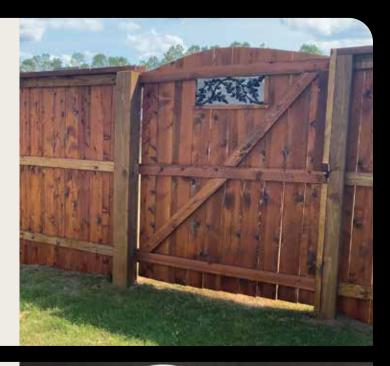




Wood | Chain Link
Iron & Aluminum Ornamental | Security Access
Staining | Entry Gates
Pool Enclosures | Dog Enclosures

(901) 767.8080 | bluffcityfence.com

Locally Owned & Operated | Free Estimates | Residential Financing Available





Ignite Your Brand

We can accommodate all your personal and business printing needs

Invitations | Programs | Party & Table Signs
Catalogs & Magazines | Signs & Banners
Small Packaging & Labels | Postcards & Mail Fulfilment
Brochures & Pocket Folders | Creative Services
Promotional Products | Digital Foil Embellishing
Direct To Client Print Services

(901) 249.1525 | sparkprinting.com

Locally Owned & Operated | Free Estimates

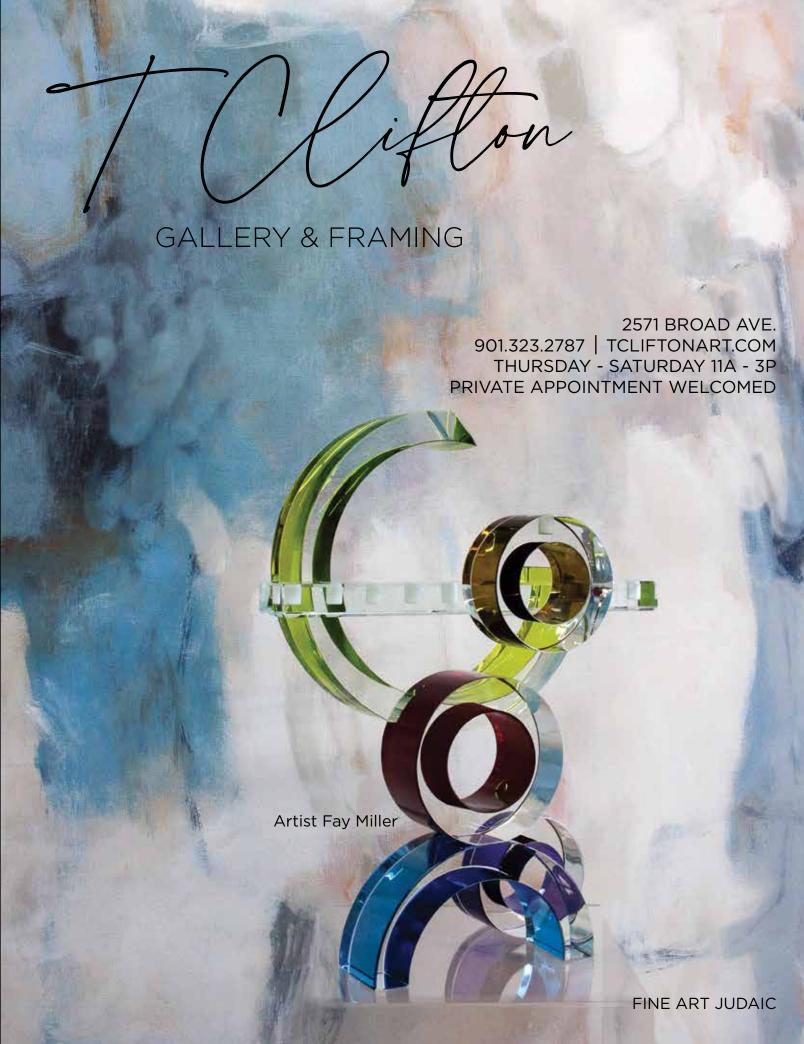




Tree Planting & Removal | Tree & Hedge Trimming
Stump Grinding & Removal | Tree Inspection & Consulting
Storm & Emergency Clean-up | Lot Clearing
Debris Removal & Grappling Truck

(901) 300.3938 | mistertree.com



















It's YOUV day so make it all about YOU

Chef Jimmy Gentry offers a unique culinary experience, specializing in customized menus tailored to your needs.

901.619.1196 • 870 Vance, Memphis, TN 38126 • www.paradoxcuisine.com









Contents

06 From the Editor

Appreciation

08 Contributors

09 On the Menu

Perfect Spring Picnic

Finger-lickin' good fried chicken with homemade potato salad and a mixed salad, yum.



10 Home and Garden

A Forever Home Welcomes Family and Friends

A full makeover with all the amenities; what more could a family ask for? Except a houseful of guests.

14 Feature

Basil Alter's World of Music

Music is in his blood.

16 Simcha Scene

Benny's Bar Mitzvah Weekend

An outdoor tent with lots of space offers guests a safe place to celebrate Benny's Cardinals' themed bar mitzvah.

18 Feature

MJHR Welcomes Kate Menke

Imagination and heart pour from Memphis Jewish Home & Rehab's new Philanthropy and Community **Engagement Director**



20 On the Sidelines

Taking the Tigers in the Right Direction

Ryan Silverfield was ready when the opportunity opened.

22 Hollywood Pet Stars

Meet Rudy and Izzy

Routine is the key for Rachel Morrison's pups.

23 Passionate People

Zumba: A Way of Life

Denise Kerlan turned her love of dance into a meaningful profession.

24 Review

The Jewish World of Elvis

Roselle Chartock introduces a side of Elvis others may be surprised by.

24 Crossroads: Chance or Destiny

25 Scenes





On The Cover

Kahane's Backyard Retreat

Photo by Susan C. Nieman

Jewish Scene is dedicated to creating awareness among the Jewish community; and promoting and supporting the religious, educational, social and fundraising efforts of Jewish agencies and organizations.



