

January Events

Temple Beth Israel has a showcase of events going on! We are exciting to announce the following events:

Fun @ Urban Air - January 16th @ 11AM

Guest Pastor Jason McClendon - January 13th @ 6:30PM



Past Event Photos

Did you get snapped at our last event? Check out the photos below and also our social media to see if you were snapped!



Monthly Message From Rabbi Bahar

When thinking about Jewish history, a famous motto is: "They tried to kill us, we survived, let's eat." Whether we recall Pharaoh, Haman, Hadrian, or Hitler; this version of Jewish history describes a pattern of persecutions, followed by miraculous salvations, leading to fabulous celebrations. Yet when thinking about history, we as a people have a gift of making meaning from various chaotic and random events. We have created a framework of stories outlining essential values of Jewish culture. These stories are frequently attached to the calendar so that we will create lasting memories.

Most Jewish children recite the Passover, Purim, or Hanukkah stories. As a faith, we act out parts of those stories and have ritualized them with symbols. Passover has the ritual of the seder in which various participants are given objects, recite the Haggadah and eat. Purim has the ritual of the Pageant as well as the festival meal and during Hannukah we retell the story of the miracle of the oil as we eat food together.

As we collectively traverse the calendar, we participate communally in recalling and reinforcing our historical memory – by stimulating the intellect as well as providing a gastronomic experience.

it is the memory of horseradish at the Passover table, specifically,

feeling the burning sensation on my palate, the tears running down my cheek and my body temperature rising, that makes me feel like "it is Passover." I remember watching my mother crying, along with the other participants and each commenting on the quality of the horseradish this year that became as much as part of the Passover celebration as I reread the Hagaddah.

Foods became not simply a part of holiday observance, but also a part of life-cycle observance. Hard boiled eggs are usually consumed on occasions of loss, to focus on the cycle of life and frequently served at meals of consolation.

As much as we have some traditions that are the same across Jewish cultures. There are so many different cultures each with their own tradition. Even among the same cultures, families have developed their own traditions. I would like to honor and celebrate those traditions. This edition of the Dome includes recipes from some of our own congregants which celebrate those various traditions of food served at various holidays and celebrations. Perhaps you will try one of the recipes out. If you desire to share a recipe in the future, please email it to me.



January Yahrzeits

January 6 (January 1 - January 6)

Sam Gertner - 1/1/1980
 Rabbi Ronald Goldstein - 1/1/2004
 Isidore Zion - 1/2/1966
 Stanley Elkan - 1/2/1994
 Sara Humphry - 1/2/2011
 Sylvia Cooperberg - 1/3/1987
 Gus B. Kaufman - 1/4/2008
 Robert Justin Cohen - 1/5/1901
 Nettie Fried - 1/5/1961
 Irving Lewis Cohen - 1/5/2010
 Clementine Moses - 1/6/1904
 Kaye Elkan Rosen - 1/6/2005

January 13 (January 7 - January 13)

Caroline Waxelbaum - 1/7/1917
 Stephen Popper, Sr. - 1/7/1929
 Eva Harris - 1/7/1939
 Frances "Dolly" Alper - 1/7/2007
 Sarah Myrtle Zeesman - 1/9/1993
 Philip Dodson - 1/10/2011
 Aaron Meyer - 1/11/1914
 Beckie Schild - 1/11/2011
 Jacob L. Goldstein - 1/11/2013
 William S. Schram - 1/12/1989
 Raymond M. Kuhr - 1/13/1901
 Eva Voorsanger - 1/13/1922
 Paul Ashton - 1/13/1986
 LaVerne B Fowler - 1/13/2021

January 20 (January 14 - January 20)

Billy B. Butler - 1/14/2011
 Rachel "Rae" Voorsanger - 1/15/1908
 Mike Witman - 1/15/1970
 Dr. R.E. Bechtel - 1/16/1970
 Harold Eugene Causey - 1/16/2005
 Joseph "Joe" Walter Dannenberg - 1/18/1989
 Sam Roobin - 1/20/1996
 Wilma C. Hillman - 1/20/2015

January 27 (January 21 - January 28)

