



ב"ה Adams Street

The Latest News from Congregation Agudas Achim Anshei Sfarad

Bulletin

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Cheshvan-Kislev 5765
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HONORING A LEGACY OF ACHIEVEMENT

SAVE THE DATES: December 18th and 19th 2004

On the weekend of December 18 and 19, 2004, The Adams Street Synagogue will honor Rabbi Zalman Gurkow and his wife Malkie Gurkow. They will be honored at the Shabbat morning service where we will celebrate their contributions to our growing congregation from 1999 – 2004. Rabbi Zalman will participate in the service. A festive Kiddush will follow in the Elmer Lippin Social Hall in honor of the Gurkow Family. On Sunday, December 19, a gala breakfast with a “roast” and “toast” will take place. Rabbi Zalman and Malkie will respond to the tribute.

During the weekend, selected members of the Congregation will express their personal thoughts about Malkie Gurkow who gave generously of her time

and energy to plan and implement programs for children, women and families. She has enriched the community with her kindness, hospitality, and emphasis on family life. Anecdotes about Rabbi Gurkow’s wisdom, compassion, spirituality, and leadership will be recalled.

Invitations will very soon be in the mail. We hope you will join us for this happy occasion. There is a modest charge for the Breakfast to pay for expenses. Reservations are required as seating is limited. Please RSVP before December 10th.

Jordan Wagner is Honorary Chair of the weekend activities. Beri Gilfix and Vivienne Kalman are Co-Chairs. Address all questions to Vivienne Kalman (781-899-0293).



UPCOMING SERVICES

Dec 3/4 (Vayeishev)

Friday:

Candles 3:54pm;
Minchah 4:00pm.

Shabbat:

Shacharit 9:00am;
Minchah 3:45pm

Dec 10/11 (Mikeitz)

Friday:

Candles 3:54pm;
Minchah 4:00pm

(NOTE: Please listen for announcements of possible changes.)

Shabbat:

Shacharit 9:00am;
Minchah 3:45pm.
Chanuka Party 7:30pm

Dec 17/18 (Vayigash)

Friday:

Light candles 3:55pm;
Minchah 4:00pm.

Shabbat:

Shacharit 9:00am;
Minchah 3:45pm.

This is the Gurkow's Tribute weekend.

Dec 24/25 (Vayechi)

Friday:

Light candles 3:59pm;
Minchah 4:00pm.

Shabbat:

Shacharit 9:00am;
Minchah 3:45pm.

This is the weekend of Rabbi Weinberg's visit.

Dec 31/Jan 1 (Shemot)

Friday:

Light candles 4:04pm;
Minchah 4:00pm.

Shabbat:

Shacharit 9:00am;
Minchah 3:45pm

Our Crown Restored!!

A prominent member of the early Adams Street Shul congregation, Dr. Hyman Shrier, donated a silver keter (Torah crown) to the shul. He was the son of founding members of the Jewish community of Newton, Abraham and Penina Shrier. Dr. Shrier, the son of immigrants, practiced medicine and surgery in Newton and Boston for many years. He was beloved by his patients in and around Newton.

Dr. Shrier's devotion to the shul is amply demonstrated by the magnificent Torah crown, adorned with bells and plaques commemorating and honoring his parents, which he donated in 1940.

For many years, this large, imposing crown sat somewhat neglected, since polishing it was a real labor and its large size made it demanding to handle. This year, we decided that the

time had come to repair the crown and have it professionally repaired and polished. The results are dazzling!!!! Few synagogues can boast such a proud and beautiful crown. When it was first taken from the Ark this year at High Holiday services, it drew gasps of amazement from the worshippers.

In a wonderful gesture of generational solidarity with the history and tradition of the Adams Street Shul, Dr. Peter Shrier, son of the donor, has made a very generous donation to cover the cost of repairing and restoring the crown to its original glory. Dr. Hyman Shrier's widow, Pauline Shrier Mason, was a member of the shul all her married life and attended services until her death in December, 2002. Peter's brother, David was Bar Mitzvah at the shul in 1951.



