



## ***Lake Placid Synagogue Newsletter***

2307 Saranac Avenue, Lake Placid, NY 518-523-3876 November, December 2012

### **From the Desk of the Adirondacker**

The long High Holy Day period has drawn to a close and we have time to recover from the difficulties of self-introspection and New Year resolutions. For me there is now time to reflect on the Holy Days that have just concluded.

Every year I look forward to the Days of Awe with awe. There is a lot to plan, sermons to write, prison facilities to organize. Before it begins the list seems endless. By the time we start Rosh Hashannah it looks as if it will be manageable and I might survive! With Kol Nidrei I know that the preparation is done and I can devote myself to leading services and making them meaningful.

Now as I think back, I am amazed. Here in the middle of the Adirondack Park there is a small band of the 'Frozen Chosen' who come together to worship and be a community. Fifty or sixty people at a service is amazing, just as the services are with a rabbi and cantor. We are able to 'put on a show' which is as good as in many major congregations in the larger cities. Yet there is a big difference! We know each other and there is a sense of community that cannot exist where people are just numbers, just another nameless, faceless member.

So I have to conclude that we are doing something right. Let us keep it going through the rest of the year and make our congregation our extended family and community. It will take a little effort on everyone's part, and it will be worth it.

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."

It is almost winter and Chanukah is just around the corner. As we light the candles during this Chanukah may each additional candle inspire us to accept that the answer is in our hands, that we each have a responsibility to act for the greater good of one and all. I look forward to seeing more of all of you!

I look forward to seeing each of you as the new year goes by.

Alec H. Friedmann  
Rabbi  
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Adrienne Ratigan, Peter Rosenberger,  
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**Past President** – Jon Vinograd



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

November 16<sup>th</sup> Shabbat service & potluck 6:30pm  
December 15<sup>th</sup> Chanukah Celebration &  
Chinese Food and Latke Party 6:30pm  
December 21<sup>st</sup> Shabbat service & potluck 6:30pm

**President's Message - November 2012**

The High Holidays are over for this year. They left me with a feeling of renewal. This year, thanks to board member Adrienne Ratigan, we did a food drive as the Ecumenical Food Pantry here in Lake Placid was in great need. Our members came through in a big way. We filled up the back of my SUV with the back seat down. But that was only the beginning. Adrienne and I had the opportunity to meet Linda Young who runs the food pantry. She does a great service for those in need. Besides your standard dry grocery items, they stock frozen and refrigerated goods. Linda pointed out that many of the families who come in are not what you might expect. Many are out of work and living on what savings they have. She said they are your neighbors who don't want to admit they have this need. They call her and arrange private "shopping" times. I wanted to share this with our members just in case there are any amongst our members who would like to contact Linda directly at 518-523-9620. She said this can be done in the strictest of confidentiality.

As I write this, many of our members and friends have been victims of Superstorm Sandy. While the North Country was spared the ravages of this force of nature, the images of those homes lost or damaged are humbling. Since we have many members in New Jersey and New York City, I want to reach out to everyone to assist in whatever way we can. I hope everyone does the same. As Jews we are taught to never turn our backs on those in need. Our tradition of Tikkum Olam, repairing the world, teaches us to take positive action. If you know someone who was flooded, offer to help clean up. If you can volunteer, but don't know where to start – contact the Red Cross. You can start here: [www.redcross.org](http://www.redcross.org). If you cannot physically help, you can make a donation to the Red Cross of cash or perhaps a donation of blood.

Then there are the needs of our own synagogue. Seems small in the wake of everything going on around us, but we must maintain our little safe haven and that takes funds. With the high cost of fuel, heating the temple through the very cold months drains our funds quickly. We are pursuing adding insulation to some of the exterior walls and putting in new energy efficient windows on the wall next to the parking lot. And there are additional projects for the future, but they all require additional funds. Thanks to those of you who have already renewed your memberships, however we really need you if you have not. We count on the membership fees for our annual operating costs and without them we risk going into the "red". Of course, additional donations are always welcome and appreciated and right now are very much needed.

