# Havurah



The Addison County Jewish Congregation

#### **Havurah Community Seder**

Tuesday, April 15, 2014 Havurah House Middlebury, VT 5:30 PM



The Havurah Community Passover Seder will be held at Havurah House on Tuesday April 15, 2014 at 5:30pm.

Your help is needed with the following: **Potluck food** - Please bring a dish to share for the potluck dinner. (See kashrut information inside newsletter). We will also need a few people to bring **charoset**.

Children's activities - Following the 4 Questions (about half way through the seder) we will have separate activities for children under 8. This is contingent upon volunteers. Please let us know if you can help monitor and/or provide ideas for these activities.

**Set-up** - Volunteers are needed to meet at 4:00pm before the seder to set up the room and tables.

**Cleanup** - Volunteers are needed to stay briefly after the seder to clear and dismantle the tables.

The plate fee, to cover costs of the seder, is \$7 per person or \$28 per family.

PLEASE email ken@wolpin.com if you are able to help with any of the many tasks needed to ensure we have a successful community seder.



The Havurah is looking forward to Bnai Mitzvah season! Starting with Aedan Taylor on April 26, 2014, we'll have four simchas this Spring. Emma Flore, Jesse Rubin and Rosa Tropp will celebrate their respective simchas in May and Iune. While all of our Shabbat services are meaningful and represent a wonderful time for our community to gather together in worship, the Bnai Mitzvah services are particularly special. As a community we have watched our young people attend Hebrew School, celebrate the high holidays, attend the Hannukah parties, and to see them called to the Torah is a culmination of years of Jewish study and the start of their "Jewish Adulthood". Come celebrate with our community!

The Havurah of Addison County 56 North Pleasant Street Middlebury, Vermont 05753

Mailing Address: PO Box 823 Middlebury, Vermont 05753 802/388-8946

www.addisoncountyhavurah.org

## **Hebrew School News**

## School Calendar:

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Matzo, Matza or matzah (Hebrew: ; הצמ plural matzot; matzos, Matzus of Ashkenazi Hebrew dialect); is an unleavened bread traditionally eaten by Jews during the week-long Passover holiday, when eating chametz—bread and other food made with leavened grain—is forbidden according to Jewish religious law.



#### 2013-2014 Education Committee

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Rabbi Ira Schiffer, Director of Education 443-5762 ischiffe@middlebury.edu

### **Havurah Service Schedule**

#### Shabbat/Holiday Services:

March 7 Gimmel Level to lead Friday evening services at 6:15 PM. All are encouraged to attend.

March 15 Saturday, Shabbat Services at 10 AM. *Parashat Tzav/Shabbat Zachor*. Rabbi's Class is encouraged to participate.

April 11 Aleph Level to lead Friday evening services at 6:15 PM. All are encouraged to attend.

April 15 Tuesday, Havurah 2<sup>nd</sup> Night Seder

April 26 Aedan Taylor's Bar Mitzvah, Services at 10 AM. *Parashat Kedoshim*. Rabbi's Class is encouraged to participate.

While some of Havurah's services involve the active participation of Hebrew School students, the services are not intended to be soley for the Hebrew School community. All are welcome to celebrate Shabbat at Havurah Services!



The Jewish holiday of Purim is celebrated in the month of Adar. Purim, the Persian word "Pur" meaning lot, celebrates the deliverance of the Jewish People from the death decree of the evil Haman. King Ahasvereus is convinced to spare the Jews at the urging of his wife, the beautiful Queen Esther. Mordechai, her uncle is credited with urging Esther to speak with the King and thwart the evil Haman and his wicked ways. Come join the Hebrew School Purim celebration on March 17, **2014, 4:15 PM.** Details to follow via oy mail.

# We wish to thank the following members and friends for their generous gifts:

Richard Nair Anya Schwartz Cookie Tager The Family of Bill Goldstein

In support of the Havurah In support of the Havurah In memory: Mildred Frank Schwartz In appreciation of Rabbi Ira Schiffer

The Havurah extends condolences to our member Jacob Tropp on the death of his mother, Sheila Tropp. Our thoughts are with Jacob, Liz Herrmann, Rosa and Sam at this time.



Dr. Leila Joseph

The Havurah notes with sorrow the passing of our longtime member, Leila Joseph.

Dr. Leila Joseph died suddenly Jan. 16. She was 66. She was raised in Scarsdale, earned her bachelor's degree at Sarah Lawrence, her master's degree at Yale, and her doctorate at the University of Massachusetts in Amherst. Dr. Joseph worked as a teacher, editor, therapist, caregiver and a healer, and was a pillar in her community in Lincoln, Vt., her sons said. She was buried in her family plot in Valhalla, and is survived by her sons Benjamin and Jacob and grandson Stephen Asher.

Donations in her name may be made to Sunray Meditation Society of Lincoln, Vt.

# Hamentaschen Recipes

From the kitchen of Mindy Betensky Licht

#### Traditional Recipe

¼ pound butter
1 cup sugar
3 eggs
1 t baking powder
½ t baking soda
1/8 t salt
4-4 ½ cups flour
1/3 cup orange juice
1 t vanilla

Preheat oven to 350 degrees F.

Cream butter and sugar. Add eggs, one at a time. Add dry ingredients to butter, sugar and eggs, alternating with orange juice and vanilla. Roll out on floured board about ¼ inch thick. Cut into rounds and fill with fruit. Pinch edges together to form a triangle known as Hamen's hat. Grease cookie sheet. Bake for about 20 minutes. Do not overfill hamentaschen as they will break open while baking. Makes 30-ish hamentaschen.

