



SPRING 2021

LEGACY MATTERS

The Unleavened Issue



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



All of us in JNF UK's legacy department wish you an enjoyable Pesach. We hope you will enjoy reading this newsletter.

2021 is a very special year for JNF UK as we celebrate 120 years since the establishment of the JNF organisation in 1901 at the Fifth Zionist Congress in Basel, through the tenacity and vision of Theodore Herzl. The idea of raising funds in order to plant trees and establish roots in what would become the Jewish homeland started with the iconic blue box. JNF UK continues to respond to Israel's changing needs and is now supporting a wide variety of projects in the Negev in areas such as education, welfare, health, environment, culture and business. The legacy department is proud to have been responsible for sending many millions of pounds to provide much needed facilities for the peripheral communities of the south.

At the time of writing, we find ourselves heading towards the easing of lockdown 3, with a light at the end of what has been a long, dark tunnel. Many of you will have received at least the first dose of a Covid-19 vaccine and I hope you will begin to feel a little more confident about taking on more normal day-to-day activities, such as going to the shops or meeting a friend outside.

The KKL team has, for the most part, continued to work

from home but we are very much looking forward to the time that we can be back at our desks, seeing each other in person, albeit at a distance, rather than on screen through Zoom meetings.

Despite the good news of the vaccine rollout, I want to assure you that face-to-face visits will only take place when it is safe to do so and we will adhere to government advice at all times. Consequently, all our events will be held on Zoom rather than in person for now.



In this issue of Legacy Matters, Chief Rabbi Ephraim Mirvis has a message for KKL, Andrew and David look at different Passover customs, Claire and Michelle take a humorous look at some famous people's Wills, there are

recipes, a puzzle, tips for getting through lockdown and a look at KKL's Zoom events, all courtesy of Lauren, Naavah and Sherri.

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

Message from the Chief Rabbi

I am delighted to extend my very best wishes to everyone associated with the KKL Legacy Department, as we celebrate the 120th anniversary of the establishment of JNF at the 5th Zionist Congress in Basel in 1901.

The term 'Keren Kayemet' is taken from the Mishna (Peah 1:1), where it means 'an enduring possession'. Everyone who generously supports Keren Kayemet L'Yisrael is making a significant investment in the State of Israel, which is the enduring possession of the Jewish people.

Thanks to the KKL Legacy Department, which is a subsidiary of JNF UK, significant sums are sent every year to Israel to support important projects in the Negev. I am filled with admiration for all who participate in this mitzva and am proud of the contribution that the British Jewish community gives to the State of Israel.

With very best wishes,



Chief Rabbi Ephraim Mirvis
February 2021 • Adar 5781



PASSOVER CUSTOMS AROUND THE WORLD



By Andrew Bowman and David Goodman

Perhaps more than any other Jewish festival, Passover can make us realise the richness of the tapestry of our Jewish heritage and the variety of our traditions. The roots of many Jews in Britain are in Eastern and Central Europe and we can draw on our childhood memories. In Israel today, there are Jews with long-standing cherished traditions from many more distant places.

The Ethiopian Jewish community, cut off from most other Jews for more than a millennium, developed its own Passover customs. In Bizu, a village in its Gondar region, Jews would bless each other with the greeting “Enkwan bessalam adarressachew” on the first night of Passover. It means, in Amharic, “Good G-d brought you to this time”.



First Passover in Israel for this Ethiopian family

Drawing from an Amharic-Hebrew text, the Ethiopian seder features a rendition of native traditions, melodies and food. Lamb is a staple at Ethiopian seders.

Families would traditionally break their pottery before the holiday and make chametz-free equivalents. They would clean their huts in the preceding weeks and start preparing Passover foods.

The Bizu seder would take place outside, on the ground; up to 250 villagers dressed in festive white would attend. The Kes or religious leader would sit in the middle and lead the seder and the children would run around.

In Moroccan families, it is known that after reciting the ten plagues, they pour out the contents of a bucket of water, symbolically casting away the plagues and recalling the crossing of the Red Sea.

Persian family seders may be quite similar to the ones British Jews may recall from childhood but with masses of bunches of parsley all over the table and the main course being a soup with lots of meat and matzah in it. All washed down with a glass of fresh mint tea.

