The Kibbitzer

Congregation Beth Shalom of Brandon 706 Bryan Road, Brandon, FL 33511 Phone (813) 681-6547

June 2022 Volume 33 Issue 1

Shabbat Service

Friday evenings 7:00 PM

Zoom available

Oneg See May Schedule on page 4

Education

Classes with the Rabbi Hebrew and Torah Study Every Thursday at 6:30

Board Meetings

Tuesday, June 7th 6:30 Executive Board 7:00 Entire Board

Dinner with the Tribe

Sunday, June 12th

See page 5

Page Turners

People Love Dead Jews By Dara Horn

See page 6

Food Bank

Sunday, June 26th 1:00 PM to 3:00 PM



Special Shavuot Issue

FROM THE PULPIT

Rabbi Robert Lefkowitz



Shalom! I hope everyone had a wonderful Passover holiday. May the spirit of Passover, the holiday of freedom, continue throughout the entire year. We find ourselves between the holidays of Passover and Shavuot, when G-d gave us the Torah at Mount Sinai. There are 49 days between Passover and Shavuot and we are commanded to count the omer every evening, from the second night of Passover until the night before Shavuot.

We consider the omer as a sort of countdown to demonstrate our excitement in receiving the Torah. In addition, counting the omer gives us a chance to spiritually prepare ourselves. We must strive to grow and improve our spiritual state. We Jews must not be satisfied with who we are, we must always try to set higher goals for ourselves and work towards our continued improvement.

To count the omer, we recite the following blessing. "Blessed are You, Lord our G-d, King of the Universe, who has sanctified us with His commandments and commanded us concerning the counting of the Omer." After the blessing, we recite the day of the count. Passover and Shavuot are tied to one another. On the day of our Exodus, we experienced our physical freedom from Egypt. Shavuot is the celebration of receiving the Torah, the time when we Jews entered into a covenant with G-d, or in other words, our spiritual freedom.

The Torah and our relationship with G-d helps to elevate the Jewish People. The Ten Commandments begin with "I am the Lord your G-d who has brought you out of Egypt, out of the house of bondage." G-d gives us elevation and inspiration. A life rich in relationships with the accompanying responsibilities gives our lives meaning, much more so than a life free from any constraints. We live a life with purpose and meaning when living by the laws and guidelines given to us by G-d with the giving of the Torah.

B'ahava, Rabbi Lefkowitz



The President's Corner



Shalom Everybody,

My theme for the June Kibbitzer is "Links in the Chain". In my short time as President of Beth Shalom, I have learned so much about the inner workings of our temple. I have always been on the outside, doing my Security Detail for the High Holidays and enjoying Beth Shalom as my spiritual center. As your current President (and staying on for another two (2) years), I have observed the inner workings on how our place of worship operates.

Steve Billor

I am very fortunate to have GREAT teachers/mentors who have

selflessly given to the temple in leadership roles for many years, some since our temple's inception.

One of the things I have learned in my other leadership positions in my lifetime, (Military and Law Enforcement) is that we are all "links in a chain" and that old saying, "we are only as strong as our weakest link" is so very true. As for myself, I have strengths and weaknesses. With my weaknesses, I rely on other members of the temple membership to assist me. With my strengths, I offer my skillset to help them with areas that they are not strong in. This, in my opinion, is paramount to Judaism. In my humble opinion, I would love to see us all be positive with each other, accepting of each other's flaws and celebrating their strengths. We are a small congregation of diverse histories and philosophies as well as Jews who love to debate and disagree. I believe the latter is built into our "Jewish DNA". It is our fervent wish that we can all mingle/associate with each other as if we are one family. Have respectful discussions and debates/disagreements and end on a loving and positive note. I am giving my Temple Beth Shalom family all I have to offer within the constraints of doing the same for "my" family (wife and children) and hope you all can do the same. Let's keep moving forward, grow our membership and help as many others as is possible. If we do these small things, I believe we will all be more fulfilled and spiritually satisfied.



Rabbi

Robert Lefkowitz

Cantorial Soloist Sandy Santucci

<u>Executive Board:</u> President

Steve Billor

Past President

Gerry Pliner

First Vice President

Gerry Pliner

Second Vice President

Toby Koch

Third Vice President

Sheryl Finke

Secretary

David Friedman

Treasurer

Sandy Schwartz

Members at Large:

Anita Clifford Lynn Kaler Gabe Lifschitz Allan Weber

Social Action Meral Ginsberg



The Kibbitzer

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Email and articles for publication: TheKibbitzer@hotmail.com For current news and events see the congregation's website: http://www.bethshalom-brandon.org

Congregation Contacts 813-681-6547 • CBS-brandon@outlook.com

Office hours:

By appointment. Voicemails and emails will be monitored daily. Office is closed on holidays

<u>Weekly Email Blast submissions</u>



MEMBERSHIP

Becoming a partner in our congregation offers an opportunity for enduring friendships and a personal spiritual journey. A place in our Jewish community.

