

Indian Jewish Congregation of USA Newsletter

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In This Issue

- President's Message on Passover
- Personalities of the Month
- Happenings
- Alibag Synagogue Receives a New Torah Scroll
- Indian Jew is CEO of Israel Cricket Association
- Recipes
- Legacies
- Announcements
- Obituary
- Upcoming events

Useful Links

jewsofindia.org

The official website of the Indian Jewish Congregation of USA. Here you will find useful information about our organization, our heritage, future plans, and more.

bollyland.net

This is an Israeli website for the Indian-Jewish community. The website has a very active online community frequented by a younger crowd. The website is in Hebrew.

Contact Us

www.jewsofindia.org
comments@jewsofindia.org
jewsofindia@yahoo.com

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President's Message

Passover (Pesach) is an eight day spring festival HAG-HA-AVIV, a barley harvest festival when the first sheaf of newly cut barley was offered as a sacrifice. This year the first Seder starts on Monday evening, April 2nd, 2007.

It is suggested that the elimination of Chametz (leaven) before Passover may have originated as a precaution against infecting the new crop. That is why we pray for Dew and the counting of the Omer linking us to Shavuot that bridges two different spring harvest periods.

The first Pesach observance took place at Mt. Sinai. The first observance in the Holy Land is mentioned in the book of Joshua. During the period of the judges after Joshua, Pesach was not observed. It revived under Samuel in the 11th century CE.

The Haggadah developed over time. The first documented evidence of parts of the Haggadah is found in the Mishnah edited around 200 CE. Most of the version we now have was completed by the end of the Talmudic period (500-600 CE).

Some Haggadot include additions for Miriam's cup to add a female perspective to the festival.

While Moses goes entirely unmentioned in the Haggadah, Elijah is honored with a cup of wine at the Seder. According to Prophet Malachi, when Elijah appears, he will reconcile parents with children and children with their parents. In short, the onset of the Messianic era begins at home with familial reconciliation. Out of the mundane will arise the sacred. Passover is such a moment of reconciliation. Each year, the family is drawn together by the pageantry of the Seder. We blend our individual and ephemeral narratives with the unbroken national narrative of the Jewish people.

At Passover, the Seder is our classroom. Surrounded by family and friends we have a setting of high drama and great beauty in which to express our love of G-d and bring others to share it with us.

The Passover Seder begins with the phrase: Whoever is hungry let them come and eat, whoever is needy let them come and partake. The Passover Seder begins with an invitation to those who are hungry and needy. Hungry refers to the physical sustenance and needy pertains to spiritual sustenance. Matzah, wine and the delicious meal at the Seder is physical sustenance. Our soul's need for growth is spiritual sustenance to become more G-d like.

Passover celebrates freedom, a time to break loose from the chains of personal limitations and leave the confines of a sense of self that is mundane. It is time to develop ourselves into something greater.

The Jewish people were slaves. Choosing to leave Egypt imbued them with the realization that they are so much more than they thought they were

and so much more than they thought they could ever be. They grew from being slaves to being a chosen people, a light unto the nations.

So why should the Matzah, the unleavened bread which never rose, the poor man's bread (Lechem Oni) become the symbol of freedom? Why must we eat the simplest and most impoverished of all foods?

There is a beautiful story told about a king whose daughter was deadly ill. His sorcerers advised him that the only cure would be for his daughter to wear the jacket of the happiest man in the kingdom. Naturally, the servants approached the wealthiest banker in town. The banker sighed, "Wealthy, I am, but how can I be happy when I have no time to spend with my family. I have all the money in the world but time, I have not a moment to spare."

The servants then approached lawyers, doctors, businessmen. Each one felt they were successful but doubted they were the happiest people in the kingdom. The servants were advised to visit a certain woodcutter. Though he could barely feed his children, he was always smiling and singing as he labored, chopping wood. "Happy?", he responded, "Why, I am always happy. The Good Lord has bestowed upon me only a bounty of blessings. I have a wonderful wife and beautiful children. I am healthy and the sun shines for me each day. I have not a worry in the world. I bet you I am the happiest man in the kingdom. Why do you ask?"

