

544 DAYS - BRING THEM HOME NOW!

# THE JEWISH REVIEW

ESTABLISHED

1959

OREGON & SOUTHWEST WASHINGTON'S JEWISH NEWSPAPER

April 2, 2025 / 4 Nisan, 5785 Volume 60, Issue 7



From left, Greater Portland Hillel staff members Andy Friedland, Jesse Weiss and Li-noy Yechieli are introduced by Executive Director Hannah Sherman at the organization's "Hear Our Voices" fundraiser Thursday, Mar. 20, at Lewis and Clark College in Portland. (Rockne Roll/The Jewish Review)

## PDX Hillel celebrates Jewish joy

By ROCKNE ROLL  
*The Jewish Review*

Greater Portland Hillel recognized its past, present and future in front of a standing-room-only audience Thursday, Mar. 20

at its "Hear Our Voices" fundraiser at Lewis and Clark College in Portland.

"Seventeen years ago, one student from

See **PDX HILLEL**, page 10

## Portland eateries, stores proffer Passover favorites

By ROCKNE ROLL  
*The Jewish Review*

Like many Jewish holidays, food is central to the celebration of *Pesach* (Passover). Whether you're looking to cook your own seder from scratch or would like others to handle the culinary details, local purveyors have you covered.

On the ready-made front, Chef Noah Jacob of Zupan's Market has prepared everything a seder could need. He means everything.

"We have everything from *charoset* to *maror*. We have chopped liver; we have mock chopped liver. We're doing our own in-house gefilte fish, and we have briskets. We have some really good veggie sides, salads, the whole menu," he said. "You could literally come in with nothing and do an entire seder."

Those briskets feature the Carnegie Deli's sweet-and-

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The  
Jewish  
Review  
Podcast



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# Parent Advocacy Night is Apr. 7 at Neveh Shalom

By ROCKNE ROLL

*The Jewish Review*

In a perfect world, the Jewish Federation of Greater Portland would not need to conduct Parent Advocacy Nights like the one scheduled for Monday, Apr. 7 at Congregation Neveh Shalom.

The world is not perfect.

“We find that there is still, unfortunately, a need to share resources about what is happening,” Federation Director of Educational Initiatives and Associate Director of Community Relations Rachel Nelson said.

The Federation has been working closely with local parent groups formed following last year’s inaugural Parent Advocacy Night, Nelson explained. While there are still a lot of challenges in schools around the area, there have also been gains made in several areas.

“We want to share some successes that we’ve had from the parent community and also to hear from our families about what is happening in the schools right now,” Nelson said.

The event will also feature a presentation from Danielle Frandina of Facing History and Ourselves. Based in the Portland area, Frandina is a curriculum developer for Facing History’s new program on contemporary antisemitism. Attendees will also hear from participants in the Student to Student program through which Jewish high school students have been presenting at schools around the region about contemporary Jewish life.

“Our teens walk out of those presentations feeling empowered, feeling like they have a voice, feeling like they can share with others what this experience is,” Nelson said of

Student to Student’s participants.

Nelson will also cover the work she and other Federation staff are doing with administrators at area schools to ensure the concerns of Jewish families are addressed.

“[Federation Chief Community Relations and Public Affairs Officer] Bob Horenstein and I have really taken on prioritizing our work with our schools and districts, providing trainings on antisemitism and anti-Jewish bias and hate,” Nelson said. “We’re often working with [diversity, equity and inclusion] departments and it’s so important to include the Jewish community as part of that conversation. One of the reasons that Jewish community is often left out of those trainings is because people don’t quite understand what the Jewish community is.”

And while Federation staff are an excellent support system and resource for those seeking to address, or prevent, problems, parents are still the strongest voices in their children’s education. This event is built to support parents in that crucial role.

“Parents will be able to walk away with tangible resources and a list of options that they can share with their schools and educators when a situation happens and resources that they can use to be proactive with their schools,” Nelson said.

The event begins at 6:30 pm with a social hour and refreshments, Nelson said, “because we think it’s important for families to be able to connect with each other and to create networks of others in the community that they might not know who may be in the same school or district as them.”

The main program starts at 7 pm. Preregistration is free and required online at [jewishportland.org/aprilparentadvocacynight](https://jewishportland.org/aprilparentadvocacynight).

## Cuts to IMLS threaten cultural institutions in Portland and beyond

By ROCKNE ROLL

*The Jewish Review*

A little over a year ago, the Institute of Museum and Library Services was convening a summit about ways that museums could help combat dramatically rising antisemitism. Today, IMLS’ very existence is threatened.

IMLS was one of seven federal agencies that President Donald Trump tapped for elimination “to the maximum extent consistent with applicable law” in a Mar. 15 executive order. Five days later, Deputy Secretary of Labor Keith Sonderling was appointed IMLS’ acting director to facilitate its closure. IMLS provides grant funding and operational support to numerous cultural institutions in Oregon. In recent years, one of those has been the Oregon Jewish Museum and Center for Holocaust Education. OJMCHE has received IMLS grants in the past and, in 2023, was a finalist for the National Medal for Museum and Library Service.

“Just to make it that far is a huge hon-

or,” Gail Mandel, OJMCHE’s Chief Operating and Advancement Officer, said. “We took great pride, and it was an important recognition for the museum.”

IMLS had partnered with the Council of American Jewish Museums as part of then-President Joe Biden’s National Strategy to Combat Antisemitism. OJMCHE Executive Director Rebekah Sobel and Director of Collections and Exhibitions Alicia Babbstein, in their roles as board members of CAJM, attended the summit hosted by IMLS last March.

“IMLS’s deliverables support the [National Strategy to Combat Antisemitism’s] aims to increase awareness and understanding of antisemitism, including its threat to America; reverse the normalization of antisemitism, including online antisemitism; and build cross-community solidarity to counter hate,” a press release from IMLS explained at the conclusion of the summit. “IMLS is the leading federal supporter of the critical role of museums and libraries as trusted, dynamic

public spaces that respond to community needs, preserve diverse history and culture, and create a sense of belonging for all Americans.”

That support is now very much under threat.

“It’s definitely going to change the fundraising environment for cultural organizations around the country,” Mandel said. “It’s a scary time for cultural institutions because if you take away the support, the resources, the funding, it’s going to hurt cultural organizations, large and small, across the entire country.”

Reps. Dina Titus of Nevada and Suzanne Bonamici of Oregon, whose district includes OJMCHE’s campus, are circulating a letter asking the Trump Administration to reconsider IMLS’ closure.

