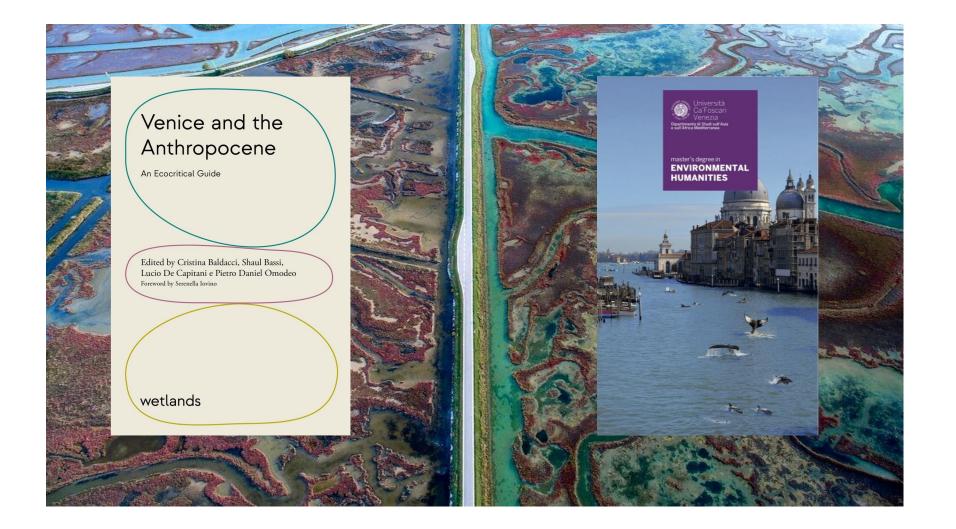
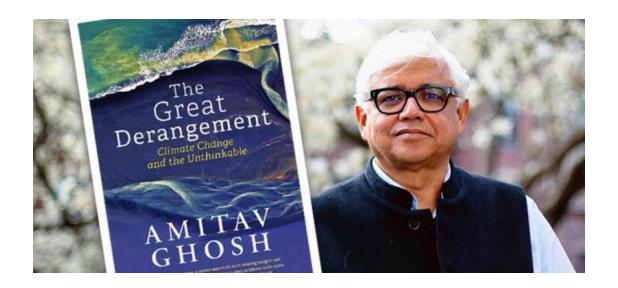






Sustainable Ghetto? Jewish Venice in times of Climate Crisis Shaul Bassi, Ca' Foscari University of Venice & Beit Venezia - A Home for Jewish Culture Lund, 20 April 2023

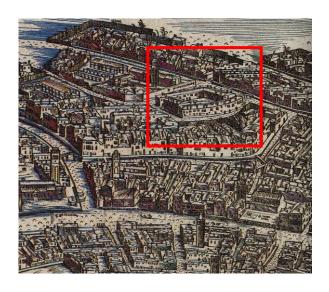




[R]eligious worldviews are not subject to the limitations that have made climate change such a challenge for our existing institutions of governance: they transcend nation states, and they all acknowledge intergenerational, long-term responsibilities; they do not partake of economistic ways of thinking and are therefore capable of imagining non-linear change—catastrophe, in other words—in ways that are perhaps closed to the forms of reason deployed by contemporary nation states. Finally, it is impossible to see any way out of this crisis without an acceptance of limits and limitations, and this in turn, is, I think, intimately related to the idea of the sacred, however one may wish to conceive of it.

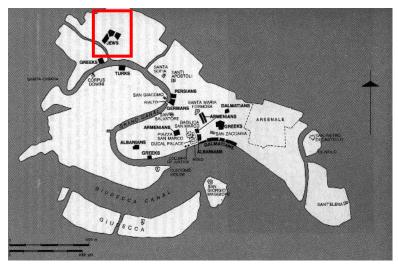
If religious groupings around the world can join hands with popular movements, they may well be able to provide the momentum that is needed for the world to move forward on drastically reducing emissions without sacrificing considerations of equity. That many climate activists are already proceeding in this direction is, to me, yet another sign of hope.

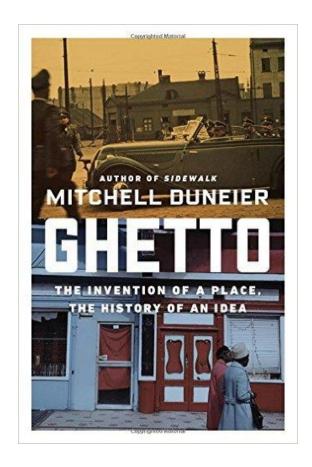
Amitav Ghosh, The Great Derangement: Climate Change and the Unthinkable, U of Chicago Press, 2016

