



THE TENT

Congregation Beth Jacob's Monthly Newsletter
June, 2026



CBJ Calendar of Upcoming Events:

June 5: Sisterhood Shabbat Service at the home of Nora and Jack Luftman
6:00 pm: Bring your own picnic supper
7:00 pm: Service begins (hybrid)

The Oneg is being sponsored by Sisterhood.

NOTE: This service will be conducted indoors. Don't worry about the weather!

June 8, 3:00 pm: Social Justice in Our Texts Program - "Protecting LGBTQ+ Rights: A Jewish View" by Rabbi Micah Buck - By Zoom Free for everyone but registration is required. See the article for details.

June 8, 7:00 pm: Sisterhood meeting (by Zoom)

Saturday, June 13, 10:15 am: Shabbat Morning Service with Torah Study and bagel brunch at the Plymouth Public Library Board Room. In person only. Please rsvp if you plan to attend even if you are a "regular" who attends each week. . (rsvp@cbjplymouth.org) (in person only) Thank you to Sisterhood for sponsoring the bagel brunch.

June 19, 7:00 pm: Pride Shabbat Services (Zoom only)

June 25, 7:00 pm: CBJ Annual Meeting at the Plymouth Manomet Library (in person and by Zoom)

June 26: Erev Shabbat Service, preceded by Summer Salads Potluck Supper
6:00 pm: Summer Salads Potluck Supper ([sign up HERE](#))
7:00 pm: Service

The Oneg is being hosted by Judi Chaskes

June 28, 11:00am-5:00pm: Plymouth Pride Festival at Nelson Park on Water Street

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

CBJ'S KICK-OFF EVENT WAS A HUGE SUCCESS!



Over 60 congregants and friends of CBJ attended and learned more about our new building. See the photos on the following pages.

Katie Resnick shared her feelings about leaving our historic synagogue, which has been part of the Resnick family's lives for generations. Her speech is really powerful and expresses the mixed emotions that many of us have felt. [CLICK HERE TO READ IT.](#)
<https://drive.google.com/file/d/19Y6ylcQxZLlokYny0IzXiwHhD8wd6YGC/view?usp=sharing>

A Special Thank You to Our Local Area Businesses

The following businesses donated food for our Kick Off event, gift cards, and contributed to our Building Fund. Please let them know that you appreciate their support!

Tiny and Sons Auto Glass
Marketbasket
The Market
Clements
Stop & Shop
Lukes Liquors
Longridge Wine and Spirits
Eastbay Grille
42 degrees North
71 Degrees West
Anna's Harborside
The General Store
Mama Mias
Dillons Local
Hearth Artisian Bakery
Speedwell Tavern
The Jollybean Cafe

As you can see, we had an amazing response-so much food!!!! The event marked the official start of our Capital Campaign. People can now make pledges and donations online through our web site (<https://www.cbjplymouth.org/donate/donate-now>)....also of course old fashioned checks still work. Please feel free to contact our co-Presidents, Devon and Diane at president@cbjplymouth.org if you have any questions, would like to discuss the campaign, or commit to a pledge/donation.















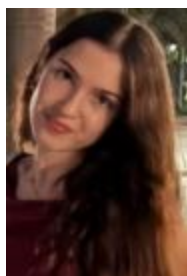


**The Conformation Ceremony for
Jesse Bluestein and Betsy Engel
May 15, 2026**



On the evening of May 15th, as part of our Erev Shabbat Service, we celebrated the confirmations of Jesse Bluestein and Betsy Engel. This was the first confirmation ceremony that we have had at CBJ for many years, and it was a profoundly moving occasion. In the speeches that they delivered, both Jesse and Betsy demonstrated their love of Judaism and their commitment to continue learning about Judaic principles. Becoming Bat Mitzvahs did not represent the end of their journey, but, rather, a beginning of learning at a deeper level about mature topics. Their parents, their families, and the entire CBJ community is so proud of them!

For those congregants who were unable to attend this service, or for the benefit of those who were there but who would like to read it again, both Jesse and Betsy have shared their speeches below. See the following pages!



Jesse's Speech

Hi my name is Jessie Bluestein and I'm a sophomore at Plymouth North High School.

Over these past couple years I've had the time to reflect on my experience and dedication to Judaism. I have always looked up to Judaism in a way beyond its spiritual and custom practices. Judaism to me means being able to appreciate not only my surroundings but the meaning of community. I wanted to continue my studies of Judaism in order to further appreciate the human connection and the strength of forming relationships.

Lately, I have noticed how strong the Jewish community is and how it's not just about sharing religious beliefs, but shaping a perception toward the future. I wanted to continue my dedication for that communal aspect where everyone comes together, sharing their own experiences and values throughout life. This has shown me over the last couple of years what it means to be Jewish and to learn and value the small aspects of life.

