



# Congregation Beth El

A seasonal, egalitarian synagogue affiliated with the Conservative Movement

Founded in 1947

32 Gorton Avenue • Old thColony Beach • Old Lyme, CT • 06371

website: [www.synagogueoldlyme.org](http://www.synagogueoldlyme.org)

Av/Elul 5784

September 2024

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\*z"l May their memory be for a blessing



Shalom Family and Friends of Congregation Beth El,

I want to thank all of you who took the chance and attended CBE's first Gala event, Dancing Under the Stars, this past Saturday night. There were about 70 of us in total, a tremendous number given this was our first gala.

It was a great night!! The weather was perfect, the food was delicious and the band was stellar!! Everyone on our Board helped in some way to bring this dream of mine to reality. Even people not on the Board pitched in, like Debbie Margolis, who spent all afternoon helping with table decorations and in the kitchen. Thank you, Debbie!

Now it's time to look forward. The High Holy Days aren't exactly around the corner, but October 2<sup>nd</sup> will come up fast. October 7<sup>th</sup> will mark the one-year anniversary of the brutal and deadly attack on Israel committed by Hamas terrorists. Sadly, this attack launched a global wave of antisemitism that Jews had hoped they would never see again.

But, as Rabbi Aaron Benson of the North Shore Jewish Center, (Sharon's rabbi in New York), wrote to his congregants, there is: "A time to mourn and a time to dance . . . We do mourn, and we feel a host of other emotions besides, but we must also still find the ability to dance, to have hope, to believe in the promise of renewal that *Rosh HaShanah* and *Yom Kippur* offer."

Our CBE Board of Trustees thanks you for your continued support. On behalf of the Board I wish you a *Shanah Tovah u'Metukah*, a Good and Sweet New Year!

Am Yisrael Chai!  
Lisa



Services in Person  
& via Zoom

Watch for details!

## High Holy Days 2024/5785

Rosh HaShanah  
Wednesday, Oct 2 - Friday, Oct 4

Yom Kippur  
Friday, Oct 11 - Saturday, Oct 12

See page 3 for service details!

Wishing Everyone a Shanah Tovah u'Metukah - a Good and Sweet New Year!



Thank you for your generous donations!

- Sandy & Peter Patten - In memory of Muriel Hyne.
- Ruth & Andy Spitz - In memory of Muriel Hyne.
- Sharon & Preston Waxenbaum - In memory of Muriel Hyne.
- Lisa Semel & Jonathan Guthart - In memory of Muriel Hyne.
- The Rischall Family - In memory of Muriel Hyne.
- Karen & Barry Rubinfeld and Family - In memory of Muriel Hyne.
- Claire Sookman & Brian Cutler - In memory of Muriel Hyne.
- Sue & Neal Katz - In memory of Muriel Hyne.
- Anita Kaplowitz - In memory of Muriel Hyne.
- Barbara Snyder - In memory of Muriel Hyne.
- Carol & Larry Boarsky - In memory of Muriel Hyne.
- The Rischall Family - In memory of Joyce Basch.
- Linda & Edward Pinn - In memory of Caroline Sherman Baskin, who loved this synagogue.

## Shabbat & High Holy Day Candle Lighting Times

Shabbat	Fri day	Sept 6	6:56 pm
Shabbat	Friday	Sept 13	6:44 pm
Shabbat	Friday	Sept 20	6:32 pm
Shabbat	Friday	Sept 27	6:20 pm
Erev Rosh HaShanah	Wednesday	Oct 2	6:13 pm
Rosh HaShanah	Thursday	Oct 3	7:12 pm
Shabbat	Friday	Oct 4	6:10 pm
Erev Yom Kippur	Friday	Oct 11	5:59 pm
Erev Sukkot	Wednesday	Oct 16	5:51 pm
Sukkot	Thursday	Oct 17	6:50 pm
Sukkot/Shabbat	Friday	Oct 18	5:48 pm
Shemini Atzeret	Wednesday	Oct 23	5:41 pm
Simchat Torah	Thursday	Oct 24	6:40 pm
Shabbat	Friday	Oct 25	5:38 pm

The Yom Kippur fast ends at 6:57 pm



Congregation Beth El's

Tree  
of  
Life

If you are looking for a meaningful way to remember a loved one, or to commemorate someone's happy event, mark the occasion by adding a leaf or stone to our CBE Tree of Life! Please speak with **Mindy Jason** at 860-559-7557 or email her at mindysjason@gmail.com to arrange the wording and to place your order.

