Message from the President

Shanah Tova from the Jewish Multiracial Network! Here at the Jewish Multiracial Network, the New Year means renewing our sense of purpose and recommitting ourselves to creating an inclusive and welcoming Jewish community for everyone. We look forward to another year of building our community, celebrating special moments together, and advancing Jewish diversity!

Happy Holidays from the Jewish Multiracial Network!

Diversity Dvar

A CALL TO WELCOME BY RABBI JULIE GREENBERG

As the fall holy days approach in the Jewish calendar, many of us prepare to show up and take part in Jewish communal life. This is a perfect time for Jewish communities to step up in our enactment of an essential Jewish mitzvah: Hospitality.

The value of hospitality goes way back to Judaism’s founding father and mother, Abraham and Sarah, who welcomed strangers into their tent by washing the feet of their guests. This was the greatest symbol of welcome for those living in the desert.

While we do not need to wash each other’s feet, this is a time of year to practice being welcoming and to share our wisdom about how to be welcoming. American Jewish communities have not always paid attention to being inclusive and have especially had a hard time welcoming people who seem “different.”

We can all be teachers and models of hospitality; we can also be activists who help our institutions make cultural changes towards welcoming behavior. The Jewish Multiracial Network community has special insight into what feels exclusive and what feels welcoming since many of its members have experienced at least a subtle racism in Jewish contexts.

So, this year, would you consider being a leader in creating welcoming spaces for all people? Would you consider going out of your way to greet fellow participants as they arrive at synagogue? Or chat with someone who is alone? Would you have a conversation ahead of time with the High Holy Day Committee or with the Rabbi to make sure there is a systematic plan to welcome all participants?

This is a great time to share what you know about welcoming people across lines of race, age, gender, sexual orientation and Jewish credentials. Let’s join together to start the New Year with the mitzvah of hospitality.

Julie is a Jewish Multiracial Network Board member, rabbi and family therapist and is author of the forthcoming book Just Parenting: Building the World One Family at a Time. She can be reached at www.rabbiandjuliegreenberg.com.

Rosh Hashanah Recipe

HONEY CAKE BREAD PUDDING
From the Joy of Kosher by Jamie Geller

Servings
Serves 8

Ingredients
1 lb leftover honey cake, cut into cubes
3/4 cup chocolate chips
4 eggs
3/4 cup brown sugar
1 teaspoon vanilla
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
2 cups soy milk
1 cup coconut milk
Grated zest of 1/2 orange

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JMN Annual Retreat

Great Success!
The 2013 JMN Annual Retreat was a great success! Be on the lookout for more information related to year-round programming in your local area.

Our Newsletter
“Hamon O’anim, Mesoret Achat”

This name spoke to us as it reflects our commitment to the diversity of our Jewish community. Regardless of the shade of one’s skin, language one speaks, or level of observance... we all have a space in the Jewish community and our communities should reflect and respect that diversity. We hope that this newsletter will not only be a source of communication to our membership from the leadership, but an avenue for us to share in each other’s simchas (joyous occasions) and pivotal milestones.

Please feel free to contact us with kudos or comments, or if you would like to contribute to the newsletter at manyshadesone tradition@gmail.com.

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Directions
Preheat the oven to 350 degrees. Coat a 2-Quart baking dish or eight 6-8 ounce ramekins with cooking spray and set the dish or ramekins in a rimmed baking sheet.
Put cubes of honey cake in dish or ramekins in an even layer. Scatter raisins on top.
In a large bowl, whisk together the eggs, brown sugar, vanilla, cinnamon, nutmeg and salt until blended. Whisk in coconut milk and soy milk and orange zest.
Pour egg mixture over honey cake cubes, then press down with a spatula until completely coated. Let stand at room temperature for 30 minutes.
Put baking sheet with the baking dish or ramekins in the oven, then pour very hot tap water into the baking sheet to about 1/4 inch up the sides of the baking dish or ramekins.
Bake until pudding is just set in the center, 60 to 75 minutes for the baking dish or 35 to 45 minutes for ramekins. Remove and let cool until warm to the touch.

Jewish Learning Corner

TASHLICH
The "Tashlich" prayer is said on the first afternoon of Rosh Hashanah by a pool of water that preferably has fish in it. These prayers are symbolic of the casting away of our mistakes. Of course, it is foolish to think you can rid sins by shaking out your pockets. Rather, the Jewish approach is deep introspection and commitment to change.

If Rosh Hashanah falls out on Shabbat, "Tashlich" is pushed off until the second day. If "Tashlich" was not said on Rosh Hashanah itself, it may be said anytime during the Ten Days of Repentance.

Courtesy of aish.com