

# Temple B'nai Israel Panama City Florida

January 2020  
Tevet-Sh'vat

President Robert Goetz

Board Members: Pavel Amromin Linette Sternlicht Pam Sutton

Alvin Gingold Mary Starkman Rick Strynor



On December 6, 2019, Stephen Sickerman was recognized for his excellent work as Editor of The Azoy. Stephen worked endless hours during his sixteen years as editor. He produced hundreds of newsletters that informed, entertained, and are a record of Temple B'nai Israel's history. Producing a newsletter takes much time and devotion. Stephen tirelessly devoted many hours to create this newsletter. When you see Stephen thank him for all his hard work and commitment to the temple and us.

Message from The President:

Happy New Year! Yes, another January 1<sup>st</sup> and this time we also usher in a new decade. Of course, as Jews we have our own Jewish New Year, Rosh Hashanah; the secular new year, January; and as many of us will celebrate next month, the Chinese New Year. The new year is the time when we reflect back on the year ended – assess and critique, and recalibrate for the upcoming year. Not following through on your new year's resolutions? Not to worry! You're not alone. Current research indicates very few follow through on their resolutions.

This past month of December we enjoyed a nice Shabbat weekend visit from Rabbi Aaron Rozovsky, of the ISJL *Rabbis on the Road* program. We celebrated the first night of Hanukkah with candle lighting, dinner, and song along with our friends at Unity Spiritual Center. Thank you all who played a role in ensuring such a successful event. The ISJL *Rabbis on the Road* program will return again in a couple of months. Our High Holy Day Rabbi, Rabbi Marla Spanjer, wrote a chapter in "*The Mussar Torah Commentary*". I purchased a copy of the newly published book and have donated to our Judaic library.

The TBI board wants to ensure a safe and secure house of prayer. The board is currently reviewing security enhancements that include a new front door entrance, gated entry to the parking lot, and digital video surveillance.

Please join me in welcoming our new AZOY editor, Cynthia Gingold. Please send her any stories and photos that you may want to share with the congregation. Reminding y'all that the continued success of Temple B'nai Israel is predicated on your active participation. There are

no salaried or otherwise compensated staff. How do things get done you ask? The simple answer – Voluntary participation. So, thank you to all that have volunteered whether it be participating in services, coordinating an event, or leading an initiative.

May each of you enjoy good health, happiness, safety, and prosperity. And may Jewish communities across Florida and throughout the world remain strong.

See you in Shul and around the community!

Shalom,



Thank you Rabbi Rozovsky!!!

The weekend of December 6, 2019 was a special one for Temple B'nai Israel. Rabbi Rozovsky was our Weekend In Residence Rabbi. His Friday night service detoured from our standard service. Infused with wonderful melodies and a terrific sermon we were provided with a rich Jewish experience. Those of us who were fortunate to attend, are looking forward to Rabbi Rozovsky's return visit!





December 22, 2019



Temple B'nai Israel and Unity Spiritual celebrated the first night of Channukah. With latkes and applesauce, joy and friendship, brisket, and yummy salads, over forty people attended! A yummy time was had by all!



Special thanks to Jackie Sternlicht, Linette Sternlicht, Tammy Mazzuni for delicious latkes. Thanks to Mike Starkman and Robert and Joanne Goetz for yummy brisket. Thanks to Lizzie S., Ari P., Amanda W., and Jackie S. for the lovely Charlie Brown Hanukkah tree centerpieces. Thanks to Cantor Dan for his wonderful singing and guitar playing. Thanks to everyone for coming!



