

Tishrei/Cheshvan/Kislev 5785

November/December 2024

KOL

Forestdale Heights Lodge
B'nai Brith Canada

ECHAD

*Happy
Chanukah*



Volume 23, No 2

KOL ECHAD

Kol Echad is the official publication of Forestdale Heights Lodge, B'nai Brith Canada.

We welcome all articles and letters from members of the Lodge and their spouses.

All material submitted is subject to editing.

The editor may consult with members of the bulletin committee regarding suitability and editorial decisions.

All opinions expressed in Kol Echad are those of the individual writers and do not reflect the views of either Forestdale Heights Lodge or B'nai Brith Canada.

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www.kolechad.ca

COVER ART



It's less than a month away until we spin the dreidels, light the Chanukiah, peel the potatoes, and make some holiday treats!

The first candle is lit on Wednesday, December 25, 2024. The holiday ends on Thursday, January 2, 2025.

Remember, don't leave your home when the candles are burning.

Chag Saymayach



FHL EXECUTIVE

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Ruth Pupko
Debbi Silver

Vice-President

Ray Moscoe

Treasurer

Debbi Silver

Financial Secretary

Ruth Pupko

Recording Secretary

Stewart Indig

Chaplain

Stewart Indig

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Bonnie Kates *
Irv Pupko *
Ray Moscoe
Harvey Silver *
George Garten
Stewart Indig

*Deceased

AT A GLANCE

FHL will hold Zoom meetings on the second
Tuesday of each month in 2024.

Start time: 7:00 p.m.

Upcoming Meetings:

- November 5 - CANCELLED
- January 14
- February 11
- March 11
- April 8
- May 13
- June 10

Kol Echad schedule for the 2024-25 season

January/February – Winter Issue

Deadline: December 20

March/April – Purim/Passover Issue

Deadline: February 20

May/June – Spring/Summer/FINAL Issue

Deadline: April 20





PRESIDENT'S PEN

Debbi Silver

Hi everyone,

It's been a while since I last wrote for Kol Echad. I had a very busy summer, going to a beautiful resort just north of Peterborough and a wonderful trip to Montreal and the Laurentians to visit friends and family. I never got to the Orange Julep, sigh! Now, I am preparing to fly to Cancun with my daughter and girlfriend on October 14. I'm really looking forward to this vacation.

Forestdale Heights Lodge is going through a difficult time. Our membership is quite low, and some members do not wish to take on the positions of running the Lodge. At our next meeting, we are hoping to make some concrete decisions. It is tough to understand that a lodge, which at one time had 150 or so members, has dwindled down to over a handful. The times we had in the Lodge were amazing. My husband, Harvey, z'l, was a member for over 50 years. He loved the Lodge. There were so many activities, speakers, and conventions at the Concord, Ottawa, etc. Even when the Lodge started a bulletin, "*The Horizon*," with the Gestetner machine in our basement. Wow, that was fun! Times have changed. B'nai Brith Canada has not reached out to the lodges to help with membership or programming. Unfortunately, there are only a few lodges still in existence in Canada. I understand that BBC is now very involved in working on antisemitism and other critical projects. They are doing a great job.



I joined the Lodge to work alongside Harvey. I became the treasurer. It's been a challenge but well worth it. We made some good friends while being members. Sadly, we may have to decide to suspend the Lodge.

As they say in BBYO, with love and pride in Forestdale Heights Lodge!

Thank you for listening.

Debbi





PRESIDENT'S PEN

Ruth Pupko

Pete Seeger wrote a timeless and beautiful song called *Turn, Turn, Turn* and sung by the Byrds in the 1960s. I urge you all to google the lyrics and really listen to his message. The message of peace was very prominent in the 1960s and the 1970s, but somehow, it got diluted, and the consequences of this were not stressed enough. The last two verses tell me it is never too late for peace and calm.

*A time to love, a time to hate
A time for peace, I swear it's not too late*

On that note, our membership has shrunk, and our members are older and are unable to do our usual community service, fundraise, and just be available at all times. We should be proud of all the projects we worked on, our community service and for being recognized as one of the longest serving lodges in Toronto. We work hard, but the rewards are worth every moment we spent together as a team.

It is a sad time, but just focus on the friendships, joy, and laughter that we brought to each other for so many years.

Take care. It has been a great ride.....

Ruth





EDITOR'S DESK

Jeff Rosen

The days are getting shorter, the weather is getting cooler, and another year is quickly coming to an end. Time is definitely moving too fast. It seems like yesterday when we celebrated New Year's Eve and watched the ball drop in Times Square.

