



CROWN HEIGHTS CHRONICLE



Latest news and bulletin updates

Members have been letting me know that they look forward to receiving their copy of this newsletter. Thank you to all those who contributed to this issue. We welcome submissions, humour, member news, recipes and ideas of all kinds! It would be nice if some other members could send me their recipes instead of me relying on my own daughters.

Ruth Cohen, Editor ruthc613@gmail.com

SPOTLIGHT ON OUR STAFF



Many people have special gifts that help them to contribute to people's lives around them in a positive way. Galbert Spence (aka Spence) is one of those people. As many of you know, our very own Spence is not only a diligent Maintenance Worker celebrating his second year as a Crown Heights employee, but he is also exceptionally gifted in music.

As an avid self-taught musician, he plays several different instruments including, the guitar, bass, piano, drums, banjo, etc. If you've ever had the pleasure of hearing him play, it would cause even the toughest of heart to melt.

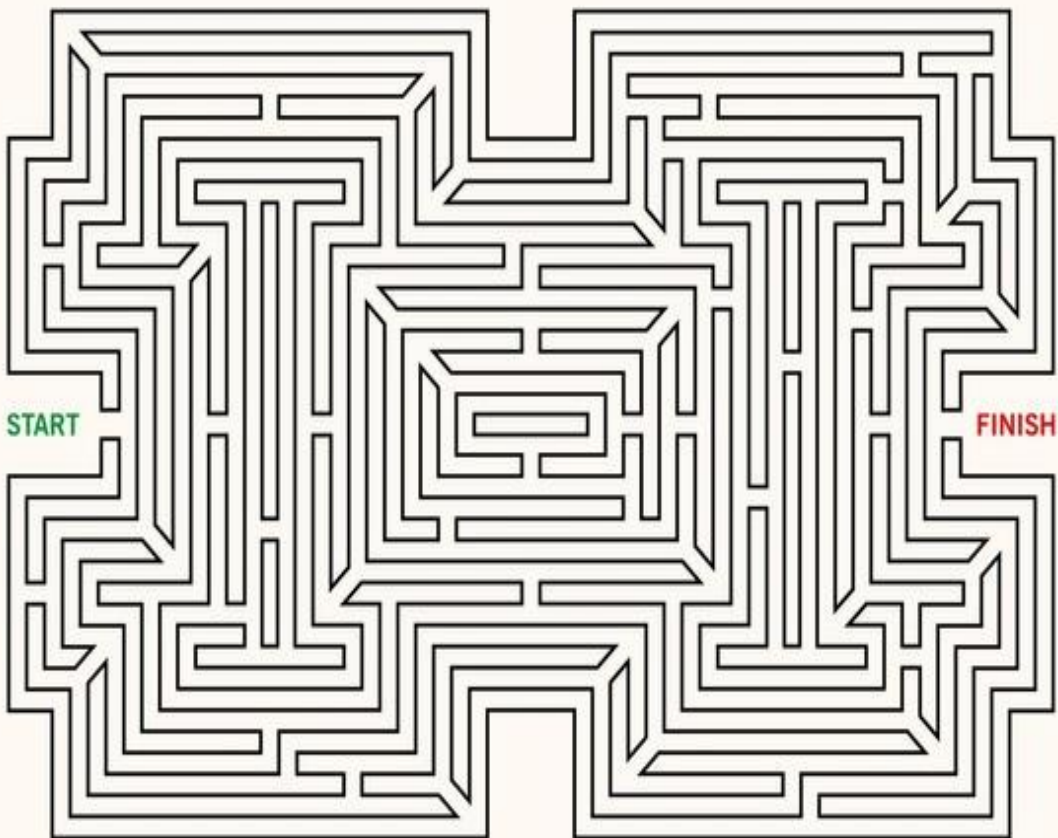
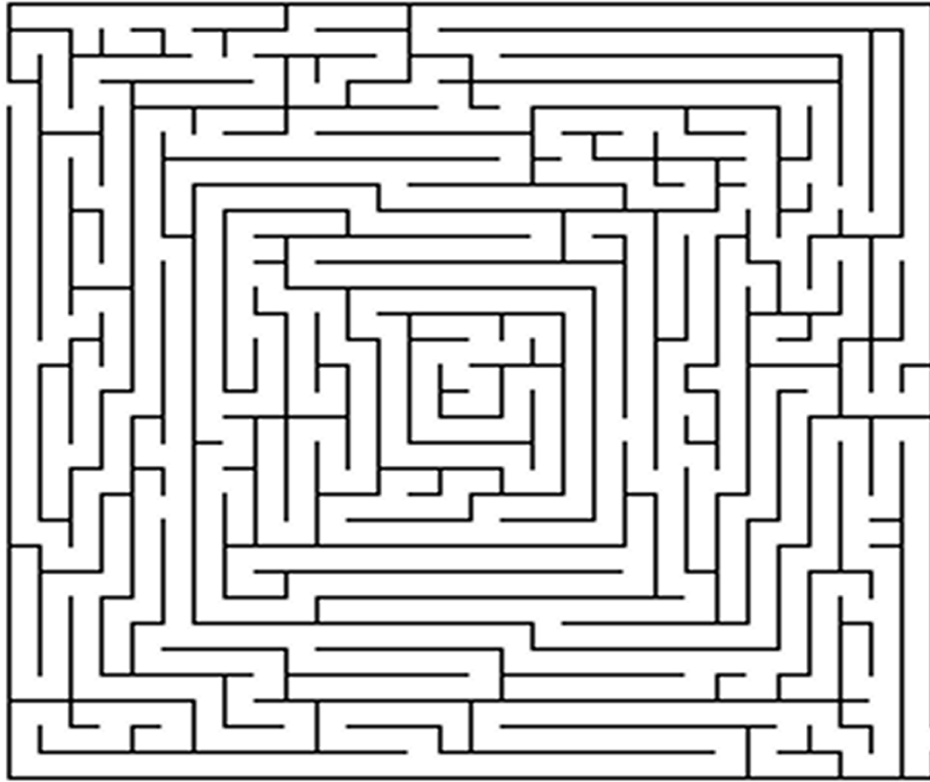
His musical talents afforded him the opportunity to travel the world, (with 3-time Grammy award winning group Burning Spear), to places such as Denmark, Norway, Sweden, Russia, Australia, New Zealand, Africa, Germany, Holland the Caribbean islands and many others!

