

Parshat Re'eh/Shabbat Mevarchim

Shaul Robinson Josh Rosenfeld

Assistant Rabbi

Sherwood Goffin z"l

Founding Chazzan

25 Av 5780

August 14-15, 2020
Morey Wildes

Yanky Lemmer Tamar Fix

Executive Director President

LSS UPDATE

We are happy to once again be open for prayer services. As with all our minyanim in these times, you must be pre-registered in order to attend - only those who have signed up for these minyanim and have received confirmation may participate, as we are limited in the number of people who can attend. Social distancing, wearing of masks, no communal singing and all of the other public health measures that we have been employing since we began weekday services (see the complete Attendance Guidelines in the electronic version of Echod) will be in effect. Please remember to bring your own tallit, siddur and chumush on Shabbat if you are signed up. There will be no Seudah Shlishit at the shul, so please remember to eat Seudah Shlishit before you come to Mincha. All minyanim mentioned below will be held in the Nathaniel Richman Cohen Sanctuary:

Shacharit:

Sunday, August 16 @ 8:30am

Monday, August 17 - Friday, August 21 @ 7:30am

Mincha/Maariv:

Sunday, August 16 - Tuesday, August 18 @ 7:40pm Wednesday, August 19—Thursday, August 20 @ 7:35pm

SHABBAT TIMES

Friday Night:

Earliest Candle Lighting: 6:29pm

Zoom Mincha/Kabbalat Shabbat: 7:00pm

Mincha followed by Kabbalat Shabbat at shul: 7:00pm

Location: Nathaniel Richman Cohen Sanctuary

Shabbat Candle Lighting: 7:37pm

Sunset (daven Mincha by): 7:53pm

Repeat Shema after 8:24pm

<u>Shabbat:</u>

Shabbat Morning Minyan at shul: 8:00am <u>Location:</u> Spira Family Terrace (weather permitting; if not it will be in the Nathaniel Richman Cohen Sanctuary).

Shabbat Morning Services at shul: 9:00am Location: Ballroom

Latest Shema: 9:33am

Latest Shacharit: 10:42am

Mincha followed by Maariv at shul: 7:35pm Location: Nathaniel Richman

Cohen Sanctuary

Sunset (daven Mincha by, and begin seudah shlishit by): 7:52pm

Shabbat Ends: 8:36pm

Zoom Havdalah: 9:15pm

For access to the zoom links for Kabbalat Shabbat and Havdalah, please click the link in the electronic version of Echod.

IMPORTANT LSS NEWS

- We ask that all members please fill out our High Holiday survey by next week, Thursday, August 20.
- LSS recently enjoyed covering the song "Fix You: by Coldplay. Have you checked it out yet?

Head over to our homepage, www.lss.org for both the HH survey and our killer music video!

MAZAL TOV

Grandparents **Michelle and Eli Salig** on the birth of a baby boy born to their children Daniella and Sam Schertz.

Grandparents **Shelley and Ruvan Cohen** on the birth of a baby girl, Mia Rebecca to their children Naomi Diamond and Jonathan Cohen. Mazal tov to big brother Natey and Aunt and Uncle Jackie and Oren Charnoff.

WELCOME NEW MEMBERS

Mr. Bryant Macareg
Mr. Alfred Schoenfeld

ROSH CHODESH

Cantor

The molad for Rosh Chodesh Elul will be on Wednesday morning at 54 minutes and 16 chalakim after 1 Am. Rosh Chodesh Elul will be on Thursday and Friday.

UPCOMING EVENTS

Tuesday, August 18: From Har Sinai to Israel—via Ethipoia: 6:30pm Live from Israel! For 2500 years, Ethiopian Jews were cut off from the rest of the Jewish people. They were not even aware of the existence of the Talmud. Yet, they preserved the Jewish heritage that they had inherited from their forefathers, often at great personal sacrifice. When they finally reached Israel, complex dilemmas emerged. Should they shed their customs, based on pre-rabbinic Jewish law, or should they adopt the Halacha of modern-day Jewry? Dr. Rabbi Sharon Shalom, an Ethiopian Israeli Rabbi, will discuss the origins of Jewish Ethiopian Halacha, its history, customs, and its relationship with other Halacha sources. Sharon has a PhD in Jewish philosophy from Bar-Ilan University, where he now teaches.