After my bat mitzvah, I wasn't sure what my future would entail at the synagogue as I was under the assumption that my learning and education would come to an end. Yet here I am ready to continue my dedication to the religion and represent the thousands of Jews all across the world. Judaism has brought me to the mindset that we are all a community even if we are strangers to one another.

It's my turn to continue the Jewish tradition and keep what was fought for thousands of years ago. Jews have shown courage and bravery, utilizing community as a way to get them through the darkest times in history. I want to continue showing up for the Jewish people and doing my part within the community. This confirmation process has taught me to not stop my educational journey and to rather build more connections. I was able to participate in different action groups and attend Jewish summer camps, ultimately showing how finding others to connect with helps bring Judaism to that relatable and emotional level.

I am beyond grateful in having the opportunity to continue my education on Judaism as I hope to spread my knowledge and insights to the ongoing future generations. Thank you!



Betsy's Speech

Hi! My name is Betsy Engel and I am a Sophomore at Plymouth North High School.

Judaism has been a part of my life for as long as I can remember, and my relationship to my faith and being Jewish is something I have spent a lot of time reflecting on in order to understand.

To me, Judaism is something different than most other things, because it is not so simple. Judaism is not just a religion, it is also a mindset, an ethnicity, a history, a community, and a promise to try your best to make the world a better place.

For confirmation class, I have gone to many fun activities. We saw the amazing musical Parade and tracked Jewish History through New York, and also went to DC to learn about Judaism and lobbied about important issues, and I have had a lot of fun and have learned a lot through this confirmation process. Throughout the process of becoming a Bat Mitzvah, I had learned a somewhat narrow perspective of what it means to be Jewish.

But following that, going to confirmation class, doing different projects, and overall having time to sit with myself, I have discovered, more so at least, what it means for me to be Jewish and how my Jewish identity can shape my actions.

Judaism is never one size fits all. Especially in the reform movement, Judaism is supposed to benefit oneself and one's community. It is not about being perfect, never making mistakes, it is about trying. It is about waking up everyday with the intention of making a positive difference in the world.

If I had to pick just one main idea as a takeaway from my many years of Jewish education, it would have to be the idea of "Tikkun Olam" and healing and improving the world. That mentality has gotten the Jewish people through thousands of years of hardships, because the basis of our religion is truly just kindness. I think that that is the one thing that everyone, everywhere, can learn from, and it is the only way that we, as Jews and as humans, can truly live.



Honoring Sarah Engel for Her Service to CBJ

At this Shabbat service, Rabbi Mills and the Congregants honored Sarah Engel on her graduation from High School and expressed our appreciation for her many years of service to CBJ. Sarah has been a teacher for the younger students in our Beit Sefer classes, and they adore her! She is a born leader in her school, in her community, and in our synagogue.

The CBJ family will miss her as she leaves Plymouth and goes on to college, but we know that success is certain to follow her!

To see photos from this very special Erev Shabbat Service, click [HERE](#).



**Join Us for Our Erev Shabbat Service with Summer Salads Potluck
Supper**

on June 26th (Dairy - No Meat!)

SIGN UP NOW FOR THE POTLUCK SUPPER!

[CLICK HERE](#)

Or use the link below:

**[https://www.signupgenius.com/go/60B0F49ADAD28AAF49-642942
22-cbjsummer](https://www.signupgenius.com/go/60B0F49ADAD28AAF49-64294222-cbjsummer)**

Sign Ups are Due by June 23rd.

Please join your CBJ family for our June potluck dinner and service on Friday, June 26th at 6 pm. The theme of this month's potluck is summer salads.

Sign up to bring a green salad, a fruit salad, a green salad with fruit, a greek salad, a caesar salad, a caprese salad, a cold noodle salad, a bean salad. an orzo or couscous salad, egg, tuna, salmon salad – or your own speciality salad.

This month's potluck is dairy only. Please do not include meat.

PLYMOUTH PRIDE FESTIVAL

June 28th, 2026

11am-5pm

**FREE
ADMISSION**

**Nelson Park,
Plymouth**



Vendors

Beach

Food Trucks

Performers

Playground

Beer Garden

+ More!

**Congregation CBJ will once again have a booth at
Plymouth Pride Festival
Sunday, June 28, 2026
11am-5pm
Nelson Park
235 Water Street, Plymouth**

Plymouth Pride is returning to Nelson Park! Our festival will feature music, entertainers, drag performances, a beer garden, craft and retail vendors, resources, food trucks, a pet contest, and more!
Free admission!

