



MOSHAVA CHADASHOT

CHANUKAH 5777

Volume 20 Number 1
From the International Desk of
Moshava Ennsimore

Shalom from our Rosh Mosh Daniel Gofine

Shalom Moshava Family!

I hope this message finds you well!

As we really get into the Winter months, there is no better time to reflect on the amazing and jam-packed summer that we had experienced just a few months ago. We had made so many great memories spending time with our Eidah and Madrichim and Madrichot, learned so many new things about Kibbutz life and the Aliyot (to name just a few!), and had made new friends that will last a lifetime. Our ruach hadn't dipped for a second, we overcame challenges together, and made an amazing and vibrant community. I'm proud to say that I was apart of Moshevet Am HaNetzach!



As we sit in the long winter days, we look towards Channukah as a time of hope and inspiration.

While on the surface we recognize the "Nes Pach HaShemen" as the miracle in which the Chashmonaim discovered a small jug of oil that lasted for eight days, perhaps the theme of a jug of oil runs much deeper than this one miracle. In Melachim Bet 4:1-7, we read of a desperate and poor widow who cannot pay back the debt she owed. The navi Elisha approaches this widow and instructs her to fill up as many vessels as she can with the single jug of oil that she owns, which she miraculously is able to do. In turn, she pays off the debt that was owed.

In both stories, a small jug of oil serves as a beacon of hope for a people in need of it. Carrying a similar message, Chanukah represents a time of hope for all of Am Yisrael as we remember the Chashmonaim's victory during the darkest (literally!) time of the year. Coming off the Winter Solstice, there is no better time and place to look forward to than Moshava and to draw inspiration from the special avirah we had created!

Machaneh truly is a magical place, and as we continue to design our new tochnit, develop new programs, and brainstorm amazing new ideas for camp, you be apart of the magic this coming summer!

Wishing everyone a warm, safe, and inspirational Chanukah! I can't wait to see you and catch up at the upcoming reunions in Israel and Toronto!

חג חנוכה שמח!

Shabbat VaYeshev

Jerusalem: 4:00/ 4:21

Moshava : 4:20/ 5:28

Toronto: 4:26 / 5:34

Montreal: 3:56 / 5:05

New York: 4:15 / 5:19

Los Angeles: 4:30 / 5:31

Ramat Gan: 4:20 / 5:22

Tzfat: 4:15 / 5:17



**CAMP MOSHAVA
ENNSIMORE**
Friends Forever. Family Forever.
MOSHAVA FOREVER

Channukah Sameach from Our Director



HELLO CAMP MOSHAVA,

What an exciting past few months it has been. We have had the highest early bird registration in 10 years - WHOOOOHOOOO! Way to go Moshava family. Only 45 spots left till we are full in the first month. Make sure to spread the word.

Staff interviews have been going on over the past months and soon enough we will be announcing our new Roshei Eidah line up so stay tuned for that. We are also excited about the upcoming reunions taking place both Toronto and Israel. Can't wait to see you there.

We are working on some new changes in programming this year and look forward to sharing them with you.

Vince has already started to build our new G2 and B6, we now officially have more new bunks than old. As we continue towards our 2020 goals it will be exciting to see all the new changes that take place.

We have been working hard to collect alumni data so that we can update our alumni database. If you know anyone that went to Moshava in the 60's, 70's, 80's or 90's email me at

vicky@campmoshava.org so I can get their contact information and add them to our database.

Some exciting new fundraisers are in the works. Make sure you spread the word and help us reach our goals.

Wishing you all a channukah sameach,
Vicky Shizgal
Director, Camp Moshava Ennismore



We'd love to hear from you during the year! If you would like to share memories, a top 5 or top 10 list or really anything at all, please send it to meir@campmoshava.org

Only 21 days
Till Camp!

no, just kidding, more like 190ish,
but wouldn't that be awesome!

Channukah Sameach from The Chairman of the Va'ad

"Ma'alim bakodesh v'lo meridin"

This is the stated reason why we go according to Beit Hillel and not Beit Shammai in lighting the menorah – we start with one and increase to eight, as we want to 'increase in holiness and not decrease'. So, too, we should always strive for this maxim in our lives, to look forward to increasing our knowledge, increasing our experiences and increasing our purpose.