Publisher/Editor

Susan C. Nieman

Art Director

Dustin Green

Web and Social Media

Rebecca Miller

Editorial Assistants

Bettye Berlin Emily Bernhardt Rae Jean Lichterman

Photography Contributors

Courtesy Kitchens Unlimited Courtesy University of Memphis Seth Feibelman Rachael Rovner

Advertising Sales Director

Larry Nieman

Chief Financial Officer

Donald Heitner

Volume 15 Number 4 April/May 2021 Iyar/Sivan 5781

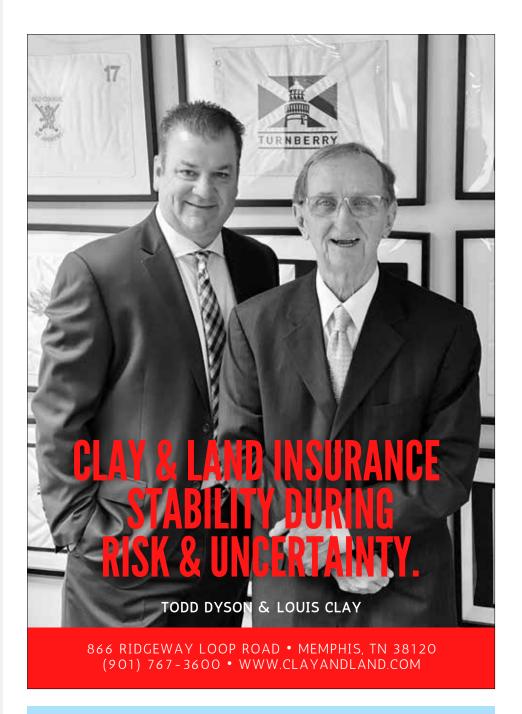
Jewish Scene magazine must give permission for any material contained herein to be copied or reproduced in any manner.

Manuscripts and photographs submitted for publication are welcome by Jewish Scene, but no responsibility can be taken for them while in transit or in the office of the publication.

Editorial content does not necessarily reflect the publisher's opinion, nor can the publisher be held responsible for errors. The publication of any advertisement in this issue does not constitute an endorsement of the advertiser's product or services by this publication.

Jewish Scene is published by Jewish Living of the South, Inc. Subscription rates for the U.S.: single issues \$5, annual \$25. Canada and foreign: single issues \$10, annual \$50.

Susan Nieman 901.827.7244 susan@jewishscenemagazine.com jewishscenemagazine.com



Help Keep Memphis Jewish Journalism Alive

To advertise in

Jewish Scene Magazine

or

The Hebrew Watchman

contact larry@jewishscenemagazine.com

Subscribe:

Send checks to Jewish Living of the South, Inc. P.O Box 353
1138 N. Germantown Pkwy #101
Cordova, TN 38016-5872

The Hebrew Watchman (weekly publication) Local \$36 Jewish Scene Magazine (6 times a year) \$25 Subscribe to both for \$50 a year

Letter From the Editor

Dear JSM Readers,

Wow! It has been a busy spring, and I haven't even begun to enjoy working in the garden.

By now, I'm sure you've all heard that as of February 1, 2021, I have taken a major leap into the newspaper publishing world by acquiring Memphis' 95-yearold Jewish newspaper, The Hebrew Watchman. I'm not sure how Herman and Bobbie Goldberger worked together this hard for the past 50-plus years.

I am so amazed, grateful and appreciative of the outpouring of support, notes of thanks and even a huge floral bouquet from Michael at Lynn Doyle Florist.

I never expected such thanks and hope I can carry on the family tradition that the Goldberger family has done for almost a century.

While most of us were cooped up indoors this winter during COVID stay-athome orders, the Kahanes were lucky enough to have just finished a threeyear-renovation that included a complete gut job and an amazing outdoor space that allowed them to host social-distanced Shabbats and weekends with close family and friends. Take a peek on page 10.

And, while outdoor spring concerts are gearing up, we asked chef Seth Feibelman for his take on a perfect picnic, page 9.

You'll also see how the Freidens were able to socially distance and celebrate son Benny's Cardinals' themed bar mitzvah, page 16.

Read about some very interesting Memphians like Kate Menke (page 18), who has filled an important role at Memphis Jewish Home & Rehab, and violinist and musician Basil Alter on page 14. Learn about University of Memphis football coach



Ryan Silverfield, who has taken the team to new heights.

We're also beginning a new series, "Passionate People," which highlights Memphians who have taken a passion, hobby or talent to the next level. Meet Denise Kerlan, who turned a love of Zumba into a way of life, page 23.

And we can't forget our Hollywood Pet Stars, Rudy and Izzy on page 22.

Happy spring! I hope your days are filled with sunshine, beautiful flowers and butterflies. I hope mine will be too!

Shalom.

Husan C. Nieman

Susan C. Nieman - Publisher/Editor





We deliver in about an hour!



CHECK ONLINE FOR ELIGIBILITY AT WWW.HOLLYWOODFEED.COM/TODAY



Subscribe to Jewish Scene and begin receiving the publication in your mailbox

I would like to subscribe to **Jewish Scene Magazine:**

(6 Issues Per Year)

Name	
Address	
City	
State	Zip
E-mail	
I have enclosed a check to offset	

postage cost:

Annual \$25 (US)

Monthly Sponsor \$250 per month

As a lewish Scene Sponsor, your Family name or Company name and logo will be included in each issue.

Please call 901.827.7244 for details.