Robert Glantz - 1/21/1992
 Larry Putzel - 1/21/2009
 Gerald Leeb - 1/22/2013
 Caroline Elkan - 1/23/1908
 Dorothy Kuhr Small - 1/23/1982
 William C. Voorsanger - 1/24/1966
 Samuel M. Halprin - 1/25/1946
 Leon O'Neal Cave - 1/25/1985
 Lena Nicholson Kemper - 1/26/1989
 Linda Levy Fried - 1/26/2013

February 3 (January 28 - February 3)

Robert Davis Frank - 1/28/2009
 Marie Klein Bloch - 1/30/1987
 Annie Jacobs Lubel - 1/31/1962
 Melissa Carol Greenhut - 2/1/2019
 Lewis S. Lavine - 2/2/1988
 Cliff Wester - 2/2/2005
 Herschel Rothenberg - 2/3/1964



January Birthdays

Ann Dodson - January 1
 Marlene Humphry - January 2
 Logan Butler - January 4
 Wyatt Kirshner - January 8
 David Bahar - January 9
 Brian Wolk - January 9
 Rachel Zion - January 13
 Laurence Schlesinger - January 14
 Carla Cohn - January 17
 Lisa Becker - January 25
 Emily Piassick - January 25
 JoshuaWare - January 26
 PeggyMendelson - January 28
 LarryRead - January 28



January Anniversary

Morris & Julia Purcel - January 25

sisterhood

THE FOREST OF VANISHING STARS
 BY KRISTEN HARMEL



SISTERHOOD

BOOK CLUB

The Forest of Vanishing Stars
 Sunday | 1 PM
 JANUARY 29TH
 Temple Beth Israel

Join us in person or on Zoom!

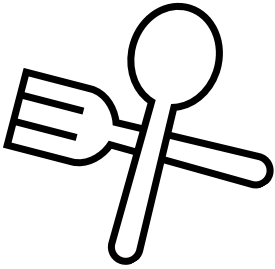
Author
 Kristen Harmel

TBI Outreach

Request for two Macon Outreach volunteers from TBI to serve a cafeteria-style lunch with two CSI volunteers to those in need at Mulberry Methodist from 10:45 a.m. - 12 noon on the third Thursday of each month: Jan. 19th 2023, Feb. 16th, March 16th, April 20th and May 18th.

If you can volunteer or have any questions for any of the 2022-2023 dates please **contact Marlene Humphry, TBI Social Action Chair, at mhumphry@cox.net.**

Recipes



Nordic Ware "Cookie King" cookie
Simon Becker
presses are available on e-bay .

The recipe:

1 lb. extra sharp (orange) cheddar cheese
shredded.
1 and 3/4 cups of all purpose flour
1 stick of margarine (I think unsalted butter
would work also, but Mama who was a huge
proponent of butter used margarine.)
1 teaspoon of salt
1/16-1/8 teaspoon of ground cayenne (red)
pepper, depending on how hot your cayenne
is and how spicy you like your cheese straws.

Mix all of the above together until you have a
cheese dough ball. I use a food processor.
Mama in her earlier years let the cheese and
margarine come to room temperature and
mixed it by hand. I think, although I have
never tried, that you could do this is a stand
mixer also (I would do this slowly to start or
you might have a floury mess).

Using a cookie press, pipe the dough out on a
cookie sheet. I use the die that looks like the
following:

AAAAAAAAAAAAAAAAAAAA

Prior to cooking, cut the piped out cheese
straws to the length you want them to be. I
use a pizza cutter. Mama cut them to 2"
lengths, but there is no right answer here.
Since the cheese straws are baked until they
are crisp, they will break if you wait to do this
after they are cooked (but they will taste the
same).

Bake in a 350 degree oven (pre-heated) for 20
minutes, rotating half way through. Using a
spatula, lift the cheese straw. If it sags, then
continue cooking for another 2 minutes and
test again. Depending upon your oven, it can
be as little as 20 or as long as 28 minutes.

I found that it took me a couple of tries before
I got the hang of making these. After that, I
found that I could do this in about 45 minutes
with the first 20 minutes mixing the
ingredients and piping out the cheese straws
and the rest bake time.

