



Interviewed: Roland Wilk
Oral History Clip Title: Making Cheese
Theme: Jewish Identity
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Date: 23 Feb. 2017
Oral History Number: AC 443

(Interviewer)

I'd like to turn back a little now again to Jewish life in Toronto when you first came here and how it's evolved to the present.

(Roland)

Well, from our perspective [sic] I mean, we joined the *shul* but we are not big *shul*-goers and we didn't really connect with the Jewish life. We weren't really connected any differently in Johannesburg. We were a member of the community and known to be a member of the community but are not religious. We keep a kosher kitchen. But three of our four children are observant. One is Haredi, one's Modern Orthodox, one is *Bnei Akiva* and one is like us. So, it's very interesting. They've all got very different outlooks and we all get on very well with each other. And we insist on tolerance. That's what you have to be. You've got to be tolerant. If they want to lead that lifestyle, that's fine. If we want to lead our lifestyle, that's fine. Accept it without judgment and still keep the relationship going. So we've done that with our family and it's wonderful. And in terms of their Jewish connection, I mean, our children are probably the Jewish connection more than anything else for us.

(Roland)

We were visiting my daughter-in-law, our kids in New York and we were talking about cheese. I love cheese. They love cheese. And she was saying that kosher cheeses that you get, you get a lot of varieties, and they all taste the same, which I agree with. Somehow they are labeled differently [but] they taste the same. You get mozzarella and you get cheddar and you get this one...Is there any difference? Pretty much not. So we spoke about this [sic] but you know what would be nice would be to have some nice Swiss cheese, some good tasty cheeses and they keep a strictly kosher home. We keep a kosher kitchen but we eat out so we know what these other cheeses taste like and you can also buy these cheeses on Pesach which gets imported from Switzerland so you know what the good cheeses taste like. But the local ones [are] all bland. So I said okay well why don't I make you one? Why don't you tell me what you want? I didn't have a clue about cheese-making. So she said how about a Swiss gruyère cheese? That would be nice to make. Well how do you make a Swiss gruyère cheese? So you go to Amazon and you find some books and you order some books. And you go on the Web and see where can I get ingredients that have a *hechsher* on them. And you find a place in Wisconsin that you can get all these things. And you order a cheese-making kit and the books and you start making cheese. And so I started making cheese: camemberts and gruyères and cheddars and it's become an interesting hobby.

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