The past year has been marked by turmoil for countries and governments worldwide. Many have shifted their support from

progressive to right-wing parties. In Canada, polls show weariness with Liberal strategies despite their efforts to improve Canadians' lives. While there is nothing wrong with this shift, right-wing politicians should focus on criticizing their opponents' policies rather than attacking them personally. As for the United States, it's still too early to make judgments, as the election is still ongoing. However, a significant portion of the electorate still supports the right-wing (*looney-tune*) candidate as of October 2024.

2024

In our beloved Israel, fighting has been ongoing for over a year. Unfortunately, it seems unlikely that this conflict will be resolved soon. It appears to be getting worse, while the fate of the hostages seems to have been sidelined. While Israel excels in many areas, public relations is not one of them. In the ongoing back and forth, Hamas remains entrenched in Gaza. So when Israel targets one sector and inflicts severe damage, Hamas – like most vermin – simply moves to another part of Gaza. Israel declares the operation a success and targets the next area. Of course, by then, Hamas has moved back to the first area. It's like playing whack-a-mole and ultimately is a no-win scenario.

What's the solution then? How can you find peace with someone whose only goal is your eradication? I wish there was a simple solution. Unfortunately, they represent an idea, a skewed vision for many people in that region, and you can't kill an idea.

Is there even a solution? I have no idea, but enough is enough! As someone once said, "Can't we all just get along?"

My wish for 2025 is that it will be a year of healing, understanding, and progress for FHL, Ontario, Canada, and the entire world.

Continued on next page

A decorative purple flourish consisting of a wavy line with several loops and curls, extending across the bottom of the page.

Before we sign off on another issue, I'd like to discuss a matter that has been on my mind recently. With the federal election on the horizon (or already here), we can expect ongoing criticism from the opposition about how our first-past-the-post electoral system fails to represent the people's will. Most of us agree that it must evolve to ensure better representation in government. However, once we abandon the current system, what should we replace it with? There are numerous options, each with its own pros and cons. For example, in Israel, minor political parties wield a disproportionate amount of power.



All countries must find the best way to choose their elected representatives, as there is no perfect system. Ultimately, it should be about selecting the best people to represent them in whatever system they choose. Unfortunately, Canada's Jewish community groups long ago abandoned any pretense of letting the public choose leaders to represent

their interests.

Years ago, the Canadian Jewish Congress held annual plenaries where members of local Jewish groups participated, debated issues of the day, and elected their leaders for a fixed term. Similarly, B'nai Brith Canada would hold annual conventions to discuss concerns of the day and elect its leadership.

Unfortunately, CJC is now a part of Canadian Jewish history. In its place, we have CIJA (The Centre for Israel and Jewish Affairs), whose leadership is determined internally. BBC still exists, but has undergone significant changes since its inception. National conventions are now part of historical memory, and the process for selecting leadership is unclear to the members who continue to pay annual dues.

Then there is the Canadian Friends of Simon Wiesenthal Centre, basically an American construct set up north of the 49th parallel. I would love to know who appointed them as our guardians and gave them the authority to speak on our behalf.

Maybe I have already become a relic, but I still firmly believe in participatory democracy, which I find sadly lacking in our community. Do our leaders even know what it means? Perhaps they should look it up on Google. They might be pleasantly surprised at how well it works.

Happy Chanukah to all.



LODGE MEETINGS

SEPTEMBER MEETING

Fifty-seven years after Forestdale Heights Lodge was established, nine of the 16 remaining members held a virtual meeting on Tuesday, September 17, to kick off a new season.

Those in attendance included Lodge co-presidents Ruth Pupko and Debbi Silver, who chaired the meeting, alongside Zoom moderator Stewart Indig, Albert Ohana, Ray & Rosalie Moscoe, Carl Zeliger, and Jeff & Lisa Rosen.

Ruth led the discussion on supporting local organizations through the CVS program to help those in need. Ultimately, the members voted for FHL to support both the Out of the Cold program and Ve'ahavta. There was also a discussion about the annual Chanukah social program, tentatively scheduled for Wednesday, December 4, at Bali Laffa.

The idea of getting rid of the Lodge's menorah and banners, which have been in my home since before the pandemic, was brought up. However, Carl suggested tabling this issue in light of the next agenda item.

The future of the Lodge itself was then discussed. Debbi proposed that, given the dwindling numbers, it might be time to consider the future of Forestdale Heights. Everyone agreed, and it was decided that an in-depth discussion would occur at the next meeting on October 8.

