

B'nai Sholom Reform Congregation

420 WHITEHALL RD., ALBANY, NY 12208
E-mail: office@bnaisholomalbany.org
March 2025

Phone: 518-482-5283
Visit us at <https://www.bnaisholomalbany.org>
Adar/Nisan 5785

B'nai Sholom Reform Congregation is a Brit Olam Congregation in covenant with the world – because we seek the world we want, not the world as it is.

JOIN US FOR PRAYER, MEDITATION, CELEBRATION AND STUDY

Zoom links for services are sent out weekly.

Please call the office for information about telephone access to prayer services.

Friday, February 28	JDAIM KABBALAT SHABBAT SERVICE WITH GUEST SPEAKER MELANIE HECKER	7:00 PM
Saturday, March 1	EXTENDED STUDY OF THE PROPHETS (HYBRID)	10:00 AM
Friday, March 7	KABBALAT SHABBAT SERVICE	7:00 PM
Saturday, March 8	TORAH STUDY (ZOOM)	10:00 AM
Thursday, March 13	PURIM CELEBRATION	7:00 PM
Friday, March 14	TOT SHABBAT	5:30 PM
	KABBALAT SHABBAT SERVICE	7:00 PM
Saturday, March 15	TORAH STUDY (ZOOM)	10:00 AM
Friday, March 21	KABBALAT SHABBAT SERVICE	7:00 PM
Saturday, March 22	TORAH STUDY (ZOOM)	9:30 AM
Friday, March 28	FOUNDERS' DAY SHABBAT @ CONG. GATES OF HEAVEN	7:00 PM
	(NO SEPARATE SERVICE AT B'NAI SHOLOM)	
Saturday, March 29	TORAH STUDY (ZOOM)	10:00 AM
Friday, April 4	KABBALAT SHABBAT SERVICE	7:00 PM
Saturday, April 5	EXTENDED STUDY OF THE PROPHETS (HYBRID)	10:00 AM

Visit <https://reformjudaism.org/learning> for each week's parashah.

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 other's 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...

I imagine that many of us feel about Israel similarly to the way we feel about the US – we love it; care about the wellbeing and treatment of its residents; want to ensure it stays a stable, democratic nation; are sometimes (or often) frustrated by the decisions of its leaders; and want to do what we can to promote our values. A critical way in which we raise our voices in the US is through voting. Did you know that we have a similar voice in Israel as well?

Every five years, elections are held for the World Zionist Congress (WZC). The institution was founded by Theodor Herzl as a way to give Diaspora Jews – those who live around the world – a voice in the creation and now the institutions that help maintain the functions of the State of Israel. To be clear, the WZC is NOT the Knesset, Israel's governing body. Voting in this election will not determine the president, prime minister, or governing coalition. But it *will* influence the leadership, policies, and spending of major organizations that impact the State:

- World Zionist Organization – the conglomeration of Zionist-affiliated institutions including Hadassah, B'nai B'rith, and the Reform, Conservative, and Orthodox Movements
- Keren Kayemet L'Yisrael (KKL-JNF) – owns, leases, and purchases land in Israel; and yes, it's also *that* Jewish National Fund that plants trees
- Keren HaYesod – the fundraising arm for Israel from the rest of the world; it partners with Israeli and Diaspora communities and helps fund things like El Al, Hebrew University, etc.
- Jewish Agency for Israel – originally the temporary government of the emerging State, it now has a hand in the process of Aliyah (Jews emigrating to Israel) and is a voice for Diaspora Jews to the current Israeli government

Together, these organizations oversee *five billion dollars* of spending between WZC elections. The more votes our ballot gets – **#3 – VOTE REFORM** – the more say we get in how that money is spent. Influence from Reform votes in the past has led to rooting out corruption, increased LGBTQ+ rights, greater acceptance of patrilineal Jews as Jewish, gaining funding for Reform congregations in Israel and a reduction in the building of Settlements over the Green Line (in Gaza and the West Bank). In the last WZC election, Reform voters turned out in record numbers... and we still *lost* some seats because of a greater turnout by right-wing Orthodox groups. Those parties are interested in promoting values and priorities that often contradict the ones we would advocate. **So we need your vote!**

Voting is open from **March 10 - May 4, 2025**. To participate in the election, you must be: age 18+, Jewish, a US citizen (other countries have their own election process) and align with the Jerusalem Program (i.e. identify with the basic tenets of Zionism). There is also a processing fee of \$5 to cast a ballot. To learn more, check out www.vote4reform.org and stay tuned for details on a congregational meeting to discuss the process and answer questions. Also, make sure to look in your April Bulletin for reflections by Rabbi Cashman.

