



Lake Placid Synagogue Newsletter

2307 Saranac Avenue, Lake Placid, NY 518-523-3876

Winter 2017

From the Desk of the Adirondacker Purim 2017

Esther must be one of the most familiar books of the Bible, because we read it as our main observance of the festival of Purim. We learn the basics of the story as children. As we get older, more and more subtleties become apparent in this fascinating story.

'Purim' means 'lottery' – specifically the lots that Haman drew to determine the date on which the Jewish population of the Persian Empire would be destroyed. Looking at the story it is really the recounting of an extended series of chance events, like beads in a string, which describes how the loss of a nail in a horseshoe leads inexorably to the loss of a kingdom.

If Vashti had not had the spirit to refuse her husband's demands, she would not have been cast out, and the king would not have looked for a new queen. And the lottery of the beauty contest would not have taken place so that Esther could win the heart of the king.

How did Haman conceive his burning hatred of the Jews? Because, on one occasion, one Jew had refused to bow down to him. Had Haman never encountered the proud Mordecai, had Mordecai conformed to the protocol of the palace gate and had he bent the knee as he was required – then, maybe? Haman would never have become the prototype anti-Semite and the Persian Jews would have lived on in peace. If the king had slept well he would not have heard of Mordecai's loyalty and Mordecai would have been forgotten.

The Purim story shows how the fate of an entire people hangs, not on one lottery draw, but on many. For almost a year the Jews of Persia lived in fear for their lives.

The Book of Esther reminds us of the extent to which the world is vulnerable to the outcome of unpredictable or even chance events, and the extent to which we have to rely on the courage and wisdom of those who find themselves in positions of power. Mordecai warns Esther: 'If you keep silent in the crisis, relief and deliverance will come to the Jews from another place'. God is never mentioned in the Megillah. But perhaps God is really here, all along, in another hidden place, bringing the world relief and deliverance through the wise decisions of world leaders . . . and the fall of the dice.

We are living in a world that is just acknowledging the rapid Muslimization of Europe as a consequence of the recent terror attacks. The themes in the Book of Esther take on new meaning as we look for the road to peace. Now we know who the newest Haman is. If a few good men do nothing . . .

Happy winter,

Happy Purim,

and Shalom – Peace!!!

Alec H. Friedmann, Rabbi
adkreb@gmail.com

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518-523-5611, sue@lakeplacidsynagogue.org

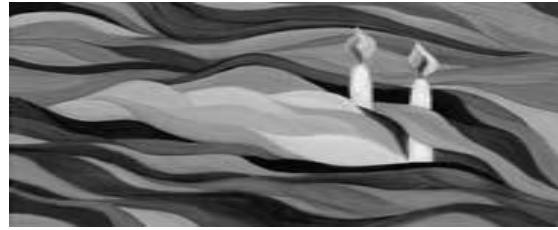
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JOIN US FOR SHABBAT SERVICES AND
POTLUCK DINNER THE THIRD FRIDAY
EVENING OF EACH MONTH AT 6:30PM

January 20th, 6:30pm – Service & Potluck
February 17th, 6:30pm – Service & Potluck
March 12th, 7pm – Purim Dinner
March 17th, 6:30pm – Service & Potluck
April 10th, Passover Seder

President's Message – Winter 2017

As the New Year begins I reflect on the past year and look ahead to the new one, wondering what it will bring. This year will be very different for me and my husband as we are now officially retired. Already our days are filled with our many volunteer and sports activities. I am amazed that we did all this and more while we worked.

Thanks to Steve Bellew for yummy Latkes at our Channukah party which had a great turnout as always despite the date falling on that other holiday. The kids made edible Menorahs and dreidels thanks to Jordanna Mallach. As always, a great time was had by all.

Sue Semegram, President

Purim – A celebration for adults – Sunday, March 12th, 7pm

Dress up and join us for a different type of Purim celebration – a dinner party. The past few year's dinner have been so outstanding that we are going to repeat it. Chef de Banquet de Ahasuerus Rabbi Alec will once again be assisted by his 2 "Sue" Chefs to create an authentic Persian dinner. The courses will be separated with elements of the Purim Saga. Suggested donation of \$18 per person. BYOB and your best homemade Hamantaschen. Reservations required by March 1st. Call or email Sue at 518-523-5611 or sue@lakeplacidsynagogue.org.