> Mail checks to: 1703 Tamhaven Court Cordova TN, 38016

6060 Poplar Avenue **SUITE 140 MEMPHIS, TN 38119**

Taxation

901.761.1263

WWW.HARKAVYSHAINBERG.COM

Contributors



Shoshana Y. Cenker is word and grammar nerd – as a managing editor for a global healthcare company and running her freelance communications business, she's a content writer, editor, proofreader, copywriter, marketing consultant, and wordsmith extraordinaire. She and her three kiddos – twin boys Aiden and Kivi, and daughter Lyla – happily live in her hometown of Memphis, Tenn. Shoshana enjoys traveling, running and working out, all things Disney, cooking, and spending time being active with her kids at parks, on hikes, biking around their neighborhood, and walking their pups, Dreidel and Memphis. ShoshanaAY@gmail.com



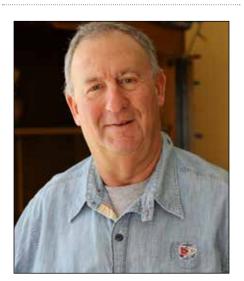
Seth Feibelman has been an active member of the Memphis Culinary Scene for over 20 years. He has educated local chefs while teaching at L'Ecole Culinaire and the UofM Kemmons Wilson Culinary School, and managed the foodservice for Mud Island, Methodist Hospital, and the Memphis Zoo. Currently, Seth is the Chef Director for Hilton in Downtown Memphis and operates the Greyhound Bar and Restaurant. Seth lives in Germantown, Tenn. with his wife, Sylwia, their two children Konrad and Karmen, and their rescue puppy, Kawa.



Mark Hayden, a lifelong Memphian, has been writing about Memphis sports for a variety of magazines for more than 15 years. For story ideas please contact him at marktn58@aol.com or marktn67@gmail



Holly Marks, born a Yankee, and now a Southern girl at heart, is loving the Memphis state of mind. With a background in advertising and public relations, writing comes naturally, and she is thrilled to be a part of Jewish Scene Magazine. When she's not brainstorming her next big idea, she's either doing family time, having coffee or finding an excuse to go to HomeGoods.



Bill Motchan is a writer and photographer in St. Louis who frequently covers Judaism, music and musicians. He is a staff writer for the St. Louis Jewish Light and a 2020 winner of a Rockower Award for journalistic excellence in writing about American Jewish history presented by the American Jewish Press Association. bmotchan42@gmail.com



Harry Samuels, author of "Beshert: True Stories of Connections" and "Crossroads: Chance or Destiny?" is a graduate of Washington University. He Has devoted many years to volunteerism in Memphis. He and his wife, Flora, have been married for 59 years and are the parents of Martin, William and the late David Samuels.



Spring is here and the flowers are blooming. Time to get out the picnic blanket before the mosquitoes invade. When I was young, my family would gather at Overton Park with fried chicken and potato salad to enjoy an evening of throwing a frisbee or flying a kite. Strawberries are always delicious in the spring, so I like to include them on a mixed green salad, which is a good way to balance the fried chicken and potatoes.

Fried Chicken Serves 4

1 whole chicken cut into quarters (2 legs, 2 wings, 2 thighs, 2 breasts)

½ tablespoon + 2 tablespoon granulated garlic

1 teaspoon + 1 tablespoon onion powder

1 teaspoon + 1 tablespoon dried thyme

1/8 teaspoon cayenne pepper

1 teaspoon + 2 tablespoon salt

1 teaspoon + 2 tablespoon pepper

1 ½ cups flour

vegetable oil

Mix ½ tablespoon granulated garlic, 1 teaspoon onion powder, 1 teaspoon dried thyme, 1/8 teaspoon cayenne pepper, 1 tablespoon salt, and 1 tablespoon pepper with the chicken in a large bowl. Marinate for 20 minutes. Heat enough vegetable oil to cover the chicken to 350 degrees. Strain chicken. Mix remaining spices with the flour and toss chicken with mixture until well coated. Carefully place chicken in hot oil. Cook chicken until the internal temperature is 175 degrees (approximately 7 minutes). Remove chicken from oil and let it rest on a pan lined with paper towels.

Roasted Potato Salad

4-5 Potatoes

 $\frac{1}{2}$ cup diced onions

½ cup diced peppers

1 tablespoon minced garlic

4 tablespoon vegetable oil

½ cup sour cream

¼ cup mayonnaise

¼ cup sweet chili sauce

Salt • Pepper

Dice potatoes into nickel-sized cubes. Toss with peppers, onions, garlic, vegetable oil, salt and pepper. Cook on a single layer baking sheet at 400 degrees for 25 minutes or until the potatoes brown and become soft. Mix mayonnaise, sour cream and sweet chili sauce. Let potatoes cool and then mix with sauce.

Mixed Green Salad with Strawberry Vinaigrette

16 oz mixed greens
½ cup feta cheese
1 ½ cup strawberries
2 tablespoon sorghum (can sub with honey or maple syrup)
2 tablespoon cider vinegar
¼ cup olive oil • ¼ teaspoon salt



Blend strawberries, sorghum, cider vinegar, olive oil, and salt in a food processor until a smooth consistency. There will be seeds from the strawberries. If you do not like the seeds, you can strain dressing through a sieve or cheesecloth. Toss together lettuce, feta and dressing.



A Forever Home Welcomes Family and Friends

By Susan C. Nieman :: Kitchen and dining room photos courtesy Kitchens Unlimited, home and vard photos Susan C. Nieman

Shabbat meals, family gatherings and outof-town weekend guests. That's a way of life for Elana and Josh Kahane and family.

So, when the couple finally decided the time was right for a life-changing decision about a major update to their 1980s floor plan they had to decide – move or remodel?

"Moving was out of the question. We love our home, our neighbors and our neighborhood," said Josh about their location at the end of a quiet cove in East Memphis close to their synagogue. "But our home just wasn't conducive as a place for hosting large events and communal gatherings."

So, what began about three years ago as a

plan to remodel the outdated kitchen and expand the dining room became a total home gut job that was completed just in time – before the coronavirus shut down.

It started with a team of professionals who made it possible for the family to live on the property during the entire construction process. "Looking back, maybe we should have just moved," joked Josh. "But, with the kids away at camp, it was a perfect opportunity to jumpstart recreating the entire upstairs children's wing."

The first item of business was hiring Lee Baum of Baum & Company to build a new guest wing for a second master bedroom and beautiful master bath – a perfect space for Elana and Josh to move into during the













downstairs reno. The guest wing also houses their state-of-the-art stadium seating movie theater (with candy concession wall) and an additional upstairs laundry room. Next was the downstairs addition with construction of a new master bedroom suite, two new fireplaces, a welcoming sitting area, his and her closets by Inspired Closets, a bathroom with separate his and her showers and water closets, and special vestibule sitting area, "my favorite spot in the house to relax," said Elana.

