

# Naivelt نیوزעלמנט News

Issue #9

August 26, 2016

## This weekend at Naivelt

**Saturday, August 27**

**Naivelt Pool Time & Aquafit – 1 pm**

**Annual Banquet**

5:30 pm at the Lasowsky Centre

**Sunday, August 28**

**10 am Bungalow Holders Meeting**

End of year meeting to discuss camp issues and elect next year's camp committee. It includes a brunch of yummy leftovers from the banquet. Everyone is welcome to attend.

**Naivelt Pool Time & Aquafit – 1 pm**

**Yoga Class at the Ritz – 3 pm**

## Last Call – Dynamic Duos

*Barbara Morris*

Saturday is the Banquet Talent Show of Dynamic Duos + ! "It Takes Two to Tango." Let me know at [barbara@poynton.com](mailto:barbara@poynton.com) if you are going to perform, as soon as possible..



## Banquet Volunteers Still Needed

*A message from Tina Blazer*

We need a couple of people to set up tables and chairs (10:30 am) and a couple to receive food and manage the pot luck table (4:30 pm).

We also need many people to clean up as the evening progresses - expect a tap on your shoulder if you haven't volunteered to help!!

**Annual Year-End Banquet**

5:30 Appetizers, punch, mingling

6:30 Potluck dinner

7:30 Dessert

8:00 Talent Show

Please bring a POTLUCK dish - please bring a main course, salad and/or dessert. Please note: we often need more protein based foods than we get. If you are thinking to bring bread or cheese, or an appetizer - please consider bringing a salad or main course **as well**.

**BRING YOUR OWN:** Full table setting: dishes, cutlery, glasses, mug (for tea/coffee) and alcoholic beverage.

**WILL BE SUPPLIED:** Water, lemonade, serviettes, dessert plates, coffee and **community**.

This event is a great way for all of us to tie up another fun and informative Naivelt season.

# Bagel Making – Montréal Bagel Recipe

## **Alan and Sarit Cantor**

Alan and Sarit have taught a bagel making workshop at Naivelt every summer since 2009 or 2010. Each year they vary the recipe and introduce new techniques. Last Saturday, they taught participants to make Montréal-style bagels.

Here are the three secrets to making Montréal bagels:

1. Make the dough slightly sweet.
2. Boil the bagels before baking them.
3. Bake the bagels in a wood-fired oven.

The Lasowsky Centre lacks a wood-fired oven, so Alan and Sarit showed how to simulate one: bake the bagels on the bottom shelf of the regular oven at the highest possible temperature (500 degrees+). It's also important to flip each bagel upside down at the half-way point so the bagels develop golden, crispy crusts on both sides.

Throughout the workshop, Alan and Sarit emphasized that there is no need to measure exactly. When preparing the dough, the key is to recognize when the right consistency has been achieved: the dough is ready to beat when it resembles peanut butter, and ready to rise when it feels like a baby's bum!

Here is this year's recipe. All quantities are approximate!

Yield: 20 – 24 bagels

2 cups warm water

- ½ cup honey (for dough)
- 1 ½ tablespoons dry active yeast
- 2 eggs
- ¼ cup canola oil
- 2 teaspoons salt
- 2 ½ pounds hard unbleached white flour
- 2 tablespoons honey (for boiling)
- 1 cup poppy and 1 cup sesame seeds

## **Directions**

1. Pour water in a very large bowl. Stir in the honey. Sprinkle the yeast on the water surface. Wait for the yeast to “bloom,” 2 – 3 minutes.
2. Whisk in the eggs and canola oil.
3. With a wooden spoon, stir in 1 cup flour. Repeat until dough has the consistency of peanut butter.
4. With a wooden spoon, beat the dough 100 times. Try not to tear the dough.
5. Allow the dough to rest for 5 to 20 minutes.
6. Add the salt.
7. Using a large flexible spatula, fold in ½ to 1 cup of flour. Repeat. Continue until the dough is kneadable: it starts to hold together as a mass without being too sticky.
8. Place the dough on a tabletop. Knead, adding a little flour at a time, until the dough is like a baby's bottom: it will be smooth, satiny, uniformly dense, and will not easily absorb extra flour. Kneading takes about 10 minutes. It's preferable to use a little less flour than too much.
9. Place dough in a lightly-oiled bowl, cover with a damp cloth, and allow to rise until dough has doubled in volume. At room temperature: about 1 hour; or in the refrigerator: overnight.
10. Gently punch down the dough.
11. With a sharp knife, divide the dough into about 20 pieces.
12. With lightly-floured hands, roll each piece into a “rope” about eight inches long.
13. Drape a rope over the back of your hand, overlap the two ends against the tabletop, and roll with your palm to “weld” the ends together. Repeat until all bagels are formed.
14. Preheat oven to very hot: 475°–525° F. Use the bottom shelf of the oven.
15. Bring a large pot of water to a rolling boil. Add 2 T honey.