Thank you to the following people for their donation of a leaf:

Lisa Semel & Jonathan Guthart - In memory of Gladys & Fenmore Feigenbaum, you are missed.

Mindy & Jeremy Jason and Kim & Jay DiBella - In loving memory of Jean & Dave Fetterman.



## CBE has a Website!

[www.synagogueoldlyme.org](http://www.synagogueoldlyme.org)

Read our story!

Browse through our photo gallery!

Look through past newsletters for holiday recipes, music and books!



The Congregation and Board of Trustees offer their deepest condolences to the following:

Ken Hyne and Rick Hyne, their spouses and families - On the loss of their mother, grandmother and great-grandmother, Muriel Hyne, on August 13, 2024.

Fran, Steven and David Basche - On the loss of their mother, Joyce Basche, on August 14, 2024.

*Zichronam livrocha,*

*May the memory of the righteous be for a blessing.*

# High Holy Days • 2024/5785

Congregation Beth El High Holy Day services will be held in person and via Zoom. Emails to follow with Zoom links and prayer book download information.

## Rosh HaShanah

Wed	Oct	2	7:00 pm
Thurs	Oct	3*	9:00 am
Fri	Oct	4	9:00 am

## Yom Kippur

Fri	Oct	11	Kol Nidre	6:00 pm
Sat	Oct	12	Morning Services**	9:00 am
			Neilah	6:00 pm
			Fast Ends	6:57 pm

\*Tashlich follows services \*\*includes Yizkor Service

We look forward to celebrating the New Year with our *chazzan*, Ari Kramer. As you may recall, he first came to us in 2007 from Long Island, New York, where he is the Orchestra Director at Sayville High School.



Ari has an extensive background in *davening* at synagogues in New York and Rhode Island. As those who have joined us in the past will attest, Ari's *heimish* demeanor and inspiring melodies enhance our services and enrich the holiday experience for our congregation.

The word *yizkor* means "to remember." The *Yizkor Service* held on *Yom Kippur* refers to the special prayers said on behalf of family members and friends who have passed away.

An element of *yizkor* is the commitment to make a charitable donation in honor of the departed and to memorialize the passing of loved ones who influenced and inspired us during their lives. They continue to do so even after their passing.



When you make an effort to help someone else or support the synagogue and do so in their memory, they become the motivating cause behind your act of kindness.

You have the opportunity to fulfill this *mitzvah* by including the name of your loved one in our High Holy Day Book of Remembrance. (**See flyer on page 12 of this newsletter.**) All names will be read aloud during the *Yizkor Service* on *Yom Kippur*.



## 5 Things to Know About Elul

During this season, we assess our actions and behaviors during the past year and hope for blessings in the coming year. *Elul* (which begins at sundown, Monday, Sept. 2<sup>nd</sup>) is the Hebrew month that precedes the High Holy Days. The following customs performed during *Elul* are designed to help us prepare ourselves, and our souls, for the upcoming High Holy Days.

**1. BLOWING THE SHOFAR** Traditionally, the *shofar* is blown each morning (except on *Shabbat*) from the first day of *Elul* until the day before *Rosh HaShanah*. Its sound is intended to awaken the soul and kick start the spiritual accounting that happens throughout the month.

**2. SAYING SPECIAL PRAYERS** *Selichot* (special prayers of repentance) are recited during the month of *Elul*. A special *Selichot* service is conducted late in the evening on the Saturday night, a week before *Rosh HaShanah*, September 9<sup>th</sup> this year. More information, including services and *Selichot* details, can be found online.

**3. VISITING LOVED ONES' GRAVES** *Elul* is also a time of year during which Jews traditionally visit the graves of loved ones. This custom not only reminds us of the individuals on whose shoulders we now stand but helps us honor their memories. It also prompts us to think about our own lives and the legacies we will leave to others – kind words spoken, comfort offered, love given and received. These take on added meaning as we enter the High Holy Day season.