Monday, August 31: Palestine Posts: An Eyewitness Account of the Birth of Israel: 12:00pm Mordecai Chertoff was, variously, a local news editor, foreign news editor and war correspondent for the Palestine Post, soldier in the Haganah and resident of Jerusalem. In vivid letters to his family back in the United States, Mordecai described the news of the UN vote for partition, the declaration of the State of Israel, the siege of Jerusalem and other events of the 1947-49 period. Daniel Chertoff, a former LSS member before he made aliya, compiled his father's letters into a "you are there!" book about the birth of Israel. If you would like to read the book prior to the lecture, you can purchase it either from Amazon or directly from the publisher's website www.korenpub.com, enter the code "posts" to get a 15% discount.

For access to the links for these events, please click on the link in the electronic version of the Echod or visit our website at www.lss.org.

WEEKLY LEARNING OPPORTUNITIES

For access to all the Zoom links for these classes, please visit www.lss.org/learningopportunities.

To dial into a class please call 646-876-9923 and enter the Meeting ID and password (if necessary) associated with the class below.

Sunday:

*(Please note the time change) Sunday Morning Responsa with Rabbi Josh Rosenfeld: 9:15am. Meeting ID: 827 823 0785 Password (if necessary): mds1234

Monday:

- *(Cancelled this week) Chug Ivrit led by Harel Fenigstein: 7:00pm-8:15pm. In this class, we read articles from the Israeli press, watch videos of news stories, documentaries and comedy clips, listen to (and sing along!) to Israeli songs and chat in Ivrit. Meeting ID: 459 533 337
- The Book of Jeremiah with Rabbi Josh Rosenfeld: 8:15pm-9:15pm Meeting ID: 827 823 0785 Password (if necessary): mds1234

Tuesday:

- The Marilyn & Sam Isler, "Studies in the weekly Parsha" led by Rabbi Shaul Robinson: 10:30am – 11:30am Meeting ID: 241 022 510
- Beit Midrash night, The M'lachim (Kings) Study Group Led by Ron Platzer: 7:00pm-8:00pm. Meeting ID: 811 662 074

Wednesday:

 Jewish History Course: Some Distinguished Philosemites—Series I led by Paul Shaviv: 8:00pm-9:00pm. Topic: Abraham Lincoln (1809-1865) Meeting ID: 948 8996 3778. Passcode: 906183

Thursday:

- **The Jacob Adler Parsha Class** Explorations in the Weekly Parsha led by Rabbi Shaul Robinson: 7:00pm-8:00pm. *Meeting ID:* 912 657 888
- **Parashat HaShavua** led by Dr. Moshe Sokolow: 8:30pm. *Meeting ID:* 846 701 6968.

YOUTH AND MAGEN AVRAHAM TEEN DEPARTMENT

Dvar Torah:

Parshat Re'eh continues Moshe's famous final monologue. We learn again the laws and signs of Kashrut; A kosher mammal has split hooves and chews its cud. A kosher fish has fins and scales. The Torah does not provide the signs of a kosher bird. Instead, the Torah lists treif (non-kosher) birds, all of which are birds of prey. Our tradition is to eat what our ancestors ate.

While on the topic of a birds' kosher status, the Midrash says to look at the bird's companions; if the bird hangs out with kosher birds such as chickens and ducks, the bird is likely kosher. If the bird is found among eagles, hawks, and other birds of prey, this bird is presumably treif. Likewise, one way to assess another person's viability is to inspect who their friends and companions are. Those who hang around positive people will be influenced in a similar manner while the converse is true of someone who can be led astray by spending time with negative people. For us, the key takeaway of kosher birds is for us to have good friends so that we can be good too.

