



Lake Placid Synagogue Newsletter

2307 Saranac Avenue, Lake Placid, NY 518-523-3876

January/February 2012

Happy New Year!

From the Desk of the Adirondacker Winter 2012

It is winter. The snows have fallen and the Adirondacks are covered with a mantle of white. It is breathtakingly beautiful. (In fact, I am writing this in mid-December, on a warm and rainy night, and we can all dream.) Life goes on and the pressures of daily life keep us moving on our hectic schedules. The holiday season makes demands of us to be with family. The snow at Whiteface beckons bewitchingly to us. Some even like ice fishing. This mountain wonderland is ours to enjoy.

Once a month there is an opportunity to take a break from the real world and turn to our inner selves for a small moment of reflection. Elsewhere in this newsletter, as in previous newsletters, there is to be found a schedule of services. These bi-monthly occasions are the life-breath of Judaism in the Adirondacks. On these predetermined Friday nights, the third of each winter month we have planned a service. The Rabbi is in the synagogue, the heat is on, and the lights are on. There is an air of great expectancy. Will there be a congregation tonight - maybe even a minyan.

In Roman times a certain rabbi was being persecuted by a general. He was asked numerous questions which he managed to answer, and thus preserve his community and his life. One day the Roman general thought up a new question which he asked the rabbi. "Rabbi, I have a dove in my hands which are behind my back. Is the dove alive or dead." The rabbi thought quickly. If he said the dove was alive all the general had to do was wring the neck of the dove and it would be dead. If he said it was dead all the general had to do was bring the dove out from behind his back and show it alive. Either way the answer would be wrong. So the rabbi replied:

"The answer is in your hands."

With best wishes,
Peace and health!

Alec H. Friedmann
Rabbi
adk-reb@ix.netcom.com

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JOIN US FOR SHABBAT SERVICES AND
POTLUCK DINNER THE THIRD FRIDAY
EVENING OF EACH MONTH AT 6:30PM

January 20th, 6:30pm – Service & Potluck
January 28th, 10am – Bar Mitzvah of

Avraham Kupperman

February 8th, 7pm - Tu B'ish Vat Dessert Seder

February 17th, 6:30pm – Service & Potluck

March 7th, 7pm – Purim Celebration

President's Message – January 2012

I've noticed a change at the LP Synagogue over the past few months. Our little Friday evening services and potlucks have had amazing turnouts. We've been averaging over 20 people at each service. Also, our membership list has grown. We are now at 48 paid families! And I have gotten a number of membership inquiries from families that are in the process of moving into the area. We must be doing something right.

We hosted Temple Beth Israel's Sunday school class on a cold Sunday in November. A few of our local children joined the group from Plattsburgh for the day. It was wonderful to see our temple filled with children. They are our future.

Speaking of children – as they grow up we like to celebrate with them. I hope congregation will join us as we celebrate the Bar Mitvah of Avraham Kupperman. He will be called to the Torah on January 28th at 10am. It has been a while since our last Bar/Bat Mitzvah. Come help us pass the Torah on to our next generation.

Sue Semegram, President

A bissel a Yiddish– a continuing tutorial

Here are the Yiddish words for this issue:

1. **tuches**

Rear end, bottom, backside, buttocks. In proper Yiddish, it's spelled *tuchis* or *tuches* or *tokhis*, and was the origin of the American slang word *tush*.

2. **yente**

Female busybody or gossip. At one time, high-class parents gave this name to their girls (after all, it has the same root as "gentle"), but it gained the Yiddish meaning of "she-devil". The matchmaker in "Fiddler on the Roof" was named Yente (and she certainly was a *yente* though maybe not very high-class), so many people mistakenly think that *yente* means matchmaker.

3. **yiddisher kop**

Smart person. Literally means "Jewish head." I don't want to know what *goyisher kop* means.

