



## THE PUP TENT

Congregation Beth Jacob's Monthly Newsletter  
December, 2020

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### SHABBAT!



CBJ has been conducting Shabbat services via **Zoom**. See the "CBJ Weekly Update" for information on how to connect to these services. If you do not currently receive the "Weekly Update," please send an email message to Judith Sherman at [judith.sherman@gmail.com](mailto:judith.sherman@gmail.com), and she will be happy to add you to the distribution list.



### CBJ Virtual Musical Events 2020-2021

Shir David is back at CBJ!  
Join us via Zoom for one or all of these events and enjoy  
this wonderful musical duo!

#### **SAVE THE DATES!**

December 11, 2020, 4:30-6:00 pm: Chanukah Family Shabbat Program featuring Shir David

January 23, 2021, 4:30-6:00 pm: Tu B'Shevat Havdalah Family Musical Program featuring Shir David

March 26, 2021, 4:30-6:00 pm: Passover Family Shabbat Musical Program featuring Shir David

May 14, 2021, 4:30-6:00 pm: Family Shabbat Musical Program featuring Shir David

To register, email Dianne Bluestein at [dsbluestein@yahoo.com](mailto:dsbluestein@yahoo.com). A Zoom link will be provided prior to the event. [To see the flyer, click here.](#)



**Friday, December 11, 4:30-6:30 pm  
Menorah Lighting and Shir David Performance  
(via Zoom)**



**Hanukkah!  
December 10 - December 18th**

### **HANUKKAH'S ORIGINS**

Hanukkah, one of the most widely observed Jewish holidays, is a festive eight-day celebration that for many people falls during the darkest, coldest season of the year. Also called the Festival of Lights, the holiday brings light, joy, and warmth to our homes and communities as we celebrate with candles, food, family, and friends. Light comes literally, with the lighting of an additional candle each day, and metaphorically, through a newer emphasis on charitable donations and a commitment to tikkun olam during the holiday. Hanukkah (alternately spelled Chanukah), meaning "dedication" in Hebrew, commemorates the victory of a small group of Jewish rebels (led by Judah Maccabee and his brothers, collectively known as "the Maccabees") over the armies of Syria in 165 B.C.E. and the subsequent liberation and "rededication" of the Temple in Jerusalem. Modern celebrations of Hanukkah focus on family and friends and include the lighting of the Hanukkah menorah (also called a hanukkiyah); singing and playing special songs and games (dreidel); and eating foods prepared in oil including latkes, sufganiyot, bimuelos (fried dough puffs) and keftes de prasas (leek patties).

### **How to light the Hanukkah Candles:**

Candles are added to the hanukkiyah (menorah) from right to left but are kindled from left to right. The newest candle is lit first. (On the Shabbat of Hanukkah, kindle the Hanukkah lights first and then the Shabbat candles.)

### **Blessings:**

Learn the blessings: <https://www.youtube.com/watch?v=9WMGWJaZkb4&feature>

## Chanukah Customs

[https://reformjudaism.org/hanukkah-customs-and-rituals?utm\\_source=HolidayEmails&utm\\_medium=email&utm\\_content=5780&utm\\_campaign=Hanukkah](https://reformjudaism.org/hanukkah-customs-and-rituals?utm_source=HolidayEmails&utm_medium=email&utm_content=5780&utm_campaign=Hanukkah)

### How to Play the Dreidel Game:

Question: What do the Hebrew letters on the four sides of a dreidel stand for? Answer: The letters nun, gimel, heh, and shin represent the saying, "Nes Gadol Haya Sham," meaning "a great miracle happened there." In Israel, a letter is replaced to change the phrase to "a great miracle happened here."

[https://www.chabad.org/holidays/chanukah/article\\_cdo/aid/597253/jewish/How-to-Play-Dreidel-Sevimon.htm](https://www.chabad.org/holidays/chanukah/article_cdo/aid/597253/jewish/How-to-Play-Dreidel-Sevimon.htm)



Congregation Beth Jacob gratefully acknowledges receipt of the following donations:

#### General Fund:

- Larry & Susan Winokur - Donation for Aliyah
- Stanley Levinson (with the following message: Sorry that I missed my usual 3 months in Plymouth this year due to COVID. I have been attending the Louisville Adath Jesurun Zoom services on Friday Evenings. Best wishes to all. Expect to be in Plymouth by May after vaccinations. Missed you all.)

