

November 2021

Cheshvan-Kislev 5782

**TEMPLE
B'NAI
ISRAEL**
THE SATELL CENTER
FOR JEWISH LIFE ON
THE EASTERN SHORE

7199 Tristan Drive
Easton, MD 21601
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bnaiisraeleaston.org
temple18@goeaston.net

RELIGIOUS SERVICES

Saturday, November 6, 10:00 a.m.
Torah Portion: Toldot
Genesis 25:19-28:9
Haftarah: Malachi 1:1-2:7

Friday, November 12, 6:00 p.m.
Torah Portion: Vayetze
Genesis 28:10-32:2
Haftarah: Hosea 12:12-14:10

Saturday, November 20, 10:00 a.m.
Torah Portion: Vayishlach
Genesis 32:3-36:43
Haftarah: Hosea 11:7-12:12, Obadi-
ah 1:1-21

Friday, November 26, 6:00 p.m.
Torah Portion: Vayeshev
Genesis 37:1-40:23
Haftarah: Amos 2:6-3:8

FROM THE RABBI'S DESK



Last month, our Jewish Kitchen program taught us how to make **rugelach**. This session was led by the very talented and skillful Catherine Barron. Jeff Barron provided the technical expertise that allowed us to live steam this session and participate in real time. The program was both delicious and successful. Thank you Catherine and Jeff for sharing your baking and technical skills with all those who participated.

Several participants asked about the origin and history of this very familiar and delicious pastry. Below is an article by Vered Gutman which details the history of rugelach. She also offers two recipes that you may want to try.

While researching the history of rugelach, I discovered that in Israel, bakers and pastry chiefs, in addition to the traditional fillings, are now offering halava* filled rugelach.

The history of food, the origin of culture-specific dishes and delicacies, provides genuine insight into cultures, nations and society. People and societies are defined by three things: language, dress and food. When you look behind the recipe and history of rugelach, one really does gain insight into the history of Ashkenazic Jewish culture.

Enjoy!

Rabbi

THE HISTORY OF RUGELACH

Recipes by: *Vered Guttman, Haaretz Contributor*

Origins of rugelach, the favorite traditional Jewish pastry, date back to the Hungarian **kifli**, Austrian **kipfel** and Polish **rogal**. The crescent-shape filled pastry was originally made with yeast dough and filled with fruit jams, poppy seed paste or nuts. Today rugelach may be the most popular sweet pastry both in the American Jewish community and in Israel, but these are very different pastries.

There are many examples in Jewish history of dishes traveling across continents and countries while changing and adapting flavors and techniques. One such example would be the Sephardi **hamin**, a Shabbat overnight stew of beans and meat that started in Spain and with the expulsion of Jews it evolved into **adafina** in Morocco and **tshulent** in Eastern Europe. A more recent example are the rugelach which traveled east and west from Central Europe and ended as very different pastries, carrying the same name, in the U.S. and in Israel.

In Israel, as in America, bakers quickly came up with a shortcut for the complex yeast dough rugelach, and by the 1940's they were already making a yeast-less rich cream cheese dough.

The 1941 cookbook *The Jewish Home Beautiful* includes a recipe for rugelach made with yeast dough mixed with sour cream. "Here is a raised dough recipe minus the bogey of countless hours of rising and endless kneading," say the authors. "The method is not traditional... but as long as the finished product is just like mother's, does it matter?"

It did matter to many Hungarian and Polish Jews who moved to Israel and kept preparing the sweet pastry with all the kneading and rising and folding, making rugelach so popular in Israel. Today, rugelach are the go to sweet for any gathering, be it a military conference, a Knesset meeting or Shabbat service in school. Rugelach changed in two ways during their long life in Israel. The yeast dough became even more complex at some of the fancier bakeries began making a real laminated yeast dough, the same dough that is used for croissants, rich in layers of butter. As for the filling, it got the Middle Eastern turn and alongside the traditional chocolate, poppy seed or cinnamon fillings, halava rugelach have become a mainstream pastry.