YARTZEITS 2012

5772



Yartzeit Candle/Yizkor Service

There are 4 times a year when Jews light a special candle, called a Yartzeit Candle, in memory of loved ones who have died. Yizkor is a memorial service recited on Yom Kippur as well as the last days of Passover, Shavuot, and Sukkot. Yizkor, the Hebrew word for "remember", asks God to remember those we mourn and to grant them proper rest.

A Yartzeit Candle is lit at sundown on...

The first night of Yom Kippur

The night of Shemini Atzeret
(the 8th night of Sukkot)

The second night of Shavuot

The last night of Passover

Yizkor service takes place the following day.

TEVET

Tevet 6	January 1	Joseph Durst
Tevet 8	January 3	Renee H. Ring Sally Zaharia
Tevet 9	January 4	Jennie Blank
Tevet 10	January 5	Rae Sheckley
Tevet 11	January 6	Fanny Feinberg
Tevet 12	January 7	Meyer Finkelstein
Tevet 18	January 13	Ernest Mayman Lillian Weinstein

Tevet 21	January 16	Joseph Samuels
Tevet 29	January 24	William Prager Jack Davis

SHVAT

Shvat 1	January 25	Lina Harburger
Shvat 5	January 29	Isaac M. Polsky
Shvat 6	January 30	Leon Goldberg Rebecca Polsky Harry Kovensky
Shvat 7	January 31	Anna Greenberg
Shvat 8	February 1	Sol Nager
Shvat 9	February 2	Eli Mitnik
Shvat 11	February 4	May Gingsberg
Shvat 13	February 6	Adolph Effenbach
Shvat 14	February 7	Rabbi Leo Gutel
Shvat 15	February 8	David Goldenberg
Shvat 16	February 9	Max Alder
Shvat 18	February 11	Arnold Roberts
Shvat 24	February 17	Mildred Bellew
Shvat 25	February 18	Harold H. Blank
Shvat 27	February 20	Hyman Arlan Sally Chatzky

Shvat 28	February 21	Samuel S. Sadove Sidney Katz
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ADAR

Adar 3	February 26	Dr. Martin Buchband Jacob Ringler David Davis
Adar 4	February 27	Felica Leon
Adar 5	February 28	Hugo Zacharia Dora Stern Herman Oppenheimer Martin Klein

Each issue of the newsletter contains YARTZEIT observances of individuals that have some connection to the temple. We would appreciate your help by carefully reviewing the list and advising us of any additions or corrections. If your loved ones names do not appear please send the correct information including the exact date so it can be converted to the Hebrew date. We would be honored to publish their names. Please email this to Sue at: sue@lakeplacidsynagogue.org

A Word From a Board Member – no – it's the Rabbi's wife...

This issue we hear from Susan Friedmann:

Married to the Rabbi

Over the 41 years Alec and I have been together, I've often been asked what it's like being the "rebbitzin." Those who know me well, appreciate my feelings about that word.

For me it conjures up an image of an elderly woman in drab garb, wearing a sheitel, and a kerchief wrapped around her head. Not exactly how I see myself.

From the time we married, I vowed that I would support Alec in whatever way I could, yet I didn't want to feel obliged to anyone or anything in the congregation. I wanted to make my own decisions about how I would get involved. I wasn't going to let anyone do that for me.

Over the years in the various congregations around the world Alec has served, my approach has been understood and accepted. And, for my part, I've always found some way to get involved, and play a part. There was only one congregation who thought they were getting a two-for-one deal. Alec quickly informed them that they were only hiring him!

Then there were a few individuals (very few) who wanted to put Alec on a pedestal, and feel that he was untouchable! I promptly quashed that thinking!

So getting back to the question of what it's like to be married to the rabbi, in short, it's probably pretty similar to many of your relationships. There are good times, and there are challenging times.

Living in a parsonage right next door to the synagogue has possibly been the toughest thing to get used to. Having people come into your home when you're not there to do some maintenance, or having the police come to your door because of the synagogue alarm, and of course, our share of vagrants who go church-hopping wanting to borrow money. You'll be pleased to know that I am extremely cautious about opening the door when I'm alone in the house.

