

B'nai Sholom Reform Congregation

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visit us at <http://www.bnaisholom.albany.ny.us>

MARCH 2017

ADAR/NISSAN 5777

JOIN US FOR THESE SERVICES AND STUDY SESSIONS

Friday, March 3	KABBALAT SHABBAT SERVICE	6:00 PM
Saturday, March 4	Extended Study - The Writings (Job)	9:30 AM
Friday, March 10	EREV SHABBAT SERVICE	8:00 PM
Saturday, March 11	TORAH STUDY: <i>Tetsavveh</i> Ex. 27.20-30.10	9:30 AM
	EREV PURIM SERVICE Dessert 6:30 PM , Service	7:00 PM
Friday, March 17	EREV SHABBAT SERVICE	8:00 PM
Saturday, March 18	TORAH STUDY: <i>Ki Tissa'</i> Ex. 30.11-34.35	9:30 AM
Friday, March 24	EREV SHABBAT SERVICE	8:00 PM
Saturday, March 25	TORAH STUDY: <i>Va-yakhel</i> Ex. 35.1-38.20	9:30 AM
Friday, March 31	FOUNDERS DAY SERVICE	
	This year at Congregation Gates of Heaven, Schenectady	
	Dinner 6:00 PM, Service	7:00 PM
Saturday, April 1	There will be no service at B'nai Sholom	
	Extended Study - The Writings (Job)	9:30 AM
Friday, April 7	KABBALAT SHABBAT SERVICE	6:00 PM
Saturday, April 8	TORAH STUDY:	9:30 AM
	SHABBAT SERVICE	10:30 AM
	Bat Mitzvah of Eliana Cromling	

B'nai Sholom Reform Congregation, a Reform Jewish synagogue, is a community that fosters individual, family and congregational spirituality by engaging in worship and prayer, promoting learning on all levels, supporting each others' needs, bettering our community and our world, and forging connections with worldwide Jewry.

We take pride in being warm, welcoming, informal, progressive, open-minded, diverse, and participatory.

We strive to create a vibrant Jewish present, linking our ancient traditions with the promise of the future.

From our Rabbi....

A buffoon for a ruler. One who signs evil decrees without understanding them, at the instigation of a genocidal counselor. A foreign wife, chosen after ribald sampling of the possibilities. Stories of place intrigue.

Ripped from the headlines?

No; ripped from the Bible. The Book of Esther, to be precise. Yes, that Megillah.

Purim is coming on Saturday evening, March 11. Due to the somber nature of this holiday, we will serve dessert near the end of Shabbat at 6:30. Later we will switch to crusts of stale bread and lukewarm water.

The appropriate lamentations for the season will be intoned. The zealous in the congregation will don garments befitting the mood. Those with exemplary devotion to this mitzvah shall be showered with honor on this sacred occasion.

Most importantly, we shall read and retell the story of the Persian monarch for whom life was a party surrounded by cronies. We shall hear again of the murderous henchman who deceitfully cajoled him into signing a decree to destroy an entire ethnic minority within the realm.

In keeping with the time-honored practice of the Jewish people, commentary shall be offered throughout, attempting to bring life and meaning to the ancient story set in a distant land nearly 2500 years ago. Should you have commentary to offer –prose, poetry, song, drama, and pantomime are welcome - I would be grateful if you were to contact me so that your wisdom is appropriately scheduled into the reading of the sacred scroll.

Praise to the Holy One who saved us from clods and evil doers in the past. May we be forever spared of such an occurrence ever again!

Vey iz mir!

Rabbi Don Cashman

YOBS | Youth of B'nai Sholom

PRE-PASSOVER FUN!

Chocolate Seder

Sunday, April 2th, 2017 4:00- 5:30 pm

*For all B'nai Sholom students grades 6-12
The whole family is invited, too*

Until March 26 - \$5 per person; Grade 6 and under - free!
From March 27-30, reservations are \$10 per person (of any age)
No reservations after March 30th.

RSVP to: YOBS@bnaisholom.albany.ny.us
Or call the *YOBS line* 518-482-5295

AND THEN SEND IN THE FORM BELOW TO THE OFFICE

NAME OF STUDENT _____ @\$5

Number of accompanying adults _____ @\$5 each [parent NOT required to attend]

Number of late reservations at \$10 per person _____

Number of children in 6th grade or younger _____ NO CHARGE

Nut allergy? _____ Lactose issues? _____

I WANT TO HELP! CONTACT ME AT _____

I authorize B'nai Sholom Reform Congregation to use photographs of my child (without names) in publicity and promotional material.