The two version below include the all-time favorite Nutella rugelach, and a version similar to pain au chocolat. Both involve the kneading and folding of the laminated yeast dough, but contrary to what *The Jewish Home Beautiful* said, it does not take "countless hours" and it's definitely worth trying.

PAIN-AU-CHOCOLAT RUGELACH

You can use chopped Valrhona chocolate for the filling, or use your favorite, even milk chocolate, but make sure it's chocolate because it will define the flavor of the rugelach.

As with regular croissants, these rugelach are best served fresh out of the oven. However, you can keep them for a couple of days in an air-tight container or wrapped in plastic wrap and reheat for 3-4 minutes in 350 degrees before serving.

Yields about 35 rugelach

INGREDIENTS

For the dough:

¼ oz. (1 bags, 7 grams) dry active yeast
¼ cup warm water
¼ cup sugar
1 lb. all purpose flour
1 egg, lightly beaten
¾ cups warm milk
4 tablespoons butter, softened
1 tablespoons grated lemon zest
1½ teaspoons kosher salt

For the folding:

2½ sticks of butter (1¼ cups, 20 tablespoons) at room temperature

For the fillings:

½ lb. chopped bittersweet chocolate or mini chocolate chips

To top:

1 egg, lightly beaten
1 tablespoon sugar

DIRECTIONS

1. To make the dough pour ¼ cup warm water into a small bowl, add ½ teaspoon sugar and the dry yeast, stir until the yeast dissolves completely and let stand at room temperature for 10 to 15 minutes until it foams.

2. Put the flour and the rest of the sugar in a bowl of a stand mixer with the dough hook and mix briefly. Add the yeast mixture and mix slowly. With the mixer running slow add eggs, milk, butter, lemon zest and salt. Stop the mixer and scrape the side until all the ingredients are incorporated into the dough. Run the mixer for 5 minutes on low, remove dough from bowl, loosely wrap in plastic and put in the fridge for an hour.

3. Lightly flour a working surface and a rolling pin. Roll dough into 10" by 16" rectangle with the long side next to you. Spread 2½ sticks butter on the right two thirds of the dough. Fold the left side dough toward the center then the right side dough to cover, creating a three layers of dough. Rotate the dough, roll it again to 10" by 16", repeat the folding process. loosely wrap in plastic and put in the fridge for another hour.

4. Remove dough from fridge again and repeat the rolling and folding two more times. Wrap the dough and keep in the fridge for an hour or overnight.

5. Lightly flour a surface and a rolling pin. Line 2 large baking sheets with parchment paper. Divide dough in two. Roll half the dough into a 32" by 6" rectangle. Using a sharp knife, cut dough into 6" long triangles with 2" base. You'll have about 18 triangles. Sprinkle half the chocolate on the bottom 2/3 of the triangles and roll them into croissant shape, starting at the 2" base, stretching the base with your fingers as you roll. Transfer rugelach to baking sheet, arranging them 2" apart. Cover with damp towel and let stand for 40 minutes. Repeat with second half of dough.

6. Oven to 350 degrees. Gently brush rugelach with a lightly beaten egg and sprinkle with a little sugar. Bake for 18 to 20 minutes. Serve warm. Store as directed above.

Israeli Nutella Rugelach

Nutella is the most common giandoja spread, but not necessarily the best one. Use any favorite hazelnut-chocolate spread, or any other spread you prefer, including peanut butter chocolate or almond chocolate. As with regular croissants, these rugelach are best served fresh out of the oven. However, you can keep them for a couple of days in an air tight container or wrapped in plastic wrap and reheat for 3-4 minutes in 350 degrees before serving.