Sephardi and middle eastern Passover cooking permits eating *kitniyot* - loosely rice, beans and some other grains. Thus hummus, for example, is permitted for these communities. Some Jews in Egypt used to buy rice a month before the festival. The family would place it on a large table, sift and wash it, and then divide it into eight portions for the eight days of Passover. Similarly, the small community of Cochin in India inspects every grain of rice prior to cooking it.

In Italy, the seder table is set with one green onion (with long stems) for each person. When it is time to sing *Dayenu*, each person takes an onion and wields it like a whip. At the chorus, each person takes the onion and whips the wrist of the person next to them. The sounds of the onion stems represent the sounds of the whips of our slave masters. In Iran, Afghanistan and Iraq, the onions are gathered in a bunch and one person ‘whips’ the person next to them, and then passes the onion bunch along.



Large onions used at the Italian seder table

In Gibraltar, a tiny sprinkling of dust from a real brick is even mixed into the *charoset*. This chimes well with the instruction in the *Haggadah* to experience Passover as if we were actually present at the exodus from Egypt. When we do so, let’s imagine we have put a little bit from all of these rich traditions into our collective backpacks.

WILLS OF THE UNEXPECTED



By **Claire Carr**
and
Michelle Spill

Do you have an up-to-date and valid Will? If

not, the division of your estate will be governed by intestacy rules, which specify a rigid order of who will benefit from your estate according to the law. This priority list ends with the Crown, which is where an estate will go to if no surviving relatives on the list can be found. Unmarried partners, friends and charities will never inherit under the intestacy rules, which could potentially cause serious problems if this was not envisaged by the deceased.

To ensure your wishes are followed, we recommend that you review your Will every year, both because legislation changes over time and to ensure that the correct people are named in it. If you marry after having signed your Will, it will be automatically revoked and your estate will be distributed in accordance with the intestacy rules. If you divorce, this will also affect your Will as your former spouse will no longer be a beneficiary. Furthermore, having a foreign Will prepared may unexpectedly revoke an English Will. Please contact us as soon as possible if any of these scenarios apply to you.

Of course, each Will is personal, and everyone has different ideas of how they would like others to benefit from their estate after their passing. While we would always recommend that your Will is kept as straightforward as possible to minimise any possible confusion, we thought that we would share with you the details of a few amusing legacies left by people in their Wills that made us smile.

In Argentina, **Juan Potomachi** promised £25,000 to a local theatre on condition that his skull was used as *Yorrick* in any future performances of *Hamlet*. His wish was honoured! As was that of the Polish concert pianist **André Tchaikowsky** (born Robert Andrzej Krauthammer) who bequeathed his skull to the Royal Shakespeare Company in 1982.

The last wish of John Brendan Kelly Sr, better known as **Jack Kelly**, who died in 1960, was that the clothing bills of his actress daughter, Princess Grace (Grace Kelly), should not bankrupt the principality of Monaco!

Kelly was a multimillionaire contractor who was a triple Olympic gold medal winner. His Will was his last laugh at the good-humoured expense of his family. It includes:

[To my son, John] "...all my personal belongings, such as trophies, rings, jewellery, watches, clothing and athletic equipment, except the ties, shirts, sweaters and socks, as it seems unnecessary to give him something of which he has already taken possession."

He left nothing to his son-in-law, Prince Rainier of Monaco, stating:

"I don't want to give the impression that I am against sons-in-law. If they are the right type, they will provide for themselves and their families, and what I am able to give my daughters will help pay the dress shop bills, which, if they continue as they started out, under the able tutelage of their mother, will be quite considerable."



