

FOUR CORNERS ארבע קרנות

Purim

Hamentashen Bake in Garnethill and Purim Parties across all the communities of Edinburgh, Glasgow and Aberdeen, and Calderwood Lodge Primary School.

Chanukah

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The
Scottish Council
of Jewish

Communities
www.scojec.org

THE UMBRELLA REPRESENTATIVE ORGANISATION
OF ALL THE JEWISH COMMUNITIES IN SCOTLAND

SCOTTISH CHARITABLE INCORPORATED ORGANISATION NO SC029438

Chanukah candles in Aberdeen, Dumfries, Calderwood Lodge, Sukkat Shalom, Linlithgow, and Glasgow University Chapel.

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Chaplaincy, Hospitality, & Pesach

Eli Grunewald (pictured with his wife Shevi and a friend) was born and raised in Gateshead, England, and studied at yeshivah both in Gateshead and Israel. He worked in community outreach in Cape Town before returning to Israel where he set up a successful biltong business while studying.

Shevi was born in Johannesburg, and studied at seminary in Israel, where she completed a degree in teaching Jewish Studies and also worked as a dental assistant and manicurist. She is currently studying for a degree in commerce.

Both Eli and Shevi have completed the Ner leElef course in Community

Outreach, Leadership, and Jewish Education, and are looking forward to meeting and bonding with any and all Jewish students in Scotland, and providing them with a home away from home.

They always make sure to have good food, good company, and a grand time!

As he takes up his post, Eli contemplates the theme of hospitality and Pesach:

Some of the first words we say on Pesach, as we hold up the matzah, are: "This is the bread of affliction that our ancestors ate in Egypt. Let all those who are hungry come and eat it with us."

What a lovely, hospitable invitation! – "Hungry? Come and eat our bread of affliction!" What kind of hospitality is that?!

The former Chief Rabbi, Jonathan Sacks, offers a wonderful explanation, and I feel this is an important thought to have at the start of Pesach, at the start of the Seder. The unleavened bread represents two things. It was the food eaten by slaves, yes. But it was also the food eaten by the Israelites as they left Egypt in too much of a hurry to let the dough rise.

It was the Bread of Affliction, but it is also the Bread of Freedom.

The matzah represents harsh conditions. The matzah represents forced slave labour. The matzah represents racism and antisemitism. But the matzah also represents – possibly even more heavily – freedom. The matzah also represents hope. The matzah also represents us as a nation rising above the hate, above the antisemitism.

As Jewish Student chaplains, our home in Scotland is always open to offer students all that we can to make their university experience the best it can be, and we want to enable them to connect to their Jewish identity in whichever way they need and can. While we can't promise always to have the bread of affliction or the bread of freedom to offer our guests, there will always be a suitable alternative!"

Challah and Chassidim

As part of Shabbat UK, the Glasgow community rolled its sleeves up at Giffnock shul and got stuck in to the now traditional Challah Bake (middle row), and Calderwood Lodge Primary School pupils took time out to learn how to make bread for Shabbat (bottom). Shabbat services at Giffnock shul were enlivened by the Travelling Chassidim from Manchester, and they treated the community to a musical Havdalah service at the end of Shabbat (top).

In a departure from tradition, the Edinburgh community organised a Cholent Make rather than a Challah Bake – and reported that they were so absorbed in the task that no-one thought to take photos!



The Tayside and Fife community held its first ever Bar Mitzvah celebration since moving to St Andrews University Chaplaincy Centre. Here Joseph Michelson Shackman (centre) practices reading from a Sefer Torah. Mazal tov to all

Spring Calendar

PESACH:

Search for Chametz: Thurs 18 April after dark

Burning the Chametz: Fri morning 19 April

First Seder: Fri night 19 April

Second Seder: after Shabbat 20 April

Yom Tov: evening of Fri 19 April to night of Sun 21 April

Chol haMoed (middle days) continue until ...

