

Community News...

The spark of Chanukah

"Once in a while, you get shown the light in the strangest of places, if you look at it right". Who said this? If you don't know, I hope you won't peek but wait till the end of this article to find the answer.

In Israel, you get to see the light all the time: it is nothing special. Sometimes you have to travel far away to realize that there is a light. Here in New Zealand, when I get to see a little spark of Judaism, I glow. Here, where it is not all around you, you learn what that spark is and what it can light up.

What is the essence of Chanukah? We hear stories about people lighting the Chanukah candles in the strangest places (maybe even on the moon one day). How come people find that Chanukah is the one Jewish Holiday that they can relate to? We always look in life for things to connect us to something. I find it very appropriate that the lights of Chanukah spark some Yiddishkeit in us, like the lights that were lit at the time of the second Temple to help light the flame of Judaism again.

Chanukah is a holiday of hope: hope that things can always become better. Today the battle to remain Jewish is not with the Greeks; instead we have our own selves to battle with. I hope that this Chanukah we shall take the opportunity to light that spark within us and use it to grow and strengthen our Jewish roots.

The answer to who said, "Once in a while, you get shown the light in the strangest of places, if you look at it right" is The Grateful Dead. Amazing how a sentence by a band that is so far removed from Judaism can define one of our festivals in such a beautiful way.

Please don't forget to register for the **Jewish Community Chanukah Party on 17 December**, which is advertised with full details on page 7 in this issue of the Bulletin. If you need to know more about it, just give us a call on **04 384 4229** or **021 175 2451**. You can also email us at shaliach@xtra.co.nz.

Eitan and Dina

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You are invited to the
Moriah College
End of Year Production
"Wisdom Tales"

7 pm Wednesday 20 December
Myers Hall
Light supper to follow

Black Olive and Fig spread



My sister in law offered me some of this tasty spread with cheese and crackers, and later gave me the recipe. I have reduced the amount of garlic a little from the original; I prefer the black olive flavour to be more prominent, but you can adjust the proportions to suit your taste.



Ingredients

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| 2 to 3 cloves of garlic (peeled and quartered) | 1/2 cup chopped dried figs |
| 1 cup black Kalamata olives without stones
(for best flavour, buy them whole in brine, and then cut out the stones yourself) | 2 tsp chopped fresh oregano |
| | Juice of 1 lemon |
| | 2 TBS Extra-virgin olive oil |

Preparation

Put everything except salt and pepper in a processor and whizz until it makes a spreadable paste.
Add salt and pepper to taste. This paste will keep for several days in a covered jar in the fridge.