



THE TENT

Congregation Beth Jacob's Monthly Newsletter

July, 2022



CBJ Calendar of Upcoming Events:

July 1, 7:00 pm: Friday Evening Shabbat Service (via Zoom)

July 4: There will be no meeting of the Limud Torah Study Group this week.

July 6, 4:30 pm: Introduction to Judaism Class - Views on Contemporary Issues and Wrapping Things Up with Q&A.

July 8, 7:00 pm: Volunteer Recognition Shabbat Service (in-person and via Zoom)

July 10, 8:30 am: Limud Torah Study Group with Rabbi Emeritus Lawrence Silverman

July 15, 7:00 pm: Friday Evening Shabbat Service (via Zoom)

July 18, 8:30 am: Limud Torah Study Group with Rabbi Emeritus Lawrence Silverman

July 22, 7:00 pm: Summer Shabbat Service at Nelson Beach Park (in-person and via Zoom)
Participants are invited to arrive at 6:00 with a picnic supper prior to a short, casual summer service. Bring lawn chairs. There will be an oneg following the service

July 25, 8:30 am: Limud Torah Study Group with Rabbi Emeritus Lawrence Silverman

See the "CBJ Weekly Update" for details and links to join these meetings.

[To see the complete CBJ Calendar on our website, click here.](#)



Rabbi Mills' D'var Torah from CBJ's Annual Meeting on June 23rd

(The Torah portion for the week was Shelech Lecha, which means "Send Out.")

In this week's Torah portion, Shelech Lecha, Moses sends twelve scouts to the land of Israel to check it out. Ten of them come back with the following report: "The country that we traversed and scouted is one that devours its inhabitants. All the people that we saw in it are men of great size;" (Numbers 13:32). The other two who scouted the exact same parts of the land, Joshua and Caleb report to Moses; "We came to the land you sent us to, and it does indeed flow with milk and honey. (Numbers 13:27) How these individuals perceive such different conclusions from the exact same situation comes down to perception and attitude. Ten of the scouts can only see the negative about the new situation in front of them, while Joshua and Caleb were optimistic about the future of Israel. After 40 years in the desert, entering the land of Israel would indeed be frightening for the Israelites who only knew of a life of wandering, yet many were like Joshua and Caleb, and looked with hope toward the land of Israel and their future.

Congregation Beth Jacob one ups our ancestors in the desert. Moses only led our people for forty years; this Congregation was blessed to have the rabbinic leadership of Rabbi Lawrence Silverman for forty-four years. He knew you well, was there for your families as you faced life's joys and life's sorrows, his compassion, vision, and leadership guided you just as Moses guided our people all those years in the desert. And like the Israelites who were transitioning from the leadership of Moses to Joshua being at the helm, entering a new phase in Congregation Beth Jacob's history was scary.

Yet, your leadership and so many of you, emulated Joshua and Caleb and looked with hope to the new era of Congregation Beth Jacob that began last summer. I want to express my thanks to all of you who by word and action have been a supportive presence to me. I will not list any names, but I want you each to know how greatly you are appreciated. And as a congregation, how proud you should be for your unwavering optimism for the future of Congregation Beth Jacob.

What Has Beit Sefer Been Doing? Learning About Lag B'Omer, of Course!



On May 21st, our Beit Sefer students celebrated the festival of Lag B'Omer with a Havdalah service, followed by a traditional Bar-b-que dinner. Although this celebration was originally planned to take place in Dianne and David Bluestein's backyard, inclement weather required a quick relocation to the synagogue social hall.

Many of us are unfamiliar with the minor holiday of Lag B'Omer, which literally means the 33rd day of the Omer. Lag BaOmer is always on the 18th day of the month of Iyar. So what's up with the name? The word "Lag" is made of of the Hebrew letters lamed (ל) and gimel (ג), which together have the numerical value of 33. "BaOmer" means "of the Omer." The Omer is the counting period that begins on the second day of Passover and culminates with the holiday of Shavuot, following day 49. Hence Lag BaOmer is the 33rd day of the Omer count, which coincides with 18 Iyar.

The holiday celebrates a break in a plague that is said to have occurred during the days of Rabbi Akiva. The Talmud states that the great teacher of Jewish mysticism Rabbi Shimon bar Yochai died on Lag B'Omer, and in modern times the holiday has come to symbolize the resilience of the Jewish spirit.

It is a time of joyous celebration, which traditionally includes the lighting of bonfires, singing, dancing, and enjoying the natural beauty of the outdoors, including having picnics and bar-b-ques.

Following are photos of our beautiful Beit Sefer kids, thoroughly enjoying their Lag B'Omer and Havdalah project.





Beit Sefer's Fun Family End of the Year Event!



