



TBI Tablet *online*

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**Mazel Tov to
Abigail Latner
Bat Mitzvah
Sunday, March 14th
and
Caleb Lundberg
Bar Mitzvah
Saturday, March 20**

This issue of the TBI Tablet *online*
is generously sponsored by:
**The Latner and Lundberg
families**



Shalom Friends,

I have an urgent Passover message for everyone – We have been doing the Passover *seder* wrong!

When it comes to the 4 Questions, most families have the tradition of having the youngest person at the *seder* ask the questions. (That was my family's custom, and I am the youngest.)

However, the youngest child—and really, NONE of the children—should be asking the 4 Questions. Instead, it should be the parent. So parents, have fun brushing up on reciting the 4 Questions. This year, you are on. Why do I say this? Have

Jewish families really been doing the 4 Questions wrong for centuries? The reason is because we have an ancient text (The Mishnah, *Pesachim* 10:4), which lays out the practice of asking questions. Here is what it says: *They pour the leader of the seder a second cup of wine, and here the child asks. If the child lacks the ability to ask, the father (parent) teaches the child: Look, how different this night is from all other nights! On all other nights, we dip once, on this night twice. On all other nights, we eat leavened bread and matzah, this night, only matzah. On all other nights, we eat meat roasted, fried or cooked, this night, only roasted. According to the intelligence of the child, the parent teaches.* Wow! The way the Mishnah lays out the questions is very different from the way we do it today. First, according to the Mishnah, the parent recites the questions.

Second, the parent isn't asking questions, but rather making statements about some of the unique aspects of the *seder*. Third, there are only three questions, not four. And lastly, one of the questions from ancient times (about roasted meat), is not asked today. What's going on? Here, we have a great example of how a ritual changes and grows over time. Yes, the hosts of the *seder* should make sure their children/grandchildren, other family members, and guests are engaged. In addition, everyone should be encouraged to ask questions throughout the *seder*, because the *seder* works best when people are curious and inquisitive. That being said, the tradition moved from the parent asking the questions, to the children. The question about roasted meat was meaningful when the Temple stood in Jerusalem. However, once the Temple was destroyed, and Jews could no longer bring their Paschal lamb sacrifice, it became the accepted practice not to eat lamb on Passover. Clearly, if the questions were to remain relevant to the experience of the children (and adults), this question had to be replaced. Eventually, a fourth question was added, in order to align with the other "fours" in the Haggadah (the 4 cups of wine, the 4 Sons/Children, etc.).

And what about the meaning of the opening line of the *Mah Nishtnah*? One the one hand, it can be introducing four questions: "How is this night different from all other nights?" On the other hand, it could be introducing four statements: "How different this night is from all other nights." So what is it, "The Four Questions," or "The Four Statements?"

Continued page 5...



TEMPLE BETH ISRAEL & BEN'S KEEP THE TRADITION ALIVE

Friday, March 12 order a Shabbat dinner from Ben's and pick up at TBI

- ◆ Dinner for 4 -\$67.96
- ◆ Dinner for 6 -\$101.94

Then enjoy a virtual Friday Night Live
featuring Naomi Less at 7:00pm





Abigail Latner

1st of Nisan/March 14

Rosh Chodesh Nisan



Abby was born during Passover, April 25, 2008. Two weeks early, she wasted no time showing us that she would do things always in her own time. She joined our family making us a complete unit of four, and ready to be a little sister to Sam. Once she became interesting to him, the two became fast friends, always up to something together. Abby followed in Sam's footsteps attending camp, nursery school and religious school at TBI.

In her younger years, Abby was a performer and we referred to her as our little ham sandwich. Taking on such roles as Teen Olaf in Frozen, Flounder in The Little Mermaid and Alice in Alice in Wonderland in local theater, she never failed to entertain and surprise us with her talent.

In her more quiet recent years, Abby loves to busy herself with art, whether doodling over every blank space on every piece of paper she finds around the house, taking classes or using Photoshop, she loves to be creative. Her Great Nana's Thelma and Gert, both talented artists themselves would be proud and delighted by her. She also loves to do yoga and build houses on Roblox.

She is a very family oriented girl, lucky enough to get to spend lots of time with her grandparents and counting her spend lots of time with her grandparents and counting her cousins among her best friends.

Abby came into this world as an animal lover – especially dogs, She was obsessed with dogs from the start, and would only read books if they had dogs in them. She had to make do with her numerous pups of the stuffed variety until we finally relented and gave into her and Sam's joint efforts to convince us to get a dog of our own. Abby loves Louie and although he clearly thinks she is a puppy for him to play with, we know the feeling is absolutely mutual.

We are so incredibly proud of Abby upon reaching this milestone, especially under such challenging circumstances. We of course could not have gotten here without Abby's Religious school teachers over all of these years, Cantor Grainer and Rabbi Mike. Thank you also to the tireless Cathy Seldin for all of her help in making this simcha under less than ideal circumstances, meaningful and beautiful.

Caleb Lundberg

7th of Nisan/March 20

Vayikra

Caleb Ackerman, was born on

Feb 25, 2008. The name “Caleb” in Hebrew means “whole hearted, devoted.” Which is exactly how Caleb, or Cal as everyone calls him, lives his life - with ALL his heart. Whether it is on the basketball court or in a video game, he gives it his all and is true to his teammates and friends. At home, he always shows his love to his parents, his brothers Hayden and Ford, and his dog Mackey.

As the middle brother Cal is comfortable in his dual role of moderator and instigator. Our house is filled with laughter and Cal is usually in the center of it. He often creates elaborate basketball tournaments with his younger brother that last for hours. Over the years, he and his older brother have shared a love of comedies, fried chicken and hotel pools.