Passover Seder: Monday, April 10th, 6pm

Please join our family of the "Frozen Chosen" as we celebrate the first night of Passover with our community Seder at the Synagogue. Led by Chef Rabbi Alec assisted by the two "Sue chefs", we do the cooking, catering, and cleaning and you get to enjoy a wonderful Seder complete with reciting the four questions, singing Dayanu, and reminding ourselves and teaching our children about the Passover story. Dinner includes all the "standards" – Gefilte fish, hard boiled eggs, matzo, potato kugel, Salmon, and wonderful Pesadich desserts. Bring the whole family and your guests. Reservations are required and should be made by April 1st. The minimum donation is \$18 per adult and \$9 per child. Call Susan Friedmann at 569-5610 or Sue Semegram at 523-5611.

YARTZEITS 2017 5777



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.

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

TEVET

Tevet 12	January 10	Meyer Finkelstein
Tevet 13	January 11	Saul Amarel
Tevet 16	January 14	Jacob Kaplan
Tevet 18	January 16	Ernest Mayman Lillian Weinstein
Tevet 21	January 19	Joseph Samuels
Tevet 28	January 26	Blanche Levine Richard Pacharz
Tevet 29	January 27	William Prager Jack Davis Alan Leff

SHVAT

Shvat 1	January 28	Lina Harburger Mack Leff
Shvat 5	February 1	Helen Levinson Isaac M. Polsky
Shvat 6	February 2	Leon Goldberg Rebecca Polsky Harry Kovensky Anna Greenberg
Shvat 7	February 3	Sol Nager
Shvat 8	February 4	Eli Mitnik
Shvat 9	February 5	May Gingsberg
Shvat 11	February 7	Sade Kaplan
Shvat 12	February 8	Adolph Effenbach
Shvat 13	February 9	Rabbi Leo Gutel
Shvat 14	February 10	Avram Klein
Shvat 15	February 11	David Goldenberg Max Alder
Shvat 16	February 12	Arnold Roberts
Shvat 18	February 14	Norma Schnarch Miller
Shvat 20	February 16	Max Banner
Shvat 21	February 17	Mildred Bellew
Shvat 24	February 20	Harold H. Blank
Shvat 25	February 21	Hyman Arlan
Shvat 27	February 23	Sally Chatzky
Shvat 28	February 24	Samuel S. Sadove Sidney Katz
Shvat 30	February 26	Janevive Jean Mechanic Bernard Auslander

ADAR

Adar 2	February 28	Roxy White
Adar 3	March 1	Dr. Martin Buchband Jacob Ringler David Davis Felica Leon Hugo Zacharia Dora Stern Herman Oppenheimer Martin Klein Isaac Velvel Sherman Nathan Ringler Fred Futterman Herman Ringler Jay Leshin Isidor Friedman Louis Brown Christopher Brown Morris Geostman Albert Levinson Lillian Rosenberger Ida Finkelstein Katz Dominik LaPollo
Adar 4	March 2	
Adar 5	March 3	
Adar 15	March 13	
Adar 18	March 16	
Adar 19	March 17	
Adar 20	March 18	
Adar 21	March 19	
Adar 26	March 24	
Adar 27	March 25	
NISSAN		
Nissan 2	March 29	Martin B. Goldstein Frederick M. Heimerdinger Richard Hoffman Meta Alder Albert (Abbey) J. Slavin Irving Stollow Ruth Karp Hannah Sorscher Jessie Steven Gellas Helen Rivkin Slavin David Silbergeld Frank White Dorothy Futtrmand
Nissan 4	March 31	
Nissan 5	April 1	
Nissan 6	April 2	
Nissan 7	April 3	
Nissan 8	April 4	
Nissan 12	April 8	
Nissan 13	April 9	
Nissan 14	April 10	

Family Shabbat at a member's home on the first Friday of the month at 6:30pm resumed this month. Please contact Sue at sue@lakeplacidsynagogue.org or Jordanna Mallach jmallach77@gmail.com with any questions and for the date and location for the next one.