“Please reach out to our elected federal officials to let them know how important IMLS is to our work and our cultural institutions in Oregon,” Sobel said in an email to OJMCHE supporters two weeks ago.

# GOOD DEEDS MONTH: MAKING AN IMPACT TOGETHER

WHATEVER YOUR PASSION,  
THERE'S A GOOD DEEDS MONTH PROGRAM FOR YOU.

## APRIL 2025

APRIL  
6

### The Mitzvah Makers & The Mitzvah Project

Kennedy Park Garden Clean Up with  
Tualatin Parks & Recreation District

Young Families: 9:00 AM - 11:30 AM  
NextGen (Young Adults): 12:30 PM - 3:00 PM

APRIL  
6

### Passover4All

Meal deliveries with JFCS Portland

1.5 Hour Long Shifts Available Between  
10:00 AM - 11:30 AM

APRIL  
9

### Food Box Building

With The Sunshine Division

10:00 AM - 12:00 PM

APRIL  
9

### Rides to Community Seder

Driving JFCS clients to a beloved  
community Seder hosted by CBI's  
Sisterhood

12:00 PM - 2:00 PM

APRIL  
15

### Clothes Sorting

With Dress for Success Oregon

5:30 PM - 7:30 PM

APRIL  
22

### Earth Day Clean Up & Planting

At the Mittleman Jewish Community Center

5:00 PM - 6:30 PM

APRIL  
24

### Challah Bake: Volunteerism as a Jewish Value

Explore the impact and expand your  
definition of Jewish volunteerism while  
learning to braid challah to be donated.

5:30 PM - 7:30 PM

APRIL  
27

### Kesser Cemetery Clean Up

Showing respect by cleaning the historic  
Kesser Cemetery in its centennial year.

1:30 PM - 4:00 PM



Register & See a Full  
List of Program  
Offerings Here!





# Oregon Hillel seeks wellness professional, joins nationwide Campus Climate Initiative

By ROCKNE ROLL  
*The Jewish Review*

With the ripple effects of the Oct. 7 attacks, the ongoing war in Gaza and the undeniable rise in antisemitism on American college campuses – and everywhere else – mental health is at the forefront of concerns for Jewish college students. Oregon Hillel, among other Hillels, is taking action.

The Hillel serving Oregon State University and the University of Oregon is one of three to receive a \$50,000 grant over three years to support a staff position focused on Mental Health and Wellness.

Lenny Steinberg, Oregon Hillel's Executive Director, explained that just as the Jewish Federation of Greater Portland found mental health at the forefront of needs in the Jewish community in the 2023 Community Study, Hillel International found the same thing in its own research.

"I think we live in a world that is much more open minded and understanding of mental health and wellness," Steinberg said. "These things are vital to our wellbeing."

The position, now open for applications, is not meant to be a therapist. Steinberg pointed out that both Oregon State and UO have excellent counseling services available to students for free.

"We are finding that there are peak times and sometimes it's harder to get in to see a counselor than others and, you know, research has shown us that there's a different trust factor when speaking with someone who's Jewish in wellness," Steinberg said.

Steinberg is looking for someone who can create programming and provide resources that support the wellbeing of Hillel students beyond a strictly therapist/client relationship – though the opportunity for one-on-one conversation will definitely be available for those who need it, and Steinberg said the person in this role will likely have a master's in social work, giving them some background to facilitate helpful, supportive conversations for those who need them.

"It could be, you know, Jewish yoga or going on a hike up Spencer Butte or something fitness related, but it could also be some type of mentally stimulating engagement activity," Steinberg explained of what the role could offer. "And they would have a good network within our community to be able to connect students to other resources or other organizations that they may need.."

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## Community Young Adult Seder is Apr. 17 at Beth Israel

By ROCKNE ROLL  
*The Jewish Review*

Congregation Beth Israel's Young Adult Seder is back for another year of community building around the seder table.

This year's seder is scheduled for Thursday, Apr. 17 at 7 pm at CBI's campus in Downtown Portland.

Chelsea Micali, CBI's Program Director, explained that after the ending of the long-running seder program through the synagogue's Jews Next Dor young adult program, it was revived in the last four years and is now sponsored by OMEK, Beth Israel's new young adult program umbrella, in partnership with a long-standing cadre of other area organizations, including Congregation Neveh Shalom, Moishe Pod West Portland, Portland Jewish Connection and the Jewish Federation of Greater Portland.

"I felt like as a synagogue, we are uniquely situated in having so many skilled educators here that we're well-suited to offer these kinds of deep moments," Micali said.

This year's seder will be led by one such educator, CBI's B'nai Mitzvah and Family Educator and incoming Se-

nior Cantor Rayna Green. The goal is to create a program that is both a full expression of Passover and the story of Jewish freedom that goes with it and easily accessible to anyone unfamiliar with that story's ritual retelling.

"The idea is that it's fun, interactive and also really accessible, so you don't have to walk in the door necessarily knowing how a Seder typically goes, or knowing all of the language and lingo," Micali said. "Every piece is explained, and every piece is for everybody."

Special additions include Passover Trivia during the dinner portion of the seder and the chance to clean up what Micali called "emotional *chametz*."

"People write things they want to clean up for the for the next year and write it on some dissolving paper and put it in water," Micali explained of the ritual that recalls the tradition of Jews cleaning grain products from their homes in the leadup to Passover.

For young adults away from their families and the traditions they grew up with, this seder provides a chance to build new traditions and find community with Jews their age.

"At this age, you might not be going

home anymore. You might not have created your own community quite yet. Maybe you're new to Portland. There's a lot of transition in 20s and 30s and if you aren't sure where to go or you haven't found your tradition yet or want to make sure you're going somewhere to do something, this is a really accessible option to do that," Micali said.

She added that while many Passover events are tailored for people with children or those at different life stages, the young adult seder offers an opportunity not just to engage with one of Judaism's core rituals, but to do so in a way that's fun and helps create community that continues beyond the seder table.

"You're there for it to be enjoyable," Micali said. "It shouldn't be intimidating, shouldn't be onerous. It should be something you're excited to go to."

Thanks to support from co-sponsors, tickets for the Young Adult Seder are \$18 and financial support is available if cost is a barrier. Tickets are available at [bethisraelpdx.shulcloud.com/form/young-adult-seder-2025.html](https://bethisraelpdx.shulcloud.com/form/young-adult-seder-2025.html). For more information, email Micali at [chelsea@bethisrael-pdx.org](mailto:chelsea@bethisrael-pdx.org).