The king's servants could not contain themselves. "We have been looking for a person like you for the last few weeks. We need your jacket. The king's daughter needs your jacket. Her life depends on it." Puzzled, the poor man looked back at them with despair. "I'd love to help the king and his daughter," he said. "However I cannot. I don't even own a jacket".

Matzah is like the poor woodcutter. It does not have rich ingredients, but it is not dependent on rich trappings. It is only dependent on wheat and water. Nothing else. It is so free and independent.

Like the matzah, as life is simplified, so are your desires and dependencies. You focus on what you really want, not on a list of ingredients that has no connection to your true essence. That is true freedom.

During Pesach we say, "Every person is obligated to see himself as having personally left Mitzrayim, Egypt, "a place of narrowness" a place of physical slavery and bondage." Within each of us is also a spiritual Mitzrayim from which we must extricate ourselves. Break out of your narrow boundaries. Demonstrate your reverence for G-d, for the G-dliness within man and for the lasting values of the Torah. Those who remain in a spiritual Mitzrayim can never be truly loving, never content because they want external signs of love, status and success.

You make that transition from a material world to a spiritual world, wrench yourself away from attachments. If you achieve this, you will have fulfilled the true purpose of Pesach, a spiritual freedom, peace and contentment.

Happy Passover.

Personalities of the Month



Mrs. Serena Jacob and Col. Ruben Jacob currently live in Ahmedabad, India. Serena and Ruben have three children and three grandchildren.

Serena Jacob was born in Vadodara, Gujarat. Her father, Ezra Reuben Benjamin Bamnolkar (son of Khan Bahadur Reuben Benjamin), was formerly in the Indian Police in Gujarat and thereafter became an RTO agent and had luxury foreign cars for visiting dignitaries. Her mother, Sybil Ezra Benjamin, was the daughter of Asher Reuben Zhirad who worked for military accounts in Quetta in Pakistan. Serena completed her graduation and her Bachelor of Education after her three children were born.

At present, Serena is the Secondary Principal in Nelson High School. Serena also attended the Buncherian Leadership Training Program in Israel through the American Joint Distribution Committee (AJDC) and has since been working as a Buncherian in the Ahmedabad Jewish community along with fellow Buncherians Noel Benjamin and Solly Agarwarkar, and other committee members. In addition, Serena is the Vice President of Magen Abraham Synagogue in Ahmedabad. She also enjoys coordinating High Holydays and festivals in the Synagogue.

Col. Ruben Albert Jacob was born in Nagpur. His father, Mr. Albert Raymond Jacob Agarwarkar (son of Mr. Jacob Shallom, Commissioner Excise), was in The Revenue Department of Madhya Pradesh and his mother's maiden name was Rachel Abraham Rohekar. Ruben completed his education in Madhya Pradesh. He was an active member of the National Cadet Corps (NCC) and Operational Training Unit (OTU) in Indore. After completing the D Certificate of OTU, Ruben got selected for Army training in 1966 to OTS Madras. During the training, he held an appointment of Battalion Under Officer. Ruben passed out Second in Order of Merit in 1967.

Thereafter, he was posted to an Artillery Regiment (Gunners) at Bikaner, Rajasthan. This regiment had camels to carry the guns. Ruben got married to Serena on December 6, 1970 and they established their first home in Bikaner. Ruben actively participated in the 1971 war with Pakistan at Longawala, Rajasthan where they attacked with tanks. Ruben was posted to all corners of India and had a stint in Bhutan. He held various Commands and Staff appointments in his 31 years of Army service. Col. Ruben commanded a Sikh Regiment (193 Field Regiment) for a record period of four years and nine months. He was also posted as Deputy Commandant of Artillery Center Hyderabad.

Col. Ruben Jacob retired in October 1997 when posted as Deputy Commander of an Artillery Brigade near Ahmedabad. At present, Col. Ruben Jacob is working as a General Manager of Ellisbridge Gymkhana.

Col. Ruben Jacob is an avid golfer.