Once the master suite was complete, they closed off the middle of the house to tear down walls between the kitchen and surrounding rooms. Elana and Josh were able to move downstairs into the new master wing. In the newly constructed surroom, they built a small kitchen so Elana could continue to cook family and Shabbat meals, something she often did in the "garage to accommodate the extra food preparations," according to Karen Kassen of Kitchens Unlimited who designed the kitchen, dining, powder and family rooms.

"We removed walls, moved rooms, and took the whole area down to the cement," said Karen, who worked with Tim Disalvo & Co. to create and reconfigure a perfectly functional kosher kitchen and dining room, laundry room, den, sunroom, back entrance and breakfast nook.

"When working with kosher kitchen owners, I let the client guide me to the level of separation for ovens, refrigeration, etc.," explained Karen. "Elana and Josh wanted an open, modern plan with a high-gloss finish, an abundance of ovens, dishwashers and microwaves. The floor space was limited without moving into another area, so we utilized a huge 15-foot island to accommodate the ovens and microwaves. We raised the cabinets to the ceiling, added adjustable shelving and lowered the amount of space between the upper cabinets and the countertop."

The couple wanted to keep the design sleek, contemporary and kid-friendly. The result is a modern design with functional elements including durable textured-laminate cabinet doors. The countertops sport a quartz/93% polymer mix that requires minimal maintenance. The backsplash is made of Caesar stone from Israel.

"Keeping the cabinets, flooring, backsplash and counters neutral, allowed the couple's colorful art collection to pop," said Karen.

In addition to four Wolf ovens, four dishwashers, two microwaves, separate Subzero fridge and freezers, and two eternity

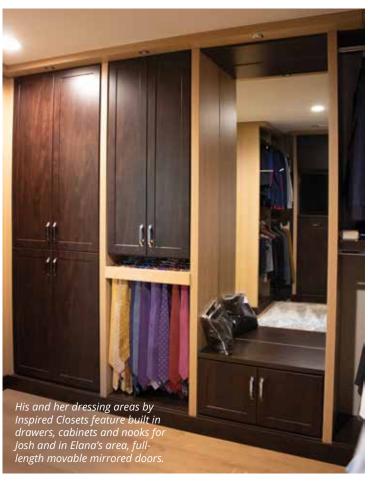
Home & Garden

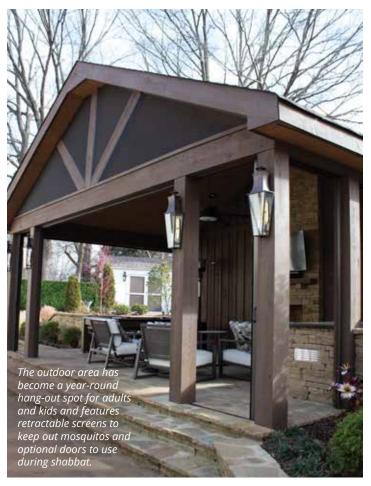


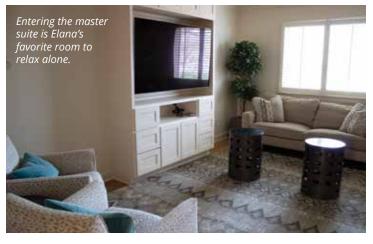
sinks, Josh was insistent – even though he doesn't drink coffee – that the kitchen include a touchscreen coffee station that freshly brews all kinds of drinks and an easy-to-reach drawer for the kids to grab a cold beverage without having to open the fridge.

The dining room buffet was outfitted with four Wolf warming drawers so that Elana could have all the meals prepared before Shabbat and placed in convenient areas to keep warm and a built-in washing station made from a large piece of stone imported from Israel – all to allow minimal flow in and out of the kitchen.

Last but not least on the project list was the outdoor area. "We finished the kitchen and dining room areas just in time for Passover two years ago," said Josh.









When the inside job was close to wrapping up, construction began outside with the help of Nature's Path, who finished the job at Thanksgiving 2019 – just before COVID-19.

"We knew this area would be a hit in the spring, summer and fall," said Josh. "But who knew that we'd be spending most of our Shabbats out here with friends and family in 2020 and in to 2021?"

The family is settled in and enjoying the indoors and most-often outdoors with family and friends. The upstairs guest wing is always open to out-of-town visitors and Shabbat guests and the movie theater has become a Saturday night favorite.

"But we are still not quite finished," explained Elana, who is still searching for the perfect dining room table to fit the unique layout of the large L-shaped room.

"We couldn't have asked for anything more from all of the terrific people who helped us through this journey including Lee Baum, Karen Kassen and the Kitchens Unlimited team, the Inspired Closets team, and the folks at Nature's Path," said Josh. "Our home is just what we wished for – functional, warm and welcoming."





NATURE'S PATH POOL & LANDSCAPE

Custom Gunite Pools & Spas, Pool Contractor and Pool Service



(901) 753.2111 www.naturespathdesign.com



Originally, Basil Alter had a busy travel schedule for 2021. Basil, a Jewish violin master from Memphis, was planning a trip to Israel and a concert tour from Phoenix to Los Angeles to Michigan.

The pandemic changed all that, so the 21-year-old is holed up at his Manhattan apartment, where he hears the radiator creaking and taxis honking, or the Beastie Boys blaring outside his window. Mostly, though, he practices and perfects his violin skills.

Basil is in his final semester of studies at the Manhattan School of Music, (MSN) aided in part by a Jewish Children's Regional Service (JCRS) grant. On April 11, he performed for the JCRS Jewish Roots Jubilee Gala with The Ensemble, a group of musicians who also received college aid from the organization.

Performing is old hat for Basil, who had his first recital at the age of three. Given his family history, it's probably no surprise that Alter demonstrated a gift for music at an early age.

"My dad is a clarinetist – he's the band director at Ridgeway High School," Basil said during a recent chat with Jewish Scene Magazine. "My mom is a violinist. She recorded at Stax Records. Her father was a jazz musician. He played stand-up bass with a bunch of bands on a riverboat in Memphis. My mother's aunt was an early music specialist, and she went to Julliard."