Members also have free access to many of our educational and entertainment events.

Candle Lighting

8:04 PM
9:02 PM
9:02 PM
9:03 PM
8:07 PM
8:09 PM
8:11 PM



Oneg Schedule

June Sponsors

There can be no joy without food and drink. Talmud, Mo'ed Katan

June 3rdCBS Members*June 10thAnna & Stephen FeldmanJune 17thCBS Members*June 24thCBS Members*

Shavuot Dairy Potluck In honor of Samantha, our daughter Birthday Oneg! Rabbi & Sandy Please bring a dish to share

*Please coordinate what you will be bringing to the CBS members'

sponsored onegs



If you'd like to sponsor an oneg, please call Judith Pliner at (856)816-2174



Brunch with the Tribe & Men's Club



In June we're stepping out! Whether you are a member at CBS or not, let's get together! First we'll have brunch at The Beach House, then we can go to the beach.

Set on 650 feet of pristine Gulf front beach, the old Harbor House restaurant was purchased in 1993 by Ed Chiles. His vision of a moderately priced restaurant serving great seafood both indoors and outdoors transformed into what is the Beach House Restaurant. Today the location features a climate friendly outdoor deck providing beautiful oceanfront vistas and signature Anna Maria Island sunsets on display every evening.

We'd love to have to join us, but you will have to act quickly because it's high season on Anna Maria Island. We are limited to 20 people. Write to Anita Clifford to confirm your spot. <u>niewdnarb@yahoo.com</u>



There was a great turn out for last month's Dinner with The Tribe.



Join us for our next event, where we have lunch then go to the beach!

Page Turners



People Love Dead Jews

by Dara Horn

Monday, August 15th at 7:00 PM

Winner of the 2021 National Jewish Book Award for Contemporary Jewish Life and Practice Finalist for the 2021 *Kirkus* Prize in Nonfiction



Out next meeting will be Monday, August 15th at 7:00 PM. This will give everyone more than enough time to read this month's pick.

Here is the description of the book on Amazon.

"Renowned and beloved as a prizewinning novelist, Dara Horn has also been publishing penetrating essays since she was a teenager. Often asked by major publications to write on subjects related to Jewish culture—and increasingly in response to a recent wave of deadly antisemitic attacks—Horn was troubled to realize what all of these assignments had in common: she was being asked to write about dead Jews, never about living ones. In these essays, Horn reflects on subjects as far-flung as the international veneration of Anne Frank, the mythology that Jewish family names were changed at Ellis Island, the blockbuster traveling exhibition *Auschwitz, the marketing of the Jewish history of Harbin, China, and the little-known life of the "righteous Gentile" Varian Fry. Throughout, she challenges us to confront the reasons why there might be so much fascination with Jewish deaths, and so little respect for Jewish lives unfolding in the present.*

Horn draws upon her travels, her research, and also her own family life-trying to explain Shakespeare's Shylock to a curious ten-year-old, her anger when swastikas are drawn on desks in her children's school, the profound perspective offered by traditional religious practice and study-to assert the vitality, complexity, and depth of Jewish life against an antisemitism that, far from being disarmed by the mantra of "Never forget," is on the rise. As Horn explores the (not so) shocking attacks on the American Jewish community in recent years, she reveals the subtler dehumanization built into the public piety that surrounds the Jewish past-making the radical argument that the benign reverence we give to past horrors is itself a profound affront to human dignity."



Food Bank



Meral Ginsberg



Needs: Canned Fruit Shampoo

Shampoo

Toothpaste

Soap

We are incredibly pleased that the Food Bank held on Sunday, May 15 was our most generous yet for our food recipients. We were able to serve forty-two families and due to the generous donations received, many of the families received an extra sack of food this month. We also had baby foods and feminine hygiene products available. Thanks to all who so generously donated these items. We need canned fruit and shampoo, toothpaste, soap, and feminine products.

Thank you to Ilene Schwartz and Mark Finke for joining in this month, and all our cooperating agencies for their help in meeting the continuing needs of our food bank community.

