

Calendar Ads & Greetings



NOVEMBER CHESHVAN - KISLEV

SHABBAT

Shabbat Candles: As a beacon to an airplane in the endless darkness of the night sky or a lighthouse to a ship caught in the turbulent waves of a stormy sea, Jewish women and young girls illuminate the confusion and turmoil of our ever-more-chaotic lives. Our Shabbat candles transform our homes into islands of peace and serenity. Light up your corner of the world with the Shabbat candles.

Challah: The aroma, the texture, the golden brown beauty of a freshly baked challah is a reminder of the manna that fell in the desert. Its indescribable taste has graced Shabbat tables for millennia.

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 26 Cheshvan	2 27 Cheshvan	3 28 Cheshvan	4 29 Cheshvan	5 1 Kislev Rosh Chodesh	6 2 Kislev Toldot
7 3 Kislev DST Ends	8 4 Kislev	9 5 Kislev	10 6 Kislev	11 7 Kislev Veterans Day	12 8 Kislev Happy Birthday Chaim Tzemach Wilschanski Candle Lighting: 5:57 PM	13 9 Kislev Vayeitzei Yahrtzeit Milton Friedman Birthday and Yahrtzeit of the Mittler Rebbe Shabbat Ends: 5:48 PM
14 10 Kislev	15 11 Kislev	16 12 Kislev	17 13 Kislev	18 14 Kislev	19 15 Kislev Candle Lighting: 4:51 PM	20 16 Kislev Vayishlach Shabbat Ends: 5:45 PM
21 17 Kislev Yahrtzeit Suzanne Carole (Shulamit Gittel) Trushin Liberation of the Mittler Rebbe	22 18 Kislev	23 19 Kislev Yud Tes Kislev Liberation of the Alter Rebbe	24 20 Kislev	25 21 Kislev Thanksgiving Day	26 22 Kislev Candle Lighting: 4:47 PM	27 23 Kislev Blessing of the New Month Vayeishev Happy Birthday Frank Massel Shabbat Ends: 5:42 PM
28 24 Kislev 1 st Light Tonight	29 25 Kislev Chanukah Happy Birthday Maeka Aaron Margo 2 nd Light Tonight	30 26 Kislev Chanukah 3 rd Light Tonight	<p>RETIREMENT • INVESTMENT • ESTATE INSURANCE • TAX PLANNING Brian I. Biederman, CFP (919) 844-1981 • brianb@advfinancialconcepts.com <small>Investment Advisory Services are offered through IP Financial Services, LLC (IPFS). Member of SIPC. IPFS is a Registered Investment Advisory Firm with the SEC under the Investment Advisers Act of 1940. Advanced Financial Concepts is not affiliated with IP Financial Services, LLC.</small></p>			

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Family Occasions



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Holiday Recipes & Tips

ROSH HASHANA
Classic Honey Cake
3 Eggs
1 1/3 cups honey
1 1/2 cups sugar
1 cup strong black coffee
2 t. Baking powder
3 T. Margarine, softened
1 t. Baking soda
4 cups flour
1 t. cinnamon

Preheat oven to 325. Grease and flour (TIP: I like to use the "baking spray with flour") a 9 by 13-inch cake pan. In a large mixer bowl, beat eggs and honey together. Add sugar and mix again. Mix coffee with baking powder, and then add with margarine to the egg mixture. Add baking soda, flour, and cinnamon and beat together well. Pour into greased cake pan. Bake for an hour.

CHANUKAH
Sweet Potato Latkes
2 medium potatoes, shredded
1 small sweet potato, shredded
1 small onion, grated
2 eggs, beaten
1 1/4 tsp. salt
4 tablespoons flour
3 tablespoons olive oil

TIP: For more moist Latkes add 1 small zucchini, shredded and drained. Mix all the ingredients (except the oil) in a large bowl. Heat 3 tablespoons olive oil in a frying pan at medium-high heat. Place spoonfuls of mixture into pan and flatten each with spatula. Fry latkes until golden brown on both sides.

PESACH
Matzah Balls
2 eggs slightly beaten
2 tablespoons oil or Shmaltz (chicken fat)
2 tablespoons soup stock or water
1/2 cup matzah meal
1 teaspoon salt

Beat eggs slightly with fork. Add other ingredients, except matzah meal, and mix. Add matzah meal gradually until thick. Stir. Refrigerate for 20 minutes in covered bowl. Wet hands and form into balls. Boil 1 Quart of water with 1 T salt. Drop the balls into bubbling water. Cook for 30 minutes. (8 balls per each 1/2 cup of matzah meal).
Note: Many communities have the custom of not eating wetted matzah on the first seven days of Passover. In these communities, matzah balls and other recipes that use matzah are used only on the eighth day of Passover.

SUKKOT- SIMCHAT TORAH
Un-stuffed Cabbage
2 cans of tomato sauce
1 large can tomato juice
1 cup water
1 large onion
2 tablespoons lemon juice
2 lb. ground meat
1 1/2 t. salt
3/4 tsp. pepper
1 potato, grated
2 eggs or 3 egg whites
2 bags of shredded cabbage

Pour the tomato sauce and juice into a large pot. Add lemon juice and water. Bring to a boil. Then add the cabbage and let it continue cooking.