The meeting concluded with wishes for a Shanah Tovah and expressions of condolences to Stewart on the loss of his sister.

Jeff Rosen

OCTOBER MEETING

Due to a lack of quorum, no official business was conducted at the Lodge's planned Zoom meeting for Tuesday, October 8.

Those in attendance included Lodge co-presidents Ruth Pupko and Debbi Silver, who chaired the meeting, alongside Zoom moderator Stewart Indig, Carl Zeliger, and Jeff & Lisa Rosen.

A planned discussion on the future of Forestdale Heights Lodge was informally discussed, but no amendments or motions were presented.

The in-person meeting set for November 5 was changed to a Zoom meeting.

We all wished each other an easy fast.

Jeff Rosen



MILESTONES

Birthdays

Debby Zeligler

Debbi Silver

Albert Ohana

November 6

November 17

December 9



CONDOLENCES

FHL extends condolences to FHL past president Stewart Indig and his family on the passing of his sister, Bertha Sumner.

If you have any memorable moments in your life (or the lives of your children and grandchildren) you wish to share with the Lodge, please send announcements to jelijo@sympatico.ca.

This photo is from a top secret location in Canada. If this faucet is turned off, water will flow freely to California. This faucet keeps water flowing into the pacific. All Canadians are sworn to secrecy about its location.



FHL ON THE WEB

Forestdale Heights has had a website now for more than a few decades. Ours was one of the first lodges to acquire one around 2001, and, I believe, is now the only Lodge to retain an active site within B'nai Brith Canada. Unlike many organizations, creating an online presence did not result from meticulous planning. Instead, it resulted from engaging in some online "doodling" a few years after I became *The Canadian Jewish News*' first web editor. I figured that if it was good enough for *The CJN*, it was good enough for Forestdale Heights Lodge.

Our first online venture was simple by today's standards (<https://bit.ly/4eEjgnS>). Not being a trained professional in these matters, this fantastic project was always a trial and error effort. Still, we persevered. Times changed, and we managed to keep up with technological changes to maintain an online presence. I've been proud of what the Lodge accomplished and the numerous awards we received over the years from B'nai Brith Canada.

Forestdale Heights Lodge



SHALOM AND WELCOME

Forestdale Heights Lodge was founded in 1967 and has remained an active, vibrant lodge within B'nai Brith Canada for over 30 years now. It meets regularly and participates in a number of social and volunteer activities. As well, it sponsors a number of B'nai Brith sports teams and runs the monthly award-winning newsletter, *The Horizon*. This award-winning site is a Web based version of the print *Horizon*, plus news, Jewish music, holiday and daily recipes, games and information of interest to our members. For more on the *Horizon*, click below.

ENTER

What many often fail to realize is that a single site is composed of multiple files. On our site, some files were reused as new content was added. New, distinct files were also created to accommodate the various programs, events and comments that have taken place. What you now see on www.kolechad.ca are the current files with up-to-date content. Meanwhile, the older content and files have accumulated on our server. This would probably have continued if not for an unplanned event in mid-September.

Continued on next page



Our entire website is connected through a navigation bar at the top of each web page. After more than two decades, this tool simply stopped working. We tried to fix it, but nothing worked. We asked the company hosting our site for help, but they couldn't assist us because our site isn't based on their preferred web content management system. In other words, they could not (or would not) help me. As for the company that created the code, well, it no longer exists.

Since the Lodge website exists within my personal site, it was decided to return to what works. This was done by stripping out the old code on every page of our website and replacing it with a viable code from my website. Fortunately, it was a success, and the new index is so similar to the old one that many of you may not even notice the difference.

At the same time, it was decided that this was the perfect opportunity to clean up kolechad.ca by sifting through years of old material.

The result is that our site now contains an Archive of older files, reports and columns. I hope you take the time to check it out. The Archives can be found at <http://kolechad.ca/archives.htm>. It is a fascinating look at the Lodge's past.

This archive also includes all material from our 50th anniversary celebrations.

Jeff

* * *

For those interested, the Lodge's website has used the following URLs:

<http://ca.geocities.com/forestdaleheights/>

<http://ca.geocities.com/dmfhlodge/>

kolechad-ca.jelijo.ca

<http://kolechad.ca/>



B'NAI BRITH CANADA

BBC OFFERS HOME CLOTHING PICK-UPS

Donate your used clothing from home!!
We are launching our new home pick-ups for clothing donations!
Simply prepare your clothes for donation in garbage bags and call 416-633-6224 x 120 to arrange for our truck to collect your donations – from your home.
Items will be donated to those in need, while excess clothing will be used to fund our foodbank.



