



AUTUMN 2020

LEGACY MATTERS

ROSH HASHANAH



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



All of us in JNF UK's legacy department wish you a Shana Tova and look forward to a sweet, happy and healthy year ahead. We hope you will enjoy reading this newsletter.

Since our last issue, lockdown restrictions have been eased and many of us are beginning to get back to some sort of normality, albeit a new normal. The wearing of masks is now obligatory in many indoor public spaces and the number of friends or family members outside your household permitted to visit you at any one time is severely limited. I appreciate that some of you may still be shielding and that this continues to be a challenging time.

The legacy team has started to return to the office and although we continued to work efficiently from home during the lockdown, we are pleased to be back at our desks, seeing each other in person, albeit at a distance, rather than just on screen through Zoom meetings.

Much of our time has traditionally been spent visiting clients both in London and elsewhere in the UK. Since the beginning of March, we haven't been able to engage with you face-to-face and our contact with you has been largely over the telephone. Unfortunately, due to the possibility of a second wave of the virus, this will continue for the foreseeable future. The safety of clients and staff is our main priority and until such time that the risk of infection

is significantly reduced, we will not be making personal visits. Sadly, all our events are also on hold until further notice. **Therefore, the Rosh Hashanah Tea will not take place as scheduled.**

In this issue of *Legacy Matters* you can take a trip down memory lane, both in China with Andrew Bowman and in Israel with Naavah Benjamin. David Goodman also tells us about the peacemaker, Anwar Sadat, former President of Egypt. Elsewhere, there is an introduction to yoga and a wordsearch shared by Sherri Hoppen, and cake recipes shared by Lauren Devan and Naavah. Michelle Spill offers some legal advice and there is an update on my lockdown hobbies!

Happy reading and most importantly, stay safe and stay well!

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 at carolyn@kkl.org.uk



HISTORY OF THE JEWS OF KAIFENG AND SHANGHAI

By Andrew Bowman



Jews first settled in China over 1,000 years ago, mainly as traders along the famous Silk Route that stretched from the Mediterranean through Persia and Central Asia, and into China via its far western Gobi Desert into the main cities of Xian and

Loyang. Many lived in the city of Kaifeng in today's Henan Province in eastern-central China.

The Jewish population built a thriving community, including an ornate synagogue in the Chinese style, which does not survive. However, there is an eye-catching replica in The Museum of the Jewish People at Beit Hatfutsot in Tel Aviv, formerly the Museum of the Diaspora. The community was lost in the mists of time when China went through alternating periods of closing and reopening to the outside world. Assimilation was the key factor due to the isolation of the community (from other Jewish communities) during such periods of closure and a complete absence of antisemitism. Jews simply intermarried and, like many other minorities in China, became absorbed within the dominant culture. I have encountered people in today's Kaifeng who claim to be descended from the original Jewish community and a few have even studied in Israel and undergone conversion.

The city of Shanghai grew into a largely foreign-controlled trading foothold on China's eastern coast in the 19th century following the Opium Wars. Again, Jewish traders came. Many were of Iraqi-Indian origin, such as the Sassoons

and Kadouries, thriving as the once sleepy outpost grew into one of the world's largest cities.

In the run-up to and during the Second World War, with the city under Japanese control, Jews from Germany and Austria fled for their lives to Shanghai, one of the few places for which visas were issued

to Jews. Under pressure from their German allies, the Japanese crowded the refugees into the Honkyu ghetto where conditions were dreadful. Nonetheless, the Jewish inhabitants were not sent to their deaths as in Europe, although disease took its inevitable toll. Some aid was forthcoming from the wealthy Sephardi families such as the Sassoons and Kadouries.

With the defeat of the Japanese in 1945 and the victory of the communists in 1949 following the Chinese Civil War, much of the Jewish population, including the Russian-Jewish community of Harbin in north-east China, left China. They mainly went to the USA, Australia, Israel and the UK, while the Kadouries and some other prominent Sephardi families established themselves in Hong Kong, contributing greatly to the economic and cultural life of the British colony. A notable arrival in Israel was Yosef Tekoah, who served with distinction as Israel's embattled representative to the United Nations from 1968 to 1975.