Signature of Parent or Guardian

WE HAD A GREAT TIME LAST YEAR - DON'T MISS IT THIS YEAR!

SAVE THE DATE – May 19th

for

B'nai Sholom's Biannual Longevity Shabbat and Potluck Dinner, honoring our "Chai-Plus" congregants. We hope to see as many long-term members as possible, and welcome all our congregants to join us for our special service and delicious potluck. Details will follow next month.

Sponsored by the Member Events Committee

Bi-Annual Chilipalooza!

Saturday, February 4 was a fun filled night for approximately 70 people as they enjoyed eating and voting on homemade chili while drinking Schmaltz beer all to raise money for the synagogue. This time around was extra special because folks were now participating in a new category and choosing the best vegetarian style chili alongside the traditional meat chili. In the end, Josh Brody won for best meat chili while David Johnson came in 2nd. On the vegetarian side, David Liebschutz won leaving Deb Adler in 2nd place. The chili was not the only thing heating up that night as we rolled out a 50/50 raffle. This raffle could not have been a success without the help of Ethan Goldberg and Isaac Chorost, who handed out tickets and raised a grand total of \$88. The winner of the 50/50 was Liz Davis who graciously paid it forward and donated it to the synagogue. Thanks to all who attended and made chili.

Here are the winning recipes:

THE BEST VEGETARIAN CHILI IN THE WORLD - David Liebschutz

1 tablespoon olive oil	2 (4 ounce) cans chopped green chile peppers, drained
1/2 medium onion, chopped	2 (12 ounce) packages vegetarian burger crumbles
2 bay leaves	3 (28 ounce) cans whole peeled tomatoes, crushed
1 teaspoon ground cumin	1/4 cup chili powder
2 tablespoons dried oregano	1 tablespoon ground black pepper
1 tablespoon salt	1 (15 ounce) can kidney beans, drained
2 stalks celery, chopped	1 (15 ounce) can garbanzo beans, drained
2 green bell peppers, chopped	1 (15 ounce) can black beans
2 jalapeno peppers, chopped	1 (15 ounce) can whole kernel corn
3 cloves garlic, chopped	

Heat the olive oil in a large pot over medium heat. Stir in the onion, and season with bay leaves, cumin, oregano, and salt. Cook and stir until onion is tender, then mix in the celery, green bell peppers, jalapeno peppers, garlic, and green chili peppers. When vegetables are heated through, mix in the vegetarian burger crumbles. Reduce heat to low, cover pot, and simmer 5 minutes.

Mix the tomatoes into the pot. Season chili with chili powder and pepper. Stir in the kidney beans, garbanzo beans, and black beans. Bring to a boil, reduce heat to low, and simmer 45 minutes. Stir in the corn, and continue cooking 5 minutes before serving.

IMPERIAL PINEAPPLE TURKEY CHILI - Josh Brody

This turkey chili uses Boulevard's imperial stout, The Dark Truth, to infuse some smoky, fruity flavor. The pineapple chunks serve to add a sweet component to this savory, spicy chili that comes from a blend of spices that include chili powder, cumin, thyme, cayenne and two kinds of paprika.

Spices:

Dried thyme

Cayenne pepper

Paprika (I used Smoked Spanish Paprika & Hungarian Style Half-Sharp Paprika)

Cumin (I used 2x the cumin compared to every other spice)

Chili powder

Kosher salt (I use a little less salt than the other spices)

Black pepper

C. Half bulb of Garlic, finely chopped

3 Jalapeño peppers, diced and seeded

2 Hot cherry peppers, diced and seeded

1 Habanero pepper, minced (optional)

6 oz beer (Boulevard's Dark Truth imperial stout)

D. 1 bottle chili sauce

1 large can dark pinto beans (drained)

1 large can black beans (drained)

A. 2 lbs Ground Turkey (85% lean, if you use 99% lean you have to add additional fat or it will stick and burn).

E. 2 small cans of Rotel style diced tomatoes with green chilies (drained)

B. 4 Bell Peppers (I used 2 red, 1 orange & 1 green), chopped

2 red onions, chopped

F. 1 large can pineapple chunks (drained)
Ground nutmeg

For my spices I basically cover the surface area of the pot, stir in, add another ingredient, and then stir again. Tasting at every after C, D, & E.