**4. READING PSALM 27** It is customary to read Psalm 27 each day, from the beginning of *Elul* through *Hoshana Rabbah*, the last day of the holiday of *Sukkot*.

**5. REFLECTING** This is a month during which we are encouraged to study and take time for personal reflection on our actions of the past year and to seek forgiveness from those we have wronged or with whom we otherwise have "missed the mark" in our interactions and behaviors. Many online resources can help you make this process interactive.

(Thanks to reformjudaism.org)



Joined by new families, along with new participants, we've had an exciting summer at Youth Services. We were proud to have welcomed two new youth leaders, Scarlett Blatter and Aden Dennison. We wish everyone a *Shanah Tovah*, a Happy New Year, and are looking forward to Summer 2025!

Ruth Spitz



## Candy Fund

*Todah rabah* to the following for their support:

Lynne & Ken Hyne - In honor of our grandchildren, Alex and Charlotte Hambley.

Sandy & Peter Patten - In honor of our grandchildren.

Amy Spitz - In honor of my daughter, Ariel Khorshidi.

Donations to CBE by check should be made out to Congregation Beth El and mailed to:



**Rick Hyne 19 Danielle Drive,  
Wayne, New Jersey 07470**

**Please do not mail** donations to our street address of 32 Gorton Avenue, Old Lyme.



CBE newsletters are published in June/July/Aug/Sept/Dec/March. Please send your good news, simchas, birthdays and anniversaries

to: [shanaaviv@gmail.com](mailto:shanaaviv@gmail.com).

Donations to CBE by check should be made out to Congregation Beth El and mailed to

**Rick Hyne, 19 Danielle Drive, Wayne, NJ 07470**

Our **Venmo** account is: **Congregation-Bethel** (hyphen between Congregation and Beth and no space between Beth and el).

## U.S. Government Spends Record \$454 Million to Secure Religious Institutions Amid Rising Antisemitism

The federal government will spend nearly \$150 million more this year than it did in 2023 to secure religious organizations, a jump aimed at addressing a rise in antisemitism since Oct. 7<sup>th</sup>.

The Department of Homeland Security announced last week that it had allocated \$454.5 million this fiscal year toward the Nonprofit Security Grant Program, which funds security enhancements at houses of worship and religious organizations. It is the largest sum ever allocated toward the program and a significant increase from last year's figure of \$305 million.

"The funds announced today will provide communities across the country with vital resources necessary to strengthen their security and guard against terrorism and other threats," Secretary of Homeland Security Alejandro Mayorkas, who is Jewish, said in a statement. "The impact of these grants will be measured in lives saved and tragedies averted."

Jewish organizations have historically championed the program, which began in 2005 with an allocation of \$25 million and has since grown exponentially. Most of the funding has historically gone to Jewish institutions such as synagogues, day schools and other religious organizations, a trend that continued this year, according to the Orthodox Union.

The funds are available to all denominations facing credible threats, and in recent years, Muslim and Black Christian institutions have applied for funds, often with the guidance of Jewish groups more experienced in the application process.

"The increased funding is not just financial support; it's a vital response to the virus of antisemitism spreading across our country," Nathan Diament, executive director for public policy at the Orthodox Union, said in a statement. "OU Advocacy spearheaded the creation of the NSGP, and we will continue fighting every day to make sure Jewish synagogues and schools can protect themselves."

Jewish groups have pushed for the security funding to grow. This year, as watchdogs and law enforcement agencies have reported a spike in antisemitic incidents since the outbreak of the Israel-Hamas war on Oct. 7<sup>th</sup>, Jewish groups continued their advocacy and Congress allocated a record amount to the program.

Initially, as part of a bipartisan budget deal, only \$274.5 million in funding was made available through the program this year, a decline from 2023 that sparked objections from Jewish groups. But that was later buttressed by an additional \$180 million in funding as part of the legislation that delivered additional aid to Israel, Ukraine and Taiwan.

The complete article by Jackie Hadenberg from 08.27.24 can be found at [4 the Jewish Telegraph Agency website JTA.ORG](https://www.jta.org).



