



SUMMER 2020

LEGACY MATTERS

IN LOCKDOWN



A warm welcome to this special edition from Director of Legacies Carolyn Addleman



All of us in JNF UK's legacy department realise just how difficult this time is and we hope you will enjoy reading this extra newsletter.

Lockdown and the restrictions that have been imposed on the whole country are particularly challenging for older and vulnerable people. The difficulties of being in isolation, getting supplies, attending regular hospital visits and appointments are all exacerbated by the anxiety of contracting the disease itself.

At KKL, we are doing our best to engage with each of you and assist in any way we can. In normal circumstances we make regular visits to clients up and down the country. Currently, this is not possible, and it may not be possible for some time yet. Instead, we have implemented a system of 'virtual visits' on the telephone. You will have been phoned by one of the team to check on how you are coping and simply to keep in touch in these unprecedented times. We know from experience how important it is to keep in touch and for you to know that we care about each and every one of you.

Prior to Pesach we delivered a number of parcels to our more vulnerable clients and these were well received.

We all spent Pesach in our own homes without any visitors and for many, this was a strange and somewhat lonely experience, despite the fact that everyone was 'in the same boat'.

Our summer day trip will not be taking place this year and I will, of course, update you about the Rosh Hashanah tea, although it seems unlikely that it will go ahead. Unfortunately, I have also had to take the decision to cancel this year's Legacy Mission to Israel. I hope that, once the situation has settled down, we will be in a position to offer an alternative trip to Israel some time in 2021 and I will let you have details as soon as I have them.

In the meantime, stay safe and stay well!

We hope you enjoy reading this issue and as always, if I or any member of the KKL team can be of any assistance, please do not hesitate to be in touch on 020 8732 6126 or via email at carolyn@kkl.org.uk



THE VOICE OF CRICKET

By Andrew Bowman



Cricket, particularly the traditional test match form, has always been my favourite sport. Not many Jews have left their mark on the game; the stand-up comedian desperate for laughs can always ask the audience, “what is the thinnest book in the world?” and shoot back

the answer, “Famous Jewish Cricketers through the Ages”.

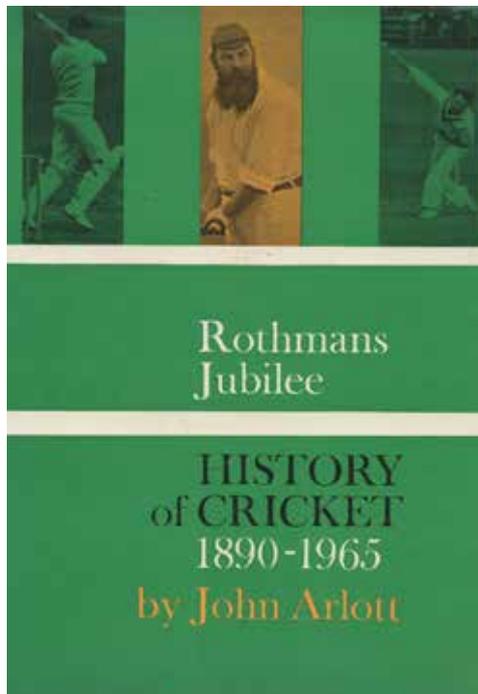
There were one or two: Bev Lyon was an innovative and successful captain of Gloucestershire in the 1930s. Dave Reeneberg, a fast bowler, played eight times for Australia between 1966 and 1968 and even took five wickets in an innings against India to bowl the Aussies to victory in Adelaide. Most notable is Aaron ‘Ali’ Bacher whom I saw bat at number three for South Africa against England at The Oval in 1965. He made 70 in the second innings off an England attack that included one of the finest ever fast bowlers, Brian Statham. Bacher really made his mark on the game during his presidency of the South African Cricket Board (now the United Cricket Board of South Africa). He instituted multi-racial teams at all levels of the game in the twilight of the apartheid era and paved the way for his country’s return to the international fold after more than 20 years of banishment. Sadly though, there have not yet been enough Jewish cricketers to warrant a second and larger edition of the fictitious book.

