



661 North 7th St.
Lafayette, IN 47901
765-742-2113
www.soalafayette.org

December, 2014
9 Kislev – 9 Tevet, 5775

Service Schedule:

Egalitarian Friday Night Services begin at 8:00 p.m. and are followed by an Oneg.

Traditional Saturday morning services begin at 10:00 a.m. and are followed by a Kiddush.

December 12, Children's Service, 6:00 p.m.

Candle Lighting Times:

December 5 – 5:03 p.m.
December 12 – 5:03 p.m.
December 19 – 5:05 p.m.
December 26 – 5:09 p.m.



Yahrzeits

May their memories
be for a blessing.

Annette K. Urish - 9 Kislev, December 1
Pearl Berman – 10 Kislev, December 2
Fannie Kaplan – 10 Kislev, December 2
Bertram Nickelsberg – 10 Kislev, December 2
Eli Brodsky – 13 Kislev, December 5
Ruth Elkin – 13 Kislev, December 5
Bara Roger – 13 Kislev, December 5
Boruch L. Bercovitz - 16 Kislev, December 8
Dorah Cohen – 17 Kislev, December 9
Reuben S. Title – 18 Kislev, December 10
Arthur Cember – 19 Kislev, December 11
Moses Atlass – 24 Kislev, December 16
Rochel Segal – 24 Kislev, December 16
Eleck Pearlman – 27 Kislev, December 19
Julius L. Fischbach – 27 Kislev, December 19
Charlotte Waldner – 28 Kislev, December 20
Betty G. Grinberg – 28 Kislev, December 20
Abraham Goldberg – 1 Tevet, December 23
Joseph Harris – 2 Tevet, December 24
Ignatz Waldner – 3 Tevet, December 25
Rose Wolinsky – 3 Tevet, December 25
Adele Krushen – 5 Tevet, December 27
Miriam Newman – 7 Tevet, December 29
Lewis Winski – 9 Tevet, December 31
Harry (Field) Sheinfeld -9 Tevet, December 31
Shaineh M. Bercovitz - 11 Tevet, January 2
Dorothy Katz – 12 Tevet, January 3



We offer our deepest sympathy to Florence Weingram and family on the recent death of Stephen Weingram, beloved husband, father, grandfather and brother.

May G-d comfort you among the other mourners of Zion and all Jerusalem.



Dates for Your Calendar

Sisterhood Board Meeting
Wednesday, December 3, 1:30 p.m.
At the home of Harriet Diamond

LJCRS Bagel Brunch Fundraiser
Sunday, December 7, 10:30 a.m.
Temple Israel Multi-Purpose Room

Children's Service
Friday, December 12, 6:00 p.m.

The Klezmatics present a
"Happy Joyous Hanukkah"
Saturday, December 13, 8:00 p.m.
Loeb Playhouse

Me Give up Meat?
Sunday, December 14, 10:00 a.m.
Temple Israel Sisterhood

Chanukah, December 17- 24
First Candle, Tuesday, December 16

Shul Board Meeting
December 18

Chanukah Latke Party and Sale
Sunday, December 21, 6:00 p.m.

Mazal Tov to Leo and Judy Weitzman on the recent birth of their grandchildren, Samuel Bernard and Victoria Miriam. Proud parents are Polly and Oliver Beeson of Indianapolis.

The LJCRS Board will have its first **Bagel Brunch Fundraiser** on Sunday, Dec. 7th at 10:30 AM in the Multi-Purpose Room at Temple Israel. Both congregations and LJCRS parents are invited. The kids will perform & people can socialize. Suggested donation: \$10.00 per person. RSVP to Allyson Steselboim at 447-3431 or by email at allyson_s@yahoo.com.

We offer hearty thank you's to Scotty Rumpza, Standash Pejsova, Ted Goodman, David Gallimore, Becky Petty and Gwen Wallace for setting up and taking down the Sukkah, to Heather Moskowitz for organizing the carry-in dinner, and to Rebecca Goodman and Becky Lillianfeld for organizing the Children's Service and dinner.

We are happy to include the following message from David Hess, Chaplain at the Veterans' Home in West Lafayette.