Jews of Kaifeng, late 19th or early 20th century



Kaifeng Jews, 1910

HOW FESTIVE GREETING CARDS HELPED BUILD THE STATE OF ISRAEL



By Naavah Benjamin

Most of us can remember simpler times when sending a letter in the post was a standard means of communication. While it has been a Jewish custom to send family and loved ones greeting cards on the High Holy Days, it is with Rosh Hashanah that greeting cards have their roots in Rabbinic discourse.

Rabbi Yaakov Levi was a leading 14th century German rabbinic authority who wrote about sending Rosh Hashanah greetings, wishing friends and loved ones to be inscribed in the book of life.

The commercial printing of Jewish greeting cards emerged in the 1880s and by then, the main bulk of the postcards sent by Jews were New Year greetings. This continued for decades later. By the 1930s, the designs and accompanied text of the Rosh Hashanah greeting card had evolved. Card designs from the Holy Land became creative and original, and reflected the times by featuring graphics that illustrated the acquisition of land as well as proud, secular pioneers.



IDF – Tower of David



With the formation of the Israel Postal Company, accompanying the creation of the State of Israel in May 1948, the Rosh Hashanah card culture grew, and by the 1950s, cards had become commonly available to buy before the festival from street vendors and stalls in cities across the land, including Jerusalem and Tel Aviv.



The volume of mail at the Post Office would reach high capacity with enormous quantities of cards added to the flow of regular letters. Postmen could be seen with messenger bags bulging with envelopes and decorative postcards.

Card designs have continued to develop over the years, and many commonly highlighted the signs of the times. Cards featured central Zionist values, agricultural labour, biblical concepts, Israel's changing landscape, the reclamation of land, the founding of state institutions, immigration, struggle, and the Haganah settlement movement. Between the Six Day War and the Yom Kippur War, cards would feature IDF soldiers on parade and soldiers against the backdrop of a unified Jerusalem.

While the world has gone digital, you can still find vendors in Israel selling these cards today. These humble cards still resonate and remind us of simpler times.

YOGA FOR SENIORS



By Sherri Hoppen

Yoga is an ancient mind and body practice that originated in India and has been adapted all over the world into a hugely popular form of fitness. Modern yoga is focused on strength, flexibility, breathing and mental wellbeing. It has a

plethora of health benefits, and no matter what stage of life you take it up at, you will see a difference in your health and fitness with regular practice.

Each pose can be done carefully and slowly, to your own feeling of comfort and always without strain.

These short chair yoga poses and exercises can be easily completed at home. They combine breathing awareness with yoga exercises that can be done while sitting on a chair or lying down. If possible, loose clothing should be worn. If you experience any pain, simply skip that exercise. All yoga exercises are gentle, never pushing the body. The goal is to feel relaxed and peaceful.

Coherent Breathing

If you only learn one technique, this is the one to try. The goal is to be aware of your breath and to breathe slowly while mentally counting the lengths of your breaths:

1. Count to 2 as you inhale, pause, and exhale to the count of 2. (With time, as you practice breathing exercises, you may be able to work up to longer breaths, counting to 3, 4, 5, or 6 as you inhale or exhale.)
2. Begin to straighten your spine and place your hands on your belly—notice sensations of breathing in your belly. If you are comfortable, close your eyes.
3. Slowly breathe in, expanding your belly, to the count of 2.
4. Pause.

5. Slowly breathe out to the count of 2. Silently say to yourself: “Inhale, 1 and 2 and pause and exhale, 1 and 2 and pause.”

If possible, work your way up to practicing this pattern for 5-15 minutes per day. Do you feel the gentle movements of the in-and-out breath on your belly? There is no right way to feel this; you are just taking a moment to become more familiar with your breathing.

When you are ready, open your eyes, remove your hands from your belly, and just rest in the chair.

