

The Jewish Community News



December 2021

2310 Oneida St., Utica, NY 13501 • Phone (315) 733-2343 • Fax (315) 733-2346 • www.jccutica.net

Upcoming Events

J.C.C. Skills Academy
Sunday, Dec. 5
1 p.m.
J.C.C. gymnasium

Indoor Soccer for Kids
NEW SESSION
Tuesday, Dec. 7
4:30 p.m.
J.C.C. gymnasium

Dinner and a Movie
Wednesday, Dec. 14
6 p.m.
J.C.C. auditorium

Board Meeting
Thursday, Dec. 16
7:15 p.m.
ZOOM

Book Rap
Monday, Dec. 20
1:30 p.m.
J.C.C. auditorium

Preschool Closings
Winter Recess
Dec. 23 - 31

J.C.C. Closings
Friday, Dec. 24
Saturday, Dec. 25
Friday, Dec. 31
Saturday, Jan 1

Houdini Surfaces in Dec. 14 Movie



Dinner and a movie night begins at 6 p.m. on Tuesday, Dec. 14, with Italian fare: pizza, salad, fruit, dessert and beverages. After dinner, meet Houdini, escape artist extraordinaire.

In this 106-minute drama, "Houdini," Tony Curtis---a talented amateur magician---plays Houdini, and Janet Leigh plays his wife. From his beginnings as a wild-man carnival act to the

internationally famous artist who escaped from a locked trunk in the icy Detroit River and from a locked cell in Scotland Yard, Harry Houdini emerged as the world's most captivating magician and escape artist.

This program is sponsored by The Cultural Arts Committee. Admission is \$10 for center members and \$15 for nonmembers. Reservations are due by Dec. 10.

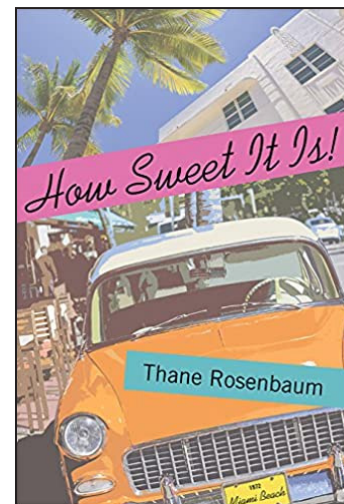
Book Rap Discusses Rosenbaum's Novel on Dec. 20

Book Rap will meet on Monday, Dec. 20, at 1:30 p.m. in the J.C.C. auditorium. We will discuss Thane Rosenbaum's novel "How Sweet It Is." The author will join us via zoom.

In this novel, Rosenbaum creates a time capsule. Readers revisit 1972, a bittersweet moment in American Jewish history. It's all here: gangsters, survivors, flower children,

school integration, Yiddish literature, the Munich Olympics---and the strange and beautiful possibilities of catastrophe and renewal in Miami Beach.

Readers are welcome to attend monthly book discussions. This novel is available new and used online. Admission is free for center members and \$5 per discussion for nonmembers.



Shop Amazon Smile and Support Your J.C.C.! Amazon Prime Members:



Support the J.C.C. via Amazon Smile! Simply log on to Amazon Smile and choose "Jewish Community Federation of the Mohawk Valley NY Inc." as your charitable organization; then begin your Amazon shopping! Amazon will donate .05% of your total Amazon Prime purchase costs directly to the J.C.C.

Please use the following link: <https://smile.amazon.com/ch/15-0533576>

**UJA:
MAKING
JEWISH COMMUNITY
HAPPEN**



INSTRUCTED BY
DAVE GEORGE

J.C.C. BASKETBALL SKILLS ACADEMY



SUNDAYS, DEC. 5 - MARCH 6

14 WEEKS - \$140

**JEWISH COMMUNITY CENTER
2310 ONEIDA ST. UTICA, NY**

TIME: 1 - 2:15 P.M.

GRADES: K - 2ND GRADE

**BALL HANDLING
PASSING
SHOOTING
CONDITIONING**

MAKE CHECKS PAYABLE TO: J.C.C.