The Lake Placid Synagogue has been extremely good to us, and we've had the opportunity to befriend so many wonderfully generous individuals. Of all the congregations we've been a part of, this one is very special.

Thank you so very much!

Susan Friedmann
The Rabbi's Wife

Tu B'ish Vat Seder and dessert, February 8th, 7pm

This is a time to celebrate the beginning of the "New Year for Trees." It is the season in which the earliest blooming trees in the Land of Israel emerge from their winter sleep and begin a new fruit-bearing cycle. Scholars believe that Tu B'ish Vat was originally an agricultural festival, marking the emergence of spring. After the destruction of the Temple in 70 A.C.E. this holiday was a way for Jews to symbolically bind themselves to their former homeland by eating foods that could be found in Israel. In the sixteenth and seventeenth century Kabbalists created a ritual for Tu B'ish Vat similar to the Passover seder. Today, Tu B'ish Vat has also become a tree planting festival in Israel, in which both Israelis and Jews around the world plant trees in honor or in memory of a loved one or friend. We celebrate by doing a simple Seder and enjoying the fruits and nuts of the season and singing songs. Bring your favorite dessert.

Glazed Pecans

1 egg white
1/2 cup packed brown sugar
2 tablespoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1 tablespoon vanilla extract
1 pound Pecan halves

Preheat oven to 300 degrees. Coat a baking sheet with cooking spray. In a large bowl, beat egg white until foamy. Stir in brown sugar, cinnamon, cloves, ginger, and vanilla. Add nuts, and stir to coat. Spread evenly onto prepared pan. Bake for 30 minutes, stirring occasionally, or until well toasted and golden brown. Remove from oven, and cool completely. Store in an airtight container.

Chanukah Thanks to our Latke King & DJ

On Sunday evening, December 25th, the congregation gathered once again to celebrate Chanukah together. Each family lit their own menorahs which brightened and warmed the room. We enjoyed Chanukah music courtesy of DJ Harris Semegram and ate latkes made by our 'Latke King', Steve Erman. He does such a wonderful job that he has been granted this task for the next 10 years at least! The children did some crafts and we all enjoyed our latkes and Chinese food. (It was Christmas day and we wanted to do what all Jews do on Christmas day.) It was truly a warm and memorable evening.

The Rabbi Talks about Purim

Esther must be one of the most familiar books of the Bible, because we read it as our main observance of the festival of Purim. We learn the basics of the story as children. As we get older, more and more subtleties become apparent in this fascinating story.

'Purim' means 'lottery' – specifically the lots that Haman drew to determine the date on which the Jewish population of the Persian Empire would be destroyed. Looking at the story it is really the recounting of an extended series of chance events, like beads in a string, which describes how the loss of a nail in a horseshoe leads inexorably to the loss of a kingdom.

If Vashti had not had the spirit to refuse her husband's demands, she would not have been cast out, and the king would not have looked for a new queen. And the lottery of the beauty contest would not have taken place so that Esther could win the heart of the king.

How did Haman conceive his burning hatred of the Jews? It was because, on one occasion, one Jew had refused to bow down to him. Had Haman never encountered the proud Mordecai, had Mordecai conformed to the protocol of the palace gate and had he bent the knee as he was required – then, maybe, Haman would never have become the prototype anti-Semite and the Persian Jews would have lived on in peace. If the king had slept well he would not have heard of Mordecai's loyalty and Mordecai would have been forgotten.

For almost a year the Jews of Persia lived in fear for their lives. Today Jews and Arabs in Israel and Palestine fear the coming of a missile carrying the deadliest of payloads. Can such a missile be intercepted and destroyed? More draws in the lottery of history.

