

The New Russian Revolution: Rush To Freedom

New Americans celebrate Purim

Close to 250 people -- including over 200 New Americans -- attended a special Purim Megilla reading and holiday celebration sponsored by Chabad-Lubavitch/Yeshiva Schools for Pittsburgh's New Americans.

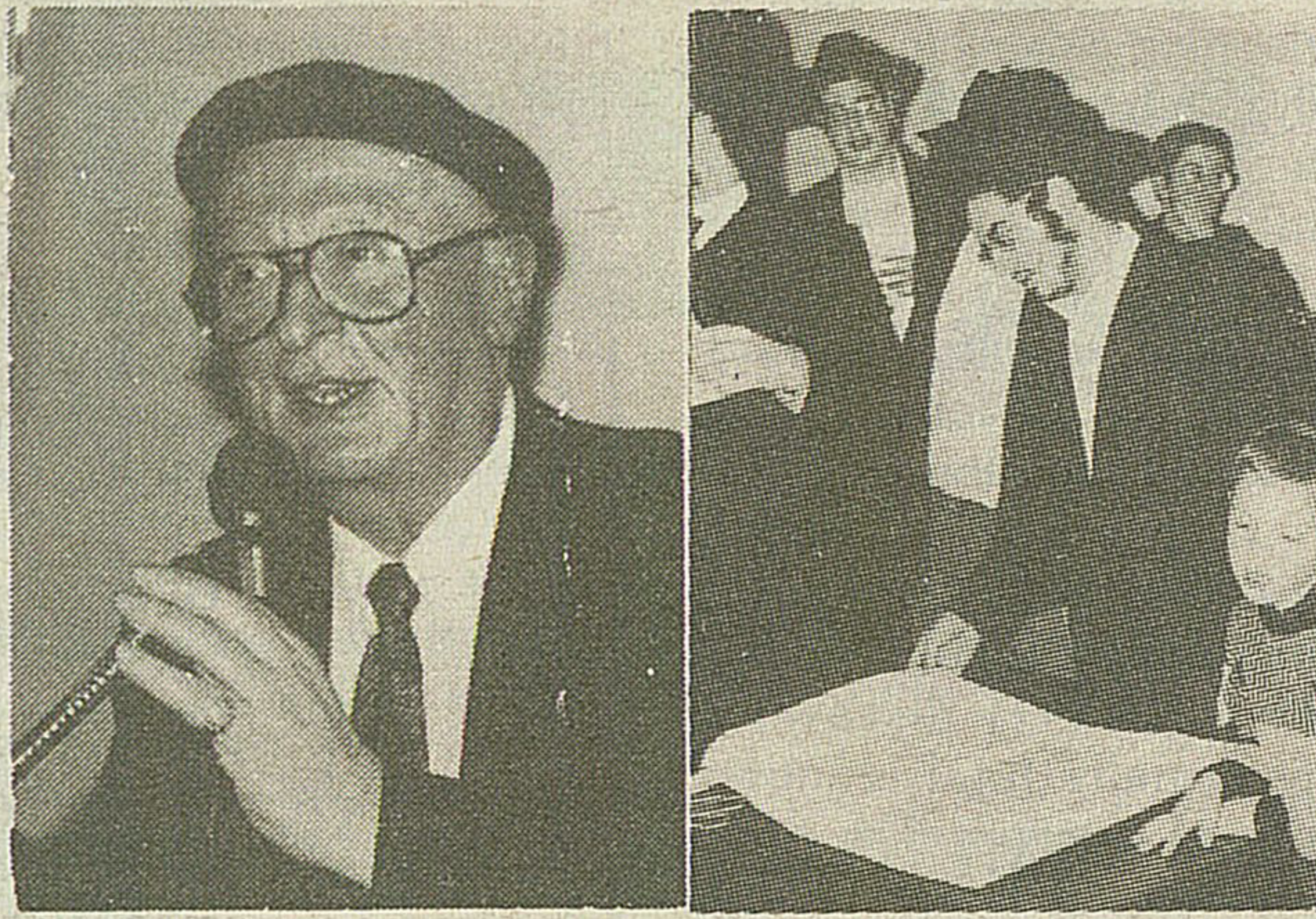
The program was held at the Jewish Community Center and featured guest speaker Dr. Isaac Furshstein, a New American from Cleveland, who lectured to the group in Russian. A magician, juggler, live music and refreshments rounded out the program.

According to chairperson of the evening, Nechama Itkin, "We anticipated 70 New American families, and had much, much more attend. And about 30 members of the Pittsburgh community attended as well."