Our next event is Sunday, June 26th. Please bring any donations, including gift cards from Publix, Winn-Dixie or Wal-Mart, directly to the shul and place them in the receptacles provided or give them to a member of our committee (Meral, Julie, Jewel, Anna, Steve, Linda, Petie). Thank you so much for helping us to make this *mitzvah* a successful reality!





Mother's Day Service







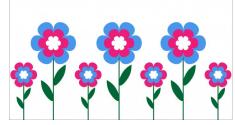






"Life doesn't come with a manual. It comes with a mother."

Unknown



Thank you to Gabe Lifschitz for taking and submitting the photos.

CBS Annual Meeting and Brunch

The CBS Congregation met on Sunday, May 22 to hold our Annual Meeting. We came together for a State of the Congregation; review the past twelve months, recognize outstanding volunteers, and go over the budget. In addition, we discussed our future as a congregation. Afterwards, there was a lovely brunch served and everyone had a terrific time.















Donations

Donations Toby Koch & Alan Weiss **High Holidays** William Kalbas

Kibbitzer Kudos

Carol Plesur	Arranging the coffee reception for the Israeli meeting
Anna Feldman	Preparing the bagel brunch for our yearly meeting
Carol Plesur	Writing myriads of thank you notes
Gabe Lifschitz	Thank you for working so hard on the grant application
Julie & Marvin Sheinbaum	Mazel Tov on Josh's marriage
Julie Sheinbaum	Arranging the coffee reception for the Israeli meeting
Julie Shienbaum	Preparing the bagel brunch for our yearly meeting
Rabbi Lefkowitz	Thank you for everything you do for CBS
Sheryl & Mark Finke	Mazel Tov on Jason's marriage
Steve Billor	Preparing the bagel brunch for our yearly meeting
Toby Koch	Doing an excellent job on the E-Blast



Our Congregation

Yahrzeits

6/2	Irwin	Shaw	Cousin	of	Toby	Koch
6/6	Rose	Steinberg	Grandmother	Of	Joanne	Ronay
6/6	Mary	Finkelstein	Great Aunt	Of	Joanne	Ronay
6/6	Moses	Finkelstein	Great Uncle	Of	Joanne	Ronay
6/7	Anita	Bortson	Cousin	Of	Carole	Wagner
6/8	Chaya	Pliner	Grandmother	Of	Gerald	Pliner
6/8	Louis	Silverstein	Husband	Of	Blossom	Grimm Silverstein
6/9	Michael	Plesur	Father-in-law	Of	Carole	Plesur
6/11	Beth	Clare	Friend	Of	Gail	Verlin
6/12	Agnes	Antonak	Grandmother	Of	Lee	Schwartz
6/14	Michael A.	Kivel	Ex-Husband	Of	Carol	Wagner
6/21	Rose	Billet	Grandmother	Of	Nancy	Landfish
6/24	Gertrude	Siegel	Grandmother	Of	Eric	Miller
6/25	Mimi	Evans	Aunt	Of	Alan	Weiss
6/26	Esther	Lubonne	Mother	Of	Carole	Plesur
6/28	Phyllis	Linden	Mother	Of	Ron	Boyar

Birthdays

6/4	Gail	Verlin
6/5	Tiffany	Feldman
6/10	Caren	Magdovitz
6/12	Sandy	Santucci
6/23	Lee	Schwartz
6/25	Sheryl	Finke

Anniversaries

6/11 Bill & Jackie Kalbas



Shavuot

The word Shavuot means "weeks." It celebrates the completion of the sevenweek Omer counting period between Passover and Shavuot. The Torah was given by G-d to the Jewish people on Mount Sinai on Shavuot more than 3,300 years ago. Every year on the holiday of Shavuot we renew our acceptance of G-d's gift, and G-d "re-gives" the Torah.



What is Shavuot?

The holiday celebrates the giving of the Torah on Mount Sinai as well as a festival of nature and of agriculture grain harvest for the summer. In biblical times, Shavuot was one of three pilgrimage festivals in which all the Jewish men would go to Jerusalem and bring their first fruits as offerings to G-d.



Traditions and Customs

Today, we celebrate Shavuot by going to synagogue to hear the 10 Commandments, having festive meals of dairy foods, and staying up all night to learn and read the Book of Ruth.