## Bagels, continued

16. Place three or four bagels in the pot and boil 30 seconds. Flip over each bagel and boil another 30 seconds.
17. Remove bagels from the water with a metal spatula — they are very hot — and immediately dip them into a bowl of sesame or poppy seeds. Flip over each bagel so both sides are covered in seeds.
18. Place the bagels on lightly oiled cookie sheets. (Leave a little elbow room.)
19. Place one cookie sheet in the oven. Bake until bagels are golden brown on the bottom, 6 – 8 minutes. Quickly flip them over. Continue baking until bagels are golden brown all over, 2 – 3 minutes.
20. Immediately remove bagels from the oven. Put the next cookie sheet in the oven and continue until done.



Photo: Alan Cantor

## Bagel Brunch – Zoe Whittall

On Sunday August 21, Zoe Whittall read from her new novel, *The Best Kind of People*, which will be published in the fall by House of Anansi Press. She also read from her last novel, *Holding Still for as Long as Possible*. Her website is <http://zoewhittall.com/>



Photos: Janice Meilach

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It's tradition to share "*L'Chaims*" and good wishes during the banquet. Please print your message, tear off this handy form and bring it along for Saturday night's festivities.

*L'Chaim* to: \_\_\_\_\_

Your Brief Message: \_\_\_\_\_

From: \_\_\_\_\_

# Fall Events

*Events at the Winchevsky Centre  
unless otherwise specified.*

## SEPTEMBER

**Sunday September 18 — 10:00 a.m.**

*Morris Winchevsky School (MWS)*

*First day of classes for 2016-17*

918 Bathurst Street

Details on page 2

**Friday September 23 — 6:00 p.m.**

*Friday Night Potluck*

## OCTOBER

**Monday October 3 — 10:30 a.m.**

*Rosh Hashonah Observance*

**Sunday October 9 — 3:00 p.m.**

*Thanksgiving Dinner*

Camp Naivelt

**Tuesday October 11 — 7:30 p.m.**

*Yom Kippur Observance*

**Saturday October 15 — 7:30 p.m.**

*Ester Reiter Book Launch & Celebration*

*A Future Without Hate or Need*

**Sunday October 16**

**11:00 a.m. — 1:00 p.m.**

*MWS Community Sukkes Celebration*

Dufferin Grove Park

In case of rain: 918 Bathurst Street

**Friday October 28 — 6:00 p.m.**

*Friday Night Potluck*

**Sunday October 30 — 10:00 a.m.**

*UJPO-Toronto Annual General Meeting*



## Friday Night Potluck

A great way to stay connected with folks in the community in a casual relaxed environment.

September 23 @ 6 p.m.

October 28 @ 6 p.m.

Winchevsky Centre

RSVP: 416.789.5502

info@winchevskycentre.org

**Ester Reiter:**

**“A Future Without Hate or Need”**

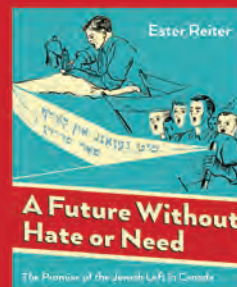
**Book Launch and Celebration**

**Saturday October 15, 2016**

**7:30 p.m.**

**Winchevsky Centre**

**585 Cranbrooke Avenue**



A celebration of this important publication and its author.

With a cultural program and refreshments.

For more info: 416-789-5502 or  
info@winchevskycentre.org

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**Naivelt News**

***This is our last issue of the summer.***