



## THE TENT

Congregation Beth Jacob's Monthly Newsletter

February, 2023

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### CBJ Calendar of Upcoming Events:

February 3,, 7:00 pm: Friday Evening Shabbat Service with Tu B'shevat Seder (in-person and by Zoom)

February 10, 7:00 pm: Friday Evening Shabbat Service (via Zoom)

February 17, 7:00 pm: Friday Evening Shabbat Service (via Zoom)

February 24, 7:00 pm Friday Evening Shabbat Service (via Zoom)

### Save the Dates!

March 3, 7:00 pm: Hadassah Shabbat (via Zoom)

And can Purim be far behind? Attention all singers and thespians (of all ages!) - CBJ will be having a Purim Schpiel on March 10th! No acting talent is required - just be able to attend a few rehearsals and to have a sense of fun! **Contact Rabbi Mills by February 10th if you are interested!** ([cbjpymouthrabbi@gmail.com](mailto:cbjpymouthrabbi@gmail.com)) See the flier at the end of this newsletter.

See the "CBJ Weekly Update" for details and links.

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



### Limud Torah/Torah Study Group

with Rabbi Emeritus Lawrence Silverman

Most Monday mornings, from 8:30-9:45 am

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

If you have questions about when this class will be meeting, please contact Rabbi Silverman at [rabbilawrence@gmail.com](mailto:rabbilawrence@gmail.com).

## What is Tu B'Shevat?



Tu BiShvat or the "New Year of the Trees" is Jewish Arbor Day. The holiday is observed on the 15th (tu) of the Hebrew month of Shvat. Scholars believe that originally Tu BiShvat was an agricultural festival, marking the emergence of spring. In the 17th century, Kabbalists created a ritual for Tu BiShvat that is similar to a Passover seder. Today, many Jews hold a modern version of the Tu BiShvat seder each year. The holiday also has become a tree-planting festival in Israel, in which Israelis and Jews around the world plant trees in honor or in memory of loved ones and friends.

Those who partake in a Tu B'Shevat seder will eat at least 15 different types of fruits and vegetables. It is also customary to include the seven species mentioned in the Torah: wheat, barley, grapes, figs, pomegranates, olives, and dates.

Although the celebration of Tu BiShvat has a long and varied history, the theme most commonly ascribed to the holiday today is the environment. It is considered a festival of nature, full of wonder, joy, and thankfulness for creation in anticipation of the renewal of the natural world. During this festival, Jews recall the sacred obligation to care for the world, and the responsibility to share the fruits of the earth with all.

Tu BiShvat falls at the beginning of spring in Israel, when the winter rains subside and the pink and white blossoms of the almond trees begin to bud. It is for this reason that almonds and other fruits and nuts native to the Land of Israel – barley, dates, figs, grapes, pomegranates, olives, and wheat – are commonly eaten during a Tu BiShvat seder (a special ritual meal for the holiday).

### What You Need for a Tu B'Shevat Seder

WHITE AND RED GRAPE JUICE OR WINE (ENOUGH FOR FOUR SMALL GLASSES PER PERSON)

A Tu BiShvat seder, full of imagery and symbolism, is often divided into four sections that represent the four seasons. As with the Passover seder, the Tu BiShvat seder evolved to include four cups of wine or grape juice, but in varying shades of red, which represent the seasons: white for the bleak time of winter, white with a bit of red to represent the earth's awakening in early spring, red with a bit of white representing the blossoming of late spring, and dark red to represent the fullness of all the growing plants and vegetation along with the heat of summer.

### TASTINGS OF THREE CATEGORIES OF FRUITS OR NUTS

1. Those with an inedible outer covering and edible inside: melons, nuts, pomegranates, coconuts, citrus, bananas, etc.
2. Those with an edible outside but inedible pit inside: dates, olives, plums, peaches, apples, avocados, nectarines, pears, etc.
3. Those that are entirely edible: berries, figs, grapes, etc.

These categories are said to represent different seasons and/or ways of being in the world, often following kabbalistic categories.

