



CAMP B'NAI BRITH  
WINTER  
NEWSLETTER  
2023

The central graphic features a circular logo with a campfire illustration. Below the logo are two thumbs-up icons. The background is white with scattered blue snowflake patterns. In the bottom right corner, there is a small circular logo for Camp B'nai Brith Montreal.



# A NOTE FROM THE DIRECTORS



Shalom CBB family!

It is hard to believe that so many months have gone by since the end of summer 2023. Though the summer months tend to fly by much faster, we are certainly holding onto the cherished memories from June through August. Though we know how difficult these last weeks and months have been due to the atrocities over in Israel, we hope that there has been light and positivity in your homes. We hope that in the past months, you have all been healthy, safe and have seamlessly restarted the academic year.

Since the summer ended, we have been taking time to close up camp, review the details that made summer 2023 what it was, go through the valued feedback from our community and of course, rest in preparation for next year. We've had the opportunity to acknowledge how fortunate we are to have the amazing team that stood by us during the summer. From our directors and camp staff to our support team and the families of our campers, it's challenging to express the full extent of the gratitude they truly deserve. We wouldn't be entering our most significant summer season without your backing and steadfast dedication to our community. We are so excited to soon be announcing some thrilling details regarding summer 2024, so make sure you are tuned into our socials!

We are wishing you a very happy Hanukkah and a wonderful winter break!

*Josh, Dayna, Jarred & Erin*





# AM ISRAEL CHAI!



In light of the atrocities taking place in Israel, our hearts and thoughts are constantly with the civilians of Israel, those at war and our CBB family who fall into both. Our staff and campers in Israel are an instrumental part of our community, and though we wish there was more we can do for them in this troubling time, we are always sending them love, thoughts and praying for them despite the horror they are living through.

As a Zionist organization, our mission to educate our campers about Israel is one that we hold near and dear to our hearts. Over the years, we have sent countless campers and staff to Israel to explore and learn the history of both the country and the Judaism tied to it. We have also welcomed many groups from Israel to CBB to partake in our summer experience. Without our Israeli staff members and campers, CBB would certainly not be what it is today. We are so heavily influenced by them, and they are deeply ingrained in the DNA of our camp experience. It is hard to express just how much they mean to us and how much they contribute to our community.

We stand with Israel now and always. Am Israel Chai!





CBB Montreal is proud to be a member of LIFE & LEGACY®, a partnership program of the Harold Grinspoon Foundation.

During Chanukah, we celebrate miracles, and we reflect on what our ancestors did for us to ensure our survival. We cannot think of a better time to reflect on what we can now do for future generations.

As antisemitism continues to grow here in Montreal and around the world, it has never been more important for us to show our strength and resilience by demonstrating our commitment to the Jewish future of Montreal.

Please ask about our LIFE & LEGACY program if you want to help ensure that our Jewish community stays strong, vibrant and healthy!

We would like to thank the following generous supporters, for their commitment to securing the future of our Jewish community, by signing Letters of Intent and/or formalizing their commitment over the last three years:

Jarred Coford	Mindy Mayman	Jessica Welik
Dahan Family	Anthony Meles	Jonathan & Susan Wener
Marc & Lori Elman	Paperman Family Foundation	Family Foundation
Anna-Sue Greenberg	Josh & Marissa Pepin	Erin Wiltzer
Michael Helfield	Mitchell Rosen	Edward & Heleena Wiltzer
Ryan Issenman	Josh Rubin	Robert Wiseman
Sandy Jesion & Bonnie Leiner	Dov & Vanesa Shapiro	Francine Wiseman
Adam Kolodny	Szlak Family	Howard Wiseman
Howard & Rhoda Kruger	Marilyn Takefman	Zenith Wolfe
Susan Marks	Marion & Hyman Tannenbaum	Eleven ANONYMOUS supporters
	Michael Tenenbaum	

For more information on our Life & Legacy program, please contact: Susan Grossman, Director of Development, 514-734-1690.