Yields about 35 rugelach

INGREDIENTS

For the dough:

¼ oz. (1 bags, 7 grams) dry active yeast
¼ cup warm water
¼ cup sugar
1 lb. all purpose flour
1 egg, lightly beaten
¾ cups warm milk
4 tablespoons butter, softened
1 tablespoons grated lemon zest
1½ teaspoons kosher salt

For the folding:

2½ sticks of butter (1¼ cups, 20 tablespoons) at room temperature
1 cup sugar
½ cup cocoa powder (such as Valrhona)

For the fillings:

1 lb. Nutella spread

To top:

1 egg, lightly beaten
1 tablespoon sugar

DIRECTIONS

1. To make the dough pour ¼ cup warm water into a small bowl, add ½ teaspoon sugar and the dry yeast, stir until the yeast dissolves completely and let stand at room temperature for 10 to 15 minutes until it foams.
2. Put the flour and the rest of the sugar in a bowl of a stand mixer with the dough hook and mix briefly. Add the yeast mixture and mix slowly. With the mixer running slow add eggs, milk, butter, lemon zest and salt. Stop the mixer and scrape the side until all the ingredients are incorporated into the dough. Run the mixer for 5 minutes on low, remove dough from bowl, loosely wrap in plastic and put in the fridge for an hour.
3. In a bowl of a stand mixer with dough hook put the filling ingredients and mix to combine.
4. Lightly flour a working surface and a rolling pin. Roll dough into 10" by 16" rectangle with the long side next to you. Spread the filling on the right two thirds of the dough. Fold the left side dough toward the center then the right side dough to cover, creating a three layers of dough. Rotate the dough, roll it again to 10" by 16", repeat the folding process. loosely wrap in plastic and put in the fridge for another hour.
5. Remove dough from fridge again and repeat the rolling and folding two more times. Wrap the dough and keep in the fridge for an hour or overnight.
6. Lightly flour a surface and a rolling pin. Line 2 large baking sheets with parchment paper. Divide dough into two. Roll half the dough into a 16" by 12" rectangle. Spread half the Nutella on the dough, leaving ¼ inch around. Fold dough in half from the long base (you'll get a 16" by 6" rectangle) and gently roll again to 30" by 6".
7. Using a sharp knife, cut dough into 6" long triangles with 2" base. You'll have about 18 triangles. Roll them into croissant shape, starting at the 2" base, stretching the base with your fingers as you roll. Transfer rugelach to baking sheet, arranging them 2" apart. Cover with damp towel and let stand for 40 minutes. Repeat with second half of dough.
8. Oven to 350 degrees. Gently brush rugelach with a lightly beaten egg and sprinkle with a little sugar. Bake for 18 to 20 minutes. Serve warm. Store as directed above.

*Halava can be found in ethnic Indian, Jewish, Arab, Persian, Greek, and Turkish community stores and delicatessens. It is increasingly offered by upscale restaurants in some areas. In the United States, the largest producer being Brooklyn-originated [Joyva](#).

Halava originated in Persia. A reference to halava appeared in a recipe book written in the 7th century. Many of the earlier Persian recipes were documented in the 13th century [Arabic](#) cookbook titled Kitab al-Tabikh (The Book of Dishes), as well as in a 13th-century Moorish cookbook.

PRESIDENT'S MESSAGE



Dear Congregants,

As fall weather sets in, so many wonderful Temple events and occasions are slated to take place, starting with inspiring Shabbat services and Havdalah. A special Shabbat and Oneg for new members is planned for 5:30 pm Friday November 12. Let's all be there to welcome our widening community. Torah classes Wednesday noon are a great way to work with the Rabbi to better understand and appreciate our tradition.

We're continuing to keep watch and participate with the town, county, state and sponsors as a proposed large mixed residential, commercial, and recreational development moves through its approval hoops. The Poplar Hill Planned Unit Development (PUD) would become a close neighbor to our beautiful new Temple. Board member Barbara Spector is chairing Temple's task force as we work to help the developers move toward directions that will accommodate the Temple's safety, spirituality and environmental needs.