A. Mix ground turkey with spices. Brown in a 6 qt. stock pot or dutch oven, over medium-high heat). Turn down to medium and remove the browned meat with a slotted spoon so that fat remains.

B. Add chopped vegetables. Cover with spices, stirring after each spice. Cook until they start to soften.

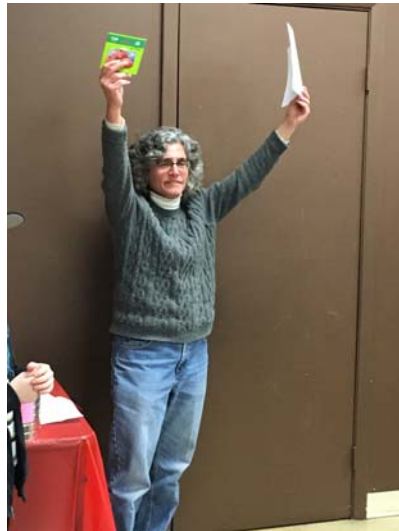
C. Add other vegetables. Cover with spices also, stirring. turn heat up to medium high, stirring constantly until liquid becomes minimal. Increase heat to high and add half of the beer. Once this reduces, add the other half of the beer.

D. Decrease heat to medium low, adding these ingredients, including another round of spices. Cook for about 10 minutes.

E. Taste, add these ingredients, including any spices in any amounts that seem appropriate (balance is important, the final product always tastes stronger so do not do spices "to taste" yet). Stir.

F. When dish is about 5 minutes from being completed, taste and spice as desired, stirring. Then add pineapple and sprinkle nutmeg on the chunks in the pot. Finish cooking and add final spices "to taste".

Pictures from Chilipalooza





Tu Bish'vat Seder at B'nai Sholom

On Friday, February 10, 2017, the congregants of B'nai Sholom gathered for a festive meal and service. Always a fun event, the annual Tu Bish'vat Seder provided us again with an opportunity to honor the Tree of Life as well as mark the New Year for Trees. Rabbi Cashman led the participants in prayer, singing, reading, and even some dancing and swaying (like the olive trees in the wind), as we tasted a toothsome variety of fruits and nuts. Challah, two kinds of barley soup, sweet and savory kugels, and four kinds of wine (and grape juice!) rounded out a sumptuous feast.

Thanks to the Ritual Committee and members Melissa Putterman-Hoffman, Judy Fruiterman, Joan Savitt, Mimi Bruce, as well as generous volunteers Jodi Kerper, Martha Rozett, Roy Fruiterman, and Maxine Goldberg who assisted with planning, shopping, slicing and dicing, and set up. Sharona Wachs supplied the delicious soups, and kugels were courtesy of Sandra Goldmeer, Maggie Tabak, Stella Suib, and Pam Strassberg. A special thanks to all the congregants who came, participated, and helped clean up after!

We would like to welcome our new member

Stephen Ableman

The following Yahrzeits will be observed in March.

- 3/3 Jonas Bernstein*; Stanley Levy; Murray Maurer; Abe Rudman; Gertrude Fass; Samuel Caplan*; Harold Nozik; Mitchell Burkowsky; Harold Strassberg
- 3/10 John B. Gault; Barry Brody; Evelyn Rosen; Lazar Kleinfeld; Sylvia Lande; Izadore Pollack; Loretta Weinstein; Edith Watnick; Julie Lawrence*; Alfred Cohen*; Elsie Meer; Adele C. Blumenthal
- 3/17 Albert Blakeslee*; Louis Schaffer; Benjamin Steinhart; Penny Wheeler Hatch; George Kurak; Max Rosen; Lillian Ruzow; Doris Stephany; Evelyn Turoff
- 3/24 Samuel Berman*; Helga Bessac; Samuel Adels*; Harry C. Katzin*; Lilyan Oblas*
- 3/31 Sara Steinhart; Joseph Caplan*; Harold Lazoroff*; Irma Schwartzman*; Lillian Gaes Schwadron*; Caleb Reeder; Elizabeth Stedman Tuck

**denotes that a Perpetual Memorial has been established.*

THE CONGREGATION NOTES WITH THANKS THESE CONTRIBUTIONS...

