the money. Many people had tried over time (weight-lifters, longshoremen, etc.) but nobody could do it.

One day this scrawny little Jewish fellow came into the bar, wearing thick glasses and a polyester suit, and said in a tiny squeaky voice "I'd like to try the bet" After the laughter had died down, the bartender said OK, grabbed a lemon, and squeezed away. Then he handed the wrinkled remains of the rind to the Jewish fellow. But the crowd's laughter turned to total silence as the man clenched his fist around the lemon and six drops fell into the glass. As the crowd cheered, the bartender paid the \$1000, and asked the little Jewish man "What do you do for a living? Are you a lumberjack, a weight-lifter, or what?"

The Jewish fellow replied: "I work for the Jewish National Fund."

## **CHICKEN SAVOY**

### Ingredients Needed:

4 tablespoons olive oil  
1 chicken, cut into approximately 12 pieces  
Salt  
Pepper  
Flour, for dredging  
3 tablespoons sliced garlic  
1/4 teaspoon red pepper flakes, optional  
2 red bell peppers, diced large  
2 green bell peppers, diced large  
2 yellow bell peppers, diced large  
2 onion, diced medium  
2 baked potatoes, diced large  
1/3 cup golden raisins, plumped in water  
1/4 cup balsamic vinegar  
1/4 cup white wine  
1/2 cup chicken stock  
1 teaspoon dry oregano

### Directions:

Heat olive oil in a large skillet. Season the raw chicken with salt and pepper. Dredge in flour. Sauté on all sides until golden. Remove from skillet to an ovenproof casserole. Into the same skillet add the sliced garlic and red pepper flakes. Sauté garlic until light golden brown. Add remaining ingredients and heat through. Pour over the chicken and bake in a 350F oven, uncovered, for approximately 45 - 60 minutes until chicken is done. Adjust seasonings with salt and pepper. Serve hot.

Yields: 2-3 servings.