## Volunteers Are Needed!



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. Sisterhood is still looking for a member who is willing to assume a leadership position for the coming year.

**Do you play a musical instrument? A few simple chords played on a guitar or the ethereal sound of a flute can do so much to enhance the beauty of our services.** Please contact our co-Presidents, Ronnie Hirschhorn and Fred Sarke, if you are able to help.  
[president@cbjpymouth.org](mailto:president@cbjpymouth.org)



## Please Volunteer to Sponsor an Oneg!

Thank You to Barbara Aharoni, who has graciously volunteered to serve as CBJ's Oneg Chair for the coming year. This is one more of the many ways that Barbara has served our congregation over time, and we are grateful for her dedication in helping to sustain our Jewish community, as well as the greater Plymouth area at large.

If you would like to honor a special occasion (birthday, anniversary, etc.) in a very special way, please consider sponsoring an Oneg. A beautiful, welcoming Oneg table of challah, fruit, baked goods, or even ice cream sundaes is a sign of our warm hospitality to our congregants, guests, and prospective members. Please contact Barbara at [ahabubs@gmail.com](mailto:ahabubs@gmail.com) to reserve a date! Thank you!



## MEMBERSHIP NEWS

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



Congregation Beth Jacob is grateful for all donations that are received. The following donations were recently received:

**Yahrzeit/General Fund:**

- Allan & Judith Sherman - in memory of Allan's father, Louis Sherman
- Stephen & Jackie Winokur - in memory of Steve's mother, Adeline Winokur
- Ronnie Hirschhorn - in memory of Dan's father, Nathan Hirschhorn
- Sherri & Ed Sore - in memory of William Lashin, Sherri's father and Max Winter, Sherri's grandfather
- Fred & Irene Sarke - in memory of Fred's father, Albert Sarke
- Phyllis & Lois Klasky - in memory of Melvin Klasky
- Susan Resnick and the Resnick Family - in honor of the Resnick legacy and in memory of Alice Resnick, Bernard Resnick, David Resnick, Harold Michael Resnick, Louis Resnick, Pauline Resnick, Simon Resnick, Stanley Resnick, and William Resnick
- Paul & Pamela Sechoka - in memory of Pam's father, Edwin Goldberg

**Anonymous Donation**

CBJ has received a check from National Financial Services representing a Retirement Distribution from an IRA. Unfortunately, the donor was not identified. We are grateful for this generous gift and request that anyone with information about this donation please contact our Treasurer, Brad Engel so that a tax letter can be provided. ([bbengel2000@gmail.com](mailto:bbengel2000@gmail.com))

**In a Category of its Own:** Thank You to Mark Streifer, who donated a printer to the congregation, which will be used in the downstairs Beit Sefer classroom.



**A Way to Make a Meaningful and Lasting Contribution**

You may honor a special occasion or make a lasting contribution in memory of a loved one by donating a copy of Mishkan T'filah, our Shabbat and Festival Prayer Book. The price for each book is \$42.00. Bookplates with the acknowledgment of the dedication will be placed inside the front cover of each donated prayer book. For additional information, please contact Rabbi Mills. [cbjpymouthrabbi@gmail.com](mailto:cbjpymouthrabbi@gmail.com).

If you wish to contribute, please send your check, payable to Congregation Beth Jacob, with "Prayer Book Donation" in the memo line, to:

Congregation Beth Jacob  
P.O. Box 3284  
Plymouth, MA 02361



### **The Jews and Chinese Food**

For our Shabbat service on December 30th, Rabbi Mills' D'var Torah connected the Torah portion Vayigash, which relates to Joseph, and why Jews love to eat Chinese food. Parsha Vayigash, is the third installment in the interesting yet somewhat confusing story of Joseph as depending on which part of the saga we are reacting to we may either feel sympathy for Joseph and what has happened to him or conversely see him as narcissistic, unaware of how his actions affect others. In this week's episode, Joseph has been appointed by Pharaoh to oversee the management of all of Egypt's food, making him the second most powerful man in Egypt. He also had married Potiphar's daughter and had two sons. It would seem that Joseph had made it big, forgotten his Jewish roots, and transcended his childhood traumas. But the names of his two sons emphasize how much he remains weighed down by the baggage of his childhood. The oldest son is Manasseh meaning "for God had made me forget all my toil and all of my father's house" while the youngest is named Ephraim meaning for God has made me fruitful in the land of my affliction."

