

# Kimberley Ex-Pats Newsletter #39

## Family Updates, Kimberley Heritage – and Taigelach

Compiled by Geraldine Auerbach MBE, London, 17 May 2021

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### Family Updates

I am very glad to say that several families, **Datnow, Ellis, Friedman, Goldberg, Goldenbaum, Maresky** and **Nogid**, have been in touch with me, eager to flesh out their family stories on our Kimberley Jewish Community website.

#### The Nogid Family

I have enjoyed recent extensive correspondence with **Glenn Kirschner** and then **Jacky Simantov**, as well as previous information from **Joseph Gluck**, regarding their beloved grandparents **Harry and Esther Nogid**. (See Glenn's recipe for taigelach – like she made – at the end!).



Glenn (son of their second daughter, **Rose Nogid**) says, 'Although not born in Kimberley, I have many happy memories of school holidays spent there with my grandparents **Esther and Harry Nogid**' (pictured as they went to the wedding of their daughter **Stella Nogid** to Hirsch Magidson in 1959). He remembers the apartment they lived in latterly and says: 'From their balcony on Chapel Street, we could see AVBOB the Afrikaans funeral parlour (which we translated as 'almal vrek behalwe ons boere')'. The block was also near the Post Office as he says: 'I used to clear my Grandfather's Post Office box once a day, and sometimes twice.' He said that from their flat you could hear the locomotives at **Kimberley station** – surely a familiar sight, to all who read this?



Glenn continued. 'Many Jewish families lived in this block of flats in Chapel Street. I know that my **Aunty Rhoda** Marcovitch (nee Nogid) was friendly with **Nina Tocker** (maiden name Apter). **Ethel Apter** was also a of close friend of Aunty Rhoda's. Do you remember the name of the block of flats? Read the story, and see some lovely pictures from granddaughter **Jacky** here: [Nogid, Harry](#)

## Goldenbaum Family



**Joseph and Myra Goldenbaum**, (left) in Cape Town, have sent us some amazing stories and pictures of **Louis Goldenbaum** and his expanding 'Bargains Unlimited' Emporium on Pan Road. This picture below shows when he took over the iconic Gowie's corner in the 1960s.



They write about business life in Kimberley town centre in the glory days of the 1960s and 1970s and the sad times of decline of Jewish businesses in the 1980s.

It was Louis and Joseph Goldenbaum who donated the iconic clock tower to the Big Hole Museum when they redeveloped the whole block – into which Foshini's settled. The whole of Gowie's Corner building, can now be seen, reconstructed, at the Big Hole Museum.

You can read the story of all the Goldenbaums now, including also memories from **Pearly Miron** (née Goldenbaum) in Fort Lauderdale, under families, here. [Goldenbaum, Louis, Joseph & Pearly](#)



## Datnow family

**Edward Datnow**, and his wife **Jane**, had a zoom meeting with me. We had a great chat about the UK branch of the Datnow family. Edward is the son of **Morris Datnow**, the eldest child of Patriarch Benjamin, who came to Kimberley from Lithuania with his parents, as a very small child in 1903.

Morris was a brilliant student. He was sent to Grey College in Bloemfontein (one of Milner's highly academic schools) and graduated in Medicine at UCT while still too young to practice. His mother urged him to go to Britain to specialise. He landed in Liverpool (on his way to Oxford) but was to re-train there and to make his career as a well-known and widely respected specialist in Obstetrics and Gynaecology in Liverpool.

Morris married Elaine (Cohen) also originally from Lithuania. They had three sons: Edward, John and David. Edward also became a doctor specialising in surgery but left the profession early on to join the furniture business of his wife, Jane née Rubinstein's family. They had three flagship stores in Liverpool called Hardy and Co.



Jane and Edward, now living in London, kept in close touch with the Kimberley family and the farms, eventually buying the original family farm, **Bachelor's Hall**, from Mike's son **Tony Datnow**. Above is a picture of Edward (centre) on a visit to Kimberley, with his uncles **Mike** (left) and **Levine** Datnow (right).