## The Sweet Jewish History of Cap'n Crunch

He dreamed of a career in the Israeli military. Instead, ironically, he co-created an iconic cereal brand which bears a distinctly military name and rank - Cap'n Crunch. The man behind the cereal is food technologist Chaim Gur-Arieh. He not only was on the laboratory ground floor bringing Cap'n Crunch to supermarket shelves, but Gur-Arieh brought us multiple other blockbuster brands and products: Hidden Valley Ranch Dressing, Tiger's Milk Bar, single serving pudding and gelatin cups, and wine coolers.

90-year-old Gur-Arieh was born in Istanbul, Turkey to a family that traces its roots back to the 1500s. At age 14, he moved to Israel on his own. His hopes of a life in the Israeli army ended when an explosion caused a hearing loss. Undeterred, he returned to school and earned a B.S. in chemical engineering.

In Israel, Chaim changed his last name from Mizrachi to Gur-Arieh, meaning "lion cub." After working at a rubber factory, Gur-Arieh decided chemical engineering wasn't for him. He moved to the U.S., earned a master's degree and Ph.D. in Food Science at the University of Illinois and became a food technologist.

His first job was at Quaker Oats Company. At the time, Quaker Oats had another cereal on the market. That cereal, Life, was infringing on a patent owned by Ralston Purina Company. So, Quaker Oats needed an alternative manufacturing method, and while working on one, came up with the idea of developing a sweet cereal for children, namely Cap'n Crunch.

While Cap'n Crunch is famed for its sugary taste and distinctive cartoon character, Gur-Arieh's contribution was technical and industry trend-setting. He co-developed the cereal's manufacturing process called extrusion, the mechanical process when grain is forced to flow (under one or more varieties of conditions of mixing, heating and cutting) through a mold which shapes and/or puff-dries the grain. Before extrusion became the most common method of processing cereal, grains were typically rolled.

In the six decades since its introduction by Quaker Oats, the popular corn and oat cereal has spun off into numerous flavors and seasonal variations, including ones with berries, "vanilly, peanut butter and choco."

Gur-Arieh worked for Del Monte Foods and another company developing food for astronauts. After that, he ran his own companies and, along the way, hit another gastronomical home run - developing Hidden Valley Ranch Dressing. Years before, ranch dressing had gone to market in dry mix packets, but Gur-Arieh created the bottled liquid formula convenience-loving consumers didn't know they craved.

After 35 years in the food business, Chaim and his wife, Elisheva, opted to fulfill a longtime dream of opening a winery. Their Di Arie Vineyard & Winery, located outside of Sacramento, CA, grows 11 varietals of grapes. In addition to the vineyard, there's a tasting room and a wine club.

Now, 24 years into operating the winery and having just celebrated his 90<sup>th</sup> birthday, you might ask when does the man behind Cap'n Crunch start resting on his laurels, or at least on his vineyard? The answer: Not yet.

Since COVID, the vineyard faces new challenges and Gur-Arieh is innovating once again to meet them. "First, there's a general decrease in the amount of wine that people are drinking. It's partially an economic decision, but it's also generational," he said. "Younger drinkers are turning away from wine and back to hard liquor and that's having an impact."

To combat the downturn, this nonagenarian inventor has created three wines that pair with sushi. This new Hikari line is being marketed to money-spending younger foodie fans to win them back to wine. It has three offerings, including a specially formulated chilled red wine blend that comes in bottles and cans – again, a nod to a younger demographic. Hikari is already sold in supermarkets in the West and Gur-Arieh is negotiating with a major Midwest chain to place Hikari there.

At the end of the interview, Gur-Arieh put on his floppy hat and headed out the door. There were grapes to tend, to water and to watch. Another day of work for this constantly innovating, continually enterprising, food scientist-turned-vintner.

*The Nosh Karen Galatz 08.01.24*





## Pesto - Gruyere Stuffed Challah

This stuffed challah has a lighter dough, with brightness from fresh herbs and just a touch of richness from the cheese. The truth is you can stuff your challah with any pesto variation you like: kale pesto, fresh herb pesto or a traditional basil-pine nut pesto.

Don't want to include cheese? Just leave it out. You will still have a deliciously unique, stuffed challah experience.