Young Joseph was despised by his brothers because he was different. As Rabbi Eric Yoffie, former URJ president wrote, "Joseph was insensitive, but he was also brilliant and precocious and saw what others could not see.... He was different, he spoke of sheaves and wheat and celestial bodies. He knew his family would soon be in Egypt faced with a new society. Yet although he understood the power of God's covenant, he also knew that he and his brothers, the children of Jacob, needed to be prepared for the future. He saw that the sophistication of Egyptian society with its modern culture and "technology" posed a far greater challenge to Judaism than the simple life in rural Canaan. In short, Joseph was difficult, but he was also forward-looking and visionary. He was the first leader in our history to confront the problem of modernity and new technologies disrupting accepted religious norms."

What Joseph faced in Egypt was not unlike what our ancestors confronted when they arrived in America. Everything was different, and they needed to make choices about what ways they would adapt to their new land and society. I was reminded of how much of our culture and traditions revolve around food when I watched this year's once-again-filled-with-way-too-many stereotypes Hallmark Chanukah movie. In the movie, both Jewish families owned delis and they had a competition to see who had the best latke recipe. But then again, Jews and food are a topic of much conversation and lots and lots of jokes. And when Jews arrive in a new place, because we have so many laws regarding what we can eat, how and when we can eat it, even how what we eat is killed and prepared, what it can touch and finally who may bless it, it is no wonder Jews are a bit meshuga when it comes to food. Believe it or not, a few years ago, I won a Clergy Comedy Evening by sharing the following scenario of how the stereotypical Jewish restaurant experience differs from that of non-Jews.... When gentiles eat out, they wait patiently for a table. If they are led to a table that is drafty, in the middle of the restaurant, or by the bathrooms, they sit. They then look at the menu and they actually order off the menu.... If their food takes a while, they continue to sit and they talk one at a time.... They rarely have special requests. But when dining with a group of Jews, it is a completely different scenario. First the Jewish patrons ask to

be moved to another table due to the fan, or the table's proximity to a door. Even ordering water is not simple. A member of the party might casually say "water for everyone" but then each individual will chime in... no lemon in mine, double lemon for me. No ice. Half ice. Lukewarm water please. Can you fill it only halfway... I need room to add several lemons and sweet and low. Yes, a simple order of water is not so simple, and that is only the water. No wonder with a Jewish group the waiter will approach the table at the end of a meal and instead of asking "was everything o.k.", he will hesitantly ask: "Was anything okay?"

Our fetishes with food, somehow did not extend to Chinese food. The Jews have had a historical love affair with Chinese food. We not only eat it on Christmas Eve and Christmas Day, but the Jews started the phenomena of Chinese food on New Year's Eve as well. This anomaly originates, not from the Torah but rather from the Lower East Side of Manhattan where many of our ancestors faced the same dilemma as Joseph faced in Egypt namely how much to assimilate and what choices to make.