CALL 315.733.2343 FOR MORE INFORMATION VISIT OUR WEBSITE
WWW.JCCUTICA.NET OR EMAIL LINDSAY@JCCUTICA.NET

PLEASE BRING A BALL ♦ ALL PARTICIPANTS RECEIVE A T-SHIRT



FOR KIDS AGES 3 - 6

INSTRUCTED BY DAVE GEORGE

**NEW
SESSION!**



INDOOR SOCCER

SIX-WEEK SESSION
TUESDAYS

DEC. 7 - JAN. 11

4:30 - 5:30 P.M.

\$65 FOR MEMBERS

\$75 FOR NONMEMBERS

J.C.C. GYMNASIUM

**ALL CHILDREN & ADULTS
WILL BE REQUIRED
TO WEAR A MASK
*PARENTS MUST STAY
WITH THEIR CHILD(REN)*

CONTACT LINDSAY IN THE MAIN OFFICE
TO SIGN YOUR CHILD UP TODAY
315.733.2343!

SPOTS ARE ON A FIRST-COME, FIRST-SERVED BASIS.
PAYMENT SECURES YOUR SPOT.

Federation Welcomes Two International Scholars to Kickoff 2021 Campaign

The 2021 Federation Fund-raising Campaign kicked off in impressive fashion in October and November with lectures from two internationally renowned scholars: Dr. Ido Aharoni and Dr. Thane Rosenbaum. For well over 60 years, The Jewish Community Federation of the Mohawk Valley has hosted an annual kickoff event, followed by a community-wide campaign, to raise money for Israel, international and national Jewish charities, and to support Federation programming and charitable events right here in the Mohawk Valley. Traditionally, the Federation hosts a dinner or a brunch, bringing in a nationally known scholar on Israel and/or Judaism to speak, and bringing our community together to discuss the importance of raising money for these important causes. However, due to the pandemic, our last two kickoff events reached community members via the ZOOM internet platform, allowing people to hear a host of speakers from the comfort of their own homes

Ido Aharoni serves as Global Distinguished Professor for International Relations at New York University's Faculty of Arts and Sciences. He is co-founder of Emerson Rigby Ltd., a member of the International Advisory Council of APCO Worldwide,

a managing director at the private investment firm Value Base, a global ambassador for Macabi World Union and the chairman of the Charney Forum for New Diplomacy. He is a 25-year veteran of Israel's Foreign Service and a public diplomacy specialist, founder of the Brand Israel Program and a well-known nation-branding practitioner. He has the distinction of being Israel's longest-serving consul-general in New York and the tri-state area to date. He spoke with us about "The Future of Israel," looking back on Israel's 20th and early 21st century history, and anticipating what this means for Israel's future.

Thane Rosenbaum is an essayist, novelist and law professor. His articles, reviews and essays appear frequently in the New York Times, Wall Street Journal, The Washington Post, Los Angeles Times, The Daily



Beast and other national publications. He is a columnist for the Jewish Journal of Los Angeles. He serves as the legal analyst for CBS News Radio and appears regularly on various cable news shows. Rosenbaum is the author of "Saving Fee Speech.... From Itself," "Payback: The Case for Revenge," and "The Myth of Moral Justice: Why

our Legal System Fails to Do What's Right." He has also published five novels, including "The Golems of Gotham," "Second Hand Smoke" and "Elijah Visible." Rosenbaum spoke to us about issues related to current events in Israel and the Middle East.

Our purpose now turns to raising money. We look forward to calling and visiting with many of you to secure pledges for this important cause. Our campaign, which provides monies that support important Jewish causes in Israel and throughout the world, as well as right here in the Mohawk Valley, runs through the end of the year. Please consider making a generous donation.



J. C. C.'s "Food-raiser" Now through Dec. 22

As the holidays draw near and we celebrate with our families and friends, please consider donating NON-PERISHABLE food items (boxed, canned, etc.) to the Jewish Community Center's food drive. We are asking for store-bought, non-perishable food items only.

You can donate all non-perishable food items in the J.C.C. lobby now through Wednesday, Dec. 22, from 8 a.m. – 4 p.m.