Basil's parents Adam Alter and Nancy Ditto met in New York City, but they wanted to get out of the big city so they moved to Clinton, South Carolina, where Basil was born. He still remembers as a five-year-old playing a Bach double violin concerto for an audience, accompanied by his mother.

"We were living in South Carolina when I was growing up, and my dad was the band director of a small high school," he said. "He had all the instruments in the band room, so I got used to fooling around with all the different instruments and hearing them. I really liked the drums, and about the point we moved to Memphis, I missed playing violin. When I was 13, that's when I started really practicing and going for it."

Basil's talents reached new heights in Memphis, where he played alongside the Memphis Symphony. He has also performed in Europe, including Cremona, Italy, and a solo performance with the Armenian Philharmonic.

When Basil is not performing or practicing, he is a sought-after arranger and composer. He also does musical transcription. It's a painstaking process of listening to improvised music and writing down the notes. He enjoys transcribing jazz music, which can be an especially difficult genre.

"You'd think that if they're playing really fast, it would be harder," he said. "Those are the easy ones. It's hard when the musicians are way at the low end of the piano, and then they're playing all the notes together and then the frequencies are different. You really have to listen. I don't use any sort of software. I know that exists, but I don't trust it. I just really listen and figure it out. It's a game, really."

Yes, a game. Basil enjoys transcribing jazz music and solving crossword puzzles. Both require a code-breaking skill that isn't easy to accomplish.

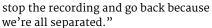
"Someone will be playing the piano and then they don't have the sheet music for



it because they improvised it out of their head," he said. "So, I go back, and I punch in all the notes and write them down, and I create a piece of music from that audio recording. I've been doing transcriptions for two noted Jewish jazz musicians, Ted Rosenthal, who is a professor here at MSM and Julliard and Steven Feifke, who is a professor at The New School."

In addition to his transcription work, Basil has been assisting with musical arrangements for the virtual JCRS Jewish Roots Jubilee Gala event.

"I've been hammering out these parts and it is so intensive," he said. "You have to make these artistic decisions. Then you have to plug it into the computer, and then you have to make it look good and make sure everybody else is happy. There can't be any mistakes, because we can't



After he completes his studies at MSM, Basil plans to continue his music education, which will likely be a master's degree.

"Being here is a great dream come true. I didn't think five years ago that I would be here now," he said. "So I am keeping an open mind about everything. The way I see it, as long as I'm practicing and I'm exploring all the things that I can explore musically and as long as I'm happy, that's what's worked out so far."

You really have to listen. I don't use any sort of software. I know that exists, but I don't trust it. I just really listen and figure it out. It's a game, really.





Benny's Bar Mitzvah Weekend

by Holly Marks :: Photos by Rachel Rover

A pandemic wasn't going to stop Yoni and Aviva Freiden from celebrating their son, Benny's, bar mitzvah. Thanks to their first cousin, Sarah Freiden, and her event planning company, Mazel and Merch, they were able to craft a beautifully choreographed weekend of festivities in October 2020.

"I think it's safe to say we had one of the first bar mitzvahs in Memphis since the pandemic began back in March 2020," said Yoni. There was hesitation at first, not knowing if their out-of-town family would be able to attend, but as the saying goes, the show must go on... and it was a wild success.

Things kicked off that Thursday night with a dinner for the guests that traveled to be there; all 27 of them. The next morning, they were treated to a delicious brunch provided by their friends, then had pictures taken at Baron

Hirsch synagogue. Friday night services were held in the tent at the Doubletree followed by dinner with family and close friends, catered by Nosh-a-Rye Deli.

On Shabbat morning, everyone gathered at Baron Hirsch where Benny davened and read from the Torah. After a beautiful service, guests walked back to the hotel and enjoyed lunch in the tent. There was time for relaxing, card games and catching up!

After the conclusion of Shabbat, the Cardinals baseball-themed party began. Due to COVID protocols, they had to get creative to ensure that things were done as safely as possible. Everyone was given masks with Benny's logo and all stayed six feet apart. Signup Genius was used so that there would only be 50 people in the tent at any given time. Guests had 15-minute slots to enjoy a fun photo



booth, Ben and Jerry's ice cream and a to-go box filled with pizza and falafel.

"It was definitely not the party we envisioned, but it allowed us to celebrate with our community in a safe and festive way," Aviva explained.

Sunday morning Benny delivered his bar mitzvah speech and read a portion of the Torah via Zoom. "We were happy to have been able to virtually share this wonderful occasion with hundreds of our friends and family from around the world," the Freidens said.

Benny also learned and completed a tractate of Talmud:Megillah with one of the Memphis Kollel Rabbis; and he chose to give a portion of his bar mitzvah money to B'nai Tzedek, an organization he enjoys being a part of.

The family was determined to carry out their plans and not postpone Benny's bar mitzvah. Their hard work and patience certainly paid off, and it all ended up working out thanks to everyone's willingness to think outside the box.

As Aviva says, "It was a perfect, COVID-safe bar mitzvah weekend." That's definitely a home run! Mazel Tov, Benny!

While it wasn't the bar mitzvah they planned, single-serve dishes and timed planning created a fun weekend for all.















MJHR Welcomes Kate Menke By Shoshana Cenker





For those of us who were blessed to grow up in the 901, we know what a special community we have here in Jewish Memphis. Keeping us together are the many generations of families who have called the Bluff City home, including the Menke family. And one family member, Kate Menke, is continuing an exciting trend that's really blasted off in the past few years - younger generations of native Memphians returning to their beloved hometown to live and work. (Welcome back, y'all!)

Kate is now serving as Memphis Jewish Home and Rehab's (MJHR) director of philanthropy and community engagement. Her love of Memphis and passion and energy for her new position are simply contagious.

"I was floored and honored to be offered this incredible position. I'll be meeting with donors, processing incoming donations, and growing and maintaining those important relationships," explains Kate. "Though around 70% of MJHR's patient population is not Jewish, most of our donors are Jewish. And it's Bobby [Meadow's] vision to bring youth and vitality to the role, so I can engage my generation more, as well as non-Jewish Memphians, to grow our sphere of donors."