CONGREGATION BETH JACOB'S
MONTHLY POTLUCK DINNER



SUMMER SALADS

Shabbat

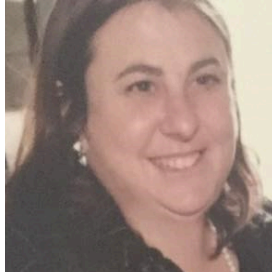
Friday, June 26

DAIRY ONLY (NO MEAT)

RSVP AND SIGN UP BY
TUESDAY, JUNE 23



Made with PosterMyWall.com



REFLECTIONS FROM THE RABBI

(These words were shared at the Building Campaign Gala)

There is a Jewish tale about the rabbi who was asked to settle the following unusual and difficult disagreement. A local innkeeper accused a poor student of stealing from him declaring, "this student has lingered outside my restaurant, and thus has stolen from me." "And what has he stolen?" inquired the rabbi. "The appetizing smell of my delicious food," replied the innkeeper. "Unwilling to pay for the food itself, he has lingered around the door of my kitchen daily and availed himself of what was not his, the aromas of my cooking. Thus, I work and slave, and this scoundrel takes advantage of my labors and will not pay."

"Is this true, young man?" the rabbi demanded. "It is. I am a poor student, scarcely able to pay for my room and books. I live on scraps, which I beg wherever I can. But the wonderful smells from the inn are enticing, and so I hang about outside the kitchen and imbibe those odors, and imagine I am eating those very delicacies." "And have you any money on you now?" asked the rabbi. "Only a few shekels" was the reply. "Hand them over," ruled the rabbi.

So the poor student passed his last coins to the rabbi, while the innkeeper smiled with satisfaction. The rabbi turned to the innkeeper and said, "Innkeeper, close your eyes, and listen well to my judgment." Puzzled, the innkeeper did so. And then, with his eyes tightly shut, he heard the student's coins being jingled in the rabbi's hand. "Do you hear, innkeeper?" asked the rabbi. "I hear," replied the innkeeper. "Good! The sound of the coins has paid for the smell of the food," replied the rabbi, as he returned the coins to the student.

Fortunately, this innkeeper also had paying customers which sustained his business and kept those wonderful smells coming emanating for those who paid to eat, but also for those who could only enjoy the aroma. Like in this story, much of what we do at Congregation Beth Jacob, is available to both those who contribute financially as well as those who do not. We welcome everyone through our doors for services. We provide spiritual sustenance to whoever needs through counseling, teaching, comforting, and together mourning, and rejoicing. We also support community causes and individuals in need both locally and beyond financially and with our presence and voices at public events. We emit an appetizing smell all around us, but like the innkeeper, we, too, need paying customers not just to keep the doors open, but to build new doors, actually a whole new building for those doors.

A congregation is not an inn, and serving wonderful-smelling food is not at the heart of what we're about – though we do often provide delicious food - as how can we call it a Jewish gathering if we do not provide food? However, what we serve here is food for our souls. Our menu dishes up caring, community, spirituality, teaching for young and old

and in between - and especially Jewish values. CBJ is a place for us to join together to discover how to live lives of meaning and purpose in a difficult and sometimes hostile world. But we need a place in which to create and serve our wonderful soul food, a building in which all can come to partake of our delicacies. A few months ago, we had a bittersweet service as we bid farewell to our home of the last hundred plus years as it could no longer meet our needs. Your generosity when we begin asking for pledges and donations will allow us to construct a home for our next hundred plus years.

Currently, our country is riddled with divisions that deliberately create dissention. The violence and conflict we see and hear about daily can be overwhelming. That is why now more than ever we need one another, and we need to ensure there continues to be a strong vibrant Jewish presence in Plymouth. We need a congregational home where all can come for community, for spirituality, to pray and to learn, and to work to repair our world. CBJ needs a new spiritual home that will be a sanctuary from the storms that are surging around us. We need a place where we can replenish our spiritual reserves, transform our anxiety into hope, our stresses into strength; a place to embrace each other and be embraced. Like the innkeeper, our byproduct wafts out beyond our congregation helping so many more than our own number; our generosity and impact travels far beyond our walls; and our hopes, prayers, and actions for a better world reach those waiting outside and soaking in our wonderful aroma. Those who can provide little more than the jingling of coins depend on us.

CBJ is not in the retail business. We are in the soul business. But all endeavors need money to sustain themselves. We are building a new building while simultaneously maintaining our myriad of activities and programs. Just as each of us must balance our checkbooks, we also must balance the important things in our lives against the less important things, necessities versus splurges. A Jewish congregation in Plymouth is a necessity.

This beloved community is one of the most important places you can make a difference in this world. None of us know what lies ahead for our economy, politics, or the world, or even what lies ahead for us personally. **Don't let any sense of being unable to pull the weight you wish you could keep you away from contributing. Pledge at a level you can sustain because doing your part will feel good. Everyone can pledge something. Each of us are a part of this congregational family which provides nourishment for our souls.**

But take pride in knowing that the aromas we produce drift well beyond our yet to be built new walls. Let us commit ourselves, just as the founders of CBJ did over a hundred years ago, to support the sacred and necessary and infinitely rewarding task of building a Kehillah Kedoshah, a holy community, a sacred house of worship.

