



our house

beiteinu view

Passover 2017

Passover - *Lessons for Our World.*

In just a few weeks, many of us will gather with friends and family to celebrate the festival of Passover. We will again retell the story of our ancestor's exodus from Egypt. Our guide through this journey is a book called the Haggadah, literally meaning, "the telling". We will tell the story of liberation from bondage and our journey to the promised land of Israel. We will eat green vegetables, bitter herbs, charoset and matzah in order to create the sense of what it meant to be a slave. At the Seder, we will also find ways to give meaning to contemporary life.

In the book of Exodus (23:9), the Israelites are reminded: "you know the feeling of the stranger, having been strangers in the land of Egypt". Our experience of enslavement contributed to the Jewish value system, and a permanent commitment, to be sensitive and take care of those less fortunate. When we participate in a Seder we develop empathy not only for the Israelite slaves, but for all those today who seek liberation.

During Passover, we pray for a time when all humanity will have shalom, peace, contentment and health. The Passover rituals include lessons about the Jewish idea of a messianic time; that period in the future, when all of humanity will be in the state of shalom. During the Seder, Elijah, the prophet has a prominent place. When we leave a cup for Elijah and open the door to welcome his presence, we communicate our desire that his spirit will enter our homes and our hearts and our world.

We pray that recognizing his experience, will help us open ourselves to our neighbors, friends and family members who are suffering.

Thousands of years ago, Elijah was in crisis. He was depressed because of his perception of unfulfilled dreams and dashed expectations. He saw no future for

himself. He felt alone and was in despair. He cried out to God, "I have had enough - let me die! What reason is there for me to live?" In response, God spoke to Elijah in a still small voice. It was through the nurturing power of the still small voice that Elijah found the courage and strength to live with purpose.

At our Passover celebrations, when it is time to welcome Elijah to the table, I ask all of you to stop and acknowledge those who are so pained they cannot fully celebrate. I ask that you stop to see, hear and show compassion for those whose pain, in the same way God reached out to the ailing Elijah. I believe that our own still, small voice can make a difference in the life of another human being. Our words and thoughts that says, "I care" can lift another's spirits. A tender hug can provide enormous healing to a soul that may be broken. Just as a "still small voice" redirected the life of Elijah, our own "whispers" of concern and interest will accomplish the same thing.

We, the Jewish people, have come a long way since the days of Moses and Egyptian slavery. May we

continue to use the lessons and examples of our tradition to remind us that ***we are responsible for our world and the people in it.*** May we leave the Seder table this year with a commitment to act on behalf of those who are in need of our assistance. Those who perhaps cannot voice their needs or even recognize their situation. Look around, and as our ancestors did,

reach out to those that are less fortunate, less able to feel grateful, or suffering whether in their mind, body or soul.

***Happy Passover from my family to yours,
Chag Samayach***





beiteinu
SYNAGOGUE

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Passover 2017

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Beiteinu is a "Synagogue Without Walls". Our mission is to bring religion to the places and spaces that people are. We also want to bridge the tensions between faiths by having an open and accepting environment where all feel accepted.

Beiteinu now counts more than 400 people as members, and hosts several vibrant and inclusive religious learning opportunities for your children. We are proud of how each member brings his or her own story to our diverse community— of all ages and backgrounds who are seeking a Jewish community – *a place to call home*.

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Beiteinu Community Seder

Friday, April 14, 2017 • 18 Nisan 5777

6:00 PM - 9:00 PM

Whitpain Farm Manor House in Blue Bell

The Passover Seder, or “order,” is one of the most widely observed and engaging of all Jewish ritual events. Join us for an inspirational Passover Seder and experience the deeper meaning of Passover in a warm and open environment, complete with a traditional Seder dinner, insights, singing, four cups of wine, and Matzah galore! Whether this is your first one or one of many Seders, Beiteinu’s community Seder will surely offer a stimulating and satisfying experience for all. Join Rabbi Cove and the Beiteinu Family in a warm and welcoming community Seder. Beiteinu’s Seder is the place to go.

You Supply the interest, (family and friends invited), we’ll supply the rest.
Whitpain Farm Manor House in Blue Bell: will supply exact address
after registration complete

For more information contact

Carol Cohen at carolco328@gmail.com or Anne Pass at ahp728@verizon.net

Registration online at: www.beiteinu.org/event/beiteinu-community-seder.html
(please mark in notes any special needs you may have and we will contact you)



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Synagogue Spotlight:

Meet Joan & Ted Borowsky!



