



November/December 2009

Temple B'Nai Israel

Temple Board

- Tom Johnson, President
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- Gail Willens, Vice-Pres.
231-548-1412
- Gus Paz, Treasurer
231-347-5131
- Sally Cannon, Secretary
231-547-0817
- Carol Ellstein, Sisterhood
231-525-9250
- Bev Holden
231-535-2455
- Josh Meyerson
231-347-5402
- Lori Schulman
231-547-1226
- Elisa Seltzer
231-526-6432

Annual Meeting

The Annual Meeting of the congregation is scheduled for **Sunday, November 8th, 12:30**. You are all welcome to join in the Motzi with the Religious School families and enjoy a Bagel nosh lunch. (Feel free to bring a dish to pass.) We all contribute to make our temple the wonderful place it is; your participation in our Annual Meeting will ensure you have a say in the future plans. You can take an active part in the realization of the Temple goals.

On the agenda will be presentation of proposed Temple budgets, election of board members and officers, and various departmental reviews. It is possible that board seats may be vacated by current board members. If you are interested in serving on the Temple Board, & are a member in good standing, contact Tom Johnson at 487-1661.

After considering the past year, we will then spend some time looking ahead. We were fortunate this previous summer to have Cantor Richard Schwartz lead our services during the summer months and to have Soul Train send two young Israeli counselors to lead a summer camp for our temple youth. This year we are blessed to have Rabbinic Student Brent Gutmann and his wife Jill joining our temple community for this school year with monthly Shabbat services.

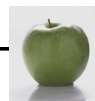
As our programming for next summer begins to take shape, what would you like it to look like? Another summer camp with Israeli counselors? A Cantor or a Rabbi? What about budgetary considerations? If you have strong feelings or insightful input to add to our annual meeting regarding our upcoming summer, plan on being there. It's your temple community; help make it stronger with your participation!



Inside this issue:

Events	2
Obituaries	2
Donations	3
Nov. Calendar	5
Programming	5
Dec. Calendar	6

Rabbi's Favorite Challah



Everyone raved about Jill's apple challah. She was kind enough to share the recipe.

Ingredients:

2 envelopes instant yeast, 5 cups bread flour, 1 cup water, 3 large eggs, 1/3 cup vegetable oil, 2 1/2 teaspoons table salt, 1/2 cup granulated sugar, 3 large apples preferably Braeburns (for 4 1/2 heaping cups), cinnamon, lemon juice.

Mixing the yeast slurry:

In a large bowl, whisk together the yeast and 1 cup of the flour, then whisk in the warm water until smooth. Let the slurry stand uncovered for 10 to 20 minutes, or until it begins to ferment and puff up slightly.

(See "Challah" pg. 3)

Obituaries

ROSENHAUS

Betty Rosenhaus, beloved wife of Mel Rosenhaus, dear mother of Rick Rosenhaus, Nancy Rosman and Rex (Janice) Rosenhaus passed away in August 2009. Betty was a wonderful and generous woman who always had a smile. Betty's donation of her beloved antiques to the Temple Sisterhood funded Sisterhood activities for close to five years. Betty also set up Alvin's "Helping Hand" Rosenhaus Memorial Fund, to assist temple members in need. Betty will be missed by many.



CHODAK

Joan Chodak passed away on Monday, October 19, 2009. I have fond memories of Joan—they all include a smile and laughter.

As a young girl fascinated with horses, I used to romanticize a life amidst the graceful equines. Joan and her family visited their property in Charlevoix once in a while (a few lots down from our cottage) and they would bring their horses. Once Joan took me for a ride and swim where I was able to enjoy that feeling of being one with nature. My memories of Joan are still warm like that summer day of riding. Joanie, all who knew you will miss your smiling, and inviting self. I know we all send our condolences to husband Lindsey and her children Matt and Leslie.

Val Meyerson



Upcoming Events

- Nov. 6, 5:15 PM – Tot Shabbat
- Nov. 6, 7 PM – Shabbat Services
- Nov. 8, 10 AM – Religious School
- Nov. 8, 12:30 – Temple Annual Meeting
- Nov. 22, 10 AM – Religious School
- Nov. 22, 12:30 PM – Sisterhood Meeting
- Nov. 22, 1:15 PM – GJF: Recipe Exchange
- Dec. 6, 10 AM – Religious School
- Dec. 11, 5:15 PM – Tot Shabbat
- Dec. 11, 7 PM – Shabbat Services
- Dec. 13, 10 AM – Religious School
- Dec. 13, 12:30 PM – Chanukah Party/Potluck
- Dec. 14, 7:00 PM – Temple Board Meeting
- Dec. 25, 6:00 PM – Dinner at China Buffet



Holiday Happenings

The annual Chanukah party will take place on Sunday, December 13th, at 12:30 pm. Join other Temple members in this pot-luck lunch. Feel free to bring your favorite latkes, Chanukah delicacies, and your favorite dreidle game to share. Please bring your menorah for a community candle lighting at 12:30, followed by our favorite Chanukah songs and afterwards we will commence for latkes.