The Book of Ruth

Ruth, of the Book of Ruth, was a Moabite woman who became a Jew after the death of her husband. She stays with her mother-in-law Naomi, and later marries Boaz and becomes an ancestor of King David, whom the Messiah will be a descendant of. Ruth is perhaps the most famous convert in all of Jewish history. Ruth's story relates to that of the Jewish people, who wanted to be given the Torah and become servants of Hashem.

· https://www.jewishagency.org/what-is-shavuot-traditions-dairy-food-learning/

. https://www.chabad.org/library/article_cdo/aid/609663/jewish/What-Is-Shavuot-Shavuos.htm

[·] https://archive.jewishagency.org/shavuot/content/24378

Shavuot

The Ten Commandments

Adam and Eve were created 3,334 years ago. G-d descended on to Mount Sinai and gave The Ten Commandments.

- 1. I am the lord your G-d who brought you out of the land of Egypt, out of the house of Bondage.
- 2. You shall have no other G-d's before me.
- 3.You shall not take The Name of The Lord your G-d in vain.
- 4. Remember the Sabbath Day and to keep it Holy.
- 5. Honor your father and mother.
- 6, You shall not murder,
- 7. You shall not commit adultery.
- 8. You shall not steal.
- 9. You shall not bear false witness against your neighbor.

10. You shall not covet your neighbor's house or your neighbor's wife, maidservant, ox, or donkey, nor anything that is your neighbors.

Chag Samayach, Rabbi Lefkowitz



Shavuot Celebration

Friday, June 3rd, 2022 at 6:00

Cheesecake, Blintzes & Ice Cream



Shavuot is a holiday commemorating the giving of the Torah to the Israelites. We will be celebrating Shavuot on Friday June 3, 2022. There will be a short Erev Shabbat service starting at 6pm followed by a Pot Luck dinner. For Shavuot we traditionally eat dairy. We need more than ice cream, cheese cake and blintzes. How about kugel, Quiche, salad, veggies? You choose what you want to bring. Most importantly, just come and bring the children.

Email Julie Shienbaum at jul78clint@aol.com to RSVP

Online Learning

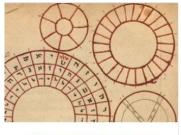
I'm taking several courses online, several from The Great Courses, Khan University, and Hillsborough County Library. They range from music appreciation, art history, and general history. I'll throw a party when I finish everything I've started! But, I found some other courses that were intriguing, and thought I'd share them with you. The website is the Hebrew Union College, Jewish Institute of Religion, College Commons. Free online courses for adults and teens investigating a central Jewish theme through conversations with HUC-JIR scholars and academic experts. Registration is required, and the website to go to is:

https://collegecommons.huc.edu/online-courses/



Making Prayer Real Multi-Session Course

The Making Prayer Real Course, created by Rabbi Mike Comins, offers an innovative, spiritual dynamics approach to learning prayer and liturgy. Outstanding teachers are brought into the classroom via video, beginning a conversation that challenges students and draws them into dialogue with prayer, the Siddur, and each other.



Where is God in Reform Judaism?

Multi-Session Course

For over 3,000 years, Judaism has claimed a unique insight into the nature of God. But that insight has evolved together with the stories of our people. In the most recent centuries, the Reform Movement emerged as a religious response to modernity. But modern events and ideas, from the Holocaust to the State of Israel and the digital revolution have challenged us to ask: "Where is God in Reform Judaism?"



Rav's Turntables Single-Session Classes

Spark your imagination for any Torah study or d'var Torah, by stopping first at Rav's Turntables. Rav's Turntables is organized by the weekly Torah portions.



Why Bother? Judaism in the Age of Choice

Teen Multi-Session Course

In this interactive online course for teens, we invite students to discover Judaism's special place in the world. For too long, we have treated the choices of modern life as a risk for Jewish continuity. "Why Bother?" flips the conversation. We welcome that wider world – secular and religious alike – to engage with Judaism. The result is a kaleidoscope of new perspectives on Judaism's vibrant contributions to society.

Podcasts from College Commons

Passionate perspectives from Judaism's leading thinkers.

To listen to a podcast, you can go directly to the website and click on the one in which you're interested.

https://collegecommons.huc.edu/hucconnectpodcast/

Or you can listen on Apple Podcasts, Spotify, Stitcher, Soundcloud, or Google.





Author Lori Banov Kaufmann transports us to an unlikely love story set against the destruction of Jerusalem in 70 CE.



A Play for the End of the World: Love Stories Circling the Globe

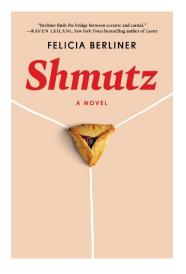
Author Jai Chakrabarti muses on the power of art, friendship, and love to bridge the human experience.