Dusty Springfield

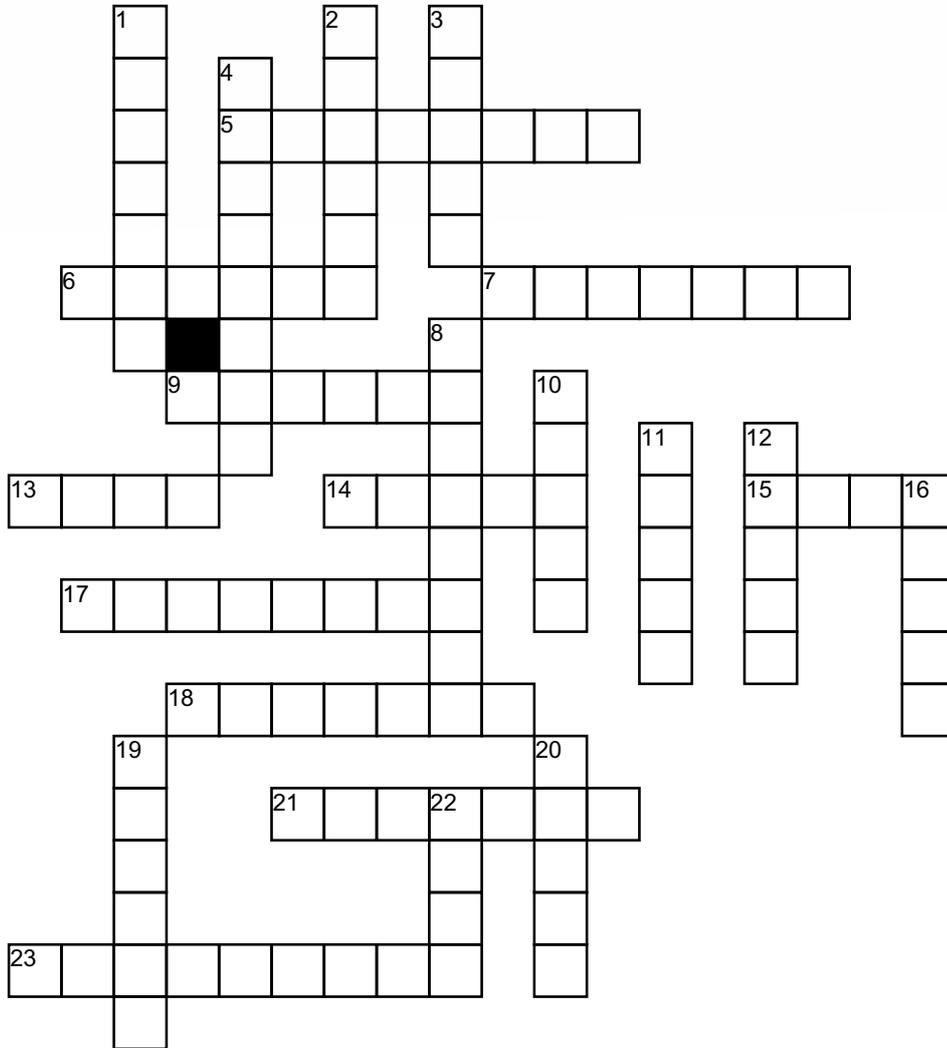
Dusty Springfield, the 1960s singer, who had hits such as "I Only Want To Be With You" and "Son of A Preacher Man", died in 1999 and left very specific instructions about... her 13-year-old cat! He was to live in an indoor treehouse lined with scratch pads and catnip, be fed imported baby food from the United States, be serenaded with Dusty's greatest pop records and 'marry' a friend's female cat.

Finally, in terms of out of this world, the creator of the first Star Trek series, **Gene Roddenberry**, who in 1985 became the first TV writer with a star on the Hollywood Walk of Fame, requested that his ashes be scattered into space! His request was granted when in 1997 some of his remains were sent into space inside the Pegasus XL rocket (along with the remains of 23 others).

PASSOVER PUZZLE



By Sherri Hoppen



Across

- 5. Hide this piece of the matzah (8)
- 6. Passover in Hebrew (6)
- 7. Plague eating all the crops (7)
- 9. Unleavened bread (6)
- 13. Drink four cups on seder night (4)
- 14. Hebrew for bitter herbs (5)
- 15. Very itchy plague (4)
- 17. Plague that is difficult to see (8)
- 18. Sell it before Passover (7)
- 21. Type of bush associated with Moses (7)
- 23. Roasted animal part on the seder plate (9)

Down

- 1. Green and may be planted on the seder plate (7)
- 2. We open the door for him (6)
- 3. Jumping plague (5)
- 4. Book of the Passover story (8)
- 8. Seder plate mixture from the Hebrew word for clay (8)
- 10. Moses' brother (5)
- 11. Passover service (5)
- 12. Plague affecting the water (5)
- 16. Country where the Hebrews were slaves (5)
- 19. First prophetess (6)
- 20. Moses' staff turned into this (5)
- 22. River that housed the basket of baby Moses (4)

ANSWERS
 Across: 5 Afikoman, 6 Pesach, 7 Locusts, 9 Matzah, 13 Wine, 14 Maror, 15 Lice, 17 Darkness, 18 Chametz, 21 Burring, 23 Shankbone
 Down: 1 Parsley, 2 Elijah, 3 Frogs, 4 Haggadah, 8 Charoset, 10 Aaron, 11 Seder, 12 Blood, 16 Egypt, 19 Miriam, 20 Snake, 22 Nile