On June 25th, our Beit Sefer students and their families literally jumped into summer at Nova Trampoline Park! Families who were thinking about enrolling their children in our Beit Sefer program for next year were invited as well. The kids had a blast! They enjoyed pizza and ice cream and games with new and old friends. What a terrific way to end the school year!



Jesse Bluestein's Beautiful Tikkun Olam Bat Mitzvah Project! Your Support is Requested

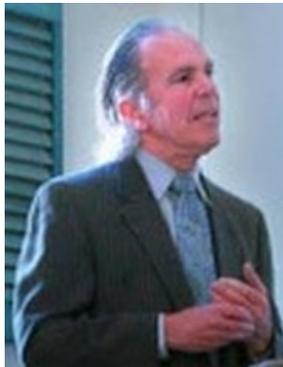
Jessie will be called to the Torah to become a Bat Mitzvah in September. As her tzedakah project, Jessie is collecting any unused/unopened toys that you may have purchased that are laying around to help children in need. Your gift will support One Wish which is an organization that helps celebrate a child's birthday. If you would like to support Jesse's project but don't already have a gift, you can purchase one from the Amazon Wish List. Here is the link:

https://www.amazon.com/gp/registry/wishlist/2L18GN2X05NET/ref=nav_wishlist_lists_1

A Message from Jessie:

I chose this because I want to make children feel special especially when they are going through hard times. Furthermore, every year I look forward to having a birthday, and I want these children to feel the same way. These children deserve a day that shows that they matter in this world. Thank you for helping make a difference in a child's life on their birthday. #onewishproject
One Wish Project

[To see the flier for Jesse's project, click here.](#)



Limud Torah/Torah Study Group with Rabbi Emeritus Lawrence Silverman

Monday mornings, from 8:30 - 9:45 a.m.

All are Welcome!

To join the Zoom Meeting, click on the link below:

<https://us02web.zoom.us/j/2947234661?pwd=RVFTQmFFYXBVWHRJQ3RkeDhjTVptZz09>

Meeting ID: 294 723 4661, Passcode: 720299

A Reminder!



CBJ's Yizkor Book

"We Remember Them"

Forms Were Due by June 15th, but....It's Not Too Late!

In May, Barbara Aharoni, our Yizkor Book Chair, sent out a letter and Application Form to all congregants, requesting our submissions for the 2022-2023 edition of CBJ's memorial book, "We Remember Them," which is used at our High Holiday services and throughout the year. This is a gentle reminder that responses were requested by June 15th. However, we humans are not always perfect and we sometimes forget things that seem a long way in the future.

If you would like to have your memorial listings included in the Yizkor Book, it is not too late. A copy of Barbara's letter is [here](#), and a copy of the Application form is [here](#).

הִנְנִי

HINENI (Here I Am)

Rides to medical appointments are available once again to congregants who need them through our Hineni Project. Please contact our Hineni Coordinator, Ed Sore, to make the necessary arrangements. Email: esoreproducts@gmail.com or call him at at 774-338-5209

MEMBERSHIP NEWS



CBJ Warmly Welcomes Our Newest Members!

Norman L. Vickery, Jr.
137 Court Street #2, Plymouth

Norman is studying for conversion to Judaism and has been attending Rabbi Estelle's Introduction to Judaism class religiously (no pun intended!) since it began. He works for Kirwin Surgical Instruments in Inventory Control and is interested in Art, Music and History. His wife, Lillian, is a floral designer and is semi-retired.

Louis B. Goldman
1 Mariner's Way, Unit 208, Plymouth

Louis moved to Plymouth from Brookline, where he was a 3rd generation member of Temple Ohabei Shalom. His interests include Bridge, History, Classical Music, and the Red Sox. He looks forward to participating in Adult Education programs and Brotherhood activities, and brings with him many new and creative ideas for future community events and fundraising.

Scott and Sharon Levy
20 Hatherly Rise, Plymouth

Scott and Sharon recently moved to The Pinehills. Scott is a Certified Public Accountant and is looking forward to participating in Adult Education programs and Brotherhood activities, as well as contributing his professional experience relating to budget and finance matters. Sharon is looking forward to participating in Sisterhood, social programs, and Adult Education.

Katie Resnick Lamoureux
119 Brentwood Circle, Plymouth

Katie is a member of the Resnick family, who were among the Founders of CBJ. CBJ warmly welcomes back Katie, her husband, Justin, and their two sons, Brooks and Bryce, who are enrolled in our Beit Sefer program for the upcoming year.

If you would like to learn more about CBJ and are interested in becoming part of our Jewish community, please contact our new Membership Chair, Barbara Aharoni, at ahabubs@gmail.com. [Click here for a link to CBJ's Application Form.](#)



To Our Volunteers Who Have Served CBJ For So Many Years

As a part of our Shabbat evening service on July 8th, the members of our congregation who have volunteered their time and efforts so tirelessly over the years will be recognized and honored. Please plan to attend this very special service, either in person or by Zoom.