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.

[Click here for a link to CBJ's Application Form.](#)

Adult Education

"Social Justice in Our Texts" is a monthly, free, Zoom-based program exploring how our Jewish sacred texts speak to today's pressing social issues such as reproductive rights, climate change, racial justice, poverty, LGBTQ+ rights, and so much more. These classes are accessible, deeply rooted in Jewish values and focused on some of the most important issues of our time. **All of the sessions are free and open to anyone.** The classes are taught by our rabbis from across the liberal movements. Register at laasok.org/current-offerings/#justice

Social Justice in our Texts

Jewish Wisdom for Building a Better World

צדק
tzedeq
justice

A monthly 1-hour study session - free and open to all
Programs are Mondays at 3pm ET / Noon PT

 <p>Human Rights, Jewish Roots Rabbi Gabriel Kanter-Webber September 15, 2025</p>	 <p>Prophetic Voices Then and Now Rabbi Barbara Symons October 20, 2025</p>
 <p>Bodily Autonomy & Reproductive Rights Rabbi Cookie Lea Olshein November 17, 2025</p>	 <p>Repairing the World: Tikkun Olam as a Mystical Praxis Rabbi Leah Moser December 8, 2025</p>
 <p>The Torah of Reparations Jordan Berg Powers January 12, 2026</p>	 <p>Jewish Responses to Climate Change Rabbi Glenn Jacob February 2, 2026</p>
 <p>Speaking Up to Power: Learning From Esther Rabbi Laura Rappaport March 2, 2026</p>	 <p>What We Leave for the Poor Rabbi Barry Block Thursday, April 23, 2026</p>
 <p>The Right to Live, The Right to Die Rabbi Sylvia Rothschild May 11, 2026</p>	 <p>Protecting LGBTQ+ Rights: A Jewish View Rabbi Micah Buck June 8, 2026</p>



For LGBTQ+ equality in Jewish life



Protecting LGBTQ+ Rights:
A Jewish View
Rabbi Micah Buck
June 8, 2026



**This is the Final Program for this Series!
Join Us by Zoom
June 8th at 3:00 pm
Free to all, but you must register in advance to receive
the Zoom link.
See below.**

The Jewish tradition offers us powerful language for affirming, protecting, and advocating for trans and queer civil rights - and it is more important than ever to have the tools to bring a faith voice for equality to the table. We will learn about the current landscape facing the LGBTQ+ community, understand what the Jewish tradition has to teach about defending LGBTQ+ rights, and identify concrete action steps for this moment.

Part of the “Social Justice in Our Texts” Study Series.
Free and open to all. Register at laasok.org/current-offerings/#justice

Oh No! Did You Miss the Bus?



Did you miss the presentation by Rabbi Barry Block, entitled “The Right to Live, The Right to Die” by Rabbi Sylvia Rothschild?” No worries!

[Click HERE](https://youtu.be/7wF7N9mbqJI?si=hwS5SmMQ49WVHFSP) or on the link below for the YouTube recording.
<https://youtu.be/7wF7N9mbqJI?si=hwS5SmMQ49WVHFSP>



Study the Weekly Torah Portion from a Mussar approach with Rabbi Mills
Thursdays, from 7:00-8:00 pm (by Zoom)
You Are Welcome to Join at Any Time!

On Thursday evenings, Rabbi Mills has been leading a Torah study class that approaches each weekly Torah portion using the Jewish spiritual practice of Mussar, which focuses on personal ethical and spiritual growth, aims to cultivate virtues and improve one's character. It emphasizes self-reflection and mindful actions to align one's behavior with core Jewish values. The practice involves identifying areas for improvement (middot or soul traits) and developing a daily routine that includes a mantra, mindful action, and journaling. The class is interactive, with participants encouraged to share their experiences and insights with each other. Strong bonds of friendship have developed since the class started in early January, as we have met each week and learned more about each other. And perhaps that is one of the most important teachings: Discovering the importance of knowing and caring about others in our Jewish family and our community at large.

Recommended Text: The class is using Rabbi Barry Block's text: The Mussar Torah commentary which you can read more about and order using this link::

https://www.ccarpress.org/shopping_product_detail.asp?pid=50475

All individuals taking the class should consider purchasing this book since it will help you to follow along, **It is also available on Amazon.** Search for **The Mussar Torah Commentary: A Spiritual Path to Living a Meaningful and Ethical Life** by Rabbi Barry H. Block. The Kindle edition costs \$9.99.

To read more about this class and about Mussar, click below.