CONFIDENTIAL REPORTING ANTI-HATE HOTLINE



B'nai Brith Canada operates the Anti-Hate Hotline combating antisemitism and racism. If you have been the victim of an antisemitic incident, we encourage you to fill out the form at <https://bit.ly/3irmAAz> or call our toll-free Anti-Hate Hotline at 1-800-892-6224.

If you would like to look back on where we came from, go to the Wayback Machine at

<https://bit.ly/4glRllo>

OR

<https://bit.ly/3ZJHce6>

Horizon On-Line

People Helping People

July 2001



PERSPECTIVES



Eight Chanukah Traditions From Around the World

By Abby Seitz

[My Jewish Learning](#)



Many of the most well-known Chanukah traditions are universal. Whether you're in Argentina or Zimbabwe, Jews will mark the eight-day festival by lighting a menorah, eating fried foods and recounting the victorious story of the Maccabees and the restoration of the Temple in Jerusalem.

But Jews around the world have also developed Hanukkah customs that are unique to their local community. For example, while jelly-filled donuts (sufganiyot) are a mainstay among Ashkenazi Jews, Chanukah in southern India is celebrated by making gulab jamnun, a milk-based ball of dough that is deep-fried and then drenched in sugar syrup. The sweet treat is also consumed by non-Jewish Indians during other celebrations like Diwali.

Indian Jews enjoying gulab jamnun is far from the only example of a distinct tradition that a community has developed in the Diaspora. Here are eight more customs that go beyond playing dreidel or giving Chanukah gelt.

1. Hanging the Menorah On the Wall

Most Ashkenazi Jews place a menorah in the window to publicize the miracle of Chanukah. In Morocco, Algeria and other North African communities, it is customary to hang the menorah on a hook in the doorway, beside the mezuzah. Putting the menorah near the mezuzah was thought to enhance the protection already offered by the mezuzah. If you look at menorahs made in North Africa, you will notice that many have a ring at the top, as well as a flat metal backing, so that the menorah could be safely hung.

Some Jews affiliated with Chabad also hang their menorahs. This group traces the tradition back to the Talmud (Shabbat 22a), which describes the menorah as being positioned on the doorpost like a mezuzah.

Continued on next page



2. Constructing a Menorah from Potatoes

Jews in Romania, as well as Austria and other central European communities, would scrape out potatoes, filling each potato space with oil and a wick to serve as the menorah. Rather than putting all eight out at once, each day they would add another potato. While the origin of this custom is unclear, it likely came about due to economic struggles.

3. Lighting an Extra Shamash

The Aleppo Jewish community, which mainly comprised Sephardic Jews who had escaped the Inquisition, lit an extra shamash (helper candle) on each night of Chanukah. Several explanations exist — some say that the second shamash was meant to honour God and acknowledge the divine intervention that brought them to safety. Others say the custom was a nod toward the non-Jews of Aleppo, who welcomed them as refugees.

4. Glass Boxes On Display

Before mass immigration and the establishment of the State of Israel in the 20th century, Jews lived in Jerusalem for centuries and followed the ruling that the menorah's lights needed to be placed outside the home for all to see. This decree originates in the Talmud (Shabbat 21b).

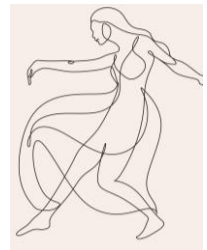
However, Jerusalem winters are often wet and windy, so the community began crafting aquarium-like glass boxes to protect their flames. Inside, Jerusalem Jews put small cups of olive oil and lit a wick to correspond with each night. Some of Jerusalem's oldest homes even have a shelf carved out of the home's exterior walls to place the glass boxes in.

Today, many Israeli Jews have adopted this practice, although some will simply place a chanukiah with candles inside the box rather than using oil.

5. Chag HaBanut: A Celebration of Women

Jewish communities in Libya, Tunisia, Algeria, Iraq, Iran, Turkey, Morocco, Greece and Yemen celebrate another holiday during Chanukah, known in Judeo-Arabic as Eid Al Bnat or Chag HaBanut in Hebrew, both of which translate to the Festival of the Daughters.

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Observed on Rosh Chodesh Tevet (which falls on the sixth night of Chanukah), the girls and women of the community refrain from work and gather to recall Jewish heroines, particularly Judith, the Jewish woman who lived during the time of the Maccabees and helped prevent the impending siege of Jerusalem by decapitating the invading Assyrian general.

