

The Prez Sez – Joe Wallack joewallack@gmail.com

Temple Beth Tikvah will be continuing its new Adult Education Program called "Sunday School For Adults". The first Lecture series will be taught by me and titled: The History of 20th Century Israel

The second class will be on Sunday, November 21st at 3:00 on Zoom and also in person if at least 10 Members reserve to me at JoeWallack@gmail.com

Outline for Part 1:

Part 1 = Ottoman control

ID 162365335 © Hafakot

- 1 – Russian wave 1905 – Israel 10% Jewish (covered in 1st class).**
- 2 – Young Turks Movement – Ottomans modernize (covered in 1st class).**
- 3 – Christian Arab opposition – Christian Arabs ally with Muslim Arabs (covered in 1st class).**
- 4 – Only Jewish Ottomans could buy land – The Sursock purchases**
- 5 – Conspiracy theories – Jews behind French, Russian, Ottoman revolutions**
- 6 – Nisim Malul – The intellectual approach**

7 – 1914 WW1 – Support Ottomans or British?

8 – Sephardi vs. Ashkenazi – The Jewish split

9 – Jerusalem – Majority Jewish

10 – Bar-Giora – The first Jewish defense organization

11 – Tel Aviv – Birth of the first Jewish city

"For that which had not been told them shall they see,

And that which they had not heard shall they perceive"





As MOST of our TBT family knows by now, we are on the search for a new Rabbi. We have a search committee currently coming together and discussing what we need as a community and how to take our TBT forward. And we would love to hear YOUR input on how YOU would like to go into 2022 and beyond. All suggestions, which are positive, will be listened too by the Board and search committee. Its OUR Temple, what do you YOU envision? In the meantime, we have some wonderful people stepping in to support Myrna with Friday night services – and even a couple of Saturday Torah Services! The schedule will be in this Chailight. We thank you all for your patience as we transition and hope you will help us move forward. Your input is important to us. You can schedule a time to come to a Board meeting or send your suggestions to Joe Wallack. (joewallack@gmail.com) or Deb Nowinski (denowinski@gmail.com)



Calling all Zoom wizards! We are also searching for someone who would love to man the zoom controls during services. This does come with small pay. You don't have to be at the Temple to help us out. It's hard for those doing services to do both jobs. If you or someone you know is interested in this, please email Stuart Eisen (stuarteisensbcglobal.net)

 **A little Jewish humor to brighten your day:** ID 162365335 © Hafakot

A Jewish mother's answering machine:

For Kugel, press 1

For knishes, press 2

For chicken soup, press 3

For matzoh balls in the soup, press 4 ...If you're calling to ask how I am feeling, you have the wrong number, because no one ever asks how I am feeling. No really, I am fine.



As we turn our eyes (and stomachs) towards Thanksgiving this year, let us take a moment and be grateful for all we have in our lives. Think of what you are thankful for: family, friends, a roof over your head, food to eat and clothes to wear. After coming out of 2020, let us take a moment to be grateful. Grateful that we have a wonderful nation, even though divided, that still loves democracy and free speech. Grateful for those who have stood by us during our horrific pandemic (still ongoing but hopefully waning). Our wonderful veterans and those serving today keeping us safe. And most importantly, being free as Jews, to celebrate our religion. Take a moment and give thanks and give the gift of *gratitude* this season to all you meet.

DID YOU KNOW?

Jews and Thanksgiving

Rabbi Eric Eisenkramer

There are strong historical connections between Judaism and Thanksgiving. Most of the Pilgrims who celebrated the first Thanksgiving were Puritans, a branch of the Protestant faith. The Puritans strongly identified with the historical traditions and customs of the Israelites in the Bible.

In their quest for religious freedom, the Puritans viewed their journey to America as exactly analogous to the exodus of the Israelites from Egypt. England was Egypt, the king was Pharaoh, the Atlantic Ocean their Red Sea, and the Puritans were the Israelites, entering into a new covenant with God in a new Promised Land. In fact, most of the Puritans had Hebrew names and there was even a proposal to make Hebrew the language of the colonies!