# The how and why of self-made matzah

Manufactured matzah has dominated seder tables for decades, but there is another way - one infused with spiritual meaning

By DR. YOSEF ROSEN  
*The Jewish Review*

Jews worldwide bake their own challah, fry latkes, and stuff hamantaschen, but, with rare exception, purchase matzah from factories. Why is matzah different from these other classical Jewish food items? Why do most contemporary Jews never make their own matzah? This reluctance is particularly surprising given matzah's minimal ingredients and straightforward preparation—mix flour and water, roll, perforate, and bake. Simplicity isn't even incidental to matzah's meaning; it's central to its symbolism on Passover. Matzah represents the bare-bones food of slavery—food made hastily by those without the time or resources for more elaborate preparations. Since Passover commemorates our liberation from slavery, we eat matzah to remind us of the food our ancestors would have eaten. Why then are Jews so reticent today to make the simplest of Jewish foods and instead rely on commercially produced “poor man's bread”?

This wasn't always so. For countless generations, Jews made their own matzah, and it looked nothing like today's version. It was thick, soft, and round—more like flatbread than the crisp crackers we now recognize. It also wasn't something a Jew bought before Passover—it was something they made each day of Passover as needed. Yemenite Jews, to this day, still make matzah in this manner. How we got from the majority of world-Jewry baking



This image from "The Hebrew-Marathi Haggadah," published in India in 1874, depicts the process for making matzah for Passover.

soft flatbreads before and throughout Passover to us prebuying boxes of Manischewitz matzah is a story of rabbinic risk management, Jewish-American entrepreneurship, and the modern outsourcing of religious precision to technology.

Matzah became crunchy in the 19th century as Jews shifted from continuously baking matzah throughout Passover to exclusively making them before Passover began. Soft matzah grows stale quickly; if you can't make matzah during Passover, the thin matzah we're familiar with is more likely to last seven days mold-free and stay crunchy (I've eaten matzah months after Passover, and it still tastes great). Why then did Jews mostly stop making matzah on Passover over the past two centuries?

This recent shift was highlighted by Rabbi Yechiel Michel Epstein in his influ-

ential legal code, the *Arukh ha-Shulhan* (1884): “It is common knowledge that in earlier times they would not bake all of the matzot (plural of matzah) before Passover. Rather they would bake every day of Passover for that day.” Over the preceding few centuries, Ashkenazi rabbinical authorities grew increasingly concerned about the possibility of dough fermenting during the baking process, thereby becoming *chametz* (forbidden leaven). If your matzah baking goes awry before Passover, you can throw it away, or renounce ownership of your carbs. During Passover, the stakes of a bad bake are a lot higher. Unlike a bad latke fry, or a hamantaschen whose jelly spills outside the borders of its triangle, baking matzah is more precarious. The Jewish stakes are higher.

These religious concerns created the perfect condi-

tions for industrialization and an embrace of the exactness of the machine. In 1838, a French Jew named Isaac Singer invented the first machine for rolling matzah dough. These and subsequent matzah machines won over rabbinic authorities in France, Germany, England, and America by working more quickly and consistently than human hands.

Not everyone embraced this transformation. In 1859, Rabbi Solomon Kluger of Brody issued a scathing denunciation of machine-made matzah, arguing that “it has always been Jewish practice to bake round matzot, and Jewish custom may not be changed. Square matzot copy non-Jewish practice, since they resemble the wafers used by the non-Jews on their holidays.” He further worried that machines would harm the livelihoods

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A depiction of matzah-making in the Dutch "Haggadah for Pesach," published in Amsterdam in 1662

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of the poor who depended on seasonal matzah-baking income.

The debate largely split along geographic and cultural lines. Eastern European rabbis typically resisted mechanization, while their Western European counterparts proved more accommodating. Rabbi Ya'akov Ettlinger, an Orthodox Rabbi who studied philosophy at the University of Wurzburg while completing his rabbinical training, argued: "That which was innovated by craftsmen in natural matters—why should we not accept what is good in them?" Just like the invention of the railroad shouldn't be rejected just because it was novel, so too the matzah machine should be embraced for offering a new solution to the age old needs to bake kosher matzah for Passover.

In America, however, the confluence of industrialization and standardization proved irresistible and fewer rabbis resisted the advent of machine matzah. "B. Manischewitz: Fine Matzos Bakery" read the sign of America's first matzah factory, opened in Cincinnati in 1888. Manischewitz became synonymous with matzah in America not only because by the 1920s they patented

machinery that could produce 1.2 million matzot a day; but because he pitched his product as solving a religious dilemma. A box of Manischewitz promised perfectly standardized, rabbinically supervised matzah that eliminated all risk of accidental chametz.

By mid-twentieth-century, machine-made matzah had completely supplanted traditional varieties in most Jewish households. Manischewitz advertisements proudly declared that "No human hand touches these matzos in their manufacture." The irony of course is that what was once valued as handmade was now marketed as superior because it was untouched by hands. Standardization and the supervision that afforded (of hygienics and *halakhah*) had become more appealing than the messy authenticity of home-based religious practice.

This year, if you are hosting or attending a seder, consider making your own matzah for it—traditionally three matzot. Seder matzah plays a different role than the matzah we munch on all Passover long. During most of the holiday, we interact with matzah primarily as convenience food, as the quintessential bread substitute. The crisp, cracker

sheets become the practical alternative to off-limits leavened products during the eight days of Passover. Matzah gets us through the week without our usual carbs; it's the sandwich base, the pizza crust, the edible spoon for all the Passover dips.

During the seder, though, Matzah is a star. There's a specific mitzvah, a ritual, centered around its consumption. Right before the long-awaited dinner begins (after all the storytelling, questioning, kibitzing, and noshing) the haggadah asks us to silently crunch away on large portions of matzah, to take our time to experience every sensation of this ritual food: the uneven texture, the occasional charred spots, the deliberate blandness.

Making your own matzah for the seder has long been recognized as a beautiful and significant way to connect to the ritual of matzah-eating. Eating the bread of affliction hits differently when you baked it a few hours earlier. Rabbi Yosef Karo (1499-1575), one of the more influential Jewish legal minds, encouraged every person to make their own ritual matzah for the seder.