### Ingredients

#### For the pesto:

- 1 bunch fresh garlic scapes, trimmed
- 1 garlic clove
- ½ cup fresh spinach, steamed
- 2-3 Tbsp fresh parsley
- 2-3 Tbsp fresh basil
- ½-¾ cup extra-virgin olive oil
- salt and pepper

#### For the challah:

- 1½ Tbsp yeast
- 1 tsp sugar
- 1 ¼ cup lukewarm water
- 4 ½-5 cups King Arthur flour
- ¾ cup sugar
- ¼ cup vegetable oil
- ½ Tbsp salt
- 2 large eggs
- ¾ cup shredded gruyere or crumbled goat cheese
- 1 egg yolk + 1 tsp water for glaze
- thick sea salt, sesame seeds and dried herbs (optional)

### Instructions:

#### Making the pesto:

1. After steaming spinach, make sure to remove excess water very thoroughly.
2. Place it along with the garlic scapes, garlic clove, basil and parsley in a food processor fitted with blade attachment. Start pulsing. Drizzle olive oil and continue to pulse. Scrape down sides with rubber spatula, add salt and pepper to taste and pulse until desired smoothness. Place in an air-tight container until ready to use.

#### Making the challah:

1. In a small bowl, place yeast, 1 tsp sugar and lukewarm water. Allow to sit around 10 minutes, until it becomes foamy on top.
2. In a large bowl or standing mixer fitted with whisk attachment, mix together 1 ½ cups flour, salt and sugar. After the water-yeast mixture has become foamy, add to flour mixture along with oil. Mix thoroughly.
3. Add another cup of flour and the two eggs mix until smooth. Switch to the dough hook attachment if you are using a standing mixer.
4. Add another 1 ½ cups flour and then remove from bowl and place on a floured surface. Knead remaining flour into dough, continuing to knead for around 10 minutes (or however long your hands will last).
5. Place dough in a greased bowl and cover with damp towel. Allow to rise 3-4 hours.
6. Preheat oven to 350°F.
7. After the challah is done rising, roll out dough into a large rectangle about ½-1 inch thick on a lightly floured surface. The challah dough may need an extra dusting of flour to work with at this point.
8. Spread a thin, very even layer of pesto all over the dough. You may have extra pesto left.
9. Sprinkle gruyere or goat cheese in an even layer on top of pesto, leaving ½-inch border all around.
10. Working quickly, start rolling up the dough towards you. Try and keep the roll relatively tight as you go. Pinch the end and tuck under when you finish.
11. Create a pinwheel shaped-challah by snaking the dough around and around in a circle around itself. When finished, tuck the end under the challah neatly and pinch lightly. This doesn't have to be perfect. (Alternatively, you can split challah into three even sections and then roll into snakes. Flatten each piece slightly, and fill with pesto and cheese. Pinch ends back up tightly and roll out slightly. Braid as usual. Makes 2 *challot* if you use this method.)
12. Allow challah to rise another 30-60 minutes, or until you can see the size has grown.
13. Beat 1 egg yolk with 1 tsp water. Brush liberally over challah.
14. If desired, combine 2 tsp thick sea salt with 1 tsp sesame seeds, 1 tsp dried basil and 1 tsp dried parsley and sprinkle on top of egg wash.
15. Bake for 26-27 minutes, or until middle looks like it has just set, and the color is golden.



## Ginger Cookies

Every August, sisters Jan Rosenberg and Nancy Bazillion sponsor an *Oneg Shabbat* on the *yahrzeit* of their dad, Benjamin David Rosenberg. And every August, we are treated to Jan's delicious ginger cookies. She was asked if she'd share the recipe with us and here it is, from Alice Medrich's book, *Chewy Goey Crispy Crunchy*.

### Ingredients

- 2 cups unbleached, all purpose flour
- 2 tsp baking soda
- 2 tsp ground ginger
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground allspice
- 1/4 tsp salt
- 8 Tbsp (1 stick) unsalted butter, melted and warm
- 1/4 cup unsulfurated (but not blackstrap) mild or full-flavored molasses
- 1/2 cup granulated sugar
- 1/3 cup packed brown sugar
- 2 Tbsp finely minced or grated fresh ginger
- 1 large egg
- 3/4 cup ginger chips or crystallized ginger diced
- 1/2 cup Demerara or turbinado sugar  
(or 1/4 cup granulated sugar) for rolling

