

Temple Beth El_{ectronic} News

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Kislev 5769

December 2008 (#2)

Thank You

- To Larry Goldberg and his clarinet teacher, Micki Marolf, for the wonderful music during oneg, and to Larry for enlivening our service with Lecha Dodi.
- To Phyllis and Alan Garfield for hosting the adult study on short notice!
- To Jacquie and Wayne Dyrke for ordering items and then beautifully decorating the social hall, and to Jacquie's daughter, Lisa, for making the lovely table covers.

We have such a musical, welcoming, and artistic congregation. Thank you.

Hanukkah

Our temple Hanukkah celebration will take place on Friday, December 19 (which is actually two nights before the start of Hanukkah). The service starts at **6:00 PM**, followed by a dinner hosted by Ruthie Silverberg and Randy Sirk. They are serving matzah ball soup (vegetarian) and latkes, so this is a DAIRY meal. Please bring a vegetable side dish, a salad, or a dessert to share with the rest of our temple community.

Mitzvah Opportunity—Save the Date

Once again, Temple Beth El is going to volunteer at "Reflections in the Park" on December 24. This mitzvah brings us great community recognition and helps Hillcrest family services. Without our help, they would probably have to close the light show on one of the top money-raising evenings of the year. Rebecca Gottlieb is our temple organizer for this event. Contact Rebecca at gottlieb@uwplatt.edu for more information or to volunteer. Rebecca will bring a sign-up sheet to service on Friday. It's a fun opportunity, so please sign up!

Sisterhood

The Beth El Sisterhood organizational meeting will be held at the home of Phyllis Garfield on Sunday, January 18. (Tentative time: 1pm.) Please join us to help plan a few events and to have fun. All women affiliated with the Temple are welcome. Contact Rebecca Gottlieb or Phyllis for more information.

Congrats

- To Karin Pritikin who had an article about the Levi Exhibit published in the November issue of *Julien's Journal*.
- To Jacquie Dyrke who had an article printed in December's *Julien,s Journal*.

We are saddened to announce the death of Martha Yercich, mother of Dan Harris, mother-in-law of Marsha Horwitz, and grandmother of Eddie and Mike. Mrs. Yercich was living at Stonehill in Dubuque. She was 97 years old, and burial took place in Chicago. We send our condolences to the Harris-Horwitz family in their time of bereavement.

The Great Kugel Cook-off

Temple Beth El's (first annual?) "Great Kugel Cook-off" was a great success on Saturday, December 6th! With six entrants to test, judge William Intrilligator had his hands, and plate, full. In the end, Ellie Landau's delectable dish was crowned the 5769 champion, but all agreed you couldn't go wrong with *any* of the following recipes. Try them yourselves and enjoy!



STICKY BUN KUGEL (from Ellie Landau)

1 lb. wide noodles, cooked and drained	1 tsp. cinnamon
1 stick margarine	3/4 stick melted margarine
1 c. brown sugar	1/2 c. sugar
4 eggs, beaten	Bundt pan

Melt 1 stick margarine and add 1 cup of brown sugar. Put in bottom of bundt pan and refrigerate for 1/2 hour. Mix eggs, 3/4 stick melted margarine, cinnamon and sugar and add to cooked noodles. Remove pan and spread melted mixture up sides of the bundt pan. Carefully spoon in noodles and bake at 350 degrees for 1 hour. Invert on large plate and serve.

SPINACH KUGEL (from Sheila Ruden)

8 oz. noodles, cooked and drained	3 eggs beaten or Egg Beater's equivalent
1 package frozen spinach, thawed, drained, and chopped (can use broccoli)	1 package of onion soup mix
1 cup Coffee Rich (frozen food)	1/2 cup margarine divided
	Pepper to taste

Preheat oven to 325 degrees F.

Melt 2 Tbsp margarine in square pan to coat. In large bowl, mix noodles, spinach, Coffee Rich, eggs, soup mix, pepper, and remaining margarine which has been melted. Turn into coated pan, bake for 45 to 60 minutes.