Crock pot Macaroni and Cheese Marlene Humphry

8 ounces elbow macaroni (regular or
gluten-free)
4 cups (12 ounces) shredded sharp
cheddar cheese, divided
1 can (12 ounces) evaporated milk
1 1/2 cups milk
2 eggs, lightly beaten
1 tsp salt
1/4 tsp pepper
4 slices American cheese

Cook pasta according to package
directions, drain. Mix cooked pasta with
3 cups of shredded cheddar, evaporated
milk, milk, eggs, salt and pepper in a
greased slow cooker. (or use liner).
Sprinkle with remaining one cup of
shredded cheese. Arrange cheese slices
on top. Cook, covered, on low for 3-4
hours. Do not remove lid or stir while
cooking. Refrigerate any leftovers.
Serves 8-10.

Israeli Salad Betty Taylor

Ingredients
2 large firm tomatoes
2 cucumbers
1 large onion
4 tbsp chopped fresh parsley
1/2 lemon
1/4 cup superb olive oil
Salt and pepper to taste
Minced garlic, optional
Chopped fresh mint, optional

Directions

1. Dice the vegetables with a very sharp
knife – they should be cut very small
and evenly.
2. Squeeze and strain the lemon juice
over the vegetables, then add the other
ingredients.
3. Toss well before serving.
I like to let mine set overnight if serving
for lunch.

Brisket Thanks to Janet Wood

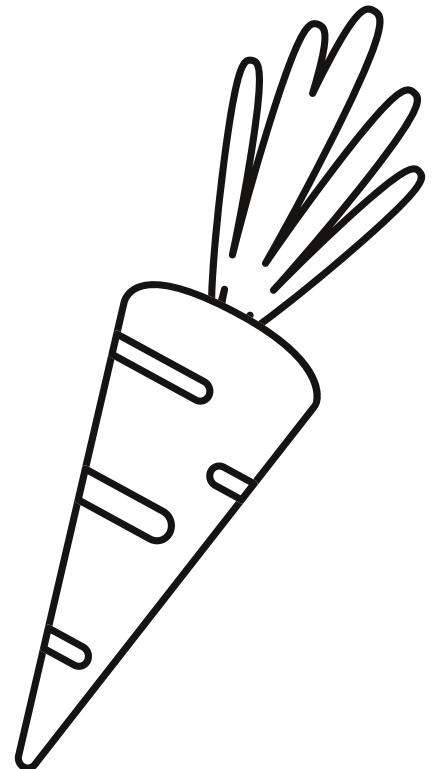
4-5 pound first cut or flat cut brisket
Season all sides with salt, pepper,
sliced or minced garlic, and dried
onion soup mix.

Sprinkle bottom on roasting pan with
dried onion soup mix and garlic.
Put in brisket, sprinkle top of brisket
with dried onion soup mix and garlic.

Add 1 1/2 cups water to pan. Do not
wash seasoning off meat.

Cover pan with foil. Bake at 300
degrees for about 3 hours.
Cool. Slice. Put back in roasting pan
and cover with gravy to reheat and/or
finish cooking.

Note: may be cooked on stove top on
low temperature in pan with lid.
Use 1/3 pound per person – uncooked
weight. If meat is very fatty, add a
little weight per person





SISTERHOOD BOOK CLUB
 The Forest of Vanishing Stars
 Sunday 11 PM
 JANUARY 29TH
 Temple Beth Israel
 Join us in person or on Zoom!
 Author
 Kristin Harmel

JANUARY 2023

FEBRUARY

S	M	T	W	T	F	S
		1	2	3	4	
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1		2	3	4	5	6 Kiddush Club 5:15PM 6:30 pm Kabbalat Shabbat	7
8		9	10	11	12	13 Guest Pastor Jason McClendon 6:30PM	14
15		16 Urban Air 11AM	17	18	19	20 Kiddush Club 5:15PM 6:30 pm Kabbalat Shabbat	21
22		23	24	25	26	27 Kiddush Club 5:15PM 6:30 pm Kabbalat Shabbat	28
29	Sisterhood Book Club 1 PM	30	31	1	2	3	4
5		6	7	8	9	10	11