Your generous donations will be shared during the holidays with the Hope House soup kitchen in Utica. Thank you for your kindness and generosity.

Items needed: common table sugar, ground coffee, cereal, hot chocolate mix, garlic powder, salt and pepper, cans of beef stew, cans of chicken soup, spaghetti sauce (preferably plastic jars or cans).

A gentle reminder: no prod-

ucts packaged in glass, no homemade food products, and please make sure products are within expiration dates.



Infant Swimming Self-Rescue Program Now Offered at Sitrin

According to the Center for Disease Control (CDC), more children ages one to four die from drowning than any other cause of death except birth defects. For children ages one to 14, unintentional drowning is the second leading cause of death after motor vehicle accidents.

For one local resident, infant and child water safety instruction became not only a profession, but also a mission. Stehli Krause, formerly of Florida, who relocated to Clinton, NY, three years ago, became a Certified Infant Swimming Resource (ISR) Instructor. She is the only self-rescue infant swim instructor north of Poughkeepsie, and currently teaches early morning classes at the Wellness and Aquatic Center located in the Sitrin Medical Rehabilitation Center.

Krause combines her expertise in teaching infants and children survival swimming lessons with her love of children. A mother to twin teenagers, she embodies ISR's mission, "Not One More Child Drowns."

An independent instructor, Krause leases Sitrin's pool and teaches one-on-one, with each session lasting ten minutes. One of her unique approaches is to have children dressed in clothing for their lessons, such as puffer coats, sneakers, leggings and socks. Since 84% of children who fall into the water unexpectedly will drown, teaching them how to self-rescue by being fully clothed will dramatically increase their chances of survival.

"My goal is to have each child become his or her flotation device," Krause said. "In this way, children learn to find their own buoyancy and not depend on other methods, such as flotation devices; these skills provide confidence, while eliminating fear in the water as children find their exit point."

Each of Sitrin's two inground therapy pools are equipped with safety bars and are heated between 88 and 91 degrees, providing an ideal aquatic environment for children, as well as adults.

Parents can sit poolside to watch as Krause gently guides their child into the water. Always putting safety first, and depending on the child's age and development readiness, the child will learn to roll onto his/her back to float, rest, and breathe, and to maintain this position until help arrives.

Older children will learn the self-rescue sequence of swimming until they need air, rotating onto the back to float, then rolling back over to continue swimming. They are taught to repeat this sequence until they reach the safety of the pool steps, side of the pool, or the shoreline.

Sessions run from six to eight weeks, Monday through Friday, beginning at 6:30 a.m. Once children become skilled, Krause will conduct the last lesson with the child's parent(s), so they can become more confident in the water. The child wears a bathing suit for the last class and also receives a medal to commemorate successful completion. In addition, Krause provides mainte-

nance and refresher classes when needed.

For more information or to schedule an appointment, contact s.krause@infantswim.com.

ABOUT SITRIN: Sitrin provides a variety of services for people of all ages and abilities, including comprehensive medical rehabilitation (inpatient and outpatient), long-term care, assisted living and enriched housing (Cedarbrook), NeuroCare, residential care for people with intellectual disabilities and medically complex conditions, medical and social model adult day health care (OPAL Program), military rehabilitation, adaptive sports (STARS Program), a Wellness and Aquatic Center, orthopedic injury program, concussion management, child care, and dental clinic. Sitrin is a not-for-profit corporation.



Pictured Above: Certified Infant Swim Instructor Stehli Krause provides swimming lesson to a two-year-old in one of Sitrin's inground therapy pools. The child, dressed in winter clothing, is learning how to self-rescue in the event of an unexpected fall into a body of water.



SAVE THE DATE! Mah Jongg Tournament Sunday, May 1, 2022

Contact Lynn Tomaino for more information
lynnbt@roadrunner.com

Four Israeli Inventions Make TIME's 100 Best Inventions List

Four Israeli tech companies have been named in this year's annual list of TIME magazine's 100 Best Inventions for creations "that are changing how we live, work, play and think about what's possible," the publication said Wednesday.

