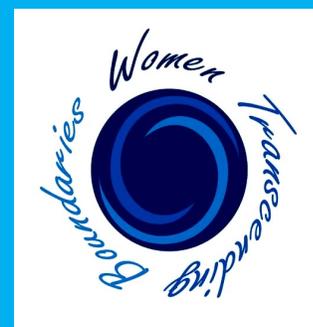


Women Transcending Boundaries

Monthly Newsletter

Bringing women of faith together



MAY, 2019

ALL INFORMATION IS ALSO AVAILABLE ON OUR WEB SITE:
WWW.WTB.ORG

Garden Gathering: Saturday, June 22nd

SYCAMORE HILL GARDENS FUNDRAISING EVENT

2130 OLD SENECA TURNPIKE, MARCELLUS, NY



Over 30 acres of breathtaking views: 500 varieties of trees, flowering shrubs and perennials, sculptures, ceremonial bells and gongs, Fairy Woods, Children's Garden, huge maze, Zen garden, lake stocked with koi fish and more. In conjunction this year with the CNY Land Trust, musicians (Blue Grass, Dana Cooke, and more), face painting, craft tables, bake sale, Zen Meditation, picnic spots, Chicken Bandit Food Truck. Accommodations are available for those who have difficulty walking. Driving directions can be found at www.sycamorehillgardens.com.

Call Betsy Wiggins for TICKETS: (315-439-2925) or pick up some at her home: 305 Carlton Drive, Syracuse. Also, you may obtain tickets at Salt City Ace Hardware Store, Nottingham Plaza; Rolands Main Street Sporting Goods, Skaneateles; Side Hill Farmers Butcher Shop, Manlius; and Watson's Greenhouse & Nursery, Lafayette.

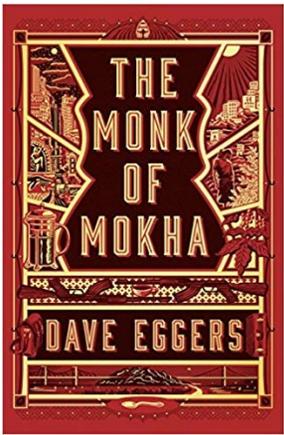
VOLUNTEER



Volunteer to help, (set up, staff table, help with traffic crossing, pack up) call Betsy Wiggins.

We also need your donations of baked goods for our bake sale.





BOOK CLUB

7:00-9:00 pm

**Monday, May 20th, at the home of Jennifer Crittenden,
947 Route 31, Bridgeport.**

(Call Jennifer Crittenden for details: 315-633-2817)



The Monk of Mokha by Dave Eggers

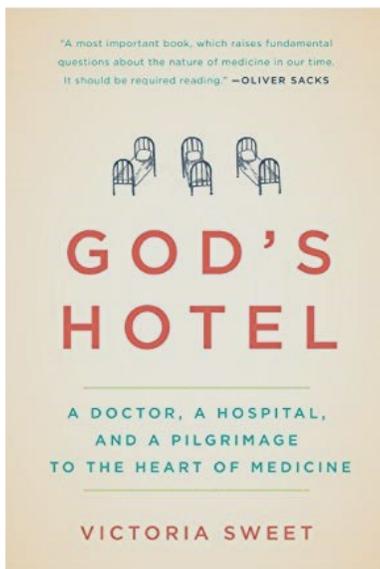
“A gripping, triumphant adventure” from bestselling author Dave Eggers, the incredible true story of a young Yemeni American man, raised in San Francisco, who dreams of resurrecting the ancient art of Yemeni coffee but finds himself trapped in Sana’a by civil war.

BOOK CLUB

Monday, June 17, 2019

7:00-9:00 pm

(Call Jennifer at 315-633-2817 for address and directions.)



God's Hotel: a Doctor, a Hospital, and a Pilgrimage to the Heart of Medicine by Victoria Sweet (Non-fiction)

Dr. Sweet writes about the 20 years she spent practicing medicine at San Francisco's old Laguna Honda Hospital, a giant chronic care facility for the city's destitute and ill. Its compulsively readable chapters go down like restorative sips of cool water, and its hardcore subversion cheers like a shot of gin. On the days she was not at the hospital, Dr. Sweet was earning a Ph.D. in the history of medicine, focusing on the life and work of the remarkable 12th-century German nun Hildegard of Bingen.

WTB BOOK LIST MAY—JUNE, 2019



May 20th: *The Monk of Mokha* by Dave Eggers 16/9 (Non-fiction)

June 26th: *God's Hotel: a Doctor, a Hospital, and a Pilgrimage to the Heart of Medicine* by Victoria Sweet 8/2 (Non-fiction)

July 22nd: *Butterfly Mosque: a Young American Woman's Journey to Love and Islam* by Willow Wilson 4/5 (Non-fiction)

(PLEASE NOTE: The meeting is usually the fourth Monday but has been changed in May due to Memorial Day.)