Kate is already devoting loads of time, attention, and creativity to her pivotal role. She's bursting with new ideas. "I love working with people and building relationships, and I'm looking at new ways to network with younger communities and non-Jewish communities," says Kate. "I plan to make new connections, find new sponsorship establishments for our golf tournament, start an Instagram account,

look to partner with Theatre Memphis, hold auctions, collaborate with local restaurants and breweries, host a 5k/10k race, put on an outdoor summer concert series, Happy Hours, and because our patients and residents are huge Memphis Tiger fans, we would love to team up with Penny Hardaway and the Memphis Tigers.

"I have a fun idea called 'Pupdates' with our resident dog, Ginger," she added. "And I'm going to create a way to show a day in the life of our residents. I believe donors want to see where their money goes here and how their dollars are making a difference in our residents' lives. Families want to see that their loved ones are safe, protected, and happy."

"Kate's enthusiasm, caring attitude, and positive spirit were apparent the first time we met her," remarks Howard Hayden, MJHR board chair. "She is already busy implementing fresh ideas and interacting with residents and staff. We are fortunate to have Kate as a valuable part of the team and are confident she will be successful."

Though she's clearly busy at work, her family is also a priority. "Now that I'm back home, I love spending time with my aunt Melinda and uncle Tom, my sister, Elizabeth Anne and brother-in-law Charles, and my adorable nieces, 2-year-old Georgia and 5-month-old Josephine. And soon my mom, Elizabeth, will be moving home," shares Kate. "We're a tiny but tightknit family and have been spread out over the country for the past decade, so it's amazing to be together again. We all love to cook and eat, so time together usually involves one or both of those activities. Georgia, loves her little play kitchen and in no time will be artfully crafting pies just like her mom. It's not unusual for me to leave my family's houses with armfuls of goodies - oftentimes, leftovers from my sister's bakery 'research' excursions."

Kate is also counting the days to when she can safely enjoy live music again, a favorite when not hanging out with family. "I love how music can bring people of all walks of life together for one incredible, shared experience," she says. "Some of my favorites are classic reggae, blues, and jam bands, but all genres speak to me in one way or another."

As for her much-loved Memphis? Kate safely enjoys hanging out with friends, riding her bike on the Shelby Farms Greenline (while blasting classic reggae, of course), gardening, and "conducting proper epicurean research on the ever-evolving Memphis restaurant scene or reuniting with my tried-and-true favorite eateries like CK's Coffee Shop," she says. She and her boyfriend are also raising "a 12-year-old Pomeranian named Turtle who rules the roost and two fantastic recently adopted cats named Althea and Owsley. Turtle thinks he's a cat, so they've been getting along swimmingly, she says."

Kate is putting her degree from Southern Methodist University in Dallas, Texas, to good use, along with her professional background in fundraising, nonprofits, and health sciences. Did I mention her excitement, passion, and creativity?

She's also super excited to work with seniors. "I lived with my grandmother, Stella Menke, while I was in high school. My grandma was the coolest lady, and all of her friends became my friends too! Some of them are donors here. It's been wonderful recognizing so many donor names," says Kate, who started at MJHR in March. "I'm fortunate to have had such positive exposure to seniors growing up. I want to be an advocate for them and protect them here at MJHR and out in the community."

"Kate joining our team has already proven to be impactful," notes Bobby Meadows, MJHR executive director. "Her professional experience combined with her inspiring originality, warmth, and family's remarkable Memphis history will undoubtedly enable her to be successful in this role. We're thrilled to have her on board."

And it's that special family connection to Memphis that helps guide Kate. "I was looking at my family's history here in Memphis, especially my Great-grandma Hilda Menke, and our involvement with MJHR, Temple Israel, and the B'nai B'rith Home. Hilda's son, my Grandfather Hubert, was also very involved in the arts community and Memphis philanthropy his motto was, "Give where you live," and that's always hit home for me. I'm so grateful to be here and carry on my family's legacy," says Kate. "We have a 77-acre campus, so I'm brainstorming COVID-friendly events. I want to make it fun. After all, we can have both – fun, while offering the highest level of care and professionalism. We have so much life here at MJHR, and I want the community to see that."

Interested in becoming a donor, sponsor or volunteer, reach out to Kate at 901.756.3273 KMenke@ memphisjewishhome.org.







Enhancing the lives of seniors with leading edge rehab and nursing care







36 Bazeberry Road, Cordova, TN 38018 901-758-0036 • memphisjewishhome.org



Taking the Tigers in the Right Direction By Mark Hayden

Tiger football coach Ryan Silverfield has done almost everything right since he took over the helm at Memphis. In raising expectations at a program that appeared to be on life support for so many years, improvement has been rather astonishing.

Because of this, he's almost attained rock-star status – especially in our small community. One might even say that he showed up on that December day in 2019 wrapped in Hanukkah colors of Blue and White instead of Tiger colors, Blue and Gray.

But what's so amazing about Silverfield is that he never seemed to miss a beat after following former coaches Justin Fuente and Mike Norvell at the helm. He told the administration, and anyone who wanted to hear, that he was the right man for the job. Since then, he's proved it. He signed 14 players at his first early national signing day and hasn't let his foot off the pedal since.

He's turned this basketball-crazy town into a college football hotbed. Everyone loves Silverfield: the players, the administrators, almost everybody. And he feels the same way about them.

"It starts with the city itself," he said. "We love the city, we



love the people, and people here are great. I always say the people make the area; we've been able to make relationships and friendships, and the way the university has supported the program – that's very important. They support it, they care about it. And I think we've got some of the best fans in the country. It's always better to be where you're happy."

Once the job opened, both players and the public were squarely in his corner. He openly campaigned for the job. "I had been here for four years and felt like I knew this city and program pretty well," said Silverfield. "I knew that coach Norvell did a heck of a job as head coach, but I felt I could build on that.

"Look, I was fortunate that I coached in the NFL at 23," he continued. "It was about being loyal to where you are and working your tail off. I think I was ready. Obviously, it's worked out in my favor, and I'm glad to be here."