PASSOVER BAKING



Recommended by
Lauren Devan

FLOURLESS CHOCOLATE CAKE

INGREDIENTS

For the cake:

- Cooking spray, for pan
- 170g bittersweet chocolate, roughly chopped
- 110g butter, cut into large chunks
- 1 tsp instant espresso powder
- 60ml hot water
- 200g sugar
- 4 large eggs
- 95g unsweetened cocoa powder



For the ganache:

- 120ml double cream
- 175g semi-sweet chocolate chips
- Raspberries, for serving

BAKING INSTRUCTIONS

1. Preheat oven to 180°C/350°F/gas mark 4 and grease an 8" springform pan with cooking spray.
2. Place a small saucepan filled halfway with water over medium heat and bring to a simmer. Place bittersweet chocolate and butter in a heatproof bowl and set over the simmering pot, ensuring the water does not touch the bottom of the bowl. Stir until chocolate and butter are completely melted. Turn off heat and remove bowl from saucepan.
3. Dissolve espresso powder in hot water. Add sugar and espresso to melted chocolate and whisk until completely combined then add eggs and whisk to combine. Stir in cocoa powder.
4. Pour batter into prepared springform pan and bake until just set in the middle and a thin crust forms, about 35 minutes.
5. Let cake cool for 15 minutes, then remove sides of springform pan. Let cake cool completely.
6. Meanwhile, make ganache: Place heavy cream in a small saucepan and bring to a simmer. Place chocolate chips in a heatproof bowl, then pour hot cream over chocolate chips. Let sit 1 minute, then whisk to combine.
7. Pour ganache over cake and smooth with an offset spatula. Place in refrigerator until set, if desired, about 10 minutes.
8. Top with raspberries to serve.

CHOCOLATE TOFFEE MATZAH CRACK



INGREDIENTS

- 4-5 lightly salted matzos
- 2 sticks (1 cup) unsalted butter
- 1 cup firmly packed dark brown sugar
- 1 (12 oz) bag semi-sweet chocolate chips
- 1 heaping cup chopped pecans (toasted if desired, for maximum flavour)
- ½ teaspoon sea salt flakes or kosher salt

BAKING INSTRUCTIONS

1. Preheat oven to 180°C/350°F/gas mark 4. Line a rimmed baking sheet with heavy duty aluminium foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.
2. Cover baking sheet with the matzahs, cutting and piecing them together as necessary to fill the entire pan.
3. Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until mixture comes to the boil. (If it looks like it's separating, just keep stirring; it will come together.) Once mixture comes to the boil, continue cooking and stirring for another 3 minutes until foamy and thickened. Immediately pour the toffee over the matzahs and spread into an even layer.
4. Put the pan into the oven and bake for 8-10 minutes, or until the toffee topping is crackled and bubbling all over. Place pan on wire cooling rack. Immediately scatter chocolate chips evenly over top. Wait 3-5 minutes for chips to soften, then spread the chocolate into an even layer. Sprinkle with pecans and sea salt. Refrigerate until the chocolate is firm, no longer than 45 minutes.
5. Lift the foil overhang to transfer the matzah crack onto a large cutting board. Cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

11 WAYS TO STAY POSITIVE DURING LOCKDOWN AND SELF-ISOLATION

By Sherri Hoppen

1. Focus on good news

With 24-hour access to news updates and endless commentary on current affairs, it can be difficult to avoid going down the rabbit hole of bad news about the pandemic. Try these tips to help you balance the information you consume better:

- When reading the news, actively seek out happier articles. For example, read about some of the amazing volunteers out there or cute animal stories.
- Limit your news intake.
- Distract yourself. If you find yourself becoming anxious at the news, try focusing on your favourite craft or busying yourself with making something in the kitchen, or if you're in need of further inspiration, read on...

2. Watch funny videos or a comedy series

You could try taking your mind off things by watching or reading a suspenseful drama, thriller or brilliant true crime documentary. However, sometimes there's nothing better than a feel-good comedy or series that makes us laugh and smile.

3. Travel the world from your armchair

You can explore many of the world's tourist hotspots virtually now. If you don't have access to the internet, fear not. Read travel guides or dig out some old photo albums and reminisce. Making a list of places you would like to visit might also perk you up.