Together, we can raise our voice and make a difference!

L'shalom,
Rabbi Weisbrot

From Our President...

This year, Barney Horowitz will be honored as B'nai Sholom's chosen nominee for the 6th Annual Jewish Family Services (JFS) Mensches and Mimosas celebration.

Forty-seven years ago, Barney and his late wife, Lynn, moved to Albany and looked for a small, intimate synagogue. At the same time, the new congregation of B'nai Sholom was meeting in a Presbyterian church while looking for a permanent home. Barney and Lynn found what they were looking for at B'nai Sholom, and in turn B'nai Sholom became home to two dedicated members who were among the cornerstones of our current family.

A member for 47 years, Barney has been described as a "living example of a mensch." During his time at B'nai Sholom, Barney has worked on projects, events and committees, chaired the Adult Education Committee (with which he has been actively engaged) and served as congregational president for two separate terms.

We know Barney as an enthusiastic researcher and sponsor of virtual and onsite presentations about Jewish history and food (no one will forget his presentation on Jews and Chinese food on Christmas!), becoming a connoisseur of halva, Jews in baseball and discussions with notable Jewish authors and correspondents. But Barney is also an avid learner, which is why the Lifelong Learning Committee, previously known as Adult Ed, is so near and dear to his heart. He loves to learn and share new information.

The last paragraph of Barney's nomination for the JFS award reads: It's one thing to be *involved* in committees and boards, but it's another to bring to each group your abilities as a *rational thinker* and *calming influence* who can help people reach compromises – especially regarding issues connected to a congregation you care so deeply about. Barney has done that consistently, and B'nai Sholom is stronger and more positive for it.

By the way, we know Barney enjoys learning for its own sake, but his research and organization of his presentation on Jews in baseball has recently led to an invitation for him to speak at the Baseball Hall of Fame this May. **Mazal tov, Barney!**

Overnight Parking in the Synagogue Lot

While overnight parking is not encouraged, there may be specific circumstances when it is warranted. In this time of heightened security concerns over antisemitism and the emphasis on "if you see something, say something," there are some simple steps you can take to let us know about the situation and avoid unduly alarming anyone if you ever need to park in our lot overnight. When this happens, please follow these guidelines to avoid our calling the police and/or having the vehicle towed:

1. Inform one or all of these parties that you need to park in the temple lot overnight: the Rabbi, the office, or Safety and Security chair Howard Stoller. If you do not inform all three, then whoever you notify will alert the others about your need to park overnight.
 - a. If vehicles parked without notifying anyone are towed, it will be at the owner's expense. The synagogue assumes no responsibility for damages incurred during towing or storage of unauthorized vehicles.
2. Put a clearly visible sign on the vehicle's dashboard indicating who the owner is and the start and end dates for when the vehicle will be in the lot.
3. Please park in the spaces closest to Congregation Beth Abraham-Jacob.

B'nai Sholom community members are encouraged to report any concerns about vehicles to synagogue staff, rather than approaching unknown vehicles directly.

This guideline reflects our commitment to maintaining a safe and welcoming environment, while responsibly accommodating occasional needs for overnight parking.

Winning Recipes from the B'nai Sholom 2025 Chilipalooza

B'nai Sholom congregants enjoyed an evening of delicious competition at Chilipalooza 2025 as our talented cooks battled for the bragging rights of making the congregation's best chili. Here are the winning recipes in the two categories. Try them at home and enjoy!

