JMN Newsletter, Vol. 11, 20th of Kislev, 5774/Hanukkah 2014

Message from the President
It has been quite an eventful fall with important issues relevant to so many of our members rising to the forefront, both within the Jewish community and nationally and we hope that you've been able to read some of the thoughtful pieces authored by and/or about Jews of color that we've posted to our social media.


http://tabletmag.com/scroll/187431/eric-gamer-cest-toi#PDVx5HxwmlokheYa.01

http://truuah.org/resources-91356/prayers/631-a-prayer-for-ferguson.html

Operationally, we're constantly working to advance our vision of Jewish diversity being fully embraced in American Jewish life. Toward that goal we've been actively planning our 2015 retreat, growing our social media presence, developing diverse Jewish resources, continuing to build a supportive community through local programming across the United States, and serving as an important voice on the issues that matter most to our community.

We've got a lot on the horizon as we move into 2015 and I can't wait to share it with you soon!!

Hanukkah Sameach,

Chava Shervington

Local Events
Hanukkah oh, Hanukkah come light the menorah! We have two events to share with our JMN family; one on the East Coast and another on the West.

LA
Hanukkah Party in West LA! Party starts at 3pm on Dec 21st! Please contact Eric Greene at eric.greene@alumni.stanford.edu for more information

DC (ARLINGTON, VA)
Happy Hanukkah
¡Feliz Januca!

Our Social Media
- Like us on Facebook
- Follow us on Twitter @JewishDiversity

JMN Retreat
Save the Date!
The 2015 JMN Retreat will be on May 15-17, 2015, at Berkshire Hills Eisenberg Camp in the Berkshires. More information will be released later this fall.

Our Newsletter
"Hamon G'vanim, Masoret 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 manyshadesonetradition@gmail.com.

Support JMN
- Donate Now!
- Volunteer today!
Come join us as we celebrate our holiday of lights with a Hanukkah Open House on Saturday, December 20th. We'll start at 4pm-ish and go until the last latke/bufuelio/sufganiya is eaten and the dreidels stop spinning. As always, there will be the return of the Dreidl Piñata, Latke Lady and Buñuelo Boy! For exact event location, please contact Sonia Rosen at soniarosen16@gmail.com

Retreat Announcement

Important Retreat Announcement! Registration for the 2015 Retreat will begin in January. Be on the lookout for more information regarding programming and pricing at the beginning of 2015.

Also, if you are interested in presenting at the JMN 2015 retreat, we have a couple remaining time slots available. Session proposals should be provided to president@jewishmultiracialnetwork.org no later than January 30th. (Please note that each session is an hour long, so all proposed programs should fit that time frame). Presenters will not be paid, but will receive a 20% discount to attend the retreat.

All Session proposals should include:

Name(s) of presenter
Contact information including: email address, telephone number, and best time to reach you
Presenter Bio
Name of Presentation
Presentation Format (please include materials needed and whether it is Shomer Shabbat friendly)
Presentation Description

**All submissions must be in Word or PDF format to be considered and 250 words or less.

As a reminder, the 2015 JMN Retreat will be held at the Berkshire Emmanuel Eisenberg Camp in Copake, NY, from May 15-17, 2015.

Diversity Dvar

Hanukkah Warriors

When many of us think about Hanukkah, we think of the miracle of the oil, fried goodies (whether they be plantains, latkes, or sufganiyot), driedals, and gifts...but there's something deeper and especially relevant at this time, Chanukah is a story of warriors and heroes, of light triumphing over darkness, of men and women who when faced with persecution for asserting their identity as Jews said we will not be silent. They weren't soldiers by trade, but clergy and farmers dedicated to only the ideal that they wanted to be free to live as their whole Jewish selves. It was not easy, nor was it a short battle, but a long three year struggle. But consistent pressure and a passion for justice and freedom eventually rose as the victor.

These are lessons we can bring into our current struggles as we all work to free not just ourselves, but the larger community from racism, and other modes of oppression. This struggle is not easy and will not be brief as we are working to dismantle systematic and often unconscious biases. But we can take comfort in knowing that the light eventually wins, our history is full of examples of periods where a few small voices can change the world. As Martin Luther King stated, “darkness cannot drive out darkness, only light can do that.” Whether it’s to have us and our families recognized as an authentic and natural part of the larger Jewish community or freedom from biased laws and enforcement may we all continue to pursue justice.

This Hanukkah, let us all be the light of freedom and equality and have the strength to be warriors in our communities, fighting against the forces of oppression, no matter how strong they seem for a small and mighty voice can prevail.

Hanukkah Recipe

Cheese and Black Bean Chimichangas

by Shifra Devorah Witt, Author of The Best of Mexican Kosher Cooking and The Complete Asian Kosher Cookbook (courtesy of chabad.org)


Servings
Yields 6 servings

Ingredients
1 15-ounce can black beans, drained and rinsed
1/8 teaspoon salt
6 8-inch flour tortillas
1 1/2 cups shredded Monterey Jack cheese, or shredded mozzarella and cheddar cheese
6 teaspoons Fresh Tomato Salsa
Canola oil for frying

Directions
1. Add salt to washed and drained black beans and stir.
2. In the lower third of each tortilla, place 1/4 cup black beans, a scant 1/4 cup cheese, and 1 teaspoon salsa.
3. Fold the left and right side of the tortilla toward the middle and roll the tortilla the rest of the way up, away from yourself, until it takes the shape of a burrito.

5. Place chimichangas, seam side down, being careful not to crowd the pan with too many at one time. Fry chimichangas on both sides until they are a light golden brown. Watch them closely as they will cook quickly. You can also deep-fry them using more oil, which is the traditional cooking method.

Optional
Serve with nacho cheese dip, or melt cheese over them before serving.

Accompaniments
Sour cream, guacamole, diced red onions, chopped green onions, fresh tomato salsa, and finely chopped tomatoes.

Jewish Learning Corner

DAIRY ON HANUKKAH

While everyone knows that we eat oily and fried foods on Hanukkah to commemorate the miracle of the oil, a lesser known tradition is the eating of dairy.

Part of the great Hanukkah miracle came about because of a courageous Jewish woman named Yehudit who went into the Greek army general’s tent, fed him cheese to make him thirsty and then wine to ‘quench’ his thirst. In so doing, he became so drunk that he fell into a deep sleep and she was able to kill him, facilitating the eventual Jewish victory over the mighty Greek army. It is in her honor that many have the custom to serve dairy foods on Hanukkah.

Volunteer with JMN

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