The Telling: Re-Reading the Passover Haggadah for Year-Long Wisdom

Author and philanthropist Mark Gerson uncovers surprising delights and insights from the deceptively familiar text.

Jewish Book Council Bookshelf: Summer 2022



<u>Shmutz</u> By Felicia Berliner



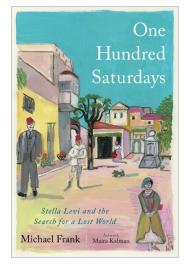
<u>Mr. Perfect on Paper</u> By Jean Meltzer



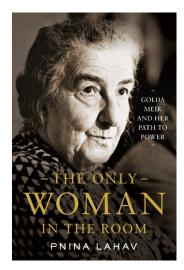
<u>The Thread Collectors</u> By Shaunna J. Edwards and Alyson Richman



<u>The Ghetto Within</u> By Santiago H. Amigorena



<u>One Hundred Saturdays</u> By Michael Frank



<u>The Only Woman in the Room</u> By Pnina Lahav

Jewish Movies to Watch on a Rainy Day

By MOMENT Magazine Staff

Exodus (1960)

Nadine Epstein, Editor-In-Chief and CEO I used to watch it on TV on rainy days when I was a kid. I feel this movie was seminal in shaping the American view of Israel. Jews have a lot to thank Hollywood for!

The Producers (1968)

Ellen Wexler, Eugene M. Grant Fellow It's a chaotic, feverish comedy—and it's always a joy to watch the absurdity of Gene Wilder and Zero Mostel's performance.

Funny Girl (1968)

Ellen Meltzer, Director of Marketing & Community Outreach Call me sentimental, but I absolutely love *Funny Girl*. There are scenes that give me chills and others that make me laugh. I particularly like the one when Omar Sharif says they should get married.

Blazing Saddles (1974)

Johnna Miller Raskin, Assistant to the Editor

Directed by Mel Brooks, this is a family favorite with Gene Wilder, Harvey Korman, Madeline Kahn, Richard Pryor and so many actors who brilliantly satirize the ridiculousness of racism in Hollywood's Western movies.

Young Frankenstein (1974)

Pat Lewis, Senior Development Associate Because he is the quintessential Jewish doctor...and Terri Garr is the ultimate shiksa.

The Frisco Kid (1979)

Noah Phillips, Rabbi Harold S. White Fellow It's Gene Wilder as a Hasidic rabbi in the Old West, with Harrison Ford as his bank robber sidekick—isn't it kind of obvious why this would be my favorite Jewish movie?

An American Tail (1986)

Dina Gold, Senior Editor It's an uplifting story of an immigrant family, encapsulating all the hopes newcomers bring with them to the U.S. As a new immigrant myself, I wholly identify with it, especially Fievel the mouse!

Spaceballs (1987) Ross Bishton, Digital Marketing The Schwartz is strong with Spaceballs; going plaid never gets old.

Crossing Delancey (1988)

Eileen Lavine, Senior Editor The guy had a pickle shop and the girl wanted to be an intellectual—but they end up together. In those days, movies had happy endings!

Avalon (1990)

Suzanne Borden, Special Projects manager

It is about a multi-generational family dealing with the changing times. While *Avalon* takes place in the 1950s, it continues to be relevant and relatable in 2017.

Nowhere in Africa (2001)

Tanya George, Associate Publisher

It's about a Jewish family who fled Germany for Kenya just before the Jews were rounded up. It's a long, lovely story that follows their adaptation to a new land and culture as seen mostly through the eyes of their young daughter.

Ushpizin (2004)

Debbie Sann, Director of Community Affairs

It is hilarious, unpredictable and tugs at your heartstrings all at once. It embodies all of what Israel is and what makes it such a special place.

Walk on Water (2004)

Terry Grant, Senior Editor

It's a moving and intimate portrait of a Mossad agent's efforts to hunt down and kill an aging Nazi war criminal. The Israeli assassin is brilliantly played by broodingly handsome Israeli actor Lior Ashkenazi. The film treats a serious topic with a light touch.

CBS Business

Shabbat Services

Meeting ID: 979 479 3696 Password: 2592 Our Shabbat services will take place Friday Nights at 7:00 PM in the sanctuary as well as online. Our livestream feed is available on Zoom and Facebook. For outdoor services, the Zoom link will not work, so please sign in to Facebook. Join us in the celebration of Shabbat and you are welcome to like, comment, and share.