Recent decades have witnessed lay and rabbinic-led efforts to reclaim home matzah-making. The 1973

publication of *The First Jewish Catalog* encouraged readers to try making their own, suggesting it could be "a rewarding way of preparing for Passover." More recently, journalist Johanna Ginsberg suggested that the "rising profile of DIY matzah" reflects broader trends toward hands-on Judaism and slow food, part of what she calls the "Take-Back-This-Mitzvah movement."

A recent initiative to encourage and enable more Jews to make their own matzah recently emerged out of Providence, Rhode Island. Mitzvah Matzot, founded by Rabbi Barry Dolinger and his wife Naomi Baine, sells organic shmura wheat flour, which it calls "Flour to Empower." One of the main hurdles facing anyone trying to bake matzah & keep a Kosher-for-Passover kitchen is the type of flour used. Since most white flours are tempered in factories (a process that whets the wheat kernel to help sift the bran) it presents a potential problem of chametz. "Shmura" flour is flour that has never been tempered and has been guarded throughout the process to ensure that the wheat never becomes chametz. Until Dolinger and Baine

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# THESE WEBINARS ON **APRIL 3** ARE PRESENTED BY THE JEWISH FEDERATION OF GREATER PORTLAND



Jewish Federation  
of Greater Portland



**REGISTER NOW!**

## HOW TO HOST A PASSOVER SEDER WEBINAR

April 3, 2025  
7:00 - 8:30 PM



REGISTER HERE!

Discover how to design a memorable and accessible seder experience while gaining the confidence to lead this gathering in your own authentic way.

Hosted by Jewish Federation of Greater Portland's Director of Jewish Life and Learning, Dr. Yosef Rosen

### REGISTER @ [jewishportland.org/passoversederwebinar](https://jewishportland.org/passoversederwebinar)

Whether you're a first-timer or a seasoned host, join Federation's Director of Jewish Life and Learning, Dr. Yosef Rosen, for an interactive webinar that will empower you to invite friends and/or family to your home for a Passover Seder. Discover how to design a memorable and accessible seder experience while gaining the confidence to lead this gathering in your own authentic way. From symbolic foods to engaging guests of all ages, you'll learn everything needed to create a Passover experience that honors tradition while reflecting your personal style. Don't miss this opportunity to enhance your seder-hosting skills and join a supportive community of hosts. **REGISTER TODAY!**

## JEWISH HERITAGE, GRANDPARENTS & STARDUST WEBINAR

A webinar for grandparents who are eager to share their Jewish traditions and values with members of their families.



REGISTER HERE!

THURSDAY, APRIL 3  
4:30 PM - 6:00 PM  
ON ZOOM

With David Raphael, co-founder of the Jewish Grandparents Network



Jewish Federation  
of Greater Portland

### REGISTER @ [jewishportland.org/jewishheritagegrandparents](https://jewishportland.org/jewishheritagegrandparents)

Many grandparents are eager to share their Jewish traditions and values with members of their families and feel great joy and satisfaction when they do so. They think back wistfully on the Jewish traditions of their youth and long to share their family stories. However, some grandparents may feel that they don't have a strong enough Jewish background. In this presentation, David Raphael, co-founder of the Jewish Grandparents Network, will share the lessons he and his colleagues have learned about the nuances of thoughtfully sharing Jewish traditions. **REGISTER TODAY!**



continued from previous page

started their new initiative, it was nearly impossible for an individual to buy shmura flour; you could only buy shmura matzah, hand-made in a factory. Now anyone can have five pounds of “Flour to Empower” shipped to their home (for \$60), enough to make 12-18 matzot.

This Passover, consider taking the risk of making your own matzah. It may not be perfectly square or uniformly thin. It may require more effort than opening a box. Yet these “flaws” are precisely what connect your experience to our ancestors who fled Egypt with hastily made bread that certainly wasn’t factory-perfect. In choosing the messy authenticity of handmade matzah over the convenience of mass production, you enact the holiday’s fundamental message: that meaningful freedom requires both courage and participation. Engaging with these profound themes of Passover might require us to get flour on our hands once again.

## How to make your own matzah

**Buy flour:** Matzah can be made from flour of five grains: wheat, spelt, barley, rye, or oat. If you are keeping a kosher-for-Passover kitchen, the gold standard is shmura flour, which you can purchase from [www.mitzvahmatzos.org](http://www.mitzvahmatzos.org). Rye and spelt flours are typically not tempered (and whole-wheat flour is minimally tempered) and can provide a more accessible alternative.

**Prepare your oven:** If you keep a kosher home, clean out any gunk inside it and run it through a self-cleaning cycle (a feature on most ovens). Before you begin the next steps, preheat the oven to its maximum heat (ideally above 500 degrees Fahrenheit).

**Mix with water:** 5 tablespoons of water per cup of flour is a good starting point. Knead thoroughly. You want dry but pliable dough.

**Start an 18-minute timer:** Once you are finished kneading, the rabbinic rule is that you have 18 minutes till all kneaded dough must be baking in the oven and the scraps are completely removed from the home/down the garbage disposal (if you are baking on the eve of or during Passover).

**Roll and Perforate:** Roll to the desired consistency and poke plenty of holes so that the oven can quickly cook the matzah on its insides as well as its crust.

**Bake:** With an oven fully heated to its maximum heat, the matzah should be ready after 5 minutes.

**Save for the seder:** While you may be tempted to eat one while it’s still piping hot, there is a long Jewish tradition of refraining from eating matzah in the days before Passover, so that it is fully appreciated when it’s first eaten during the seder.

## FOOD (continued from page 1)

sour sauce. Roasted salmon and Chicken Marbella entrees are also available, as are a variety of *chametz*-free desserts. . It all can be ordered through Zupan’s website at [zupans.com/shop-category/passover](http://zupans.com/shop-category/passover) for store pickup Ap. 11-19. The last day to order is Apr. 12.

New Seasons Market is also offering both already cooked options and ingredients for those looking to cook their own seder. The catered menu includes tomato-braised brisket and grilled salmon as well as both cooked and raw gefilte fish mix, a chimichurri plant-based brisket entrée and multiple matzo kugels, among other options. Large cuts of lamb and beef, as well as salmon, are available for pre-order. Find more and order online at [catering.new-seasonsmarket.com](http://catering.new-seasonsmarket.com).

Elephant’s Deli is also once again catering for Passover – their menu has not been released as of press time but

will be available, along with online ordering, at [elephantsdeli.com](http://elephantsdeli.com) in the coming days.

