

Fast | Effective | Compassionate



Chag Sameach!

Dear valued supporters:

Thank you for all your past support. As you know, we work to help the poor and the needy of our community. And in these troubled times, it is more important than ever. This year, we've seen so many more antisemitic incidents both at home and in the US. It just emphasizes how much we need our community, that we must care for our own. The time for action is now and it is urgent.

So, we plead to you, please contribute, please help us care for our community. Hanukkah is the first recorded historical incident of a fight for religious freedom. These 8 candles that we light are not just for beauty. They shine for the 7 days in a week plus a miraculous 8th light. They represent a light that was meant to go out, but kept shining despite all the odds. Just as our people have miraculously survived as a nation after so many pogroms and holocausts; just as Israel itself has survived 70 years surrounded by enemies; just as United Chesed families survive despite their financial hardships.

Our Holy Creator has gone beyond limitations to allow us to survive and it is nothing short of a miracle. This Hanukkah, let's go beyond our limitations and show caring like never before. Let's bring **SMALL MIRACLES** to the neediest of our community and make their Hannukah shine as brightly as that 8th miraculous candle.

Best regards and a very warm and happy Hanukkah.

A handwritten signature in black ink that reads "Dr. Brian Price".

Dr. Brian Price
President and Founder



For the Palate

with Norene Gilletz

Mini Latkes with Smoked Salmon & Tzatziki from "Norene's Healthy Kitchen"

YIELDS 4 DOZEN MINIATURE LATKES

INGREDIENTS

- 1 medium onion, cut in chunks
- 1 Idaho (russet) potato, cut in chunks
- 1 medium sweet potato, cut in chunks
- 1 carrot, cut in chunks
- 1 medium zucchini, cut in chunks
- 1 red pepper, cut in chunks
- 2 eggs (or 1 egg + 2 egg whites)
- 75 ml (1/3 cup) matzo meal or dried bread crumbs (preferably whole wheat)
- 2 ml (1/2 tsp) salt
- Freshly ground black pepper
- 30 ml (2 tbsp) fresh dill weed
- 45 ml (3 tbsp) olive oil for frying (plus more as needed)
- 250 ml (1 cup) two-way tzatziki (recipe follows)
- 125 g (1/4 lb) smoked salmon, cut into bite-sized pieces
- Additional dill weed for garnish



DIRECTIONS

1. In a food processor fitted with the steel blade, **PROCESS** the vegetables in batches until finely minced, about 8 to 10 seconds for each batch.
2. **TRANSFER** the minced vegetables to a large mixing bowl, and **ADD** the eggs, matzo meal, salt, pepper and dill weed; **MIX** well.
3. **SPRAY** a large non-stick skillet with cooking spray. **ADD** 1 tbsp oil and **HEAT** over medium high heat. **DROP** the mixture from a teaspoon into the hot oil to form pancakes (latkes). **FLATTEN** each with the back of a spoon. **REDUCE** heat to medium and brown well on both sides, about 2 minutes per side. **REMOVE** the latkes from the pan as ready and **DRAIN** on paper towels. **ADD** additional oil to the pan as needed and **STIR** batter before cooking each new batch of latkes. (Can be made in advance and kept warm in a 120C (250F) oven.
4. When ready to serve, **ARRANGE** the latkes on a platter, and **TOP** each one with a dollop of tzatziki, smoked salmon, and a sprig of dill weed.

Keeps two days in the refrigerator, reheats well. Freezes well for up to a month.

How You Can Help

Your support means we can continue making **SMALL MIRACLES** for clients **as they get through crises and back on their feet**. Donate using the provided form. You can also join the **UCT EMAIL NETWORK** by using the form or by visiting www.eepurl.com/YHhtr

In their Own Words

My family and I have been proud supporters of United Chesed of Toronto (UCT) for the past several years, after I became aware of its services while working for a local food bank.

*UCT is particularly dear to us, as it assists individuals in need across the spectrum of Judaism in a sensitive, caring and efficient way. **Its extensive email network has offered us true insight into the real effects of poverty in our community.** It allows us to contribute whatever amount we are able, anonymously, to any of the UCT clients that we choose, as the need arises.*

*United Chesed's special fundraising drives organized during the year, whether for back-to-school supplies or for Jewish holiday needs, **allow their clients to participate in activities that most of us take for granted and to feel included in the community.***

When we donate to United Chesed, we know that our contribution is going where it should be going, reaching those in our community who need it most.

*Though few in number, there are no words to describe how dedicated the UCT staff is and how many individuals they have assisted and lives they have changed over the years. **UCT is a remarkable organization, one that deserves our greatest thanks and support.***

- Anonymous Donor