General Fund

In memory of **Aaron Stoller** by Howard, Bettina and Jeremy Stoller.

In memory of **Eleanor Marvin** by Ben and Becky Marvin.

In memory of **Morris Alowitz, Sylvia Brownstein and Bernard Smith** by Arthur and Rita Alowitz.

In memory of **Paul Rosenthal** by Hal Rosenthal and Mari Vosburgh.

In memory of **Sylvia Lande and Lazar Kleinfeld** by Howard, Bettina and Jeremy Stoller.

In memory of **Caleb Reeder** by Mark and Cheryl Reeder.

You can contribute online at: <http://www.bnaisholom.albany.ny.us/donations>

THANK YOU

to the following congregants who recently hosted an Oneg Shabbat: Sharon and Mark Sklar, Mimi Bruce and David Ray and Lori Stuart.

to the Bulletin Brigade who helped fold, insert and stuff envelopes to get the February bulletin out: Joan Savitt and Gary Hoffmann.

Wanted: Creative People to Occasionally Help Put Together A Flyer

We are developing a list of congregants who would be willing to put together an occasional flyer for insertion in the bulletin and to appear as part of the Federation's email distribution list on Fridays.

If you are able to create simple flyers, please email Barbara Devore at barbaradevore1@gmail.com

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PERPETUAL MEMORIAL

A Perpetual Memorial provides

- annual announcement of the Yahrtzeit at services
- publication of the Yahrtzeit in our Bulletin
- annual notification to next of kin
- special listing in our annual Yom Kippur memorial book
- a lasting memorial to your loved one

In order to establish a Perpetual Memorial, please fill out this form and return it with your contribution of \$360.

Name of Deceased

Date of Birth _____

Date of Death _____

_____ Use Hebrew date (if so, time of death: _____)

OR _____ **Please establish a Perpetual Memorial for me upon my death.**

Address to which annual notification should be sent:

Name _____

Relationship to Deceased _____

Address _____

Enclosed is my check to B'nai Sholom for \$360.

Signature

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TREE OF LIFE

B'nai Sholom's Tree of Life, Love and Remembrance stands proudly as a vehicle for your thoughts. Leaves are available for a contribution of \$360.00 which includes the inscription of your choice (approximately 50-70 characters recommended.) Names are also listed in a special section of our memorial book published annually at Yom Kippur. To order your leaf, please complete and return the form below.

I wish to purchase a leaf on the Tree of Life inscribed as follows:

(Please print)

examples:

In Loving Memory of
JOHN DOE
By the Doe Family

In loving memory of JOHN DOE
loving husband, father and grandfather

In Memory of
JOHN DOE
By the Family of John Doe

In memory of my beloved husband John,
by Jane Doe

IN LOVING MEMORY OF
JOHN DOE
THE DOE FAMILY

Purchased by:

NAME _____ PHONE _____

ADDRESS _____

Office Processing: Check _____ Date Received _____ Sig.form sent _____



IT'S SNOWING—ARE WE OPEN? Check the telephone message on the B'nai Sholom answering machine for up-to-date information about cancellations. We will also try to post cancellations on our web site. You may also subscribe to cancellation e-mails on our website.

TAX SERVICES BEING OFFERED AT B'NAI SHOLOM: AARP, working with Jewish Family Service's Neighborhood Naturally Occurring Retirement Community, is offering tax assistance for seniors on the following Tuesdays: 2/28, 3/28 and 4/4 from 9 AM - 3 PM. Because we are hosting, B'nai Sholom congregants are eligible to use this service for free.

RABBI: Donald P. Cashman
PRESIDENT: Elizabeth Liebschutz
OFFICE MANAGER: Christine Blackman
BOOKKEEPER: Lisa Allendorph
OFFICE HOURS: MON/WED/THURS/FRI 9:30 AM–2:30 PM

As a rule, the BULLETIN DEADLINE is the second Wednesday of each month. With so much information to report, adherence to the deadline is critical to ensuring the bulletin is sent out in a timely manner.

Period Covered	Deadline
April.....	March 8
May.....	April 12

Articles and news received after deadline are subject to omission.