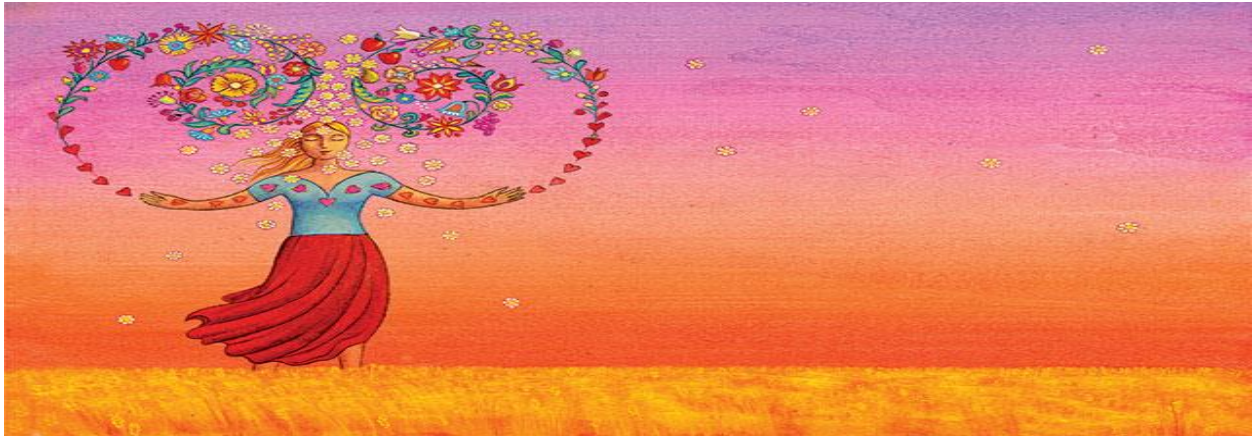
Of course, the main theme of the holiday of Thanksgiving comes from the name itself, reminding us of the importance of giving thanks. Saying "thank you" is a primary Jewish value. When a Jew sits down to eat, he or she says: "Blessed are you God, for bringing bread from the earth." To say a blessing over bread affirms that God played a role in creating the universe where the sun rises each day, and the rain falls and the growth of food is possible.

On this Thanksgiving, when we are gathered around the table, I might suggest that we offer a special blessing: Blessed are you God, who has given us the bounty of food and the blessing of family."

PRAYER:

(Deuteronomy 8:10) (ואכלת ושבעת וברכת את יהוה אלקיך על הארץ הטבה אשר נתן לך):

Give thanks to the Lord for your food and for the good land HE has given you.



SISTERHOOD NEWS

From Nancy Schwartz (Nancyaya14@gmail.com)

Hi TBT Sisterhood Ladies,

Isn't it wonderful that the air has become drier and our temperature at least came down about 10 degrees, just in time to be able to call it Fall weather? These are the best times to walk the beach at sunrise. Let me know if you're interested. I still have to plan in advance if I'm going to rise that early. LOL

Did you notice that Chanukah begins right After Thanksgiving this year (starts Sunday following Thanksgiving?! Maybe we could each share a recipe we love from our Thanksgiving or Channukah menus. And if Channukah is not far off, then...I wonder what movies will be in the theatres on Christmas day?? Mark your calendars!

I read in this month's JNF B'Yachad, about an inviting group trip to Israel planned for April 2022. Any intrest?? I'm itching to go to Israel again! If you've never been, it's life changing for everyone, regardless of your religious beliefs.

Shalom, Nancy

Nancy is still looking for someone to take over Sisterhood. If interested, please contact her! She has done such a tremendous job with Sisterhood but would like to have someone else take over for a while. Please step up and help continue what she has so lovingly built. We thank her for all she is and has done.