# HAPPY BIRTHDAY!



NOVEMBER 1ST - JANUARY 31ST

- 11/01 - Michaela Vallings-Eiley  
11/01 - Noah Benizri  
11/03 - Alexia Kadoch  
11/03 - Jacob Blobstein  
11/03 - Sofia Amar  
11/04 - Lior Grinblatt  
11/04 - Rebecca Azoulay  
11/05 - Alexandre Lawi  
11/09 - Mathis Rubat Du Merac  
11/10 - Catherine Borshai  
11/10 - Daniel Pekofsky  
11/10 - Ethan Pekofsky  
11/10 - Noah Laing  
11/11 - Spencer Carin-Spunt  
11/12 - Anthony Kilakos  
11/12 - Nathan Lubin  
11/12 - Zachary Hamou  
11/13 - Daniel Holley  
11/14 - Alex Glazer  
11/14 - Annabelle Aizanman  
11/14 - Gideon Teltscher  
11/14 - Ivy White  
11/15 - Elijah Feigenbaum  
11/15 - Jesse Adler  
11/15 - Jesse Monk  
11/15 - Zoe Lubin  
11/16 - Assaf Azran  
11/16 - Ethan Rosenshein  
11/16 - Jack Trister  
11/16 - Madison Maroof  
11/17 - Eliso Havasheli  
11/17 - Rebecca Eisenberg  
11/18 - Lindsay Zemel  
11/19 - Gabriel Knecht  
11/19 - Gaby Hotter  
11/20 - Jordyn Tager  
11/20 - Maya Lacey Charszan  
11/21 - Molly Zinman  
11/22 - Abigail Kashetsky  
11/22 - Sarah Isabelle Ostroff  
11/22 - Tillie Lapointe  
11/23 - Maya Gurman  
11/24 - Daniel Benchitrit  
11/24 - Shani Ben Ezra  
11/25 - Ally Corber  
11/25 - Anna Coughlan  
11/25 - Gabriella Mire  
11/25 - Winston Brenhouse-McGarr  
11/26 - Emma Assouline  
11/26 - Henry Carin-Spunt
- 11/26 - Raegan Piccioni  
11/27 - Maya Alloul  
11/27 - Megan Morganstein  
11/29 - Chloe Roter  
11/29 - Eva Hanneman  
11/30 - Haley Meles  
11/30 - Makayla Goodz  
12/01 - Mattan Saar  
12/02 - Benjamin Melnick  
12/03 - Anthony Belozerov  
12/03 - Ava Schmerer  
12/03 - Liora Lasry  
12/03 - Sofia Rotschild  
12/04 - Desmond Szwarcok  
12/05 - Alon Soffer  
12/05 - Ashley Mandel  
12/05 - Benjamin Goodz  
12/05 - Harrison Magder  
12/05 - Parker Choran  
12/06 - James Oehrli  
12/08 - Luna Aranda-Rosenblatt  
12/09 - Ava Sassoon  
12/09 - Evan Skolnick  
12/10 - Jonah Garonce  
12/10 - Shiloh Garonce  
12/11 - Evelyn Tonatto Melamed  
12/11 - Jack Bilmes  
12/12 - Mason Holtzberg  
12/12 - Milo Lasry  
12/12 - Riley Saxe  
12/12 - Zachary Suissa  
12/13 - Matthew Rohr  
12/14 - Jaya Sawhney  
12/15 - Emma Szlak  
12/16 - Kyle Fellen  
12/16 - Natanel Sasson  
12/17 - Kate Whyte  
12/17 - Rose Kujavsky  
12/17 - Zachary Rothstein  
12/18 - Adam Edery  
12/18 - Dylan Cohen  
12/19 - Dana Segev Moshe  
12/19 - Sean Rosen  
12/20 - David Ifrah  
12/20 - Emily Seltzer  
12/20 - Jake Nakache  
12/20 - Sophia Urbach  