The New Americans were greeted by helium balloons as they arrived for the Megilla reading, wishing all

a "Happy Purim" in Russian, Itkin relates. "We also provided Russian Megillas, so that all could follow along," she recalls.

While the Megilla was being read, a slide presentation was shown, illustrating the story of Purim. Dr. Furshstein, an eighth generation descendant of the Baal Shem Tov, is a baal teshuva (one who has 'returned' to observant Judaism). An engineer in Russia who was involved in bridge building, he has become a popular lecturer in this country in the Russian language. According to Itkin, he gives a weekly class to over 100 students on Jewish topics.



ADDRESSING the New Americans in Russian, Dr. Isaac Furshstein explained the relevance of Purim today, above left. Above, right, Yeshiva Schools Bais Medrash Student Yechiel Levitansky reads the Megilla. Below, over 200 gathered to hear the Megilla reading.



"I want to thank the community for their overwhelming response to helping the New Americans and this project," Itkin says. The program featured 13 sponsors and 25 patrons. "They gave very generously of their time and contributions."

Itkin notes that the group received many requests from the New Americans for classes, and that Chabad-Lubavitch and Yeshiva Schools will try to fill the need. They plan on instituting a "Dial A Jewish Thought" in Russian within the next two weeks.

"We had a Russian family to our home for the Purim dinner," Itkin relates. "They had arrived from Moscow just nine days before. They told us that they did more smiling in their few days in America than in their whole lives in Moscow."

The New Americans also received gift baskets of "Mishloah Manot," and the children were given "all kinds of treats," Itkin concludes. The planning committee hopes to bring Dr. Furshstein to Pittsburgh on a regular basis to present lectures to the New Americans.

Soviet olim increase as flights resume

JERUSALEM (JTA) -- Immigration from the Soviet Union is increasing again, after slackening when the Persian Gulf war began five weeks ago.

About 700 olim arrived last Tuesday, on the heels of 601 who arrived at Ben-Gurion Airport on three flights last Monday.

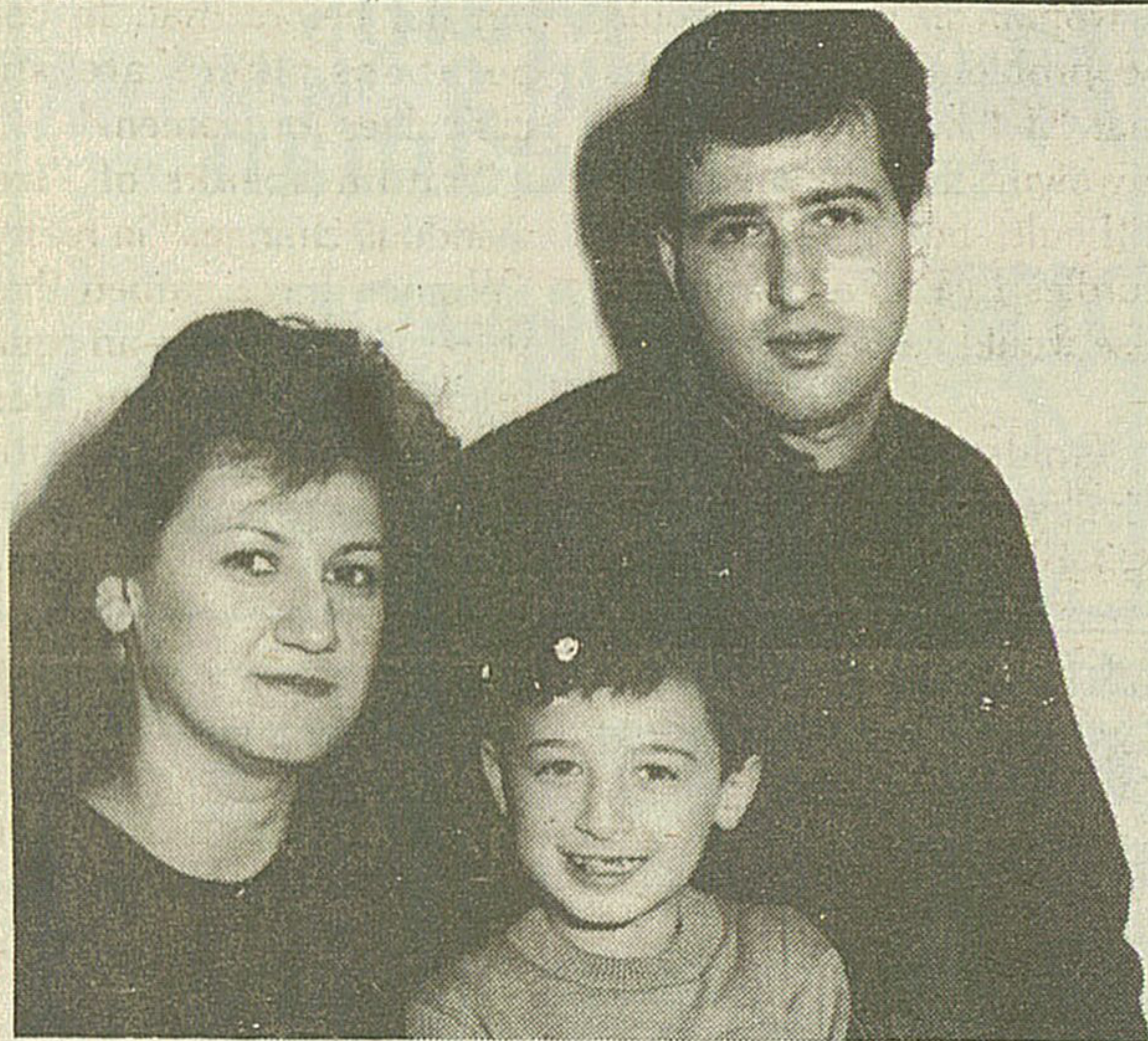
Jewish Agency Chairman Simcha Dinitz disclosed that 12,571 immigrants had arrived in Israel since the outbreak of war.