Happenings

Purim Celebrations in New York on March 4, 2007



This year, the Indian Jewish Congregation of USA celebrated Purim with great gusto. Almost 15 children were present, most of them dressed up as characters from the Purim story. Queen Esther, Queen Vashti, Haman, King Ahashverosh, the lot. Each one recounted their part of the story put together by Evelina Khukhashvili.

This was followed by a quiz for the children on the story of Purim. There were two winners, both of whom answered all the questions correctly, Daniela Galsurkar and Daniela Livchit.

The famous Bene Israel Purim song was sung in the traditional Bene Israel tune by Joe Moses, David Galsurkar, Romiel Daniel, Noreen

Daniel, and Regina Daniel.

There were four grand prizes for the raffle. The first prize of Streitz's Passover products worth \$100 was won by Selena and Dinkar Modak. There were three other great prizes including a subscription to The Indian Express for one year, a dinner for two at the Kosher Vegetarian Restaurant Madras Mahal and tickets for two to visit the Jewish Museum.

Finally, the Indian Maharashtrian Vegetarian dinner was a treat ending with Puran Polis, a special Bene Israel delicacy for Purim.

All in all, the celebrations were great fun and enjoyed by everyone, a mixed crowd of Bene Israel, Americans, Russians, Ethiopians and Egyptians.

Thank you Aylon, Evelina, Lael, Regina, David, Naomi, Johnny, Selena, Ellen and Noreen who worked so hard to put this together.

Moses and Julie Samson Celebrate Their 40th Wedding Anniversary

Congratulations to Moses and Julie Samson, who had their 40th Wedding Anniversary celebrations on March 11, 2007 at the Village Temple.

The bridegroom Moses came into the synagogue with the traditional Torah Emeth, the bride Julie decided to join her husband when he so emotionally sang the Yona Thi Ziv. Five family members and friend each gave a blessing to the couple. Finally, Moses and Julie went together hand in hand to the

Torath Emeth after kissing the Sifrei Torah in the ark. Everything was done in a true and traditional style of a Bene Israel wedding.

Afterwards, there was Eliyadoo Hannabi ceremony, the cutting of the cake and finally a home cooked dinner of lamb curry, chicken curry, Sandans, salad and rice prepared by Julie's sisters, who had come from Israel especially for the occasion.

This was a great celebration, and G-d bless Moses and Julie and their family.



Purim Festival Celebrated in Ahmedabad

Purim, the Festival of Lots, was celebrated with fanfare at the Magen Abraham Synagogue in Ahmedabad, India.

After the evening prayers, the mitzvah of hearing the Megillat Esther was performed. Youngsters had great fun making noise to erase the name of Haman. Purim songs were sung by the childrens' choir group. Mr. Benjamin Reuben informed the people about the Holyday and its customs. Mrs. Julie and Joseph Pingle distributed food and gifts to the children.

Gifts were also given to the kids by Mrs. Shegullabai Agarwarkar and Flora Agarwarkar. Children were very happy to receive the gifts. Pertaining to the festival, the game "Queen Esther Wants," conducted by Mrs. Serena Reuben, had all on their toes. Everyone, children, youth and adults alike, rushed about to meet with the demands of Queen Esther. This was followed by traditional Indian Dinner, which had the traditional "Puranpoli," (a special dish for Purim).

Alibag Synagogue Receives a New Torah Scroll

Contributed by Rabbi Marvin Tokayer

For the past 20 years, I have led Jewish tour groups through India to see India through Jewish eyes. In January 2007, the group numbered over 40 people, with visitors from Europe, Israel, and the United States. During the tour, we attempt to see all the major sites of India as well as meet Jewish communities and visit sites of Jewish interest. This year, we visited Mumbai, Kochi, Delhi, Agra, and Jaipur.