#### Winokur History Prize Fund:

- Larry & Susan Winokur: In memory of Jack & Celia Bello
- Larry & Susan Winokur: In memory of Reubin & Adeline Winokur

#### Donation to the Sisterhood Diaper Drive:

Susan Basiri -- in memory of her mother, Mildred Goldberg



### CBJ Calendar of Upcoming Events

December 3, 7:00 pm: Sisterhood - "Jews in the Arts"

December 10: First night of Hanukkah

December 11, 4:30 pm.; Menorah Lighting/Shir David

December 15, 7:00 pm: Brotherhood Discussion Group - Topic: "Free Speech vs. Extreme Speech"

December 22, 7:00 pm: Brotherhood Meeting

December 27, 10:00 am: Brotherhood "Virtual" Breakfast with Barry Potvin, Chair of the Plymouth Board of Health, who will speak to us about the pandemic and its effect on Plymouth.



**The Following Yahrzeits Will be Observed in December:**

*(A memorial candle should be lit on the preceding evening.)*

**December 2020**

1 Bert Kagan	15 Marion Shuman
1 Samuel Perlmutter	16 Israel Edward Ginsburg
2 Pearl Breslow	16 Martin Herman
2 Molla B. Jacobson	16 Max Penn
2 Sara Sherman	17 Nathan Hirschhorn
3 Theodore Aaron Greene	19 Evelyn Abramson
3 Borris Sackheim	19 Irene Weisberger Silverman
3 Albert (Al) Sarke	20 Marie Luise Katz
4 Rebecca Lotta Koblantz	20 Henry Manuel Kesselman
5 Alice S. Resnick	20 Max Winter
5 Stanley Resnick	21 Samuel Berger
5 Ruth Righter	21 Anna B. Toabe
5 Irving Lawrence Shuman	22 Bernard Berman
6 Samuel Matross	22 Ruth Dana
6 Julius Sepet	22 Florence Dezorett
6 Haim (Carlo) Shamir	23 Abraham C. Goldman
6 Elizabeth Van West Sokolow	24 Michael Zellman
6 Eleanor Weiss	25 Samuel Arons
7 Harry Glassman	25 Louis Coffman
8 Harold Ross	25 Edwin Goldberg
9 Esther Greenspoon	25 Jacob Steinberg
9 Ann Winkler	28 Frank Kabelsky
10 Frances D. Kaufman	29 William Smick
10 Max Krenis	30 Albert Keil
10 Tina Liss	30 Martin Rubin
11 Harry Koblantz	31 Rhoda Burstein
11 Frieda Roe	31 Kay Sugerman Cohen
12 Hyman Goober	31 Nettie Green
13 Harold Michael Resnick	31 Louis Sherman
13 Aba Taub	
14 Sylvia Righter	

*May their memories be for a blessing and live forever in the hearts of all who knew and loved them.*



## **Rabbi Silverman's Sermon on October 23, 2020**

### **Noah and Survival**

While there are jokes and songs about Noah and his Ark, the Rabbis of old saw Noah in a far more serious light. Noah was a survivor.

Noah was saved from the deluge of destruction that engulfed his world and his greatest contribution is that he set out to rebuild that world. We don't read about him sitting down and crying or wringing his hands in despair, although I'm sure he had his moments. We won't hold against him his "drunkenness moment." The critical thing the Bible records is that after Noah emerged from his floating bunker, he began the task of rebuilding a shattered world from scratch. He got busy and picked up the pieces and, slowly but surely, society was regenerated.

Three generations ago a great flood swept over our world. The Nazi plan was for a Final Solution. Every Jew on earth was earmarked for destruction and the Nazis were already planning their Museum of the Extinction. Not one Jew was meant to survive. So even those of us born after the war are also survivors. Even a Jewish child born this morning is a survivor because according to Hitler's plan, which tragically swept across most of Europe, he or she was not meant to be born. The Nazis, if they had been able, would have destroyed our Jewish brothers and sisters - our Jewish family - all over the world.

The Talmud teaches us that murder is so terrible a crime that the killing of a human being is the equivalent of killing a whole world, and that the saving of one human life is so important that it is the equivalent of saving a whole world. As Noah and his immediate family were commanded to survive the flood so that they could rebuild the world, so each of us, like Noah, has a moral duty to rebuild our Jewish world.

When I was growing up in Brookline, I went with my Grandfather to the big synagogue down the street especially for the High Holidays and Shabbat, and sometimes for a regular morning service. It was called a traditional synagogue; and men and women sat together. I remember going with my Grandfather to a morning service. I don't remember what the occasion was. There weren't more than 30 or 35 people there, mostly men, and some of them had their sleeves rolled up because they had put on t'fillin. For those who don't know, you wear a small box with a parchment in it on your forehead, with straps hanging down on your right side and your left; and you wear a similar box on your upper arm, with a long strap wrapped around your arm up to your hand and your fingers. The "boxes" are like the mezuzah, containing verses from the Torah. My Grandfather did not put on t'fillin, but he said it was all right with him that many of the men did do this. As I

looked at some of those men, I saw on their arms numbers tattooed.