Whole Foods Market locations throughout the Portland area are offering a la carte entrees and curated meals for the holiday – a variety of dishes are available. Order online at [wholefoodsmarket.com/departments/catering/passover-catering](http://wholefoodsmarket.com/departments/catering/passover-catering) by Apr. 18 for in-store pickup by Apr. 20.

Kosher caterer Kashrootz Catering is currently booked up for the upcoming holiday, but Chef Shulamit Urenia explained that openings may come available. Urenia advised potential customers that, as she is Sephardic, there will be *kitniyot* present in her kitchen. Email [kashrootzcatering@gmail.com](mailto:kashrootzcatering@gmail.com) for more details.

Portland’s Ta’eemmm Catering, run by a pair of Israeli siblings, is offering a Passover catering menu, details of which can be found on their Facebook page at [face-](https://www.facebook.com/taeemmm)

[book.com/taeemmm](http://book.com/taeemmm) or by calling the company at 503-201-1255.

Looking for someone else to handle so you can show up, eat and celebrate? Eastern European eatery Kachka is hosting their Passover Seder Wednesday, Apr. 16, at the restaurant in Southeast Portland. Details are not yet available as of press time but check out [kachkapdx.com/events](http://kachkapdx.com/events) in the coming days to get your tickets.

For those looking for the DIY approach, Fred Meyer’s website offers recipe ideas and online ordering of Passover foods, though Kosher meats are not available. Find more information online at [fredmeyer.com/f/Passover-shop](http://fredmeyer.com/f/Passover-shop). Area Safeway and Trader Joe’s stores are known to carry a variety of Kosher-for-Passover products during this season. These inventories can vary by location, with the best selections being found at Safe-

way’s location on Southwest Barbur Boulevard and the Trader Joe’s on Southwest Garden Home Road. Costco Wholesale stores in Tigard and Aloha are also stocking a limited selection of kosher-for-Passover products, including prepared foods, available in store and for local delivery.

If local options don’t pan out, Seattle Kosher delivers to Portland every Wednesday, with home delivery available for a \$5 surcharge on minimum \$75 orders to select Portland-area zip codes and free, no-minimum pickup available Wednesday afternoons at Chabad of Northeast Portland and Chabad of Southwest Portland. Orders bound for Portland must be placed by 1 pm Tuesday for delivery that week. Learn more and order online at [seattlekosher.com](http://seattlekosher.com).

Associate Editor Caron Blau Rothstein contributed reporting.



# PASSOVER HAPPENINGS

Resources for your family's  
Passover observance  
gathered by Jewish Federation at  
[jewishportland.org/passoverhappenings](http://jewishportland.org/passoverhappenings)

CHAG  
SAMEACH!  
HAPPY  
PASSOVER!



PASSOVER HAPPENINGS



## PDX HILLEL (continued from page 1)

Lewis and Clark and one student from [Portland State University] identified a need for a Hillel in the Portland area,” Greater Portland Hillel President Barry Benson explained in his opening remarks. “At the time, the BDS movement was gaining a foothold, not only in Portland, but in the surrounding communities.”

PDX Hillel has grown rapidly since then, expanding to a professional staff of four with activity on seven campuses in the Portland area.

“Unfortunately,” Benson continued, “the issues that were present 17 years ago have only multiplied since Oct. 7.”

“Our work has fundamentally changed since Oct. 7,” Executive Director Hannah Sherman noted, “from additional mental health and wellness support to helping students file bias reports and contact lawyers and creating more programs to fight antisemitism through Jewish joy, we are showing students that they are not alone.”

Changed – and grown.

“Our breadth engagement, which is one to five touch points with an individual student has increased by 35 percent since last year, and our depth, which is six or more touch points, has increased by an astounding 95 percent,” Sherman continued.

This has been boosted by the addition of a new full-time staff member, Director of Jewish Student Life Andy Friedland. The fundraiser coincided with his birthday, but he explained that it was another birthday that was more motivating in the work he was doing at Hillel – his grandmother, who turned 91 earlier in the week.

“Eighty-one years ago this week, during her 10th birthday party, the Nazi army marched past her apartment and into Budapest and her guests all left, and my family’s lives were forever changed,” Friedland said. “It would have been easy and understandable for her to retreat into fatalism, cynicism, or despair. Instead, she remains one of the brightest lights in the lives of all who know her.”

Friedland had previously worked with the Anti-Defamation League in Connecticut, responding to incidents of antisemitism; work he was honored to do, he explained. But he found he needed

something more.

“I didn’t want the awfulness of the world to grind me down. I wanted to be making silly faces in my 90s,” he said. I finally internalized [my grandmother’s] message about how she gets her revenge, and here at PDX Hillel, I get the opportunity to live it every day. Instead of focusing only on the worst things that befall Jewish people, my job at Hillel allows me to focus on what makes a Jewish life joyful and meaningful.”

Jesse Weiss, in the closing months of her first year as PDX Hillel’s Springboard Fellow, recounted some of the journey that brought her to work with the organization, first as a student at Reed College and now in her fellowship.

“My fellow [Jewish Student Union] members constantly agreed that what we needed was help with advocacy to our administration and PDX Hillel helped facilitate that,” Weiss said. “It felt so natural to continue the work I was doing, but on a larger scale, with the ability to reach so many more students.”

One of the moments Weiss reflected on was an Israel-Palestinian Conflict dialogue during her senior year at Reed facilitated by Linoy Yechieli, PDX Hillel’s Jewish Agency for Israel Fellow. Yechieli will be departing at the end of the academic year, her third with Hillel.

“In our ‘Hillel without Walls’ that is constantly expanding and growing, we need to be creative every single day to find new ways to connect our community with each other. Yet every challenge made our successes even more meaningful,” Yechieli said. “I hope my work at Hillel shows you that true connection come from sharing our unique stories and caring for one another. The lesson I take with me is simple: Resilience is not just about recovering from challenging times. It is about growing stronger, finding light in dark moments, and using creativity to heal.”

“Linoy has been my partner in crime for three years, and we are very sad to see her leave,” Sherman said.

A newer addition to the Hillel team in Portland has been board member Galit Feinreich, who is also the mother of this year’s Greater Portland Hillel Future Leader Award winner, Elliott Negrin. Feinreich remembers dropping

Negrin off for his first day at Lewis and Clark.

“I saw someone wearing a blue shirt with the word ‘Portland’ in Hebrew letters, and I made an embarrassingly eager bee line sprint for the Hillel table,” Feinreich recalled. “For whatever reason, that did not dissuade Elliott.”

