

SMALL MIRACLES

Chag Sameach

HANUKKAH 2021

To our dear United Chesed community:

With gratitude to Hashem and through the aid from you, our dear supporters, we have and continue to make a big difference in our community. Our mandate is to help those who need food, clothing, shelter, and the necessities of daily living. We care for every qualifying individual no matter the age, level of observance, gender and so on. Our approach to client care is holistic and if what they need is outside of our scope of assistance, we considerately guide them through referrals so that their every need is met.

United Chesed cares about more than just survival. Like the light of the Menorah, our individual actions may be small, but their effects are far-reaching. We don't just fight hunger, we strive to also provide the ambience of a home-cooked, traditional holiday meal that carries across generations. We don't just pay overdue bills, we keep families warm when it's cold outside; we keep the phone line open so that when a new job opportunity comes, there is a number to call. Just like the Menorah, our **SMALL MIRACLES** illuminate the lives of those we assist so that they don't just survive, they thrive.

So, please consider this as you read our newsletter. There's lots in store, including an exclusive recipe we're excited to share! We ask that you **please consider making a contribution to United Chesed, as donations to our organization go a long way, big or small.** It is only with YOUR help that we can continue making **SMALL MIRACLES** for Toronto Jewry for yet another year.

With appreciation,

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 redistributed annually, resuming operations in 2022.



TWO YEARS LATER

WITH LIORA GOLD



When Bernice Chaplin, previous Manager of Client Services at United Chesed, stepped down after 8 years, she left some big shoes to fill. Though challenging at times, **LIORA GOLD, Registered Social Service Worker**, has filled the position with aplomb and has established a rapport with clients and supporters alike based on compassion and integrity, the values we pride ourselves on at United Chesed. Here is some insight into Liora's first two years at United Chesed.

What inspired you to earn your RSSW and get into the field of social work?

I've always been lucky enough to be surrounded by many compassionate and supportive people who are in the field of social work. It has always intrigued me. It is in my nature to help others and I truly have a love of people. So, it was only natural that I pursue a career in social services. I am very passionate about my work. I have no regrets

with my chosen career path. **What has been the most difficult part as Manager of Client Services?**

Not being able to help every single applicant **“Hearing their issue has been resolved is music to my ears.”** What is the most important lesson you've learned so far? Stay humble and listen with an open mind!

When Bernice retired, her advice to you was to "give it your whole heart and when you go home, leave

donors respond to our pleas for each client. The love and support from our community fills my heart with happiness. Hearing their issue has been resolved is music to my ears. **What is the most important lesson you've learned so far?** Stay humble and listen with an open mind!

When Bernice retired, her advice to you was to "give it your whole heart and when you go home, leave

that part of your heart there.” Have you been following that advice?

I feel that I give my 100% to our clients every day, but I will admit, at times it has been a challenge to leave my heart at work at that end of the day. In those instances, however, I know I have done my very best for those clients and I will continue to strive to do better every day.

DANIELLA SILVER'S

SWEET POTATO & SQUASH SOUP

PAREVE | PASSOVER | GLUTEN-FREE | FREEZES WELL | YIELDS 8 SERVINGS

Perfect for a cool autumn evening, this bright soup has a sweet warm flavor and a rich, creamy consistency.

INGREDIENTS

- 1 tbsp olive oil
- 1 large onion, diced
- 1 butternut squash (about 3 lb / 1.4 kg), peeled and cut into chunks (See Norene's Notes)
- 3 large sweet potatoes, peeled and cut into chunks
- 3 tbsp honey
- 2 tsp kosher salt

- Freshly ground black pepper
- 6 cups water or vegetable broth
- 1 tsp minced fresh thyme leaves
- Additional thyme leaves, for garnish



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METHOD

1. Heat oil in a large soup pot over medium heat. Add onion, sauté for 5 minutes, or until softened.
2. Stir in squash, sweet potatoes, honey, salt, pepper, and water. Bring to a boil.
3. Reduce heat. Simmer, partially covered, for 45 minutes or until vegetables are tender. Stir occasionally.
4. Add thyme. Remove soup from heat. Cool slightly.
5. Using an immersion blender, process soup until smooth. If soup is too thick, add a little water or broth.
6. Adjust seasonings to taste. Garnish with thyme.

NORENE'S NOTES

To cut squash into chunks easily, try this trick. Slash the squash in several places with a sharp knife. Microwave for 5 minutes on high (or bake at 350°F for 15-20 minutes). Cool slightly. Cut squash into two pieces at the neck. Cut the round bottom part in half. Using a large spoon, scoop out and discard seeds and stringy fiber. Peel squash with a vegetable peeler; cut into chunks.

HOW YOU CAN HELP



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