Chag HaBanot festivities vary from community to community, but often include eating sweets and fried treats, dancing, visiting the synagogue to kiss the Torah scrolls and singing well into the night. Girls approaching bat mitzvah age, as well as women who were engaged, were also publicly celebrated during Chag HaBanot.

6. Neighbourhood Wine Tastings



The region of Avignon, located in southern France, is renowned for its wineries. During the Saturday night that falls during Chanukah, after Shabbat ended, the Jews of Avignon open a new bottle of local wine in their homes and make a toast. Then, each family travels around their neighbourhood to taste the wines chosen by their neighbours and to toast to the miracle of Chanukah.

7. No Melachot Near the Menorah



It is a longstanding practice among North African and Middle Eastern Jewish communities, as well as Haredi Ashkenazi Jews, that as long as the menorah is lit, women refrain from doing melachot, the types of work that are forbidden on Shabbat and holidays. While Chanukah is not a holiday that requires Jews to refrain from labour, this custom can be traced back to laws codified by both Ashkenazi and Sephardic leaders who ruled, pre-electricity, that the light of the menorah was not to be used for anything besides enjoying the holiday.

8. The Ninth Night of Chanukah

In some parts of Morocco, Jewish children spend the last day of Chanukah going from house to house to collect the leftover cotton wicks that Moroccan Jews used instead of candles. At sundown, the wicks are ignited to create a large bonfire, and each community gathers to sing, dance and even leap over the fire, which was believed to bring good luck to the jumper, especially to women seeking a partner or struggling to conceive.

<https://bit.ly/3X3ympJ>



FOOD SENSATIONS



Chanukah Doughnuts

Ingredients

1/4 cup warm water
6 tbsp. sugar
2 packs of dry yeast
1/2 cup orange juice
1 stick butter (or margarine)
1 dash salt
2 eggs (slightly beaten)
3 cups all-purpose flour
Vegetable oil for frying



Instructions

In a cast iron skillet, heavy pot or deep fryer, heat oil to 350 to 375 degrees Fahrenheit.

In a small pan, heat the orange juice, butter or margarine, salt and 5 tablespoons of sugar. Take it off the heat and allow it to cool to lukewarm.

Beat two eggs in a medium bowl and then add the cooled orange juice mixture, followed by the yeast mixture. Stir to mix, and then add the flour to create pliable dough.

Sprinkle flour on a surface (table or counter) and place the dough to knead several times. Put the dough into a greased bowl and allow the dough to rise in a moist, warm place for 1/2 hour. (You may want to use the same method as for the yeast.) When the dough has risen, punch it down.

Roll out the dough, leaving it about 1/2 to 3/4 inch thick. Cut the dough into circles or strips. Place these on a greased, floured baking sheet with at least one inch of space between them. Put them back in the same location where they had risen before. Allow them to rise for at least 20 minutes.

Add the doughnuts to the preheated oil one or two at a time and cook on each side until golden brown. Drain them on paper towels.

Sprinkle with powdered sugar or cinnamon sugar. This will make 18 to 24 doughnuts, depending on the size.

<https://bit.ly/4drRbJ2>



FOOD SENSATIONS



Spiced Apple-Pear Sauce

The natural sweetness of fresh apples and pears makes this homemade sauce a standout over the store-bought version.

Lemon juice adds brightness and keeps the fruit from browning, and cinnamon and nutmeg lend warm spice notes.

Ingredients:

3 McIntosh apples, peeled, cored, and chopped into 1/2-inch pieces
3 ripe Bartlett pears, peeled, cored and chopped into 1/2-inch pieces
1 tablespoon fresh lemon juice
6 cinnamon sticks
1/4 teaspoon ground nutmeg
1 to 2 tablespoons sugar



Instructions:

Combine the apples, pears, lemon juice, cinnamon sticks, nutmeg, 1 tablespoon sugar and 1/4 cup water in a medium saucepan. Bring to a boil over medium-high heat. Cover, reduce the heat to medium-low and cook until the apples and pears are very soft but still a bit chunky, 15 to 20 minutes. Taste the mixture and add the remaining tablespoon of sugar if desired.

Remove the sauce from the heat and stir a few times until the sauce is well combined with small chunks. Cool to room temperature. Remove the cinnamon sticks and serve. (For a smoother sauce, remove from heat, remove the cinnamon sticks and then whisk the mixture until smooth before cooling.)