Cal’s grandparents say his wit is beyond his years and we couldn’t agree more. It helps that his smile is so infectious, even through his mask!

Cal is a young man worth following. Not only is he kind and virtuous, but he literally always knows where he’s going.

Born with an excellent sense of direction (thanks to some Swedish Viking DNA), he has also cultivated a love of maps. A basketball coach once gave him the nickname “CPS” (Cal Positioning System) after Cal helped him find their destination without the help of Google. During family road trips his face is often buried into detailed topographic maps of the states we travel through. At home, he creates his own maps-inventing highways and byways, even entire cities.



So it’s no surprise that Cal loves to travel and try new things, whether it’s spicy food from different cultures or finding different swimming holes around Cape Cod, his favorite vacation spot. Curiosity is a quality that we hope will serve Cal well throughout his whole life.

We are proud to watch Cal work so hard on his journey to become a Bar Mitzvah. Thank you to all of his Hebrew School teachers past and present. Thank you Cantor Granier for working with him on his Haftorah and service portion, Rabbi Mishkin for his guidance and insights, and Cathy Seldin (Cal’s second cousin!) for helping him get ready for our family’s special day.

Cal’s torah portion is all about sacrifice and the laws regarding it. So it was very fitting that Cal wanted to give back to those who sacrificed so much for everyone during Covid. He decided to deliver baked goods and a new coffee maker for the break room at Elmhurst Hospital (one of the hardest hit hospitals last year). Hopefully this will bring a little light to them during this hard time.

We are so proud of how Cal has handled himself during this challenging year. He has shown us maturity, empathy and responsibility. We can’t wait to see him back on that basketball court again soon! Mazel Tov!

15Nisan-22 Nisan

March 27-April 4

Passover Guide

Pesach Planning Guide and Service Times

Passover Calendar All Services will be on ZOOM

Thursday, March 25

Siyum (pronounced Seeyoom) to exempt First Born children from the requirement of fasting this day. Come for a short study session, and a quick meal. We begin at 7:45a.m. for speedy davening and shiur (les- son) so you can be on your way.

B'dikat Hametz, the "Search for the Leaven," takes place this evening. Have your hametz ready, along with your candle, feather and spoon.

Friday, March 26

Absolute last chance to sell your hametz (M'khirat Hametz). If you have not sent your form in drop off at the Synagogue by 10am.

Bee'ur Hametz—"Burning of the Leaven" happens this morning before 11:30am.

Saturday, March 27

Light your Yom Tov candles from an existing flame at 8:00pm. Most importantly, enjoy your Seder and ask a lot of questions.

Sunday, March 28 **1st Day of Passover**

Pesach services at 9:30 a.m.

Light your Yom Tov candles from an existing flame after 8:00pm. Enjoy your second Seder! Don't forget, tonight we begin counting the Omer.



Shalom Friends,

In just a few short weeks, we will gather virtually, for Passover -- our annual celebration of freedom.

Therefore, we are delighted to share with you this Temple Beth Israel Pesach Planning Guide, which includes some essential information about the upcoming Festival of Freedom. We sincerely hope it will help enhance the significance of Passover for you and the members of your extended family.

Wishing you a Chag Kasher VeSameach – a joyous and spiritually fulfilling Passover,

Rabbi Michael Mishkin

Cantor Sharon Grainer

Passover Calendar

All Services will be on ZOOM

Monday, March 29 2nd Day of Passover

Pesah services at 9:30 a.m.
We continue counting the Omer every night until Shavuot.

Saturday and Sunday, April 3 & 4

The last two days of Passover are full scale Yom Tovim with services at 9:30 a.m.

Sunday includes a Yizkor service.
Sunday evening at 8:10pm we move from the sacred time of Yom Tov back to ordinary time (and back to bagels and pizza!).



Special Instructions for Eating & Removing Hametz & Lighting Festival Candles When Passover Begins on Saturday Night

Beidkat Hametz – The Search for Hametz takes place on Thursday night. The blessing before Bedikat Hametz is the same ... *al biur hametz* (Who commanded us to remove hametz.)
However, we don't say the formula for disavowing any unseen hametz ("Kol chamirah . . .").

Biur Hametz – The Burning of the Chametz takes place Friday morning, not Saturday morning. Again, the formula for disavowing leftover hametz is not said.

In general, Friday should be treated as an ordinary eve of Passover with respect to burning the hametz and kashering the kitchen, including the stove. The only difference is that we are still allowed to eat hametz—see below.

Leave challahs out for Shabbat dinner. Alternatively you may use egg matzah, which is neither matzah nor hametz. If you use real challahs, be very careful not to get any crumbs on anything that is Kosher for Passover. Using disposable plates and plastic serving ware is suggested.

Saturday morning, we can eat hametz up until 10:45am. Soon after –by 11:45am, we should dispose of any remaining hametz (that is not sold) by flushing it down the toilet or putting it in a public waste receptacle/dumpster. Then the formula for disavowing any unseen hametz is said. (Kol chamirah...)

Saturday night – To facilitate **the lighting of the Passover Yantiv candles** on the first evening of the Festival, it is the traditional custom to light a twenty-four-hour candle before Shabbat begins. A yahrtzeit candle works well. This enables a person to light the Yantiv candles from a preexistent flame.

Hametz

The basic rule which underlies the special dietary laws of Pesah is that for the eight days of Pesah a Jew should refrain from eating hametz. Hametz means “fermented.” The term refers to products made of naturally or artificially fermented wheat, rye, barley, oats and spelt, and to yeast- like products which cause or accelerate the fermentation of these grains.