1st PLACE IN MEAT CHILI CATEGORY

Daniel and Chelsey's Fabulous Chili (from Daniel King and Chelsey Large)

Ingredients:

- 2 pounds ground beef, bison, or turkey (I used beef; 1 lb. 73% lean, 1 lb. 90% lean)
- 2 habañero peppers, chopped fine (wear gloves while handling)
- 1 poblano chili pepper, chopped
- 6 minced garlic cloves
- 2 medium onions, minced
- 1 can chipotle peppers in adobo sauce
- 3 (8 oz.) cans tomato soup
- 1 (10 oz.) can diced tomatoes
- 1 (8 oz.) can black beans
- 2 ½ teaspoon ground cumin
- 2 teaspoons paprika
- 2 teaspoons unsweetened cocoa powder
- 1/2 teaspoon ground coriander
- 2 tablespoons chili powder
- 1 teaspoon cayenne pepper
- salt and ground black pepper to taste
- 1 shot Rye whiskey
- olive oil

Directions:

1. Brown meat with chopped onions and minced garlic in a dash of olive oil (I recommend doing each pound separately)
2. Toss browned meat, onions, and garlic into crock pot
3. Throw the other ingredients into the crockpot and stir until evenly mixed
4. Cook on low for 4 hours
5. Add salt & pepper to taste as needed
6. Refrigerate overnight (this is an essential step that should not be disregarded!)
7. Cook on low another 4 hours
8. Serve with a side of buttered corn bread!

2ND PLACE IN MEAT CHILI CATEGORY

Barry's Durn Good Chili (from Barry Pendergrass)

Note: Items marked with an asterisk (*) are optional. This recipe has many variables.

Ingredients:

1. *1 lb. red kidney beans (If you want to be authentic, real Texas chili does not have beans) or 2 cans kidney beans, rinsed
2. 4 lbs. beef in 3/4" cubes
3. 6 Tbsp. vegetable oil, 4 for meat, 2 for onions and garlic
4. 1 Medium-Large onion, chopped and sautéed
5. 4 garlic cloves, chopped and sautéed
6. 1 Cup red wine
7. 1 28 oz. Can crushed tomatoes
8. *1 jalapeno, or poblano, or other chili for added heat. Chopped. (Cook's option. I did not include it for Chilipalooza nite.)
9. 2 Tsp. beef bouillon
10. 1/3 cup cider vinegar
11. *3 Tbsp. Sofrito and/or 3 Tbsp. Tomato paste
12. 2 Tsp. oregano
13. 2 Tbsp. paprika
14. 3 Tbsp. cumin
15. 1 Tbsp. celery seed
16. 1/2 Tbsp. ancho chili powder
17. 1/2 Tbsp. chipotle chili powder
18. *1 oz. dark chocolate or 3 Tbsp. molasses
19. 3 or 4 mild chilis like Anaheim. Bite size pieces
20. 2 bell peppers, bite size pieces

Directions:

1. If using dry beans, rinse and cover with water 2" to soak overnight. Discard any remaining water in the morning. In a large pot bring 3 cups of water to a boil and add soaked beans. Bring water back to boil. Boil beans for 10 minutes. Save water to make soup if you like. Add small amounts to chili later if the mix becomes too dry.
2. Trim beef as needed. Sauté beef in batches with 1 Tbsp. oil each to brown outsides. Kosher beef yields lots of water. Pour the water off into the chili pot and sauté beef lightly.
3. Add oil to pot and sauté onions to translucent. Add garlic last minute or so.
4. Add wine to the pot and deglaze the bottom with it before adding it to cooking pot.
5. Put beans, beef, onions, garlic, and items 6 through 18 into the cooking pot or slow cooker. Stir and cook in slow cooker for 6 to 8 hours. On stove top use low heat to cook minimum 4 hours, stirring occasionally.
6. 45 minutes to 1/2 hour before it's done, add chopped peppers (items 19 and 20).
7. If mix is too dry, add bean water. If mix is too wet, put two Tbsp. corn masa in a quarter cup water. Mix till smooth and stir into the pot.

1ST PLACE IN VEGETARIAN CHILI CATEGORY

Delicious Bourbon Peach Chili (Vegan) (from Josh Brody)

Average cook time: 90 minutes (plus simmering to reduce more as desired).