We established a new Zoom link. You will be able to login from our weekly eNews. The process has not changed, just the link. For your information here is the new link

https://us02web.zoom.us/ j/9794793696? pwd=N3JhSzI4YURTbnhULohDVkVzOD JtUT0955

We are glad that you enjoy our shabbat services and hope to see you on the Zoom screen this Friday.



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The Kibbitzer

Business Card—New Ads at \$10/ month for the first six months, then \$20/month.

Get a 10% Discount by

Prepaying for one year.

To reserve your place in the next issue, e-mail John Zelatis at

jzelatis@zomesa.com or call the CBS office at

813-681-6547.

CBS Office Hours

The administrative office is currently open by appointment only. Someone can be reached at [cbs-brandon@outlook.com] and 813-681-6547 or you may contact Rabbi Lefkowitz directly at 407-222-6393 or <u>rlefkowi@bellsouth.net</u>. Rabbi Lefkowitz will be available for in person meetings on Fridays. Call him at 407-222-6393 to schedule an appointment.



Although our hours are limited, we are always here for you. Do not hesitate to reach out with any needs, concerns or questions.



SHARE A MAZEL TOV!

Do you have a family member, friend, spouse or congregant you would like to wish Mazel Tov to in our Kibbitzer? You can send an email to *thekibbitzer@hotmail.com* with their name and accomplishment, engagement or birth. It's important during these times to see the good in our community.



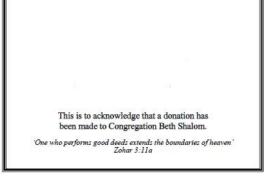
Bricklets are Back!

Question: What is a bricklet?

Answer: A unique greeting card created especially for CBS

- A Bricklet Card is a greeting card that you can send to friends and family. It is a convenient way to acknowledge an occasion, such as a birthday or condolence message, which is also a donation to CBS. The cost is \$9 and the card will be mailed to the person you wish to acknowledge, stating that a donation has been made in his or her name to Congregation Beth Shalom.
- If you'd like to purchase a Bricklet, send an email to: cbs-brandon@outlook.com with the information you want included in the card, along with the name and address of the recipient. The Bricklet card will be mailed and your CBS account will be billed. If you prefer, you can mail a check to CBS, 706 Bryan Rd, Brandon FL. 33511, and be sure to include all the pertinent information. Sending a Bricklet is a convenient way to connect to a relative or friend.





Front of Bricklet Card

Inside of Bricklet Card



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- 333

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Botox

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Gerald Pliner <u>Fundraising</u>

Open Life Long Learning

Open

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Steve Feldman Membership

Judith Pliner

Caring Committee Judith Pliner

Oneg Open

Publicity

Toby Koch <u>Ritual</u>

Open

<u>Mashgiach</u> Julie Shienbaum

Facility and Safety

Gabe Lifschitz

Social Action Meral Ginsberg

<u>Religious School</u> Rabbi Robert Lefkowitz

Eblast: Toby Koch and Carol Anne Friedman

Other Programs

CBS Singles Over 50

Anita Clifford Chavurah

Open

Dinner With the Tribe Anita Clifford

<u>Kibbitzer Editor</u>

Lynn Kaler

<u>Library</u> Sandy Saviet

Men's Club

Myron Feldman

Page Turners Anita Clifford

Web Administrator Toby Koch

Got something to sell?

What's better than a garage sale?

A CLASSIFIED AD IN THE KIBBITZER! A 5-line add is just \$9 for members

\$18 for non-

members



Your ad for selling household items benefits CBS and reaches hundreds of current and former members!

Congregation Beth Shalom

provides a meaningful spiritual home for people of all ages and levels of knowledge, a place to learn and to question, a place to worship and to celebrate, and a place to find a community that cares.

We offer:

- ✤ Friday worship services at 7:00 PM
- ☆ Complete B'nai Mitzvah preparation
- ☆ Adult Education classes
- ✤ Community-wide events,
- including Mitzvah Day
- ✤ Community Food Bank

amazonsmile

AmazonSmile is a simple way for you to support your favorite charitable organization every time you shop, at no cost to you. AmazonSmile is available at <u>smile.amazon.com</u> on your web browser and can be activated in the Amazon Shopping app for iOS and Android phones. When you shop AmazonSmile, you'll find the exact same low prices, vast selection and convenient shopping experience as Amazon.com, with the added benefit that AmazonSmile will donate 0.5% of your eligible purchases to Congregation Beth Shalom.