The definitive scholarly and popular background explaining the love affair of Jews and Chinese food appears in the third chapter of the book *A Kosher Christmas: 'Tis the Season to Be Jewish* by Rabbi Joshua Eli Plaut. Plaut traces the origin of Jews eating Chinese food to the Lower East Side at the end of the 19th century when Jews and the Chinese lived in close proximity to each other. In fact, in many cities, including Manhattan's lower East Side, once completely Jewish areas morphed into Chinatowns. In 1910, the Jews constituted over "one quarter of New York City's population with around a million Eastern European Jews living mostly on the Lower East Side." They were joined by the Chinese who immigrated to the Lower East Side from California after the 1880s and the completion of the railroad, with many of the Chinese workers going into the restaurant business. The first mention of the Jewish population eating Chinese food was in 1899 in the *American Hebrew Weekly* journal which criticized Jews for eating at non-kosher restaurants and particularly singled out Chinese food which had become very popular among the immigrants because Chinese cooking is virtually dairy-free. Moreover, in Chinese American cooking, pork is usually concealed inside something like a wonton. Because the meat is usually cut up and mixed with vegetables and sauces, the non-kosher meats and shellfish were disguised and therefore much easier for previously kosher Jews to stomach as their first non-kosher cuisine. Many of the Jewish immigrants continued to keep strictly kosher inside the home but were more flexible with the foods they ate at restaurants. Sociologist Gaye Tuchman described the plausible deniability of non-kosher ingredients which could be easily achieved with Chinese food as safe *treyf*. The pork in Chinese food could be classified as safe *treyf* because it couldn't be seen making it easier to eat and thus for many Jewish immigrants, Chinese food was their first taste of *treyf*. And despite Jewish newspapers' criticism of Jews eating Chinese food, Jews continued to eat at Chinese restaurants where they also felt more comfortable than they did at the Italian or German restaurants that were also prevalent during this time period. Lower Manhattan was filled with ethnic restaurants with many immigrant Jews opening delis for other Jews as depicted in this week's Hallmark Hanukkah movie. But Italians ran restaurants primarily for other Italians, and German eateries would serve only Germans, only the Chinese restaurant owners eagerly welcomed and "accept[ed] Jews and other immigrants as customers. The lack of anti-Semitism by Chinese restaurant owners gave the immigrant Jews a sense of security, and they were also drawn to the restaurants' exoticism. As Plaut shares, "of all the peoples whom immigrant Jews and their children met, of all the foods they encountered in America, the Chinese were the most foreign, the most 'un-Jewish'." Furthermore, a

large majority of the Jews saw "eating in Chinese restaurants as an antidote for Jewish separatism. These Jews felt that eating Chinese food showed that they were "somewhat sophisticated, urbane New Yorkers" since the Chinese restaurants had unusual wallpaper, eccentric decorations, chopsticks, and exotic food names. According to Plaut, by 1936, a publication called the East Side Chamber News reported at least 18 Chinese tea gardens and chop suey eateries in the most heavily populated Jewish neighborhoods. All of these were within close proximity to Ratner's, the then most famous Jewish dairy restaurant in Manhattan. Jews would go out for Chinese food on Sundays when they felt left out of the after-church-luncheons. The Jewish connection to Chinese food that began on the Lower East Side has led to today's average Jew being more familiar with Moo Shu chicken than gefilte fish.

Chinese food was also supposedly cited as the impetus for the ruling that enabled Jews to eat imitation crab and other imitation foods. Since Chinese American food uses a lot of tofu and often takes on the taste of the sauces despite the meat used, it is comparable to the manna the Jews ate in the desert which God made taste like whatever each individual Israelite wanted it to taste like. The concept of Manna led to a halakic acceptance of eating food that tastes like something else. Although Jewish law prohibits eating meat with milk, modern orthodox rabbis cited the example of manna for the precedent to allow non-dairy coffee creamer at a meat meal. At first the rabbis forbade it due to the idea of *marit ayin* "for the sake of appearances" for if one ate a hamburger and drank coffee with non-dairy creamer, it would appear as if they were breaking *kashrut*. But because Orthodox Jews had already established the precedent of eating kosher Chinese food with tofu used as a meat substitute based on the concept of manna which could take on the taste of meat although not meat, other "fake or imitation" foods also received rabbinic approval. In turn, this concept led to kosher facilities serving artificial crab that tastes and even looks like real crab. Like the manna in the desert, today's food scientists can make food that tastes like anything we wish. But it still holds true today that when eating Chinese food, no one really knows whether it is real crab or imitation crab crossing your lips. So, as we get ready to celebrate the secular New Year 2023, let us remember even if we are not new immigrants, we still constantly face choices over to what degree to assimilate and what traditions to maintain. May 2023 be a year of health and joy for each of us and our families. And hopefully I have given you some food for thought whether you choose to eat Italian, Chinese, or Jewish deli New Year's Eve! (Thanks to Rabbi Plaut & Wikipedia for the facts)