Meanwhile, many Temple events will necessarily move indoors with colder weather. We're all hoping to see a decline in Covid cases with increasing vaccinations and, before too much longer, an easing of indoor masking rules. Until then, we must continue to meet our requirements to protect the health and safety of everyone in our community of all ages.

Be safe wherever this November takes you and enjoy a wonderful Thanksgiving!

Ben Schlesinger



EXECUTIVE DIRECTOR'S MESSAGE



Dear Temple B'nai Israel Members,

The days are getting shorter, the nights colder, and I have never seen so many acorns falling off the trees! Hanukkah is fast approaching at the end of this month, and the Festival of Lights takes on a special meaning this year as Temple B'nai Israel asks us to reflect on a Point of Light that we are thankful for in our own lives. You will be hearing more about this reflection in this month's Shofar.

I wanted to give you an update regarding some building maintenance. The beautiful wood on the side of our building, as well as the pergola, is scheduled to be sanded, primed, and stained with a special Cetol coating in the Spring. Contractors have been busy, and then there was a supply chain issue with the necessary special coating prior to the colder weather arriving. Many thanks for your patience.

I look forward to seeing you all at the Community Menorah Lighting!

Shalom,

Lari Ramsey



Community Menorah Lighting December 5th



Celebrate
Your Point of Light
At Hanukkah

We have much for which to be thankful.

The last two years have tested our strength, our resolve, and for some, our financial and/or mental health. Yet, many good things have also arisen from this difficult time.

Hanukkah, the "Festival of Lights," begins the Sunday after Thanksgiving, on November 28.

We ask that each of you pose the following question at your Thanksgiving table this year: "What was your point of light this year?" and record the results. We will soon be sending you a special link to a page on our website, where you can share your Points of Light, and if you are moved, perhaps make a contribution in their honor. We do have much for which to be thankful.

TEMPLE B'NAI ISRAEL

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Belinda Frankel Barbara Spector
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Rabbi - Peter E. Hyman

Executive Director - Lori Ramsey
Office Manager - Nancy Cummings
Shofar Editors - Stephen & Jean Sand

Simchat Torah

We were able once again to have the meaningful experience of holding the Torah as it spread out around our Sanctuary, and rerolling it, making it ready to begin again with B'reshet (Genesis, Chapter 1)



Wheels of Love

On Monday, October 25, the *Wheels of Love* Bikers stopped for lunch at TBI. *Wheels of Love* has long been a charity bike ride in Israel to benefit ALYN Hospital in Jerusalem, Israel's only pediatric and adolescent rehabilitation facility. ALYN treats children with a wide range of congenital and acquired physical disabilities, regardless of religion or ethnic background. This first US ride (October 24-26) toured 130-miles of back roads of the Chesapeake Bay and the Blackwater National Wildlife Refuge.



Meet our New Members

Michele Waxman Johnson and Paul Johnson

After three years searching for a new Eastern Shore home in Delaware and Maryland, the Johnsons moved to Trappe in September 2019, barely getting settled before Covid hit. Coming to the Eastern Shore was a homecoming for Paul, who grew up in Seaford, Delaware, with family roots that go back, literally, 400 years. Michele grew up in Pikesville and met Paul at Nicola Pizza in Rehoboth where he was kitchen manager. Paul moved to the Western Shore with Michele for education and jobs after their marriage 36 years ago. They eventually spent 21 years raising their family in Mt. Airy, Maryland in a beautiful countryside. When they started thinking about moving and starting the next chapter in their lives, they agreed it was time for Paul to return home to the Eastern Shore. The presence of TBI was definitely part of the calculus in the decision to move to Talbot County. Paul converted to Judaism before their marriage and they both wanted to live in an area with a Jewish presence.