Edward and Jane have six children. Their eldest son **James** and bride **Kate** celebrated their wedding at Bachelor's Hall. Jane said: Rabbi Saloman from the Westminster Synagogue came to South Africa with his wife and son to marry James and Kate under a chupah in the veld! **David Kretzmar** drove from Cape Town, in Edward's late father Morris's 1951 Rolls Royce, which Mike had bought. Jane renovated the historic farm homestead which she says was all quite romantic. You can read the whole story here: [Datnow Family](#)

## Ellis family

Raymond Ellis, living in Israel, came to us in a roundabout way, via Beverly Solski in Sydney and Leon Chonin in Toronto! He said to Bev: 'I grew up with some of those people you mentioned on Facebook, either in Habonim or in Mrs Werner's Cheder classes. I left Kimberley at 18. I have been in Israel for nearly 40 years. I have never met any people from Kimberley in Israel'.

Raymond had no idea there were other Kimberley folks in Israel. Leon pointed out that there were several: **Leonard Hammer**, and **Madeline Albert née Hammar**, **Milton Jawno**, **Sylvia Apter**, **Marshall Hotz**, **Leslie Brenner**, **Bernard Werner** and **Sarah Goodman (née Cohen)**.

Raymond said: 'I was the Junior Gabbai of our beautiful Shul in 1966. On Shabbat and on minor festivals I chose people for honours like being called to read or lifting and binding a Torah. The Brothers at CBC required me to be at Shul on Saturdays otherwise I would have to be marching at Parade Ground at the school which was on Saturday mornings. The Brothers checked with Rabbi Werner that I was at Shul!



Here on the left is a picture at my Barmitzvah in 1962 with my parents Sam and Edith Ellis (née Barkham) and my two younger sisters.

After Matric I was immediately drafted into to South African Defence Force for nine months military service

My father worked for 27 years in the financial section of the Goods Division of the South African Railways Northern Cape division. He

advanced to a senior position before leaving. He also worked at Tattersalls on the financial side on Saturdays. When he retired at 60, he took a job as the assistant manager of the Mortgage Department of SA Permanent Building Society.

Raymond says: I escaped parade ground at school but had to run away from Kimberley after the army because of weekly parade ground drill after work with that iconic towering Sargent Major of the Kimberley Regiment, Arnold Rauff! I went to Johannesburg. My sisters joined me around the time of leaving school and our parents, thereafter, followed us to Johannesburg.

Read Raymond's family story here: [Ellis, Sam, Edith & son Raymond](#)

## Friedman, Family - Joe and Kate (nee Bergman) and son, David Friedman



*Father and son  
became Judges.*

**David Friedman** (left above) writes: Dear Geraldine

I have been reading all of your writings about Kimberley and its various families with a great deal of interest. Funny, although we started living in Durban from about 1943, and soon after that my parents Kate and Joe Friedman had decided to make Durban our permanent home after the war in 1945, I always regarded Kimberley as my real hometown.

I was born at our then home in Kimberley – 10 Ellesmere Road – in October 1935, exactly one year prior to your brother Theodore. And of course, your father, Uncle **Noel (Kretzmar)** delivered me into the world. Both of my parents **Kate Bergman** and **Joe Friedman**, were born and raised in Kimberley and all four of my grandparents died there and are buried there but that is another story of which I know less than I would have liked.

### David's grandfather succumbs to the 1918 flu epidemic

Very sadly, my grandfather **David Bergman** was caught up in the in 1918 pandemic of the Spanish flu, and on 20 October 1918, he died at the age of just 44. He was buried in Kimberley, the funeral conducted by the long serving and much loved Reverend Harris Isaacs.

My grandmother Dika thereafter went back to Sweden with their daughters.