I sometimes like to think of camp in this regard, as a tool to increase and enhance what happens during the year. All too often, the summer can become a time when there is negative progress, where all the gains in education and spirituality that were accomplished during the year are lost. A Jewish summer camp experience is the opposite. It is the place where instead of these things becoming lost, they are ignited and amplified. Study after study proves that a summer in camp, where a child is immersed in a Jewish atmosphere in which learning is just one of many fun activities, is immeasurable in terms of long-term identity and continuity.

In that spirit, let me thank the many volunteers on our Vaad and committees, as well as Vicky and our staff, who are striving to make sure that we continue to be 'maalin bakodesh' every year.
Chanukah Sameach, Dan Diamond



My First Summer at Moshava!

By Zoey and Ashley Botnick

Now we truly understand when people tell us that everyday of the year that passes means we are closer and closer to camp. Going to camp Moshava Ennismore was and is a life changing experience. At first we were very keene to go, because it meant we would get to fly all the way to Canada without knowing anyone. Before we even got onto the bus to camp we felt welcomed, like we found a second family. As soon as we got onto the bus we were engaged in conversation and were already making friends. After the long and eventful bus ride we arrived and were greeted by so many people that were full of ruach and who were all willing to help. We were pulled into a world of smiles and ruach. We had started off shy, and now we considered Moshava a special place where we felt at home.

During the first week all our nerves and worries disappeared. We had such an eventful week. All the peulot were so much fun. The Shabbatot were days where we could reflect and just hang out with everyone. The Shabbatot in camp were another great component that made camp so special.

Throughout the whole 6 weeks we felt a sense of happiness, positivity and energy throughout our eidah and the entire camp. We were able to bond with our eidah and learn from them too. The friendships we have made we will forever be connected to and we will always cherish them.

Even though we have been to other camps before none was like this. We made so many friendships that will last forever, we learnt so many lessons that we will carry with us and we will always be able to call Moshava Ennismore our home. We can't wait for next year!



Shabbat Chanukah and Tzedakah chag sameach from the editor

Tzedakah is, of course, a tremendously important mitzvah that everyone can do. Chanukah stands out, however, as the only time we have a tradition of giving people money as gifts for non-tzedaka reasons. Chanukah gelt is as old a tradition as the crusty chocolate coins you found in the back of your cupboard from the 2nd Century BCE. I love asking students, “so why do we have this tradition of giving money to people?” More often than not, no one has an answer. It seems that when children receive money as a gift, they say thank you and don’t question their good fortune. There are two main reasons for this tradition. The first, of course, is that gambling with the dreidel was what the Jewish children would tell the Greeks they were doing when they were really studying Torah. The other reason was, when the Jews recaptured Yerushalaim and ruled themselves, they were able to again make their own coins. One of the strongest statements a country can make for its own independence and national identity is the use of its own money. In either case, the gift of money goes to further the overall theme of Chanukah, that we chose to maintain our Jewish way of life in the face of the dominant Greek society around us at the time.

It is interesting that the parsha that that always coincides with Shabbat Chanukah is Mikeitz. In Mikeitz we watch as Joseph emerges from prison to become the viceroy of Egypt. He spent 13 years away from his family and already had a strained relationship with his brothers, and even perhaps with his father. Considering this, on some level no one could blame Joseph if he were to completely abandon his childhood teachings and fully assimilate into Egyptian society. Yet he holds true, and is remembered as Yosef HaTzadik.

In addition, in parshat Mikeitz we have the births of Ephraim and Menashe. These two sons of Yoseph were born and raised in the palace. The fact that they grew up as the aristocracy of Egypt and achieved the status of their own tribes of Yisrael is perhaps the greatest accomplishment in Jewish education in history. It is for this reason that when parents bless their sons on Friday night, they say “May Hashem make you like Ephraim and Menashe” – that despite any negative influences around you as you grow up, may you stay true to the teachings of Torah.

Shabbat Shalom, Chag Urim Sameach and May all your chocolate coins be fresh.



Our Tzevet in Israel

Talya Saban - Midreshet HaRova

25. And they sat down to eat a meal, and they lifted their eyes and saw, and behold, a caravan of Ishmaelites was coming from Gilead, and their camels were carrying spices, balm, and lotus, going to take [it] down to Egypt.