### **Sisterhood Dues Notice and Appeal for a New President**

For almost 70 years, CBJ Sisterhood has been an essential part of CBJ, providing the link that binds together long-term members with newer members of our congregation. Being part of Sisterhood provides a great way to be introduced to and get to know the members of CBJ. We pray together, study together and, yes, we have fun together. Although the Covid pandemic has affected our ability to meet for the past 2 years, Sisterhood is looking forward to being able to resume holding interesting and informative monthly meetings as we celebrate holidays together and raise funds for the benefit of our synagogue. **To help to make this happen, Sisterhood needs a congregant who is willing to serve as our new President. We need ideas for programming - a cooking demonstration? A field trip? An interesting speaker? A Sisterhood book club?**

In the past, Sisterhood has provided support to our young students in the Beit Sefer program by sponsoring our Pizza in the Hut for Sukkot, as well as the annual Chanukah and Purim Parties. Sisterhood provides all of the supplies for the Temple kitchen; sponsors Onegs throughout the year, and helps us all to celebrate the various holidays in the Jewish calendar by providing appropriate holiday foods for the Oneg table. In addition, as its ongoing tzedakah commitment, Sisterhood supports the Kiva project, an international organization that provides loans for women to open new businesses, purchase livestock to sustain food supplies and become financially independent in countries such as Guatemala, Honduras, Ghana, The Philippines, The Congo, Uganda and Fiji. To learn more about Kiva, click here: <https://www.kiva.org> and <https://www.kiva.org/lend-by-category/women>

### **Sisterhood donates \$2500.00 to the Temple each year!**

We can't do it alone. We need your financial support. Please become a member of Sisterhood so we can continue our support of our beloved CBJ.

Name \_\_\_\_\_

Phone \_\_\_\_\_ (home) \_\_\_\_\_ (cell)

Email \_\_\_\_\_

Area of interest \_\_\_\_\_

Talent you would be willing to share with the group \_\_\_\_\_

Program suggestions \_\_\_\_\_

If you prefer to be an inactive member, please indicate that preference here: \_\_\_\_\_

Dues are a primary source of funds for many projects. Please consider the following levels of contribution when writing your membership check. Even if you can't participate, please join us and support our important programs and activities. Thank you for your generous support.

**Basic Membership** \_\_\_\_\_ **\$25.00**      **Sarah** \_\_\_\_\_ **\$36.00**      **Rebecca** \_\_\_\_\_ **\$54.00**

Make your check payable to Beth Jacob Sisterhood and put "Sisterhood Dues" in the Memo line. Please mail to: Cindy Teles, 31 Birch Avenue, Plymouth MA 02360



## CBJ BROTHERHOOD DUES NOTICE

Over the 100 year history of CBJ, Brotherhood has established itself as an essential part of this congregation...this community. Our mantra has been: "to do everything we can to help this synagogue grow and flourish....and have fun doing it."

Under the leadership of Brotherhood's new President, Louis Goldman, we are looking forward to resuming those "sumptuous" Brotherhood Breakfasts with their intriguing and informative guest speakers. In the past, Brotherhood has planned monthly Discussion Group meetings, as well as Movie Nights, to which all members of the congregation have been invited. Brotherhood members have enjoyed the camaraderie of our bowling nights, as well as the bonding and sharing experience of our Men's "Ribs N Beer" seder. We have raised funds with our July 4th Hot Dog stand outside The Spire Center, and have planned CBJ's Family Picnic at Charge Pond. Are these activities that Brotherhood members would like to continue?

We also provide  $\frac{3}{4}$  of our treasury to our synagogue. Between our fundraisers and your dues, we have been able to contribute \$2,500 to CBJ's General Fund in each of the last few years. In addition, CBJ Brotherhood has been the catalyst for providing over \$7,200 in gift cards to the Greater Plymouth Food Warehouse.

Please become a member of CBJ Brotherhood so that we can continue this much needed help for our beloved CBJ as well as our extended Plymouth community.