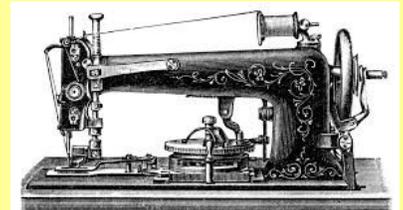
SEWING

The current class will end on May 30. Each student will receive a donated sewing machine, supplies, and fabric. We have enough donations for this class. The next class will begin on the first Thursday after Labor Day and finish in late October. We will need some machines for that class. However, we really need money to purchase enough scissors. In the past, I have helped former students at their home, and when I asked for scissors, I received a butcher knife or Dollar Store scissors. That was when we started giving everyone scissors designed for fabric, usually from JoAnne Fabric Store, always purchased with coupons. Because we are a 501c3 organization, I don't have to pay taxes on these.

So, please spread the word that we need portable working machines that do straight stitch and zig-zag (other stitches are fine, but not necessary), and money to purchase other necessary supplies.

Thank you so much,

Jennifer Crittenden





May Schmai at BulBul

5/22/19 6pm

BulBul Middle Eastern Cuisine is open at **7421 Oswego Road**, just north of Liverpool. (GPS devices will likely put the restaurant in Liverpool.) The restaurant is open for lunch and dinner, Tuesdays to Sundays.

Kawther al-Edwan, a data analyst, has never owned a restaurant. But she and **Zaid Ghrayyeb** have a lifetime of knowledge about the food they're creating at **BulBul Middle Eastern Cuisine**, which opened in September.

They say it tastes just like what they eat at home. "We always had a passion for food and cooking," said al-Edwan. "It's the same food as I'm cooking for my children."

A bulbul is a bird common in Middle Eastern countries, al-Edwan said. It can look similar to a robin, but sings like a mockingbird. When caged, it gets sick and dies.

The menu at BulBul includes a lot of familiar Middle Eastern favorites: falafel patties made with chickpeas; baba ghanouj, a blend of eggplant, garlic and olive oil; shish kabab beef and chicken; stuffed grape leaves; gyro sandwiches on homemade flatbread.

But the menu also includes some Jordanian, Syrian, Palestinian and Lebanese dishes that are common in Middle Eastern homes, but perhaps not quite as common in restaurants, the owners said.

Shak-shooka includes sauteed tomatoes, garlic and spices, topped with a fried egg. Mutabal is made from mashed eggplant mixed with tahini, garlic, lemon and olive oil. Muskhan is a Palestinian dish of fresh bread, baked chicken seasoned with sumac and onions.

So far, the most popular dish is tahini kafta, a mix of ground beef and spices topped with the tangy sauce, al-Edwan said. "Every third people gets it," she said.

Ghrayyeb says each meal is cooked to order, including the fried or baked fish, served on Fridays. They plan to offer daily specials. The menu includes many options for vegetarians, including fried cauliflower, tabbouleh (a salad of bulgur wheat, parsley, onion and tomato) and fool (fava bean dip with lemon and garlic).

One special already on the menu is "Arabic Hungry Boy" - a platter of seasoned fries topped with shawarma beef or chicken and tahini sauce. The BulBul special includes four skewers of beef or chicken with rice, salad, hummus and toum, a garlic paste.

Congratulations to the 2019 ILAD honorees, and thanks again to the sponsors and everyone else who made the evening a success. Eight members of Women Transcending Boundaries were in attendance. Be sure to view the [honoree profiles video](https://mail.google.com/mail/u/0/#search/ilad+dinner/FMfcgwxwCgVcWhKZnZsHtvnZfjzbtbbKI). (Also available at <https://mail.google.com/mail/u/0/#search/ilad+dinner/FMfcgwxwCgVcWhKZnZsHtvnZfjzbtbbKI>)



Top row from left: ILAD co-chair Dr. Baljinder Singh, honoree Dr. Mustafa Awayda, honoree Vincent B. Love and honoree Dr. Alan D. Goldberg. Bottom row from left: co-chair Gurvinder Kaur, honoree Melissa R. Spicer, honoree



InterFaith Roundtable members, including WTB representative Sue Savion.



Hi All,

We are getting a bit low on some things in the warehouse where we process donations to settle newcomers to the Syracuse area.

We could use the following new or (clean, gently used) pots and pans, strainers, knives, cutting boards, dish towels, sponges, pot holders, single sheets (top and bottom), pillow cases, wash cloths, hand towels and bath towels. We are also low on kitchen or dining room tables, chairs and living room end tables.



Thank you.

Patti McGuire

315-481-5633

Dear Sisters,

I feel honored to have been your WTB President these past two years. I am grateful for the help I received and the pleasure of deepening friendships and gaining new ones. It was exhilarating also to interact with many others in our wider community as your representative.

Thank you, All

Susan Savion