Fun Facts:

- Spence was born in Jamaica, lived in the U.S. for more than 30 years & in Germany for 10 y
- He is the eldest of 12 siblings
- Favorite foods, typically from the Caribbean, include sour sop, mangoes and sugar cane!

Spence enjoys the challenge of working at Crown Heights and continues to find tremendous joy in helping the members and resolving their issues, one work order at a time.

SOLVE THESE MAZES!



HUMOUR PAGE

A boy asks his father, "Dad, are bugs good to eat?" "That's disgusting. Don't talk about things like that over dinner," the dad replies. After dinner the father asks, "Now, son, what did you want to ask me?" "Oh, nothing," the boy says. "There was a bug in your soup, but now it's gone."

A crow was sitting on a tree, doing nothing all day. A rabbit asked him, "Can I also sit like you and do nothing all day long?" The crow answered, "Sure, why not." So the rabbit sat on the ground below the crow and rested.

A fox jumped on the rabbit and ate it.

Moral of the story: To be sitting and doing nothing, you must be sitting very high up.

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A man is flying in a hot-air balloon and realizes he is lost. He reduces height and spots a man below. He lowers the balloon farther and shouts, "Excuse me! Can you tell me where I am?"

The man below says: "Yes, you're in a hot-air balloon, hovering 30 feet above this field."

"You must be an engineer," says the balloonist.

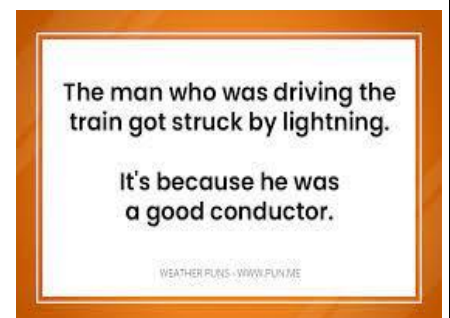
"I am," replies the man. "How did you know?"

"Well," says the balloonist, "everything you have told me is technically correct, but it's no use to anyone."

The man below says, "You must be in management."

"I am," replies the balloonist, "but how did you know?"

"Well," says the man, "you don't know where you are or where you're going, but you expect me to be able to help. You're in the same position you were before we met, but now it's my fault."



WHAT'S COOKING RECIPE PAGE

EGGLESS CHALLAH – submitted by Tzivia Wagowsky

12 cups flour
1½ cups sugar
2 tbsp. salt
1 cup warm/hot water
4 tbsp. dry active yeast (Fleishmans)
1¾ cups water
1 cup oil

Preheat oven to 355 degrees Fahrenheit.

Prepare pans with parchment paper

Mix first three ingredients

Make a pit in the flour mixture.

Add the 1 cup of warm/hot water to the pit

Dissolve 4 tbsp. yeast into the pit by just stirring it into the water

Wait until you see bubbles forming – approximately 5-7 minutes

Add oil

Add 1¾ cup water

Mix & knead until you have nice fluffy dough. If dough is sticky, add a little more flour

Cover with a towel and let rise for 2 hours

Shape Challahs and place in 3 pans – makes 3 large or 6 medium challahs (2 in each pan)

Brush top of challahs with water & sprinkle with sesame or poppy seeds

Bake at 355 degrees for approximately 55 minutes

(Before shaping Challah don't forget to pinch off a piece of dough for Hafrashas Challah)



EASY BASIL DIP - submitted by Tzivia Wagowsky

1 package basil leaves
1 bunch shallots
4 peeled garlic cloves
5 heaping tbsp. vegan mayonnaise

Clean and wash basil leaves and shallots

Chop shallots in quarters

Put shallots and basil leaves in a tall narrow container suitable for hand blender

Add garlic and mayonnaise

Use hand blender to blend until smooth

Put in a dish, cover and refrigerate for an hour

Use as a dip for raw vegetables, crackers or a spread for bread or on pasta