"I visited a resident who was admitted yesterday (Nov 22). I don't believe he will be able to leave the Home to attend service, but he is Jewish and would like to be visited. His name is Noah David, and he is most recently from Michigan. Mr. David lives in MacArthur 318. Please contact me if I can be of any assistance. My cell is the best way to reach me.

*Thank you,
Rev. David T. Hess, Chaplain,
M.Div., MACE IndVetHome Logo
Indiana Veterans' Home Office:
765.497.8083 Cell/Text: 765.413.9684"*



Letter from Jerusalem

A Shabbaton in Tzfat, followed by a tour of Rosh Pina and the Hula Valley

I enjoyed a trip to the north with a busload of compatible people sponsored by the UO Israel Center. Some scenery, including some highlights of my trip follow. Our bus left Jerusalem by passing along the outskirts of the Arab sector, including the Mt. Zion Hotel, the entry to Mt. Scopus, viewing the walls of the Old City's Jewish Quarter, the Jaffa Gate, Migdal David and a number of Arab minarets.

We then made our way down the highway to Tel Aviv, noticing Nebi Samwell in the distance. The well-known Highway 6 offers a view of the cemetery, Har HaMenuchot where my husband, Ed, is buried. As I've written earlier, there are many cranes and large machinery working to expand this major highway. I bade farewell to the rounded mountains of Jerusalem as we passed the upscale suburb called Mefassert Zion and the friendly Arab village, Abu Ghosh. We then traversed the barren flat lands.

There are four cities in Israel which are called Holy: Jerusalem, Tiberius, Hebron and Tzvat. Many famous rabbis settled in Tzfat after being expelled from Spain including Yosef Karo who wrote the Shulchan

Aruch and Alkabeth who composed L'cho Dodi. Tzfat is a place of Spirituality where several chassidic groups including Breslov and Chabad thrive. It is also a place of tremendous artistic creativity. The area fairly overflows with the most panoramic, spectacular views. There is a combination of old buildings and more modern ones. There are many hills and narrow alleyways. Tragically, in 1880 there was a major earthquake in Tzvat which killed half of the Jewish population

Our hotel was located on top of a mountain from which I could view many hills of all heights. Some red roofed houses were perched in clusters on some of the mountains. Chatting with the guests at various tasty meals provided me the opportunity to socialize.

The Shul I went to featured a Carlbach minyan and of course I was inspired by all the spiritually enhancing melodies. There are many Shuls in Tzfat and from the reports I got from the other guests, the Shuls were bursting at the seams.

Tzfat emanates an air of mysticism. A legend in its old city describes a lady sitting with two cups of tea in front of her. When questioned about the second cup, she replies, "It's for the moshiach who is reputed to come from the north through the Old City of Tzvat on his journey towards Jerusalem." There are many famous Shuls and also graves of revered rabbis such as the Ari Yosef Karo.

Sunday our group spent a short time in Rosh Pina, the highest city in Israel, close to the Lebanese border. It is a striking combination of very old structures and more modern ones. We then went to two fascinating birding areas, in the Hula Valley. I learned that the hundreds of thousands of birds who migrate here make this area the second largest migrating area in the world. The birds fly from Africa, Australia and Asia to Europe via Israel and we were able to see them in mid-November, just the time of the largest migrating season. Israel welcomes the birds with many tons of corn, barley, and peas which they love to eat. We saw cranes, three kinds of king fishers, hoopoes, grey herons, barn swallows, mallards, night herons, cormorants, terns, falcons, and kestrels.

I returned to today's horrific attack in a Shul in Ha Nof, a nearby neighborhood. Wherever I went I saw that people were so mournful. By listening to the news and talking to friends, I pieced together some details. One of the terrorists worked in a grocery store near the Shul where the attack took place. He therefore knew the times of the services, when people would be praying. One of the victims was a renowned scholar, founder of a Yeshiva Torah Moshe. A cousin of the Milwaukee Twerskis, the Shul where my family davens, he was praying for peace when he was murdered.

On the positive side, we see Arabs working here with skills which our country really needs, and of

course, we live peacefully with them. And, another item of positive news, is that Rabbi Yehudah Glick, who was shot four times in a central area of Jerusalem, has been improving daily, B:H.