12/21 - Benjamin Serour  
12/21 - Jax Toledano  
12/21 - Madison Bassal
- 12/21 - Mikayla Garfield  
12/21 - Mila Stark  
12/21 - Yaël Axelrad  
12/22 - Ashley Chaimberg  
12/22 - Kaylee Pekofsky  
12/23 - Liam Lack  
12/23 - Lily Zelman  
12/23 - Morgan Zelman  
12/23 - Robert Small  
12/24 - Bar Yam  
12/24 - Gabrielle Lester  
12/24 - Moishe Garonce  
12/24 - Olivia Bakerman  
12/24 - Sebastian Hakim  
12/25 - Alice Wilner  
12/25 - Emilia Fuks  
12/25 - Hazel Wilner  
12/25 - Violet Weinman  
12/26 - Bella Tanny  
12/26 - Madison Levine SLEPP  
12/26 - Merri Tanny  
12/26 - Omri Bouganim  
12/27 - Alain Marlaire  
12/27 - Mekhi Wolfe  
12/28 - Jory Kuczer  
12/28 - Levana Nabeth  
12/29 - Isabelle Fodor  
12/29 - Jordan Goldenberg  
12/29 - Yael Abdo  
12/30 - Asher Karpfen  
12/30 - Brandon Dalfen  
12/31 - Aurélie Abecassis  
12/31 - Blake Selvin  
12/31 - Brody Krüger  
12/31 - Nolan Levy  
01/01 - Cooper Tager  
01/02 - Liora Solomon  
01/03 - Eden Levine  
01/03 - Gabrielle Levy  
01/03 - Kaylee Gurevitch  
01/03 - Nicole Gurevitch  
01/03 - Yair Yifrach-Stav  
01/06 - Hayley Altman  
01/06 - Sacha Black  
01/6 - Zoe Zaritsky  
01/8 - Jeremy Fattal  
01/09 - Zachary Chomski  
01/09 - Zachary Marmor  
01/11 - Alyssa Guigui  
01/11 - Jayme Fodor
- 01/12 - Ashton Zunenshine  
01/12 - Idan Segalovich  
01/12 - Ori Glam  
01/12 - Zack Margalith  
01/13 - Lara Uditsky  
01/14 - Nessa Blais  
01/15 - Benjamin Kahan  
01/15 - Micha Baazov  
01/16 - Benjamin Zilman  
01/16 - Dylan Freedman  
01/16 - Serena Kofsky  
01/17 - Anita Ahdoot  
01/17 - Liam Abecassis  
01/17 - Oliver Fattal  
01/18 - Ariella Israel  
01/18 - Daniella Rossdeutscher  
01/18 - Eva Peretz  
01/18 - Gal Wolf  
01/18 - Justin Bilmes  
01/18 - Ran Wolf  
01/18 - Rebecca Rokhmanko  
01/19 - Maximilian Hanneman  
01/19 - Michael Douek  
01/20 - Koby Pepin  
01/21 - Eva Farovitch  
01/21 - Jessica Tordjman  
01/21 - Lihi Azran  
01/23 - Eden Amar  
1/23 - Emmanuelle Cohen  
01/23 - Harrison Eisman  
01/23 - Keanu Diaz  
01/25 - Isaac Urman  
01/25 - Jonah Ifrah  
01/25 - Maya Ingber  
01/25 - Taisiia Tsarikhina  
01/26 - Ariel Benedek  
01/26 - Benjamin Goodman  
01/26 - Eli Nayer  
01/26 - Millie Shtull  
01/27 - Maya Svetliza  
01/28 - Sonny Silverstein  
01/29 - Arielle Dahan  
01/29 - Bailey Nudel  
01/29 - Brayden Alper  
01/29 - Hailey Maislin  
01/29 - Jonah Smith  
01/30 - Sara Ullmann  
01/31 - Maya Turner  
01/31 - Samantha Kligman