### Directions

1. Preheat oven to 350 F.
2. Place racks in the upper and lower thirds of the oven. Line cookie sheets with parchment paper.
3. Combine flour, baking soda, ground cinnamon, ginger allspice and salt in medium bowl and mix with whisk.
4. Combine the warm butter, molasses, sugars, fresh ginger and egg in a large bowl and mix thoroughly.
5. Add flour mixture and ginger chips and mix until incorporated. The dough will be soft.
6. Form the dough into 1-inch balls. Roll the balls in the Demerara sugar and place them 2 inches apart on lined cookie sheets.
7. Bake for 10-12 minutes or until the cookies puff up and crack on the surface and then begin to deflate in the oven.
8. Rotate the sheets from top to bottom and from back to front halfway through the baking to ensure even baking. For chewier cookies, remove them from oven when at least half or more of the cookies have begun to deflate. For crunchier edges, bake for another minute or so longer.
9. Set the pans on racks to cool. Cool the cookies completely before storing. They may be kept in air tight container for several days,

For **wheat-free** ginger cookies substitute 2 cups oat flour and 1/2 cup extra-fine white rice flour for the all purpose flour. Substitute 2 large egg whites for the whole egg. After the flour mixture is completely mixed in, stir briskly for another 40 strokes to aerate the dough slightly.

## Dedicate a Siddur Book Plate

- New grandchild?
- Special birthday or anniversary?
- Graduation?
- Loss of a loved one?

Remember this occasion by dedicating a bookplate in our prayer book, *Sim Shalom*.



Please contact Carol Bojarski at [cbojo9@hotmail.com](mailto:cbojo9@hotmail.com).  
Book plate donation - \$18.



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# CBE's August All-You-Can-Eat Ice Cream Social

The weather cooperated and our August Ice Cream Social and Book Fair was enjoyed by all. We look forward to the final Social of the season, to be held on on Sunday afternoon, **September 1<sup>st</sup> from 2:00 pm - 4:00 pm**. We will offer all the ice cream you can eat until it's all gone!

Thank you to our volunteers whose hard work made the afternoon run smoothly: Sloan Danenhower, Cindy, Armand and Michael DiBiase, BJ Difenbacher, Sandy & Peter Patten, Jacob Samuels, Irene & Craig Smith, Ruth & Andy Spitz and Sharon & Preston Waxenbaum.







**CBE's first annual Gala Under the Stars** was a huge success! We had a gorgeous, cool summer evening and a delicious mouthwatering spread to enjoy. The band was out of this world, with party attendees dancing the night away to their incredible singing and music (with our beach neighbors walking up to join us because they loved the music!) An enormous THANK YOU goes out to everyone who pitched in to help make the evening magical, with your time, energy and sponsorship. We were thrilled to see the liveliness of our community on full display. What a night!

We were overjoyed to see how many members participated in sponsoring this meaningful, community-building, event and encourage anyone who felt the passion of the evening to be a post-event sponsor too. Email Rick Hyne at [richard.hyne@gmail.com](mailto:richard.hyne@gmail.com) to find out how you can contribute. Thank you all! Jacob Samuels





Read...  
Relax...  
Renew!



**Departed: Adventures in Loss, Cancer and Other Inconveniences**

by Gila Pfeffer

Comedy writer Gila Pfeffer has penned a cancer memoir full of humor and resilience. She's a survivor of a disease that had killed both her parents by the time she was 30. In this life-affirming debut, Pfeffer, an activist for prioritizing breast health, writes about helping to raise her younger siblings and being young and single in the Orthodox community; she also describes her subsequent happy marriage, motherhood and faith.



**Opening Doors**

by Hasia R. Diner

With relations between Israel and Ireland currently strained, Hasia R. Diner's deeply researched book reminds us of the solidarity between Irish and Jewish immigrants to America. The Irish paved the way, arriving in the 1840s, with Jews from Eastern Europe beginning to land here in the 1880s. Diner writes about overlapping neighborhoods and connections through education, labor unions and politics. While she doesn't avoid unpleasant moments in the immigrants' intertwined history, she emphasizes how the two groups stood up for each other, as they were both considered "other" by the wealthy Protestant elite.



