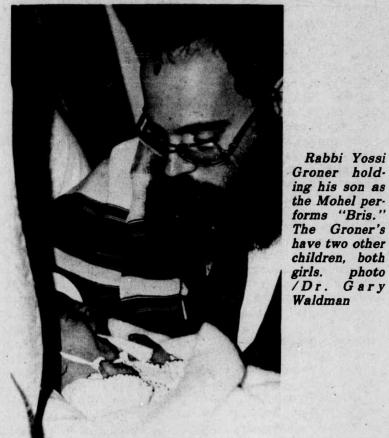
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Mazel Toy!!



Rabbi Yossi Groner hold. ing his son as the Mohel performs "Bris." The Groner's have two other

By Norma Barach

Summer Delights

Beef Casserole

For a quick beef casserole on a busy day, try this recipe; bake potatoes in the oven at the same time.

Good Administration Can Be Very Interesting

If the Federation has done its job well, then everyone in the community is aware of how the donated dollars are spent and the vast good they do here and around the world. But there is another aspect of donations which is both "interest" ing and beneficial. When a pledge payment is received during the month, it is placed immediately into a money market account to draw maximum interest. At the end of the month when checks must

be written to cover expenses and to send cash to recipient agencies and to the UJA, the money is withdrawn from the

21bs. ground meat dash pepper 1/2 tsp. garlic powder 1 green pepper, diced 1 red pepper, diced 1 eggplant, peeled and diced 1 cup tomato juice

Mix everything together, put into greased casserole dish and bake uncovered at 350 degrees for 45 minutes. Serves 5.

Fruit Salad

Fresh fruit salad, made with dried and fresh fruit, is good served either as an appetizer or as a dessert, particularly now that the weather has turned warmer.

2 oranges, peeled and diced 3 bananas, cut in thin slices 8 dates, pitted and diced 1/2 cup white raisins

diced ¼ cup shredded coconut

Mix all ingredients together, and serve immediately. Serves 6-8.

account. By keeping an active track of each payment dollar and by putting that dollar to work immediately, the Federation Treasurer, Allan Oxman; Executive Director, Marvin Bienstock, and Bookkeeper, Geri Lit, were able in the calendar year 1982 to accumulate \$3500 in interest. From Page 1 Academy Gala

(L.) Dick and Charlene Muller, hosts of the Gala. (R.) Patty Gorelick and Shelton Gorelick

Meichels



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1 medium onion, diced.

golden delicious apples,

2 tsps. vanilla

Community Calendar

Courtesy Charlotte Chapter BBW

JUNE

- **Charlotte Chapter BBW Meeting ORT Board Meeting**
- Hadassah Board Meeting
- **BBW** Community Calendar Meeting 9 -
- 14 Ha Lailah BBW Board Meeting 15 - Hadassah Meeting
 - Hebrew Academy Board Meeting **ORT Meeting**
- 20 Charlotte Chapter BBW Board Meeting **Foundation Board Meeting**
- Ha Lailah BBW Meeting 21 -
- 22 Federation Women's Division Meeting
- 23 Avodah Council BBW
- 27 Federation Board Meeting

JULY

- 4 Foundation Picnic & Fireworks Excursion
- 6 ORT Board Meeting
- 12 Ha Lailah BBW Board Meeting
- 18 Charlotte Chapter BBW Board Meeting **Foundation Board Meeting**
- 20 Hebrew Academy Board Meeting
- 25 Federation Board Meeting
- 27 Federation Women's Division Meeting
- 28 Avodah Council BBW

EVERY TUESDAY - BINGO - JCC

If you want your events on community calendar contact Joan Goldsmith (bus: 527-1387 or home: 364-4624).

Bar/Bat Mitzvahs



Temple Beth El

- June 11 David Lefkowitz IV, son of Dr. and Mrs. David Lefkowitz III
- June 18 Richard Sterling, son of Mr. and Mrs. Alan Sterling
- June 25 Adam Multer, son of Mr. and Mrs. Martin Multer **Temple Israel**

June 4 - Bradley Cohen, son of Mr. and Mrs. Jerry Cohen June 25 - Philip Elden, son of Shila Elden and David Elden

The Staff of "The Charlotte Jewish News" wishes you a pleasant summer. Deadline for August issue is July 5th.





Larry Farber's Band

For fried chicken flavor without the work, try breading the chicken and baking in the oven. The flavor, you will find, will be delicious.

3-lb. fryer, cut up in eighths

2 eggs

1/4 cup water 1/2 pkg. onion soup mix bread crumbs with 1/2 tsp. paprika oil

Mix eggs, water and onion soup mix in one bowl, bread crumbs in another. Dip chicken in egg mixture, then crumbs. Put in a greased shallow pan and sprinkle some oil on top. Bake in oven 45 minutes. Serves 4.

Cumberland III from Bruce Hardwood floors

Cumberland III is a square odge, 12" by 12" solid oak parquet with a beautiful inlaid look. It's offered in rich, natural shades that will perfectly complement today's interiors. Combine this with the famous baked-in Bruce finish and you have one of the most beautiful and durable floors ever!

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