<https://drive.google.com/file/d/1HVabTIdM6A1VL8GOqr4CmMIDVqAxNTdn/view?usp=sharing>

Pre-registration is not required. Each week's class is self-contained, so there is no need to commit to attend the entire course. You may attend whenever it is convenient.

The Zoom link:

<https://us02web.zoom.us/j/83422046402?pwd=NGWoLRbY7vz9FntslwWhbzU7XCn9J6.1>

Meeting ID: 834 2204 6402

Passcode: 208323

Beit Sefer News



Under the leadership of Rabbi Mills, CBJ's Religious School provides a program where students master the skills of Hebrew reading, learn the ritual prayers and songs that are integral to our religious services, learn about Jewish history and the lessons about Jewish values and ethics in the Torah - all taught in a creative way that engages them. Students have become comfortable and familiar with being on the Bimah and leading portions of Shabbat services long before their Bar or Bat Mitzvah ceremonies. For information about registration for the 2026-2027 school year, please contact Rabbi Mills at cbjplymouthrabbi@gmail.com.

**Are You in Your 20's or Early 30's?
Looking for a Social Group to Meet Other Jewish Individuals in the
Plymouth Area?
CBJ Gen Z is For You!**



For all those in their 20's and early 30's, CBJ has started a new social group to help meet other Jewish individuals your age in the Plymouth area. Singles and couples are welcome, and significant others need not be Jewish. The first meeting was held on October 21st at 6:15 pm at Tree House Brewing in Sandwich. To be put on the email list of their activities please email Noa Mills at noa.r.mills@gmail.com.



The Essential Prayers and Songs for Our Shabbat Evening Services

To access a document with YouTube videos of the prayers and songs that we sing at our Shabbat evening services, [click here](#).



**PLEASE HELP THE LOCAL PLYMOUTH IMMIGRANT COMMUNITY
THROUGH THE NEW FORMED ACTION WITH NEIGHBORS GROUP
a collaboration of our local houses of worship**

If you have a monetary donation, please make the check out out and mail it to:

Peace Abbey Foundation
8 Town Square
Plymouth, MA 02360

We are collecting-

- Gift cards to Walmart, Market Basket
- Food: Dried white rice, dried black beans, red beans, canned beans, Goya spices, garlic powder, paprika, canola oil, pasta, canned tomato products, bags of onions, garlic, Goya cookies.
- Monetary donations for rent, legal aide, utilities
- Baby products: Diapers- Size 1,4,5 and 6, wipes, baby wash, baby lotion
- Kids/adult Clothing: hats, gloves, winter coats- 2T, 5, 6 (boys and girls), teens (boys and girls), adults (women and men), socks men and women, boys and girls, babies (infant, 4 mos, 6 months to 2T)

Together we CAN do what we cannot do apart.



The Kick-Off Event Was a Huge Success!

On the evening of May 2nd, over 60 congregants and friends of CBJ attended this event, enjoyed delicious food, and learned details about the plans for our new building. Katie Resnick shared her feelings about leaving our historic synagogue, which has been part of the Resnick family's lives for generations. Her speech is really powerful and expresses the mixed emotions that many of us have felt.

[CLICK HERE TO READ IT.](#)

Thank you to Deb and Dave Dauer, who took photos and recorded a video.

[To see photos of this event, CLICK HERE.](#)

[To watch a short video, CLICK HERE.](#)

Our Capital Campaign is off and running! We ask every CBJ family to contribute as much as you comfortably can to transform our vision for a new synagogue building into a reality. Small donations are just as important as larger ones, since large corporate donors analyze the percentage of participation from members before they determine how much they are willing to contribute. Together, we as a community can secure Plymouth's Jewish future and enable CBJ to grow as we continue on our journey to our new home!

You can make pledges and donations online through our web site ([CLICK HERE](#)) or old fashioned checks still work. Please feel free to contact our Co-Presidents, Devon Fernald and Dianne Bluestein, (president@cbjplymouth.org) if you have any questions, would like to discuss the Campaign, or commit to a pledge or donation.

Thank You to All Donors!

Thank you to our congregants and friends of CBJ who have already contributed to our Building Fund or who have pledged to make donations in the future.

Thank You to Our Local Area Businesses!

The following Plymouth-area businesses donated food for our Kick-Off event, gift cards, and money. Please patronize these businesses and let them know how much we appreciate their support!

Tiny and Sons Auto Glass
Marketbasket
The Market
Clements
Stop & Shop
Lukes Liquors
Longridge Wine and Spirits
Eastbay Grille
42 degrees North

71 Degrees West
Anna's Harborside
The General Store
Mama Mias
Dillons Local
Hearth Artisian Bakery
Speedwell Tavern
The Jollybean Cafe

There's No Harm in Asking....