As part of the visit to Mumbai, I always make a point of going to Alibag and Navgaon, the two places that present so much history of the Bene Israel community. This year, however, was different. I received an e-mail informing me that the Sefer Torah in Alibag was damaged during the monsoons in 2006 – it was missing letters and hence was not kosher...could I help? When the monsoon rains flooded the Beth El Synagogue in Panvel in 2005, the synagogue needed a new Sefer Torah, which I sent to them in addition to another one sent by the Indian Jewish Congregation of USA. Now, Alibag was in the same situation. I brought a Sefer Torah with me during the tour group's visit to Panvel, and Levi Bhonkar received it upon my midnight arrival at the airport.

The reception during our visit to Alibag was beyond all expectations. Most people that visit India for the first time have never heard of Alibag, as it is not on the map of major Jewish tourist sites. A walk along the Israel Way street, where many homes still have mezuzot on the doorposts or Magen David on the lintels, is overwhelming for the first-time Jewish tourist to Alibag. On a regular day, goats and chickens walk freely on the dirt roads, while women wash clothes on the street using the local well water.

However, on this particular Sunday, there was a huge commotion on the street. A Torah scroll was being carried under a red and gold-colored huppah, with men dancing and singing as the Torah was escorted into the Magen Aboth Synagogue. The entire street was carpeted in white cloth and rose



petals were continuously scattered over the procession. The street was filled with enthusiasm and no one was in a rush to leave.

The members of the procession sang and danced their way through the gate, into the courtyard, where tables and chairs were covered with delicate, bright pink and yellow canopies, up the steps where shoes were removed, and into the synagogue.

The synagogue was completely packed, with standing room only, and the level of enthusiasm equaled that of Simchat Torah celebrations. There were speeches, gifts of flowers, and the shofar was sounded by a youngster. An Eliyahoo Hannabi ceremony was conducted outside of the synagogue. It was very emotional and inspirational for the Jewish visitors that were sharing in this experience for the very first time.

This was indeed a day that everyone will remember for a very long time. As one of the visitors said in his diary, "the day in Alibag was a day like no other in my life." The Torah was left in Alibag, but we carried a lifetime of memories away with us.

Indian Jew is CEO of Israel Cricket Association



An Indian Jew Naor Gudker is the newly appointed Chief Executive Officer of the Israel Cricket Association (ICA), which is sending its Under-17 team to the sub-continent next week.

Gudker will be responsible for managing and coordinating the cricket scene in Israel, and also for initiating new programs and marketing the ICA development program. "The first task ahead is to prepare the under-17 team that is leaving for India next week," Gudker told the PTI news agency. He said that the team would tour India on the Indian Cricket Board's invitation and it was mooted during the Board of Control for Cricket in India (BCCI) President Sharad Pawar's visit to Israel last year. The Israeli team will play against several school teams in Mumbai and undergo practice sessions at the Brabourne Stadium.

"The performance of the Israeli youth team at the international level has been promising and I hope the Indian experience will help them prepare well for the forthcoming European Cricket Council championship (ECC)," Gudker said.

The International Cricket Council (ICC) Development Program in Europe has announced a new panel of umpires that will be eligible to officiate in future ICC European tournaments and matches, including Israeli umpires Naor Gudker and Benzy Kehimkar.

Recipe from Noreen's Kitchen

Preparation for a typical Bene Israel kitchen for Passover would start right after Purim. Special cooking utensils of copper and brass would be brought down from the loft and scrubbed. The tinning man knew that it was the Jewish festival and charged extra for tinning depending on the size of the pots and plates. Passover crockery and cutlery was brought out, cleaned and kept in a special place in the cupboard. The grinding stone and hand grinding stone mill (Pata Varvanta) were roughened with a chisel, washed well and kept aside for use during Pesach. Broken rice grain was specially purchased for rice chapatis. This was picked of small stones, washed in a big utensil a couple of times and dried in the April sun on an old sari spread out on the courtyard or the terrace of the house. The next afternoon, this rice was ground at home in the stone hand mill. This procedure was followed by mothers and daughters of earlier generations. These days, we get ready-made rice flour. The Bene Israel make rice chapatis especially for Passover as this recipe explains, there is no fermentation of the dough in its preparation.

