Message from the President

Shana Tova from the Jewish Multiracial Network!

Each New Year is a time for reflection and recommitment. As I reflect on the past year, I’m proud of the progress that JMN has made as an organization, starting our parlor series, developing more inclusive resources, participating in the New York City UJA’s Conference on Racial and Ethnic diversity, holding panels on Jewish diversity, and generally building our brand as a thought leader on issues of inclusion as it relates to Jewish diversity. We’ve also continued to provide support and community to Jews of Color and Multiracial Jewish families nationwide. This year has also been a year of significant personal change, as I’ve begun the journey of motherhood, with the birth of my first child. Needless to say, encouraged by the progress we’ve made organizationally and further impassioned to create a more welcome Jewish community for not just my child, but all Jewish children of color, my commitment to the mission of JMN is stronger than ever and I am honored to continue to serve as its president.

K’tivah v’Chatimah Tovah,
Chava Shervington

Retreat Announcement

SAVE THE DATE: 2015 JMN RETREAT (MAY 15-17, 2015)

For some of us, the New Year is about tradition, the comfort of traditional foods, the company of friends, and re-engaging in our identities as part of Jewish people. In that vein, I’d like to announce the continuation of a JMN tradition, our annual retreat. After a year’s hiatus, the next Jewish Multiracial Network retreat will be May 15th-17th, 2015 at Berkshire Hills Eisenberg Camp in the Berkshires. More information will be released later this fall.

Diversity Dvar

ARBA MINIM: WAVING INCLUSION

Every sukkot we take the arba minim (the four kinds), consisting of a palm branch (lulav), two willows (aravot), a minimum of three myrtles (hadassim), and one citron
(etrog). The custom is to wave the arba minim in all six directions—south, north, east, up, down and west. Each year it makes me think of diversity of the Jewish and JMN community. The six directions exemplify the global nature of the Jewish people, with Jews descending from communities all over the world from Asia, to Latin America, Australia to the Caribbean, Europe to Africa, and everything in between. The arba minim which we hold together in our hands symbolize different types of Jews, with differing backgrounds, observance, age, orientation, familial status, race and ethnicity, and economic status that all come together to create the Jewish Multiracial Network Community. We are all unified in our desire to bring this level of unity and understanding to the larger Jewish community, to educate on the multiple narratives of the Jewish experience, to advocate for increased welcoming for those who don’t fit the pop culture picture of a Jew, and to support each other with love and understanding as we navigate the challenges and joys of living Jewishly.

May this year bring increased understanding, unity, and inclusion to all and may we continue to be an active part of that positive change.

Jewish Learning Corner

**PHRASES OF THE HIGH HOLIDAYS**

In preparation for the High Holidays, here are some words and phrases that you might find useful:

"Signed and sealed for good" - simple and for men and women

*K'tivah v'Chatimah Tovah*

Sephardim often say: "May you merit many years - pleasant and good"

*Tizku l'shanim rabbot, neimot v'tovot*  

(It's common for someone to say "tizku l'shanim rabbot" and you give the response 'neimot v'tovot")

After Yom Kippur people say, "A complete inscription for good/in the Book of Life"

*G'mar chatimah tovah*

Pomegranate  
*Rimon*

Carrot  
*Gezer*

Date  
*Tamar*

Fig  
*T'einah*

Rosh Hashanah Recipe

**PERSIAN SWEET RICE WITH ORANGE AND CARROTS**

Shirin Polo, adapted from Reyna Simnegar’s Persian Food From the Non-Persian Bride

2 oranges

1 cup carrots, cut into thin matchsticks

2 cups sugar

½ cup canola oil, plus extra for sautéing

1 tablespoon salt

½ teaspoon turmeric or saffron

3 cups Basmati rice

½ teaspoon cinnamon

1 teaspoon cardamom

½ cup slivered almonds

½ cup chopped pistachios

1. Peel the oranges as if you were peeling an apple. Then cut into 2-inch strips. Cut the carrots about the same size. Fill a small saucepan with 2 cups water. Add the sugar, orange peel, and carrots. Bring to a boil over high heat, then reduce to low, and simmer for 10 minutes. Set aside.

2. Fill a medium nonstick saucepan with 8 cups of water. Add the oil, half the turmeric or saffron, and the salt. Cover and bring to a brisk boil over high heat.
3. Add the rice and continue cooking, uncovered, over medium to high heat, stirring occasionally. After 3 to 5 minutes, use a slotted spoon to scoop some grains from the water. Break one grain in half to make sure it is al dente. Turn off the heat and pour rice into a colander to drain; set aside.

4. Drain the orange-peel carrot mixture on a paper towel. Gently stir together the cinnamon, cardamom, almonds, and pistachio into the rice, reserving some almonds and pistachios for garnish.

5. Place the empty saucepan back onto the stovetop over medium heat. Add \( \frac{1}{4} \) inch canola oil and 2 tablespoons water. Add the remaining turmeric and/or saffron and stir to dissolve.

6. Add the drained rice to the pan and shape it into a pyramid. Cover the pot and cook for 5 to 7 minutes until the rice begins to steam.

7. Uncover and place 2 paper towels (one on top of the other) over the rice. The ends will extend outside the pot. Replace the lid tightly.

8. Reduce the heat to low and simmer, covered, for 45 minutes. Turn off the heat and open the lid a crack until ready to serve.

9. With a wide spatula, scoop the rice from the pot, making sure not to disturb the crust (tadig) that formed on the bottom of the pot. Serve the rice on a flat serving platter, mounding it into the shape of a pyramid, garnishing it with the remaining nuts and, if you like, decorating it with a sprinkle of cinnamon and cardamom. Turn the tadig out onto a flat serving platter by inverting the pot, as you would invert a cake pan, and serve it alongside the rice or cut it into pieces and serve around the rice.

Yield: about 6 to 8 servings

Volunteer with JMN

Interested in becoming more active in JMN? Email us at info@jewishmultiracialnetwork.org and look for ideas on our Volunteer Page.