I admire the grace and sometimes gritty courage of many batsmen, the guile and mystery of spin bowlers who can make the ball gyrate prodigiously in the air, the glorious sight of a fast bowler in full flow pounding in menacingly

and touching speeds of 90 MPH and the prehensile ability of the modern fielder. Yet my hero of the game is a man who only wielded a bat or ball at village level but was the voice of cricket on radio for 35 years. This voice wafted out of my radio for the first time more than half a century ago – a rich, Hampshire burr, deepened and mellowed by generous portions of claret. I refer, of course, to John Arlott. Arlott was a man of many parts. He had been a policeman for ten years, played football a few times for Portsmouth FC in the 1930s, unsuccessfully ran for Parliament for the Liberals in two elections, campaigned tirelessly against apartheid, was both a wine critic and cricket correspondent for *The Guardian* and a published poet and friend of Dylan Thomas.

His poetic gift enabled him to paint a picture in words that went far beyond a mundane commentary. During the lockdown I have revisited a book on my shelves, a cherished gift from my parents, *Rothmans Jubilee History of Cricket 1890-1965*, by Arlott. It is full of pen pictures of the great players of those 75 years. Here are just two examples of Arlott’s ability to capture the essence of his subject in short but rich sentences: On Sir Jack Hobbs, England’s greatest ever batsman: “The man who raised the craft of batting to an art which he practised with an ease, certainty and grace unequalled by any other player” and on Sir Alec Bedser: “A mighty labourer in the sun, he carried England’s bowling through the lean years with the strength, stamina and endeavour of a giant”.

There are extracts of Arlott’s commentary on YouTube for those who are curious and never heard him (he retired in 1980 and died in 1991), as well as for those who want to savour again his sheer mastery of language and ability to evoke an atmosphere and a sense of place (prior interest in cricket is not necessary).



ZALMAN SHAZAR, ISRAEL'S POET PRESIDENT

By Naavah Benjamin



From humble origins in a Belarusian shtetl to his ascendance as Israel's president, Zalman Shazar never lost his connection with people from every walk of Jewish life.

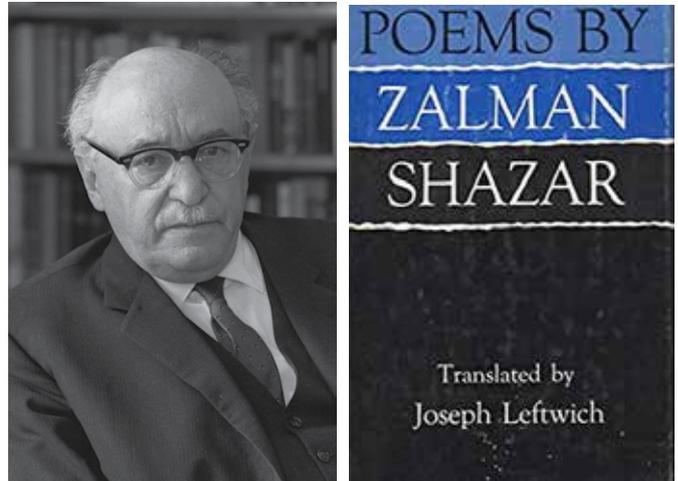
Educated at the heart of European culture and equally at home with Chassidic Judaism, Shazar was unique in his life, his literary work and vision for a Jewish homeland.

Born Shneur Zalman Rubashov in Mir, Belarus in 1889, the son of Chabad Chassidic merchants was steeped in Jewish practice as a child. He later lived and studied in St Petersburg – uncommon at a time when Jews were typically restricted to the Pale of Settlement – before moving to pre-state Palestine where his life's work began.

As an accomplished writer, poet and orator, as well as the editor of the Histadrut daily 'Davar' newspaper, Shazar was among the first generation of intellectuals to influence life in the early Jewish state. Like many of his generation, he was also an agriculturist who was attached to the very soil of Israel and lived through the British Mandate period, riots, war and the formation of the first Jewish state in over 2,000 years.



The poetess Rachel



Shazar with US President Lyndon Johnson (right)

His close association with the poetess Rachel added to a perception of him as a mystical figure whose warmth and connection with ordinary folk made him one of the country's most beloved leaders when he was elected president in 1963.

Shazar's later connections with Israel's leading Breslov Rabbi and the Lubavitcher Rebbe brought him full circle back to his origins.

Zalman Shazar died in Jerusalem in 1974, one day before his 85th birthday. He was laid to rest on Mount Herzl alongside other prominent leaders of Israel.

For me, Shazar symbolised all the parts of the Jewish world and while he may be forgotten by some, his legacy of all that the Jewish state has come to stand for will endure for generations to come.