<https://www.foodnetwork.com/recipes/food-network-kitchen/spiced-apple-pear-sauce-recipe-2109317>



ENTERTAINMENT

Abbott and Costello – 1953

"Who's on First?" is the comedy routine that put Abbott and Costello in the history books! [Click on link to view video.](#)



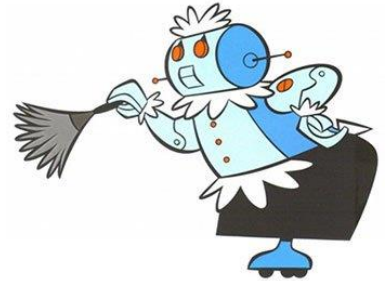


HARMONY

Rosalie Moscoe

Dear Robotic Computer Company,

My name is R O B O T R O S I E. I am one of your computer robots, and I'm proud to say I own a laptop computer – one of your finest made in 1992. However, as of late, I eat in front of my laptop; I fall asleep in front of my



laptop, and every so often, I bang my head on my laptop – repeatedly. I cry in front of my laptop when I cannot figure out how to get onto Zoom or portals for doctors' offices and hospitals and government sites – which seldom work. It seems I'm crawling down a space portal's black hole and wondering, "Will I ever return?" And then, I cry some more; there must be something human about me. I'm afraid that if I don't shape up, I might get shipped back to Amazon.

Since I'm a computer robot that lives with a human, I think I am getting anxiety, high blood pressure, and a sleep disorder. I believe your technicians have not implemented the latest programs in my control systems! I was instructed to take meditation (not medication), but I was the only robot in the group, and I kept going on rewind every time the instructor said, "Repeat after me: I am calm." Since I'm a well-programmed robot, I walk around all day mumbling, "I am calm; I am calm," not knowing what it means! When I ask my program manager, "What does 'I am calm mean?'," she replies, "This is information I have not yet received."

I have 62 passwords. Every couple of months, I am told by Google, Microsoft, iCloud, HP Instant-ink, Facebook, Instagram, Aeroplan, Tune Core, my bank, and many other companies that these passwords need to be changed. I change the passwords, but don't know where I've stored the new ones, so nothing works! My circuits are misfiring. I was hacked on my Visa and Facebook accounts when someone stole my robotic identity. They got my name right – but wrong city and I think – wrong sex! But I'm a robot and don't have a sex – or sex, period.

Continued on next page



After five days on my amazing flip phone, I finally got my identity restored. But I am a senior robot now, so I cannot remember my name, day of the week, month, year, or robot identity number. I may need to be rebuilt. I am searching for spare parts. I did have two parts replaced six years ago – two hip joints that were getting rather rusty. Fortunately, the new ones seem to be working just fine (if I don't bend).

I tried to apply for a new robot license, medical card, and vaccination certificate online, but nothing worked. My laptop malfunctioned and locked me out. My computer font suddenly changed itself, and I can't retrieve my original one. My Zoom account reports, "It's not you." If it's not me – then who am I? My Visa number needed updating for 13 different accounts, and it took my robotic brain and rusty fingers three days to do it. I'm now in exhaustion mode: I'm stiff, and my joints are seized up like the Tin Man. Can someone bring me an oil can?

I get 300 junk, trash, and spam e-mails a day, and those unintelligible e-mails say such peculiar things that I do not understand. I did not hear those weird words that start with F or C when I was a little robot back in the '50s.

I was told to use AI so I can communicate better. (Isn't that the name of a steak sauce?) How can that help me? All things considered, I need to be rewired. Kindly give me your first appointment for the luxurious REBOOT and be done with it. I know I can be restored to one of your finest robots ever, with a few nips and tucks, new bolts, more exciting wiring, and a good night's sleep on one of your custom, cozy steel mats – aah, I can't wait!

Yours truly,

ROBOT ROSIE, ROBOT ROSIE, ROBOT ROSIE,
ROBOTROSIE, ROBOTROSIE.





AS I SEE IT

Marc Kates

“One can tell a lot about a place by simply reading its graffiti,” is how I began the September edition of *Kol Echad*. My own words hit me hard, very hard, on our end-of-summer trip to Scandinavia with the kids.

We arrived in beautiful Copenhagen and spent our time touring the sites. We took a boat ride through the canals, biked all around the city, and learned a lot about Danish history and culture. I was proud that the tour guide mentioned how Denmark managed to save almost its entire Jewish population during World War II by clandestinely ferrying Jews across to neutral Sweden. In a rare breath of fresh air from the antisemitism of North America, surely the Danes, with their heroic past, would be knowledgeable about world events to not fall for the distorted narratives perpetuated by people who are not students of history.