As we all know, "It takes a village" to make an organization successful. There are many opportunities for congregants to lend their talents to the work that it takes to keep our congregation running smoothly. Please contact our co-Presidents, Ronnie Hirschhorn and Fred Sarke, if you are able to help. president@cbjplymouth.org

THE CBJ GIFT CARD PROGRAM



Why You Should Support the Gift Card Program

CBJ's Gift Card Program continues to be one of the few ways that our synagogue can raise funds at this time. You can help CBJ by purchasing our Gift Cards and using them at supermarkets, pharmacies, gas stations, restaurants and national retailers that you already patronize. These businesses donate a certain percentage of the cards' purchase price to CBJ, anywhere from 5-18%, which greatly benefits our temple and does not cost you anything. Who does not shop at Stop & Shop, Shaws, or Big Y? Who does not purchase prescriptions, toiletries and over the counter medications from CVS or Walgreens? Do you go to Panera, Dunkin' Donuts, Starbucks, Ninety Nine, Texas Roadhouse? Do you shop online on Amazon or in-store at Macy's? The list is long. Please contact our Gift Card Coordinator, Ed Sore, at 774-338-5209 or by email at esoreproducts@gmail.com to tell him what you need. You can either send your payment to him by mail or attach it to your door for him to pick up when he delivers your gift cards. Ed plans to be at CBJ on Sunday mornings when Beit Sefer is in session.

Checks can be made out to Congregation Beth Jacob and mailed to:
Ed Sore, 63 Seacliff Drive, Plymouth, MA 02360.

What Cards Do We Carry?

Supermarkets - Stop and Shop, Shaws, The Market at Pinehills, Big Y.

Gas Stations- Speedway, Exxon, Mobil,

Pharmacies: CVS, Walgreens and Rite Aid **(You can pay for prescriptions using CBJ gift cards!)**

Restaurants: Dunkin Donuts, Panera, Texas Roadhouse, Bertuccis, Chilis, 99 and many more.
Department Stores- Walmart, TJ MAXX, Marshalls, Macys, Home Goods, Dicks Sporting Goods, Kohl's, Bed Bath and Beyond, Michaels, Amazon, plus 400 additional retailers.

[Check out this link to get a partial listing.](#)



Congregation Beth Jacob gratefully acknowledges receipt of the following donations:

Yahrzeit Fund:

Allan & Judith Sherman, in memory of Allan's mother, Ruth Putnam Sherman

Rose Sherman Geller Fund for Jewish Family Life:

Anne Geller, in memory of her husband, Lawrence Geller

Rabbi's Mitzvah Fund:

Jeremy & Ethan Kusmin, in honor of Sadie's becoming a Bat Mitzvah

Suzanne Goldberg, in honor of Sadie's becoming a Bat Mitzvah

**The Tour to Israel in March, 2023, is Happening!
It's Not Too Late to Find Out More and Sign Up**



Are you ready to start traveling again? Now is the perfect time to take the trip to Israel that you may have been considering! Do not put it off any longer. Israel is a must-visit destination for those connected to Judaism of any age. Whether a first visit, or a return visit, there is so much to see and do, and for Jews, it is truly a unique feeling and unlike traveling anywhere else.

Rabbi Mills will be leading a trip to the Jewish homeland at the beginning of March 2023! To date, fourteen CBJ members have already shown an interest in going, and four additional congregations from Plymouth's Interfaith Council are also interested in joining this tour.

The itinerary and focus will be based on who is interested: a family trip with a chance for young people to celebrate a Bar or Bat Mitzvah in the holy land (in addition to their event at the congregation), a trip geared to empty-nesters and seniors, or a combination that allows multi-generations to enjoy the Holy Land together. Please let Rabbi Mills know, as soon as possible, if you would like more information. cbjplymouthrabbi@gmail.com

As we say at Passover, "*B'shana ha'ba'ah b'yerushaliyim*- Next year in Jerusalem!"



**The Following Yahrzeits Will be Observed This
Month:**

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

July, 2022

2 Cecile Baker Greenberg	18 Harry Minsky
3 Kate Hurwitz	18 Jack Minsky
3 Mary Minsky	18 Katherine P. Toabe
3 Milton Moore	19 Melinda Hightower
4 David Starr	19 Selma Leopold
5 Irving Isaacson	21 Roslyn Jarmel
5 Sanford Mills	21 Steven Mills
6 Jack Greenberg	23 Toby Freedman Aharoni
7 Alice Harris	23 Mary Cohen
7 Jack C. Swartz	23 Julia Snapper
7 Jack Weiss	24 Helen L. Shiff
8 Louis Lipschitz	25 Elizabeth Greene
8 Robert Donald Schwartz	26 Norman Hollander
10 Joseph S. Cohen	26 Melvin "Manny" Mann
11 Kurt Weishaupt	28 Mary Edith Goldstein
13 Sadie Addis	28 Gladys Reuben
14 Lena Milner Koblantz	29 Meyer Cohen
14 Hyman Romanow	31 Julius Cohen
14 Raymond Russo	31 Jean Sackheim Feinberg
16 Esther Aranowitz	31 Rebecca Lavine
16 Joseph Feinberg	31 Jacob Veiner