# Happy Birthday, Robert!

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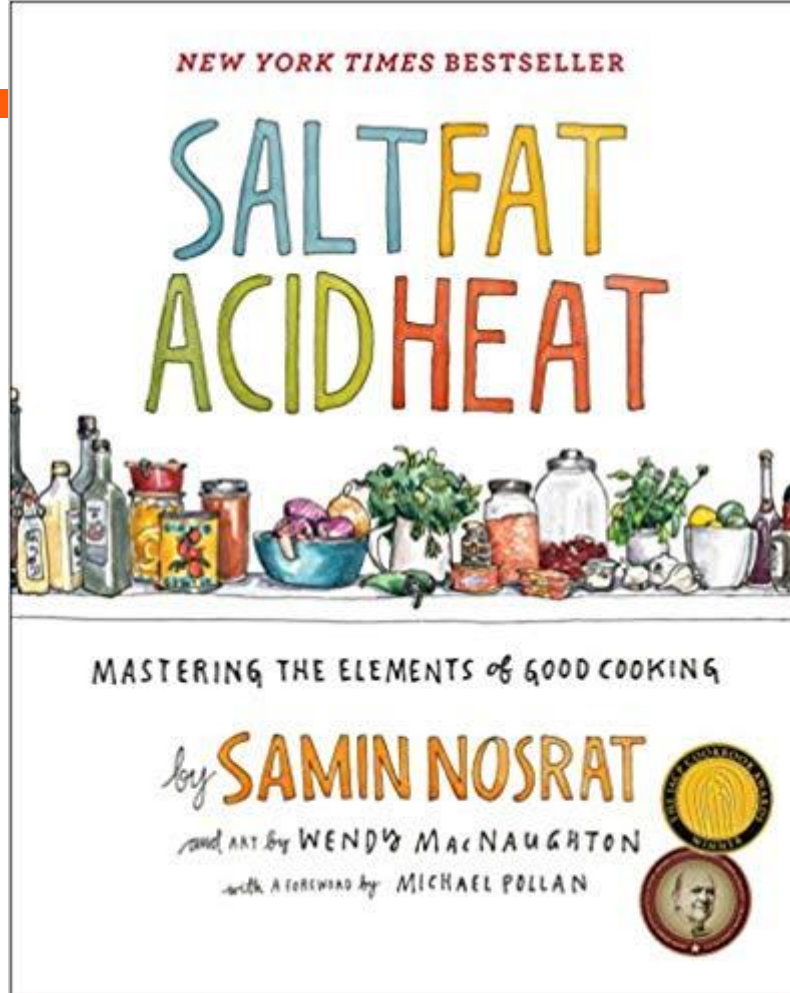
## January Calendar

1	JAN, WED	●	All day
5	JAN, SUN	●	9 – 11am
8	JAN, WED	●	6:30 – 8pm
10	JAN, FRI	●	6 – 7pm
		●	7 – 8pm
11	JAN, SAT	●	4:30 – 5pm
12	JAN, SUN	●	9 – 11am
15	JAN, WED	●	6:30 – 7:30pm
19	JAN, SUN	●	9 – 11am
20	JAN, MON	●	All day
26	JAN, SUN	●	9 – 11am

New Year's Day
Religious School Temple B'nai Israel
Board of Directors Meeting Temple B'nai Israel
Shabbat Potluck Dinner Temple B'nai Israel
Lay Led Shabbat Service Temple B'nai Israel
Havdalah Oaks by the Bay Park
Religious School Temple B'nai Israel
Sisterhood Meeting Temple B'nai Israel
Religious School Temple B'nai Israel
Martin Luther King Jr. Day
Religious School Temple B'nai Israel

## Review of "Uncut Gems"

If you saw this film, I'm so sorry. I realize that Adam Sandler has appeared in several juvenile films and probably wanted to change his image. This was not the film that flattered him. I don't mind using the "F" word a couple of times during a movie if it substantiates the plot and the characters saying it. I wish I had a dollar for every time it was said in this movie. It would be like winning the lottery. It led to Sandler looking like a caricature of a Jew cheating on his wife with his much younger gentile employee. He was the essence of a loser in way over his head. Fifteen minutes into the movie, you already know how it's going to end. The best thing about the movie, is the fact that they've replaced the terrible seats In The Grande at Pier Park with very plushky seats that recline. They almost make you forget that the price of the tickets have gone up. Almost. There's a banner outside the theater stating that they have margaritas. I could have used a dozen to get through this movie.



This is not your usual cookbook. It's a primer on cooking. The author is brilliant. She explains the processes that are the basis for flavoring everything you cook. How salt is formed. Did you know that there are two kinds of kosher salt? Diamond, in the red box, and Morton, in the blue box. I didn't. There are recipes in the book. They look very do-able. Even though I knew about brining turkeys, I never thought about brining chickens. Nosrat suggests that brining a chicken overnight before you want to roast it, turns it into the most delicate chicken you will ever eat!