You can read their story here: [Friedman, Joe & Kate \(nee Bergman\) & son David](#)

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### Maresky Family

We have also posted the fascinating history of the Maresky family involved with wagon making in the Transvaal and copper mining in Namibia, as told by Shim Maresky to his son David Maresky with contributions from Delia Benn and Cherille Berman. Pictured right are **Jacob (Jack) and Dvora Maresky** beloved grandparents of David Maresky and of Delia, Cherille and Jennifer (née brown)

See their story here [Maresky, Jack, Shim & Helen](#)

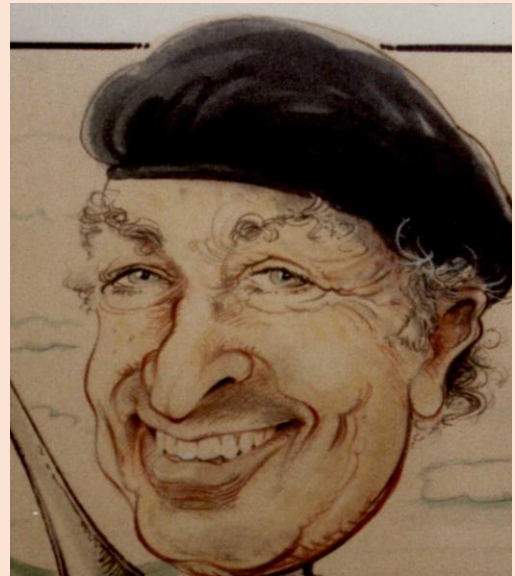




## Issie Goldberg (right) 1916 – 1995, Cape Town

Isidore Goldberg, born in Kimberley in 1916, was a colourful character – a man of many parts, of motor cars and of the law, inventor, investor, singer, orator, playwright and poet, economist. He was a shareholder and the shareholders' champion, an acknowledged expert on the Companies Act, Government Commissioner in law and tax, the scourge of the country's fat cats and constant friend of the underdog. And he was a devoted son and a concerned citizen.

Issie's story, [Goldberg, Isidore](#) sent by his nephews, is now on the website. It joins the story of his Kimberley family, his parents [Goldberg, Solomon, Deborah & Family](#), his sister Gertie [Haas, Gertie, Ivor & Family](#) and his doctor brother [Goldberg, Abe](#). Abe and Issie Goldberg, also appear in the army article, [Kimberley Jews and the Second World War](#).



We are now working on the family stories of **Brown, Edelman, Rosenstrauch** and **Hammar**.

## Safeguarding the Jewish Heritage of Kimberley

I am pleased to report that Barney Horwitz, Chairman of the Griqualand West Hebrew Congregation, has already been putting his mind to the future of the Jewish heritage in Kimberley, as he mentioned to us in the February Zoom reunion. Supported by his family in London and America they are now establishing a 'Heritage Steering Group' and preparing their thoughts and actions that they will share with us in due course.

They would welcome a few people from the Ex-Pats community who have experience of such matters of safeguarding the heritage in dwindling communities or who feel they can contribute in some way to the Kimberley heritage discussions. If you would like to be part of this advisory group, please contact me mentioning where you think you might be of assistance.

