

SMALL MIRACLES

Chag Sameach

HANUKKAH 2020

Dear United Chesed Community:

The world is in the midst of a pandemic and no one is immune to its reach. Our lives have been altered, in ways both big and small, and our daily routines are completely unlike what they were just a year ago. While we eagerly await a break from the chaos and disruption, we must keep in mind the many who are struggling just to keep their heads above water. Those less fortunate are experiencing illness, the sudden loss of loved ones, and financial insecurity among so much else.

Now, almost a year later, United Chesed's directive has become even more critical. So many are out of work and only minimally supported, if at all. We're being contacted every day for assistance and though you have supported United Chesed through so much uncertainty, even at your own expense, the pandemic continues and the needs of our community are as considerable as ever.

When the Maccabees defeated the Greeks, we went to light the menorah in order to reclaim the Holy Temple, but no oil was to be found. By putting in the hishtadlus (the effort) of scouring the ruins for the very last jar of olive oil and joining it with our bitachon (faith) by using it to still light the menorah, knowing that it was the last of our supply, we merited the oil lasting 8 nights. The exact amount of time necessary in order to acquire more olive oil and not a moment longer. We merited the essential **SMALL MIRACLE**.

In this day and age of hidden miracles and visible hardship, we urge you now to please, **please do your part and contribute whatever you're able**. Have faith that, with Hashem's help, each member of our community will have exactly what we need to get through this pandemic. Together, we will get each family through their own hardship, one **SMALL MIRACLE** at a time.

As Brian Price

President and Founder

UNITED CHESSED IS



Essential **Bills**

Emergency, essential bill payments while families are getting back on their feet



Food **Cards**

Food assistance provided to Jewish families to relieve hunger



Item **Redistribution**

Hundreds of items of furniture, appliances, & medical equipment redistributed annually



REMEMBERING UCT DIRECTOR SHELDON REINSILBER

BY THEO PRICE

On Saturday, October 17, 2020, **Sheldon Max Reinsilber**, beloved husband, father, zaidy, brother, uncle and United Chesed of Toronto secretary, passed away peacefully in his sleep. Vice-president of United Chesed of Toronto, Theo Price, remembers the man he was.

Sheldon was a kind, warm-hearted gentleman, who adored his wife and children, and was a proud and amazing Zaidy.

Sheldon always had a friendly smile and greeting for everyone he would meet. He was an engaging storyteller who loved talking about growing up in downtown Toronto, on Robert Street, and would reminisce with anyone who would listen. More recently, he and his wife Eta spent their winters in Florida, where he was an avid tennis player and enjoyed pickleball.

Sheldon had a PHD in social work and taught at Ryerson University. He devoted the better part of his life to working

with troubled youth. During the holiday season, he would provide gifts and food to the homeless. He was remarkably sensitive to the underprivileged, especially to the younger generation. Everything he did, he did genuinely and in all sincerity, with no expectation of recognition or fanfare.

“... the greatest legacy one can leave is their good name. Sheldon... was a mensch in every sense of the word...”

In Judaism, it is said that the greatest legacy one can leave is their good name. Sheldon Reinsilber did that. He was a mensch in every sense of the word and he will be greatly missed. May his memory forever be a blessing.

PEAS LOVE & CARROTS APPLES & HONEY MUSTARD CHICKEN

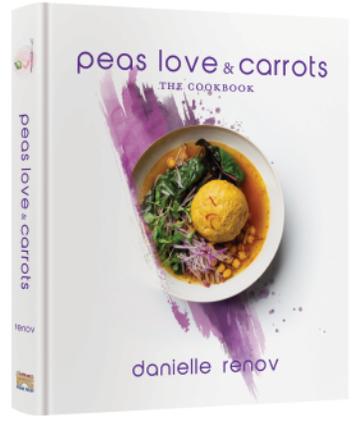


HONEY MUSTARD

- ½ cup honey (spray the measuring cup with nonstick spray before measuring the honey; it will slide right out!)
- ⅓ cup Dijon mustard
- 3 Tbsp mayo

CHICKEN

- 1 large yellow onion, halved and thinly sliced
- 1-2 green apples, peeled, cored, and thinly sliced
- 1 whole chicken, cut into 10 pieces (or 8-10 pieces of whatever you like)
- kosher salt and coarsely ground black pepper, for seasoning the chicken
- 1-2 cups panko breadcrumbs



Excerpted from *Peas Love & Carrots* by Danielle Renov. Copyright 2020 by ArtScroll Mesorah Publications, photos by Moshe Wulliger. Reproduced with permission of the copyright holder. All rights reserved.

1. **Preheat** oven to 350°F / 180°C. Coat a large Pyrex baking dish or 9x13 inch pan with nonstick cooking spray.
2. In a bowl, **combine** the ingredients for the honey mustard; set aside.
3. **Place** sliced onions and ½ the sliced apples into the pan. **Top** with chicken pieces. **Sprinkle** chicken liberally with salt and pepper.
4. Use a spoon to **coat** all the chicken pieces with the honey mustard. **Sprinkle** the breadcrumbs over the honey mustard

- till the chicken is fully coated.
5. **Place** remaining apple slices in the little nooks and crannies all around the chicken.
6. **Spray** the breadcrumbs with nonstick cooking spray.
7. **Cover** the baking dish tightly with foil. **Bake** for 1 hour 20 minutes.
8. **Remove** foil; **continue baking** until the top is crispy and the chicken is cooked to your taste. **Serve hot and enjoy!**

HOW YOU CAN HELP



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