Rice Chapatis

Ingredients:

2 cups water

¼ teaspoon salt

2 cups rice flour plus more for rolling the chapatis

Preparation:

Put the water in a container with a thick bottom or a non-stick deep pan and add the salt. Put the pan on the stove and bring the water to a boil. Remove from heat and add the rice flour slowly, stirring constantly until it is mixed well. Cover the pan and leave it to cool a bit. When warm, knead the dough well by hand until there are no lumps in it. Make a ball of dough about 1 ½ inches in diameter. Sprinkle some dry rice flour on a clean flat surface and roll the ball of dough with a rolling pin into a chapati about six inches in diameter. Put a flat non-stick pan on medium flame. When hot, transfer the chapati on it and roast well on both the sides. These taste best when eaten hot.

Recipe from Stella Benjamin's Kitchen

Among the Bene Israel, goat or lamb curry is a common dish. Kosher meat is sold from a small room in the synagogue compound. There is a line from the early morning when a male member of the family is usually given the job of getting the best meat cuts with fewer bones, which is a gigantic task in itself. After being cut into small pieces and thoroughly washed, the meat is salted and kept aside for three hours for koshering. The meat is again washed twice, and then it is ready for use. In this part of the world, we can get clean and kosher meat cuts of our choice. Here is a simple recipe of a meat dish.

Mutton Albaras

Serves 8

Ingredients:

8 – 10 thick mutton cutlets or 2 pounds boneless mutton

3 large tomatoes

3 large pink onions

3 large potatoes

2-inch piece of ginger

6 flakes of garlic

3 green or red chili peppers

½ teaspoon turmeric powder

1 teaspoon cumin powder

½ teaspoon ground black pepper

½ teaspoon salt or to taste

2 tablespoons lime juice or white vinegar

½ cup oil

½ cup matzah meal

Preparation:

Grind all the spices together to a paste. Add lime juice or vinegar and salt. Roll the mutton cutlets in the spice paste and leave them to marinate for about 2 hours.

Peel and cut the onions in thick circles. Peel and cut the potatoes in thick circles. Pour the oil into a non-stick frying pan and heat on a medium flame. Dip each cutlet in matzah meal and pan fry lightly to seal the juices and the marinade. Remove all the cutlets to a big glass dish.

Apply some of the remaining marinade to the onion circles. Fry quickly and arrange above the cutlets.

Apply the left-over marinade to the potato circles and stir them in warm oil for one minute. Remove from the frying pan and arrange them on top of the onions.

Cut the tomatoes in thick circles and arrange as a topmost layer. Cover the dish with aluminum foil. Pre-heat the oven to 400 degrees Fahrenheit. Put the lamb cutlet dish into the oven and cook covered for one hour. Bring the oven temperature down to 300 degrees and cook for another hour.

There is no need to turn the pieces over. If there is too much gravy, remove the foil during the last half hour and let it dry a bit.

Enjoy the Mutton Albaras while it is hot

Recipe from Abigail Daniel of London

Tuna Pancake Wraps

Ingredients for the pancakes:

125 grams (4 ounces) flour or rice flour

¼ teaspoon salt

1 egg

300 ml or ½ pint milk

Butter or oil for frying

Preparation for the pancakes:

Sift the flour and salt into a bowl. Add the egg, and beat with a wooden spoon, adding the milk gradually until incorporated.

Heat a little butter or oil in a 7-inch frying pan until very hot, running it around to coat the sides of the pan.

Pour in a little batter, rotating the pan at the same time, until enough batter is added to give a thin coating.

Cook until the pancake begins to curl around the edges. Flip it over, and fry on the other side until golden brown. Transfer on to a warm plate and cover.

Ingredients for the tuna filling:

1 onion, finely chopped

1 green chili, finely chopped

1 ½-inch piece of ginger, finely chopped

3 garlic cloves, finely chopped

¼ bunch of coriander, finely chopped

1 tbsp malt vinegar

Salt and black pepper

390 grams of drained tin tuna or fresh cooked tuna

Preparation for the tuna filling:

Fry the onion, chili, ginger and garlic in a frying pan with a little oil. Put aside to cool.

Add the coriander to the mixture, along with malt vinegar and sprinkle with salt and black pepper. Add the tuna and mix together.