As soon as the Tigers played their first game, though, reality struck, and COVID-19 impacted the program. They had to reschedule games, incurred numerous delays in their schedule and spent nearly a month between the home opener and their second game at SMU. The rust showed, too, as the Tigers fell to the Mustangs of SMU, 30-27; they then recovered to win seven of the remaining nine games.

"I'll take the way the rest of the season played out," he said.

And after that 8-3 year, which included a Tiger win in the Montgomery Bowl – the first bowl triumph in the last six tries – he hasn't looked back. He's reeled off the highest-rated football recruiting class in program history. But as an inexperienced

head coach and in a year that challenged veteran coaches – not to mention rookies – he found himself in uncharted waters.

"The biggest thing I had to consider was the constant changing of the schedule," he explained. "I was concerned with the wellbeing of our student athletes. There were things out of our control. Playing an 11-game season was not easy, and to go about business in a safe way was very difficult."

Virtual meetings in lieu of regular practice made it rough, and once the protocols eased, they still had to deal with social distancing practices, "which sounded rather silly," he said.

At the same time, he's fully aware of the everyday challenges his staff continues to face.

"Every day and every year it's a different battle. I just hope I continue to get better as a head coach. I'm still learning on the job," he admitted.

Recruiting is the lifeblood of a program, and it's why he's grateful for the gains of the Fuente and Norvell years. But he's since built on that and improved on the game plan.

"When I first got here, Memphis wasn't really a national brand, but now people are starting to recognize us," said Silverfield.

he said. "You have to be a good teacher and coach. First and foremost, I want to find good people, good husbands and good fathers who will be good examples for our young men. We make sure they set that mold for the players, but we also try to match a geographical area where we want to recruit heavily."

But it's that age-old question. Does recruiting lead to winning or do wins lead to better recruiting? It's really goes handin-hand.

"Recruiting is definitely easier than it was." he said, "There are definitely more men who want to come out and play football for the University of Memphis. That's huge, probably more so than at any time in our history."

It also adds a bit more pressure to recruit on an even higher scale.

"We've got to recruit the higher type of athlete to elevate ourselves, because if we stay at the same level – we really haven't gone anywhere.

"The future is very, very bright for Memphis football," he continued. "A lot of people throughout the country, student-athletes in high school are excited about what we have to offer and about the future of Memphis football. I expect our recruiting to continue to head



"When I first got here, we didn't have a single player from Nashville. I thought that was important. That part of the state just wasn't recruited and now we have at least 20 kids from there. It's nice to see that we're not just a city with music and great basketball."

It helps the recruiting process that Silverfield has hired coaches from all regions of the country, too. "We have to be cognizant of ties and relationships," in the right direction."

And if that happens, expect to see Silverfield here for many more Hanukkahs to come.



Hollywood Pet Stars

Ah, the joy of a wagging tail, face licks and long walks; what could be better than having a dog?

Having two dogs, of course!

Rachel Morrison couldn't agree more; she is proud dog mom to Rudy, a 7-year-old Yorkiepoo, which is a mix of Yorkshire Terrier and Toy Poodle, and Izzy, an 18-month-old Pooton, a mix of Coton de Tulear and Toy Poodle. She's had both dogs since they were each 12 weeks old. She and her husband, Anthony, found Rudy in Arkansas and Izzy in Indiana.

Rudy and Rachel are a therapy dog team with West Tennessee Therapy Dogs. Rudy loves when he gets to make his visits, especially when there are children. Pre-COVID-19, they went to many places including Juvenile Court, St. Francis Hospital, several schools and Poplar/White Station Library.

Plans are in the works to get Izzy tested so she can be in the therapy program, too... "She is very friendly and has never met a stranger; she loves all dogs and people she meets," Rachel explains.

They are quite the talented bunch. Rudy knows several tricks including shake, high five, roll over and whisper. And Izzy is a protector of sorts... she likes to keep watch from her perch on the back of the couch (comfort is important!)





where she can see the entire great room, kitchen and front door. When no one is looking, she is known to steal socks from the hampers.

Routine is key for these fur babies. A usual day is wake up, go outside, then breakfast. Izzy plays with her toys (squeaky ones are her favorite) and naps. Rudy mostly naps - busy dogs need their rest! Later, they go on a walk either in the neighborhood or at Shelby Farms, and many times get rewarded with play time at the dog park. After all the fresh air and frolicking, it's time to wind down. They have dinner, go outside, nap and settle in for evening snuggles in front of the TV.

Dogs are such a big part of Rachel's life that in 2018 she started her very own dog-training business called Ruff City Training. She received extensive on-the-job experience during the two years she worked at a local dog training facility and knew she wanted to branch out on her own. She has a Facebook page and can be reached at ruffcitytraining@gmail.com or 901-619-2763.

"I have the honor of meeting and training many other dogs and puppies," she says proudly. All of the lessons are done in her client's homes or outdoors, especially during COVID-19, and most of her training focuses on basic obedience and general puppy-care issues.

It's definitely a dog's life for this busy family. Be sure to reach out if you need some help with your furry friend. Rudy and Izzy will be right there cheering you on! Woof!

Zumba: A Way of Life





A healthy lifestyle has always been something important to Denise Kerlan. Working out was a huge part of her daily routine; she had a trainer, lifted weights, the whole nine yards. Then, a back injury kept her out for five months and left her missing the joy of exercising desperately.

When she recovered and was able to train again, a friend suggested she give Zumba a try. She was hesitant but agreed to give it whirl. After 30 seconds, she was hooked. Now Denise says, "Zumba is much more than a calorietorching dance class jam-packed with amazing music. It's also an excellent workout for your brain – following dance moves requires focus. Before you know it, the hour-long class is over."

Having participated in theater in the past, she was already comfortable learning the choreographed steps. Analyzing what the instructors did during the classes, Denise decided she didn't want to just be in the class, she wanted to lead it. After about a year of doing Zumba, she took an 8-hour course in Chattanooga and got certified to teach. Six years later, she still loves every minute of it.