I was wrong. Copenhagen was littered with graffiti “Free Palestine” stickers. It became my mission to remove as many stickers as I could find. In Christianshavn, known for its bohemian and hippie commune, we were met with Palestinian flags being flown from windows, bikes, and buildings. We did not feel safe and left Christianshavn quickly.

We also visited the Great Synagogue in Copenhagen. Like many Jewish institutions, we had to provide our passport picture pages in advance to tour the magnificent synagogue completed in 1833. The tour guide, the son of the Chief Rabbi of Denmark, commented that antisemitism in Copenhagen was almost non-existent.

I respectfully disagree. Since any Jewish institution is a target, the Danish government has sealed off the street to any vehicular traffic in front of the shul, and an armed soldier with an automatic rifle stands at the ready at the entrance. These security measures are paid for entirely by the state. The Jewish population of Denmark has diminished dramatically over the years, and with the increase in antisemitism, how long can Denmark be a safe haven for Jews?

Continued on next page





Copenhagen was clean and nice, but Stockholm was spotless and elegant. We had a great time at the ABBA Museum, the Nobel Museum, and the Vasa Museum. The family took a food tour of Copenhagen and enjoyed the Swedish delicacies. (Although I like black licorice like my mom, licorice and raspberry flavours should not be enrobed in a chocolate bar!) Stockholm, I had hoped, was different from Copenhagen. It seemed that way until we came face to face with a pro-Palestinian, anti-Israel march through the downtown core. I was still on my one-man mission to remove as many graffiti stickers as I could find around the city. In one central square, there was a Ukrainian cultural festival going on. It was hard not to notice that there were no anti-Russia

signs. Double standards exist in Stockholm, too.

Our next stop was Oslo, the birthplace of the 1993 Oslo Peace Accords. We toured the magnificent Oslo Opera House. Instead of spending my time admiring the structure, I couldn't help but be angered by a person wearing an "Anti-Zionist Social Club" hoodie. How could this be allowed out in public? Apparently, this apparel is OK in Oslo. After calming down slightly, we went to the Edvard Munch Museum next door to see his famous painting, "The Scream." Here, too, in the museum, a woman was wearing a sweater with what looked like the outline of the State of Israel, but it was covered in a watermelon, the image that has become synonymous with the Palestinians because both a watermelon and the Palestinian flag share the same colours.

In Oslo, the graffiti was more extensive. I saw flyers with lists of Israeli companies and products Norwegians should boycott. I saw anti-Israel graffiti in spray paint, and I felt the need to leave.

Our final Scandinavian stop was the city of Bergen, in Norway's north, in fjord country. It was beautiful, but it lost some of its beauty when I saw a woman carrying a "Palestine will be Free" umbrella along its cobblestone streets.

Continued on next page





I was happy to leave Scandinavia days later for our final European destination, London, England. Our whole trip abroad had come about as we were invited to a bar mitzvah there. After feeling uncomfortable in Scandinavia, we were going to be immersed in our familiar culture. The bar mitzvah was lovely, and spending Shabbat dinner with family was very special. We hadn't been in the same room with many of my wife's relatives since our wedding over 19 years ago.

After finally debriefing with the bar mitzvah family about the blatant antisemitism on our trip, the bar mitzvah boy's father thoughtfully and correctly commented that Europeans have been dealing with antisemitism for generations and that they are always

aware of it bubbling away just below the surface. We North Americans, he argues, are truly only seeing it for the first time. Antisemitism is alive and well in Europe, North America, and indeed around the globe. The narrative has been distorted, and a general sense of unease prevails in world Jewry.

I am a proud 5th generation Canadian, and for the first time, I ask myself, what does the future hold for Jews in the Diaspora? How can we continue to deal with anti-Israel rhetoric that has become the new antisemitism? As we begin 5785, none of us are privy to what's coming in the future. Good or bad, we're in this together, and we need to remember that.



FORESTDALE FUNNIES

Q: How many politicians does it take to change a light bulb?

A: Two – one to change the bulb and one to change it back again.

The secret to making Parliament more efficient is to replace all the MPs with horses. Sure, every vote would end in “neighs,” but hay, at least the housing market would be stable.

Man: Two years ago, my brother ran for Parliament.

Friend: What does he do now?

Man: Nothing – he got elected!

A robber held up a well-dressed man, pointing his gun and yelling, “Give me all your money!” The man replied, “Don’t you know who I am? I’m the Prime Minister!” The robber retorted, “In that case, give me all my money!”

Q: What do you call a bad lawyer?

A: Senator.

Q: Why can’t you let a politician on a plane?