One of the basic purposes of fermenting grain is to cause leavening to occur. This is what makes bread rise. To say that matzah is unleavened bread means that matzah is baked without any yeast or other leavening agent such as baking powder, and that it is mixed and baked within a short interval of time with precautionary measures taken so that spontaneous fermentation does not take place.

Prohibited foods include the following: leavened bread, cakes, biscuits, crackers, cereal, coffees containing cereal derivatives, wheat, barley, oats, spelt rye, and all liquids containing ingredients or flavors made from grain alcohol or high fructose corn syrup. Any product which contains even a small amount of hametz cannot be used for Pesah. This rules out most of the prepared products which you usually buy at the supermarket. Salad dressing, pickles and mayonnaise are usually made with grain vinegar. Sauces may be thickened with hametz flour. There are so many ways in which products can prove to be unfit for Pesah use that one has to be very careful about whatever one buys in the supermarket on Pesah.

Kitniyot

What are Kitniyot?

Kitniyot is a category of foods, which includes: beans, corn, millet peas, rice, soy, and some other plant-based foods like mustard, buckwheat and sesame seeds. Until recently, the official Conservative position on Kitiniyot followed the traditional Ashkenazic view they are not hametz, but since our ancestors did not eat them on Passover, we don't eat them.

In December 2015, the Committee on Jewish Law and Standards (CJLS) passed a responsa (legal ruling) which permitted the consumption of kitniyot for Ashkenazim. (Sefardim—Jews from Spain, North Africa, and the Middle East—have always eaten these products on Passover.)

To read the actual responsa, click on this link <http://www.rabbinicalassembly.org/sites/default/files/public/halakhah/teshuvot/2011-2020/Levin-Reisner-Kitniyot.pdf>

Although this decision is valid, we will not be bringing kitniyot into the synagogue. This is primarily due to the fact that some members continue to maintain the tradition of refraining from eating kitniyot. For those who plan to continue to observe the traditional view, there is value in maintaining the customs of our ancestors. For those who want to accept the new position and eat kitniyot, that is perfectly acceptable. If you are considering eating kitniyot on Pesach, here are some important considerations that are included in the paper:

1

Fresh corn on the cob and fresh beans (like lima beans in their pods) may be purchased before and during Pesah, that is, treated like any other fresh vegetable.

2

Dried kitniyot (legumes, rice and corn) can be purchased bagged or in boxes and then sifted or sorted before Pesah. These should ideally not be purchased in bulk from bins because of the concern that the bin might previously have been used for hametz, and a few grains of hametz might be mixed in. In any case, one should inspect these before Pesah and discard any pieces of hametz. If one did not inspect the rice or dried beans before Pesah, one should remove pieces of hametz found in the package on Pesah, discarding those, and the kitniyot themselves remain permissible.

3

Kitniyot in cans may only be purchased with Pesah certification since the canning process has certain related hametz concerns, and may be purchased on Pesah. The K kosher certification says: “kasher laPesach l'ochlei kitniyot—which means, “Kosher for Passover for those who eat Kitniyot.”



4

Frozen raw kitniyot (corn, edamame [soy beans], etc.)

One may purchase bags of frozen non-hekh- shered kitniyot before Pesah provided that one can either absolutely determine that no shared equipment was used or one is careful to inspect the contents before Pesah and discard any pieces of hametz. Even if one did not inspect the vegetables before Pesah, if one can remove pieces of hametz found in the package on Pesah, the vegetables themselves are permissible.

5

Processed foods, including tofu, although containing no listed hametz, continue to require Pesah certification due to the possibility of admixtures of hametz during production.

The Kosher certification says: "kasher laPesach l'ochlei kitniyot—which means, "Kosher for Passover for those who eat Kitniyot."

6

Even those who continue to observe the Ashkenazic custom of eschewing kitniyot during Pesah, they may eat from Pesah dishes, utensils and cooking vessels that have come into contact with kitniyot and may consume kitniyot derivatives like oil.

How to Get Rid of Hametz

1

Change the Dishes. To guard against the formation of hametz, the dishes, silverware and cookware used during the rest of the year are not used on Pesah.

They are put away in some closet or cabinet which is not opened on Pesah, and in their place, one uses dishes, silver and cookware which are used only for Pesah. The refrigerator is cleaned out, the cabinets are scrubbed, and the stove and oven are cleaned and then heated to a high temperature to burn out any hametz which has not yet been vanquished. Even non-hametz food- stuffs which were opened and in use before Pesah are locked away with the hametz food and utensils.

2

Search and Destroy—B'dikat Hametz. Not only do we not eat hametz on Pesah, but we also should not own any either. We achieve this by eating up all of the hametz we can eat up and destroying the leftovers by means of a sort of sacred spring cleaning. This Rite of Spring is capped off by an after-dinner, candlelight search for hametz, usually on the night before the first seder, called B'dikat Hametz. B'dikat Hametz means "searching for the leaven." this year, 2 nights before the Seder on Thursday evening, March 25, we turn off the lights and, holding a candle (a flashlight is acceptable), conduct the ceremony of searching for the leaven. In advance, place pieces of bread on window sills and shelves and in various parts of the house (make sure you remember where you put them!). Then, just before the search, we recite the following blessing: *Barukh atah Adonai Eloheinu melekh ha'olam, asher kidesh'anu b'mitzvotav vetzivanu al bee'ur hametz.*" Praise are You, Lord our God, King of the Universe, who sanctified us by commanding us concerning the Removal of Hametz." When the search is conducted, checking every room. When a piece of bread is discovered, it is swept onto a wooden spoon using a feather and then placed into a bag for disposal the next morning.

3

This year because the 1st Seder is Saturday Night, we do not recite the Nullification formula: *Kol khamira vekhamiya de'ikah virshuti dela khamitay u'dela vay'artei udela yadana lay libtayl v'lehevay hefker ke'afra de'ara.* " Any leaven that may still be in the house, which I have not seen or have not removed, shall be as if it does not exist, and as the dust of the earth."