I hope to see you throughout the coming year.

Sue Semegram, President

# YARTZEITS 2012 5773



## 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.

## CHESHVAN

Cheshvan 18	November 3	Ezra Feinberg
Cheshvan 21	November 6	Margaret Klein Harold Miller
Cheshvan 22	November 7	Aline Feinberg Jennie Schwartz
Cheshvan 25	November 10	Samuel Volpert, MD
Cheshvan 26	November 11	Irving Krinowitz
Cheshvan 27	November 12	Samuel Hailpern
Cheshvan 29	November 14	Herman Levine

## KISLEV

Kislev 1	November 15	Jules Feather Anna Zak Arlan
Kislev 7	November 21	Judah Koltz
Kislev 11	November 25	Sarah Feather
Kislev 12	November 26	Agnes E. Sadov
Kislev 13	November 27	Sadie Messe
Kislev 23	December 7	Abraham I. Spiro Mollie Streichler
Kislev 25	December 9	Joel Kameron
Kislev 26	December 10	Phil Gingold
Kislev 28	December 12	Dr. Bartholomew H. Ring
Kislev 30	December 14	Jeanette Cone

## TEVET

Tevet 3	December 16	Edith M Agus
Tevet 5	December 18	Ross Bloch
Tevet 6	December 19	Joseph Durst
Tevet 8	December 21	Renee H. Ring Sally Zaharia
Tevet 9	December 22	Jennie Blank
Tevet 10	December 23	Rae Sheckley
Tevet 11	December 24	Fanny Feinberg
Tevet 12	December 25	Meyer Finkelstein
Tevet 18	December 31	Ernest Mayman Lillian Weinstein

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](mailto:sue@lakeplacidsynagogue.org)

**Mazel Tov to Jon and Meg Vinograd** on the birth of their first grandchild, Julia Vinograd Osborne who was born on October 6<sup>th</sup>.

## A bisserl a Yiddish— a continuing tutorial

Here are the Yiddish words for this issue:

1. kosher (KO-shuhr) *adjective*: Conforming to the dietary laws of Judaism.  
Proper; genuine; permissible.  
From Yiddish, from Hebrew kasher (fit, proper). Earliest documented use: 1851.
2. Schlockmeister (SHLOK-my-stuhr) *noun*: One who deals in inferior goods.  
From Yiddish shlak (evil, nuisance) + German Meister (master). Earliest documented use: 1965.
3. Schumtz or shmutz (shmuhts, shmoots) *noun*: Dirt, filth, or any undesirable substance.  
From Yiddish shmuts. Earliest documented use: 1968.

## Chanukah Party – Latkes and Chinese Food – December 15<sup>th</sup>, 6:30 pm

Since last year's party was such a success, our board decided to repeat the Chinese Food even though it is not that other holiday when Jews traditionally have Chinese Food. And our own Latke King, Steve Erman, will once again be frying the Latkes for everyone to enjoy on Saturday, December 15<sup>th</sup> at 6:30 pm at the synagogue. Everyone is invited to join us in a community Chanukah lighting followed by our Latke/Chinese Food Party complete with dreidles and gelt for all. Bring your menorah or use ours and, of course, bring the kids.



**Chanukah**, the Jewish festival of rededication, also known as the festival of lights, is an eight day festival beginning on the 25th day of the month of Kislev. Chanukah is probably one of the best known Jewish holidays, not because of any great religious significance, but because of its proximity to Christmas. Many non-Jews think of this holiday as the Jewish Christmas, adopting many of the Christmas customs like elaborate gift-giving and decoration. It is bitterly ironic that this holiday, which has its roots in a revolution against assimilation and the suppression of Jewish religion, has become the most assimilated holiday on our calendar.