Our Congregation

GERRY NEEDS OUR HELP

Gerry Pliner has been a member of CBS since 2007. During the 15 years he has served on the Board of Directors as First Vice President; acting President, twice and acting Treasurer. He unselfishly gives his time and energy to our congregation. Now he needs help from us.

Below is a copy of heart wrenching Face Book post written by Gerry's niece.

"My name is Andria Armato and I am writing this message with hope that social media can work its magic this holiday season! My Uncle Gerald, my mom's brother, is suffering from severe kidney disease and needs a new kidney as soon as possible. He is on the national donor's list and has been for some time, but as we all know that's not an easy or quick process, especially for a 77 year old man. Our family would do ANY-THING we could to help him, unfortunately none of us are a match for both blood type and other medical reasons. My uncle's blood type is O+ and he has been giving of himself his whole life, so I am hoping an angel somewhere can return the favor and give him the gift of a healthy kidney! Uncle Gerald has given decades of service as a volunteer and also has served as a Board Trustee member for numerous organizations. He was the patriarch of his immediate and extended families as my grandfather passed away long before I was born. In addition, he owned a business in his community where he served other people in need. Uncle Gerald has always taken care of us and others, and now we want to take care of him. If you are reading this and may be interested or know anyone who could be a match and would be willing to save a life, please message me at Thank you all so much and if you are unable to help personally, please share this message and story with all you know....my family and I would be ever so grateful!

Holiday blessings,

Andria Armato"

If any of the readers of this Kibbitzer can help Gerry contact him at <u>gp@pliner-inc.com</u>. Thank you, Toby Koch, Second VP

Time for a Nosh

Classic Cheesecake

Classic Cheesecake by Tori Avey https://toriavey.com/toris-kitchen/classic-cheesecake/

PREP TIME: 30 minutes COOKING TIME: 4 hours

NOTES

You will also need: Springform pan, parchment paper, food processor, roasting pan for water bath, a teapot.

Crust Ingredients

10 full-size honey graham crackers (1 cup pulverized graham cracker crumbs)
1/2 cup walnut pieces
1/4 cup powdered sugar
1 1/2 tsp cinnamon
1/4 tsp nutmeg
Pinch salt
2 tbsp melted unsalted butter

Cheesecake Ingredients

2 pounds cream cheese (4 bricks) 4 large eggs 1 1/2 cups granulated sugar 3/4 cup sour cream 1/2 cup half and half (or substitute heavy cream) 1/4 cup sweetened condensed milk 1/4 cup all-purpose flour 2 tsp vanilla



About 45 minutes before baking, take the cream cheese out of the refrigerator so it can return to room temperature. Preheat oven to 325 degrees F. Place a piece of parchment paper over the bottom of a 9 inch springform pan, then seal the springform pan edge around the base. The base should be covered by parchment paper with edges of the paper sticking out from the sides of the pan. This paper will keep the cheesecake from sticking to the bottom of your pan. Grease the inner sides of the springform pan with butter or cooking spray, making sure the sides are fully coated. Do not spray the parchment paper on the bottom.

IMPORTANT: Make sure your springform pan is fully locked and secure around the parchment paper! There is nothing worse than filling a springform pan with batter and having the pan fall apart or leak on you. If you have an older or lower quality pan that doesn't lock tightly, you may want to cut the parchment paper into a circle to line the bottom rather than letting the edges stick out, so there is no layer of parchment to interfere with the seal.

In a food processor, pulse together graham crackers, powdered sugar, chopped walnuts, cinnamon, nutmeg and salt until a crumbly powder forms (about 30 seconds of processing). Pour the melted butter over the crumbs and continue to process for another 10 seconds. Push the crumbs down the sides of the processor, stir them with a spoon, and continue processing for about 10 more seconds. At the end of processing, crumbs should be evenly darkened/moistened by the butter. Press crumb mixture firmly in an even layer across the bottom of the springform pan.

Thoroughly clean and dry the food processor. Pulse the cream cheese about 10 times, then add the rest of the cheesecake ingredients (eggs, sugar, sour cream, half and half, sweetened condensed milk, flour, and vanilla). Continue to process the ingredients together, using short 1-second pulses to blend the ingredients for about 15 seconds total mixing time. Do not over-mix-- this will cause the cheesecake's texture to change. Filling consistency should be smooth (no lumps), but not watery.