Ted and Joan Borowsky officially joined Beiteinu in August 2015. They have been strong supporters of the community and have shown a tremendous eagerness to help ever since then. Rabbi Cove and Staci actually gave them the nickname “MVP’s of synagogue life & have remarked that they “do everything to help us.”

And the love is mutual. “Our favorite part of Beiteinu is the sense of community,” says Joan happily. “Ted and I had been searching for a spiritual experience. We are grateful that we found our home at Beiteinu. It is a true community of friends, caring people who all want to get different things out of belonging and each is respected. Rabbi Cove is open and amenable to all viewpoints. He and his wife Staci Levick are a formidable team.”

Joan explains that she heard about Beiteinu from a neighbor, who later joined the synagogue as well. Joan and Ted enjoy sponsoring events and Joan speaks fondly of their efforts to spearhead a program last year featuring a Holocaust Survivor, Ruth Kessler, who spoke at The National Liberty Museum, which was founded by Ted’s father, Irvin J. Borowsky. The event was very powerful and the audience was transfixed by Ruth, who spoke of her experience as a kinder transport survivor.

Hailing from Abington, PA, Ted holds a degree from NYU Film School and has worked as the present of Foster Manufacturing, a family business, since he was 26. “He has completely updated the products it sells to keep pace with changes in the printing industry,” explains Joan. “He also has many hobbies, including collecting rocks and minerals to add to his extensive collection, hiking the Wissahickon with our dog Kiki, and fishing.” Ted recently resigned as Vice Chairman of the Whitmarsh Republican Committee and finds solace in prayer and meaning in helping others. He states, “Now that that I am not involved in politics, I am finding the time to help others including volunteering with Friends of the Wissahickon which preserves the natural resources of this special park and Fresh Artists, a group promoting access to the

transformative process of art making for youth.” He is also focusing on developing his company and expanding exports.

Joan grew up in River Edge, NJ and holds a degree in English from Tufts University (as does this writer!). After college, Joan worked in the DC area in both government and as a consultant and later as a copywriter. She moved to Philadelphia in 1985 and found both a job and husband. “I worked for Ted’s brother’s company, NAPCO Media and met Ted through his brother!”

For the past 19 years, Joan has worked as a Development Director for The ALS Association. “My first love is writing,” she says. “I also run many events such as Annual Luncheons, basketball marathons and other Phillies-related events.” Her hobbies include spending time at the gym, speaking, writing, and connecting with her best friends that she has had since she was 2.

Joan and Ted are also devoted parents to three wonderful daughters: Lisa, 27, Julie, 25, and Alison, 22. All three daughters graduated from Indiana University, and so far, two daughters are partnered with Jewish men. “We never told our girls that they had to date or marry Jews, since they were going to do what they were going to do, although it sure is nice,” adds Joan.

Judaism is very important to Ted and Joan and they are committed to celebrating Jewish life and tradition. Joan’s parents are German Holocaust Survivors and she grew up rooted in synagogue life and continues to find the same solace at Beiteinu. “We are a religion of survivors. Our people have overcome so many

obstacles. The continuation of our people is essential. Being Jewish incorporates our ancestry and culture – it is part of our identity,” she says.

Ted is also very passionate about the survival of the Jewish people and integrates that with the survival and growth of the State of Israel. He is involved with RJC and both he and Joan feel very strongly about belonging to a synagogue. “It is our home - a place where we are safe and welcome. We are both very proud of our heritage. I thoroughly enjoy services for the first time in my life,” Joan says with a wide smile. “Ted is very active in Jewish causes and contributes his time and money to them.”

Last year their entire family traveled to revisit Joan’s parents’ homeland, Germany. They met with friends who had helped Joan’s father’s family during the Holocaust as well the Jewish Commentary. “It was truly magical to reconnect with my heritage,” she says softly.

Besides honoring Judaism, having a long and happy marriage is very important to Joan and Ted, who have been married for 30 years. They met when they were both 31 years-old in a mailroom on Broad Street. Joan had just moved to Philadelphia and needed directions to an apartment she was about to rent. “He drew me a map and the rest is history!” That was a good thing. By that time we both knew what we didn’t want in a relationship and what we needed. God had a plan for us. Sometimes people ask me, ‘Why did you wait so long to get married?’ Wait?! I wasn’t waiting. Neither of us had found the right person,” recalls Joan.

As for sharing their advice on ensuring a successful marriage, Joan says it’s important to keep things exciting and to try new things. “And more importantly is respect,” she adds. “Respect each other’s opinions and listen. Ted is a much listener than I am. It’s something I try to work on.”