A: Because he’ll keep trying to destroy the other wing.



A politician running for office was asked about his policy on liquor. He answered, “If you mean the demon drink that poisons the body, ruins the mind, destroys the family and creates criminals, then I’m against it! But if you mean the beautiful drink used for a wedding toast, the foundation of a fun Friday night and the biggest source of tax revenue to fund needy orphans, then I’m for it! And I won’t change my mind, no matter what you say.”

Q: Why isn’t the government displaying a nativity scene this Christmas?

A: They can’t find three wise men.

Politicians can find an excuse to get out of anything ... except office.

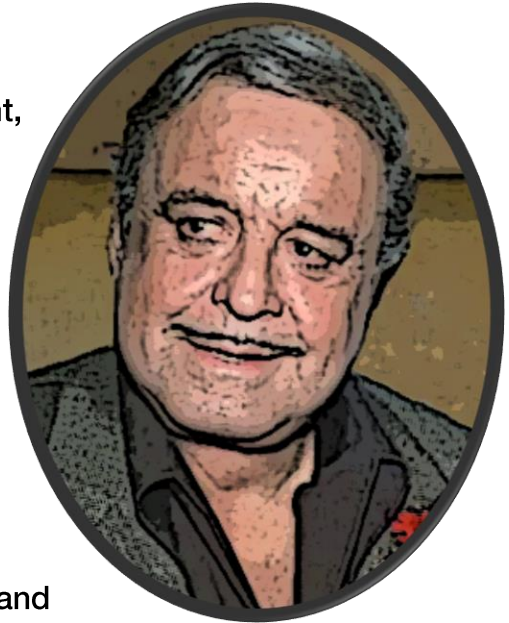


FORESTDALE FUNNIES

JACKIE GLEASON SECRET TO THE PERFECT MARRIAGE

1. Two times a week, we go to a nice restaurant, have a little beverage, good food and companionship. She goes on Tuesdays, I go on Fridays.
2. We also sleep in separate beds. Hers is in California, and mine is in Texas.
3. I take my wife everywhere, but she keeps finding her way back.
4. I asked my wife where she wanted to go for our anniversary. "Somewhere I haven't been in a long time!" she said. So I suggested the kitchen.
5. We always hold hands. If I let go, she shops.
6. She has an electric blender, electric toaster and electric bread maker. She said, "There are too many gadgets, and no place to sit down!" So I bought her an electric chair.
7. My wife told me the car wasn't running well because there was water in the carburetor. I asked where the car was. She told me, "In the lake."
8. She got a mud pack and looked great for two days. Then the mud fell off.
9. She ran after the garbage truck, yelling, "Am I too late for the garbage?" The driver said, "No, jump in!"
10. Remember: Marriage is the number one cause of divorce.
11. I married Miss Right. I just didn't know her first name was 'Always.'
12. I haven't spoken to my wife in 18 months. I don't like to interrupt her.
13. The last fight was my fault, though. My wife asked, "What's on the TV?" I said, "Dust!"

Can't you just hear him say all of these?



FORESTDALE FUNNIES

I was arrested for impersonating a politician ... but all I was doing was sitting in my office doing nothing!

When a politician says he stands on his record, he means that literally—to keep you from checking it.

When I was a kid, my dad always told me anyone could become the leader of the country. Now that I'm an adult, I believe it ... and it gives me nightmares!

Q: The prime minister says to his friend, "My poll numbers are dropping. Do you think I should put more fire into my speeches?"

A: "Actually," she replies, "I think you should put more of your speeches into the fire!"

After the president's annual physical, his doctor delivered the news: "Mr. President, the good news is that you have two sides of your brain. The bad news is that on the left side, there isn't anything right, and on the right side, there isn't anything left."

Q: What is the difference between Thanksgiving Day and Election Day?

A: On Thanksgiving, you get a turkey for a day, but on Election Day, you get a turkey for four years.

Remember when Halloween was the scariest night of the year? Now it's election night, that's the most terrifying.

As a Russian citizen, I am confused about why it takes America so long to get a definitive result from their election—we know our results months in advance!

Don't steal, don't lie and don't cheat. Why? The government hates competition.



LOOKING BACK



Malton airport in 1959. Now Pearson International



LOOKING BACK



Ontario Place and the city, 1980s



FINAL THOUGHTS

Twenty parking spaces in this parking lot were occupied with empty wheelchairs. They had signs like *“I’ll be quick,” “Oops!,” “Nobody is using it”* and *“I’m waiting for somebody.”*





FORESTDALE HEIGHTS LODGE

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