Ingredients:

- 1 tbsp. olive oil
- 100 ml. bourbon (2 shots)
- 4 bell peppers (2 green, 2 orange) chopped into large strips
- 4 medium yellow onions – roughly chopped
- 3 jalapeño peppers – diced and seeded
- Half bulb garlic – finely chopped
- 1 large 30 oz. can light pinto beans (drained)
- 2 small 13 oz. cans of black beans (drained)
- 1 large 30 oz. can of sliced peaches in juice (drained)
- 1 large 30 oz. can of Italian diced tomatoes (slightly drained)
- 1 6 oz. can of tomato paste
- 6 oz. chili sauce

Spices: Kosher Salt, Black Pepper, Cumin, Oregano, Cayenne pepper, Paprika (Smoked Spanish & Hungarian Half-Sharp), 2 bay leaves, and cinnamon.

Prep:

In a bowl stir peppers and onions in the olive oil, with some salt and pepper.

Finely chop the garlic.

Open and drain the cans.

Get the bourbon and a shot glass.

Cooking:

1. Over medium heat, sweat the peppers and onions, stirring to avoid burning (3-5 minutes).
2. Add the garlic (2-4 minutes).
3. Pour one shot of bourbon in, and increase to high heat, stirring to “deglaze” the pot/pan and reduce the alcohol. Then add a second shot and do the same, stirring. Then reduce to medium-low (3-6 minutes).
4. Put on a layer of spices (Cumin, Cayenne pepper, Paprikas, and more cumin), stirring between each spice.
5. Add the tomatoes, adding some oregano on top before stirring. Bring to a simmer. Add bay leaves.
6. Add the pinto beans, dust a layer of cumin on top before stirring.
7. Once simmering again, add a can of black beans, dust with a layer of one paprika before stirring.
8. Repeat with the second can of black beans and the other paprika.
9. Add the tomato paste, and a layer of cumin, stir to mix the paste all around.
10. Add the chili sauce.
11. Let the chili reduce by simmering. (If you are using firm, fresh peaches, add them before reducing, adding a layer of cinnamon on top of just the peaches.) (5 minutes+)
12. Add the peaches, adding cinnamon on the peaches before stirring.
13. Taste and then season to balance the flavors.
14. Simmer until the chili is as soft as you want it. Keeping the lid on/off as necessary to get the desired thickness.
15. Taste again before adding any final spices and removing the bay leaves.

How to make it well:

The key to making a good chili is to make a good chili and then remember what it tasted like along the way. Chili's flavor gets stronger as it simmers, so you need to taste along the way to make sure you have the desired balance but not be so strong that it's overpowering in the end. Since chili is spicy, I like to use fruit to offer a balance to that heat. The alcohol is used to help "deglaze" the pot and to add another complementary flavor. I add a spice to each item I add to the chili. Above I listed what I actually used for the chili, but so many substitutions are possible, like red onions instead of yellow ones for more heat, or a spicier pepper than jalapeños, or juice instead of alcohol. Texture also matters, so I try not to chop anything too small, so that it keeps some structure. Use shorter cook times if you prefer things firmer. If you are using a crockpot, I recommend sautéing/sweating your vegetables in a pan first and cooking it on high for a long time.

2ND PLACE IN VEGETARIAN CHILI CATEGORY

Yummy Classic Vegetarian Chili (from David Liebschutz)**

Ingredients:

- 1 tbsp. olive oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 bell pepper, diced
- 1 jalapeño, seeded and minced (optional)
- 1 can (15 oz.) black beans, drained and rinsed
- 1 can (15 oz.) kidney beans, drained and rinsed
- 1 can (15 oz.) pinto beans, drained and rinsed
- 1 can (15 oz.) diced tomatoes
- 1 cup vegetable broth
- 2 tbsp. tomato paste
- 1 tbsp. chili powder
- 1 tsp. cumin
- 1 tsp. smoked paprika
- 1/2 tsp. oregano
- Salt and pepper to taste

Directions:

1. Heat the olive oil in a large saucepan on medium heat. Add the onion, garlic, bell pepper, and jalapeño. Sauté for 3-4 minutes until softened.
2. In a crockpot or heavy pot, add the beans, diced tomatoes, vegetable broth, tomato paste and spices. Stir well.
3. Heat on medium low and cook until the beans are soft (a couple of hours).
4. Stir and adjust seasoning if needed. Serve with toppings like avocado, cilantro or sour cream.

Take a Night Off from the Kitchen!

On Tuesday, March 25, plan to take a break from cooking and cleaning up by supporting Family Promise with a Dine to Donate event at **Recovery Sports Grill** on New Scotland Road across from Albany Medical Center. Family Promise will receive 15% of your dining tab.