Selling of Leaven—M'khirat Hametz. According to the Torah "no leaven shall be seen or found in your possession" during Passover, therefore we dispose of all our non-Pesah foods for the full week of Passover. In order to comply with this regulation, it is customary to give away, or sell, all the hametz to a non-Jew before Pesah. According to Jewish law, hametz not disposed of in this manner may not be used after Pesah. The last day for selling your hametz is Friday morning, March 26 by 11am. For your convenience, we have included a form in this mailing empowering Rabbi Mishkin to sell your hametz for you, or you may stop in and sign an authorization in the office. Make sure the form is in the office by Thursday, March 25, as the Rabbi will sell it early Friday morning. It is traditional to give Tzedakah along with this transaction. Checks may be made out to Temple Beth Israel and marked Rabbi's Discretionary Fund—Passover Tzedakah Fund.



4

Ma'ot Hitim—Literally, Money for the Purchase of the Wheat.

Ma'ot Hitim is a Hebrew term for Passover funds which are voluntarily contributed to provide for Passover supplies for Jews in need.

5

Burning of the Leaven—Bi'ur Hametz.

By 11:30am., Friday morning, March 26, take all the leaven still remaining in your home – not the hametz you have sold—and burn it. When the leaven is burned, do not recite the nullification formula.

6

**Saturday Night, March 27
First Night Of Passover.**

Light the candles for Yom Tov at 8:00pm. Most importantly enjoy your Seder and ask a lot of questions.

7

**Sunday, March 28
First Day of Passover.**

Yom Tov services at 9:30am. In the evening, enjoy your second Seder. Remember to begin the Counting of the Omer.

8

**Monday, March 29
Second Day of Passover**

Yom Tov Services: 9:30am.

9

Saturday April 3 & Sunday April 4

Both are full scale Yom Tovim with services beginning at 9:30am. Sunday includes Yizkor service.

10

End of Passover

Sunday Night, April 4

Sunday evening at 8:10pm, we move from the sacred time of Yom Tov back to ordinary time (and back to bagels and pizza)

Next year in Jerusalem!



Prohibited foods include the following: leavened bread, cakes, biscuits, crackers, cereal, coffees containing cereal derivatives, wheat, barley, oats, spelt, rye, and all liquids containing ingredients or flavors made from grain alcohol or high fructose corn syrup.

Some Ashkenazic authorities have added the following foods (kitniyot) to the above list: rice, corn, millet, legumes (beans and peas). String beans are permitted. Processed products from kitniyot are also forbidden. Peanuts and peanut oil are permissible, provided they do not contain any hametz ingredients, corn sweeteners, corn oil or soy oil. Sephardic authorities permit the use of all of the above.

What follows is a general guideline. However, Rabbi Mishkin should be consulted when any doubt arises.

Permitted Foods:

The following foods require no kosher le-Pesah label if purchased prior to Pesah: unopened packages or containers of natural coffee (whole bean, unflavored); sugar, pure tea, salt (not iodized), pepper, natural spices, frozen fruit juices with no additives, frozen (uncooked) vegetables (for legumes see above), milk, butter, cottage cheese, cream cheese, frozen (uncooked) fruit (with no additives), baking soda.

The following foods require no kosher le-Pesah label if purchased before or during Pesah: Fresh fruits and vegetables (for legumes see above), eggs, fresh fish and fresh meat.

The following foods require a kosher le-Pesah label if purchased before or during Pesah: All baked products (mat-zah, cakes, matzah flour, farfel, matzah meal and any products containing matzah), canned or bottled fruit juices (these juices are often clarified with kitniyot which are not listed among the ingredients. However, if one knows there are no such agents, the juice maybe purchased prior to Pesah without a kosher le-Pesah label), canned tuna (since tuna, even when packed in water, has often been processed in vegetable broth and/or hydrolyzed protein— however, if it is known that the tuna is packed exclusively in water, without additional ingredients or additives, it may be purchased without a kosher le-Pesah label), wine, vinegar, liquor, oils, dried fruits, candy, chocolate flavored milk, ice cream, yogurt and soda.

The following processed foods (canned, bottled or frozen), require a kosher lePesah label if purchased during Pesah: milk, butter, juices, vegetables, fruit, milk products, spices, coffee, tea, and fish, as well as all foods listed in Category C.

Medicine

Prescription medicines are permitted. Non-prescription pills and capsules are permitted; for liquids, check with Rabbi Mishkin.

Kashering of Utensils

The process of kashering utensils depends on how the utensils are used. According to halakhah, leaven can be purged from a utensil by the same process in which it was absorbed in the utensil (ke-valeo kakh poletu). Therefore, utensils used in cooking are kashered by boiling, those used in broiling are kashered by fire and heat, and those used only for cold food are kashered by rinsing.

Earthenware (china, pottery, etc.) may not be kashered. However, fine translucent chinaware which has not been used for over a year may be used if scoured and cleaned in hot water.

Metal To Kasher pots, silverware, and utensils wholly of metal—not used for baking—thoroughly clean the item with soap and water, then, following a strict 24 hour waiting period during which they are not used, immerse the item in water that is at a rolling boil (this is called Hag'alah). For pots and pans, clean handles thoroughly. If the handle can be removed, do so for an even more thorough cleaning. To effect Hag'alah,

the item must be completely exposed to the boiling water. Pots and pans are either immersed in a larger pot of boiling water (may be done one section at a time) or they should have water boiled in them which will overflow the rim. In the case of silverware, every part of each piece must be exposed to the water at a rolling boil. Following this Hag'alah process, each utensil is rinsed in cold water.