LOCKDOWN LIVING

By Carolyn Addleman

There have been some significant advantages of the lockdown. No, I'm not joking or being facetious, and although I can hear some of you groan, there really are a few positives that have come out of this national emergency. Less traffic, a drop in pollution levels, renewed appreciation and admiration for our NHS workers and a long forgotten community spirit that those of a certain age will remember from the war. Amidst all the bad news stories put out by the press and personal tragedies that we have all heard about, my husband, eldest daughter and I have used the time at home to explore ways of making the most of our lockdown life and the opportunity to develop new skills.

My daughter, a civil servant in her day job, was thrown into the caring profession quite early on in the crisis when I contracted the virus and was confined to bed for two weeks. She looked after me and cooked for myself and my husband who enjoyed the varied meals she prepared, until I was back on my feet.

We then set about finding lockdown hobbies that would take our minds off the constant stream of news from the TV, newspapers, radio, WhatsApp messages and online articles. The weather was glorious and we decided to focus on nature. Fruit and vegetable plants were ordered, as well as seeds and herbs. The hunt for compost presented quite a challenge – clearly the rest of the country had the same ideas as us. First



An allotment to aspire to

it was toilet paper, then it was pasta and then the British public decided to stockpile compost – what strange panic buying! Eventually we managed to locate some and the three of us began planting with gusto. Chard, raspberry, gooseberry, peas, beans, radish and a variety of herbs and poppies. The

garden was beginning to resemble an allotment and we were very proud of ourselves. What we had failed to take into account were the birds and squirrels who were delighted that kind gardeners had laid out a veritable feast for them. However, we salvaged what we could and our little 'babies' are now doing very well, although it's far too early to tell whether the homegrown produce tastes better than the supermarket's.



For some years, I have been saying that when I have time, I will try bread making and in particular, challah baking. Here was a golden opportunity to get stuck in to kneading dough, proving, plaiting and glazing. What could be easier? Ahh, but the rest of Britain was also baking bread and the flour shelves were bare. There was no flour or yeast to be had anywhere and when I asked a member of staff in Tesco, he gave me a blank look – I might as well have been enquiring if they sold Ferraris! Finally, after a week of searching, I tracked down the necessary ingredients and the three of us rolled up our sleeves and got cracking. This was to be a family activity – big mistake! Our precious flour was, not so delicately, sprinkled all over the kitchen and pieces of dough dotted all over the floor. Challah dough is particularly sticky when trodden under foot! Fortunately, the look and taste of the loaves were well worth the mess and mayhem – it's one thing enjoying being part of the lockdown 'bake off' but it's quite another when participants don't want to clean up afterwards and it's left to me!

Despite the challenges of being at home all the time apart from the occasional food shopping trip, I have managed to develop new interests and hope to reap the benefits from both of them in the weeks and months to come. Watch this space!

ACTIVITY PAGE



By Sherri Hoppen

Yesterday, all my memories seemed so far away...

Match the following people who've been called the "fifth Beatle" with their actual positions:

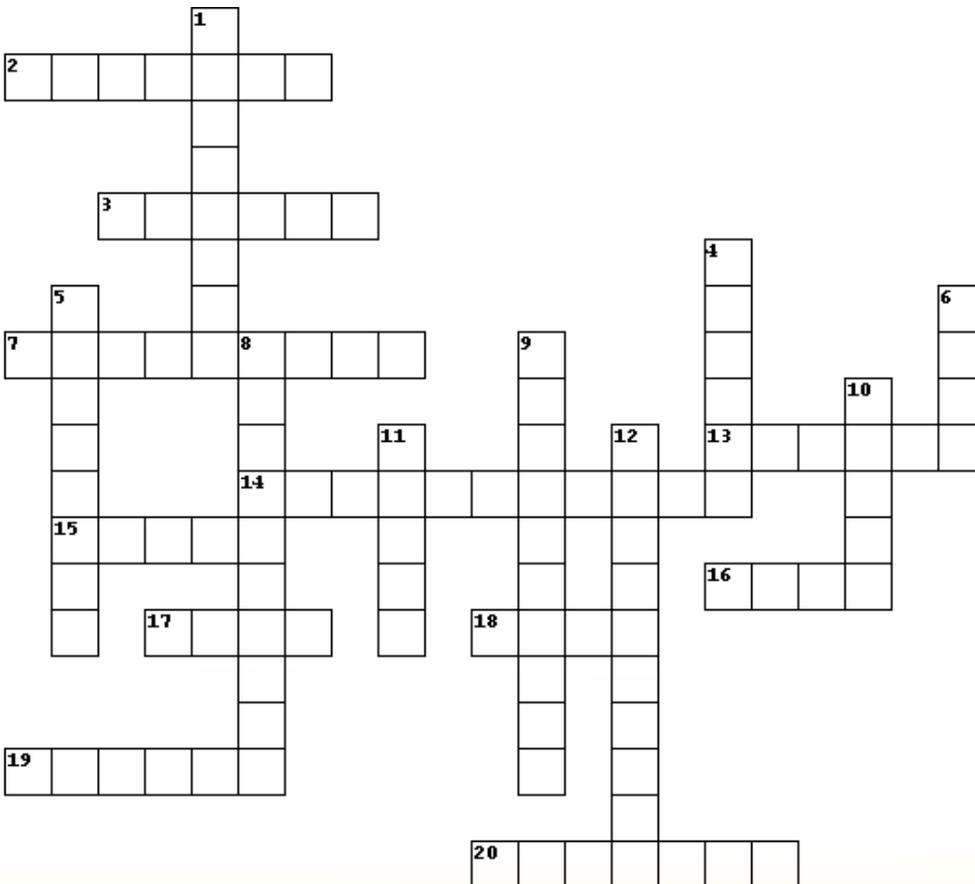
- | | |
|------------------|-------------------------|
| 1. Derek Taylor | a. Personal assistant |
| 2. Neil Aspinall | b. Valiant musketeer |
| 3. Brian Epstein | c. Longtime press agent |
| 4. D'Artagnan | d. First manager |