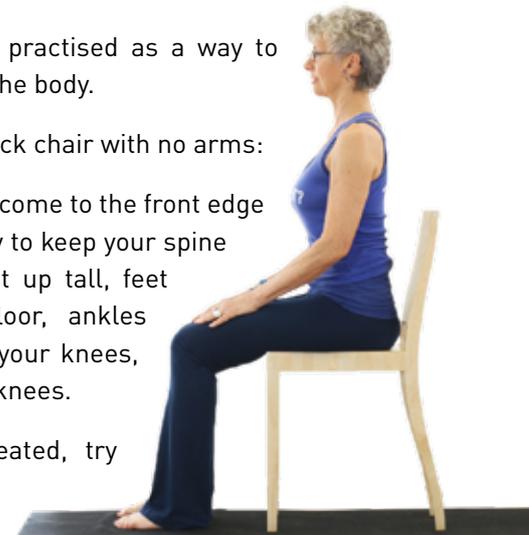
Chair Yoga Exercises

Seated Mountain Pose

This pose is often practised as a way to reset and balance the body.

Using a straight-back chair with no arms:

1. If you are able, come to the front edge of the chair. Try to keep your spine straight and sit up tall, feet flat on the floor, ankles directly under your knees, hands on your knees.
2. As you are seated, try to push down into the chair with your lower body and buttocks, while lifting your chest and neck and head up tall, feeling like you are stretching the spine. Pretend there is a big balloon attached to the crown of your head, pulling your head and upper body straight up.
3. Your head is level, your eyes looking across the room. Try to focus on some point across the room.
4. Take a few minutes to hold this pose, being aware of your breath while seated. Do you feel the subtle movement as you breathe? There is no right or wrong way to feel this – just an awareness.



YOGA FOR SENIORS

(CONTINUED)

Overhead Stretch

This will coordinate your movement with your breathing:

1. Still seated in the chair, take a deep breath through your nose and raise both arms above your head, hands together over your head.
2. As you exhale, slowly lower your arms, the palms of your hands together, in front of your heart.
3. Repeat this a few times, slowly inhaling while you raise both arms, and exhaling while you move your hands together in front of your heart.
4. Now try spreading your fingers wide apart as you move your arms up and down.
5. Notice the air between your fingers.
6. Notice how your hands are feeling as you bring them together. Are they feeling warm? Are they feeling cool? There is no right or wrong way here. Go at your own pace—raising and lowering your arms according to your own breathing.
7. Notice how you are feeling—your breath, the warmth in your palms.
8. Now keep your hands together in front of your chest and rest for a moment.
9. It's okay if your mind wanders—acknowledge that, letting it be and then bringing your mind back to the sensations in your body.

Upper-Body Stretch

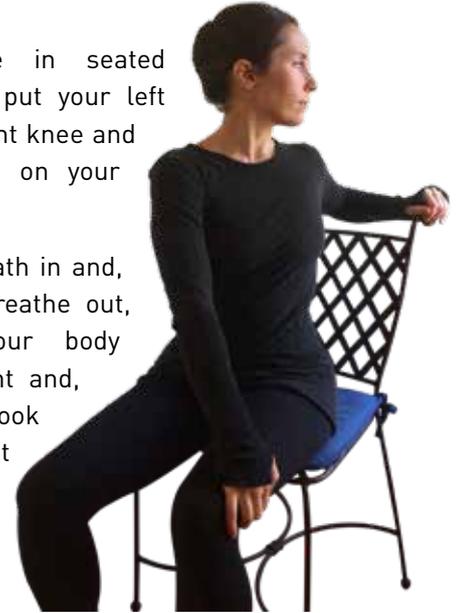
1. Stay seated in the chair with your knees bent and your ankles directly below your knees.
2. Breathe in as you slowly raise both of your arms up above your head.
3. Breathe naturally while keeping your arms above your head.
4. If it feels good for your body, you can gently stretch your left arm even higher as if you were climbing a rope, then exhaling while your left arm relaxes a bit and your right arm stretches up even higher.
5. If this feels good, you can repeat it a few times, inhaling when you stretch your left arm, exhaling while you stretch your right arm.

6. At any point, if your body tells you to do this, bring your hands back down.

When you are ready, slowly lower your arms, rest your arms on your knees, and resume seated mountain pose.