Fill the teapot with water and heat it up on the stovetop. While water is heating, pour the cheesecake filling carefully into the prepared springform pan. Smooth the surface of the cheesecake filling with a spatula or spoon; pop any large bubbles that rise to the surface.

When the teapot boils, carefully fill a wide roasting pan with the hot water (don't burn yourself!). Place the roasting pan on the bottom of the oven and place the springform pan onto the middle rack of the oven above the pan of water. This creates a steamy environment in the oven, which allows the cake to bake more evenly (see note below). Close the oven and bake at 325 degrees F for one hour.

At the end of one hour, take the roasting pan with water out of the oven. Close the oven, turn off the heat, and let the cheesecake cool slowly inside the oven for 3 hours. This slow cooling will prevent the top of the cake from cracking. (If you don't care about cracking, you can cool it out of the oven, which will bring it back to room temperature more quickly.)

After 3 hours, remove the pan from the oven. Let it return to room temperature, then place the cheesecake in the refrigerator and chill for at least 12 hours. Gently remove the cake from the springform pan after it is thoroughly chilled. If using a topping, spread it on after chilling the cake. Serve cold.



Time for a Nosh



The Classic Cheesecake recipe is so long and requires many steps. I've joined the Instant Pot crowd and have made this recipe twice. I am not going to turn the Kibbitzer into a Jewish cookbook, but I did want to give you an easier way to make cheesecake, assuming you have an InstaPot and the small springform pan.

Instant Pot Cheesecake

Yield: 6 servings Preparation time: 15 minutes Cooking time: 35 minutes Chill time: 8 hours

Ingredients

cup graham cracker crumbs
 tablespoons granulated sugar
 tablespoons unsalted butter, melted
 ounces cream cheese, room temperature
 cup granulated sugar
 large eggs, room temperature
 tablespoon all-purpose flour
 4 cup heavy cream
 teaspoons pure vanilla extract



Instructions

Tightly wrap the bottom of 7-inch springform pan in foil and spray the inside of the pan with non-stick cooking spray.

In a small mixing bowl, stir together the graham cracker crumbs, sugar, and melted butter. Press the crumbs into the bottom of the prepared pan.

Place pan in freezer for 10-15 minutes.

In the bowl of your stand mixer fitted with the paddle attachment, or in a large bowl with an electric mixer, beat the cream cheese until smooth. Add sugar and mix until combined. Add eggs, one at a time, fully incorporating each before adding the next. Making sure to scrape down the bowl in between each egg. Add in the flour, heavy cream, and vanilla and mix until smooth. Pour batter into prepared pan.

Cover the top of the pan with a piece of foil.

Pour $1 \frac{1}{2}$ cups of water into the Instant Pot and place the trivet in the bottom of the pot.

Create a "foil sling" by folding a 20-inch long piece of foil in half lengthwise two times. This "sling" will allow you place and remove the springform pan with ease.

Place the cheesecake pan in the center of the sling and carefully lower the pan into the Instant Pot. Fold down the excess foil from the sling to ensure the pot closes properly. Lock the lid into place and make sure the vent is closed "sealing". Press the "Manual" button and cook on high pressure for 35 minutes. When the Instant Pot beeps, hit the "Keep Warm/Cancel" button to turn off the pressure cooker. Allow the pressure to release naturally for 10 minutes and then do a quick release to release any pressure remaining in the pot.

Carefully unfold the foil sling and remove the cheesecake from the pot to a cooling rack using the foil sling "handles". Uncover the cheesecake and allow it to cool to room temperature. Once the cheesecake has cooled, refrigerate it for at least 8 hours, or overnight. Before serving, top with pie filling and whipped cream if desired.

Congregation Beth Shalom

June 2022

	4 Shavuot 11			
Sat		18	55	
Fri	3 6:00 PM Erev Shabbat Service Shavuot Potluck Dinner 10	7:00 PM Erev Shabbat Service 17 7:00 PM Erev Shabbat Service	24 7:00 PM Erev Shabbat Service	
Thu	2 6:30 PM Learn with the Rabbi 9	6:30 PM Learn with the Rabbi 16 6:30 PM Learn with the Rabbi	23 6:30 PM Learn with the Rabbi	30 6:30 PM Learn with the Rabbi
Wed	. 8	15	22	29
Tue		o:30 FM Executive Board Meeting 7:00 PM Board Meeting 14 Flag Day	21	28
Mon	ŷ	13	20 Juneteenth Federal Holiday	27
Sun	ی کا	Shawuot 12 Dinner w/Tribe (Brunch)	19 Father's Day	26 Food Bank