DINE IN: If you plan to eat at the restaurant, the **coupons enclosed in this Bulletin** are good from 4-8 PM. Share them with your friends, neighbors and co-workers.

TAKE-OUT can be ordered all day by following these steps:

- 1) Your coupon code: **FAMILYPROMISE25**
- 2) Place your order via the online system. The link for online ordering is:

<https://rsg.alohaorderonline.com/>

- 3) The code will work all day long. Guests can also order by visiting the Recovery Sports Grill website (recoverysportsgrill.com) and clicking "Order Online." Be sure that you have selected the Albany location for your order.
- 4) Once you complete your order to check out, you will see a place to enter the coupon code before the section to indicate your tip amount.
- 5) Guests should click the box and enter the code provided in step 1.
- 6) Guests will then see \$.01 removed from their order. This is to confirm the code was input and will be counted toward 15% back to the organization.

Thanks for your support and "Mangia!"

Ten Years Helping Homeless Children and their Families!

Join us at Kabbalat Shabbat services on April 4 at 7 PM as we welcome Aisha White, board secretary for Family Promise of the Capital Region (FPCR.) Aisha is a dynamic speaker who will inspire you with her enthusiasm about the success of the program's first 10 years.

FPCR engages the community in support of families facing homelessness, providing temporary shelter and hospitality, wraparound services and the guidance they need to build a brighter future. Families are able to remain together as they receive support to secure or maintain stable and affordable housing.

B'nai Sholom has been a support congregation since the beginning and currently partners with Delmar Reformed Church. You'll hear not only about what has been achieved but also what Family Promise is doing now. **Come and find out how you can be a part of Family Promise!**

By special arrangement with NBC – the Nebuchadnezzar Broadcasting Company – in honor of *Saturday Night Live's* 50th season:

**B'nai Sholom's
Shushan National Touring Company and the Gluttons for Punishment
Present**

SNL: Shushan Night Live!

Featuring our favorite Bible love story like it's never been told before – a totally un-Orthodox (really!!) spiel written and performed by B'nai Sholom's own Cohenheads, land sharks and wild and crazy guys!

Thursday, March 13, 7 PM

Giggle as a gaggle of crazy congregants deftly delivers
delightfully deranged ditties

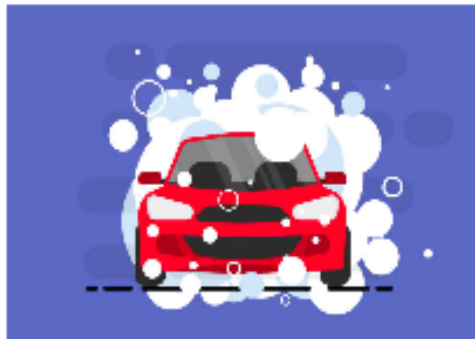
Continuous revelry

Multi-access – Live in the Sanctuary (**come in costume**) and at home via Zoom

DON'T BE A DEBBIE DOWNER!

**CELEBRATE PURIM WITH B'NAI SHOLOM
AND MAYBE YOU'LL EVEN SEE RUSSIA FROM YOUR HOUSE**

YEAH – THAT'S THE TICKET!!



Family Promise is excited to announce that we are launching a **Hoffman Car Wash “Helping Hands” fundraising campaign**, which will run from now until June 30, 2025. As a participant in the program, you can have a clean car AND benefit Family Promise.

It’s Easy! Simply click on the link below to order as many tickets as you like and have them delivered electronically to an email or mobile device. You can choose either a \$14 Exterior Wash (available at all locations) or a \$44 Exterior and Interior Cleaning (good at Hoffman’s full-service locations). The tickets also make great special-occasion or holiday gifts for family and friends. Whatever option you choose, Family Promise keeps **50% of the profits!**

<http://www.hoffmanhelpinghands.com/fundraisers/FamilyPromise-CR>

Spread the Word! Feel free to share this address with your friends, family, or coworkers. And if you belong to a group and would like to offer this opportunity to its members, you can print a physical order form directly from the link above.

