

SMALL MIRACLES

Chag Sameach

HANUKKAH 2019

To our dear and valued United Chesed Supporters,

As we anticipate the arrival of Hanukkah, we begin to prepare to light the menorah. For eight days we will light candles, adding an additional candle each night - beginning with one on the first night and continuing until eight candles illuminate our home on the last night. As many of you know, in Judaism, every activity in which we partake has a life lesson to be learned and the same applies to the Festival of Lights. Just as we increase the light of the menorah in our homes each night, so to should we increase the light we bring into the world. By adding to the good deeds we commit each day, by increasing the charity we provide, we can light up the lives of those around us.

*Unfortunately, the number of families reaching out for our assistance has been increasing as well. There are more seniors, Survivors, single-parents, and individuals with chronic disabilities in need of food, clothing, and a place to live. Only United Chesed is equipped to step in as a first-responder to triage their financial emergency. Only United Chesed brings **SMALL MIRACLES** to the most vulnerable members of our community, but we cannot continue to meet those demands without your help.*

We are very grateful for your past support and generosity. On behalf of United Chesed and the over-200 Jewish families we represent, we implore you to continue to contribute to our cause. Like the light of the menorah each Hanukkah night, consider increasing your support as best as you are able and illuminate the lives of those around you.

As Brian Price

President and Founder

UNITED CHESSED IS



Essential **Bills**

Almost \$24,000 in emergency, essential bill payments in 2019



Food **Cards**

Over \$33,500 in food assistance provided to Jewish families



Item **Redistribution**

600+ items of furniture, appliances, & medical equipment redistributed annually



A DECADE OF UNITED CHESD WITH BERNICE CHAPLIN

After almost a decade of service, our beloved Manager of Client Services, Bernice Chaplin, has handed the reigns over to Liora Gold, a compassionate, Registered Social Service Worker. Bernice has helped hundreds of families get through a myriad of crises and established a long-lasting rapport with supporters and referral agencies during her tenure. In 2017, she was presented with Circle of Care's *People Helping People Award*. Here is some insight into her 10 years at United Chesed.

In what year did you start your position at United Chesed of Toronto as Manager of Client Services?

Bernice: I started in March, 2010.

If you could describe UCT at that time in just one or two words, what would they be and why?

Bernice: *Unshaped potential.* When I joined UCT, it had been run from the basement of someone's house. We then rented an office and were able to meet clients and reach out to more people in need, as well as donors. This allowed us to be more recognized in the community.

What is the first client interaction that you can remember?

Bernice: There were many firsts and they all touched my heart. A single-mother whose son was an alcoholic. She barely spoke English and couldn't read. A family who had been in a major car accident which affected them, their child, and unborn child to this day. An elderly lady whose husband died in bed next to her. The list goes on.

What is the most memorable client interaction that you can recall?

Bernice: It's hard to say what the most memorable interaction is. There were so many. The best part is that we were always able to help

each person that contacted us thanks to the generosity and insight of our donors.

What was the hardest part of your position?

Bernice: The hardest part of my position was orchestrating the pleas and making sure the clients got what they needed.

"... give it your whole heart and when you go home, leave that part of your heart there."

If you could describe UCT now in just one or two words, what would they be and why?

Bernice: *Established and recognized.* After many years, UCT is now recognized by organizations such as Circle of Care, Jewish Family & Child, and other foundations. This has allowed us to help even

more families and refer those in need.

If you were able to give one piece of advice to your successor, Liora, what would it be?

Bernice: While in the office, give it your whole heart and when you go home, leave that part of your heart there.

How have you been spending your time since retirement?

Bernice: I've spent this past year with my 2 new grandsons. It's been amazing. Now that they are both in daycare, I'll be looking for some volunteer opportunities. I do miss the clients and colleagues at UCT, though!

DANIELLA SILVER'S POTATO LATKE SCHNITZEL

- 8 large Yukon potatoes
- 1 large onion, cut into chunks
- 2 eggs
- ¼ cup potato starch
- 1 tsp baking powder
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- 6 single boneless skinless chicken breasts, pounded thin or 12 butterflied boneless skinless thighs
- oil, for frying

1. In a food processor fitted with the shredding disk, shred potatoes and onions, using medium pressure. Transfer vegetables to a large colander set in the sink or over a bowl; press firmly to drain excess liquid.

2. Place drained veggies into a large bowl.

Add eggs, potato starch, baking powder, salt, and pepper. Mix well.

3. Place chicken into potato mixture; coat on all sides.

4. In a large nonstick skillet, heat oil over medium-high heat. Working in batches, fry chicken on both sides until cooked through and juices run clear, 3-5 minute per side.

5. Pat chicken with paper towel to remove excess oil.

VARIATION: Prepare recipe as directed using 3 large sweet potatoes.



Recipe/Photo reprinted with permission from **VARIATIONS**

HOW YOU CAN HELP



CanadaHelps



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Email Network

eepurl.com/YHhtr

Supporting United Chesed means we can continue making **SMALL MIRACLES** happen for the most vulnerable members of our community