

Naivelt ניוועלט News

Friday, July 23, 2010 Issue #4

Spoken Word with Jonathan Lynn

Spoken Word Artist Jonathan Lynn is ever-mindful of his Irish reverence for the power and magic of the Word. He dramatically performs recitations, comedy and nostalgia, all through verse and original monologues. He has entertained at such prestigious venues as Roy Thomson Hall and Massey Hall. He rounds out his act with song.

Jonathan came to Canada from Kilkenny back in 1968 and has since been grappling with the rediscovery of his Celtic self through drama with Toronto Irish Players and through music with TIP Splinter.

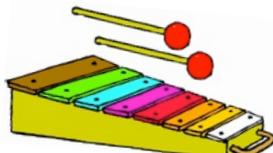


NAIVELT MUSIC CAMP

Monday July 26 - Friday July 30

Renowned clarinetist, composer and arranger **Martin van de Ven** returns to Naivelt to build on last year's successful Music Camp! We will work in small ensembles and a large group, learning Klezmer music and folk music related to it. In the mornings, there will be workshops and rehearsals; in the afternoons, there will be a variety of music workshops, talks and jam sessions. The Camp will culminate in a concert on Saturday, July 31. All ages and abilities of musicians are welcome. Participants must supply their own instruments. Martin has a background in classical, jazz, and new music, and is best known for his work with *The Flying Bulgar Klezmer Band* and *Beyond the Pale*. Martin will be joined by **Lucas Meilach-Boston**, allowing for smaller working groups to form. Lucas is pursuing a Bachelor of Music degree in jazz performance at U of T and plays flute, saxophone and guitar in several bands.

Saturday, July 31 **Music Camp Performance & Naivelt Coffee House**
– and Open Mike Night featuring Naivelt's own musical talents.



This Week

Saturday, July 24

Aquafit with Barb

1 PM at the Pool - \$2 adults, \$1 teens. Noodles available at pool.

Ladies Auxiliary Book Club

3 PM , Hill 3, Cabin #23

A Confederacy of Dunces by John Kennedy Toole

Host: Barbara Blaser,

Spoken Word with Jonathan Lynn

Bring your instruments for a Irish Jam afterwards! **8 PM Lac Shack**

Sunday, July 25

Bagel Brunch

10AM (coffee at 9:45AM) Hill 2 #32

Come get a taste, not only of bagels, but of the exciting week ahead with Martin Van de Ven's Music workshop Hosted by Michael Burt.

Please bring your own cup and chair.

Aquafit with Barb

1 PM at the Pool

Music Camp Week at the Lazowsky Centre Monday, July 26- Friday, July 30th

10-12 PM - General instrumental class for all with Martin and Lucas

1-2 PM - Naivelt Singers preparation for our 85th anniversary with Shifra and Martin

2:30-3:30 - Instrumental workshops and lessons [To be arranged]

Ari Van de Ven -- administrative assistant for the week

Lee Schechter (July 6, 1926-July 15, 2010)

It is with sadness that we inform our community that **Lee Schechter** passed away on Thursday, July 15. Lee has been a devoted member of UJPO for many decades. She was a member of the youth division, and went to work in the UJPO office several decades ago, initially as a bookkeeper, and eventually, as its all-encompassing administrator. Her knowledge of UJPO related matters was ultimately greater than that of any other individual, and her devotion and dedication to all aspects of the organization, be it for Choir, Camp or the Shule, was unparalleled, before or since. Lee was also a life-long supporter of the peace, labour and progressive women's movements. She is a great loss to our community, and will be sorely missed.

On behalf of the UJPO, Morris Winchevsky School and Camp Naivelt community, our deepest condolences to the Hermolin-Schechter family:

To Maxine Hermolin, Martin Schechter and Irving Swartz
To grandchildren David and Jane, Elissa, Robin, Rachel and Cynthia
To great-grandchildren Hayden and Max, and to the extended families.



Lee Schechter (left) and daughter Maxine Hermolin

Shiva is being observed at 7440 Bathurst Street, PH102 in Thornhill (north of Steeles, at Clarke Avenue West).

Shiva hours: Monday July 19-Thursday July 22 from 1:30-4:30 p.m. and 7:00-9:00 p.m.; Friday July 23 and Sunday July 25 from 1:00-5:00 p.m.

Messages of condolence may be sent to the **Hermolin-Schechter Family, 26 Silver Linden Drive, Richmond Hill, Ontario L4B 3S8.**

The family has requested that memorial donations to honour Lee's memory be made to the Lee and Hy Schechter Education Fund of the Morris Winchevsky School*.

*Morris Winchevsky School, 585 Cranbrooke Av, Toronto, ON M6A 2X9

Orange -Tied Trees? (and other landscaping mysteries explained)



Hello, as many Naivelters know, I (Russell Staughton) am employed to keep Naivelt's greenspace happy and safe. I'm just writing this quick letter to help explain what I am doing, why, and what you can do to help.

Anywhere on camp property where a tree is growing into the road, a power line or somewhere else it is unsafe for it to be, I cut it down or trim it back. Some types of trees are worse than others; trees like the Manitoba Maple a.k.a. Box Elder (Acer Negrundo) unless carefully tended grow quickly, then often succumb to diseases or are blown over in a storm, becoming a hazard. Part of my job is to find these negative trees while young and remove them, giving space for positive trees such as oak or maple to grow. To mark and encourage the growth of these positive trees, I have begun tying **orange-pink emergency tape** around these saplings. **Taped trees should not be cut down or trampled upon!** Not all such trees around Naivelt have yet been marked, but please be careful around those that have been. Also, I will be removing any vines that are strangling trees and undergrowth around camp.