BROWNE ONION KUGELS (from Fern Reinstein)

6 ounces medium egg noodles (1 3/4 cups)	1 tablespoon poppy seeds
1 stick (1/2 cup) unsalted butter	4 large eggs
3 cups chopped onions (2 large)	1 teaspoon salt
1 1/4 cups sour cream	1/4 teaspoon black pepper
1 1/4 cups small-curd cottage cheese (10 ounces)	

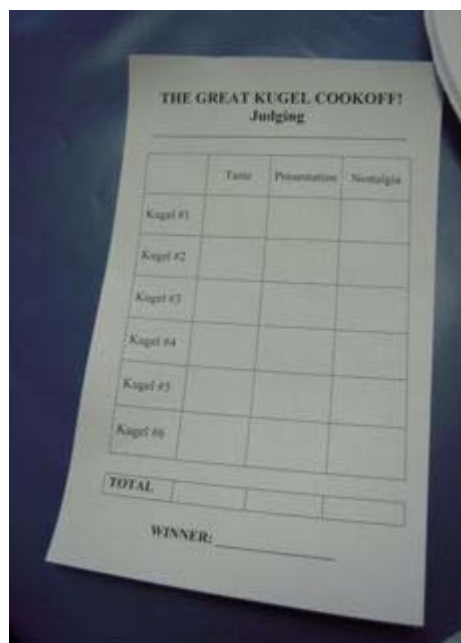
Special equipment: a muffin tin with 12 (1/2-cup) muffin cups

Put oven rack in middle position and preheat oven to 425°F.

Cook noodles in a 6- to 8-quart pot of boiling salted water until al dente, about 5 minutes. Drain in a colander and rinse under cold water, then drain well.

Melt butter in a 12-inch heavy skillet over moderate heat and brush muffin cups with some of butter. Add onions to skillet and cook, stirring occasionally, until well browned, about 20 minutes. Transfer onions to a large bowl and stir in noodles, sour cream, cottage cheese, and poppy seeds. Lightly beat eggs with salt and pepper, then stir into noodle mixture until combined well.

Divide mixture among muffin cups and bake until puffed and golden, 20 to 25 minutes. Loosen edges of kugels with a thin knife and cool kugels in pan 5 minutes before serving.



APPLE-MATZOH KUGEL (from Fern Reinstein)

- 4 large apples, Granny Smith or any tart apple, cored and cut into medium dice
- 1/2 cup light brown sugar
- 1/4 cup orange juice
- 6 plain matzohs
- 8 eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon

- 1 1/2 cups sugar
- 1/2 cup (8 tablespoons) butter or margarine, melted
- 1 cup golden raisins
- 1 cup dried apricots, medium, chopped
- 4 tablespoons butter or margarine, cut into small pieces, for casserole topping

Preheat the oven to 350°F.

Toss the apples with the brown sugar and orange juice, set aside in a medium bowl. Break the matzoh into 2- to 3-inch pieces and soak in 1 cup of warm water until soft but not mushy. Set aside.

While the matzoh soaks, beat the eggs with a wire whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins, and apricots.

Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2 1/2-quart casserole dish or a 10x14-inch pan. Dot the top of the kugel with the 4 tablespoons of butter.

Bake the kugel for 1 hour. Cover the top with foil if the top begins to become too brown early in the baking. Remove the kugel from the oven and cool to room temperature.

Cook's Tip: The kugel can be made 2 days ahead, cooled, and refrigerated, covered. Bring to room temperature and reheat in a 350°F oven.

NOODLE PUDDING (from Fern Reinstein)

10 oz wide egg noodles (cook)	1 cup golden raisins
12 oz creamed cottage cheese	1 cup sugar
1 8 oz carton sour cream	2 eggs
1 tsp vanilla	

Combine all ingredients and place in buttered baking dish. Sprinkle with Cinnamon and bake at 350 degrees for about one hour or until browned. Serves 6-8. Great hot or cold.

Ruthie Silverberg also made a scrumptious kugel, but I don't have the recipe.

Rina Sirk brought a recipe too, but I need to clarify some of the quantities. So maybe these recipes will appear in another newsletter. THANKS to Rabbi Stephanie for organizing this event, to our talented chefs, to our honored judge and his wonderful family, and to the rest of us who came to eat!!

Oneg, Rabbi Dinner, and Adult Study Hosts

To host an oneg, contact Fern Reinstein (threeamstamper@yahoo.com)

To host a rabbi dinner, contact Cindy Mikel (mikalcink@aol.com)

To host an adult study, contact Rina Sirk (rinadbq@aol.com)

REMINDER: If you have signed up to host an oneg, dinner, or adult study and have to cancel, it is your responsibility to find a replacement host.