Yom Tov: evening of Thurs 25 April to after Shabbat 27 April

Yom haShoah: Thurs 2 May

Yom haAtzma'ut: Thurs 9 May

Lag b'Omer: Thurs 23 May

SHAVUOT:

after Shabbat 8 June to night of Mon 10 June





UPROOTED

How 3000 Years of Jewish Civilisation in the Arab World Vanished Overnight

LYN JULIUS

...the forgotten refugees

There have been Jewish Communities in Iran and Iraq since Biblical times – indeed that was the setting of the Purim story – and by the middle of the 20th century there were around 850,000 Jews in the Middle East and North Africa. However within 40 years almost all had been forced to leave, and there are now barely 10,000 in the entire region, except in Israel, where the refugees make up more than half the population.

This is the story Lyn Julius told at meetings in Glasgow, Inverness, Edinburgh, and Dumfries, which were attended by around 150 people. She was also hosted in the Scottish Parliament by Kezia Dugdale MSP, who said she was “shocked and saddened to hear of this overlooked and untold piece of history”.

FROM TOP: DUMFRIES, GLASGOW, EDINBURGH, AND PARLIAMENT

LYN'S TOUR WAS SUPPORTED BY JEWISH RENAISSANCE AND NETHERLEE AND CLARKSTON CHARITABLE TRUST.



Tu b'Shevat Haggis!

Tu b'Shvat, the New Year for Trees, this year fell in the same week as Burns Night, and Sukkat Shalom, the Edinburgh Liberal Jewish Community, combined the two by holding a fruit-based Burns Seder, and inviting representatives of other faith groups. The highlight was Gillian Raab's fruit haggis, and she has kindly shared the recipe:



Ingredients (to make one large haggis):

All quantities below are approximate. Ingredients marked ○ can be varied.

- Black (Beluga) lentils, 200g
- 1 onion
- Olive oil
- 1 crushed garlic clove
- Coarse pinhead oatmeal, 100g
- Vegetable stock
- 1 apple (cored and chopped)
- 1 pear (cored and chopped)
- Zest of 1 orange
- Chopped dried fruits, about 80g: Raisins, figs, dates, apricots, prunes
- Chopped nuts, about 50g: walnuts, hazelnuts, almonds
- Pistachios and/or pinenuts, a spoonful of each, whole
- Pomegranate molasses, 1 tablespoon
- Ground coriander, 2 teaspoons
- Ground cumin, ½ teaspoon
- Creamed coconut, grated, about ¼ block, 25g
- Salt and pepper to taste
- Vegetarian haggis skin (available from most butchers, some have a hechsher) and string

Method

Cook lentils in salted water until soft (about 20 minutes) and drain. Finely chop or grate onion and fry gently in olive oil without letting it brown. Add the oatmeal, garlic, stock (just enough to make a fairly thick paste) and chopped apple and pear, and cook while stirring for 10 minutes. The oatmeal should be cooked but still retain its texture. Then stir in the lentils and everything else. Put the grated coconut cream in last (it is standing in for the suet in traditional haggis) and mix in well. Taste to adjust seasoning.

Stuff your haggis skin and tie it well. Put in a pan of cold water, bring slowly to the boil, and simmer for about 10 minutes. I usually wrap it in silver foil in the pan to avoid it turning to porridge if the skin leaks.

It is traditional to eat 15 different types of fruits or nuts at a Tu b'Shevat seder, and if you prepare this Tu b'Shevat recipe you can fulfil the mitzvah of the 15 fruits in just a single portion!



Burns in Giffnock

There was a glittering array of speakers (and a lot of tartan!) at Giffnock shul's annual Burns Supper. The main speakers (pictured) were former Church of Scotland Moderator, the Very Rev Derek Browning, who proposed the toast to the Immortal Memory, former Scottish Secretary Jim Murphy who toasted the Lassies, and actress and writer Gowan Calder who replied. Rabbi Rubin opened proceedings with (a version of) Burns' Selkirk Grace, and there was an innovative Burns karaoke during dinner!



First Minister: "No Place for Antisemitism"

At the first First Minister's Questions of 2019, Nicola Sturgeon said:

"I want to reassure Scotland's Jewish communities that there is no place in Scotland for any form of antisemitism or religious hatred. ... We have adopted the International Holocaust Remembrance Alliance's definition of antisemitism. That sends a strong message that we believe antisemitism to be entirely unacceptable in Scotland."