For the skiers/snowboarders in the crowd, join us in hitting the slopes at Nubs Nob on December 25, 10:00 am (meet in front of the ticket window) , when the hills are relatively empty!

We will be gathering once again at the China Buffet, in Petoskey, for our annual urban Jewish traditional dinner on Friday, December 25th, 6:00 pm. This is always a fun, low key event with great schmoozing opportunities.



Donations Received

Newsletter Fund

- Gloria Levine

Perpetual Kaddish Fund

- Shelby Tauber, in memory of Marvin Molasky

General Fund

- Frederick & Millie Minkow
- Harold & Gail Willens, in memory of Marvin Molasky
- Patricia & Lee Abraham
- Sid & Alice Frank
- Carol Spritz, in honor of Rosalyn Goldstick's 90th
- Howard & Joyce Reznick, in honor of Harry & Lillian Reznick & Lora Irene Willis
- Stuart & Adele Megdall
- Marvin & Doris Winkelman
- Carol Ellstein, in memory of Marvin Molasky
- Ron Granader & Rita Hollens – We enjoyed High Holiday services!
- Henry & Nancy Hanflick
- Julian & Carol Magnus
- Marjorie Ziefert & Charles Kieffer – Enjoyed Holiday Services
- Martin & Sally Mayer, in honor of Irving Friedman's beautiful singing
- Donna Winkelman & Thomas Easthope, in honor of Irv Friedman, cantor at Yom Kippur Service



(Challah, cont.)

Mixing the dough:

Whisk the eggs, oil, salt, and sugar into the puffed yeast slurry until the eggs are incorporated and salt and sugar have dissolved. With your hands or a wooden spoon, stir in the remaining 4 cups flour all at once. When the mixture is a shaggy ball, scrape it out onto your work surface and knead it until it is smooth and firm, no more than 10 minutes. If the dough is too firm to knead easily, add a tablespoon or two of water to it; if it seems too wet, add a few tablespoons of flour. The dough should feel smooth, soft, and only slightly sticky.

Fermenting the dough:

Place the dough in a warmed clean bowl and cover it with plastic wrap. Let ferment for 1 hour, or until just slightly puffed. While the dough is fermenting, prepare the apples.

(see "Challah", pg 4)



Funds/Named Donations Available

- Temple General Fund Newsletter Fund
- Prayer Book Fund
- Capital Campaign/Building Fund
- Irene Gordon Memorial Fund
- Lee and Miles Jaffe Memorial Fund
- Religious Education Fund
- Stacy McCracken Memorial Youth Enrichment Fund
- Alvin's "Helping Hand" Rosenhaus Memorial Fund
- Tree of Life Fund (Leaves \$100 Each, Stones \$1000 each)
- Aubrey & Gerald Meyerson Perpetual Kaddish Fund
- Donor Wall Tile Fund (Tiles \$48 each plus freight)
- Tribute Fund (packets of 5 tributes for \$90/pack)

Temple B'Nai Israel

Donation Form

Name: _____

Address: _____

Phone: _____

Email: _____

My contribution is in honor or memory of:

Circle which fund you are designating (above) and then mail your check and this completed form to:

Gus Paz, Treasurer
Temple B'Nai Israel
PO Box 2416
Petoskey MI 49770



Growing Jewish Families

The Growing Jewish Families program will begin its programming this November, with two activities planned. The Tot Thread will begin the monthly Tot Shabbat programs on November 6. A big THANKS to Emily Stuchell and Tonya Mann for working with Rabbi Brent to bring this thread to life.

The Rosh Chodesh Thread for women will begin their

meetings with a recipe exchange on Sunday, November 22nd, 1:30 – 3:00, at the home of Mary Jean Meyerson, call to RSVP and for directions, 347-5402. Bring a favorite recipe to share, the story that goes along with it, and 12 copies to pass round.

THANKS also go to Kylah Johnston and Elisa Seltzer for working with Katie Wilens on planning the Teen

Thread weekend event..

All three “threads” of the Growing Jewish Family programming are weaving and strengthening our Jewish connections: **Tot Thread, Teen Thread, Rosh Chodesh Thread for Women.** If you or someone you know may be interested in being notified of events, please contact Val: 487-1661.