As with all of the Family Pot Lucks hosted by the Lake Placid Synagogue Community these events are open to all families with an interest in Judaism. We encourage you to share this invitation with anyone who you think might be interested in attending.

Hamantaschen

3 eggs	1 cup granulated sugar
¾ cup vegetable oil	2 ½ teaspoons vanilla extract
½ cup orange juice	5 ½ cups all-purpose flour
1 tablespoon baking powder	1 cup fruit preserves, any flavor

Preheat oven to 350 degrees. Grease cookie sheets.

In a large bowl, beat the eggs and sugar until lightly and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured surface, roll dough out to 1/4 inch in thickness. Cut into circles using a cookie cutter or the rim of a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each one.

Pinch the edges to form three corners.

Bake for 12 to 15 minutes or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Matzah balls

4 large eggs	1 cup matzah meal
2 tablespoons schmaltz* or vegetable oil	Salt and freshly ground pepper to taste
¼ cup seltzer, club soda, or chicken broth	

Mix the eggs well with a fork. Add the schmaltz or oil, soda water or chicken broth, matzah meal, and salt and pepper and mix well. Cover and refrigerate for several hours.

Dip your hands in cold water and make about 12 balls slightly smaller than Ping-Pong balls.

Bring soup stock to a boil in a large pot. Place the matzah balls in the soup, cover and simmer about 30 minutes until soft.

Makes 12 large MBs.

* Schmaltz is rendered chicken fat – it was a staple in every Jewish kitchen in the past.

Tzimmes

1 pound carrots peeled and cut in 1 inch slices	½ tsp salt
6 sweet potatoes peeled and cut in ½ inch slices	¼ tsp cinnamon
½ cup pitted prunes	2 Tbsp. margarine
1 cup orange juice	1 20 oz. can pineapple chunks, drained
½ cup honey or brown sugar	1 11 oz. can mandarin oranges, drained

In a 3-quart saucepan cook carrots and sweet potatoes in boiling, salted water to cover, until tender but firm. Drain carrots and sweet potatoes and place in 3-quart casserole with prunes. Combine gently.

Preheat oven to 350. Mix orange juice, honey, salt and cinnamon. Pour evenly over casserole. Dot top with margarine. Bake covered, for 30 minutes. Uncover, stir gently, add pineapple chunks and mandarin oranges and bake another 10 minutes.

Potato Kugel Gratin

Kosher salt and freshly ground pepper	5 large eggs, room temperature
½ cup extra-virgin olive oil, plus more for baking dish	1 ¼ cups chicken broth
3 ½ pounds russet potatoes, peeled (about 6 large)	1 cup unsalted matzo meal
9 ounces shallots, thinly sliced (about 5)	

3 tablespoons fresh thyme leaves, plus more for garnish

Preheat oven to 425 degrees with rack in upper third. Combine 4 teaspoons Kosher salt and 1 teaspoon pepper in a small bowl.

Oil a 2 1/2 quart baking dish and sprinkle bottom with some salt-and-pepper mixture. Cut potatoes into 1/8 inch-thick slices.

Arrange slices vertically in baking dish; wedge in shallots and sprinkle thyme throughout. Brush with oil and season between potato slices with remaining salt-and-pepper mixture. Place baking dish on a rimmed baking sheet.

Whisk together eggs, broth, ¼ teaspoon coarse salt, and ¼ teaspoon pepper in a medium bowl. Add matzo meal and stir to combine. Pour mixture evenly over potatoes, tapping baking sheet on the counter to ensure mixture settles to bottom of baking dish. Cover with parchment, then with foil, and transfer to oven. Bake 45 minutes. Remove foil and parchment, rotate baking sheet, and continue baking until potatoes are tender when pierced with the tip of a paring knife, about 40 minutes more.

Increase heat to broil and broil until golden brown, about 5 minutes. (Watch carefully to prevent overbrowning.) Garnish with thyme and Kosher salt. Let rest at least 15 minutes.