We hope that Dr. Peter Shrier and his family, who now live in California, will come back to Boston for a visit, so that we can welcome his family and the fourth generation of the Shrier family back to our shul and the "old neighborhood."

The Mitzvah: Lighting the Menora

Who Lights the Menora? Everyone is obligated to light the menorah, or to participate in the menorah lighting by the head of the household. Some children light their own menorahs. Students in dorms should kindle menorahs in their own rooms.

How do I Light the Menora? One may fulfill the mitzvah with cotton wicks in olive oil, with beeswax, paraffin, or other types of candles — but not gas or electric lights. The lamps must burn until 30 minutes after nightfall. On the 1st night, one light is lit on the right side of the Menorah. On the 2nd night, add a second light to the left of the first, and kindle the new light first, proceeding from left to right, and so on each night. If one did not kindle the Chanukah lights early in the evening, they can be kindled later.

What are the Blessings? Blessing #1: Blessed are You, Lord our God, King of

the universe, who has sanctified us with His commandments, and commanded us to kindle the Chanukah light. (Ba-ruch A-tah Ado-nai E-lo-he-nu Me-lech Ha-olam A-she-r Ki-de-sha-nu Be-mitz-va-tav Ve-tzi-va-nu Le-had-lik Ner Cha-nu-kah.). Blessing # 2: Blessed are You, Lord our God, King of the universe, who performed miracles for our forefathers in those days, at this time. (Ba-ruch A-tah Ado-nai E-lo-he-nu Me-lech Ha-olam She-a-sa Ni-sim La-avo-te-nu Ba-yamim Ha-hem Bi-z'man Ha-zeh.) Blessing #3: *Say on the first night only: Blessed are You, Lord our God, King of the universe, who has granted us life, sus-



tained us, and enabled us to reach this occasion. (Ba-ruch A-tah Ado-nai E-lo-he-nu Me-lech Ha-olam She-heche-yanu Ve-ki-yi-ma-nu Ve-higga-nu Liz-man Ha-zeh.)

How do I Light the Menora on Shabbat? On Friday evening, December 10th, the Chanukah candles must be kindled before the Shabbat candles. Since the Shabbat candles are lit 18 minutes before nightfall, you will need larger Chanukah candles to make up for these extra 18 minutes. (Ask for one larger candle when you buy your candles.) On Saturday night, candles are lit only AFTER Shabbat ends.

What do I do after Lighting my Menora? Sit by your candles and remember! Many women have a custom to refrain from all work during this half hour. Chanukah Gelt (money) is commonly given to children after lighting the menorah. It is also customary to increase one's giving to charity.

Shul Directory

Shul main office:

617-630-0226

For information on the status of the eruv:

781-446-9797

To report yahrzeits or special occasions (when you might need an aliya or to say kaddish):

Ritual Lloyd Cohen:

617-964-3511, or email:

ritual@adamsstreet.org

To sponsor Kiddush or a festive meal:

Harvey Lipsky

617-354-8426, or email

kiddush@adamsstreet.org

For membership information:

Membership Chair Elinor Levy:

617-965-2471, or email:

membership@adamsstreet.org

For donations please contact Treasurer

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From the Kalman Kitchen to Yours... Al's Famous Potato Latkes

6 medium potatoes (peeled and cut into chunks)

1 large onion (cut in chunks)

2 eggs (slightly beaten)

3 T flour

1 t salt

1 t Baking Powder

Put small batches of potato chunks and a chunk of onion into a blender. Add 1/2 C water. Blend for about 10-15 seconds until there are no chunks left in the blender. Drain into a sieve until all liquid is eliminated, (squeeze out as much liquid as you can). Remove potato/onion mixture to a large bowl (keep covered to prevent discoloration). Repeat until all potato and onion chunks have been blended.

Mix flour, salt, and baking powder in a small bowl. Add to the potato mixture. Add eggs. Stir well.

