

Community

Meals and miracles



Fox Chapel Chabad photo

The Fox Chapel Chabad Jewish Women's Circle held its Holocaust Survivors Cookbook event, "Meals & Miracles," March 16. Shown from left are JWC committee members Amy Taxay, Stacy Edelstein, event coordinator Shternie Rosenfeld, Sara Baum, Rebeca Czonstkowsky, event chair Sheri Letwin, Ronalee Rosenthal, cookbook author Joanne Caras, Nancy Baum and Cheryl Lemberg.

Jew' colades

COMPILED BY ANGELA LEIBOWICZ

Community Editor

Deborah Friedman, executive director of Jewish Residential Services, was honored with the "Distinguished Career Award" by the Pennsylvania Association of Psychosocial Rehabilitation Services.

This award honors an individual who, throughout his or her career, has effectively promoted the development and implementation of psychiatric rehabilitation services and recovery in Pennsylvania. Friedman served on the PAPSRS board of directors, which is dedicated to the promotion and improvement of the range of services and approaches that facilitates the recovery of persons with psychiatric disabilities.



Deborah Friedman

Since 1991, Friedman has overseen the development of three programs for adults with psychiatric and developmental disabilities living in the community. The award ceremony will be held at the Pennsylvania State University Conference Center April 27.

Young adults attend conference



United Jewish Federation photo

Nine members from the United Jewish Federation's Young Adult Division attended the National Young Leadership conference in Boston. The three-day event brought together 220 young adults from across the country in the spirit of service and *tikkun olam*, the healing and repair of the world, to bring books into the lives of underserved children in the Boston Public Schools. Pictured are Matthew Keller, Kristen Keller, Scott Tobe, UJF Young Adult Director Becca Tobe, Catia Kossovsky, Karina Krulig, David Spear, Larry Schwartz and Ellen Freeman.



The Chronicle Cooks

I found this recipe on the inside cover of the plastic container of basil I purchased to make pesto. After reading this recipe, I changed my mind — I just had to try it because it sounded so good. It's wonderful. Instead of capellini, you can use farfalle, which works better if you are serving buffet style.

The first time I made this it seemed to take forever, because I had to keep referring back to the directions. After making it a few times (and chopping spinach and basil in the food processor instead of by hand), you'll be doing it by memory, and the dish will be ready to serve quickly.

CAPELLINI WITH SPINACH, BASIL AND PINE NUTS

3/4 to 1 cup fresh basil, chopped
1 pound capellini (thin spaghetti)

1 cup pine nuts (I use sliced almonds)
3/4 cup olive oil (divided, as in directions)
5 large cloves garlic, minced
3/4 teaspoon dried red pepper flakes, or to taste
12 to 16 ounces washed and trimmed spinach leaves, coarsely chopped
3/4 cup grated Parmesan cheese
Salt and pepper to taste

Cook pasta according to package directions. Meanwhile, in a wok or large skillet, sauté pine nuts or almonds until golden. Remove and set aside. In same pan, heat 1/2 cup olive oil and sauté garlic and red pepper flakes for one minute. Stir in spinach and toss over high heat until wilted, 2 to 3 minutes. Do not overcook or it will stick together. Drain pasta and put into large bowl. Add remaining 1/4 cup olive oil, spinach mixture, Parmesan cheese, pine nuts or almonds, salt and pepper to taste. Serve immediately.

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