Joan also understands how fleeting life can be, and how important family is. She recalls a big family Seder with 120 people when Ted’s father was alive. “It was so nice to see everyone and eat matzo soup. Sadly, that ended after his father passed away. I miss that. I have no family.” Joan’s parents are deceased and her only brother sadly died when he was 21 due to a sudden massive cerebral hemorrhage. “My world was changed forever,” she recalls. “But, in a good way too – first I never had to see him suffer and secondly, I appreciate every moment and truly live life to its fullest. Life is a gift.”

Despite the turmoil of today’s world, Ted and Joan are very committed to living joyfully and to staying connected to Beiteinu. “I find peace in having fun with friends and family and working out. My daughters bring me such joy. There is nothing more fulfilling than seeing my girls succeed.”

And of course, you will find Ted and Joan sponsoring an upcoming Beiteinu event. “I love volunteering for Beiteinu! I credit Rabbi Cove and Staci with renewing my love of Judaism. Finding Beiteinu was truly a blessing,” Joan concludes.

~Molly Ritvo

Sponsor an Oneg

Those who have attended programs and worship services at Beiteinu have remarked how the experience moved their hearts and engaged their souls. They also comment about the quality of conversations they have had with others in attendance before or after the service. One of the ways Beiteinu has been successful is by helping to create relationships and connections between people.

As Jewish people we recognize that our holidays and other meaningful life moments are celebrated and marked with food. Food is a remarkably effective way for encouraging connections.

We ask you to consider helping us provide the challah and cake for our Onegs (the joyous time when we share and connect with others). If you or someone you care about is anticipating a birthday, anniversary or other life milestone, think about sponsoring an Oneg in that person’s honor. This is a special way to celebrate the blessed occasion, while providing nourishment and spiritual sustenance for your Beiteinu community.

Email staci.levick@comcast.net to inquire how you can provide this blessing for a loved one.



Important Dates

APRIL:

Friday April 14th - Community Seder, 6:00 pm - 9:00 pm Whitpain Farm Manor House in Blue Bell

Friday April 28th - 7:30 pm -9:30 pm – at the Plymouth Friends Meeting House

JUNE:

Friday June 3rd - 7:30 pm -9:30 pm – Shabbat at the Plymouth Friends Meeting House

Friday June 23rd - 7:30 pm -9:30 pm – Shabbat at the Plymouth Friends Meeting House

Dates, times and locations may change after this newsletter is sent out. Please double-check the website - www.beiteinu.org/cal.php

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Minyanim Every Thursday 7:30am

Meet us in Yardley, where we start the day with prayer, thought-provoking conversations, and reflection.

Worship is followed by breakfast and friendly conversation.

Please call **Rabbi Cove** at **484-432-0931**

or email him at rabbi@beiteinu.org



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The Greatest Matzo Brei Breakfast Sandwich You'll Ever Taste!

If you're so OVER matzah pizza and wish to expand your matzah-horizons, this nom-worthy crumbly, eggy breakfast sandwich is for you!

From the kitchen of Danielle Oron, bakery owner and runner of the food blog **I Will Not Eat Oysters**. Here's the recipe for her Boomwelloh (Matzo Brei) Breakfast Sammie with Ricotta and Kale



4 eggs, fried or over easy
1 cup smooth ricotta cheese

For the boomwellohs:

6 pieces matzo
3 eggs
1 teaspoon salt
1/2 teaspoon fresh cracked pepper
water

For the kale:

2 teaspoons olive oil
2-3 handfuls of kale, chopped
2 cloves garlic, pushed through
a garlic press
salt & pepper to taste
splash lemon juice

For the Boomwellohs: In a large bowl, break the matzo into pieces. Cover them completely with warm water and let it sit for 5 minutes. Drain the water and press the matzo against the bowl to get as much of the liquid out. Break the matzo up with your hands. It should be soggy but not wet. Add the eggs, salt, and pepper. Mix together to form the batter.

Heat a medium pan over medium-high heat. Add enough oil to cover the bottom of the pan. When the oil is hot, drop the batter to form a round, pancake like, patty. It should be no thicker than 3/4". Ration the batter out to make 8 boomwellohs. Drain on a paper towel. Season with salt.

For the Kale: Heat the olive oil in a pan over medium heat. Add the kale and sauté until wilted. About 3-4 minutes. Season with salt and pepper. Add the garlic and sauté for another minute. Turn the heat off and splash with lemon juice.

For the Sammie: Spread a bit of the ricotta cheese on the bottom boomwelloh. Layer the kale on top. Then place the egg on top. Finish with another boomwelloh.