Heat 1/2 inch oil in a large skillet over medium-high heat. Drop a large tablespoon (or 1/4 cup) of the batter into the hot oil. Flatten, if desired. Fry for 3 minutes on each side or until brown and crisp. Serve immediately with applesauce or sour cream. (After a while you may need to add oil to the skillet.)

To freeze, fry the latkes less time than directed above, to allow for later cooking. Place the underdone latkes between sheets of waxed paper so they don't become soggy. When frozen solid, transfer to ziplock bags. When ready to serve,



Yes, we really do want those receipts!



We have an exceptionally generous congregation, whose members frequently buy items for the congregation, and don't give us receipts for reimbursement. The purchases range from cookies for the Third Meal to siddurim.

Our members want to make contributions to the shul and so they don't always give us receipts for these purchases. We appreciate the generosity of

spirit which they are demonstrating, but it leaves us with a problem.

We don't know how much it actually costs us to run the shul or our various programs and events. That information is necessary to plan and budget each year. So, please, submit your receipts to the Treasurer, Jordan Lee Wagner, for reimbursement. The receipts can be submitted in an envelope, with your name, the event and the date on the outside. Or, you can obtain an expense fund report in the office, or from any Board member, and attach the receipt to that report.

Thanks for your generosity and support for the shul and keep those receipts coming in!

reheat on a baking pan in a 450 preheated degree oven for 10 - 12 minutes until crispy.

After frying the latkes, let them drain for a few minutes on brown paper bags to remove excess oil. When reheating latkes, place them in a preheated 450 degree oven on a cookie sheet. Any left over oil can be stored in a covered jar. (It will not spoil.) This recipe makes 25 - 30 latkes.

Enjoy!!

Scholar in Residence To Visit December 24-26

Dr. Norbert Weinberg, rabbi of Congregation Brothers of Joseph in Norwich CT, will join us for a weekend December 24, 25 and 26. Dr. Weinberg will participate in services Friday night, Saturday morning, Saturday afternoon and Sunday morning. He will give sermons and lectures on a variety of Jewish subjects during the weekend. The public is cordially invited to attend all these events. Our scholar in residence program is designed to bring rabbis to the community for short visits until we hire a new rabbi. Rabbi Weinberg received his ordination from Yeshiva University. Dr. Weinberg's experience includes positions as rabbi in congregations in Quebec City, Canada, New Bedford MA and Fall River MA. He is also a scribe at the Rabbinical Court of MA and a chaplain at Walpole State Prison. He has published four books.

Thank You to Our Generous Donors

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Eruv Sponsorship:

Ronny & Beth Drapkin.

Did you know...

President Jimmy Carter personally attended the first Menorah lighting on the White House lawn. It was the first time Mr. Carter ventured outside the White House in 100 days due to the Iranian Hostage crisis.

Chanuka Party - December 11th 7:30pm

Please Join us on Decemeber 11th at 7:30pm for our annual Chanuka Party! As always, the party will feature a menorah lighting, live music, dancing, games, a raffle and an auction. New this year, we will have homemade hot and delicious latkes! Everyone is welcome, bring all your family and friends!



MAZEL TOV !

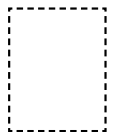
...to Dr. Ronny Drapkin!

Adams Street member Dr. Ronny Drapkin recently received a career development grant from the National Institutes of Health (NIH). His priority score on the grant was the highest in the entire nation for this round of applications to study cancer. Dr. Drapkin works at the Dana Farber Cancer Institute on ovarian cancer. Mazel tov to Ronny, Beth, Sarah and Zachary!

...to Bella, Rita, Goldie, and Pearl Wagner!

Upon the event of laying their first eggs this month! Does that make Sarah and Jordan... grandparents? (Hope not, since they ate the eggs!) Also, welcome to the family to Ginger, Mary Ann, Mrs. Howell, and Angie. (Can you figure out where those names came from...?)

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