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



The Jewish Roots of Old Bay Seasoning (from The Nosh)

Old Bay — the zesty, saliferous, burnt orange spice synonymous with seasoning shellfish — was invented by Gustav Brunn, a German Jewish refugee who landed in Baltimore after spending two weeks in Buchenwald concentration camp.

There are few spice blends as ubiquitous as Old Bay. Packaged in the classic yellow, blue, and red tin can, Old Bay has grown from a Baltimore favorite to a pantry staple across the United States. Before Old Bay was invented in the 1940s, steamed crab, the dish most associated with the blend, was absent from regional cookbooks, including Mrs. B.C. Howard's *Fifty Years in a Maryland Kitchen* and Mrs. Charles Gibson's *Maryland and Virginia Cookbook*. How did Brunn, a man who miraculously escaped Nazi-occupied Germany, revolutionize the way Americans eat crab?

The story begins in 1906 in the town of Bastheim, Germany, when Gustav Brunn was 13 years old. He quit school because it was too expensive and began working as a tannery apprentice. In 1923, the value of the German mark plummeted and in turn, the fur business collapsed and the tannery closed. Brunn bought the store and began selling cases and spices to sausage makers, the beginning of his career in the spice industry.

Brunn's spice business was a success. That was, until 1933 when Hitler came to power. According to the *Baltimore Jewish Times*, as anti-Semitism grew, Brunn lost customers and his bookkeeper resigned out of fear that the Nazis would punish him for working for a Jew. To protect his family and his livelihood, Brunn moved his shop to Frankfurt where there was a larger Jewish population.

In 1937, Brunn and his family applied for visas to the United States. The plan was to leave by the end of 1938, but that changed on the night of November 10, 1938, Kristallnacht, the mass pogrom that destroyed synagogues, Jewish business, and schools, and the first time the Nazi regime arrested Jews on a massive scale.

The next day, radio announcements called for all Jews to surrender their firearms to the nearest police station. Brunn, an avid hunter with eight rifles, complied. Upon arriving at the police station, he was told that he couldn't leave. Within hours, Brunn was taken to Buchenwald concentration camp.

To read the rest of this story, click on this link:

https://www.myjewishlearning.com/the-nosh/the-jewish-roots-of-old-bay-seasoning/?utm_source=Nosh_Maropost&utm_campaign=Nosh_long_form&utm_medium=email

Recipe for Shakshuka with Grains and Feta (from Food52.com)



.Shakshuka is a simple dish made of gently poached eggs in a delicious chunky tomato and bell pepper sauce. Said to have originated in Tunisia, Whatever the true origins, it was eventually brought to Israel by Jewish immigrants from Tunisia, Morocco, Algeria and Libya. At a time when they were struggling financially, this hearty, affordable dish that was very easy to make and made a lot of sense to immigrants. Nowadays, you'll find it's just about everywhere! This shakshuka is a homey, one-skillet dream that becomes a full meal with the addition of just wilted greens and chewy grains. **Serves 2 Prep time: 5 min Cook time: 20 min**

- 1 tablespoon olive oil
 - 1/2 medium yellow onion, diced
 - 1 (28-ounce) can crushed tomatoes
 - Pinch of cayenne pepper (optional)
 - 4 eggs
 - 1 big handful of leafy greens, roughly chopped or torn (I used spinach, but kale, mustard greens, or arugula would work just as well)
 - 2 cups cooked grains (farro, quinoa, brown rice, whatever you happen to have or happen to love)
 - 2 ounces feta, crumbled
1. Heat the olive oil over medium-high heat in a large skillet or high-sided pan. Add the onion and cook, stirring occasionally, 4 to 5 minutes, or until softened and translucent.
 2. Add the tomatoes (and cayenne, if using); season with salt and pepper. Cook, stirring occasionally, until the sauce has thickened slightly, about 5 minutes. Fold in the greens.
 3. With a spoon, make four little pockets in the saucy-greensy mess into which you can crack the eggs. Crack them in, season each with a pinch of salt and pepper, and carefully drag the whites through the sauce. Don't break the yolk. You know this. Mama didn't raise no fool.
 4. Cover the skillet and cook until the whites are just set, about 4 minutes. Turn off the heat.
 5. Pile a scoop of cooked grains at the bottom of a bowl, then top with a big scoop of saucy-greensy mess and an egg. Sprinkle the crumbled feta over the top, and devour.