From Rabbi Stephanie

There seems to be a trend in Judaism, and you don't have to be a scholar to observe it. You can see it in synagogues across the country, and you may even have experienced it in your own home. As my teacher, Rabbi Larry Hoffman, has written: The observance of Jewish holidays has become increasingly "pediatric" – packaged and practiced with the youngest in our midst in mind. Of course, it is appropriate and wonderful that we do all we can to make Jewish holidays and ritual meaningful, accessible and fun for children. I don't think anyone would argue otherwise. And the mere presence of children at a Passover seder, Shabbat service or Hanukkah party brings added dimension to the occasion for adults, as well.

Yet Jewish holidays are not *only* for children. The Jewish calendar and its festivals should be—and, I dare say, *are*—meaningful, accessible and even fun for adults, as well.

Rabbi Hoffman once wrote: "We have planned for our children only. In our understandable anxiety to pass on Judaism as their heritage, we have neglected its spiritual resources for adults, leaving ourselves with no adequate notion of how we too might draw sustenance from our faith as we grow up and grow older."

In this spirit, on Saturday, December 20th at 3:00 pm at the temple, we will engage in a very important discussion—one with tremendous relevance for each of us as adults, and for all of us as a congregation almost exclusively of adults at this time. Using the upcoming holiday of Hanukkah as our model, we will explore ways that we might find, reclaim and create rituals and observances with which to "draw sustenance" from our faith. I hope you will come with "best practices" to share and an open mind to the ideas of others, such that the ensuing Festival of Lights will be a bright one indeed.

L'shalom,
Rabbi Stephanie M. Alexander

Upcoming Activities

- **Friday, December 19th, 6:00 @ temple – Hanukkah Service and Dinner**
- **Saturday, December 20th, 3:00 pm @ temple – Discussion: Hanukkah for Grown-Ups**
- **Saturday, December 20th, 7:00 pm @ the Alexanders': Adult Study**

For a lighter, fun evening (in the spirit of Hanukkah), we'll enjoy **Havdalah and Game Night** – specifically the adult-tested, rabbi-approved *Jewish edition* of the popular and award winning party game “Apples to Apples.” Can you say which of these is the most *misunderstood*?

- Bris
- Hebrew School
- Kabbalah
- My Family
- Teenagers
- The Chosen People
- Jewish Mothers

On Saturday, we will all have the chance to judge this and other challenging-surprising-sometimes hilarious comparisons for a lively and fun night. See you then!



Service and Mitzvah Schedule for 5769

(Updated 12-14-08)

NOTES:

- Rabbi Stephanie has brought a new dimension to our temple by offering a slew of activities on the weekends she is here. The schedule below does NOT include those specific activities. Refer to each newsletter for the specifics of an upcoming weekend.

Friday, December 19... 6:00pm Hanukkah Service	(dinner hosted by Ruthie Silverberg & Randy Sirk)
Saturday, December 20...7:00pm adult study	dinner: Gottlieb, study: Alexander
Wednesday, December 24...REFLECTIONS IN THE PARK	
Friday, January 9, 2009...7:00pm Shabbat service	dinner: Goldberg-Scheinman, oneg: Ruetten
Saturday, January 10...7:00pm adult study	dinner: TBD, study: Ruetten
Sunday, January 18: Sisterhood Organizational Meeting at the home of Phyllis Garfield. Tentative start time is 1pm.	
Friday, January 30...7:00pm Lay Shabbat service	oneg: Goldberg-Scheinman
Friday, February 13...7:00pm Shabbat service	dinner: Mikel & Pearce, oneg: Garfield
Saturday, February 14...7:00pm adult study	dinner: TBD, study: Garfield
Friday, March 6...6:00pm Purim service with dinner to follow	(need a Purim Dinner host)
Saturday, March 7...7:00pm adult study	dinner: TBD, study: Gottlieb
Friday, April 3... Passover and Visitors' Service.	Details for the weekend to follow
Saturday, April 4...7:00pm adult study?	dinner: TBD, study: Garfield
Friday, April 24...7:00pm Lay Shabbat service	oneg: Aidenbaum
Spring Congregational Meeting—Details to follow	
Friday, May 8... 7:00pm Shabbat service	dinner: TBD oneg: Dyrke
Saturday, May 9...7:00pm adult study	dinner: Dyrke, study: TBD
Friday, June 5...7:00pm Shabbat service	dinner: TBD, oneg: Alexander
Saturday, June 6... time TBD	End-of-Year Adult Social hosted by the Alexanders