I think of Naomi Shemer's tune "Al Kol Eleh". It begins, "Al ha dvasch v' al ha oketz, Al ha mar v' ha matok"....About the honey and the thorn, about the bitter and the sweet.....

Warm Regards,

Cyrelle

Cyrelle Simon has very kindly given donated a copy of her book to the Congregation. It has been placed on the desk in the back room, along with a sign-up sheet. Please leave your name on the sheet, and replace the book after you have read it.

Welcome to Jerusalem: Adventures of a Newcomer is delightful and can be purchased on Amazon.

Directory Changes:

Sol and Jo Gartenhaus' new address and phone number are: 2849 Encore Lane, West Lafayette, IN 47906, 765-464-1209

Iris and Irwin Treager's new e-mail is: IRWINTREAGER@mymetronet.net

TO DELIGHT YOUR TASTEBUDS

The following recipes were enjoyed and shared at the November 11 Sisterhood Carry-In lunch.

Ginger Cookies

Contributed by Gisela Friedlaender

1 stick butter (cold)
2 oz. Sugar
2T candied ginger (4 - 8 pieces)
4 oz. Flour
3T rice flour
Pinch of salt

Mix all ingredients together in mixer and form little balls.
Roll in pearl sugar.
Bake at 300 degrees for about 20 minutes.
Cookies should be evenly firm.

Sugared Pecans

Contributed by Sonya Garfinkel

1 egg white
1 T water
1 pound of pecan halves
1 cup sugar
1 t salt
1 t ground cinnamon

Preheat oven to 250 degrees. Use non-stick or greased large baking sheet.
In mixing bowl, whip egg white and water until frothy.
In separate bowl mix together sugar, salt and cinnamon. Pour pecans into egg and coat evenly. Add nuts to sugar mixture and toss until evenly coated.
Spread nuts onto baking sheet and bake at 250 degrees for 1 hour. Stir every 15 minutes.
Cool and store in airtight container.

Simple Seasonal Pumpkin Bread

Contributed by Harriet Diamond

3 ½ cups all-purpose flour
1 T baking powder
2 t ground ginger
1 t baking soda
1 t salt
1 t ground cinnamon
½ t ground cloves
4 large eggs beaten
1 ½ cups granulated sugar
1 cup brown sugar
2 sticks of butter, melted
1 can (15-16oz.) pumpkin

Grease and flour two 9x5 inch loaf pans.
Adjust oven rack to lower middle position and heat oven to 350 degrees.

Mix first 7 ingredients in a large bowl. Set aside. Whisk eggs and sugars. Whisk in butter until fully incorporated, then add pumpkin. Beat wet ingredients into dry ingredients until smooth. Divide between the prepared pans.

Bake until golden brown and the cake tester comes clean, about 50 minutes. Let cool, then run a knife around the pan to loosen. Turn onto wire rack. Makes two 9 inch loaves, 12 slices each.

Me Give up Meat?

On Sunday, December 14, 10:00 a.m., Temple Israel Sisterhood will host a program presented by Dr. Steven Lipp describing his transition from meat eater, to vegetarian and then to vegan. As with all Sisterhood programs, Temple and Shul Sisterhood members are invited.

To learn more about the health benefits of plant-based eating and enjoy some plant-based treats, be sure to attend. Please call the Temple at 463-3455 by Wednesday, December 10 if you plan to attend.

Some Facts about Chanukah, from AISH.com



1. The War of the Maccabees was the world's first ideological war, fought by a small band of pious Talmudic scholars who engaged in cunning stealth warfare. (In Israel, you can visit the caves they hid in.)
2. Around 17.5 million oily sufganiyot are eaten in Israel during Chanukah, commemorating the miracle of oil. (Not a good time to start a diet.)
3. The Menorah in the Holy Temple was gold. The Maccabees lit one made of wood. Your menorah can be made out of any material, any size.
4. Use candles big enough to burn for at least 30 minutes. They should be the same height.
5. The preferable time to light the menorah is at nightfall. There is no obligation to light corresponding to sunset.
6. In Ashkenazi tradition, each person lights his own menorah. The Sefardi tradition has just one menorah per family.