NAME\_\_\_\_\_

HOME PHONE\_\_\_\_\_CELL PHONE \_\_\_\_\_

EMAIL\_\_\_\_\_

AREAS OF INTEREST \_\_\_\_\_

Talent(s) that you would be willing to share\_\_\_\_\_

If you have any new ideas for programming or Brotherhood activities for the coming year, we look forward to hearing them. If you prefer being non-participatory, we still welcome and look forward to your membership. We thank you for your generous support.

Basic Membership (\$36)\_\_\_\_ Mitzvah Membership (\$54)\_\_\_\_ Big Macher (\$72)\_\_\_\_

Make your check payable to: CBJ Brotherhood  
Please indicate "Dues Payment" and mail to:  
Seth Teles, 31 Birch Avenue, Plymouth, MA 02360



## **2022-2023 Holiday Donation Drive for The Food Warehouse**

“The hungry are getting hungrier”. “The South Shore Community Action Council’s Food Resource Program has seen a 35 percent increase in need this year, as the COVID pandemic takes its toll on incomes and pantries.”

This was the first paragraph in last weeks’ OCM in an article titled “SSCAC calls for food drives”. Most...if not all of us are fortunate in not having to rely on the generosity of others to feed our families. With that in mind, as an integral part of Tikkun Olam we must feel the need to once again give when the need is there.

We are at that time of year where we give “Thanks” for the abundance that we continue to acquire and enjoy. However, there are those in our community who don’t have (for a variety of reasons) the bare minimum, much less the luxuries that many of us have come to take for granted. So we are once again asking our CBJ community to show their gratitude and generosity by giving to this worthy cause.

In the past eight years, with your overwhelming generosity, we’ve been able to donate thousands of dollars worth of supermarket gift cards to The Greater Plymouth Food Warehouse. These donations have gone a long way in helping to supplement the efforts of the South Shore Community Action Council to feed those in our Plymouth community who need it most. So whatever you can afford would be much appreciated and once again would prove that Congregation Beth Jacob is a vital and caring part of America’s Hometown.

Please make out your check to “CBJ Brotherhood” with the subject line reading: “Food Donation Drive” and send it to Seth Teles, 31 Birch Avenue, Plymouth, MA 02360. Consider it a mitzvah for the new year. Thank you!



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

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

**February 2023**

|        |                             |        |                   |
|--------|-----------------------------|--------|-------------------|
| Feb 1  | Hannah Cooper               | Feb 18 | Connie Van Tosh   |
| Feb 2  | Angy Moore                  | Feb 18 | Edward Romanow    |
| Feb 2  | Benjamin M. Feinberg        | Feb 18 | Helen Rice        |
| Feb 2  | Manuel Kalaminsky           | Feb 18 | Max Kramer        |
| Feb 2  | Mildred Koplan              | Feb 19 | Beatrice Feinberg |
| Feb 3  | Bernard Riback              | Feb 19 | Hilda Keil Toabe  |
| Feb 3  | Reina Etta Feinberg         | Feb 19 | Roberta Lipetz    |
| Feb 4  | Morris Rodman               | Feb 20 | Stanley Nydell    |
| Feb 5  | Eva Rosenberg               | Feb 21 | Arthur Rosenblum  |
| Feb 5  | Mae Hirschhorn              | Feb 21 | Ida Penn          |
| Feb 5  | Stephen Goldberg            | Feb 21 | Morris Resnick    |
| Feb 6  | Howard Weinberg             | Feb 21 | Richard Pecorella |
| Feb 6  | Sadie Stein                 | Feb 22 | Charles Shafran   |
| Feb 7  | Arthur Kallman              | Feb 22 | Madelyn Siegel    |
| Feb 7  | Harold Hoffman              | Feb 23 | Jeanne Gurwitch   |
| Feb 7  | Ida B. Resnick              | Feb 25 | Israel Buckman    |
| Feb 8  | Kay Levenson-Meltzer        | Feb 25 | Sally Sarke       |
| Feb 13 | Abraham Jacob Toabe         | Feb 26 | David Schwartz    |
| Feb 14 | Rabbi Abraham Hirsch Carlin | Feb 26 | Max Shriber       |
| Feb 14 | Rina Strumsky Shamir        | Feb 26 | Rose Leah Yoffe   |
| Feb 16 | Renee Katz                  | Feb 27 | Hyman Sherman     |
| Feb 16 | Sarah Litcofsky             | Feb 27 | Robert Arons      |
| Feb 17 | Frank Gladstein             | Feb 28 | Ida Toabe         |
| Feb 17 | Saul Dezorett               |        |                   |

