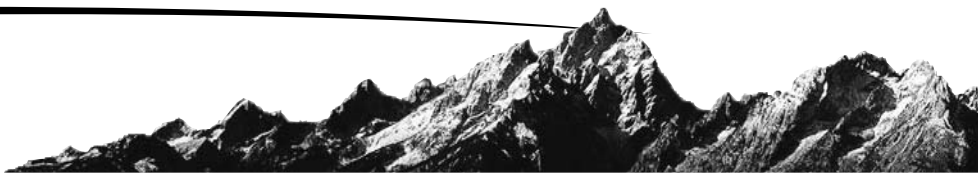


# Today's Life

ORGANIZATIONS • CELEBRATIONS



## NEW Arrivals

**DR. SARAH LEVY AND RABBI BENNY LEVY** are the parents of Margalit Shifra, born October 5, 2015 in Denver. Maternal grandparents are the late Barbara and Dr. Sam Rubinson of Denver. Paternal grandparents are Shirly and Dr. Clive Levy of Petach Tikva, Israel. Margalit Shifra is the sister of Itai, Batya and Ori.



Maternal grandparents are Elaine and Rabbi Hillel Goldberg of Denver. Paternal grandparents are Lynne and Dr. Shimon Kushnir of Monsey, NY. Great-grandmothers are Miriam Goldberg of Denver and Shayna Gochberg of Boston. Leah Sima is the sister of Yaakov Aryeh, Baruch Gavriel, Yehoshua Noach and Dalia Faygel.

**ABBY AND AVI MEHLER** are the parents of Yitzhak Meir, born September 30, 2015 in Denver. Maternal grandparents are Joyce and Jay Moskowitz of Denver. Paternal grandparents are Leah and Dr. Phil Mehler of Denver. Great-grandparents are Sam Moskowitz of Denver and his wife Nechuma Moskowitz of Brooklyn, NY.

**RIKI AND DR. ALEX KUSHNIR** are the parents of Leah Sima, born August 23, 2015 in Passaic, NJ.



## New Baby? Mazel Tov!

Spread the joyous news.

Send your announcement to [shana@ijn.com](mailto:shana@ijn.com)

No charge.

## 'L'hitra'ot' — DJDS exchange



Denver Jewish Day School 10th graders this week said 'L'hitra'ot' (farewell) to 10 peers from Israel who came to Denver for the Israel Colorado Exchange (ICE), sponsored by JEWISHcolorado. The ICE students got to know the DJDS sophomores who will join them in Israel in early December as part of the 10th annual HIP program. This photo was taken when the ICE students arrived for their two-week stay. **FIRST ROW, l-r:** Guy Scheider, Ethan Stein, Caley Coughlin, Hannah Sidell, Marisa Senkfor, Arielle Williamson, Julia Senkfor, Allison Siegel, Yoav Kipper, Yair Shmueli, Yotan Katz, Neta Kaplan, Ron Kaplun, Roi Gavish. **SECOND ROW:** Gavin Sher, Louis Stein, Ashley Licht, Aaron Bush, Daniel Hailpern, Penina Warren, Gilli Halzel, Alana Perlmutter, Danit Schnagel, Melanie Brown, Zoe Spector, Jadon Perryman, Avrami Olesky, Caleb Wedgle, Ela Dvir, Aner Shoshani, Zev McMillen, Rabbi Mark Goodman, Eshel Raz, Negev Gorny, Yasmin Varshviak.

## Kurtz's new cookbook celebrates food, family and Shabbos

A home cooked meal says "I love you and I want you to be healthy." A home cooked meal is also something to be cherished and remembered forever, says Chef Elizabeth Kurtz, creator of Gourmet Kosher Cooking, a website for kosher recipes and wine.

Kurtz shares her passion in her new cookbook, *CELEBRATE: Food, Family, Shabbos*. Packed with 200 recipes and photos, *CELEBRATE* offers new ideas for holidays, occasions and Shabbat. Proceeds from sale of the book benefit Emunah's children's homes in Israel.

*oven-safe dish, as you will be serving it directly from the baking dish. It should have tall sides as well so that the edges are cake-like, while the center remains a loose, warm pudding consistency. An 8x8-inch dish or standard loaf pan both work well. Serve warm for the most oohs and aahs.*



- 6 eggs or 1 1/4 cup egg beaters
- 1 cup sugar
- 1 (15-oz.) can pumpkin purée
- 1 cup whole wheat flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- Pinch nutmeg
- 1/4 tsp. ground cloves
- 1/2 tsp. salt

### Pumpkin Soufflé

*This is a wonderful pudding-like soufflé for a winter night. The cinnamon, nutmeg and cloves are a natural pairing with pumpkin and the warm spices adding depth to every bite. Prepare in an attractive*

**Pumpkin Soufflé**

Preheat oven to 375 degrees.

Grease an oven-to-table loaf pan or 8x8-inch baking pan with non-stick cooking spray.

In a large bowl, whisk eggs and sugar together. Add pumpkin and mix until combined.

In a separate small bowl, whisk flour, baking powder, baking soda, cinnamon, nutmeg, cloves and salt. Add to pumpkin mixture and stir until moistened.

Pour into loaf pan and bake for approximately 22 to 25 minutes, or until the edges are set, but the center remains loose and pudding-like. Serve warm. Serves 8-10.

**Passover:** Substitute 1/2 cup potato starch plus 1/2 matzo cake meal for 1 cup flour. Prepare as instructed.

**Make ahead:** Can be prepared two days ahead of time. Store, covered in the refrigerator or freeze up to three months. Defrost in the refrigerator. Rewarm, covered in a warming drawer or 300 degree oven.

There is a definite connection between being funny and being Jewish. The toughest room I ever played was my mother's kitchen.

— Richard Belzer

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