**Life After Kafka**

by Magdalena Platzova  
Translated by Alex Zucker

Blending fact and fiction, Magdaléna Platzová imagines the life of Felice Bauer, who had been Franz Kafka's first fiancée. (The author was engaged four times.) This is Felice's story, set decades after they ended their relationship and based in part on her correspondence with Kafka, published as Letters to Felice. The novel begins as Felice and her family flee Europe in 1935, "where the ground had been disappearing underneath the Jews' feet," Platzová writes. The author places herself as a character in this literary tale, which moves back and forward in time, unfolding complexities surrounding the letters.

**This Year's Burning Man Festival to Feature Massive Tribute to Israel's Nova Festival Victims and Their Spirit**

At 6:29 am on October 7<sup>th</sup>, the Nova music festival in Israel came to a screeching halt as Hamas terrorists attacked, killing roughly 400 attendees, taking dozens of hostages and launching a bloody massacre across southern Israel. Next month, attendees of another desert festival for free-spirited music lovers plan to pause one day at 6:29 am to honor the Nova victims and their memory. This year's Burning Man, the festival that draws 70,000 people annually to Nevada's Black Rock Desert, will feature an installation and events that aim to bring to life the Nova community's rallying cry: "We will dance again."

Burning Man began on August 25<sup>th</sup> and runs through September 2<sup>nd</sup>. Already, members of the "Nova Heaven" team, in addition to planning the early morning commemoration, have begun constructing elements of an installation that is to feature a replica of the multi-colored tent that stood at the heart of the Nova festival and has since appeared in the Nova exhibit that has been on display in Tel Aviv, New York and now Los Angeles.

Nova Heaven will also feature a large gate-shaped art piece with the "We Will Dance Again" motto, along with 405 laser-cut angels to represent the Nova victims and a spiral staircase with 100 English and Hebrew messages including "love conquers all" and "compassion unites us."

Nova Heaven's organizers include producers of the original Israeli music festival, leaders of the Tribe of Nova Foundation (set up to support survivors and spread their message), and longtime "Burners" who understand the power of the desert experience.

"It is a space where participants can connect with memories of those lost, find solace, and draw strength from shared experiences," they wrote. "This installation is a message of hope and resilience, reminding us all that the human spirit can prevail even in the darkest times."

The installation's presence at Burning Man is notable because survivors of the Nova massacre, which some compared to the Holocaust, have expressed frustration that the global trance scene has not more forcefully denounced what happened in Israel.

The group appears to have taken steps to prevent any vandalism or protest of the type that has taken place against some Israelis in the United States since October 7<sup>th</sup> and the ensuing war in Gaza. The group says it has recruited dozens of "Guardians" who watch over the installation in six-hour shifts around the clock to "ensure meaningful connections are made to the art piece."

*Jacob Gurvis' complete article from August 23, 2024, may be found at the Jewish Telegraphic Agency's website, JTA.org.*



## Congregation Beth El Community *Tashlich* Thursday, Oct 3<sup>rd</sup> • 12:15 pm

***Tashlich***, meaning to cast off, is a custom reflected in the writings of the Prophet Micah, “and you will cast all their sins into the depths of the sea.” Jews go to a **naturally flowing body of water**, such as a river or ocean, to empty their pockets of crumbs, symbolizing the hope that we can empty ourselves of wrongdoings and make ourselves clean and pure for the New Year.

There are many traditions as to the type of bread that is cast into the water. In consideration of the health of local fauna, some use bird seed instead of bread crumbs. Some Hebrew Schools ask their students to paint names of misdeeds on small stones that are then gently tossed into the water.

*Tashlich* is generally performed during the Ten Days of Repentance, between *Rosh HaShanah* and *Yom Kippur*. Our CBE tradition is to walk down to the beach following *Rosh HaShanah* services. The *Tashlich* ceremony will take place on the first day of *Rosh HaShanah*, Thursday, October 3<sup>rd</sup> weather permitting.

***L'Shanah tovah tikatevu v'tichatemu,***  
**May you be inscribed and sealed for a good year!**



## Project Re-Connect

We are interested in re-establishing connection with former members of our synagogue community, regardless of where they now live.