The global list of 100 "groundbreaking inventions" includes COVID-19 vaccines, a toy robot to support hospitalized children, a smart sneaker, a hidden breast pump, a new pasta shape, waterless haircare products and eco-friendly dye for jeans.

To compile the 2021 list, TIME asked for nominations from its editors and correspondents from around the world and via an online application process. The jury then evaluated each contender on "key factors, including originality, creativity, effectiveness, ambition and impact."

Every year, TIME highlights inventions that "are making the world better, smarter and even a bit more fun," the magazine said.

The technologies and products that were showcased this year came from the fields of accessibility, artificial intelligence, apps and software, augmented and virtual reality, beauty, connectivity, consumer electronics, design, education, entertainment, experimental, finance, fitness, food and drink, home health, household, medical care, outdoors, parenting, productivity, robotics, social good, style, sustainability, toys and games, transportation, travel, wellness and special mentions.

TIME featured six Israeli inventions in its 2020 list and nine the year prior. Here are the noteworthy four Israeli inventions and companies:

1. OrCam Read, a smart reading support device developed by OrCam Technologies, the maker of artificial intelligence-based wearable devices

to help the blind and visually impaired read texts via audio feedback. In 2020, the company launched OrCam Read, a handheld digital reader meant to help people with language processing challenges, including dyslexia. The device (priced at \$1,990) captures and reads out full pages of text and digital screens and follows voice commands.

OrCam was founded in 2010 by Amnon Shashua and Ziv Aviram, who are also the founders of auto technology firm Mobileye, which was sold to Intel Corp. in 2017 for a whopping \$15.3 billion.

The company is a repeat entry in the TIME's 100 best inventions list, nabbing a spot in 2019 for the OrCam MyEye, an artificial intelligence-powered device that attaches to the frame of glasses and can identify faces or currency or read a text or other information aloud.

The OrCam Read was featured in the accessibility category.

2. Percepto AIM, software program by Israeli drone security company Percepto. The firm uses on-site drones and robots to automate inspections, emergency response and security for critical infrastructure and industrial sites like power plants, refineries and mines.

The company was founded in 2014 by Dor Abuhasira, Sagi Blonder, Raviv Raz and Ariel Avital. It has a development center in Modi'in and offices in the US and Australia and employs some 75 people. Percepto says its solutions are used by Fortune 500 customers in more than



10 countries including Italy's ENEL, Florida Power and Light, and Verizon.

"It is truly an honor to receive this award from TIME, a great and respected media brand for nearly a hundred years," Abuhasira said in a press statement in response to the recognition. "Percepto created a new paradigm for industrial facility inspection by integrating AI and autonomous robot management with advanced visual data analysis. Being on this list is a testament to this accomplishment, and we thank the editors and staff at TIME for this recognition."

Percepto was included in the artificial intelligence category.

3. Israeli agtech (agriculture tech) company SupPlant, the developer of sensing technology for farming.

Founded in 2015, SupPlant says it combines plant sensing, artificial intelligence and accumulated data to provide growers with irrigation recommendations to inform better decisions. The company claims that its product "dramatically enhances water use efficiency" as well as yield quantity and quality.

Its latest project is an irrigation platform that targets some 450 million smallholder farmers in India and sub-Saharan Africa.

SupPlant appeared in the sustainability category.

4. Israeli wireless "smart road" tech startup ElectReon, the developer of a system that charges electric vehicles (EVs) while in full motion.

Founded in 2013, ElectReon's wireless charging system uses copper coils laid beneath the asphalt to transfer energy from the electricity grid to the road and to manage communication with approaching vehicles. Receivers are



Four Israeli Inventions Make TIME'scont'd

installed on the floor of the vehicles to transmit the energy directly to the engine and the battery while the vehicles are on the go, doing away with concerns about limited driving range and short battery lifespans.

This summer, ElectReon welcomed former Israeli president Reuven Rivlin as company president



to “enhance the company’s collaboration with governments and global companies, as well as to share our ac-

tivities with decision-makers around the world.”