Feinreich, who is Israeli American, explained the worries that come with her connections in the United States and Israel as the Jewish state remains at war. Fortunately, Hillel has helped her worries number one fewer.

“What I didn’t have to worry about was my kids,” she said. “That’s because I saw this board, Hannah and her staff and these incredible students, up close, and knew that they were in such capable hands. I appreciate so much that Hillel has provided a sanctuary where our kids can fully be themselves, whether that means fighting the insanity, advocating and educating or just having a joyous college experience, all equally valid approaches to dealing with what’s going on.”

“I have been incredibly fortunate to have had these passionate, energetic, kind and thoughtful leaders all around to mentor me,” Negrin said of PDX Hillel’s professional staff.

Sherman concluded by addressing some of the challenges that PDX Hillel has faced in recent months, from the encampments of last spring to more recent disruptions of Hillel events on campuses.

“Jewish joy is welcoming 50 first-year students to campus with smiling faces at our annual New Student Orientation Shabbat at Lewis and Clark. Jewish joy is watching a school bus full of 70 students from all our campuses come apple picking for Rosh Hashanah. Jewish joy is putting a sukkah in the center of campus, a physical symbol of being proudly and publicly Jewish. Jewish joy is delivering matzo ball soup to students when they’re sick and just need a taste of home, and Jewish joy is having community members, like so many of you in this room, generously open up your homes and invite students over for a home cooked meal during our annual Shabbat Across Portland,” she said. “This is where PDX Hillel makes the difference.”



# K-12 PARENT ADVOCACY NIGHT

*With Presenter*



**DANIELLE FRANDINA**

*Senior Curriculum Developer,  
Facing History and Ourselves*

The evening will feature a presentation from **Danielle Frandina** from **Facing History and Ourselves** as well as an opportunity to hear important updates from across the Portland metro area and for parents to share any issues that they are currently encountering around antisemitism and anti-Israel sentiment.

**MONDAY, APRIL 7, 2025 | 7PM**  
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# Avdija leads Trail Blazers to hot second half

*Editor's Note: This story originally appeared in the Forward ([forward.com/news/sports/708169/deni-avdija-breakout-blazers-playoffs](https://forward.com/news/sports/708169/deni-avdija-breakout-blazers-playoffs)). To get the Forward's free email newsletters delivered to your inbox, visit [forward.com/newsletter-signup](https://forward.com/newsletter-signup).*

By LOUIS KEENE

The Forward

When the Portland Trail Blazers gave up four draft picks for Deni Avdija last summer, it seemed like an overpay. Avdija, the league's only Israeli-born player, was coming off a breakout fourth season for the Washington Wizards. But his stats had popped so much that some regression — especially in his shooting percentages — felt almost inevitable.

Instead, as the focal point of a young, head-turning team, Avdija's gotten even better. A loss Thursday — in which he finished with 24 points, 9 rebounds and 3 assists — all but ruled the Blazers (32-42) out of postseason contention. But the 6-foot-9 forward from Beit Zera is a big reason they're even close.

It's not just Avdija's numbers, as well-rounded as they've been; his per-game averages of 16 points, 7 rebounds, and 4 assists are roughly on par with last season's output. It's how he's getting them.

Around the New Year, with the team stuck in the Western Conference cellar, Head Coach Chauncey Billups promoted Deni to the starting lineup and started running the offense through him. Since then, the Blazers have won 21 out of 37 games — vaulting them up the West standings — and Avdija has blossomed into the team's most valuable player.

A lot of what's in Avdija's bag — that means repertoire in hoops parlance — has been there all along. The Wizards

made him the ninth pick in the 2020 draft (highest Israeli draft pick ever) because of his unique combination of size, athleticism and playmaking, but in his first three seasons he couldn't reliably put them all together. More importantly, his shot just wasn't going in. A dismal 31% clip from behind the arc in his first three seasons looked like a career death sentence in a league obsessed with three-pointers.

That percentage shot up to a Stephen Curry-like 44% last season, opening up the rest of his game. He's a walking matchup problem: bigger and more physical than other wing players, and faster than other guys his size. He's always been one of the league's best at [grabbing a rebound and starting a fast-break](#), earning him the nickname "Turbo." But thanks to an [improved handle](#), he's also developed as a creator in pick-and-roll plays, where his height enables him to find teammates for open shots and his brawn makes him a battering ram if he keeps it.

That brings us to the biggest addition to Avdija's game this year: menace. He's been running through people! He's driving to the basket more — 10 times per game, according to NBA Stats — and that physicality has been rewarded. Long the victim of a tough whistle, Avdija is taking a career-high 5 free-throws per game this year. He's making them, too, with a personal-best 79% at the charity stripe.

He's gotten better each month: The only other players averaging 20 points, 10 rebounds and 5 assists in March are Nikola Jokic and Giannis Antetokounmpo — who have a combined four Most Valuable Player awards between them. Suddenly, the four draft picks — and his four-year, \$55 million contract — are looking quite the bargain.

"I don't think I played like this before," Avdija [said](#) after pouring in 36 points, 8 rebounds and 7 assists in a win last week over the playoff-bound Denver Nuggets. "I think I knew I had it in me, but, I mean, I'm not really thinking about it. I'm just playing. I'm just free."

A recent possession against the Orlando Magic encapsulated the new, free Deni. Initiating the play from the top of the arc, he dribbled left around a screen, then juked back to the right like a running back, picked up his dribble and surged toward the basket. A 6-foot-10 defender slid over to meet him at the rim — too late. Avdija [dunked](#) over him with his right hand. The defender fouled him in the act; naturally, Avdija completed the three-point play.

Looming over the Blazers' imminent elimination — they're four-and-a-half games out with eight games to play — is an ignominious statistic: An Israeli-born NBA player has never made the playoffs. Avdija currently ranks fifth among active players for most games without playing in the postseason; his countryman Omri Casspi, who played for seven teams in the 2010s, holds the record since the 1976 NBA-ABA merger.

It's not really Avdija's fault — he's played for rebuilding teams, and the Wizards are even worse this year without him. But the Blazers will have to take another leap for Deni to end the drought. What seems clearer than ever, now, is that he'll be a part of it when they do.

*Louis Keene is a reporter for the Forward. His work has also been published in The New York Times, New York magazine and Vice. He is based in Los Angeles. Email Keene at [keene@forward.com](mailto:keene@forward.com).*

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# Shmurah matzah, pre-Passover farbrengen at Jewish Oasis

*The Jewish Review staff*

For those seeking to take their seder experience to the next level, The Jewish Oasis in Downtown Portland is offering *Shmurah Matzah* now until Pesach.