Michele has had two careers. With a Master's in planning, she worked as a planner for 15 years and served for 6 years on a county board of zoning appeals. She then moved into the nonprofit world as Vice President of an organization that provided scholarships to Maryland students. Today, Michele is a national consultant and advocate for affordable and equitable higher education, fighting against scholarship award displacement. Paul has worked for Maritz for 22 years as a Senior Software Engineer. Their daughter Jess, age 29, is an ultrasound tech living in Edgewater, who has been assigned temporarily to Shore Medical, making weekly drop-ins possible. Their son Josh, age 26, is an IT engineer living in Owings Mills. A great sense of comfort during Covid and the challenges of the last two years have been their two beloved Australian Shepherds, Flo and Teddy.

Michele has served on the Board of the Elijah Cummings Youth Program in Israel since 2014 and treasures the time she had working with Representative Cummings. She is active in the National Scholarship Providers Association and volunteers locally with Mid-Shore Scholars. Michele hopes to help TBI using her planning background in reviewing plans for the new Poplar Hill development. Paul enjoys music, fishing, boating, and photography. With their move to the Eastern Shore, they both enjoy visiting Assateague and watching sunsets from their porch.

Joyce Schlesinger

Dear Congregants,



Again, I wish to thank and acknowledge everyone who helped plan for and participated in the High Holy Days celebrations. Thank you to Rabbi Peter Hyman and Cantorial Soloist Alan Haber for making these Holy Days a meaningful, spiritual, religious, and reflective experience. I personally would like to thank our congregational family for your patience and understanding with navigating hybrid service with online and in-person participation during these ever-changing daily challenges from Covid 19. Special acknowledgment to committee leaders Loretta Quigley (catering), Steve and Jean Sand and Paula Jervis, our editors in chiefs, for all packet and Roll of Remembrance publications I also wish to thank Torah readers in Hebrew and English, and Aliyot participants; your contributions always create a sense of family and community during these Holy Days. Thank you to Lori Ramsey for production of the High Holy Day streaming. Thanks again to Rob Styles for creating the streaming of the Roll of Remembrance.

I believe everyone will agree with me when I state this yearly endeavor is made easier by our office manager Nancy Cummings, whose constant support, positive encouragement, and organization helps keep it all together. After all, we always say that if you have a question, please contact Nancy at the Temple. If you see Nancy or talk with her on the phone, please join me in thanking her.

My favorite thought from this years' High Holiday sermons is when Rabbi Hyman reminded us that we do not belong to the Temple, the Temple belongs to us. Thank you for allowing me to chair the High Holiday Committee and the opportunity to give back to my Temple.

Marcia Shapiro



KRAZY FOR KUGEL!



Sunday, November 14, 4:30 PM

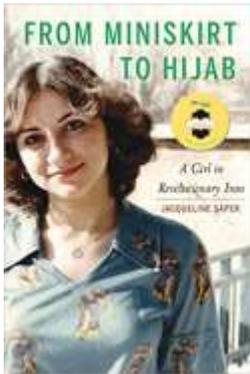
Savory or sweet? What is your family's favorite way to enjoy this traditional Jewish treat? Join us as Rabbi Hyman shares a brief history of kugel, including his personal favorite, on the second episode of The Jewish Kitchen. Guest chef and recipes to be announced!

Click Here to Register: <https://bit.ly/2ZxGymX>

Book Club - Via Zoom TEMPLE MEMBERS ONLY

Join TBI members for a Virtual Book Club via Zoom. For details, contact Elaine Friedman at f1027@gmail.com

November 15, 5 p.m. *From Miniskirt To Hijab: A Girl in Revolutionary Iran*, by Jacqueline Saper



In 1979 under the Ayatollah regime, Iran became increasingly unfamiliar and hostile to Saper. Seemingly overnight, she went from living a carefree life of wearing miniskirts and attending high school, to listening to fanatic diatribes, being forced to wear the hijab, and hiding in the basement as Iraqi bombs fell over the city. She eventually fled to the United States in 1987 with her husband and children after, in part, witnessing her six-year-old daughter's indoctrination into radical Islamic politics at school. At the heart of Saper's story is a harrowing and instructive tale of how extremist ideologies seized a westernized, affluent country and transformed it into a fundamentalist Islamic society.