After the service, I asked my Grandfather what those numbers were for. I'm sure most of you, if not all of you, know the answer. He told me that they were concentration camp inmates during the Second World War and that the Germans had put those numbers on their arms. Sadly, today, all or nearly all of those individuals are no longer alive. Time has taken its toll. And I remember it to this day: Every time one of them would roll up his shirt sleeve to put on t'fillin, the number was revealed. They seemed to hardly notice it, as if it was nothing special, but to me they were heroes. Not only for surviving places like Auschwitz or Dachau or Buchenwald or Sobibor, but for keeping their Jewish religion intact, for still coming to the synagogue to pray the morning prayers and for wearing t'fillin.

Years ago, as I grew older and more sensitive to the feelings of fathers and mothers and children, of family and friends, those men have gone up much more in my estimation. They have become superheroes! After all they went through, to be able to live normal lives again, to marry or remarry, to bring children into this world, to carry on life, businesses, relationships: these are all mind boggling achievements.

Who will bring Jewish children into the world if not this generation of our people? Who will study Torah if not you? Who will keep Shabbat? Who will keep the Jewish school afloat? Who will rebuild the Jewish world if not you and I and each and every one of us?

I have been the Rabbi of our relatively small community for many years, as you know. Our Synagogue was dedicated during Chanukah in the year 1913. Before that, our people had to come together in someone's home to make a minyan, or some of them would serve as an ad hoc chevra kadisha to bury the Jewish dead according to our tradition. These people were not rabbis, cantors or Hebrew and Yiddish teachers. They were ordinary people. In the big city they would probably not be nearly as involved, but in their small community they knew that if they didn't do it nobody would.

We need that same conviction wherever we are. Miraculously, the great centers of Jewish learning are flourishing today once more. But far too many of our brothers and sisters are still outside the circle. Every one of us needs to participate. We are all like Noah. All of us are survivors who have the opportunity to help rebuild our world!



## **CBJ'S NEW SISTERHOOD**

### **New Sisterhood's Officers:**

Co-Presidents: Rose Litchman and Cindy Teles

Rose: [snobuntng@aol.com](mailto:snobuntng@aol.com)

Cindy: [iacorna@aol.com](mailto:iacorna@aol.com)

Treasurer: Cindy Teles

Recording Secretary: Paula Keller

Corresponding Secretary: Suzanne Goldberg

### **OUR MISSION STATEMENT:**

The mission of the Sisterhood of Congregation Beth Jacob is to provide all women within our Jewish community opportunities that encourage friendship, education and spirituality. We aspire to achieve these goals through a variety of programs, social action endeavors, charitable contributions, service to our temple and service to Jewish and humanitarian causes.

### **OUR PROGRAMS ARE DESIGNED TO ENHANCE**

- Personal growth
- Jewish involvement
- Feeling of community
- Strengthening one's faith and learning precepts
- Establishing and maintaining a meaningful Jewish lifestyle

### **Meet Paula Keller, Our New Sisterhood Recording Secretary**

In her own words: When Joe and I returned to Plymouth after a year away, my father, Manny Arons, of Blessed Memory, said "Paula, time for you to serve on the Board"! So I did because I wanted to, and now about 30 happy years later, I still do! CBJ is family to me. As we were leaving the temple after a Rosh Hashanah service, Joe started a casual conversation with me. He asked me out on Yom Kippur. We were the first CBJ couple to be married by Rabbi Silverman!

I enjoy being with young people so I chose teaching as my career. I wanted to be a teacher since first grade. In high school, I helped with special needs kids leading me to obtaining degrees in Special Education, Elementary Education and Remedial Teaching. At CBJ, I taught Sunday school, became a Principal, Assistant Treasurer, Corresponding Secretary, and I did million other jobs along the way.

I love to read - call me a bibliophile. I keep a log of my read books - so far, 134 in 2020! Here's a surprise, I collect dragons but only the good helper types. I taught sixth grade English and science for years and later I decided to retire to help our daughter, Dara, with caring for her first child. Being with my grandsons brings me great joy. I still love being around kids.