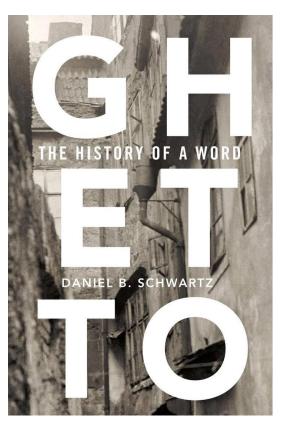


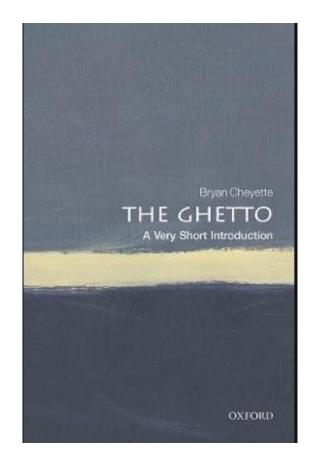


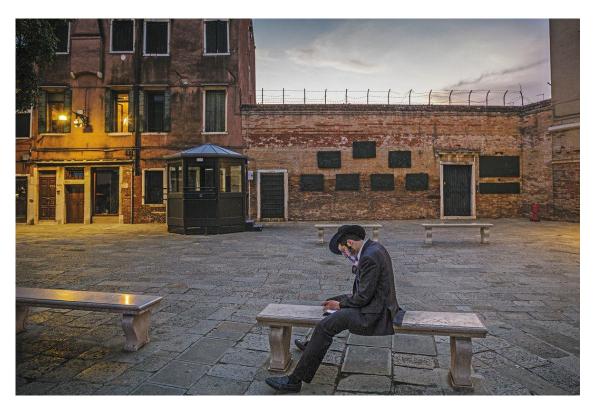


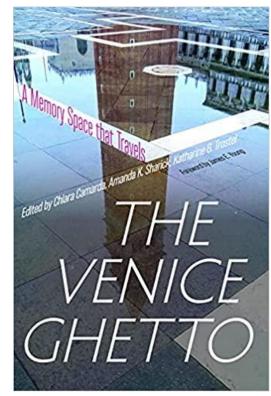




















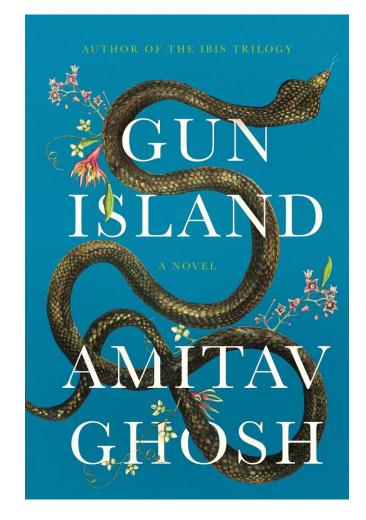




Defense mechanisms....

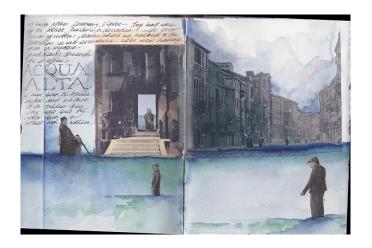




















לשם שמים

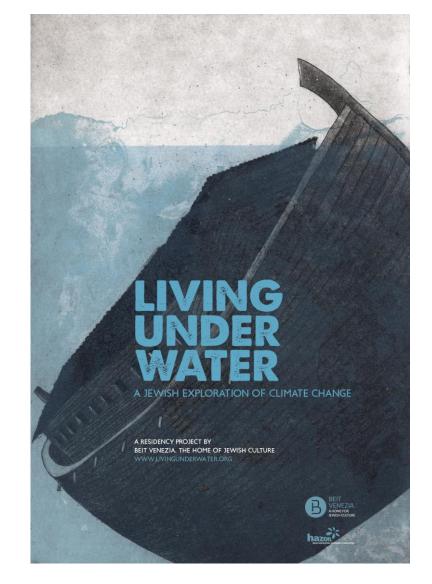
For Heaven's Sake!

10.10 -> 28.11







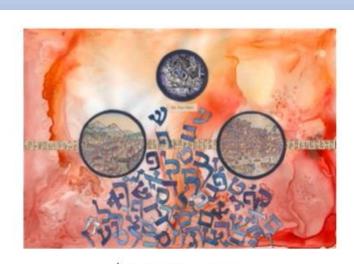




LIVING UNDER WATER

Jewish Views on the Environmental Crisis





ŻYCIE POD WODĄ Żydowski punkt widzenia na kryzys ekologiczny











MELINA DI PASTA LIMPADA (Antica ricetta veneziana)

Si chiama « limpadura » una lavorazione speciale della pasta frolla in modo da farla diventare una pasta omogenea e liscia per contenere marmellate o carni. Impastate il tutto e lavorate molto la pasta in modo da farla diventare ben liscia. Stendetela col matterello e posatene un disco nella teglia unta. Riempite di carne o di verdura (vedi pag. 83). Stendete sul ripieno un altro strato di pasta e cuocete al forno moderato per circa 45 minuti.

400 gr. di farina bianca 100 gr. di zucchero 2 uova 2 cucchiai di olio