Metal bakeware used in a fire or in an oven must first be thoroughly scrubbed and cleaned and then must be subjected to direct fire or an oven at its maximum setting. Thus using a blow torch or putting it in an oven during self-cleaning are two ways to accomplish this purging, known as Libbun. This is a complicated and potentially dangerous procedure and may result in discoloration or warping of the metal being purged. It is therefore recommended that you don't try to kasher metal bakeware and instead purchase new metal bakeware for Passover.

Kashering Of Appliances

Ovens and Ranges Every part that comes in contact with food must be thoroughly scrubbed and cleaned. Then, oven and range should be heated as hot as possible for a half hour. If there is a broil setting, use it. Self-cleaning ovens should be scrubbed and cleaned and then put through the self-cleaning cycle.

Microwave ovens, which do not cook the food by means of heat, should be cleaned, and then a cup of water should be placed inside and heated until the water boils. A microwave oven that has a browning element cannot be kashered for Pesah.

Glassware Drinking glasses or glass dishes used only for cold foods may be kashered by a simple rinsing. Some follow the custom of soaking them for three days.



Dishwasher After not using the machine for a period of 24 hours, a full cycle with detergent should be run.

Electrical Appliances If the parts that come into contact with hametz are removable, they can be kashered in the appropriate way (if metal, follow the rules for metal utensils). If the parts are not removable, the appliance cannot be kashered. (All exposed parts should be thoroughly cleaned.)

Tables, Closets & Counters If used with hametz they should be thoroughly cleaned and covered, and then they may be used.

Kitchen Sink A metal sink can be kashered by thoroughly cleaning and then pouring boiling water over it. A porcelain sink should be cleaned and a sink rack used. If, however, dishes are to be soaked in a porcelain sink, a dish basin must be used.

Hametz and Non-Passover Utensils
Non-Passover dishes, pots and hametz whose ownership has been transferred, should be separated, locked up or covered, and marked in order to prevent accidental use.



Delegation of Power of Attorney for Sale of Hametz

Please email this form to jcheevers@tbiport.org by Thursday March 25, 2021 by 5:00pm.

I the undersigned, fully empower and appoint Rabbi Michael Mishkin to act in my stead, and on my behalf, to sell all hametz possessed by me (whether known to me or unknown to me) as defined by the Torah and Rabbinic Law (e.g. hametz; doubtful hametz, and all kinds of hametz mixtures), and to lease all places where the hametz owned by me may be found.

Name_____

Home Address_____

Business Address_____

Rabbi Michael Mishkin has the full right to lease by transactions, as he deems fit and proper and for such time which he believes necessary. This general authorization is made a part of this agreement.

The above given Power is in conformity with Torah Law and Rabbinical regulations.

To this I hereby affix my signature on _____2021.

Signature_____

Don't Pass Over The Latest Buzz: Bee Well & Bee All You Can Bee, with a Taste of Honey from a Beehive of Un-bee-lievable Sweetness.

**By Mark A. Schneider,
TBI Past President & TBI
Tablet Editor-at-Large.
We do love our honey.**

During the Jewish holidays including Rosh Hashanah and Yom Kippur we look to our honey to help make a New Year even sweeter. And we certainly can't pass over our Seder honey. The taste of honey is simply bee-utiful. Apples dipped in honey, honey ricotta cheesecake, honey baklava...thank you honey bees for deliciously proving how sweet it is.

Oh, did I tell you I was stung by a bee not that long ago and I had to go to a medical office to "bee checked out?" And last year my neighborhood was warned that a huge swarm of bees were nesting on, and around, a telephone pole and to please stay away.

But aside from the previous paragraph, we do love our bees. The tradition of honey on apples for Rosh Hashanah and Passover was brought up by Carl Flatow, aka "Carl the Beekeeper" during a recent program I attended. He has designed educational observational beehives for the Long Island Children's Museum, and lectures on how bees are dealing with a declining bee population in the United States.

As of now there are over 4,000 species of bees in America. By comparison, Israel is home to over 1,100 species of bees. By the way, although a bee itself is not kosher, bee honey is strictly kosher since bee honey is derived from the nectar of a flower and is not from something that is part of a bee's body. Israel, by the way, seems to be at

the forefront of working to rehabilitate the dwindling bee population. A company called Beewise developed a beehive that can house up to 40 bee colonies—over 2 million bees—by taking care of their health and upkeep. The company CEO Saar Safra says, "we're coming to replace all the beehives in the world."



Sounds impressive—and important—since crops from cucumbers to avocados to coffee are all crops pollinated by bees. In other words, we need our bees.

"Honey" is mentioned over 20 times in biblical texts, most notably in a description when Moses is told by the Lord that Israel, or the Promised Land, is a land "flowing with milk and honey." A great slogan no doubt that one could see reinforced by an American marketing organization called the National Honey Board. They note that honey bees are pollinating one-third of the world's food supply.