Good afternoon to all. I would like to thank Carol for leading the Oct. meeting and leading the discussion for "Where the Crawdads Sing"

Our next meeting is on Sunday Nov 21st at 1230 in the TBT library.

Our Nov book is Karolina's Twins by Ronald Balson.

For Dec we are reading Exodus by Leon Uris. The date will be Sunday Dec 19 at 1230. If all works out we will have a viewing of the movie and some holiday snacks. The venue is to be determined by the number of people we have attending so in Dec I will ask for RSVPs.

I had not quite finished this when it just flew out! Pandemic rules still apply though I hear things are getting better.

Quote: When you get tired, learn to rest, not quit. Banksy

See you on the 21st. Jeanne



They sure are making it hard to diet this year – as if we need any more pandemic pounds! As Nancy mentioned, Chanukah comes on the heels of Thanksgiving. And no sooner do we digest all the bountiful booty on the table, we start to flip latkas! Here are some recipes for you to share and make! **New Years Resolution? DIET DIET! DIET!**

Latke Recipes BON APETIT!

From Myrna:

I have used this recipe for Latkes for decades, and they turn out perfect. These are just basic latkes, nothing fancy. This recipe is for crisp latkes. It is from the "The Fairmount Cookbook," put together by The Fairmount Temple Sisterhood in Cleveland, Ohio. This cookbook, which is hardcover, was published in 1957. So, this is a tried and true recipe. Back then, the ladies were simply "Mrs." and then the name of their husband was used, so I do not know the first name of Mrs. Morris Schuster (who contributed this recipe back before the 1957 publication). But, I love this recipe. Here is the recipe with the small modifications I have made to the recipe, and some basic instructions:

3 large potatoes

1 small onion (I have adapted this to use a medium onion)

2 Tablespoons flour (I have adapted this to use a little less flour, but throw in some paprika. You can judge for yourself if it is enough)

3 eggs

1 teaspoon salt (I have adapted this to less than a teaspoon. You do not need that much salt)

Grate the potatoes and grate the onion into a bowl. Of course, you will have washed and peeled the potatoes first. Beat the eggs well, in a separate bowl, then add the mixed eggs to the grated potatoes and onion mixture. Add salt, flour (and paprika if you wish). Mix well. Fry in a frying pan in deep fat (Mrs. Schuster uses deep fat...but...I do not use fat, I use vegetable oil or olive oil and I do not make it all that deep). Drop a tablespoon or so of the mixture into the hot fat (oil). Turn the latke when the underside is golden brown, and then fry on the second side. Remove from frying pan (I use a slotted spoon to remove) and dry on a plate that has paper towels on it to absorb some of the oil. Plate and serve with applesauce and sour cream. This recipe yields about 18 potato latkes.

From Deb Nowinski – Sweet Potato Latkes

1 lb sweet potatoes, peeled and coarsely grated

2 scallions, finely chopped

1/3 cup all-purpose flour

2 large eggs, lightly beaten

1 teaspoon salt

1/2 teaspoon black pepper

3/4 cup vegetable oil

Step 1

Stir together potatoes, scallions, flour, eggs, salt, and pepper.

Step 2

Heat oil in a deep 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4, spoon 1/8 cup potato mixture per latke into oil and flatten to 3-inch diameter with a slotted spatula. Reduce heat to moderate and cook until golden, about 1 1/2 minutes on each side. Transfer latkes with spatula to paper towels to drain.

GLUTEN FREE LATKES!

1 tablespoon extra virgin olive oil

2 pounds (5 medium) peeled potatoes (my favorite is Yukon gold)

1 medium white onion, finely chopped (3/4 cup)

1/2 cup gluten-free oat or potato flour

1/2 teaspoon salt (omit if on a low sodium diet)

1/4 teaspoon freshly ground black pepper

2 eggs, lightly beaten

nonstick cooking spray

applesauce and plain non-fat Greek yogurt, for serving

Preheat oven to 450° Fahrenheit. Spray 2 baking sheets with non stick cooking spray.