4. Meditate

If you need a bit of peace of mind, consider trying meditation and mindfulness. For smartphone users, there are lots of apps that could help, including popular choices *Calm* and *Headspace*. Alternatively, going for a walk, spending time in nature or even soaking in a hot bath can be soothing.

5. Exercise

Exercise is a source of much-needed endorphins and a great way to keep your spirits up. Previous newsletters have included some exercise ideas if you need a bit of inspiration.

6. Learn something new

Learn something new – academic, leisure or just fun. You could do this via an online course, book or even a cassette tape. Duolingo is an example of a popular app whereby smartphone users can learn many different languages, including Hebrew, for free.

7. Listen to music

Listening to the right music can help trigger joy, spark nostalgia, and even relieve stress and anxiety. If you feel like singing and dancing along, so much the better.

8. Play games

Puzzles, either physical or online ones, are a fun way to get through lockdown. You could get creative and write quizzes for others to complete.

9. Have a good clear-out

Organising consultants argue that decluttering is the key to a healthy state of mind. Some recommend that if you want to feel productive and purposeful, a great place to start is the kitchen cupboards. Perfect for this time of year!

10. Be grateful

No matter how bleak things may seem, it is important to realise that we all still have things in our lives to be grateful for. Unfortunately, our brains tend to focus on the negative elements of life such as tragedies, failures and worries. Make a gratitude list and read it whenever you get a chance. It will attract more blessing, and you will feel much better.



11. Stay in touch

Even the most positive of us will have 'wobbles' as we face the coronavirus crisis. Fortunately, we live in an era of remarkable technology. If you fancy a chat over the phone, would like to hear from us more frequently or if you would simply like to get in touch about something, call us on 020 8732 6101. We are here to help in every way we can.

Our final word comes from 97-year-old Auschwitz and coronavirus survivor Lily Ebert. As she told the media recently: "Try to be positive. It will get better."

Now, if she can be positive after everything she has been through, then so can the rest of us.

ZOOM IN, WE ARE THERE FOR YOU



By Naavah Benjamin

In a year marked by social distancing and travel limitations, connecting with friends and family in other ways has become vital for many of us. Zoom, the video conferencing software, has provided a communication lifeline during these unprecedented times and having the chance to meet virtually has united some of us.

At KKL, we have also adapted. Through Zoom, we have been able to stay connected with our clients and colleagues. With no limitation on distance, we have been able to enjoy the company of each other and speakers from abroad in the comfort of our homes.

We have held Zoom events for Jewish festivals – a time we often come together in person. We had the pleasure of hosting special guests such as Neil Wigan, UK Ambassador to Israel, Tal Ohana, Mayor of Yerucham in the Negev, and David Bouskila, former Mayor of Sderot, also in the Negev. We lit Chanukah candles with young



Neil Wigan speaking virtually to KKL clients



Dan Shapira tree planting in the Negev

musicians from the Music Conservatory in Yerucham that was recently renovated by JNF UK. For Tu B'Shevat, we joined our Deputy Team Manager in Israel, Dan Shapira, for a virtual tree planting ceremony in the Negev. These events have not only brought us virtually closer to Israel but they have also reminded us of the land we have helped develop for over a century.

As well as client Zoom events, we have also had the pleasure to partner with organisations such as the Jewish Small Communities Network and Bournemouth Jewish Representative Council for Zoom events in different communities, sharing our story of pioneering Israel and our vision of the Negev and JNF UK.

For Pesach this year, we will be hosting our annual mock seder online and we look forward once more to sharing a special Zoom event with you to celebrate the festival of liberation.

We wish you good health and joy for all the holidays ahead and we hope to reconnect in person with you all soon.

*Please
Join Us*

UNTIL WE CAN MEET IN PERSON AGAIN, WE WOULD LOVE TO HAVE YOU JOIN US AT OUR CLIENT EVENTS ON ZOOM. IT'S A GREAT OPPORTUNITY FOR US TO ALL 'SEE' EACH OTHER AGAIN.

If you have Wi-Fi and access to a computer, tablet or smartphone, do get in touch to be added to our Zoom mailing list, if you haven't already. Contact Sherri on 020 8732 6129 or at sherri.hoppen@kkl.org.uk

Zoom is a really great benefit and easy to use. Don't worry if you haven't used Zoom before – let us know if you need help with it and we will do our best to provide it.