It is important to note that in most cases, cabin owners are responsible for the area directly around their cabin (within a metre or two); so the duties I described above are your own when it comes to your cabin. I will be available for questions and help most weekends and many weeks in the season to come, and will be writing further articles to describe how to identify trees, remove vines, and so on.

Thank you for your co-operation and here's to a great season!

-Russell Staughton

Hill 2 #3



Bagel Making Fun!

The Recipe

About flour: We used an equal blend of whole wheat bread flour and unbleached white bread flour. All purpose flour will work. You will need about 2 kg (five pounds) to make this recipe.

T = Tablespoon
tsp = teaspoon
c = cup

1. Place 1.5 c warm water in a very large bowl.
2. Add 1/3 c sweetener. (We used a blend of barley malt syrup and unpasteurized honey, but sugar, brown sugar, molasses, or agave are fine.)
3. Stir to dissolve the sweetener.
4. Sprinkle 1 T dry active yeast on the surface of the liquid, and wait five minutes for it to soften and "bloom." Then stir to dissolve.
5. Add flour, one cup at a time. With each addition, stir thoroughly with a wooden spoon until the dough has the consistency of thick mud or peanut butter. (This is referred to as the "sponge.")
6. Beat the sponge with a wooden spoon 100 times, trying not to tear it.
7. Optional: Cover bowl with a clean cloth, and let the sponge rise five minutes. You can extend this rising to 30 or 40 minutes.
8. Add 2 tsp salt, 1/4 c vegetable oil, and 2 beaten eggs. Use a rubber spatula to fold everything together.
9. Add flour, one cup at a time. With each addition, fold together with a rubber spatula. Try not to tear the dough.
10. As the dough becomes elastic and firm, use your hand to help fold the dough as you incorporate more flour.
11. Place the dough on a floured counter. Knead, adding just enough flour to prevent sticking. After 10 or 20 minutes of adding flour and kneading, the dough will be elastic, smooth, and uniformly dense. It may be slightly sticky.

12. Rub the inside of the bowl with a little oil, and place dough in the bowl. Cover with a cloth, and let rise in a draught-free location until it doubles in volume, 45 - 60 minutes. (Or place it in the refrigerator, and rise overnight. In the morning, let the dough sit at room temperature about an hour before proceeding.)

13. Punch down the dough. Turn the dough onto the counter and knead for a minute, using only enough flour to prevent sticking.

14. Cut the dough into small fistfuls. (You should get 12 to 15 lumps.)

15. Bring a large pot of water to a boil. Add a little salt and honey.

16. Shape bagels: With both hands, roll each lump into a 6 - 8 inch "log." Dust the counter with flour to prevent sticking. Bring the two ends together with an inch of overlap. Put your hand in the hole. With the flat of your hand, roll the overlapping sections back and forth against the counter until the ends fuse.

17. Boil bagels, three or four at a time, for 30 - 60 seconds. Turn each bagel to bathe both sides in boiling water.

18. Remove bagels from the water. As soon as possible, when they are just cool enough to handle, plop each bagel into a bowl of sesame seeds or poppy seeds. (Optional: Mix a little salt with the seeds.) Turn the bagels over to seed the other side.

19. Place bagels on a lightly oiled cookie sheet. Give them a little elbow room. Allow

to rise 15 to 20 minutes.

20. Preheat oven to highest temperature, 450 - 500 degrees F. Place cookie sheet on the bottom rack, or maybe one rack higher. Bake one cookie sheet worth of bagels at a time.

21. After five to eight minutes, the bottom of the bagels will have a golden crust. Quickly turn them over, and bake until golden all over, another four or five minutes. Remove from the oven promptly, and bake the next batch.



Thanks to Sarit and Alan Cantor, and to all the bagel makers! Who knows, maybe Naivelt bagels will be the new norm at Sunday Bagel Brunches!



Say Hello to...



Phil, Linda Ruth and Sophie Ciglen are renting Paul and Catherine's cottage, #27 on Hill 3 from the 23rd to August 8. Sophie will only be here from Saturday to the first Friday. We're looking forward to seeing everyone and playing lots of music.

Time For Some Naivelt Sudoku

T					K			H
	K							
K			C			C		A
		H			H			
				K				T
T			C			E		
E		T					T	
				T	E			
H		A				C		E

Hint: There are multiple spellings of this word. I am also sure everybody has at least a few of these lying around their cottage.

The Secret Naivelt Word for This Week:

Fill in the grid with letters in such a manner that every row, every column and every 3x3 box accommodates the 9 letters that spell the secret Naivelt word! (Letters can be repeated)

The Picture of the Week

Has anyone else noticed the increased bunny population around Naivelt?



Naivelt Gatekeepers

Photo courtesy of Mari Drexler

Next Week

Saturday, July 31

Aquafit with Barb: 1 PM

Performance Night with music from Music Camp and Open Mike/Coffee House.

Lac Shack 8 PM

Followed by a Naivelt Cabaret -- so get ready to participate!

Sunday, August 1

Aquafit with Barb: 1 PM

Bagel Brunch 10 AM Midwifery as a Movement for Social Change with Katrina Kilroy and Nicole Bennett. **Hill 3 #9** Hosts: Ronit Little & Myles Lipton

Movies of Naivelt: old footage, Commune reenactment and Oy Di Velt videos from Camp and Mayday. **Lac Shack 8 PM**

Arts Camp Week Coming Soon!

Monday, August 2 to Friday August 6 - with Naomi Kates, Shifra Cooper, and Keiran Brennan Hinton

Naivelt News Editors

Hilarie Klapman and Ezra Lipton

Deadline for submissions : Tuesday Noon!

Welcoming articles, ideas, photos, artwork, haikus and more!

naiveltnews10@gmail.com or drop off at Hill 3 #9