So let's hear it for the bees. The 'land of milk and honey' by the way has been quite innovative in its honeybee research. An article in the official Journal of the American Academy of Pediatrics noted that an Israeli Pediatric health service group researched the positive effect of honey on nocturnal cough and



overall childhood sleep quality. Honey has also been proven to be a treatment of infected wounds. Israeli medical research at Shaare Zedek Medical Center in Jerusalem found that honey-treated wounds heal quicker than conventional products, adding that "honey tends to absorb the moisture that bacteria need to grow and spread." Hmm, I wonder if my bee sting could have been treated with a dose of honey! Speaking of sting, Sting—the musician claims that he got his nickname while he was in one of his first bands and kept wearing a yellow/black striped shirt that looked like a bee. Sounds good. The Brothers Gibb, aka the Bee Gees on the other hand, have no sting story in their name bees. But there was a musical group that did make a name for itself with a bee: B. Bumble and the Stingers was an American instrumental ensemble group performing in the early Beatles era of the 1960s. B. Bumble specialized in rock and roll arrangements of classical melodies. Their biggest hit was "Bumble Boogie." Their hit album was titled "Bee Hive." And there's even a stand-up comedian who goes by the name "Killer Beaz." And remember Jewish-born Tina Louise from TV's Gilligan's Island? She authored a children's book published in 2009 titled, "What Does A Bee Do?" I even discovered a gold-plated black pearl bumble bee designed mezuzah *Continued page 7...*



Written by: Anya Morgulis

...Rabbi Mishkin
continued from cover

When the month of Adar arrives, we increase our joy! משנכנס אדר מרבין במחה Mishenichas Adar, marbin b'simcha.

What a fun time to celebrate together as a community. Some highlights from the month include a Purim themed Tot Shabbat program, where our youngest learners participated in the re-telling the Purim story by blowing up balloons to join the party, wore masks to conceal their identities like Queen Esther, and shared their favorite bedtime stories to help them sleep, like King Ahasuerus. A major highlight of Adar was our Purim evening Megillah Reading on Zoom, which featured megillah readers of all ages, including learners from Kitah Gimel, third grade, through 11th grade! Our learners also worked hard to create special introduction videos for each chapter to help us recall the story. Our adult only Purim program features a digital escape room, with puzzles and clues, and community members working together! As the days get a little longer and a little warmer, this month of Adar brings smiles and hope to us all!

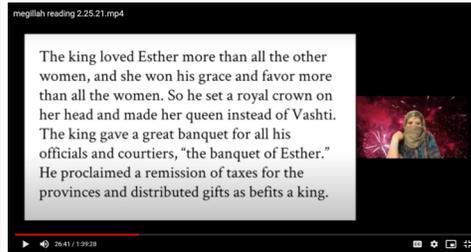
To answer this question, I'd like to share with you an insight from Rabbi Elie Kaunfer of Hadar (hadar.org). Rabbi Kaunfer writes:

"I want to suggest that the language (used here) is in fact purposely ambiguous. By playing with this ambiguity, the author invites us into a world in which meanings can be multiple. And this, in large part, is the main point of the Haggadah: stories and symbols have multiple meanings. The very idea of words having multiple meanings has a spiritual dimension as well, which cuts to the core of this holiday: Freedom is the ability to explore more than one meaning. In a slave's world, there is no room for multiple possibilities; reality is flat. But free people can spend time exploring and are not satisfied with only one explanation. All this, I believe, is wrapped in in the words *mah nishtanah*."

Have your *seder*, ask a lot of questions, play with the words, offer multiple meanings, have fun, and feel the power of this inspiring ritual.

Wishing you and your family a *Chag Kasher v'Sameach* – a Happy and Meaningful Passover.

B'Shalom,
Rabbi Mishkin
rabbimishkin@tbiport.org





Written by: Diana Snaider

preschool happenings...

We started February with a fun Pajama Day in between all of the snow!! Then we took a short break for President's week. We returned to a super fun busy week as we celebrated Purim! All of the kids and staff members dressed up, and enjoyed delicious hamantashen for snack and celebrated at our Purim Carnival.

Each class had their turn to enjoy all of the fun games that we had set up in the hallway and collected prizes at the end of their session. They also sang Purim songs in music class with Miss Lisa who we meet with on Zoom each week.

Everyone baked their own hamantashen to put into their Shalach Minot baskets that they each made to take home to their families. They also made baskets for some very special people here at TBI. The smell of them baking throughout the school was incredible!

As we moved into March our classes began to getting ready for Passover. So hard to believe it is March! I think we are all ready for warmer spring like weather and being outdoors more often.

On another note, our school is growing and we are super excited. We are expanding our staff and looking to see if anyone has any recommendations to send our way!



An Inspiring Evening With Memoirist

Esther Safran Foer

February 8th, on zoom internationally acclaimed author Esther Safran Foer discussed her recent memoir "I Want You To Know We're Still Here". Esther's book, which is her first, was recognized as a National Jewish Book Award Finalist. Rabbi Mishkin, welcoming remarks, apropos to the theme of Esther's book, he shared with the audience the classic Talmudic idea that "whoever saves a life is considered to have saved the entire world".

Esther began by telling us about what she learned through her research about her early childhood and family life. She was born in Lodz, Poland, in 1946, following the war. She was the daughter of holocaust survivors, her parents being the only members of their extended family to survive. Her mother, Ethel, spent the war "on the run" and her father Louis was hidden by a courageous local gentile family. Hauntingly, Esther spoke of her lost extended family as being part of some two million Jews that were rounded up from their homes in the shtetls of Eastern Europe and taken to open pits where they were shot by *Einsatzgruppen* or killing squads, often with the help of local collaborators. Neither of her parents ever talked about the horrors of what happened during the war. Esther and her parents wound up in a Displaced Person's Camp in Germany where they spent two and a half years. The Allies expected the 300,000 or so remaining Jewish survivors to return home from the DP Camps, but she said for most this was not an option, since their homes or even their villages no longer existed. Through the Displaced Person's Act, which limited the entry of Jewish refugees into the US and was reluctantly signed into law by President Truman, Esther and her parents would be transported on the *Heintzelman*, a military ship, to NYC in 1949.



Her father falsified her birth certificate to reflect that she was born in Germany on a later date to be eligible to qualify to be taken into the US under the Act.