"Quick and Easy" Recipe

1 box yellow cake mix
1 cup flour
2 large eggs, beaten
2T water (approximately)

Preheat oven to 350 degrees F

Combine all of the above—if the dough is dry and crumbly, add water a few drops at a time. Start mixing with a fork, and finish with hands. Roll out on floured board about ¼ inch thick. Cut into rounds and fill with fruit. Pinch edges together to form a triangle known as Hamen's hat. Grease cookie sheet. Bake for about 20 minutes. Do not overfill hamentaschen as they will break open while baking. Makes 30-ish hamentaschen.



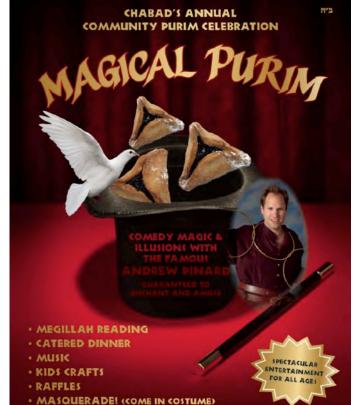


### Shelburne Farms Kosher Cheese Kickstarter

#### From Shelburne Farms:

I thought I'd share with you a Kickstarter campaign that a friend of the Farms is conducting. We have agreed to do a run of certified kosher Shelburne Farms cheddar cheese if he is able to meet his Kickstarter goal. Folks who donate \$32 or more will receive one pound of the kosher cheese shipped directly to them after it is aged. www.kickstarter.com/projects/1641000041/ma king-an-award-winning-aged-cheddar-cheese-kosher





SUNDAY MARCH 16TH 2014 - 4:00 PM

4:00 MEGILLAH READING - 5:00 CATERED DINNER - 6:00 SHOW

THE HILTON

GREEN MT. BALLROOM - 60 BATTERY STREET BURLINGTON

\$18 ADULT - \$12 CHILD AGE 5-12 (UNDER 5 FREE) - \$50 FAMILY MAX RIVP BY MARCH 9 ZEE1Y@CHABADVT.ORG - 802.658.7612 - WWW.CHABADVT.ORG



We have two fun Young Judaea events coming up. First is our annual **Hamentashen party on Sunday, March 9th at Ohavi Zedek Synagogue.** This is a fun event including both younger kids (Ofrim, grades 2-4) and older ones (Bogrim, grades 8-12). After we're done making hamentashen, we will have a scavenger hunt in OZ. Our Tsofim group has an option to join some Bogrim kids in delivering hamentashen bags to people in the neighborhood of OZ. We could use the help of many parents with this event, as we are expecting upwards of 60 kids!

The next event is **JServ**, **the Jewish Day of Service on Sunday**, **April 6th**, **10-12 a.m.** Our Tsofim group is signed up to make lasagna at the Ronald McDonald House. I'm looking for 6-10 Tsofim to help with that. There are additional service options that will be coordinated by the Young Judaea staff and Bogrim if you want to do something other than cooking. Adults and kids are welcome to participate together or separately. RSVP to me if your child wants to participate. Edorah Frazer Rubin

Tsofim YJ Leader 802-425-4937



# Havurah Pesach (Passover) Kashrut Policy

Consistent with the principles established by the Havurah Kashrut Policy of February 2002, the following will be used for our Communal Pesach Seder:

#### **Policy & Procedures:**

In establishing a symbolic, yet functional Pesach Kashrut policy for Havurah House, we embrace the following principles:

Honoring the traditional prohibition against eating bread and pasta products Recognizing that some in our community follow the Ashkenazic practice of not eating rice and bean products during Pesach

Honoring the traditional prohibition against eating pork products and shellfish Honoring the traditional separation of meat and dairy

#### **Implementation of the Kashut Policy:**

Bread and pasta products should be avoided in preparing your dishes Please note on an ingredient card if rice and/or bean products are in your dish Recognizing that some in our community follow a more traditional standard of Kashrut during Pesach, individuals or families may choose to bring their own meal so they may participate in the Communal Seder while honoring their personal Kashrut standard for the holiday

No pork products or shellfish will be served in Havurah House

Meat and dairy will not be mixed in the same dish, as in Chicken Parmesan. There will be two serving tables, one for meat dishes and one for dairy, fish and vegetarian dishes. Individuals are free to take what they want, mixing or not mixing from the two tables. This presupposes that the tradition of maintaining separate meat and dairy utensils will not be followed. This compromise policy honors and incorporates into Havurah communal culture some of the key aspects of Kashrut. It is out hope that with give and take in the spirit of mutual respect and goodwill we can continue to be a table fellowship, which after all, is what Havurah first meant some 2000 years ago.

#### MIDDLEBURY COLLEGE LECTURE AND FILM SCREENING

Savyon Librecht is an Israeli author, born in Munich in 1948 to Holocaust survivors who immigrated to Israel soon afterwards. She studied philosophy and literature at Tel Aviv University and began publishing in 1986. Liebrecht's recurring themes are Holocaust survivors' lives in Israel half a century after the catastrophe; women's experiences as wives and mothers; the tensions between Orthodox and secular Israelis; and the relationships between individual Arabs and Israelis. Informed by feminism, Liebrecht often describes women struggling against their marginalized status in patriarchal Israeli society. All are invited to attend both a lecture and film screening.



APRIL 3, 2014

#### **LECTURE:**

# Between the Private and the Collective: Writing Fiction about Social and Political Issues in Israel

Robert A. Jones Conference Room, 2nd floor 4:30 PM

#### FILM SCREENING:

Valentina's Mother McCardell Bicentennial Hall-Rm 220 7:30 PM