Gentle Seated Twist

1. While you are in seated mountain pose, put your left hand on your right knee and your right hand on your right hip.
2. Take a deep breath in and, as you gently breathe out, gently turn your body towards the right and, if you are able, look over your right shoulder.
3. Notice what it is like to breathe in this twist position. Where do you feel your breath in your body? Do you notice any sensations of opening in your body?
4. Hold this twist for a few seconds if it is comfortable.
5. Notice any sensations of opening in your spine.
6. On the next exhale, slowly come out of the twist and return to seated mountain pose.
7. Now on the left side.
8. Put your right hand on your left knee and your left hand on your left hip.
9. If you are able, look over your left shoulder.
10. On the next exhale, slowly come out of the twist and return to seated mountain pose.
11. While you are in seated mountain pose, take a minute to be aware of your breath. As you breathe in, let yourself feel you are breathing in the energy of the day around you and as you breathe out, say: "Shalom to all around us." (Repeat a couple times.)



Adapted from vitalityseniorliving.com and gransnet.com

HONEY CAKE RECIPES



Recommended by Lauren Devan

Honey cake is traditionally baked for Rosh Hashanah. This moist, well-flavoured cake is always based on honey, for the hope that the New Year will be sweet.

Traditional Honey Cake

INGREDIENTS

275g plain flour
1 tsp ground cinnamon
1 tsp ground ginger
1 tsp ground mixed spice
1 tsp baking powder
½ tsp bicarbonate of soda
2 medium free-range eggs,
at room temperature
150g dark muscovado sugar
250g runny honey
125ml good quality vegetable or sunflower oil
125ml hot coffee (made with 2 tbsp instant coffee
dissolved in boiling water)
100g walnut pieces



BAKING INSTRUCTIONS

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Remove a tablespoon of the weighed flour and set aside. Sift the rest of the flour into a bowl with the cinnamon, ginger, mixed spice, baking powder and bicarbonate of soda.
3. In another bowl, large enough to hold all the ingredients, whisk the eggs with the sugar until well blended. Whisk in the honey, followed by the oil and then the coffee. Gradually whisk in the flour to make a thick, smooth batter. Toss the chopped nuts in the reserved flour then stir into the cake mixture. Pour into a prepared tin and bake in the preheated oven for about 1 hour, or until a cocktail stick inserted into the centre comes out clean.
4. Leave to cool in the tin for 15 minutes, then carefully remove and cool completely on a wire rack. Wrap in foil and keep for at least 3 days (some bakers insist on a week) before cutting.

Honey Cake with Chocolate Drizzle

INGREDIENTS

For cake

2¼ cups all-purpose flour
2 tsp baking powder
1½ tsp cinnamon
1 tsp ground ginger
¾ tsp fine salt
½ tsp baking soda
1 cup vegetable oil
1 cup mild honey
2/3 cups brewed coffee (at room temperature)
3 large eggs
½ cup sugar
Baking spray



For drizzle

¼ cup well stirred unsweetened coconut milk (not light)
3½ oz good quality bittersweet chocolate, finely chopped
1 tsp instant espresso powder (optional)
1½ tsp light corn syrup

BAKING INSTRUCTIONS

1. Preheat the oven to 180°C/350°F/gas mark 4 with rack in the middle.
2. Whisk together flour, baking powder, spices, salt, and baking soda in a large bowl.
3. In another bowl, whisk together oil, honey, coffee, eggs and sugar until smooth. Add to flour mixture and whisk until just combined.
4. Coat pan with baking spray. Pour batter into pan. Bake until cake is set and a cocktail stick inserted into centre comes out clean, 40-50 minutes (baking time will be shorter if using a dark pan).
5. Cool pan on a rack for 20 minutes. Invert cake onto rack and cool completely.
6. Make chocolate drizzle and finish cake: Once cake is cooled, heat coconut milk in a small heavy saucepan until hot. Remove pan from heat and add chocolate. Let it stand for 1 minute and then stir until smooth. Whisk in espresso powder (if using) and corn syrup. Drizzle over cooled cake.

LASTING POWERS OF ATTORNEY



By Michelle Spill

If you are interested in providing legal authority to someone you trust, in case you become either mentally or physically incapable of dealing with your affairs, or just wish for assistance in dealing with your affairs, Lasting Powers of Attorney

(LPAs) are the documents to provide for this.