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

**See What Our Beit Sefer Has In Store This School Year!**



**CONGREGATION BETH JACOB 2022-2023 RELIGIOUS SCHOOL CALENDAR  
K-7th GRADE: SUNDAYS 10 A.M. – 12 P.M.**

February 5, 2023 TU BISHVAT CELEBRATION  
February 12, 2023 Jews come to America (Trip to Touro)  
February 19, 2023 NO SCHOOL: Winter Recess  
February 26, 2023 NO SCHOOL: Winter Recess  
March 5, 2023 PURIM PALOOZA  
March 12, 2023 Beginning of Zionism  
March 19, 2023 Holocaust  
March 26, 2023 Foundation of State of Israel  
April 2, 2023 Jews Contributions to America  
April 9, 2023 No SCHOOL: Passover  
April 16, 2023 NO SCHOOL: Spring Recess  
April 23, 2023 Great Contributions of Israel  
April 30, 2023 YOM HA'ATZMAUT: Entebbe  
May 7, 2023 LAG B'OMER  
May 14, 2023 NO SCHOOL: Mother's Day  
May 21, 2023 Last Day of Class/ SHAVUOT

**SPECIAL EVENTS:**

Friday, March 10, 7:00 P.M. - Religious School Purim Shabbat

Thursday, April 6, 5:30 P.M. - Congregational Passover Seder

Friday, May 12, 7:00 P.M.- Religious School Shabbat In Celebration of our Mothers

For a printable 2022-2023 Religious School calendar, click on this link:

[https://docs.google.com/document/d/1EHyVEQxhmiZJPspVKA3Z3\\_-L9cGc-wdRuK7B5YhSol/edit?usp=sharing](https://docs.google.com/document/d/1EHyVEQxhmiZJPspVKA3Z3_-L9cGc-wdRuK7B5YhSol/edit?usp=sharing)

# WANTED



**"ADULT ACTORS  
OR SINGERS"**

**WANTED FOR:  
PURIM  
SCHPEIL  
ON MARCH  
10TH**

**APPROACH  
WITH CAUTION:  
NO EXPERIENCE  
OR TALENT  
NEEDED; JUST BE  
WILLING TO  
ATTEND A FEW  
REHEARSALS**

**CONTACT RABBI MILLS BY FEBRUARY 10TH!**



**REWARD: FREE HAMENTACHEN**

Made with PosterMyWall.com

## Recipe for Date and Nut Dainties (24 cookies)

THE GARDEN CITY JEWISH CENTER SISTERHOOD



These date and nut morsels are perfect for Tu BiShvat, when it is customary to eat foods containing the Seven Species, which includes dates.

### INGREDIENTS

#### DAINTIES:

2 egg whites  
1/2 cup sugar  
pinch of salt  
1/2 teaspoon lemon juice  
1 (7 1/2 oz.) pkg. dates, cut up  
3/4 cup walnuts, chopped

.....

#### TOPPINGS:

candied cherries, cut up  
chocolate chips

### DIRECTIONS

1. Preheat the oven to 325°F. Grease and flour a cookie sheet.
2. Beat the egg whites until stiff. Gradually add the sugar and salt. Continue beating until thick. Add the lemon juice and fold in the dates and nuts.
3. Drop by teaspoonfuls on a cookie sheet, and leave room for spreading.
4. Decorate the top of each cookie with a piece of candied cherry or chocolate chip.
5. Bake for 10 minutes and then reduce to 225°F. The dainties are done when slightly browned.
6. Remove from the pan with a spatula as soon as done and cool on a wire cake rack.