MSPs applauded when she added,

"the Jewish community is a valuable and vital part of our society in Scotland, and if one member of that community feels unsafe here, all of us have a duty to respond to that and do everything possible to change it. It is a responsibility that I take very seriously and I hope that all members will agree with and echo that."

The exchange was prompted by a report in the *Herald on Sunday* that Jewish people feel vulnerable and excluded in Scotland. However, that referred to 2014, and levels of antisemitic incidents are generally lower, relative to the general population, than in the rest of the UK.



Tackling Hate Together

Anas Sarwar MSP (centre) invited JLC Scottish Public Affairs Manager Danielle Bett and SCoJeC Director Ephraim Borowski to speak about antisemitism at the Scottish Parliament Cross-Party Group on Tackling Islamophobia, and they then signed a joint declaration with the Muslim Council of Scotland.



Jewish and Muslim Lives

SCoJeC Director Ephraim Borowski joined Aberdeen University's Muslim Chaplain, Imam Ibrahim, to deliver the University's annual Hay of Seaton Lecture, on "Jewish and Muslim Lives in Scotland". The lecture was chaired by Dr Alessandra Cecolin of the University's School of Divinity, History and Philosophy.

L-R: Lord Provost Barney Crockett, Alessandra Cecolin, Imam Ibrahim, Ephraim Borowski, Angus Hay.



A Family History

SCoJeC Projects and Outreach Manager Fiona Frank launched her book *Candles, Conversions, and Class: Five Generations of a Jewish Family* (published by the Scottish Jewish Archives Centre) with a reception in Glasgow University Chapel.



Taking Judaism into Schools

SCoJeC's Volunteer Ambassadors have been busy visiting schools throughout Scotland to talk about Judaism using our innovative "JOES Boxes" resource. Here Joe Goldblatt speaks to pupils in Innerwick Primary in East Lothian.

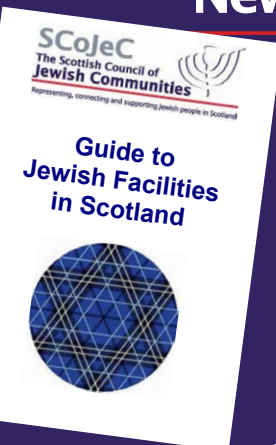
New Guide to Jewish Scotland

SCoJeC has published a fully updated edition of our popular Guide, which provides comprehensive information about Jewish facilities in Scotland.

The Guide has been consistently the most popular item on our website since it was first published in 2007, and was consulted almost 30,000 times in 2018 by Jewish tourists, business visitors, and people thinking of moving to Scotland, as well as by Jewish people in Scotland. 57% of readers were from the UK, 18% the United States, and 9% Israel.

Users have told us that the Guide to Jewish Facilities in Scotland is "fantastic", "really helpful", "the perfect aid to planning our summer holiday in Scotland", and "just what I need - so comprehensive".

The Guide is available at: www.scojec.org/guidebook.pdf



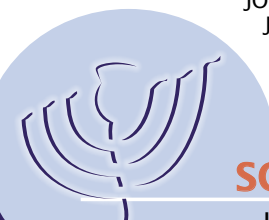
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SCoJeC

JEWISH COMMUNITY CENTRE,
222 FENWICK ROAD, GLASGOW G46 6UE
scojec@scojec.org 0141-638 6411 07887-488 100

POLICY & RESEARCH	LEAH	0141-638 6411 leah@scojec.org
PROJECTS & OUTREACH	FIONA	07779-206 522 fiona@scojec.org
EDUCATION & EVENTS	JOANNE	07724-549 817 joanne@scojec.org

Contacts in the Corners

GLASGOW	LORNE	0141-577 8200 office@glasgowjewishrepccouncil.org
EDINBURGH	JACKIE	07734-291 836 secretary@ehcong.com
TAYSIDE & FIFE	PAUL	07906-219 262 taysideandfife@scojec.org
ABERDEEN		07955-706 333 aberdeensynagogue@gmail.com
SMALL COMMUNITIES		0141-638 6411 communities@scojec.org
HIGHLANDS & ISLANDS	LINDA	07527-040 501 linda@scojec.org
STUDENTS	ELI	07791-292 790 scotchchaplain@mychaplaincy.co.uk

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