PURIM
Savory Hamantashen
1 sheet of puff pastry
2 tomatoes diced
1/2 onion diced
1/2 cup of crumbled feta cheese
1/4 cup of fresh basil diced

Cut out triangle shape pieces of puff pastry dough using a knife or cookie cutter. Saute the onions until tender. Add the tomatoes cook for several minutes. Place 1 teaspoon in the center of each triangle. Top with some feta cheese and basil. Bake in oven on 375 for 15 to 20 minutes until golden and crispy.
TIP: Replace the tomatoes and onions with olives and capers for another option.

SHAVUOS
Creamy Cheesecake
1 8 inch graham cracker crust
8 oz. cream cheese
8 oz. Cottage cheese
2 eggs
3/4 cups sugar
1 tsp, vanilla extract

Pre heat oven to 350. Place the cream cheese, cottage cheese, eggs, sugar, and vanilla in a bowl. Using an electric mixer, blend at low speed. Eventually, as the ingredients blend, increase speed to high. Blend until smooth. Pour filling into graham cracker pan. TIP: For Marble cheese cake drizzle with chocolate syrup and gently swirl batter with a knife. Place the pan in the preheated oven and bake for 30 minutes. TIP: When the cheesecake is ready, turn off the oven and leave the cheesecake inside for an additional half hour - this will avoid cracking the top.

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THE ROHR JEWISH LEARNING INSTITUTE
2021-2022 Course Offerings

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OCTOBER 2021

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Meditation, Mindfulness, Spirituality.
FEBRUARY 2022

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The Values That Shape Judaism's Civil Code.
MAY 2022

Talmudic analysis and mind-bending logic have long been hallmarks of Jewish scholarship. But buried beneath much of the discussion and legalese are core Jewish values that fuel so much of the debate. This course examines a number of key legal issues that disclose fundamental ethical considerations that serve as the engine of Jewish civil law.

Candle Lighting Guide

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HOW TO LIGHT SHABBAT CANDLES

- HOW TO:** It starts with one light. Add a candle for your spouse, and if you're a mother, one for each child. A girl over the age of three may (with help from Mom) light her own candle.
Before kindling the candles (exact time is mentioned in the bottom of each calendar box), we think of those less fortunate and put a coin in a charity box.
- LIGHT A CANDLE.** After the candles are lit, the woman stretches her hands out towards the candles, and moves them inward in a circular motion—inspiring in a special guest, the Shabbat Queen—three times. After the third time, the woman covers her eyes with her hands and recites the following blessing:
- THE BLESSING:** Baruch a-ta A-do-nay E-lo-hei-nu me-lech ha-o-lam a-she-ri ki-dee-sha-nu bi-mitz-vo-tay vi-riz-va-moo li-had-look ner shel Shabbat ki-dee-sh.
- TRANSLATION:** Blessed are you, Lord our G-d, King of the universe, who has sanctified us with His commandments, and commanded us to kindle the light of the Holy Shabbat.
- SAY A PRAYER.** The moments immediately after reciting the blessing, while the woman's eyes are still covered, are an extremely auspicious time for her to offer a private prayer for anything her heart desires. It is customary to use this special time to appeal to G-d for children who will grow with the radiance of the Torah, and that He light up the world with the light of the Redemption.

DO-IT-YOURSELF SHABBAT CANDLES

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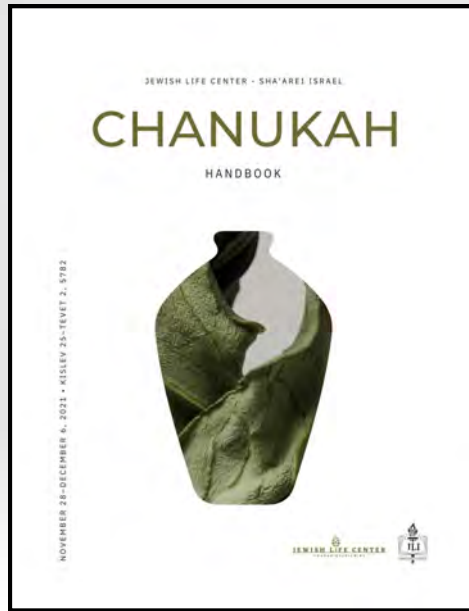
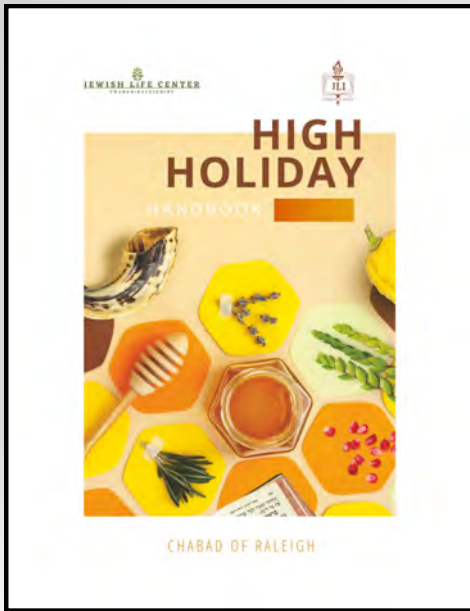
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