Direct Aid to Families. Proceeds from the campaign will support our direct Family Assistance Fund, which allows us to offer temporary shelter and case management to unhoused families and gap funding for rent, food, transportation, dental care and other urgent unmet needs for those on the verge of homelessness.

Thank you! Thank you in advance for supporting our mission by participating in this fundraiser. Together, we can make a big difference in the lives of families in need.

Questions? Visit the [Hoffman’s Helping Hands website](http://www.hoffmanhelpinghands.com) or email our campaign chairperson at adeleoc345@gmail.com.



PRESENT TO SERVER

dine to DONATE



Tuesday, March 25, 2025, 4PM-8PM

Date/Time

Albany, NY

Location

Family Promise of the Capital Region

Organization

Please present at the time of payment to have up to 15% of your check's value, excluding tax & tip, donated to the organization above. Not to be used with any other coupons or discounts. Tickets are not to be distributed in the restaurant or within the parameter or parking areas. Valid only for the date and time listed above.

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Celebrating 50 Years and Beyond: 2024-2025/5785 Appeal

Raising funds for our synagogue now and into the future

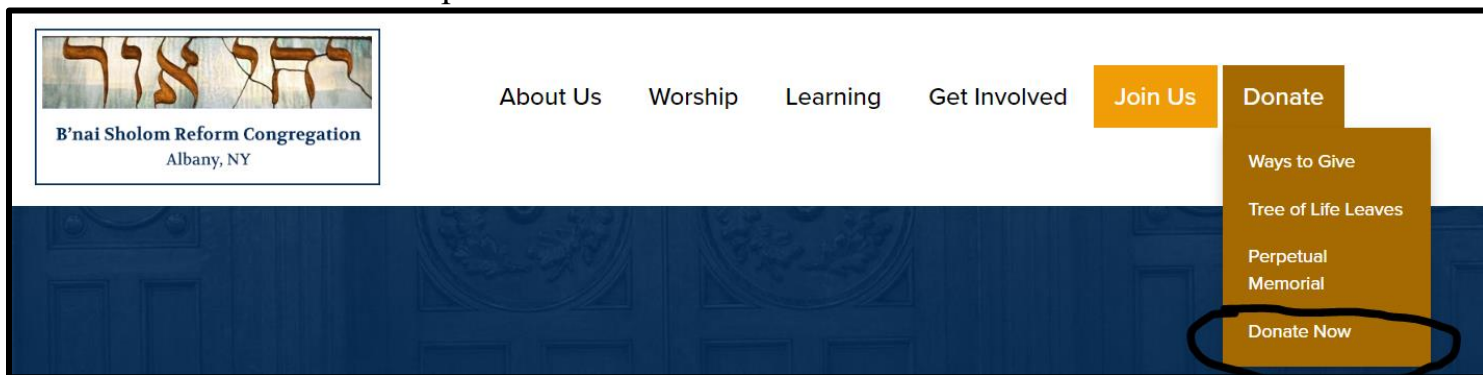
In 2022-2023, B'nai Sholom undertook a successful fundraising appeal – we called, and you answered. This Fall, with the support of the Board of Trustees, B'nai Sholom is reigniting our fundraising campaign to raise *funds needed to sustain and support the synagogue now and into the future.*

Donation is easy.

Option 1 – Send a check to B'nai Sholom, in the memo line please note “Fundraising Appeal”

Option 2 – Donate online by visiting the B'nai Sholom website

- Use the Donate Now option.



- Enter donation amount and select “Fundraising Appeal”

Option 3 – Please contact Gail Golderman if you are over 70 ½ and interested in making a Qualified Charitable Distribution (QCD) from your IRA.

Thank you for your support!

ADULT ED VIRTUAL AUTHOR SERIES

Zoom with Pulitzer Prize-Winning Author Jonathan Eig

Wednesday, April 2, at 7:15 PM

In a very special event, B'nai Sholom will host by Zoom **Jonathan Eig**, author of the 2024 Pulitzer Prize winner *King: A Life*, which The New York Times hailed as the definitive biography of Dr. Martin Luther King, Jr. Per the Pulitzer committee, it is "a revelatory portrait of Dr. King that draws on new sources to enrich our understanding of each stage of the civil rights leader's life, exploring his strengths and weaknesses, including the self-questioning and depression that accompanied his determination."