The Book of Esther reminds us of the extent to which the world is vulnerable to the outcome of unpredictable or even chance events, and the extent to which we have to rely on the courage and wisdom of those who find themselves in positions of power. Mordecai warns Esther: 'If you keep silent in the crisis, relief and deliverance will come to the Jews from another place'. God is never mentioned in the Megillah. But perhaps God is really here, all along, in another hidden place, bringing the world relief and deliverance through the wise decisions of world leaders . . . and the fall of the dice.

Purim – Megillah, Graggers and Hamantaschen, March 7th, 7pm

Dress up or dress down – wear a costume if you would like, but come and enjoy this festive holiday with us. This is your chance to make lots of noise in the sanctuary. There will be a prize for the best costume and the best Hamantaschen. Never made them before – here is a great recipe.

Hamantaschen

3 eggs	1 cup granulated sugar
3/4 cup vegetable oil	2 1/2 teaspoons vanilla extract
1/2 cup orange juice	5 1/2 cups all-purpose flour
1 tablespoon baking powder	1 cup fruit preserves, any flavor

Preheat oven to 350 degrees. Grease cookie sheets.

In a large bowl, beat the eggs and sugar until lightly and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured surface, roll dough out to 1/4 inch in thickness. Cut into circles using a cookie cutter or the rim or a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each one. Pinch the edges to form three corners.

Bake for 12 to 15 minutes or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.



Kreplach

Wrappers

3 cups flour
1 teaspoon salt
3 eggs, beaten
3 tablespoons cold water
1 egg, beaten, for binding kreplach
1 tablespoon salt

Meat filling

2 tablespoons corn oil
3/4 cup finely chopped onion
1/2 pound chopmeat
1 egg yolk
2 tablespoons finely chopped fresh parsley
1 teaspoon salt
1/4 teaspoon pepper

Meat Filling Heat corn oil in a skillet; sauté onions until nicely browned, remove with a slotted spoon, and set aside. Add meat to the pan and sauté on high heat, stirring frequently until all meat is browned. Put the onions back in, and sauté with meat, stirring constantly for 1 minute. Let cool. In a bowl, thoroughly mix meat-onion mixture with all remaining ingredients.

Potato Filling Heat corn oil in a skillet, and sauté onions until nicely browned. At the last minute, add garlic, which browns quickly. In a large bowl, combine onion-garlic mixture with all other ingredients, and blend thoroughly.

Cheese Filling Combine all ingredients in a bowl, and blend thoroughly.

Make wrappers and cook:

Sift flour and 1 teaspoon salt into a large bowl, and create a well in the center. Pour eggs into the well, and, wetting your hands, knead into a dough. Add water, and continue kneading until dough is smooth. Roll dough into a ball, place it in a bowl, cover the bowl with a damp cloth, and refrigerate for 30 minutes.

On a well-floured board, roll dough as close as possible to paper-thinness with a floured rolling pin. Cut into 2-inch squares. You can roll each individual square a bit thinner before you fill it. Have bowl with beaten egg, a teaspoon, and filling at hand. Place a flatware teaspoon of filling in the center of the square and fold diagonally to create a triangle. Seal sides with egg mixture.

Bring a pot of water to a vigorous boil, add 1 tablespoon salt, drop in the kreplach, and cook for 20 minutes. Serve in chicken soup or, for dairy fillings, with sour cream and fried onions.

Potato filling

2 tablespoons corn oil
3/4 cup finely chopped onion
1 teaspoon finely chopped or crushed fresh garlic
1 egg yolk
1 cup cooked, mashed potato
2 tablespoons minced fresh parsley
1 tablespoon minced scallions
1 teaspoon salt
1/4 teaspoon pepper

Cheese filling

1 cup farmer cheese
1/4 cup sugar
1 egg, beaten

Shabbat Services and Pot luck dinner Friday evening, 6:30pm, January 20th, February 17th

Tu B'ish Vat Seder and dessert, Wednesday, February 8th, 7pm

Purim Celebration, Wednesday, March 7th, 7pm

Lake Placid Synagogue

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