*Shmurah* translates to “guarded” and described the conditions under which the matzah is made. Wheat is specially harvested, processed, and transported to make absolutely sure that it has no

contact with moisture until it is mixed into matzah dough, preventing any possible chance of the flour becoming *chametz* (leavened grain products banned during Pesach).

The Jewish Oasis is open Monday-Thursday 10 am-6 pm, Friday 10 am-1 pm and Sunday 11 am-3 pm.

The Oasis will also host a “Matzah: The spiritual and the practical” *far-*

*brengen* Tuesday, Apr. 8 at 8 pm. Along with the discussion, a tasting of Passover wines will be offered, and the Oasis' store will be open for those stocking up for the holiday.

Visit [jewishoasis.com](http://jewishoasis.com) to secure a seat at the *farbrengen* or to reserve *shmurah matzah*.

For more information, email [rabbim@chabadoregon.com](mailto:rabbim@chabadoregon.com).

## North Coast Shabbat Returns

*The Jewish Review Staff*

The North Coast Shabbat Group has announced the dates for its summer season of Friday-night Services in Seaside for community members and all those visiting the coast this summer.

Services are scheduled for Apr. 25 (led by Avrel Nudelman), May 23 (led by Jennifer Felberg and Jemi Mansfield), June 20 (led by Ilene Safyan), July 25 (led by Neil Weinstein), Aug. 29 (led by

Rosana Berdichevsky) and Oct. 24 (led by Flip Frisch).

All services will begin at 7:30 pm at Bob Chisholm Community Center in Seaside, with an Oneg Shabbat dessert to follow.

The membership for this year will be \$25 per person or \$50 for a household of two or more people. All are welcome whether paying dues or not.

For more information, email [office@ncshabbat.org](mailto:office@ncshabbat.org).

## EJC “Wants The Funk”

*Eastside Jewish Commons*

The Eastside Jewish Commons and Oregon Public Broadcasting are proud to present the acclaimed documentary, “WE WANT THE FUNK!” Thursday, Apr. 17 at 7 pm at the Eastside Jewish Commons in Portland.

“WE WANT THE FUNK!” by Stanley Nelson (Director) and Nicole London (Co-director and Producer) is a synopated voyage through the history of funk music, spanning from African, soul, and early jazz roots to its rise into the public consciousness. Before and after the screening enjoy the funky sounds of DJ Aspen.

All ages welcomed. Admission is free but please register at [events.humanitix.com/indie-pop-up-screening-we-want-the-funk](http://events.humanitix.com/indie-pop-up-screening-we-want-the-funk). EJC is wheelchair accessible, and the screening is open-captioned.

## OREGON

(continued from page 4)

Beyond the challenges that Jewish students face in today's environment, Steinberg explained that the changes and evolutions a student experiences over the four years of an undergraduate education are more than substantial enough to make having the kind of support a mental health and wellness professional can provide worth it. But in the face of those uniquely Jewish challenges, a resource like this all the more vital.

“A position like this was needed two years ago, even more so right now. We have Jewish students on our campus who are afraid of being who they are. Having a professional on board that is able to navigate that and work with them through

those challenges of self-discovery and how to better identify who you are, I think are some really important aspects of this role that truly excite me,” Steinberg said. “We're very fortunate that Hillel International supports this effort to hold more space for mental health.”

Those interested in this position can apply at [job-boards.greenhouse.io/hillel/jobs/4541027005](http://job-boards.greenhouse.io/hillel/jobs/4541027005).

Simultaneously, Oregon Hillel and the University of Oregon are participating in the sixth cohort of Hillel International's Campus Climate Initiative.

The cohort includes 110 campus administrators and Hillel professionals who meet every other week via Zoom to dig into, as Steinberg explained, “What is antisemitism? What's the difference between that and anti-Zionism? What it means

on our college campuses? How do we approach things from an education perspective? How do we ensure that education isn't just within the administration, but disseminated into faculty and staff?”

Steinberg is joined in this cohort by UO's Associate Vice President for Student Life and Dean of Students Jimmy Howard, Vice President for Student Life Angela Chong, Provost and Senior Vice President Christopher Long and Vice President for Equity and Inclusion Yvette Alex Assensoh. Every three weeks, Steinberg meets with these administrators to review the materials from the larger cohort gatherings and works to apply them to the needs of Eugene's campus.

“The whole idea from this is to actually build a combating antisemitism plan and

how to implement it properly,” Steinberg explained. “That's anything from policy to marketing to training with the [resident assistants] in the dorms.”

While that plan is still under construction, since the cohort got underway at the beginning of 2025, Steinberg has already seen results.

“I'm starting to see the administration be comfortable reaching out to other colleagues at other universities on how they've handled certain situations,” he said. “It has significantly impacted our relationship with the university in a really positive way. I feel like there's good conversation going, there's good rapport. If something happens, it's easy to address it with them.”

Steinberg is hopeful to bring administrators at Oregon State University into the next cohort.

Published biweekly by  
the Jewish Federation of  
Greater Portland  
9900 SW Greenburg  
Road, Suite 220  
Tigard, OR 97223  
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## NEXT ISSUE

Issue date Deadline

APR 16

APR 10

## Security Corner

# SCN: Setting the standard

By JESSICA ANDERSON

When my employer, Secure Community Network's (SCN) current director, took the helm in late 2017, he did so with a vision of a national network of security professionals for all Jewish communities in North America. This idea is gradually taking shape as more communities identify the need for a security professional. Less distilled at that time was what that would look like. How would different security programs across the country function in unison when we all know that every Jewish community is different? We've all heard the joke that when you've seen one Jewish federation, well, you've seen one Jewish federation, and security programs are no different.

Each security program covers a different-sized community: A different security director heads them, and they have different backgrounds and skill sets. All of this creates a unique environment in which to work, and this translates to nuances and variations in how security programs are managed and executed. When SCN first started developing security programs, there were significant differences in programs and how each was run. Each director was pretty much figuring things out on their own. To minimize differences between programs, SCN has begun developing a set of standards to which each SCN security program will be held.

SCN believes that addressing the current threat environment requires an integrated, comprehensive



*Jessica Anderson is the Portland-area Director of Community Security. She was previously an FBI agent for 24 years. This position is funded by SCN (the official safety and security organization of the Jewish community in North America) and a local three-way partnership of the Jewish Federation of Greater Portland, Oregon Jewish Community Foundation Endowment Fund and multiple Jewish organizations in the region.*

approach that connects local and national security efforts. This facilitates and supports coordinated information and intelligence sharing, and establishes standardized physical security efforts, best practice training, and standardized protocols. This approach ensures common standards and protection among all communities, irrespective of size, location, or resources.