Eig's previous book, *Ali: A Life*, won a 2018 PEN America Literary Award, and he served as consulting producer for the Ken Burns-directed PBS series "Muhammad Ali." Eig, who is a former senior writer for The Wall Street Journal, has written several other biographies and works of non-fiction. He also appears on a weekly podcast with his rabbi discussing the current parshah. For those who wish to read the King biography, there are multiple copies in the local library system. This Zoom with the Jonathan Eig is open to members of the B'nai Sholom community and friends.

Zoom with Award-Winning Novelist David Bezmozgis

Tuesday, April 29, at 7:00 PM

David Bezmozgis will join us Tuesday, April 29, at 7 PM via Zoom to discuss his book *The Betrayers*. This novel gives us one fraught, momentous day in the life of a Soviet Jewish dissident who now finds himself a disgraced Israeli politician. Fleeing with his mistress to the faded Crimean resort of his youth, he shockingly encounters the former friend whose denunciation sent him to the gulag 40 years earlier.

In prose that is elegant, sly, precise and devastating in its awareness of the human heart, Bezmozgis has rendered a story for the ages, an inquest into the nature of fate and consequence, love and forgiveness. "A master class for fledgling writers, and an inspiration for any reader trying to figure out how novels will be saved," said The New York Times. "A remarkable, ebullient novel," wrote the Boston Globe. Copies will be available at the synagogue and, of course, can be purchased at your favorite bookstore. This Zoom is open to members of the B'nai Sholom community and friends.

Where Would B'nai Sholom Be Without YOU? Where Will You Be on Friday, May 23?



All volunteers (you know who you are) and your families are invited to a special dinner to celebrate the many people who make our synagogue thrive. You will receive an invitation by mail in April.

This is not a potluck dinner. Food, place settings and beverages will be provided. All you must do is RSVP once you receive your invitation, since the social hall only holds 100 people.

What we are asking now is that you save the date – that's it. Mark your calendars, so that we may honor you for your service to our synagogue.

Hope to see you there!

Your Member Events Team

The Family Page...

Purim

Did you know that PJ Library sends free, age-appropriate Jewish children's books to families every month? These stories can spark conversations that inspire the whole family to explore and celebrate what they love about Jewish life. **Sign up at PJLibrary.org.**

PJ Library has lots of ideas about how to celebrate Purim with your children. Here's one we love: creating and delivering *mishloach manot* (Purim gift baskets) for friends and family is a great part of Purim. People send *mishloach manot* for a couple of reasons. While it's nice to share a little love with friends and family, giving gifts at Purim is also a reminder to care about the needs of others, especially those who may be struggling.

You can put just about any ready-to-eat item in your *mishloach manot*. If your kids are taking charge of this year's gift baskets, give them some guidelines about simple things to include. Hamantaschen and fresh fruit are standbys, while trail mix and fruit leather are healthy snack options that can be store-bought or made from scratch.

Citation: PJLibrary.org

Working Mom's Hamantaschen (From AllRecipes.com)



Ingredients

yields 24 servings

- cooking spray
- 1 (15.25 ounce) package moist yellow cake mix
- 1 cup all-purpose flour
- 2 eggs
- 2 tablespoons water
- 1 cup fruit preserves, any flavor

Directions

1. Preheat the oven to 375 degrees F. Grease two cookie sheets with cooking spray.
2. In a large bowl, mix together cake mix and flour. Stir in eggs and water to form a stiff dough. On a lightly floured surface, roll dough out to a thickness of 1/8 inch. Cut dough into 3-inch-diameter circles and place 2 inches apart onto the prepared cookie sheets. Place 1 teaspoon fruit preserves into the center of each circle and pinch the sides to form three corners. Moisten with water if necessary.
3. Bake in the preheated oven 6 to 8 minutes until lightly browned. Allow cookies to cool for 1 minute on the cookie sheets before removing to wire racks to cool completely.

Thank You!

... to the fantastic Bulletin Brigade who fold and stuff the monthly Bulletins: Deb Adler, Joe DeFronzo, Barbara Devore, Rema Goldstein, Cheryl and Mark Reeder, Martha Rozett, Jim and Joan Savitt, Anita Stein, Lew Sperber, Amy Sternstein, Cheryl and Mark Reeder, Mari Vosburgh, Martie Teumim, Dee Wind.