Where were you in the Fifties?

In front of your TV perhaps? It shouldn't be hard then to match each television series listed below with the family name associated with it:

- | | |
|--------------------------|------------------|
| 1. Lassie | a. The Ricardos |
| 2. Father Knows Best | b. The Kramdens |
| 3. The Phil Silvers Show | c. The Andersons |
| 4. The Honeymooners | d. The Millers |
| 5. I Love Lucy | e. The Bilko |

These fruits and vegetables have got lost in translation.
Can you fill in the gaps?



Across

- 2. Hasar (7)
- 3. Agvania (6)
- 7. Hatzil (9)
- 13. Anavim (6)
- 14. Rimon (11)
- 15. Zayit (5)
- 16. Tamar (4)
- 17. Tiras (4)
- 18. Agas (4)
- 19. Gezer (6)
- 20. Tered (7)

Down

- 1. Milafafon (8)
- 4. Tapuz (6)
- 5. Pitria (8)
- 6. Afuna (4)
- 8. Eshkoliot (10)
- 9. Tut Sadeh (10)
- 10. Tapuach (5)
- 11. Afarsek (5)
- 12. Avatiach (10)

ANSWERS
Yesterday... 1 - c, 2 - a, 3 - d, 4 - b, 5 - a, 6 - e, 7 - c, 8 - b, 9 - a, 10 - d, 11 - c, 12 - e, 13 - a, 14 - b, 15 - a, 16 - e, 17 - c, 18 - b, 19 - a, 20 - d

Across: 2 Lettuce, 3 Tomato, 7 Aubergine, 13 Grapes, 14 Pomegranate, 15 Olive, 16 Date, 17 Corn, 18 Pear, 19 Carrot, 20 Spinach

Down: 1 Cucumber, 4 Orange, 5 Mushroom, 6 Peas, 8 Grapefruit, 9 Strawberry, 10 Apple, 11 Peach, 12 Watermelon

RASPBERRY SWIRL CHEESECAKE

FOR SHAVUOT



Recommended by Lauren Devan

*Recipe by Kathy Kingsley, a
freelance recipe developer for
The Spruce*

INGREDIENTS

For the Crust:

- 1½ cups graham cracker crumbs
- 6 tablespoons butter (unsalted, melted)

For the Filling:

- 24 ounces cream cheese (3 8-ounce packages, at room temperature)
- 1 cup sugar
- 1 cup sour cream
- 3 large eggs (at room temperature)
- 2 teaspoons vanilla extract
- 1/3 cup raspberry jam (seedless)
- 2 teaspoons lemon juice (fresh)
- Garnish: fresh raspberries