Put two tablespoons of the filling on each pancake and fold into square parcels or into rolls.

Serve with a slice of lime.

For more recipes please visit our online forum at <http://www.jewsofindia.org/forums>

Click on the "Recipes" category.

Legacies (by Noreen Daniel)

This section has been reserved for real life stories concerning faith, trials, courage, support, miracles, traditions and brotherhood which you might have experienced or heard from your family members that you would like to share with others and also pass on to the next generation.

A Passover Story

This story was related by maternal grandfather Dr. Elijah Moses Raspurkar. "Everyone must remember this story," he said. It happened in the late 19th century. His father's family was from Ahmednagar, a comparatively dry region of Maharashtra where farmers depended on rain. That year, there was a drought and as a result, the crops had failed and the farmers were in debt.

The Raspurkar family was a middle class family where the men normally held government jobs. They had a small house where the family got together to celebrate Pesach (Passover). The women were busy preparing for Passover. The children were busy with their own games. The men were at the market shopping for Pesach.

Eve of Pesach! Everyone was seated round the table. A big Seder plate was in the middle. The elders were reading the prayers in Hebrew. The women and children would say "Amen" whenever they had to and followed the directions of the elders. It was time to say the "Ha Lachma Anya" prayer.

My great-grandfather signaled everyone at the table to join in lifting up the Seder plate. He first read the prayer in Hebrew shaking the plate slightly and then translated it into Marathi for everyone to understand. "This Matzah is the poor man's bread that our fathers ate in Egypt. Whoever is hungry, come eat with us. Whoever is poor, come join us and celebrate Pesach." They set the plate down and lifted it again a total of three times. Hardly had they set the Seder plate down the third time, when a man came out wearing torn and soiled clothes. He was hiding in a room under the bed. He fell at my grandfather's feet, saying, "Please forgive me. I am not a thief. I am a poor farmer. Because of the drought there is no food for my family. I saw all the activity in your kitchen for this festival. I got the aroma of food being cooked. So I quietly came through the back door and hid under this bed. I wanted to steal some food for my hungry family. You are so kind and generous, you said three times "whoever is hungry come and eat with us."

My great-grandfather got up from his chair and took the man to the water tank in the garden. He asked him to wash up, gave him his old set of clothes and asked him to join them at the table for the Pesach dinner. Then he told my great-grandmother to pack some food for his whole family before he left.

For years after, this man and his wife were so grateful that they always came to help the Raspurkar family whenever needed and in better times brought the produce from their farm as gifts.

This is the real essence of Passover to help any one in need irrespective of caste, creed or color.

Why is This Night Different from All Other Nights?

This story is about a Bene Israel boy whose name the family does not wish to disclose.

Pesach was just a month away. The boy in this story would be turning 13 years old. That year, he would be becoming a Bar Mitzvah under normal circumstances. However, he was a child of special needs. He had a mind of a child and was also slow of speech. Year after year, while everyone at the Seder table, young and old, participated in reading different portions of the Haggadah, he just sat there looking around or fidgeting, waiting for the dinner to be served and prayers to get over. "This year, he must participate," his mother thought. She wrote the first stanza of "Ma Nishtana" in Marathi for him to learn. He was told to repeat the stanza every morning and evening ten times after her. Sometimes, there would be frustration, anger and tears. But they did not give up. At last, it was the eve of Pesach. The whole family and some of the extended family members took their places around the table. Men and boys on one side and women and girls on the other side, according to seniority. Soon it was time to say "Ma Nishtana." The grandfather passed the Haggadah to the elder son and asked him to read, but the mother of this special child said, "This time, my son will read the first stanza. He has been practicing." There was silence. This boy took out the paper from his pocket and started reading, "Ma Nishtana Halaila Haze, Mikol Haleiloth," "Why is this night different from all other nights?" There were tears of fulfillment

and joy in his mother's eyes. Indeed with their strong will and perseverance together, they made this night different from all other nights.

Announcements



Congratulations for Baby Boy!