Wednesday Movie Matinee

November 17, 4:00 pm

Fugitive Pieces — 2008 1 h 45 min

Trailer: https://www.imdb.com/title/tt0765451/?ref=fn_al_tt_1



Based on the bestselling novel, *Fugitive Pieces* tells the story of Jakob Beer, a man whose life is haunted by his childhood experiences during World War II. Jakob, orphaned during wartime, is saved by a compassionate Greek archeologist. Through his writing and the discovery of true love, Jakob is ultimately freed from the legacy of his past.

<https://bit.ly/3vRjH1E>



Memoir Storytelling and Writing

The Memoir Writers Group 1 meets once a month at 1:30 pm.

This month's meeting is Nov. 9.

Although Group #2 is currently not meeting, a Temple member can register their interest by calling Shirley Sallet at 410-745-4059.

CAN YOU HELP?



Talbot Interfaith Shelter

Shelter • Stability • Support • Success

We are looking for a pair of volunteers to provide coverage at the Talbot Interfaith Shelter on Thanksgiving from 2-5 p.m. Note that no meal is needed for this date. Please contact Belinda Frankel at BelindaKarl@gmail.com for more information.

REMEMBER CARD NIGHT?



Learn How to Play Canasta!

Whether you are a couple who are looking for a new social activity or an individual who is looking for a gaming partner, please join us and learn how to play the light strategy game of Canasta.

Please call Nancy Cummings at 410-822-0553 to be placed on the interest list

Engage! Lifelong Learning 2021-2022



The Diaspora: Jewish Assimilation and Its Influence on Literature, Humor, Ethics, Music, Art, Religions, Cuisine and Other People

Sunday, December 19, 2021: 7:00 - 8:00 pm

"Here All Along: Finding Meaning, Spirituality, and a Deeper Connection to Life—in Judaism (After Finally Choosing to Look There)"

A Conversation with Presidential Speechwriter and Author Sarah Hurwitz

Saturday, April 9, 2022: 6:30 - 9:30 pm

Spring Into Dance: The Israel Ballet Encore Performance - Paquita & Serenade

**Intermission: An Interview with Claire Bayliss, Artistic Director, Israel Ballet
Champagne Dessert Reception**

Engage!

Lifelong Learning

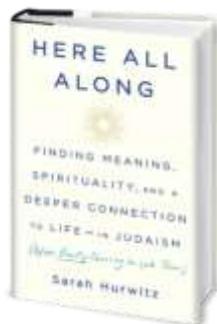
Virtual Voices: Sarah Hurwitz

**"Here All Along: Finding Meaning, Spirituality, and a Deeper Connection to Life—In Judaism
After Finally Choosing to Look There"**



A Conversation with
Presidential Speechwriter and Author
SARAH HURWITZ

SUNDAY, December 19, 7:00 PM - 8:30 PM EST
Via Zoom - SAVE THE DATE!



"Sarah Hurwitz was Michelle Obama's head speechwriter, and with this book she becomes Judaism's speechwriter. In a time when many people have lost faith, her timeless wisdom and graceful writing will delight even the most steadfast skeptics of organized religion."

—Adam Grant, New York Times bestselling author of *Give and Take* and *Originals*



3 Jewish Baseball Players are Key Figures in the 2021 World Series

The World Series is upon us, and there are likely more Jewish players in this year's edition than there have been in decades. The American League champion Houston Astros feature star slugger **Alex Bregman**. The National League champion Atlanta Braves boasts the impressive duo of pitcher **Max Fried** and outfielder **Joc Pederson**.