There are two types:

1. The Power for Property and Financial Affairs

This gives the power to manage your property and financial affairs to someone you trust, known as your Attorney(s). It cannot be used until it has been registered with the Office of the Public Guardian (OPG) but once registered, it will continue, whether or not you become unable to manage your affairs, temporarily or permanently.

2. The Power for Health and Welfare

This gives your Attorney(s) the right to make personal welfare and medical treatment decisions on your behalf. This LPA can also only be used once it has been registered, but only in relation to decisions that you lack capacity to make yourself.

For either of the LPAs to be valid, you must fully understand the implications of the arrangement at the

time of making it. You will need a Certificate Provider to sign a certificate in the Power to say that you are entering the arrangement of your own free will and understand the implications of the Power. The Attorney(s) will need to sign a statement to accept the appointment. An Attorney must be over 18 (and not bankrupt for the Power relating to Property and Financial Affairs).

To register each Lasting Power of Attorney, an application form and fee (currently £82 per Power) are sent to the OPG. Notices can be sent to the named persons, if you have chosen people in your Power, who can raise any concerns on your behalf about the LPA being registered with the OPG. Otherwise, provided there are no objections, the Power will be registered and sent back ready for use if it is needed in the future.

The OPG keeps a register of LPAs, which can be accessed.

Enduring Powers of Attorney were the predecessors to LPAs and were made before October 2007. They are still valid and depending on how they were set up, may be used before registering with the OPG. We can give you further advice on this if you have any in place.

Please contact us if you would like advice and/or assistance in making an LPA and its registration with the OPG. If you have access to the internet you can find the Powers and guidance on the government website at www.gov.uk/power-of-attorney



LOCKDOWN LIVING CONTINUED...

By Carolyn Addleman

In the last issue of *Legacy Matters* I wrote about my introduction to the world of vegetable allotments and challah baking. Four months on and I have mixed news to report.

First, the bad news. I have returned to supporting our local baker for challot. It seemed unfair to take away business from Grodzinski, particularly when many are suffering from economic hardship. (Actually, I prefer the shop-bought challot but it sounds better to use the sense of duty argument!)



The good news is that our garden is now an organic herb and vegetable oasis. We have increased the range to include carrots, spring onion, tomatoes, pumpkin and beetroot as well as corn, which has taken on Jack and the Beanstalk proportions. The weather, though mixed, has been ideal

for growing plants and vegetables because we have had sun and rain in equal measure, and it hasn't been consistently hot that the plants have become scorched. The herbs and many of the vegetables have been ready to eat and apart from the fact that they require more careful washing than the shop bought variety, they are far more tasty than commercial produce. With pears from our pear tree, we are very much enjoying the fruits of our labour. (No pun intended!)

One morning we looked in the garden and saw that a number of the pots containing vegetable plants had been knocked over. On closer inspection, there were teeth marks in the leaves and infant buds missing. The garden hose also had a chunk bitten out of it. About six months ago, there was a spate of burglaries in our area and we decided to have CCTV installed around our house. One of



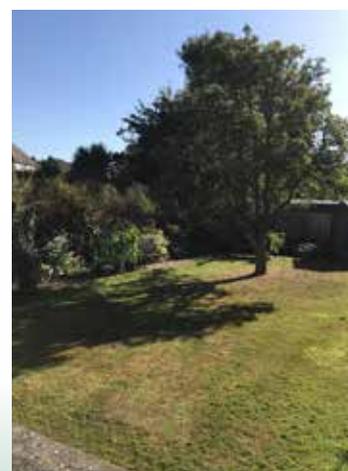
Pumpkin



Chard

the features of the system is the ability to record and play back activity over the past 14 days on our mobile phones. Excited to put this into use for the first time, we found that during the previous night, between 3am and 4.30am, two foxes were frolicking in our garden, munching on plants, tipping over pots and sharpening their teeth on a thick plastic hose. The pumpkins were ruined, or so we thought. After some emergency treatment, they now look like they might survive but not before fox deterrent was put down to ward them off our garden. Having checked the cameras the following day, the foxes who came into the garden in the middle of the night only stayed for ten minutes and seemed confused by the scent contained in the deterrent! A small victory over the four-legged menaces.