We are looking for individuals to host some services and our monthly potluck dinners in their home during the months our new building will be under construction. If you are willing to host a dinner and service in your home, please contact Rabbi Mills. (cbjplymouthrabbi@gmail.com)



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.

Do you enjoy singing? 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. Are you adept with handling computer technology? We need someone in our congregation who is willing to assist with managing Zoom audio and video settings for our Shabbat services and other programs that are being streamed. There are so many different ways that your skills could enhance CBJ!

We are also looking for a person to serve on the CBJ Board as Recording Secretary. This position entails recording the Minutes for the monthly Board meetings, providing a written summary of issues discussed, motions made and decisions voted upon by the Board.

Please contact our co-Presidents, Devon Fernald and Dianne Bluestein, if you are able to help. president@cbjplymouth.org



**Please Volunteer to Sponsor an Oneg in 2026!
Oneg Sponsors/Hosts Are Needed for July 24th (Tisha B'Av), July
31st (Tu B'Av - Israeli Valentine's Day); and August 7th.**

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.

When you are a member of our congregation, you are asked to step forward **once a year** to host or sponsor an Oneg Shabbat for the members who attend services in person. Sponsors are asked to contribute \$54.00 to cover the cost for the Oneg. We will purchase the foods for the Oneg table, set up and clean up. [Click here to sign up for a specific date and pay.](#) If you prefer, you may send a check, payable to CBJ Sisterhood, to Cindy Teles at 31 Birch Avenue, Plymouth, MA 02360.

Hosts are expected to purchase or bake the items for the Oneg and be there in person to help to set up and clean up. The choice of food items is up to you. The Oneg can be as elaborate or as simple as you like.

Please contact our Oneg Coordinator, Trish Garland (trishrgarland@gmail.com) if you would like to sponsor or host an Oneg. Trish can provide advice about what items are popular, such as fresh fruit, nuts, baked goods (not necessarily homemade), ice cream with toppings, etc. It's a mitzvah!



Thank You to the following families who have volunteered to sponsor or host an Oneg this month:

- June 5: Sisterhood
- June 13: Sisterhood
- June 26: Judi Chaskes

- July 10: Debbie and Dave Dauer; and Mark Streifer and Rhonda Spigal

- August 21: Lucas and Kaitlyn Woods on the occasion of Max's Bar Mitzvah

Thank You תודה רבה

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

Rachmiel Klein's Cantorial Services: Allan & Judith Sherman



Funding for Rachmiel Klein's Monthly Cantorial Performances

Rachmiel has been a featured songleader at our Shabbat services over the past year, adding a new vibrancy and joy to our worship. His fee is not paid from your dues or from CBJ's General Fund, but is being subsidized by generous donations from a congregant family, together with contributions from the Ray & Milly Russo Fund for Music and the Arts and the Rose Sherman Geller Fund for Jewish Family Life. If you have been enjoying the music of Rachmiel Klein at our services, you may wish to contribute to those funds or make a small monthly donation designated for the funding of Rachmiel's cantorial services. [Click here for a list of funds where donations may be made.](#)

[Click here to make a donation online.](#)



Mi Sheiberach (Prayers for Healing)

We pray for the Healing and Recovery of the following people, as well as all of those throughout the world who are suffering from violence, war and famine:

Ina Lashin
Joseph Keller
Tracey Gutman
John R. Sore
Susan Basiri
Mary Ellen Dalgren
Maryann Leonard
Sandy Magnes Silverman
Julian Lindquist
Erin Sullivan
Linda Dauber
Susan Penchansky
Callan Crowley
Lynne Matson

Leslie Portney
Lauren DeFranzo
Nan Noble
Len Kaplan
Marilyn Levine
Chris Davis
Ruth Anne Repking
Meredith Hoffman
Marlene Benjamin
Susan Moore
Trisha Brown
Carolyn Kniffen
Ronnie Hirschhorn
Jeffrey Smith
Rabbi Lawrence Silverman

[To hear the beautiful song, Heal Us Now, performed by Hazamir Hasharon, click here.](#)