כֹּה וַיֵּשְׁבוּ לֵאכֹל לֶחֶם וַיִּשְׂאוּ עֵינֵיהֶם וַיֵּרְאוּ וְהִנֵּה
אֶרְכָּתָה יִשְׁמַעֲאֵלִים בָּאָה מִגִּילְעָד וְעַמְלֵיהֶם נֹשְׂאִים
נִבְאָה וְעֵצִי וְלֹט קְלִיקִים לְהוֹרִיד מִצְרָיִם:

One might ask why the Torah goes into so much detail as to tell us what the camels were carrying when they took Yosef?

Rashi explains that this is a reward for the righteous. How? Because usually these camels carried smelly things, like; tar, gas, etc.

The change in what the camels were carrying was sort of like a “consolation prize” for Yosef. So why would something like nice spices on the camel taking him to his new master really make a difference when he’s being sold by his brothers?

This was really a sign from Hashem! Hashem was telling Yosef (through the spices) that not all hope was lost! That Yosef may have been sold, but at least his journey there would be as comfortable as can be.

We always need to appreciate the hand of Hashem supplying us with minor pleasures to enhance our lives. We can learn an important lesson from this when facing difficult situations. Sometimes we get lost in our own misery and it’s very easy to focus on only the bad but we need to remember to keep our eyes open for the minor pleasures Hashem is sending our way.

We can also relate this idea to Chanuka, the Macabim could’ve dwelled on all that was bad; they didn’t have enough oil and were ready to give up. Instead they were able to do what Hashem needed them to do and were able to keep lighting for 8 nights straight. Each night the oil lasted Hashem was showing them that there was hope for the future.

We have to learn to see every situation as a test from Hashem and to only focus on the good!

Chag Samaech and Shabbat Shalom!!!!





CAMP MOSHAVA ISRAEL REUNION JANUARY 14, 2017



HAPPY
FACES AT
REUNION
2016



**JOIN US FOR A MELAVEH MALKA MOSHAVA REUNION
FOR CAMPERS AND STAFF FROM 2016 AND NEW CAMPERS 2017**

**MOTZEI SHABBAT JANUARY 14, 2017 AT 7:15 PM
AT THE HOME OF THE POSNER FAMILY, 31 RECHOV EPHRAIM, MODI'IN**

RSVP: vicky@campmoshava.org



CAMP MOSHAVA REUNION

JANUARY 27-29, 2017



HAPPY
FACES AT
REUNION
2016

FRIDAY NIGHT REUNION

A community Camp-style Kabbalat Shabbat, followed by a scrumptious Seudah for campers and tzevet, and topped off with fun activities for Eidot Aleph – Bet 2* & rockin' tisches at local homes for Gimmel, Daled and MH*! *Eidot refers to your Eidah from Summer 2016

SHABBAT AFTERNOON SNIF

With Bnei Akiva of Toronto at the BAYT, with Se'udah Shlishit and Slow Shira, followed by Ma'ariv and an amazing Havdallah... SHA-SHA-SHAVUA TOV!

MOTZA'EI SHABBAT NIGHT ACTIVITIES

Eidot Aleph through Daled will have an awesome time at E-Zone with pizza and treats, and Mach Hach will have a special reunion activity!

For pricing details and to register go to www.campmoshava.org or email o.wolynetz@gmail.com





take advantage of the low Canadian dollar

Subsidy Available



CAMP MOSHAVA WANTS YOU!

Camp Moshava Ennismore (located near Toronto, Ontario) will be holding an open house with the Director of Camp Moshava, Vicky Shizgal. Camp Moshava is one of the premier Jewish Orthodox summer camps in Canada. It is a coed camp for children in grades 2-10.

For 57 years, Camp Moshava has been offering children a family atmosphere in a supportive, nurturing environment, inspiring kids to grow with the hashkafa of Torah V'avodah. Please bring your kids to learn more about Camp Moshava, meet Vicky and begin planning for the summer of 2017.

When: Thursday, January 12th at 7:00pm
 Where: Achi Dakar 29, Ra'anana.
 RSVP by email: Leelah.gitler@gmail.com
 or call Leelah 052-362-9566

Camp Moshava capacity is only 250 campers, so every face is familiar and camp is a tight-knit family! Please check out www.campmoshava.org and feel free to contact Director Vicky Shizgal at vicky@campmoshava.org

Sincerely,
 Leelah and Joseph Gitler

special Israeli discounts

flight stipends included













Subsidy Available



CAMP MOSHAVA WANTS YOU!