Upcoming Events:

- Wednesday, August 26th @ 2:00pm: 9/11 Day of Service and Remembrance Zoom and Private Cardmaking Programs with
 Dorot: Make a card at home, post on social media, and mail to
 Dorot!
- Parenting in a Pandemic Series August 27th with Nava Silton & August 30th with Benjamin Mizrachi @ 8:00 pm
- In the Kitchen with Ariella & Margot: Thursdays @ 4:30 pm (LSS Facebook Live)

Questions:

- What is Kashrut?
- 2. Which signs does the Torah state for a kosher mammal?
- 3. Which sings does the Torah state for a kosher fish or mammal?
- 4. How does the Torah teach us about kosher birds?
- 5. Why does the Midrash tell us to look at a bird's companions?

this bird is presumably trief.

- kosherbirds
 If the bird is with other kosher birds like chickens and dicks, the bird is likely kosher. If the bird is amongst hawks and birds of prey,
 - 3. A kosher fish has fins and scales 4. It doesn't provide the sighs of a kosher bird, instead it lists non
 - mals we can or cannot eat

 2. A kosher mammal has split hooves and chews its cud
 - Answers:

 1. Kashrut is the guidelines from the Torah that discuss which ani-

DVAR TORAH

We invite all members to write a Dvar Torah for the Shabbat Echod from September through June. Enrich our Shabbat with your Torah thoughts. The next Shabbatot available are:

Parshat Netzavim (9/12), Parshat Ha'azinu (9/26) Sukkot (10/3), Parshat Noach (10/24)

If interested, please email Bill Greenbaum at dvar@lss.org.

Kids in the Kitchen: Lemon Blueberry Pound Cake

List of Ingredients:

FOR THE CAKE

- 1/2 cup milk (oat, almond, coconut)
- 1 tablespoon grated lemon zest
- 2 tablespoons fresh lemon juice
- 2 cups + 1 teaspoon all-purpose flour, spooned into measuring cup and leveled-off with a knife
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup blueberries (if using frozen blueberries, do not defrost)
- 1 stick margarine or butter, softened
- 1-1/4 cups granulated sugar
- 2 large eggs

FOR THE GLAZE

- 3/4 cup confectioners' sugar
- 1/4 teaspoon lemon zest, packed
- 1-1/2 tablespoons fresh lemon juice

Instructions:

- 1. In a small bowl, whisk together the milk, lemon zest, and lemon juice. Let sit for at least 10 minutes while you proceed with the recipe. (It will curdle; that's okay.)
- 2. In a medium bowl, whisk together the 2 cups flour, baking soda, and salt. In a small bowl, toss the blueberries with the remaining teaspoon of flour. Set both aside.
- 3. In the bowl of an electric mixer fitted with the paddle attachment (or beaters), cream the butter and sugar on medium speed until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl, then beat in the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl again. With the mixer on low speed, beat in a third of the flour mixture, then half of the milk mixture. Beat in another third of the flour mixture, then the remaining milk mixture, followed by the remaining flour mixture, scraping the bowl as necessary. Add the flour-dusted blueberries to the batter and, using a spatula, fold until evenly combined.
- 4. Transfer the batter into the prepared pan and smooth the top.
- Bake for 50 to 60 minutes, until the cake is golden brown and a tester comes out clean. Let the cake cool in the pan for about 10 minutes, then turn out onto a rack to cool completely.
- 6. When the cake is cool, transfer it to a serving platter.
- 7. Make the glaze: In a small bowl, mix together the confectioners' sugar, lemon zest, and lemon juice. Add more confectioners' sugar or lemon juice as necessary to make a thick but pourable glaze (it should be a little thicker than you'd think, about the consistency of molasses or honey). Spoon the glaze over the top of the cake, letting it drip down the sides. Let the glaze set for 10 to 15 minutes before serving. Slice with a serrated knife. The cake will keep on the countertop for up to 3 days; store in a covered container or wrap in plastic wrap.

Freezer-Friendly Instructions: The cake can be frozen (without the glaze) for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight on the countertop before serving. (Add the glaze after the cake is thawed.)

In case of a bereavement, please call our Clergy at 646-543-7485 (day or night)

If you would like to receive the Shabbat Echod by e-mail, sign up at <u>www.lss.org</u> or email <u>info@lss.org</u>

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