Yahrzeits That Will be Observed This Month

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

June

1	Irving Bellush	Arnold Bellush's Father
3	Joseph W. Swartz	Jack Swartz's father
4	Alfred D. Bryan	Lynne Bryan father-in law
4	Hyman David Koblantz	
6	Dora G. Bell	Lucille Arons's mother
6	Nathan Lury	Gail Wax's father
6	Jacob William Yutan	
7	Hattie Resnick Waterman	
8	Jack Gurwitch	Bob Gurwitch's father
9	Bertram Gersten	Gary Gersten's father
9	Rachel Resnick	
10	Leon Bromberg	
10	Sara Skulsky	
11	Robert Dauer	David Dauer's father
11	Myer "Mike" Starr	Nancy Pecorella's father
12	William F. Melville	Theresa Wax's father
12	Ruth Putnam Sherman	Allan Sherman's mother
13	Rose Dauer	David Dauer's mother
13	Carl Finer	Member, Board member
13	Frances Taub	Sherman & Toabe cousin
14	Louis Koplan	Alan Koplan's father
15	Esther Ruth Keil	
15	Zelda Selya Silverman	Rabbi' Silverman's mother
17	Edith Lipetz	Irene Sarke's mother
19	Kate Hurwitz	James Hurwitz's mother
19	Miriam Kolbe	Andria Kolbe's mom
19	Mary Minsky	Jack Minsky's mother
19	Milton Moore	Susan Moore's father
20	David Starr	Nancy Starr Pecorella
21	Irving Isaacson	Jeffrey Isaacson's father
21	Sanford Mills	Rabbi Mills Father-in-law
22	Jack Greenberg	Alyce Gladstein's father
23	Alice Harris	Muriel Swartz's mother
23	Steven Mills	Rabbi Mills Husband
23	Jack C. Swartz	Linda Hurwitz's father
23	Peter Traugott	Robin Gersten's father
23	Jack Weiss	Arnold Weiss' father
24	Louis Lipschitz	Rabbi Mills Uncle

24	Robert Donald Schwartz	Eileen Loring's first husband
26	Joseph S. Cohen	CBJ Founder
27	Kurt Weishaupt	Hazel Minsky's father
30	Lena Milner Koblantz	
30	Hyman Romanow	
30	Raymond Russo	

May their memory forever abide as a blessing.

Yahrzeit Donations

[Donations in memory of a loved one may be made here.](#)



Food Bank Donations to Families in Need

The need for food assistance is greater than ever in the Plymouth area, The Supplemental Nutrition Assistance Program (SNAP) has had no government funding since November of 2024, affecting 41.7 million Americans who depend on SNAP to feed their children and themselves, including our seniors.

Many of our congregants are anxious to respond to this outrage by donating to our CBJ Food Drive. Below are guidelines for what items are needed most urgently. **Please be aware that for donations to SNAP, the focus is on the quality and safety of canned goods rather than just the expiration date. High-acid canned goods (like tomatoes) are best within 18 months past the date, while low-acid foods (like meats and vegetables) can last 2-5 years or more.** [Click HERE for guidelines for what items are needed most urgently.](#) **Please bring non-perishable food items, as well as disposable diapers and personal hygiene items when you attend services in person.**

Cash Donations: If you wish to make a monetary donation, you may do so online [using this link](#), (<https://www.cbjplymouth.org/donate/donate-now>) or you may send a check to Congregation Beth Jacob, PO Box 3284, Plymouth, MA 02361, Attention: Treasurer. **Be sure to note that this is a donation for the Food Bank.**



The Next Sisterhood Meeting Monday, June 8, at 7:00 pm (Zoom)

Regular Monthly Sisterhood Meetings: are held on the second Monday of each month. Your input is important to us! What sorts of programs would YOU like to participate in during the coming months? Please come to the meeting and share your ideas!

The Zoom link for Sisterhood Meetings:

<https://us02web.zoom.us/j/81885106141?pwd=dHd6LzMzSTRJZ2J6VmM2WIBZenpXZz09>

Meeting ID: 818 8510 6141 Passcode: 579857

The Next Sisterhood Program June 2nd!



On June 2nd, members of Sisterhood will drive to New Bedford, where they will enjoy a tour of the New Bedford Whaling Museum and then have lunch at The Black Whale restaurant. Carpooling is being arranged. Under the leadership of co-Presidents Ronnie Hirschhorn and Nora Luftman, Sisterhood has flourished, offering many different kinds of programs this year, including a highly successful games day, a visit to the Duxbury art museum, a private tour of Pilgrim Hall, a program by an aesthetician on beauty and make up, a movie afternoon and early dinner. Every program has been well-planned and enthusiastically received. Our Sisterhood is amazing!

CBJ Gift Card Program



Please support CBJ by purchasing Gift Cards. When you do, CBJ receives a substantial commission and it costs you nothing.

Which popular restaurants and retail firms participate in our Gift Card program? Texas Roadhouse, Panera, Chipotle, Olive Garden, Fridays, Chili's, and 99, along with retail firms such as Stop & Shop, Shaw's, Big Y, Walmart, TJ Maxx, Marshall's, Zappo's Walgreen's, CVS (gift cards can be used to pay for your prescriptions), Home Depot, and hundreds of others.

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

You Can Order Gift Cards Online!

To order gift cards online, download the RaiseRight app on your Smartphone or computer. Set up your method of payment. **Enter CBJ's Enrollment Code 3477L3C988L9 which will designate Congregation Beth Jacob as your organization.** The gift cards can be mailed to you, or better yet, they will be available instantly in digital form in your RaiseRight wallet on your phone. Gift cards can also be refilled online. How convenient is that!