The company signed a new deal last month with the Tel Aviv-Jaffa Municipality and the Dan Bus Company to launch a large-scale commercial deployment of its wireless charging infrastructure to power electric buses in Tel Aviv.

ElectReon was founded in 2013 and is based in the northern Israeli community of Beit Yannai. It has a number of running partnerships in Europe to pilot its smart road tech in Germany, France and Belgium.

In Sweden, ElectReon has installed a 1.65-kilometer (1-mile) electric stretch used by a bus and a truck on the 4.1 kilometer (2.5 miles) route between the airport and town center of Visby on Gotland Island.

“We are honored by the

recognition of ElectReon’s wireless charging solution by TIME as we work to spread awareness on the viability of this technology in maximizing fleet owner vehicle efficiencies, eliminating the cost of fuel, and reducing their full lifecycle carbon emissions,” said ElectReon CEO Oren Ezer in a statement. “As we rapidly scale our deployments around the world, we envision this technology to play a key role in accelerating the mass transition towards total electrification and we look forward to continuing to build the transportation infrastructure of tomorrow with the ongoing outstanding support from our industry and governmental partners we have experienced until now.”

ElectReon was listed in the transportation category.

Orange-Scented Jelly Doughnuts (Sufganiyot) Recipe from Claudia Rosen

INGREDIENTS

- ¼ cup lukewarm milk or water
- 1 teaspoon dry yeast
- 3 tablespoons sugar
- 1 whole egg plus 1 egg yolk
- 3 tablespoons sour cream or vegetable oil
- ¼ teaspoon salt
- ¼ teaspoon vanilla extract
- freshly grated zest of 1/2 orange
- 1 ⅔ cups flour, more as needed
- ½ cup thick raspberry or strawberry jam
- vegetable oil for deep-frying
- confectioners' sugar for dusting

PREPARATION

Place milk or water in small bowl. Sprinkle yeast and one teaspoon sugar over milk. Set aside until frothy, about 10 minutes.

In a mixer fitted with paddle attachment, beat remaining sugar with egg and egg yolk. Add sour cream,

salt, vanilla extract, orange zest and yeast mixture, and mix well. With mixer running, gradually add flour. Mix until dough is soft, smooth and elastic, adding flour if dough seems very sticky, 3 to 5 minutes. Do not add more than an additional 3 tablespoons flour; dough will be somewhat sticky, but will firm up in refrigerator. Place in an oiled bowl, cover and refrigerate at least four hours or overnight.

On a floured surface, roll out dough to 1/2-inch thickness. Use a biscuit or a cookie cutter to cut out 2-inch rounds, placing them on a parchment-lined baking sheet. Reroll scraps and cut again. Let rise in a warm place 30 minutes.

In a heavy pot, heat three inches of oil to 365 degrees; when hot enough, a small piece of dough will brown on bottom in 30 seconds. If too hot, doughnuts will brown outside before cooking through. Working in batches,

fry doughnuts until golden brown, turning once. Drain on paper towels and dust with sugar while still warm. Let oil come back to 365 degrees between batches.

If you have a pastry bag, fit with a small round tip and spoon jam into bag. When doughnuts are cool enough to handle, use tip of bag (or pointed tip of a serrated knife) to make a hole in bottom of doughnut. Squeeze or use a small spoon to nudge 1/2 teaspoon jam into hole. Repeat with remaining doughnuts and serve immediately. Dust again with powdered sugar.



Newsletter

The Jewish Community
Federation of the Mohawk Valley
2310 Oneida St.
Utica, NY 13501

Return Service Requested

Phone: (315) 733-2343

Fax: (315) 733-2346

**Non Profit
Organization U.S.
Postage
PAID Permit #852
Utica, NY**

We're on the Web
www.jccutica.net



Executive Director:
Victor Pearlman

Office Hours:
Monday - Friday
10 a.m. - 2 p.m.

The newsletter of the Jewish Community Federation of the Mohawk Valley is published monthly by the Jewish Community Federation of the Mohawk Valley
2310 Oneida St., Utica, NY 13501 • (315) 733-2343 • www.jccutica.net