For 57 years, Camp Moshava has been offering children a family atmosphere in a supportive, nurturing environment, inspiring kids to grow with the hashkafa of Torah V'avodah. Please bring your kids to learn more about Camp Moshava, meet Vicky and begin planning for the summer of 2017.

When: Thursday, January 12th at 7:00pm
Where: Achi Dakar 29, Ra'anana.
RSVP by email: Leelah.gitler@gmail.com
or call Leelah 052-362-9566

Camp Moshava capacity is only 250 campers, so every face is familiar and camp is a tight-knit family! Please check out www.campmoshava.org and feel free to contact Director Vicky Shizgal at vicky@campmoshava.org

Sincerely,
Leelah and Joseph Gitler

special Israeli discounts

flight stipends included



take advantage of the
low Canadian dollar

Subsidy Available



CAMP MOSHAVA WANTS YOU!

Camp Moshava Ennismore (located near Toronto, Ontario) will be holding an open house with the Director of Camp Moshava, Vicky Shizgal. Camp Moshava is one of the premier Jewish Orthodox summer camps in Canada. It is a coed camp for children in grades 2-10.

For 57 years, Camp Moshava has been offering children a family atmosphere in a supportive, nurturing environment, inspiring kids to grow with the hashkafa of Torah V'avodah. Please bring your kids to learn more about Camp Moshava, meet Vicky and begin planning for the summer of 2017.

When: Sunday, January 15th at 7:00 pm
Where: 31 Ephraim Modiin
RSVP by email: Gildaposner@gmail.com
or call Gilda 054-341-8339

Camp Moshava capacity is only 250 campers, so every face is familiar and camp is a tight-knit family! Please check out www.campmoshava.org and feel free to contact Director Vicky Shizgal at vicky@campmoshava.org

Sincerely,
Gilda and Aaron Posner

special Israeli discounts



flight stipends included



The Moshava Cookbook

Recipe: Sweet Challah

Source: <http://www.secretofchallah.com/50708/Challah-Recipes> (modified)

Yield: 2-3 challahs

Time: 2 ½-3 hours

Ingredients:

Equipment:

- 6-7 cups white flour (1 Kg)
- 1 tablespoon salt
- 2 tablespoons dry yeast
- 1 cup sugar (or less, to taste)
- 2 cups warm water
- 1 egg
- 1/3 cup oil
- Raisins (optional)

- Mixing bowls and spoons
- Measuring cups and spoons
- Baking tray
- Pastry brush

Topping:

- 1 egg, beaten
- Sesame or poppy seeds (optional)

Glaze (optional):

- ¾ cup boiling water
- 5 tablespoons sugar

Directions:

Place the flour in a large bowl and combine with salt.

Add yeast, sugar, and water and then the egg and oil. Knead the mixture well for about 5 minutes. If the dough is sticky, add a bit more flour and knead with greased hands. The dough should be smooth and very soft, but workable. Cover the bowl with plastic wrap or a clean kitchen towel and let the dough rise in a warm place for approximately 1 hour, until the dough doubles in volume.

Knead the dough for a few minutes on a floured surface and form the challahs. It's best to work with greased hands, since the dough is very soft.

Place challahs in a pan. Cover and let them rise again in a warm place for approximately 1 hour, until the dough doubles in volume. (For a shortcut, see tip below). In the meantime, preheat the oven to 375° F (190° C).

Brush with beaten egg, and sprinkle with sesame seeds. Bake until challahs turn dark brown.

When the challahs appear to be almost done, prepare the glaze: Dissolve the sugar in boiling water. Remove the challahs from the oven and immediately spoon the boiling glaze over them. Remove the challahs from the pan so that the bottom of the challahs doesn't get wet from the glaze, and cool on a wire rack.

TIP: To reduce some of the rising time, challahs can be placed in a cold oven that is then set to 425°F. After 20 minutes, temperature should be reduced to 375°F and baking completed.

NOTE: If you increase this recipe, you may need to take *challah*. For amounts over 1666.6g of flour, separate *challah* with a blessing; for amounts over 1230g of flour but less than 1666.6g. separate *challah* without a blessing.



