



JMN Newsletter, Vol. 8, 11th of Adar II, 5774/Purim 2014

Message from the President

The Jewish Multiracial Network is hard at work to produce more diverse Jewish educational, advocacy, and informational materials. In order to facilitate this effort, we are working to create and develop more diverse Jewish images for the resources that we produce. In addition, we'd like to ask our membership to help us demonstrate the diversity of the Jewish community by providing us with additional images for use in our materials. Specifically, we are looking for pictures of our membership "doing" and "living" Jewishly, whether that be bar and bat mitzvah, wedding, or other lifecycle photos, holiday celebrations, and other Jewish functions. Please provide all images in jpeg or gif format to president@jewishmultiracialnetwork.org. If you have any questions about our use of the photos and any rights thereto, please feel free to contact me directly at president@jewishmultiracialnetwork.org.

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Diversity Dvar

LOCAL HEROES

Whenever I seek to learn from Purim, I realize that there are so many lessons that one can derive from the story and its characters. However, one that always sticks out for me is the ability of one or two people to affect change. The heroes of the Purim story, Mordechai and Esther, are both in precarious personal positions, but utilize their wits and strengths to make the most out of the positions they found themselves in. This realization always reminds me that we can all be Mordechai's and Esther's on issues that matter to us, whether it be advocating for inclusivity for diverse Jews and diverse Jewish families in our local Jewish communities, or other issues we care strongly about. Their courage to do this resulted in the salvation of the Jewish people from powerful and connected enemies in the Purim story, but we can exhibit the same courage for challenges we face in our own lives. I encourage us all to consider our personal strengths and to be the change we wish to see in the world.

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Purim Recipe

CHOCOLATE CHIP COOKIE STUFFED HAMANTASCHEN

From [bakeology by Lisa](#)

<http://bakeologybylisa.com/2014/03/09/chocolate-chip-cookie-stuffed-chocolate-hamantaschen/>

Servings

Yields 60 hamantaschen

Ingredients

For Chocolate Hamantaschen Dough

1 egg
1 egg white
3/4 cup sugar
1/4 cup plus 2 tablespoons canola oil
3 tablespoons almond milk
2 1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 3/4 teaspoons baking powder

For Chocolate Chip Cookie Dough

Our Social Media

- [Like us on Facebook](#)
- [Follow us on Twitter @JewishDiversity](#)

JMN Annual Retreat

Great Success!

The 2013 JMN Annual Retreat was a great success! Be on the lookout for more information related to year-round programming in your local area.

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 at us with kudos or comments, or if you would like to contribute to the newsletter at manysshadesonetradition@gmail.com.

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1 cup plus 2 tablespoons all-purpose flour
1/4 teaspoon baking soda
1/2 cup earth balance, at room temperature
1/4 cup sugar
1/2 cup packed brown sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 egg
1 cup chocolate chips

Directions

Chocolate Hamantaschen Dough

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the egg, egg white, and sugar on medium speed until combined.
2. Add the oil and almond milk and beat until smooth.
3. In a small bowl, combine the flour, cocoa powder, and baking powder.
4. With the mixer on low speed, gradually add the dry ingredients to the wet ingredients and mix until everything is just combined.
5. Form the dough into a disc and wrap it in plastic wrap.
6. Let it chill in the fridge for at least an hour.

Chocolate Chip Cookie Dough

7. In a small bowl, combine the flour and baking soda.
8. Again in a stand mixer fitted with the paddle attachment, cream together the earth balance and both sugars on medium speed until the mixture is light and fluffy.
9. Add the salt, vanilla, and eggs, and beat until combined.
10. With the mixer on low, slowly add the dry ingredients and mix until everything is combined. Stir in the chocolate chips.

Hamantaschen Assembly

11. Preheat the oven to 350°F and line a baking sheet with parchment paper.
12. Take about a quarter of the hamantaschen dough and roll it out between two pieces of wax paper to about 1/4-inch thickness. Use some sort of circular item (a biscuit cutter, a round cookie cutter, a glass) to cut circles out of the dough. Top each circle with about a teaspoon of chocolate chip cookie dough.
13. For each circle, fold up the sides into a triangular shape, and pinch the corners together tightly.
14. Repeat this with the rest of the two doughs, re-rolling the scraps of hamantaschen dough as needed.
15. Bake the hamantaschen on the prepared baking sheet for about 10 minutes, until they are just starting to darken at the corners. the chocolate chip cookie dough should still be a bit soft. let the hamantaschen cool for a few minutes on the baking sheet, then transfer them to a wire rack to cool completely.

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Jewish Learning Corner

[MATANOT LA'EYVONIM -GIFTS TO THE POOR \(COURTESY OF AISH.COM\)](#)

On the day of Purim, it is also a special mitzvah to give money to at least two poor people. Each poor person should be given the amount of money required to purchase the amount of food usually eaten at a regular meal.

It is preferable to do this after the Megillah reading, so that the blessing "She'hecheyanu" can apply to it.

Money can also be given to an authorized charity collector who will distribute the money on Purim for the purpose of fulfilling this mitzvah. The money may also be given to a charity collector before Purim, if he will distribute it on Purim day.

Jewish tradition encourages us to spend more on gifts to the poor than on Mishloach Manot as there is no greater joy than gladdening the hearts of orphans, widows and the poor.

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Volunteer with JMN

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

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Local Events

Please check our website and Facebook page for additional events to be added soon!

New York City

Panel at the JCC Manhattan
Mixed Multitudes: Race and Ethnicity in the Jewish Community

Erika Davis, Yitz "Y-Love" Jordan, Eric Greene, Tamara Fish, and Deborah Vishnevsky Moderated by Chava Shervington, President of the Jewish

Multiracial Network
Thu, Jun 19, 7–9 pm

As the American Jewish community struggles with Jewish continuity and strengthening Jewish identity, we will address how the experience of being a Jew of Color affects these critical communal issues. Recent studies, articles, and media personalities have created a small spotlight on Jewish diversity and now more than ever, the American Jewish community is being exposed to its own rich racial and ethnic diversity. Join the Jewish Multiracial Network as we discuss the intersection of race, ethnicity and Jewish identity. In the course of our conversation, panelists hope to increase awareness of the varied experience of Jewish people of color as well as tools for maintaining Jewish identity.

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Communal News

Mazal tov to **JMN President, Chava Shervington, and her husband, Kaleb**, on the birth of their daughter, **Ayelet Meria!**

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You are subscribed to this organization's email list as kaleb.menachem@gmail.com.
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