

# SCoJeC's E-Newsletter

THURSDAY 18/4/2024

## CHAG PESACH SAMEACH FROM ALL AT SCOJEC!

### COMING UP IN THE COMMUNITY CENTRAL SCOTLAND

The Scottish Council of Jewish Communities presents

**BYOB BBQ Lag B'Omer Family Fun Park Day** in Falkirk  
SUNDAY 26 MAY 1PM - 3PM

Family fun for all/children's activities too!  
Bring your own disposable BBQ and food to cook in the park in a community setting.  
To register interest and to receive booking link info in due course please email [demi@scojec.org](mailto:demi@scojec.org)

### GLASGOW

Scottish Jewish Heritage Centre announce their new guided tours!

Find out more information here:  
<https://sjhc.org.uk/product/guided-tours/>

If you have an event or workshop coming up and would like us to spread the word, either on our newsletters or website please email us- [demi@scojec.org](mailto:demi@scojec.org)

Jewish LUNCH CLUB at Mearns Castle

**Pesach Lunch**  
Thursday, April 25, 12:20-1:05, Room D10

**youth lounge** FOR TEENS IN S1-3 in the youth lounge at maccabi

WED. MAY 1 6:00-7:30 ISRAEL BBQ

celebrate Yom Ha'Azmaut with a fun outdoor bbq next up: june 5  
RSVP TO [GDVMEVSWITZER@UJIA.ORG](mailto:GDVMEVSWITZER@UJIA.ORG)

£2/SESSION

UJIA Jewish Youth SJYA

Glasgow Reform Synagogue  
Second Night Communal Passover Seder  
Led by Rabbi Pete Tobias

You are invited to celebrate Pesach by joining us at GR3 for our warm and fully interactive Communal Seder  
Tuesday 23<sup>rd</sup> April 2024 at 6:30pm

Come along with your partner, your family or by yourself to enjoy a meaningful evening with your community, sharing songs, a delicious meal, traditional Passover delicacies and wine.

Children under 16 and students free  
GR3 members £25  
Non-members £30

Nobody will be prevented from joining our Seder for financial reasons. Please contact the office in advance if you are unable to pay the full ticket price.

Prior booking is essential as places are limited.  
Please contact the office on 0141 639 4083 or email [shul@grs.org.uk](mailto:shul@grs.org.uk) to reserve your place.  
Book now to avoid disappointment!

Glasgow Reform Synagogue (GR3) is a registered SCIO, no. SC023253

THE SHUL IN THE PARK

Come join us for Pesach Afternoon Tea

You are invited to join us or with family and friends for Pesach Afternoon Tea with delicious Pesach cakes and biscuits at Shul in the Park May Terrace Glasgow G466LD

Sunday 28th April **PESACH AFTERNOON TEA** FREE EVENT 2.30pm - 4.30pm

To book call Rabbi Mendel or Channa Jacobs  
07966303292 [Rabbimjacobs@aol.com](mailto:Rabbimjacobs@aol.com)

Glasgow Jewish Representative Council presents

**Yom HaShoah 5784**

Special Guest Speaker  
**MICHAEL NEWMAN OBE**  
Chief Executive of AJR The Association of Jewish Refugees

Monday 6th May 2024 7:30pm (Doors Open 7pm)  
Booking essential contact [office@glasgowjewishrepouncil.org](mailto:office@glasgowjewishrepouncil.org)  
Or telephone 0141 577 8200 Generous funding from:

Jewish Youth UJIA [www.jewishglasgow.org](http://www.jewishglasgow.org)

CCCT Nathan & Channah Charitable Trust Queens Park Charitable Trust

The Council is recognized as a Scottish Charitable Incorporated Organisation, No. SC047108

**SAVE THE DATE** 2024

Maccabi Scotland

# SUMMER SCHEME

New: Join for Week 1, Week 2, or Both!

**Week 1**  
**JULY 1-5, 2024**

**Week 2**  
**JULY 8-12, 2024**  
 For Campers Finishing P1-S1

**JULY 1-12, 2024**  
 Madatz Leadership Training for Teens Finishing S2-3

## OTHER

There are many ways of being Jewish in Europe today, but your life is unique. Are you Jewish, between 17-24 years old, living in Europe?

Kaleidoscope gives you the chance to share your Jewish story.

**@kaleidoscopeliveseu**

Kaleidoscope is a project of the Rothschild Foundation Hamadiv Europe

## EDINBURGH

EHC INVITES YOU TO THE...

### 2024 ANNUAL FUN TABLE TENNIS TOURNAMENT

30 JUN @ 10am - 2pm

Scotland-wide

Free bagel lunch  
Prizes

All levels  
Robots and children are welcome

**EHC**  
EDUCATION HUB CENTRE

40 Salisbury Rd, Edinburgh

**RSVP**  
RSVP by 25th June to: [info@ehc.org.uk](mailto:info@ehc.org.uk)  
Deadline: 25th June

# Hamantaschen Bake at Home Challenge - Round up!

Thank you so much to all who sent in those absolutely fabulous photographs of their Hamantaschen. We were seriously impressed by your inventiveness and culinary skills this year Scotland! From chocolate, to different flavours of marmalade, to even some savoury 'Pizza' hamantaschen it was great to see your nationwide efforts...



This year's runner up is 4 year-old Willow from Dunfermline, Fife, for a great gluten free version of the popular Purim treat. Well done Willow for a fabulous effort!