The story of Chanukah begins in the reign of Alexander the Great who conquered Syria, Egypt and Palestine, but allowed the lands under his control to continue observing their own religions and retain a certain degree of autonomy. Under this relatively benevolent rule, many Jews assimilated much of Hellenistic culture, adopting the language, customs and dress of the Greeks, in much the same way that Jews in America today blend into the secular American society.

More than a century later, a successor of Alexander, Antiochus IV was in control of the region. He began to oppress the Jews severely, placing a Hellenistic priest in the Temple, massacring Jews, prohibiting the practice of the Jewish religion, and desecrating the Temple by requiring the sacrifice of pigs on the altar. Two groups opposed Antiochus: a basically nationalistic group led by Mattathias the Hasmonean and his son Judah Maccabee, and a religious traditionalist group known as the Chasidim, the forerunners of the Pharisees (no direct connection to the modern Chasids). They joined forces in a revolt against both the assimilation of the Hellenistic Jews and oppression by the government. The revolution succeeded and the Temple was rededicated.

According to tradition as recorded in the Talmud, at the time of the rededication, there was very little oil left that had not been defiled by the Greeks. Oil was needed for the menorah in the Temple, which was supposed to burn throughout the night every night. There was only enough oil to burn for one day, yet miraculously, it burned for eight days, the time needed to prepare a fresh supply of oil for the menorah. An eight day festival was declared to commemorate this miracle. Note that the holiday commemorates the miracle of the oil, not the military victory: Jews do not glorify war.

Chanukah is not a very important religious holiday. Chanukah is not mentioned in Jewish scripture; the story is related in the book of Maccabees, which Jews do not accept as scripture. The only religious observance related to the holiday is the lighting of candles. The candles are arranged in a candelabrum called a menorah (or sometimes called a chanukiah) that holds nine candles: one for each night, plus a shammas (servant) at a different height. On the first night, one candle is placed at the far right. The shammas candle is lit and three berakhot (blessings) are recited: l'hadlik neir (a general prayer over candles), she-asah nisim (a prayer thanking God for performing miracles for our ancestors at this time), and she-hekhanu (a general prayer thanking God for allowing us to reach this time of year). After reciting the blessings, the first candle is then lit using the shammas candle. Each night, another candle is added from right to left (like the Hebrew language). Candles are lit from left to right (because you pay honor to the newer thing first). On the eighth night, all nine candles (the 8 Chanukah candles and the shammas) are lit. On nights after the first, only the first two blessings are recited; the third blessing, she-hekhanu is only recited on the first night of holidays.

It is traditional to eat fried foods on Chanukah because of the significance of oil to the holiday. Among Ashkenazic Jews, this usually includes latkes. Gift-giving is not a traditional part of the holiday, but has been added in places where Jews have a lot of contact with Christians, as a way of dealing with our children's jealousy of their Christian friends. It is extremely unusual for Jews to give Chanukah gifts to anyone other than their own young children. The only traditional gift of the holiday is "gelt," small amounts of money.

Another tradition of the holiday is playing dreidel, a gambling game played with a square top. Most people play for chocolate coins. The traditional explanation of this game is that during the time of Antiochus' oppression, those who wanted to study Torah (an illegal activity) would conceal their activity by playing gambling games with a top (a common and legal activity) whenever an official or inspector was within sight. A dreidel is marked with four Hebrew letters: Nun, Gimel, Hei and Shin. These letters stand for the Hebrew phrase "Nes Gadol Hayah Sham", a great miracle happened there, referring to the miracle of the oil. The letters also stand for the Yiddish words nit (nothing), gantz (all), halb (half) and shtell (put), which are the rules of the game!



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

## Chanukah Recipes

### Traditional Latkes

- 1 pound potatoes
- ½ cup finely chopped onion
- 1 large egg, lightly beaten
- ½ teaspoon salt
- ½ to ¾ cup olive oil

Preheat oven to 250°F. Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander. Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt. Heat ¼ cup oil in a skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.