You Can Now Book Travel through RaiseRight!

Make your earnings go the distance! You can now book hotels and car rentals directly through RaiseRight. Enjoy low prices, higher earnings, and the flexibility of booking with a credit or debit card while you raise money for CBJ! More information is available on RaiseRight.com.



Brotherhood Bowling

The 1st and 3rd Thursdays of the Month at 3:00 pm at Kingston Ten Pins

We bowl 3 strings and pay only the special rate of \$4.50/string. This is a great way to get together with other members of Brotherhood, renew old friendships, and make new ones. You don't have to be good at bowling to participate - all you need is a good sense of humor! Contact Seth Teles at scteles@aol.com or Arnold Gladstein at aralglad@verizon.net and let us know if you would like to join us. Is your spouse or significant other welcome? Of course!

Recipe for NY Bagels

Yes, you can do this, and it is worth the effort!



The famous New York bagel appears to have gotten its start in Poland sometime in the 1400s, and possibly earlier. Eastern European Jews likely became associated with the bagel because it was one of the first breads they were allowed to bake and, eventually, to sell commercially. As Jews emigrated from the Old Country and landed in America, they brought along the bagel. By 1900, food writer Joan Nathan points out, there were at least 70 bagel bakeries on Manhattan's Lower East Side. Despite their strong "Jewish food" association, bagels don't have religious significance. But thanks to their circular shape, they are often served at lifecycle events, ranging from a bris and baby naming parties to shiva houses.

Ingredients

1 package active dry yeast
1 1/2 cups lukewarm water
3 tablespoons sugar
4 cups all-purpose flour
1 tablespoon salt
1 tablespoon honey, optional
Sesame seeds, poppy seeds, or a mix, for topping

Instructions

To mix in a stand mixer or by hand: In the bowl of a stand mixer fitted with a dough hook, or a large mixing bowl, combine the yeast, warm water, and sugar. Let stand for 10 minutes, or until foamy.

Add 2 cups of flour and the salt. Mix in the mixer on low speed, or by hand with a wire whisk. Add the remaining flour, mixing with the mixer or a wooden spoon, until the dough looks shaggy and begins to pull into a ball.

Set the mixer to medium and allow it to knead the dough for 5 minutes, or until it is soft, smooth and pulls away from the side of the bowl. Or knead by hand on a lightly floured surface until the dough is smooth and elastic, about 5 to 10 minutes. Regardless of how you knead the dough, if it is sticky, add more flour, about 1 tablespoon at a time, just until the dough is easier to handle. (It should still be soft.)

If you kneaded the dough by hand, put it back in the bowl. Cover the bowl with a clean tea towel or plastic wrap. Leave in a warm place for 20 to 30 minutes.

To mix in a bread machine: Place the ingredients in the machine, following the order suggested by your machine's manufacturer. Select the machine's dough cycle, and start the machine. After the machine completes kneading the dough, allow it to rest in the machine for 20 to 40 minutes.

Punch the dough down and remove from the bowl or bread machine. Place on a lightly floured work surface. Use a sharp knife to divide the dough into 12 fairly equal pieces.

Lightly flour a rimmed baking sheet. Line a second baking sheet with a tea towel or paper towels. Preheat the oven to 375 F.

On another lightly floured surface, shape the dough into bagels, using one of the techniques described below:

Form pieces of dough into a 6- to 8-inch rope. Overlap the ends slightly, then pinch together to form a circle with a hole in the middle.

Form each piece of dough into a ball. With floured thumbs, make a hole in the center of the dough, gently stretching the hole to form a bagel shape.

Roll the pieces of dough into 4 x 6 x 1-inch-thick rectangles. Roll each rectangle jelly roll style into a 1/2-inch-thick log. Slightly overlap the ends and press together to form a bagel.

Transfer the shaped bagels to the baking sheet. Cover with a tea towel and allow to rest in a warm place for 20 minutes.

While the bagels are resting, fill a large stockpot at least halfway with water. Bring to a boil over medium high heat. Stir in the honey, if using.

Carefully slip 4 to 6 bagels into the pot. Reduce the heat and simmer for 2 minutes. With a large spoon or mesh strainer, turn the bagels and simmer for 2 minutes more. Remove the bagels from the water with a slotted spoon or mesh strainer, transferring each to the towel-lined baking sheet. Simmer and drain the remaining bagels.

Line a rimmed baking sheet with parchment paper. Place the boiled bagels on the sheet. Top with poppy and/or sesame seeds, if desired.

Bake in the preheated oven for 25 to 30 minutes, rotating the pan halfway through baking, until the bagels are golden and crusty. Transfer to a wire rack to cool. Once cool, store bagels in an airtight container for two to three days at room temperature (if they last that long!)