... to the following congregants who recently hosted an oneg Shabbat or kiddush lunch: Lois Gordon, Maxine and Eric Goldberg, Melissa Putterman Hoffmann and Gary Hoffmann in celebration of all those who participated in Shabbat Shirah, The Disabilities Committee.

Our Recent Kibbutzniks

In honor of Rachel Hayes from her sister, Deb Adler

The Congregation Notes with Thanks These Contributions:

General Fund

Ann Shapiro and Barry Pendergrass

In Memory of Eleanor Marvin by Ben and Becky Marvin

Free Food Fridge

Judith Duckor; Laurie Shanks

In Memory of Lillian Dinkin by Jessie Dinkin and Valerie Tabak

Caring Community Fund

On the Occasion of the Wedding of Alison Nickford and Hayden Schwartz by Ben and Becky Marvin

Annual Fundraising Appeal

Martha Rozett; Kerry Kurtus; Maxine and Eric Goldberg

Mishloach Manot

Howie and Bettina Stoller; Rochelle Goldfarb and Gail Golderman; Arthur and Rita Alowitz; Ruth Burkowsky; Maxine and Eric Goldberg; Bruce and Edith Goldstein; Jamie Miller; Jim and Joan Savitt; Mark and Sharon Sklar; Marcia Tress; Mari Vosburgh; Jesse Dinkin and Valerie Tabak; Roy and Judy Fruiterman; Barney Horowitz; Shay Reboh and Gabriela Maraschin; Lewis Sperber; Ben and Becky Marvin; Matt Malsky and Nancy Newman; Rema Goldstein; Ann Shapiro and Barry Pendergrass

Please note, some donations will be recorded a month after they are received due to technical issues.

The congregation mourns the recent passing of

Allan Dean,
Father of Linda Strohl and Father-in-Law of Richard Strohl

May his memory forever be for a blessing.

The following Yahrtzeits will be observed in March:

3/7

Gertrude Fass; Abe Rudman; Virginia Hazard; Avi Ezra; Jonas Bernstein*; Murray Maurer; Jerome Morse; Eugene Tuck; Stanley Levy; Shirley Dean; Gail Patricia Ryan-Tannen; Irma Weiss

3/14

Barry Brody; Mitchell Burkowsky; David Goldfarb; Evelyn Rosen; Harold Nozik; Samuel Kaplan*; Herman Reichbach

3/21

Izadore Pollack; Judith Klein; Louis Schaffer; Benjamin Steinhart; Sylvia Lande; Lazar Kleinfeld; Albert Blakeslee*; Alfred Cohen*; Elsie Meer; Julie Lawrence*; Donald A. Wexler*; Carey B. Hatch Jr.; Adele C. Blumenthal

3/28

Samuel Berman*; Helga Bessac; Max Rosen; George Kurak; Paul Rosenthal; Doris Stephany; Dora Stein; Richard Rosenthal; Evelyn Turoff*

4/4

Leonarda DeFronzo; Joseph Caplan*; Lilyan Oblas*; Samuel Adels*; Harry C. Katzin*; Sara Steinhart

Be On Guard Against Email/Text Spoofing Scams

STAY ALERT! If you see a suspicious email or text message that claims to come from Rabbi Weisbrot or someone else at B'nai Sholom, double-check the email address or phone number of the sender – it may be a scam. When in doubt, **do not click on any links or attachments** and **do not reply** to the message. Send a fresh message to the correct address or number for the supposed sender or call them directly to confirm.

RABBI: Danielle Weisbrot can be reached at rabbi@bnaisholomalbany.org

RABBI EMERITUS: Donald P. Cashman

PRESIDENT: Melissa Putterman Hoffmann can be reached at president@bnaisholomalbany.org

OFFICE MANAGER: Emily Pickering can be reached at office@bnaisholomalbany.org

OFFICE HOURS: TUE/WED/THURS/FRI 9:30 AM–4:00 PM

Articles and news received after the deadline are subject to omission. As a rule, the Bulletin deadline is the 2nd Wednesday of every month. Adherence to the deadline is critical to ensuring that the Bulletin is sent out in a timely manner.

Period Covered

Deadline

April

March 12

May

April 14