Congratulations to Samuel and Jessica Ruben on the birth of their son, Adon Shmuel Ruben Doodhkar.

Adon was born on March 1, 2007 at the Beth Israel hospital in Manhattan.

Indian Jewish Congregation of USA Partners with Dor Chadash

The Indian Jewish Congregation of USA has now become a partner of Dor Chadash, an enterprising group of young professionals that has about 8,000 members. Dor Chadash has asked the Congregation to participate in the Yom Haatzmaut (Israeli Independence day) celebrations to be held on April 23, 2007 at Capitale at 130 Bowery Street in Manhattan. The details of this celebration are being sent to all our members and congregants. This is going to be our first event together, but certainly not the last. We are, with Dor Chadash, already in the final planning stages of a wonderful event to be held at the end of May, which will highlight the Bene Israel community. This event will be a get-together with young Jews of different backgrounds from the USA, Israel and other Jewish communities, enlightening them about Bene Israel culture and traditions.

Watch for details of this event and join us in getting this event together and making it a memorable evening. If you would like to help with the planning of this event, please contact:

Lael Daniel lael@jewsofindia.org
Aylon Samson aylon@jewsofindia.org
Evelina Khukhashvili tapluna@jewsofindia.org

Israel Day Parade on May 6, 2007

The Indian Jewish Congregation of USA will be participating in the Israel Day Parade to be held on May 6, 2007. Last year, we had a very enthusiastic group. This year, let us show our strength and unity by participating in the walk down 5th Avenue in Manhattan. Children, young adults and seniors all are welcome. It is an exhilarating experience to show our solidarity for Israel.

The parade is from 11 a.m. to 4 p.m. The Indian Jewish Congregation will assemble at 2 p.m. and will start marching at 2:30 p.m. If you are planning on participating, please send your names by May 1st to:

Sam Daniel sam@jewsofindia.org
Lael Daniel lael@jewsofindia.org
Aylon Samson aylon@jewsofindia.org
Evelina Khukhashvili tapluna@jewsofindia.org
David Galsurkar dgalsurkar@yahoo.com
Romiel Daniel romiel@jewsofindia.org
David Abraham nabraham05@yahoo.com

Obituary

Beatrice Moses passes away

Beatrice Moses, wife of Nissim Moses Talkar, passed away on March 8, 2007 in New Delhi, India. She was born in Karachi, and her family moved to India in 1948. After her marriage to Nissim in 1966, Nissim and Beatrice moved to Israel. She was the secretary to Mr. Yacob Merridor, Chairman of Maritime Fruit Carriers Ltd., who later became the Minister in the Ministry of Trade, Commerce and Industry, Israel. Later, she was the secretary to the Chief Legal Advisor of Bank Leumi.

When Nissim moved to India, first as Director of the Liaison office of Israel Aircraft Industries and later

starting his own business, Beatrice played a very active role. She was also active in the affairs of the Judah Hyam prayer hall in New Delhi.

Our deepest condolences to her husband Nissim, daughter Florabelle living in Eugene, Oregon and son Daniel in Montreal, Canada.

Upcoming Events:

April 23rd: Yom Haatzmaut Celebration at Capitale, 130 Bowery Street in Manhattan. Additional details will be sent separately.

May 6th: Israel Day Parade

June 3rd: Bene Israel Wedding rituals presentation along with UJA North Jersey

June 19th: Lecture on "Jews of India" by Romiel Daniel. This will be done with the JCC of West Side Manhattan, where we will be introduced to the audience as partners of the JCC. Henna decoration. Indian Kosher food to be served

August 12th: Celebration of India's 60th Independence Day with a variety entertainment program
And lots more.

We would like all our members to send us articles of interest, birthdates or birth month, wedding anniversaries and any other information of interest to the community.

Please send the information to Evelina or Aylon latest by April 20th 2007.

tapluna@jewsofindia.org

aylon@jewsofindia.org

All article submissions are subject to editing for clarity, style and length.

To be included in our electronic mailing list, please send us a request to the below address:

comments@jewsofindia.org

Special thanks to all contributors.

Chag Sameach!