The miracle, of course, was not that the oil for the sacred light—in a little cruse—lasted as long as they say; But that the courage of the Maccabees lasted to this day: let that nourish my flickering spirit.

Charles Reznikoff

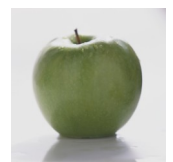
Shabbat



(Challah, cont.)

Preparing the apples:

Peel, quarter, and core the apples. Chop each quarter to create squarish chunks; measuring to 4 1/2 heaping cups; sprinkle with a little cinnamon and lemon juice; transfer them to a covered container.



Rolling out the dough and adding the apples:

Sprinkle the dough and your work surface with flour. Cut the dough into two equal pieces and keep one piece covered while you work on the other. Roll out the dough into a 16-inch square about 1/8 inch thick. Scatter 1 heaping cup of the apples over the center third of the dough, then fold up the bottom third to cover them. Press the dough into the apples to try to seal it around them. Scatter another heaping cup over the folded-over apple-filled portion of the dough and fold the top of the dough over it to create a very stuffed letter fold. Press down on the dough to try to push out any air pockets and to seal it around the apples. Roll the dough up from a short side into a chunky cylinder, push the dough into the bowl with the smooth side up, and cover it with plastic wrap. Repeat with the other piece of dough and put it in a second covered bowl or other container. Let the dough ferment for about another hour, or until slightly risen and very soft.

Shaping and proofing the dough:

Oil two loaf pans. Using as much dusting flour as you need, pat each dough half as best as you can into a log shape, trying to keep the dough's smooth skin intact over the top. You will not be able to deflate the dough much at this point because of the apples. Slip the dough into the pans smooth side up and cover well with plastic wrap. The shaped loaves can be refrigerated for up to 24 hours. Let the loaves proof (sit at room temperature) until they have risen over the edges of their pans, about 30 minutes (or up to 1 1/2 hours if the loaves have been refrigerated).. Arrange an oven rack in the lower third position, remove any racks above it, and preheat the oven to 350°F.

Baking the loaves:

When the loaves have risen and do not push back when gently pressed with your finger but remain indented, brush each one with a generous tablespoon of oil, then sprinkle them with a few tablespoons of sugar to form a sugary-oily crust. Bake for 45 to 55 minutes, until very well browned, rotating pans after 40 minutes. When the loaves are done, remove them from the oven, unmold them, and let them cool on a rack.

November 2009 Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 5:15 Tot Shabbat 7:00 Shabbat Services	7
8 10:00 Religious School 12:30 Annual Mtg.	9	10	11	12	13	14
15	16	17	18	19	20	21
22 10:00 Religious School 12:30 Sisterhood 1:30 GJF – Recipe Exchange	23	24	25	26 Thanksgiving Day	27	28
29	30					



Religious School

The Religious School is off to a great year. Although small in number, they are all serious and enthusiastic learners. We always begin Religious School with a brief "Shabbat" service to help the kids become familiar w/ Shabbat rituals. This is always a great service as we have wonderful musical accompaniment – Conrad & Dan on guitar & Suzanne on the clarinet. If you get the itch to sing some Shabbat songs, please join us – 10:00 am on Sunday School mornings.

Tikkun Olam Update

The URJ website continues to provide information and action for congregants to work with our legislators in passing comprehensive health care reform, as explored in Rabbi Brent's Yom Kippur sermon during this past Days of Awe. You can also check-out the URJ's portal for Greening Reform Judaism with information and actions that promote shomrai adamah - protection and renewal of the world. There are also many Chanukah links for family social action ideas, especially the link to "8 Days of NIFTY Values" which includes articles written by teens exploring Israel, personal growth, and ethics, and Tikkun Olam.. Best wishes for a happy holiday season – Pam Ovshinsky.

Sisterhood

Carol Ellstein, President of Sisterhood, is inviting all Temple member – yes, men too – to a brief meeting to discuss the future of the Sisterhood organization. Join the Religious School Class for a bagel nosh and then we will have a brief discussion of what direction the Sisterhood should take: Sunday, November 22, 12:30 pm in the Social Hall. This meeting will end in time for everyone to join the recipe exchange at Mary Jean's house at 1:30 pm.

December 2009 Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
10:00 Religious School 6	7	8	9	10	5:15 Tot Shabbat 7:00 Shabbat Services 11	Chanukah Begins 12
10:00 Religious School 12:30 Chanukah Party/Potluck 13	7:00 Temple Board Meeting 14	15	16	17	18	Chanukah Ends 19
20	21	22	23	24	10:00 Nubs Nob 6:00 Dinner at China Buffet 25	26
27	28	29	30	31		

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