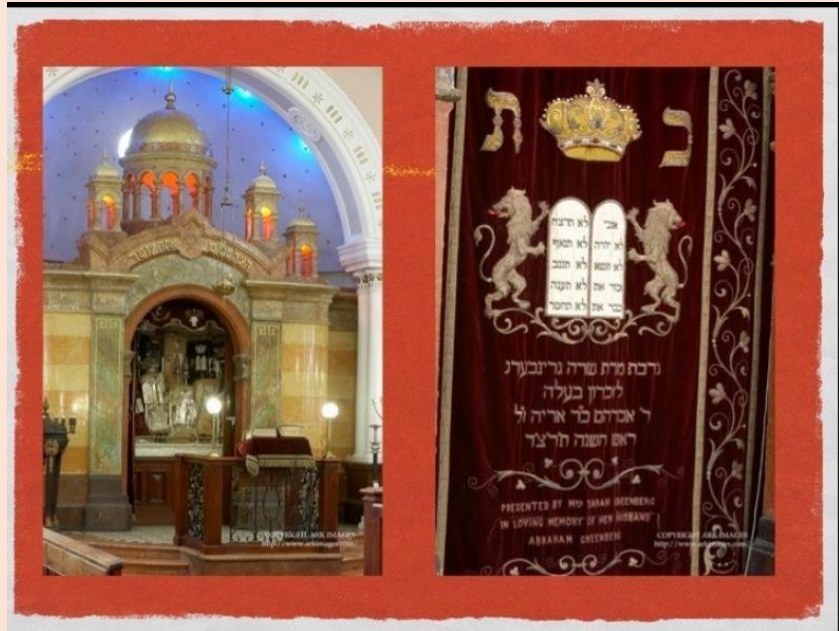
### Shul artifacts

Glenn Kirschner tells us that he believes his grandparents, Esther and Harry Nogid dedicated a torah mantle to the synagogue which bears their names. He would like to know if it exists and if he could see it. This made me think that there must be a considerable Kimberley heritage story in the torah dressings and ark curtains and other important assets and artifacts in the synagogue. I

wonder if there is a directory or record of all those things somewhere. Or if somebody could undertake to look at all these things, photographing them and cataloguing them. I will ask Barney about this.  
(Picture by Shawn Benjamin)

## Heritage Fund

It would seem appropriate at this stage to start a Kimberley Jewish Heritage fund. I will be sending Barney £500 to create a special fund for safeguarding the heritage. You may like to join me. Regular contributions can soon add up as we go along this journey together.



## The bank account to send this to is as follows:

|                 |                                     |
|-----------------|-------------------------------------|
| Bank:           | Standard Bank                       |
| Branch:         | Kimberley                           |
| Branch Code:    | 050002                              |
| Swift Code:     | SBZAJJ                              |
| Account Name:   | Griqualand West Hebrew Congregation |
| Account Number: | 040054446                           |

## Sad Losses

In the last couple of weeks, we have mourned the deaths of **Norman Jawno**, **Jonty Sandler** and **Althea Kretzmar**. Even our community of Ex-Pats is getting ever smaller. Soon there may be nobody who really remembers Jewish life in Kimberley. If any readers of this Newsletter have stories or memories of these former Kimberley folks that you would care to send me, or if you want to commemorate your own family, get in touch and we can make a page for them on the website.

**Here from Glenn Kirschner are Two recipes for you to choose from for**

### TAIGLACH

- A) Cut Taiglach and
- B) Filled taiglach (filled)

### A) Cut Taiglach

#### Ingredients

6 eggs  
2 tablespoons oil  
2 teaspoons ginger  
Flour  
1lb syrup  
2.5 tablespoons sugar

#### Method

Beat eggs, oil and ginger.

Add flour to make firm dough. Roll pieces of dough into strips and cut into small pieces.

Boil syrup and sugar in large pot. Add taiglach and allow to boil for 15 minutes before opening pot. Dry lid. Continue with the same method opening the pot and stirring the taiglach more constantly until syrup has thickened. Just before completion add in a little ginger. Throw on wet wooden board, sprinkle with chopped nuts (optional) and when cool, cut into squares.



### B) Filled Taiglach

#### Ingredients

Dough  
12 eggs less 4 whites  
1 tablespoon ginger  
1 tablespoon brandy  
4 tablespoons oil  
Rind of orange  
Flour

#### Method

Beat eggs very well, add other ingredients and enough flour to make a firm dough. Make into shapes. Allow to stand in warm place for 30 minutes.

How to make shape with filling:

Roll pieces of dough into strips about a finger thick. Plait 3 strips together; cut into lengths of 1.5 inches, place filling into each piece and roll into ball.



### Filling:

0.25 prune  
Piece of date  
1 raisin

### Syrup

6 cups sugar  
6 cups water  
3lbs syrup

Boil together in a large pot with a tight-fitting lid and add taiglach. Boil on high temperature for 15 minutes. Remove and dry lid (NB Every time the pot is opened, the lid must be dried and care must be taken that the moisture on the lid does not fall back on taiglach). Continue cooking, lower temperature and stir more often as taiglach near completion. When golden brown, stir in 2 dessertspoons ginger. Remove from heat, add 4 cups boiling water (one cup at a time), stirring slowly until singing sound stops. Leave taiglach in syrup.

NB If dry taiglach are desired, add less boiling water, about 2 cups, roll in chopped nuts, sugar or coconut and place on wetted wooden board. 16.09.09

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