"One of Saddam Hussein's goals was to create conditions that would hurt aliya," but he failed, Dinitz told a Golda Meir Scholarship awards ceremony at the Hebrew University.

Malev, the Hungarian national airline, resumed flights to Tel Aviv last Monday. Malev carries large numbers of Soviet Jews in the absence of direct flights from Moscow.

Dinitz expressed hope that other foreign airlines that suspended flights when war was imminent in the region would also restore service.

MEET THE NEWEST AMERICANS



When Boris and Ella Furman arrived in the United States last April they didn't know a word of English and "felt like little children." But thanks to volunteer mentors, Barbara and Lee Trachtenberg and Sue and Rich Hommel, the Furmans have found their way in Pittsburgh.

"They helped us very much. I can't tell you in a few words all they've done for us. They helped us with all we said and all we needed and gave us advice. I feel like we are brother and sister -- like family," Ella exclaims.

When the Furmans arrived here from their native Odessa, they began English lessons at Anathan House while six-year-old Igor learned English on his own by playing with other children.

"He goes to kindergarten at Hillel Academy and the best way to study English is to speak with the other children," she says.

Boris obtained a job as an orthopedic shoemaker, his profession in Russia. Ella is still trying to find work but says, "We don't have time for missing things because we study and we work."

Ella's family is now in Israel and she says, "Now that I hear the war is over I hope everything will be okay for them," adding that it is still better in Israel than in Russia. Boris's family, still in Russia, hopes to come to the US soon.

The Furmans go to Beth Shalom "not every Saturday but we go once a month," she says.

Ella thinks Pittsburgh is "beautiful with many parks, good weather and good people especially."

"I like it here," she concludes.

Open your seder to New Americans

The New American Resettlement Committee of United Jewish Federation is matching Soviet Jewish families with Pittsburgh Jewish families to celebrate the coming Passover holiday.

For many Soviet families, this will be their first opportunity to observe Passover, a holiday with special significance for the New American.

Those planning a seder who would like to include a New American family should call the Resettlement Referral Line, 521-INFO.



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LEMONY TARRAGON GRILLED FISH

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| 1/2 cup Miracle Whip salad dressing | 1 teaspoon freeze-dried chopped chives |
| 1/4 cup lemon juice | 1 teaspoon grated lemon peel |
| 1 tablespoon dijon mustard | 1/8 teaspoon white pepper |
| 2 teaspoons dried tarragon leaves, crushed | 1 to 1 1/2 lb. halibut, salmon or swordfish fillets or steaks, 1-inch thick |

Mix all ingredients except fish. Pour over fish. Marinate in refrigerator 2 hours. Drain, reserving marinade. Place fish on greased rack of broiler pan or grill. Broil or grill over low coals, uncovered, on both sides until fish flakes easily with a fork, brushing frequently with reserved marinade. 3 to 4 servings.

Prep time: 15 minutes plus marinating time
Cooking time: 15 minutes

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