## Meet Suzanne Goldberg, Our New Sisterhood Corresponding Secretary

Growing up in a small Connecticut town, my family had to create its own Jewish life. There were 4 Jewish kids in my class of 62 graduates! My Dad was a pediatrician/allergist, and he worked as one old-fashioned G.P.! Mom was a nurse. Everything Dad knew about delivering babies, my Mom taught him.

There are many famous conservative rabbis in Dad's family, yet my Mom was the driving force behind the family's Jewishness. Being a volunteer was her life's mission; in short, I was "weaned" on Sisterhood.

I met Steve, fell in love and then I left college to get married, but I still completed my degree in Sociology. For 20 years, I worked as an administrator in Washington, D.C. for the World-Wide Jewish War Vets Organization at their National headquarters. Were you at the well-attended Memorial Day event when I invited the local Commander and all local veterans to display their military memorabilia at CBJ?

I golf, design and knit afghans, and I have hundreds of demitasse spoons in my collection. My two favorites are a pewter spoon made by prisoners in Alaska and one from Mexico. My brother lives there.

While looking for a retirement location, Steve and I landed in Plymouth and we liked White Cliffs right off. Our daughter, Lisa, lives in Mansfield with her husband and son Austin.

We joined CBJ in 2009 - a natural progression for our family. Everyone was so welcoming and kind, especially Cindy Teles. A word to the wise: Don't ever meet Barbara Aharoni at The Blueberry Muffin because that is where she convinced me to serve as Sisterhood President! Now I serve on the Ritual and Cemetery committees for CBJ, and have remained active in Sisterhood as Chair of the Oneg Hospitality Committee and heading-up the Diaper Drive. This year, I have accepted the position as Corresponding Secretary for CBJ's New Sisterhood. I continue to work for Sisterhood to honor the memory of my dedicated mother and to help preserve our life cycle traditions and commitment to Judaism.

### **NEW Sisterhood Program Theme "Jews in the Arts"**

(from Sisterhood's Co-President, Rose Litchman)

Jews have always made key contributions to the intellectual life of the arts. Let's explore some of the famous people and some of our local people who have interests in the areas of culinary, poetry, music and art.

- **All programs will be on Zoom and will start at 7:00 pm.** Details about each program will follow.

**All are welcome!** You will receive the Zoom link in the CBJ Weekly Update and in the Sisterhood email.

Save the dates for four outstanding Sisterhood programs:

- December 3, 2020  
Jewish Cuisine! Jerry Levine will teach us about the differences between Ashkenazic Jewish cooking (which most of us are familiar with) and Sephardic cooking. He will demonstrate how to make cholent.
- February 3, 2021
- April 7, 2021
- June 2, 2021





**New Sisterhood “Jews in the Arts “ ~ Culinary Arts Meeting  
Thursday December 3 at 7pm ~ via Zoom.**

(The Zoom link will be included in the November 27th Weekly Update and in the Sisterhood newsletter.)

**Speaker: CBJ member/friend/chef Jerry Levine  
Is there a Jewish cuisine? What is it?**

**An Interview with Our Speaker, Jerry Levine**

Rose: Jerry, tell me about your background.

Jerry: I graduated from URI (University of Rhode Island) with a degree in Marine Biology. During my studies, I began experimenting with growing Salmon. My first job was raising seafood and it included a test kitchen. I began doing cooking demonstrations. That is how I got into the food industry. Later, I was offered the position of Corporate Director for New Products for Legal Seafoods.

Rose: What do you like best about your career?

Jerry: My pleasure comes from eating the foods I prepare and seeing how others enjoy my creations also.

Rose: Have you researched Jewish cuisine and what dish will you demonstrate?

Jerry: Yes, there is so much to tell about how, where and what our ancestors cooked. I'll explain and demonstrate how to prepare a cholent ~ a staple of classic Jewish cuisine.



### **Beit Sefer News!**

This year, because of the Covid-19 pandemic, all classes are being conducted by Zoom. CBJ has licensed the use of “Shalom Learning,” an educational curriculum that spans levels Kindergarten through 6th grade, and has hired a professional staff of educators.

David Wesson: Head Teacher, 6th grade

Shoshana York: 4th and 5th grade

Devon Portney: 2nd and 3rd grade

Shira Moss: Kindergarten and 1st grade

Rabbi Silverman: Pre-Kindergarten

#### **Report from David Wesson, 6th and 7th Grade Teacher** *(Reprinted from October 23rd edition of The Weekly Update)*

As teacher of Grades 6 and 7 at CBJ, it has been a great pleasure getting to know Sarah and Sadie the past few weeks. They are enthusiastic, intelligent young adults. The small class allows for personalization of lessons with extra B’nai Mitzvah preparation.