STEPS

1. Preheat oven to 350°F. Grease a 9-inch springform pan and line the bottom with waxed paper.
2. Put the graham cracker crumbs in a medium bowl. Add the butter and toss with a fork until evenly moistened. Press the mixture over the bottom and up 1-inch of the sides of the prepared pan. Refrigerate until ready to use.
3. In a large bowl and using an electric mixer, beat the cream cheese and sugar until smooth, scraping down the sides of the bowl when necessary. Beat in the sour cream until blended. Add the eggs one at a time, beating well after each addition. Beat in the vanilla.
4. Pour half of the batter into the prepared pan.
5. Put the jam and lemon juice in a small saucepan and heat over low heat, stirring often, until melted and smooth. Drizzle ¼ of the jam mixture in stripes over the batter. Spoon the remaining batter over the jam, then drizzle with the remaining jam.
6. Swirl gently with a thin knife to marbleize the batter slightly.
7. Bake the cheesecake until firm around the edges but still slightly wobbly in the centre, for 1 hour to 1 hour 10 minutes. Set the cake in the pan on a wire rack to cool completely. Wrap the cake in plastic and chill for at least 4 hours.
8. Remove the cake from the fridge 30 minutes before serving. Remove the pan sides and place the cake on a serving platter. Garnish with fresh raspberries.

TIPS

- If wrapped well, the cheesecake can be refrigerated for up to 3 days, or frozen for up to 3 months.
- If your cheesecake always cracks, try this: Before heating the oven, place a baking pan half-filled with hot tap water on the bottom rack. Bake the cake on the middle rack above the pan and don't peek.
- A cheesecake is done when the edges are slightly puffed and an area the size of a 50 pence piece in the centre is moist and soft. It will firm as the cake cools.
- If you have trouble cutting this cheesecake, try doing so with dental floss. Simply stretch a length across the top of the cake and, holding it taut, bring it down to the bottom of the cake. Let go of one end and pull the floss out with the other. You may want to do so before anyone sees.



JNF UK PROJECTS RESPOND TO COVID-19

By David Goodman



How many of us have used the word ‘unprecedented’ so often in such a short period of time? We all know the answer to that and the world was caught totally off guard by the COVID-19 pandemic. However, there have also been an amazing number of efforts

and achievements undertaken to battle the virus. In the UK, two sources of these immediately come to mind: the NHS heroes, who are on the front line of this battle and Captain Tom, the centenarian who raised over £30 million for the NHS. Wow.

In Israel, the response has been taken up equally effectively by the medical profession, the army and the youth.

The medical profession

Like in the UK, the medical profession is on the front line and doing an incredible job.

The military

The Navy SEALs have an abundance of oxygen tanks which they use for their diving training and missions. A base not far from Haifa provided a lifeline to the Rambam Hospital by offering not just their oxygen tanks but also the personnel needed to help use the military-adapted equipment in the intensive care unit of the hospital, ultimately saving many lives.

The youth



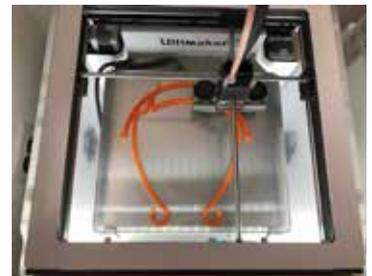
JNF UK-funded vehicle to collect and distribute food packages

In the spring issue of *Legacy Matters* I spoke about Derech Eretz, a project supporting and training youth in key areas of personal development such as self-discipline, organisational skills and leadership. So it is no surprise that these youngsters who were required to return to their homes during the

lockdown have taken it upon themselves to help others by delivering hundreds of weekly food packages to vulnerable people, particularly in areas such as Kiryat Gat and Kiryat Malachi. This is done via another organisation that JNF UK supports called SAHI. For more information, see www.jnf.co.uk/projects/sahi.

However, it is a comparatively small project in Be'er Sheva that has touched my heart the most.

Some of you may have joined us on our 2015 Legacy Mission when we visited the Carasso Science Park and dedicated a laboratory of twelve 3D printers. A regular printer, with which we are all very familiar, has a cartridge



3D printer producing the protective frame

with numerous capsules with coloured ink which will then reproduce on the printed paper whatever we wish to copy. A 3D printer likewise has numerous canisters of different coloured plastics and will recreate an exact replica of an object you want to copy.

Around the beginning of April, the Soroka hospital in Be'er Sheva ran out of protective masks. A local plastics factory immediately responded that they



Medical personnel wearing a framed mask

could offer the sheeting for faces but they didn't have the facility to produce the frame. The JNF UK-sponsored science laboratory did and immediately organised a team of staff to monitor the 3D machines in shifts around the clock to produce the desperately needed frames.

At the time of writing, they have made approximately 1,000 frames and we wish them health and strength to continue to serve the hospital in a way that enables the heroes on the front line to be as best protected as possible.

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