Esther would go on to have a family and a successful career. Tragically, just a few years after arriving in the states, Esther's father would take his own life. The gaps in her family history, accompanied by the painful silences, motivated her to search for answers as to what happened to her parents before coming to the US. Her feelings would only intensify when learning from a casual mention by her mother that her father had a previous wife and daughter who were both killed by the Nazis. Esther tried to learn more about her past through family archives and genealogy databases. Her three sons, all writers and authors, would inspire her to continue searching. In particular, Esther told us that her son Jonathan "unlocked the door" in writing a fictionalized version of a trip he had made to Ukraine in his novel "Everything is Illuminated". Esther would embark on a journey to Israel, Brazil and Ukraine (the later with son Frank) and would discover more than she ever could have imagined. Through her travels, Esther met a number of descendants of families of the now vanished town of Trochenbrod, who knew the history of shtetl life there and its neighboring communities. She and Frank would also meet the grandchildren of the family of the man, Davyd Zhuvniruck, who risked his own life to hide Esther's father from the Nazis. It helped her piece together the fragments of her family's heart-wrenching and ultimately heroic story.

It was riveting to see Esther display for the audience the suitcase which she took on board the ship when traveling to the states. The suitcase contained her falsified birth certificate and an intricately monogrammed blue sweater knitted by a friend of her parents in the DP Camp. She discovered the importance of her telling this story in her own voice. She beamed with pride when telling the audience that her youngest son, Joshua, had named his son after his grandfather Louis, and his daughter's middle name, Asya, after Esther's half-sister, who she had never met and who had perished in the holocaust.

Esther's mother died in 2018 at the age of 99. The word "superhero" was invoked to describe her numerous times at her funeral. Esther's memoir is an honest, and uplifting story of life after tragedy that should be read and would be appreciated by everyone. Her visit with us, albeit through zoom, was unforgettable.

The author event was sponsored by TBI's Library Committee in partnership with the Sid Jacobsen and Jewish Book Council. A copy of the book is available in our Library. Many thanks to Library Committee member, Fern Cohen, whose efforts would lay the groundwork for bringing Esther to us as our guest speaker and who moderated the Q & A after Esther's presentation.

Submitted by: Bob Epstein

Simchas and Condolences

The BAM Fund (be a mensch):

Karen and Bob Farkas in loving memory of Helen Rowe, beloved mother of Karen Farkas.

Heidi and Michael Jaffe in loving memory of Barbara Cheven, beloved mother of Heidi Jaffe.

Joan and Daniel Konas in loving memory of Hilda Konas, beloved mother of Daniel Konas.

Beverly Taubel in honor of Annette Kasle and her very informative series from Moses to Monarchy. Thank you!

"The Building Fund:

Karen and Bob Farkas in loving memory of Joseph Farkas, beloved father of Bob Farkas.

The Diamond family in loving memory of Cantor Arele Diamond, beloved father of Seth Diamond.

Nancy and Jay Feldman in loving memory of Irving Tobias, beloved father of Nancy Feldman.

L'Chaim Sponsors:

Sondra Winder sponsors a L'Chaim in honor of the birth of her great grandson Jack Henry, born January 14...mazel tov!

The Library Fund:

Joan Hulkower in loving memory of Anna Hulkower beloved mother of Bernie Hulkower

Sherrie and Michael Pollack in loving memory of Abraham Pollack, beloved father of Michael Pollack.

Beth Hisler and Bob Epstein wish mazel tov to Sondra Winder on the arrival of her great-grandson Jack Henry.

Beth Hisler and Bob Epstein in loving memory of Dave Epstein beloved father of Bob.

Beth Hisler and Bob Epstein in honor of Sheryl Gordon.

The Mahzor Book Fund:

Esther Levine in loving memory of her beloved husband Steven Levine.

The Mortgage Reduction Fund:

Mazel tov to the Hellers, embarking on the next stage of life...Susan and Richard Levin



Tuesday, March 16, 2021- 7:30 pm ON ZOOM

Anthea Butler is an Associate Professor of Religious Studies and Africana Studies at the University of Pennsylvania.

Her book *Women in the Church of God in Christ: Making A Sanctified World*, is published by The University of North Carolina Press. Her new book *White Evangelical Racism: The Politics of Morality in America* is out March 22 on Ferris and Ferris, a division of UNC Press.

A historian of African American and American religion, Professor Butler's research and writing spans African American religion and history, race, politics, Evangelicalism, gender and sexuality, media, and popular culture. A sought-after commentator on the BBC, MSNBC, CNN, The History Channel and PBS, Professor Butler regularly writes opinion pieces covering religion, race, politics, and popular culture for The New York Times, The Washington Post, CNN, NBC, and The Guardian.

More Info on Anthea Butler: Antheabutler.com



ZOOM MEETING LINK
MEETING ID: 869 0536 0153
PASSCODE: SPEAKER

Mazel tov to the Schindler family on Leo becoming a Bar Mitzvah...Susan and Richard Levin

Mazel tov to the Sifins on Zac chanting Haftarah....Susan and Richard Levin

Condolences to the Damsky and Sugarman families on the loss of Michael Damsky, beloved father of Marc Damsky...Susan and Richard Levin.

Condolences to the Stein family on the loss of Dr. Harry Stein, beloved father of Peter Stein...Susan and Richard Levin.

Rosalie Silver and Mark Lazarovic in loving memory of Rosalie's beloved father, David Temer.

The Preschool Fund:

Susan and Jack Genicoff in loving memory of Jacob Genicoff, beloved grandfather of Jack.

Simchas and Condolences Continued...

The Rabbi's Discretionary Fund:

Karen and Bob Farkas in loving memory of Gertrude Schrier, beloved mother of Bob Farkas.

Eric May in loving memory of his beloved wife, Roz May.

Suzanne and Peter Grabiner in honor of Rabbi Perlman and her help with Mikael Redmond's beitz din.