Using a box grater or a food processor fitted with a shredding blade, coarsely grate the potatoes. Press the grated potatoes between towels, to extract the moisture. In a large bowl, combine the grated potatoes with the onion, flour, salt, pepper, eggs, and the olive oil.

Drop by rounded tablespoonfuls onto baking sheets and press lightly to make patties. Bake 10 minutes or until golden on the bottom. Turn the latkes with a spatula and rotate the baking sheets. Bake another 5 minutes or until golden.

Transfer to a serving dish and serve with the applesauce and yogurt.

Makes 2 dozen mini-latkes.

In French, Hanukkah is Hanouka or la Fête des Lumières (Festival of Lights)

HAPPY HANUKKAH

ID 162365335 © Hafakot

THE SCHEDULE FOR NOVEMBER AND DECEMBER

PLEASE KEEP THIS

WE have so much information in this Chailights. I hope you are reading it and check out the schedule. There are guest leaders and Rabbis coming in. We hope you attend. We will continue to have services in person and Zoom. If at the Temple, please be respectful of our Covid protocol, which is still in effect. Thank you.

NOVEMBER:

12th – **MYRNA** with **JUDITH OPPENHEIM** as guest speaker
19th – **MYRNA** 7 p.m.
21st – **JOE WALLACK** teaches Adult Classes at 3 p.m.
26th – **JOE WALLACK** with special guest star: **ANNA LEVINE WALLACK**
– 7 pm

DECEMBER:

3RD – **This is the 6th day of Chanukah MYRNA along with our ISJL Program Associate, Sophie Bernstein at 7 p.m.**
Saturday, 4th – **SOPHIE BERNSTEIN** Torah Study/ Adult Chanukah Program at 10 a.m.
Wednesday 8th – Board Meeting 7 p.m.
10th– **RABBI MATT MICHAELS** will be our guest Rabbi 7 p.m.
17th– Myrna and Deb Nowinski – 7 p.m.
24th – Myrna – 7 p.m.
31st – Myrna 7 p.m.

JANUARY:

7th – **JULIAN COHEN** at 7 p.m.
8th – **JULIAN COHEN** – Saturday Morning Torah Service – 10 a.m.
14th – **JANICE RUBIN** – Music Leader this is **Shabbat Shira** “Shabbat of Song” This will be a Kabbalat Shabbat Service celebrating Songs and Tu b’Shevat. (Tu B’Shevat is on the 17th.) 7 p.m.
21st – TBA -7 p.m.
28th – TBA- 7 p.m.
29th– TBA – 7 p.m.



HAPPY BIRTHDAY AND ANNIVERSARY TO OUR NOVEMBER AND DECEMBER TBT FAMILY MEMBERS. MAY YOU HAVE A WONDERFUL YEAR OF LOVE AND HAPPINESS!

BOARD OF DIRECTORS

PRESIDENT

JOE WALLACK
JOEWALLACK@GMAIL.COM

RITUAL DIRECTOR

MYRNA REINGOLD
RIVERREIN@YAHOO.COM

SECRETARY

ALLEN BUCHNER
ARBUCHNER@GMAIL.COM

MEMBERSHIP

 dreamstime.com

STUART EISEN
STUARTEISEN@SBCGLOBAL.NET

COMMUNICATION

DEBORAH NOWINSKI
DENOWINSKI@GMAIL.COM

GROUNDS & BUILDING

CHARLES SOUTH
CSOUTH1@COMCAST.NET

EDUCATION

JILL MACGREGOR
JILL.MACGREG@GMAIL.COM

TREASURER

PAUL HAMER
PHAMER99@COMCAST.NET

WE WISH YOU A JOYOUS HAPPY HEALTHY CHANUKAH AND LOOK FORWARD TO SEEING YOU AT TBT – EITHER IN PERSON OR ZOOM!

LIVE LAUGH LATKE!



HAPPY HANUKKAH

dreamstime.com

ID 162365335 © Hafakot