All this vegetable, herb and flower cultivation has encouraged welcome wildlife as well as the unwelcome. Bright green parakeets, starlings and different kinds of butterflies have all taken up residence either in the tree, on the fence or on flowerpots, and they look gorgeous, making sitting in the garden even more relaxing than usual.



Pear tree

ROSH HASHANAH WORDSEARCH

Shared by Sherri Hoppen

G J O E S S J V Z J Y I A M X E H H Y P S B J E
Q D U V W B G L C V A F T Y U C R B O O E E O Z
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K W Y N R K B S T U Q X S C P C I R S X S U P Z
G K R O X S A X F T L V M W V L O Y G Y C M P P
Q U Y H V H T K Y Q Y Y X L M S E D K E A Z U Y
B W Q A H V C F N M E Z B W D N H Y M X N Y R N
X A V S D H A M W T S J V G S Y G X L E W L Q W
N I O Q Y I P X T C V I V P L B I F D E K Y U S
O R C Z U N L C G Q N P Q S J H P I X G A Y T X
L J A B P V X O W M E T L E K D H P L K V M I H
Z G I G I B O V H I W J I L W O R I R U V X J D
K I W L F L G B K V Y Q H D F R M V V A C W R X
S O T N K P K T S O E V L N A Y R U N Q Y V X Y
R U J V K P O K G E A W X A E D D B V V L E F U
Q L R X O N X T Q F R D N C X J K T S U L R R F

Torah	Prayer	Holiday	Fish Heads
Candles	New Year	Jewish	Yom Kippur
Apple	Honey	Shofar	Rosh Hashanah

THE CHESHIRE MAID

By Naavah Benjamin

My father's mother, Beatrice Golka, was born in Petticoat Lane, London in 1920. In 1940 she married Bernard Benjamin in Egerton Road Synagogue, in London's Stamford Hill. My grandfather was a big man with presence, and I was always a little scared of him - in a good way. The day after their wedding, my grandfather joined his squadron as a navigator in RAF Bomber Command and my grandmother subsequently worked as an ambulance driver throughout the Blitz.



My grandparents on their Ruby wedding anniversary

In 1972, when my grandfather retired as headmaster of Delamere Forest School, a Jewish boarding school in Cheshire, my grandparents moved to Northwich, Cheshire, where my grandmother started her small catering business. My grandmother catered for the Women's Institutes, barmitzvahs and weddings, and made desserts for restaurants. She became known as the 'Cheshire Maid'.

The Cheshire Maid lived near the Rolls Royce factory in Crewe. One day she got a call from the chef at The Alveston, which held Rolls Royce parties, asking her whether she could make ten roulades, which she duly made. A guest asked for the same dish for his daughter's wedding and they proved to be a great success. My grandmother covered the roulades in chocolate and covered cut leaves from a rose bush in chocolate too. When the chocolate dried, the rose leaf peeled off and a perfect imprint of the leaf was left on the chocolate. According to my aunt, they looked very effective.

My grandmother also catered for many large family gatherings and parties with lots of friends. She had a knack for creating innovative dishes and a definite talent for making quite complicated and exotic gateaux and pies.

For her 80th birthday, she invited 60 people to the celebration and made everything herself, which delighted everyone there.

The Cheshire Maid died in 2009 at her home in Liverpool. Over the course of her life, she had created over 300 recipes, which I think she had hoped to publish one day. I'm now looking to do it on her behalf.

Here is one of her recipes, which I think she would have been happy for me to share with you all.

Dutch Apple Cake

Serves 6-8 people as a pudding, 12 as a cake. Keeps for three days under refrigeration, in an airtight container.

Can be frozen for one month. The apple makes this cake stay fresh.

During the baking, the melted butter and sugar form a beautiful glaze over the apples.