Our winner and this year's top spot has to go to Sarah in Edinburgh for these mouth-watering Lotus Biscoff Hamantaschen!

Yes - apparently, they taste as good as they look... never mind Purim, where can we get these all year round!? ... YUM!



Thank you once again for sending in your amazing photos, everyone at SCoJeC hopes you had a great purim... until next year! ☺

# Cooking Corner

PESACH DOESN'T NEED TO MEAN CARDBOARD!...  
Bored of the same old Passover recipes?

Do not fear, the wonderfully talented and experienced cook/teacher  
Fabienne Viner-Luzzato is here to help!

Fabienne, French with Tunisian and Italian origins and the youngest of seven children has always loved cooking and the stories that come with it. She will be coming up to Scotland to run a 'Cooking with the community' workshop this June -  
Keep your eyes peeled!

"I am super excited to be coming up to Scotland in June to run a cooking workshop, where we will explore some amazing recipes with stories and backgrounds as rich and full of history to match their delicious flavours!" Fabienne tells SCoJeC...

Below are a couple of recipes she recently shared with the JC that will be sure to help brighten up your pesach cooking!!



## Slow-cooked herbed lamb with confit onions

Serves: 8  
Prep: 10 minutes  
Cook: 4 - 5 hours

Ingredients:  
2kg lamb shoulder  
1 whole garlic head plus 6 cloves  
cut in small pieces  
3 x echalion/banana shallots sliced  
6 x small round shallots peeled  
and left whole  
3 bay leaves  
3 rosemary stalks  
2 curly parsley stalks  
2 thyme stalks  
6 tbsp olive oil  
Salt and pepper

### Method:

- Heat your oven to 175°C (fan).
- In a large oven dish, lay two large pieces of aluminium foil perpendicular to one another so that they cover the dish and will also cover the whole lamb shoulder.
- Line the foil with baking parchment.
- Place the lamb shoulder, sliced and whole shallots, parsley, thyme, bay leaves, rosemary in the lined dish.
- Add the olive oil, salt, pepper and pour 200ml of water into the tray.
- Cover the lamb with baking paper then fold over the excess aluminium so it is well wrapped with no room for steam to escape. Add another sheet of foil if necessary as it needs to be well sealed.
- Place in the oven for 4 - 5 hours. It will be ready when melting and tender and comes away from the bone easily. Start checking after 4 hours but remember to rewrap it well if you need to cook it longer.
- When it is ready you can leave it covered for 30 minutes at 175°C before you serve it.
- To get ahead, you can completely prepare the lamb in advance then cool and refrigerate/freeze it. If you do this, defrost and bring it back to room temperature before reheating (well covered) with foil for 30 mins at 175°C.
- Delicious with roasted potatoes or sweet potatoes and a crisp, green salad.

<https://www.thejc.com/lets-eat/recipe/slow-cooked-confit-onions-and-herb-lamb-shoulder-su4lwo1t>

# The best Pesach brownie cheesecake ever

Serves: 12  
Prep: 20 minutes  
Cook: 45 minutes

For the brownie:  
175g butter  
100g milk chocolate  
100g dark chocolate  
(plus 100g for decoration)  
300g caster sugar  
3 eggs  
100g cocoa powder

For the cheesecake:  
600g full fat cream cheese, softened  
(full fat holds better when cooked)  
65g caster sugar  
3 large eggs  
1 vanilla pod



- Heat your oven to 180°C (160°C fan) and line a 22-23cm square tin.
  - Melt the chocolates with the butter in a microwave (do it in short bursts at a medium heat to avoid overheating the chocolate or it will seize) or in a bain-marie (in a bowl set above a saucepan of gently simmering hot water).
  - Add the sugar, the eggs, the cocoa powder.
  - Bake for 20 minutes. Cool down and refrigerate for 15 - 20 minutes.
  - To make the cheesecake, first place the vanilla pod in warm water for a few moments to soften it and then split it on a board and scrape out the seeds.
  - Beat the cheese and sugar in a bowl with an electric mixer until smooth. Add the eggs, one at a time, beating well after each addition, then beat in the vanilla seeds.
  - Pour the cheesecake filling on top of the brownie and cook for an additional 20 - 30 minutes until just set. Leave to cool.
  - To decorate: melt the remaining chocolate and drizzle over the cake.
- <https://www.thejc.com/lets-eat/recipe/flourless-chocolate-brownie-cheesecake-f517lsy6>

Got an interesting Passover recipe of your own?  
Tell us more - [demi@scojec.org](mailto:demi@scojec.org)



If you have a project, a proposition or even an early idea for an event that you think would interest the Jewish Community here in Scotland, we want to hear from you!  
Please get in touch with Demi - [demi@scojec.org](mailto:demi@scojec.org) now!

**\*please do not reply to this email as it won't go directly to myself, please email me on [demi@scojec.org](mailto:demi@scojec.org)\***

**SCoJeC**  
Scottish Council of  
Jewish Communities

Representing, connecting, and supporting  
Jewish people in Scotland



SCIO no. SC029438

Current circumstances and the present conflict has resulted in additional demands being placed on us, on top of our usual work of 'Representing, Connecting, and Supporting Jewish people in Scotland.' Please help if you can by making a donation today!

**DONATE**

Scottish Council of Jewish Communities (SCoJeC), Jewish Community Centre, 222 Fenwick Road, Glasgow, G46 6UE

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