Zumba is so much a part of her life that she mirrored her garage walls to practice and improve. And it isn't all for fun; she feels like Zumba has saved her. Denise explains, "Many people aren't aware that Zumba not only changed the way I exercise, it also has helped me cope with the debilitating effects of Lupus. I was diagnosed with this autoimmune disease after the birth of my second child and have been plagued with arthritis and severe fatigue ever since.

"When I discovered Zumba and established a regular exercise

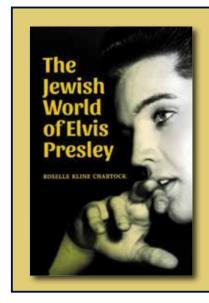
routine with it, my Lupus symptoms greatly improved," she continued. "On days when I don't feel well – especially on those days – I get up and Zumba. It's been a true game-changer for me."

Nowadays, Denise can be found teaching Zumba at the Memphis Jewish Community Center and sharing her passion with others. She loves being able to guide others to feel what exercise can do; not only can you burn 300-600 calories in an hour class, but it clears the mind, and you leave feeling invigorated. When people join the class for the first time and she knows they are hesitant, she boosts them up right away. She always sends the message that, "Zumba keeps me in great shape, and I whole-heartedly recommend it for any level of exercise. You don't have to be Beyonce to come to a class, either. If you love music and movement, then you'll love Zumba!"

It isn't about being perfect or the best, it's about being healthy. For Denise, exercise is everything. Zumba has helped her manage her Lupus and continue on a healthy path. She hopes her classes will motivate others to do the same and to know they are not alone.

You can join her classes on Tuesday evenings at 5:30 at the JCC. Her enthusiasm is contagious, and you will leave feeling better on so many levels. As she always tells her classes, "Less Jiggle; More Wiggle, baby!!

The Jewish World of Elvis Presley



A new book by Roselle Kline Chartock

> Now available on Amazon.com

roselle.chartock@gmail.com

In her new book, The Jewish World of Elvis Presley, Roselle Kline Chartock reveals a littleknown side of this rock 'n' roll icon, in particular, Presley's deep affinity to Jews as well as evidence of his own Jewish heritage. Chartock notes that, "At first glance these two words, Elvis and Jews, may not seem to go together," referring to Elvis' background growing up in a poor fundamentalist Christian family in the Deep South, an area sometimes known for its anti-Semitism. Yet, despite this background, Chartock notes, Elvis Presley developed many personal relationships with the Jews he befriended in Memphis – including merchants and members of his inner circle, the Memphis Mafia - and those he met in the music and movie industries.

In this vivid description of Elvis Presley's Jewish world - that also reflects his humanitarian and philosophical interests - Roselle Chartock introduces voices and stories that few Elvis fans and the general public have heard before. In just one example, in his foreword for the book, Hal Lansky describes how his father, Bernard, whose Jewish

roots extend back to Eastern Europe, "first saw a shy young Elvis staring at the clothes in the window of Lansky Brothers, my father's clothing store on Beale Street, and invited him in." That encounter started a lifelong relationship between Elvis and the Lanskys. Hal tells the rest of that heart-warming story and several more. In his review of Chartock's book, Lansky writes, "I have read many articles and plenty of books about Elvis. However, none of them kept me wanting to read and read until I finished the book."

According to Chartock, whenever she would tell people about Elvis' Jewish heritage and his Jewish friends, as well as his interest in the Jewish religion, they'd say that they "had no idea." While there are a few books and articles about Presley that include brief references to Elvis and Jews, this volume is the first to bring together in one place the many parts of Elvis Presley's Jewish world.

> Available on Amazon ISBN 9798686604445 December 2020

CROSSROADS:

Chance or Destiny?

By Harry Samuels

This collection of connection stories is a follow up to Harry's first book, Beshert, which Jewish Scene readers enjoyed years ago. I hope you enjoy them as much as I do.

All of us have the ability to experience the synchronicity that is often the result of reaching out to others. ~ Harry Samuels

JOY Pam Frenzel

We recently met Mrs. Pam Frenzel in Indianapolis. She told us the following story:

"About a month after my nine-year-old son, Tyler, died, I went to lunch with some friends including my next-door neighbor, Dee Bloom. During much of our lunch we talked about Tyler and how much he meant to us." Dee, who was very close to Tyler, was especially devastated over our loss. She remarked, "I wonder when I will get my joy back?"

"After we returned home, there was a knock at my door. I opened it and found Dee, standing with mail in her hand and a strange look on her face."

"I just received this letter from my old high school friend," she said. "We haven't written to each other for years." Handing the opened letter to me she said, "Look at this."

In the letter was a small stone on which was engraved the word "Joy."

Temple Teens



MeFTY teens and their furry friends spent a Sunday afternoon at Shelby Farms Dog Park catching up, playing fetch and enjoying the great outdoors.

Bnai Tzedek



Participants at Baron Hirsch Big Sandwich Make



Grants Award Ceremony

MHA



Grades 3-5 Girls in the MHA Chapter of Girls on the Run



ECE students learn about Pesach and Auction Scavenger Hunt



CYHSB students delivered words of Torah at Evening of Torah Learning

MJF



Shoshana Cenker and children, Lyla, Aiden and Kivi, 3rd and 4th generation Survivors lit the candles at the 59th Annual Yom HaShoah Commemoration

Plough Towers



Residents enjoy Creative Aging performers

Young Israel



Youth Megillah Experience



Volunteers clear the way for outdoor pre-Purim festivities

Largest Selection of Kosher Wines From Around The World

Best Selection

Everyday Low Prices

Mixed and Solid Case Discounts

20 Minute Reserved Parking

Curbside Pickup

Party and Special Orders Welcome

See us for great kosher wines Shabbat, and other festive occasions all year'round.

GREAT WINES

AND SPIRITS

Memphis/Germantown's Wine &Liquor Superstore 6150 Poplar at Shady Grove/Ridgeway (901) 682-1333 • Fax (901) 682-1363 www.greatwinesmemphis.com





GET READY.

TO TAKE ON THE WORLD.

Inspired days start in Inspired Closets. Each customized space is designed around you, providing easy access to everything you need to confidently take on the day. Wherever it may take you. Get inspired at InspiredClosetsMemphis.com