# MARTHA STEWART'S SUFGANIYOT



## Ingredients:

- 3/4 cup warm water (about 110 degrees)
- 1 envelope active dry yeast (1 scant tablespoon)
- 2 1/2 cups all-purpose flour, plus more for dusting
- 1/4 cup sugar, plus 1/2 cup for coating
- Pinch of salt
- 2 large eggs, separated
- 2 tablespoons margarine or unsalted butter, room temperature
- Peanut oil, for frying, plus more for bowl
- 1/4 cup raspberry or strawberry jam or jelly

## Recipe:

- In a large bowl, stir together the warm water and yeast. Let stand until foamy, about 5 minutes. Add 3/4 cup flour, 1/4 cup sugar, and salt; mix until well combined. Add egg yolks and remaining 1 3/4 cups flour. Mix until combined, then knead dough in bowl until all flour is incorporated. Turn out dough onto a lightly floured work surface; knead a few minutes until smooth. Knead in margarine until incorporated.
- Transfer dough to a well-oiled bowl, turning several times to coat entirely with oil. Cover tightly with plastic wrap, and refrigerate overnight.
- Bring dough to room temperature, about 30 minutes. On a lightly floured work surface, roll out dough into an 11-inch square, about 1/8 inch thick. Using a 2-inch cookie cutter (or a glass), cut out about 24 (2-inch) rounds, dipping cutter in flour as needed to prevent sticking. Reroll scraps; cut out about 16 more rounds.
- Line a baking sheet with a clean kitchen towel. In a small bowl, lightly beat egg whites.
- Brush edge of a dough round with egg white, then mound 1/2 teaspoon jam in center.
- Top with another round; press edges to seal. Repeat with remaining rounds. Transfer to prepared baking sheet; let rise until puffy, 20 to 30 minutes.
- Heat a few inches of oil in a large, heavy pot until it reaches 360 degrees on a deep-fry thermometer or a scrap of dough sizzles upon contact. Working in batches of 4 or 5, carefully slip doughnuts into hot oil. Fry, turning once, until golden brown, about 1 minute (doughnuts will fry very quickly and puff up). Using a slotted spoon, transfer doughnuts to paper towels to drain.
- Place remaining 1/2 cup sugar in a medium bowl. While doughnuts are still hot, dip them in sugar, turning to coat. Serve immediately.



# DECODE THE EMOJI!



Test your CBB knowledge by decoding the CBB related phrase through these emojis!



(1 word)



(3 words)



(4 words)



(2 words)



(2 words)



(1 word)



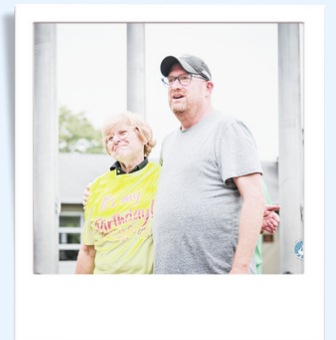
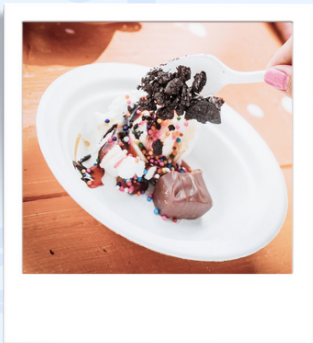
(2 words)



(1 word)



(3 words)





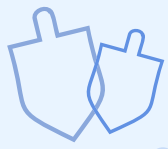
MEMORIES 2023

👍 204 👍

**DAYS  
UNTIL  
SUMMER  
2024**

CAMP DUVAL BELLE MONTREAL





# COMING SOON...



## JUNIOR GIRLS 2024

# GRANOFSKY FAMILY VILLAGE



**UNDER  
CONSTRUCTION**



We are so excited to announce that our Junior girls unit will be have three brand new, renovated bunks come summer 2024! Thanks to the generosity of the Granofsky family, our junior girls will be absolutely spoiled this year.





# COMING SOON...



Loading...



## STAFF ANNOUNCEMENTS!

We know you are just as excited as we are to hear who is returning and new to CBB this summer! Over the next weeks, stay tuned on our social media to see the awesome team we will have up at camp this year! Make sure your application is in if you have not already applied!

## REUNIONS!

There is nothing like seeing your camp family in the city! We are so excited to have many events in the works in order to connect our campers and staff in the coming months. We are so lucky to have such an awesome and tight-knit community that wants to hang out all year round. Be sure to be checking your email for details!

## HANUKKAH GREETINGS TO ISRAEL!

We're calling on our CBB family to spread the cheer of Hanukkah by sending cards to our soldiers in Israel. From now through December 14th – write a letter, draw a picture or send a card! Use the template provided (link below) or be creative and make your own design. Send the card to us at [office@cbbmtl.org](mailto:office@cbbmtl.org) and we'll send it off to Israel. At the end of Hanukkah, we will draw 5 cards to win some special CBB merch! The more cards you send, the more chances you have to win!

Link to templates:  
[https://drive.google.com/drive/folders/1bl6iDNYfLFsp0qRIOGXk4M-vAL\\_GoykU?usp=sharing](https://drive.google.com/drive/folders/1bl6iDNYfLFsp0qRIOGXk4M-vAL_GoykU?usp=sharing)



## HPC REGISTRATION!

We are thrilled to be back at it for another summer! HPC will be running during summer 2024! Stay tuned for the official weekly dates to be posted in the HPC section of our website (cbbmtl.org). Registration will be open in May, so mark your calendars if you are one of our devoted day campers!