Suzanne and Peter Grabiner in honor of Rabbi Mishkin officiating at Sela and Mike's wedding on 10/25.

Shula and Henry Mustacchi in loving memory of Toni Leisner, beloved mother of Shula Mustacchi.

To Sondra Winder "Hearty Mazel tov to you and the family on the arrival of your great grandson." Rae and Marty Smolowitz.

The Charney family in loving memory of Jack Charney, beloved father of Larry Charney and beloved grandfather of Samantha Charney, and Amanda & Roy.

Sylvia Mermel in loving memory of her beloved brother, Fred Sivan.

Roy Schoen in loving memory of his beloved brother, Walter Schoen.

Cathy and Julie in honor of the TBI community for their warmth and generosity during Purim and always.

Sisterhood Contributions



Honor someone's simcha, express sympathy, or wish someone refuah shlema by making a contribution to Sisterhood, and a card will be sent on your behalf. For a minimum contribution of \$10.00, you can choose from the Building Beautification Fund (BBF), Flower Fund (FF), School Equipment Fund (SEF), Torah Repair Fund (TRF), or the Women's League Torah Fund Campaign (WLTF). JNF Tree certificates are available for a minimum contribution of \$18.00. Please e-mail Deborah Brooks at deborahnaomi@aol.com and send your contribution (payable to TBI Sisterhood) to TBI, c/o Deborah Brooks.

Mazel tov to Jennifer and Ted Latner on their daughter Abigail becoming a Bat Mitzvah Board and Officers WLTF
Eleanor and Victor Himel FF
Joan Hulkower BBF

Mazel tov to Jillian and Stephen Lundberg on their son Caleb becoming a Bar Mitzvah Board and Officers WLTF
Eleanor and Victor Himel FF
Joan Hulkower BBF
Sisterhood WLTF

Sisterhood...Spread Some Love

If you know of anyone in need of a pick me up or not feeling well, please reach out to Sisterhood. In a simple and unobtrusive way, we can bring a little brightness to a friend in need. Email Alisa Schindler at alisaschindler@gmail.com

Thank you,
Alisa, Michelle, Beth

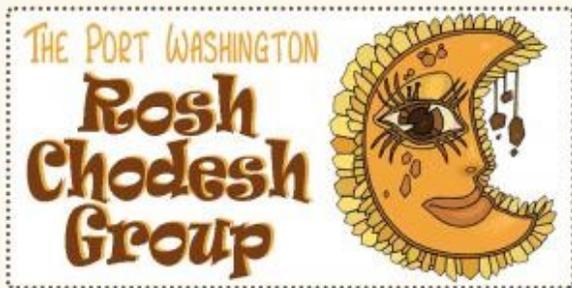
...Mark A. Schneider

Continued from page 3

Then there's Great Neck-raised Jewish beekeeper, born Ingram Berg Shavitz. Known professionally as Burt Shavitz, he initially worked as the official photographer for a Jewish weekly. But we all knew him as the quirky talking hippie co-founder of the Burt's Bees cosmetics company. The firm started making candles from Burt's leftover beeswax, then bottled and sold honey and edible spreads before developing personal care items. And how could I conclude an article about bees without a few words about one of my favorite bees—"spelling bees?" So why is this competition referred to as "bees?" Sit down for a spell and read on. Apparently the bee in spelling bee comes from the Middle English word 'bene,' meaning 'a prayer or 'a favor.' It also refers to "voluntary help given by neighbors toward the accomplishment of a particular task."

But bottom line, in these times, don't get stung...unless it's by a vaccine. "Bee well and bee all that you can bee." Questions or comments?

"Bee a sport" and please email me at copymark@gmail.com.
And a happy, healthy, honey of a Passover to you and to your family.



Next meeting: March 11, 2021

9:30 – 11:00 AM

Rabbi Michael Mishkin on Zoom

Join us as we discuss the Exodus from Egypt: How much of the redemption came from God and how much came from human initiative? Traditional texts present several answers to this question. One view is that the Israelites merely had to recognize that their situation was unfair and unjust, and God did the rest....join in the discussion on March 11th to learn more.

Next Rosh Chodesh Group:

April 15, 2021 with Rabbi Mendelson

FNL with Naomi Less and Glen Grossman

Friday March 12

10% of all sales will be donated to the JCC Food Pantry to ease the burden of food insecurity in our community.

Temple Beth Israel & Ben's Keep The Tradition Alive!

Some find strength in their faith while others find comfort in their food, so why not a combination of both?

FRIDAY, MARCH 12, 2021

Order a Shabbat Dinner from Ben's Deli, pickup at TBI and join FNL on Zoom at 7pm with Naomi Less.



Shabbat Dinner
FOR 4 \$67.96 **FOR 6 \$101.94**

INCLUDES:
Chicken Noodle Soup
Challah & Pickles
Health Salad or Cole Slaw
Choice of Roast Chicken or Stuffed Cabbage
Mashed Potatoes & Gravy
Chef's Fresh Vegetable

To place an order, email: Greenvale@Bensdeli.net or call Gilah Salzano (516) 621-3340

Ben's regular takeout menu is also available.

To view menu, visit BensDeli.net or scan the QR Code below.



Pickup at TBI on Friday, March 12th between 5:00pm - 5:30pm.

Door to Door Delivery Available Upon Request for a \$10.00 Delivery Fee.



SAVE THE DATE FOR THE NEXT FNL

APRIL 9TH 7:00PM

With Shabbat Dinner Drive-by Pickup
Order from Wing Wan
Chinese Food

...ordering details to follow





WE ARE PLANNING
THE VIRTUAL GALA NOW!!
SAVE THE DATE
SUNDAY JUNE 13TH