This is not an Ina Gardner, glossy photo, let's throw in a few unnecessary ingredients that will make it a highly gourmet recipe cookbook. The hand drawn illustrations and charts are wonderful.

## • Challah

By Linette Sternlicht, modified from “Zahav” by Michael Solomonov

Ingredients (*makes one enormous loaf or two smaller ones*):

- 1 tablespoon active dry yeast
- 4 ¼ cups bread flour
- 4 large eggs
- ¼ cup sugar
- 1 teaspoon kosher salt
- 6 tablespoons safflower oil (or canola oil or any other oil you like)
- 1 large egg, beaten, for the egg wash
- sesame seeds and/or poppy seeds for topping

1. Mix the yeast with 1 cup lukewarm water in a small bowl and let stand for 5 minutes, until foamy.
2. Combine the bread flour, 4 eggs, sugar, salt, and oil in the bowl of a stand mixer with a dough hook attached. Start the mixer on low speed, slowly pour in the yeast mixture, then increase the mixing speed to medium-high (#4 on a Kitchenaid mixer) and knead until the dough comes together and pulls away from the sides of the bowl (about 2-3 minutes). If the dough is so stiff that the mixer has trouble with it, dribble a teaspoonful of water at a time into the dough until it mixes smoothly. The dough will still be quite sticky, but should clear the sides of the bowl, clinging to the dough hook. Do not over-knead. Leaving the dough in the mixing bowl (take out the dough hook), cover it with a towel and let rise until doubled in volume, 1 to 1 ½ hours, depending on the warmth of the kitchen.
3. Scrape the dough out onto a lightly floured surface, then divide into 3 equal pieces. Roll each piece into a rope about 18 inches long, tapered at the ends. Dust each rope lightly with flour and braid the ropes to form a loaf. (If you want to make two smaller loaves, divide the dough into two portions, then form each portion into a braided loaf.) Place on parchment paper dusted with flour, on a baking sheet, and cover with a towel. Let rise again until doubled in volume, about 30 minutes.
4. While the dough is rising, preheat the oven to 350°F. Lightly brush the loaf with the beaten egg and sprinkle with seeds, if desired. Bake until golden brown, about 25 minutes.

## January Joys and Remembrances

### Yahrzeits

- 01/09 Edna Earl Williams – Mother of Kay Stripling
- 01/10 Janet Sutton – Mother of Pam Sutton
- 01/10 Marvin Euzent – Husband of Marge Euzent
- 01/12 Brenda Kelly – Sister of Marsha Kraselsky
- 01/23 Rose Miller – Mother of Nathan Miller
- 01/28 Lauren Bidleman – Granddaughter of Judith Scott and Sarah Farkas

### Birthdays

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- 01/08 Cynthia Gingold
- 01/12 Paul Zipes
- 01/13 Rabbi Richard Baroff
- 01/15 Nathan Miller
- 01/19 Brian Humboldt
- 01/23 Cindy Arnold
- 01/24 Mike Starkman
- 01/29 Lisa Rahn
- 01/31 Michelle Deam

### Anniversaries

- 01/01 Robert and Joanne Goetz
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## **TODAH RABAH - Chai Card Donations for Mitzvot and to Remember**

*Tzedakah is a mitzvah, a unique privilege granted to every Jew. Remembering friends and family in this manner is an appropriate way to show our feelings towards both our loved ones and our community.*

If you'd like to make a donation, please contact Georgie Hartzog at [terzog@comcast.net](mailto:terzog@comcast.net).

### What is Israel Connect?

Israel Connect pairs volunteer mentors in North America with students across Israel to improve their English proficiency, increase their access to higher education and put them on the path to economic mobility.

Once a week, from the comfort of their homes, Israel Connect mentors lead one-on-one video meetings focused on English conversation, reading comprehension and vocabulary development. Through our immersive online approach, mentors give students the skills – and the confidence – to prepare for Israel's university entrance exams, which focus heavily on English proficiency, setting them up for future success.

Israel Connect mentors aren't required to have a teaching or education background. We provide the training and curriculum, and our mentors share their passion for empowering young people in Israel.

Since our founding in 2013, Israel Connect mentors have made a difference in the lives of more than 1,500 students – and counting.

If this is something you think you might want to do, let Cynthia Gingold know and she will connect you!