To complete this, beginning in July 2021, SCN convened experts in public safety, organizational design, standards, training, compliance, and risk management, along with representatives of the national security director network of Jewish community security professionals, to identify and develop the National Jewish Community Safety and Security Standards (NJCSS). The goal was to develop appropriate standards and guidelines and a system of accountability.

These standards are designed to be specific, measurable, actionable, and relevant, and the process is intended to provide guidance and clarity on the fundamental traits of a successful security initiative. This ensures that both established

and brand-new security programs — and the professional security directors who run them — will have clear guideposts, benchmarks, and expectations. This ensures a quality product is delivered to the Jewish community they serve and provides a concrete method to evaluate the effectiveness of each security director.

The standards cover a broad swath of requirements that include Management and Operational Standards.

Management Standards — This category is everything from who is running the program, how they report to higher authorities and function administratively. Another element is community engagement — how is the director communicating with various groups, both within the community and outside? How extensive are the public safety and interfaith relationships? Relationships are the key to a successful director, and they must show they have developed these, communicate with various community groups, and establish liaison relationships. The standard requirements include demonstrating that a risk analysis has been com-

See **SECURITY**, page 15



# OJCF Column

## Maximizing Tzedakah through Donor Advised Funds

*Oregon Jewish Community Foundation*

*Tzedakah* is a Hebrew word that has two translations, both justice and charity. It is core to the Jewish value of *Tikkun Olam*, repairing the world. Individuals and families can actualize this in many ways. This could be through giving one's time in essential volunteer work, their talent through board or leadership service, and their treasure, through donation of their charitable assets. These acts are all forms of Tzedakah and Tikkun Olam.

Our community's work is to actualize Tzedakah into social change. In working with one's charitable assets, a vehicle that both streamlines giving and allows for personalized, strategic philanthropic planning, is a Donor Advised Funds (DAF). DAFs can democratize philanthropy by making charitable giving more accessible and flexible, for all people, regardless of wealth, to participate in Tzedakah and provides these benefits and more.

**Simplified Giving:** Donor Advised Funds centralize charitable giving by handling the administrative aspects of donations, such as record-keeping, tax receipts, and communications with the charities, which makes it easier for donors to manage their giving.

**Family Involvement:** Donor Advised Funds can be structured to involve family members in the charitable decision-making process, helping to cultivate a culture of giving across generations and for generations to come.

**Tax Benefits:** Contributions to a Donor Advised Fund are tax-deductible in the year they are made if a donor itemizes deductions, even if the funds are distributed to charities in future years. This creates an opportunity for tax relief while giving flexibility on when to distribute the money.

**Investment Growth:** Funds in a Donor Advised Fund can be invested, allowing for potential growth over time before being distributed to a charity. This means that your donation may increase in value, benefiting charitable causes even more.

By democratizing access to charitable giving, Donor Advised Funds help all individuals and communities foster a broader culture of giving and support all members of community to participate in Tzedakah in the short and long term.

OJCF would enjoy and appreciate the opportunity to assist you with your charitable goals. For more information, contact OJCF at [info@ojcf.org](mailto:info@ojcf.org) or 503-248-9328.

*Oregon Jewish Community Foundation does not provide investment, legal, or tax advice. Please consult with your professional advisors before any tax planning or investment decisions. If you have any questions or need additional information, please contact OJCF at [info@ojcf.org](mailto:info@ojcf.org) or 503-248-9328.*

## SECURITY (continued from page 14)

pleted for every organization and a plan to address those risks.

Operational Standards – these standards relate to how we execute the day-to-day work. This includes responding to incidents, communicating with law enforcement, and sharing information with partners. We're required to ensure all organizations have training, risk assessments, and meet cyber security and emergency planning standards. It's a lot of obligations, and there are challenges to creating the enthusiasm in organizations to be able to meet them. Organizations have more than just security issues to manage, and everyone has only so much bandwidth.

As security directors, we're expected to meet these standards and articulate and document how we're trying to achieve them. The key is to make sure organizations know what's available to them and be ready to help them achieve their goals when they are. The expectation is that we'll be fully evaluated at least every three years, and ongoing check-ins for compliance will ensure standards are maintained.

I share all of this with you so you have a bit more understanding of how SCN is working to ensure security programs have structures that are standardized, consistent, and rooted in best practices. These frameworks, while ultimately specific to each community, best position security directors to ensure the safety and security of the facilities, organizations, and members that we serve.

If you have any questions about this process or want to contact me for training, or emergency preparedness (organizational or personal), or if you are an individual who wants to speak with me about a personal safety or security concern, please feel free to contact me at [janderson@securecommunitynetwork.org](mailto:janderson@securecommunitynetwork.org) or 872-273-9214. As always, we know antisemitic incidents are vastly underreported! Please let me know about incidents you're aware of or submit it at the JFGP security webpage: <https://www.jewishportland.org/security>, by phone, or email. My training classes can also be found at the security webpage and on the community calendar.

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# Obituaries

Submit obituaries to The Jewish Review's online form at [form.jotform.com/JFGP/jr-obituary](http://form.jotform.com/JFGP/jr-obituary)

## RACHEL FRANKEL

In shock and with great sorrow, Congregation Kol Ami announces the death of Rachel Frankel, z"l, the daughter of our member Ed Frankel and the mother of Jaden Moore and Joshua Moore, on Wednesday, Mar. 26, 2025

Her funeral was held on Tuesday, Apr. 1, at Northwood Park Cemetery.

## KEN RIFKIN

With great sorrow, Congregation Kol Ami announces the sudden death of Ken Rifkin, z"l, the brother of our member Marty Rifkin, on Monday, Mar. 31.

Funeral services will be on Wednesday, Apr. 2, at 1 pm at River View Cemetery in the Chapel.

## Events

More community events online at [jewishportland.org/community-calendar](http://jewishportland.org/community-calendar)

Check out the Federation's Passover Happenings page for seders and more!

[jewishportland.org/passoverhappenings](http://jewishportland.org/passoverhappenings)

## Jobs Board

See the latest Jewish jobs at

[jewishportland.org/ourcommunity/jewish-jobs](http://jewishportland.org/ourcommunity/jewish-jobs)



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