This past week we covered a lot in our class! We began the class with a song, a fun, call and response version of Hinei Ma Tov. After connecting through music, the question was raised “what makes Judaism unique?” In that discussion, we time traveled back to the time of young Avram (later to become Abraham) and experienced two classic midrashim of young Avram becoming the first monotheist, an iconoclast to the pervasive polytheism. We then discussed the parsha and the term “Lech Lecha” (go forward) in which Avraham had the courage to strike out on his own journey. We equated that with the journey of the students becoming Jewish adults. We asked what values they will carry forward, as well as what dogmas may not serve them in the future.

We then discussed a Talmudic query concerning when two mitzvot may seem to contradict each other. The example from the Talmud how asked how would one “Honor your father and mother” if your mother or father told you do something ethically wrong. This was a fruitful discussion.

We then turned to our Hebrew study, reviewing the Aleph Bet and the vowels using the Torah Aura program on the Shalom Learning site. Because the class is small, each of the girls were able to have time to practice.

Lastly, we continued to go over the blessing after the Haftarah.

It's been a great joy, and I am looking forward to continuing our study!



## Recipe for Potato Latkes

**YIELD:** Makes 12 (4-inch) latkes

### INGREDIENTS

1 1/2 pounds baking potatoes (3 to 4 potatoes)  
1/2 medium yellow onion, peeled and quartered  
1 large egg  
2 tablespoons matzo meal or unseasoned dry breadcrumbs  
1 teaspoon kosher salt  
1/8 teaspoon freshly ground black pepper  
1 cup canola oil or chicken schmaltz, or a combination of both  
Applesauce and sour cream, for serving

### EQUIPMENT

Measuring cups and spoons  
Knife and cutting board  
Food processor with shredding blade  
Cheesecloth or clean, thin kitchen towel  
Wooden spoon  
Mixing bowl  
10- to 12-inch cast iron skillet  
Spatula  
Fork  
Paper towels  
2 rimmed baking sheets  
Wire cooling rack

### INSTRUCTIONS

Heat the oven and fit one baking sheet with paper towels and another with a cooling rack. Arrange a rack in the middle of the oven and heat to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet. Set both aside.

Prepare the potatoes. Scrub the potatoes well, but do not peel. Cut each potato in half crosswise. Grate potatoes and onion with a food processor. Grate the potatoes and onion using the shredding disk of a food processor.

Make a cheesecloth tourniquet and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.

Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.

Toss the latke ingredients together with your fingers. Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that

the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside for 10 minutes.

Heat the oil. Place the oil or schmaltz (or a combination of the two) in a large skillet so that when melted there is a depth of 1/4 inch (for a 10-inch skillet you'll need 1 cup of melted oil/schmaltz). Heat over medium-high heat until a piece of the latke mixture sizzles immediately.

Form latkes one at a time. Scoop 1/4 cup of the mixture onto a fish or flat spatula. Flatten with your fingers to a 4-inch patty.

Fry the latkes until golden on both sides. Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.

Drain the latkes. Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes. Serve with applesauce and sour cream or keep warm in the oven. Serve immediately with applesauce and sour cream, or transfer the latkes to the wire cooling rack set in the baking sheet and keep warm in the oven for up to 30 minutes while you continue cooking the rest of the latkes.

#### RECIPE NOTES

**Make ahead:** Latkes are best made and served right away. They can be fried and kept warm in a 200° F oven for up to 30 minutes.

**Storage:** Refrigerate leftovers in an airtight container and re-crisp in a 300° F for 5 to 10 minutes. Keep a close eye on the latkes when reheating so they do not burn.

**Doubling:** The recipe can be doubled, although you will need an extra sheet of cheesecloth to squeeze the extra potato and onion shreds. The oil (and schmaltz, if using) will need to be replaced halfway through frying. Pour the used oil into a heatproof bowl, wipe out the skillet, then heat fresh oil and continue frying.

Tori Avey's Video

<https://toriavey.com/toris-kitchen/potato-latkes/#wprm-recipe-container-48324>

**Editor's Note:** "The Pup Tent" is a monthly publication that provides a condensed summary of CBJ news, including the monthly Calendar, upcoming Yahrzeit dates, and acknowledgments of donations that have been received. The "CBJ Weekly Update" is our weekly email newsletter that includes full details about upcoming events, as well as information about the weekly Torah reading portion and helpful links to various resources. **To subscribe to the CBJ Weekly Update, please contact me at [judith.sherman@gmail.com](mailto:judith.sherman@gmail.com).** Thank you! Judith Sherman, Editor, "The Pup Tent" and "CBJ Weekly Update"