— *The Times of Israel*

Tidbits of Jewish History

Syndrome K

As thousands of Jews in Nazi-occupied Italy were being sent to concentration camps in the fall of 1943, a group of dissident doctors figured out a way to save dozens of lives: Fabricate a disease so contagious and so deadly that Nazi soldiers would be too scared to even be in the same room as anyone infected by it.



Though their actions wouldn't be revealed until 60 years later, the ruse began when Nazis raided a Jewish ghetto near Rome's Tiber River. As Jews were being rounded up, the doctors hid a number of runaways inside the walls of the nearby Fatebenefratelli Hospital. It was then that the doctors, including Vittorio Sacerdoti and a surgeon named Giovanni Borromeo, came up with a plan to diagnose the refugees with a fictitious disease. They called it Syndrome K.

The name Syndrome K came from Dr. Adriano Ossicini, an anti-Fascist physician working at the hospital who knew they needed a way for the staff to differentiate which people were actually patients and which were Jews in hiding. Inventing a fake disease cut out all the confusion. When a doctor came in with a "Syndrome K" patient, everyone working there knew which steps to take. Syndrome K was put on patient papers to indicate that the sick person wasn't sick at all, but Jewish. Ossicini says, "We created those papers for Jewish people as if they were ordinary patients, and in the moment when we had to say what disease they suffered? It was Syndrome K, meaning 'I am admitting a Jew,' as if he or she were ill, but they were all healthy."

The "K" was referring to Albert Kesselring, the Nazi commander in charge of Hitler's Italian occupation, and Herbert Kappler, the SS chief responsible for a mass reprisal killing in 1944.

Syndrome K wasn't just a pet name to distinguish actual patients from Jews in hiding; the doctors had to find ways to make the disease seem real when Nazi troops combed the hospital for people to round up. To do so, the doctors would have special rooms filled with "victims" of Syndrome K, which they warned the soldiers was a highly contagious, disfiguring, and deadly disease.

The Nazi troops, scared of contracting the mysterious ailment, wouldn't even bother to inspect the people in the rooms when they raided the hospital. There were also children to worry about, so the doctors coached them on how to cough violently enough to ward off any inspections that a curious soldier may want to conduct.

When, more than a half-century later, the doctors' fabrication was finally revealed, they became recognized for their life-saving actions.

The hospital itself was even recognized as a "House of Life" by the International Raoul Wallenberg Foundation, which advocates on behalf of Holocaust saviors.

— mentalfloss.com

November 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3 Torah Class In person and via Zoom 12:00 pm	4 Communications Committee Meeting 10:00 am	5 5:41 pm candle lighting	6 Shabbat/Birthday Service In person & via Facebook 10:00 am
7 Religious School 10:00 am	8	9 Memoir Writers Group 1 1:30-3:00 pm	10 Torah Class In person and via Zoom 12:00 pm	11 Veterans Day Office Closed Membership Committee Meeting via Zoom 10:30 am	12 4:34 pm candle lighting Shabbat Service in person & via Facebook followed by a new member wine & cheese oneg in the pergola 5:30 pm	13
14 NO Religious School Jewish Kitchen 4:30 pm	15 Book Club via Zoom 5:00 pm	16 Executive Committee Meeting 10:00 am	17 Torah Class In person and via Zoom 12:00 pm Movie Matinee 4:00 pm	18	19 4:29 pm candle lighting	20 Shabbat Service 10:00 am in person and via Facebook
21 Board Meeting 10:00 am Religious School 10:00 am	22 LLL Committee Meeting 10:00 am	23	24 Advancement Committee Meet- ing 10:00 am Torah Class In person and via Zoom 12:00 pm	25 Thanksgiving Day Office Closed	26 4:26 pm candle lighting Shabbat Service in person & via Facebook 5:30 pm	27
28 NO Religious School Erev Hanukkah - 1st Candle	29 Hanukkah	30 Hanukkah	1 Hanukkah	2 Hanukkah	3 Hanukkah	4 Hanukkah

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