The Moshava Cookbook Part I

Recipe: **Pizza**

Source: <http://amysfinerthings.com/no-rise-pizza-crust>

Yield: about 4 servings

Ingredients:

- 1 Tbsp. yeast
- 1 cup very warm water
- 1 tsp. sugar
- 1 tsp. salt
- 2 Tbsp. olive oil
- 1 c. whole wheat flour
- 1 1/2 c. white flour
- Tomato sauce, cheese and toppings of choice

Time: about 45 minutes

Equipment:

- Mixing bowl and spoon
- Measuring cups and spoons
- Pizza pan

Directions:

Mix yeast, sugar, and water. Allow to sit for a few minutes to get yeast activated. You'll know it's ready when it bubbles. Add salt, oil and both flours. Mix well. Knead into a smooth dough on a floured surface. (I usually knead for about 2 minutes.) Allow dough to rest 5-10 minutes. (It's easier to shape if it rests.) Press into a large, greased pizza pan. (This recipe makes enough for one large "hand tossed" consistency crust.) Add pizza sauce (I often use tomato sauce sprinkled with Italian Seasoning) and toppings. Bake at 425°F (220°C) for about 15 minutes.

Recipe: **Mini Frittatas**

Source: adapted from <http://allrecipes.com/recipe/muffin-pan-frittatas/?scale=12&ismetric=0>

Yield: 6 muffin-sized frittatas

Time: 35 minutes

Ingredients:

- Cooking spray
- 3/4 c chopped vegetables of your choice (e.g. onion, mushroom, peppers, tomato, potato)
- 3 eggs
- 1/4 c milk
- Salt and pepper to taste
- 1/2 c cheddar cheese, divided

Equipment:

- Measuring cups and spoons
- Mixing bowls and spoons
- Muffin tin
- Frying pan (optional)

Directions:

Preheat oven to 350°F (180°C). spray 6 muffin cups with cooking spray and line with paper. Optional: sauté vegetables. Whisk together eggs, milk, salt, pepper and half the cheese. Add vegetables. Divide mixture among the muffin cups and sprinkle with remaining cheese. Bake about 20-25 minutes, until centres are set and frittatas are lightly browned.



The Moshava Cookbook Part I

Recipe: **Zucchini Kugel** (parve)

Source: adapted from *Dining In Again*, via www.imamother.com

Yield: 1 9-inch round kugel

Time: 1.5 hours

Ingredients:

Equipment:

- 2 lb. zucchini (6 small or 2 large)
- 1 onion
- 3 eggs
- ½ c. canola or olive oil
- 1 tbsp. water
- 1 c. flour
- 1 tsp. baking soda
- 1 tsp. salt
- White pepper to taste

- Grater
- Mixing bowl and spoon
- Measuring cups and spoons
- 9-inch round baking pan

Directions:

Preheat oven to 350 F (180 C). Grate zucchini and onion. Squeeze out excess water. Add remaining ingredients and stir until well combined. Pour into greased 9-inch round baking pan and bake until golden and firm, about 60-75 minutes.

Recipe: **Butter Tart Muffins**

Source: <http://allrecipes.com/Recipe/Butter-Tart-Muffins/Detail.aspx?evt19=1&referringHubId=350>

Yield: 12 muffins

Time: About 40 minutes

Ingredients:

Equipment:

- 1 ½ cups raisins
- ¾ cup white sugar
- ½ cup butter, cubed
- 2 eggs, beaten
- ½ cup milk
- 1 teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 pinch salt
- ½ cup chopped walnuts (optional)
- ¼ cup real maple syrup

- Mixing bowls and spoons
- Measuring cups and spoons
- Muffin tins
- Saucepan

Directions:

Place raisins, sugar, butter, eggs, milk, and vanilla in a large heavy-bottomed saucepan. Cook over medium heat, stirring frequently until mixture is hot, slightly thickened, and just beginning to bubble, about 4 to 5 minutes. Cool slightly, uncovered, in the refrigerator, while continuing with recipe.

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or coat with cooking spray.

Stir flour with baking powder, soda, and salt in a large mixing bowl. Make a well in center and pour in warm raisin mixture, stirring just until combined. Stir in nuts until evenly mixed. Spoon batter into muffin cups.

Bake at 375 degrees F (190 degrees C) in center of oven until golden and a cake tester inserted into center of a muffin comes out clean, about 15 to 17 minutes. Remove from oven and immediately pour about 1 teaspoon syrup over each muffin. Cool muffins in cups for 10 minutes, then remove to a rack. Serve warm.