INGREDIENTS

- 6 ozs self-raising flour
- 1½ teaspoons baking powder
- 3 ozs caster sugar
- 1 egg
- 4 fl. ozs milk
- 1½ ozs melted butter

For topping

- 1 oz melted butter
- 1 lb baking apples
- 3 ozs granulated sugar
- 1 level teaspoon cinnamon

BAKING INSTRUCTIONS

1. Grease a baking tin 12 x 7 x 1 inches or line with silicone paper using a strip that covers the base and short sides.
2. Put the flour, baking powder and sugar into a bowl and add the egg, milk and the 1½ oz melted butter.
3. Mix to a smooth batter, then pour into the tin.
4. Smooth the top level, then brush with the 1 oz melted butter.
5. Peel and core the apples, cut into quarters, then into slices, about ¼ inch thick.
6. Lay the slices in overlapping rows on the cake batter to cover completely.
7. Mix the cinnamon and sugar and sprinkle evenly over the top.
8. Bake for 35 minutes at 200°C/400°F/gas mark 6. Cut into squares.



FROM ENEMY TO PEACEMAKER



By David Goodman

The mastermind behind the Arab-Israeli 1973 War was Anwar Sadat (full name Muhammad Anwar el-Sadat), the President of Egypt. He secretly engaged with Syria and Jordan to launch a war that Yom Kippur, which came at a great cost to the Israel Defense Forces (IDF).

While Israel's intelligence brought the increasingly alarming situation of the massing of enemy troops to the attention of the government, its Prime Minister at the time, Golda Meir, chose not to heed the warnings.

The attack started deep down south with the Egyptian army using powerful water cannons to blast their way through the sand dunes, enabling them to pass through both the Mitla and Gidi mountain ranges bordering on the Sinai Peninsula. Up north, the Syrian military reached deep into the heart of the Golan, only stopping at Gesher Benot Yaakov. The intensity of the simultaneous assaults on both the northern and southern borders tested the country to its limits.

It was a difficult war and for 16 days, Israel pleaded for a ceasefire, during which casualties mounted. The UN did not listen. However, when the tables turned, and Israel started to gain the upper hand and force the Egyptians back across the Suez Canal, it was the Egyptians who pleaded for a ceasefire. The UN then demanded that Israel accept the ceasefire, but Israel had unfinished business. Not to be treated as a pawn, for the next three days, Israel continued to advance further across Sinai and deeper into the Golan, and only on 26 October agreed to the ceasefire. At that point, the IDF was well established, under the leadership of Ariel Sharon, on the western side of the Suez Canal, 100 kilometres from Cairo. Meanwhile, Egypt's Third Army

was still in the Sinai Peninsula, an area now controlled by the IDF. The world watched as Israel did what it does best – taking the moral high ground.

Approximately 10,000 Egyptian soldiers were surrounded by the IDF and not one of them lost their life. They did lose their shoes though! The IDF's way of dealing with the Third Army was to simply get them to remove their boots and start walking. The rest was left to the Egyptian military.

It was this response that brought Anwar Sadat to Israel in November 1977. When asked why he felt he could make peace with the enemy, he referred to what he had written that same evening in his journal. He realised that Israel was not a country of aggression but a country that would do what was needed to defend itself. In the autumn of 1977, while making a speech in the Egyptian Parliament, Sadat claimed that he would be willing to travel to Jerusalem and speak in the Israeli Knesset in order to make peace. Prime Minister Menachem Begin immediately accepted the offer and history was in the making.



Anwar Sadat

On 19 November 1977, Sadat landed at Ben Gurion Airport in the presidential plane. At 20:02 – the time was intentional because Begin had insisted that nothing take place until after the Sabbath – Sadat descended to be welcomed by politicians, military personnel and communal leaders. It is told that when he greeted Golda Meir, he said: "Mrs Meir, it is so good to see you", to which she retorted: "What took you so long Mr President?".

The Peace Treaty, signed in 1979 at the White House, still stands firm today. Israel's relationship with Egypt goes deeper than what can be seen above the surface and while I wouldn't go as far as to say that Egypt is Israel's friend, it is certainly no longer Israel's enemy.

Shalom

Do we have an up-to-date email address for you? Please email sherri.hoppen@kkl.org.uk if you would be happy to receive communications from us by email.

We would like to ascertain whether many of you have been using Zoom, the video conferencing software, during this pandemic. If there is enough demand, we will try to host a KKL get-together via Zoom. Please contact Sherri on **020 8732 6129** or at the email address above to express your interest.

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