### Apple Cider Doughnuts

- |   |                                    |
|---|------------------------------------|
| 2 red apples, such as Cortland or McIntosh        | 1 2/3 cups granulated sugar        |
| 2 ½ cups apple cider                              | 3 tablespoons vegetable shortening |
| 3 ½ cups all-purpose flour, plus more for dusting | 1 large egg plus 1 egg yolk        |
| 4 teaspoons baking powder                         | ¼ cup buttermilk                   |
| ¼ teaspoon baking soda                            | 1 teaspoon vanilla extract         |
| 3 ½ teaspoons ground cinnamon                     | ¼ cup confectioners' sugar         |
| 1 teaspoon salt                                   | Vegetable oil, for frying          |
| ¼ teaspoon freshly grated nutmeg                  |                                    |

- Core and chop the apples (do not peel). Combine with 1½ cups cider in a medium saucepan over medium heat; cover and cook until softened, about 8 minutes. Uncover and continue cooking until the apples are tender and the cider is almost completely reduced, about 5 minutes. Puree with an immersion blender or in a food processor until smooth. Measure the sauce; you should have 1 cup. (Boil to reduce further, if necessary.) Let cool slightly.
- Whisk the flour, baking powder and soda, 1½ teaspoons cinnamon, salt and nutmeg in a medium bowl.
- Beat 2/3 cup granulated sugar and the shortening in another bowl with a mixer on medium speed until sandy. Beat in the egg and yolk and gradually mix in the applesauce. Beat in half of the flour mixture, then the buttermilk and vanilla, and then the remaining flour mixture. Mix to make a sticky dough; do not overmix.
- Scrape the dough onto a lightly floured sheet of parchment paper and pat into a 7-by-11-inch rectangle, about ½ inch thick. Cover with plastic wrap and refrigerate for at least 2 hours or overnight.
- Meanwhile, make the glaze: Simmer the remaining 1 cup cider in a small saucepan over medium heat until reduced to ¼ cup. Whisk in the confectioners' sugar until smooth and glossy, then set aside. Mix the remaining 1 cup granulated sugar and 2 teaspoons cinnamon in a shallow bowl; set aside for the topping.
- Heat 2 inches of vegetable oil in a large heavy-bottomed pot over medium-high heat until a deep-fry thermometer registers 350 degrees. Line a baking sheet with paper towels. Cut the chilled dough into 12 rounds, using a floured doughnut cutter. Slip 2 or 3 doughnuts into the hot oil and fry until golden brown, 1 to 2 minutes per side, adjusting the heat as needed. Transfer to the paper towels to drain.
- Dip one side of each doughnut in the cider glaze, letting the excess drip off; dip just the glazed side in the cinnamon-sugar or roll all over in cinnamon-sugar, if desired. Serve warm.

**Membership letters** were mailed in early July. If you have not yet renewed your membership, please do so as soon as possible. If you are not a member, please consider joining. Our dues are extremely low. If you do not choose to join as a full member, please consider making a donation to help us maintain our haven here in the Adirondacks. If you did not receive a letter and would like one, please call me at 518-523-5611 or email me at [sue@lakeplacidsynagogue.org](mailto:sue@lakeplacidsynagogue.org). Many thanks!

**If we don't have your email address you are missing out...**

Please help us to complete our mail list and to save some money by sending us your email address so you can get this newsletter via email instead of snail mail. We also send many additional email reminders of upcoming events. So send your info to [sue@lakeplacidsynagogue.org](mailto:sue@lakeplacidsynagogue.org). Thanks.

**Shabbat Services** and Potluck dinner 6:30pm, Nov. 16<sup>th</sup>, Dec. 21<sup>st</sup>  
**Chanukah Celebration** Chinese food and Latke Party, Dec 15<sup>th</sup> 6:30pm

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