If you know of people who might like to receive our newsletter and announcements, and perhaps participate in a Zoom service, please send their names and email addresses to **Brian Cutler** at:  
**[beachshulmembership@gmail.com](mailto:beachshulmembership@gmail.com)**



Congregation Beth El  
@Congregation-BethEl

**venmo**



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# Congregation Beth El

*A seasonal, egalitarian synagogue affiliated with the Conservative Movement  
Founded in 1947*

32 Gorton Avenue • Old Colony Beach • Old Lyme, CT • 06371



## High Holy Day Book of Remembrance

Rosh HaShanah October 2-4, 2024 Yom Kippur October 11-12, 2024

The *Yizkor* memorial service is said four times a year. It is recited on *Yom Kippur* because of the belief that the dead, as well as the living, need atonement on this day. The *Yizkor* ritual also includes a pledge for charity, something that is believed to help avert a harsh decree.

The inclusion of the names of our dearly departed in our Congregation Beth El Book of Remembrance will allow us to recall our loved ones at this time of year, as well as to perform the mitzvah of tzedakah.

*All names in the Book of Remembrance will be read aloud during Yizkor on Yom Kippur.*

	Sample Listing: Julius Wallace	father of Joseph Wallace	Total	\$5
	or			
	Julius Wallace	father of Joseph Wallace		\$ 5
		grandfather of Sarah Wallace		\$ 5
		grandfather of Brian Wallace		\$ 5
			Total	\$15

**Each listing will be included at a cost of \$5.00 per line.**

Please list the names to be included on the lines below AS YOU WISH THEM TO APPEAR IN THE BOOKLET. Additional names may be included on the back of this form.

1		\$ _____
2		\$ _____
3		\$ _____
4		\$ _____
5		\$ _____
6		\$ _____
	Total	\$ _____

Your Name \_\_\_\_\_

Your Mailing Address \_\_\_\_\_

Phone: \_\_\_\_\_ Email address: \_\_\_\_\_

Please return your check and information, made payable to Congregation Beth El, to Rick Hyne at 19 Danielle Road, Wayne, NJ 07470 by **Sept 15<sup>th</sup>**.



# Tree of Life Order Form

Donor Name: \_\_\_\_\_

Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Order \_\_\_\_\_ Leaf @ \$118 OR \_\_\_\_\_ Stone @ \$318

**S  
A  
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In honor of  
our children  
Ephraim & Menashe  
with love  
Asenath & Joseph  
Jacobson

In celebration of  
the marriage of  
Rachel & Jake Isaacson  
  
Rivkah & Isaac  
Abramson

In memory of our  
beloved mother  
Yocheved Moses  
  
Miriam & Aaron  
Amramson

Line 1 (12 characters): \_\_\_\_\_

Line 2 (14 characters): \_\_\_\_\_

Line 3 (18 characters): \_\_\_\_\_

Line 4 (20 characters): \_\_\_\_\_

Line 5 (17 characters): \_\_\_\_\_

Line 6 (9 characters): \_\_\_\_\_

Do you wish to have your donation acknowledged? Send to the person/family recognized at:

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Please contact **Mindy Jason** for more info and to place an order: [mindysjason@gmail.com](mailto:mindysjason@gmail.com)/860-559-7557.

Please Venmo\* or make checks payable to **Congregation Beth El**.



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## Annual Membership Form

Welcome to our synagogue by the sea! We invite you to join our congregation!

### Member Contact Information:

Name \_\_\_\_\_

Primary Address \_\_\_\_\_

Phone # \_\_\_\_\_

Beach Address (if applicable) \_\_\_\_\_

Phone # \_\_\_\_\_

Email address \_\_\_\_\_ Facebook \_\_\_\_\_

### Membership Dues:

Although we are a seasonal congregation, our expenses are incurred year round.  
We encourage you to be generous with your support.

_____ \$36 (minimum)	_____ \$118	_____ \$540
_____ \$54	_____ \$180	_____ \$720
_____ \$72	_____ \$360	_____ \$ Other

Please make checks payable to **Congregation Beth El.**

Please mail check and completed form to:

**Rick Hyne 19 Danielle Drive, Wayne, NJ 07470**  
**or Venmo Congregation-Bethel\***

**Brian Cutler, Membership VP beachshulmembership@gmail.com**

\* Our Venmo account is **Congregation-Bethel**  
(hyphen between Congregation and Beth, no space between Beth and el)