THE CAS NEWSLETTER September 2021

Upcoming services and events

Wednesday, September 1 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Monday, September 6 at 7:00 PM: Erev Rosh HaShanah

Tuesday, September 7 at 10:00 AM: Rosh HaShanah

Saturday, September 11 at 10:00 AM: Shabbat Shuvah (location TBA)

Monday, September 13 at 12:00 PM: Memoir Workshop via Zoom

Monday, September 13 at 5:30 PM: CAS Monthly Board Meeting via Zoom

Wednesday, September 15 at 7:00 PM: Erev Yom Kippur (Kol Nidrei) via Zoom

Thursday, September 16 at 10:00 AM: Yom Kippur

Wednesday, September 22 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Saturday, September 25 at 12:00 PM: Shabbat Sukkot Gathering at CAS (please bring your own lunch)

Wednesday, September 29 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom, Including Yizkor for Sukkot and Simchat Torah study time

This month's newsletter features:

- The High Holy Days: Last chance to register and submit Yizkor list
- Elul at the Lake
- Milchidika with Marty: Thoughts for a Successful Marriage
- My Mother's Wallet: a poem by Lee Schwartz
- Distillations Exhibition
- Cooking with Alison: Briam
- September Yahrzeits
- September Donations
- CAS Advertisers and Sponsors

The High Holy Days: Last chance to register and submit your Yizkor list

<u>ALL</u> CAS members and guests must <u>register</u> for the High Holy Days (both the two Zoom sessions and the two in-person sessions) by using the button on our website home page.

To have your Yizkor remembrances included on Yom Kippur, please use the form in the registration section of the website to list your names. **If your list is the same as last year, just indicate that fact on the form.** You can make your donation by using the donation button and form or sending us a check. In each case, be sure to indicate what the donation is for Yizkor.





Erev Rosh HaShanah Monday September 6, 7:00 PM **via Zoom**

Rosh HaShanah Tuesday September 7, 10:00 AM via **Zoom**

Kol Nidrei / Erev Yom Kippur Wednesday September 15, 7:00 PM via **Zoom**

Yom Kippur Thursday September 16, 10:00 AM via Zoom

Elul at the Lake

Rabbi Barbara invited us to join her for Elul at Laurel Lake on August 7th; over forty people attended the celebration.















Milchidika with Marty: Thoughts for a Successful Marriage from Socrates to Shel Silverstein

[Note: This article originally appeared in the December 2017 issue of the CAS Newsletter]

"My advice to you is to get married. If you find a good wife, you'll be happy, if not, you'll become a philosopher."

Socrates

"To keep your marriage brimming, With love in the loving cup, Whenever you're wrong admit it. Whenever you're right shut up." Ogden Nash

"A successful marriage requires falling in love many times, always with the same person." Mignon McLaughlin

"When a man opens the car door for his wife, It's either a new car or a new wife." Prince Phillip

"A happy home is one in which each spouse grants the possibility that the other might be right, though neither believe it."

Don Fraser

"Never shout at each other unless the house is on fire." *Unknown*

"A happy man marries the girl he loves, a happier man loves the girl he marries." *Anonymous*

"My husband and I divorced over religious differences-he thought he was God and I didn't." Unknown

"Some people ask the secret of our long marriage. We take time to go to a restaurant two times a week. A little candlelight, dinner, soft music and dancing. She goes Tuesday and I go Friday."

Henny Youngman

"A man who says his wife can't take a joke, forgot that she took him." Oscar Wilde

"Love at first sight is easy to understand, it's when two people have been looking at each other for a lifetime that it becomes a miracle."

Sam Levenson

"No man was ever shot by his wife while doing the dishes." Unknown

"In my home I'm the boss, my wife is just the decision maker." Woody Allen

"A wedding anniversary is the celebration of love, trust, partnership, tolerance, and tenacity. The order varies for any given year."

Paul Sweeny

"My wife and I were happy for twenty years. Then we met." Rodney Dangerfield

"The most important thing a father can do for his children is to love their mother." Theodore Hesburgh "If you want to marry me, here's what you'll have to do:
You must learn how to make a perfect chicken-dumpling stew,
And you must sew my holey socks,
And soothe my troubled mind,
And develop the knack for scratching my back,
And keep my shoes spotlessly shined,
And while I rest you must rake up the leaves,
And when it is hailing and snowing,
You must shovel the walk.... and be still when I talk,
And- hey- Where are you going?"
Shelly Silverstein

My Mother's Wallet: a poem by Lee Schwartz

Like a rifle, she carried it everywhere, with her lacquered nails, she opened and closed it all day, like windshield wipers washing away involuntary tears. Black rectangle, dead alligator skin, daddy tore up your plane tickets, sabotaged your driving test. He kept you shrink wrapped, freezer trapped in your GE sparkle white kitchen, unlike Nora, you left in a taxi but always returned. This glossy wallet with bear claw clasp, bartered for lobster, theater tickets, diamonds, holding all that scatters and widens for adventure.

Why do I still hold on, forty-seven years after you died? I don't care about your jewelry or love letters sent to dad from Arizona after my birth.
I wanted you to hold me close, take me everywhere, to open all your secrets, why all the fighting, throwing up in the sink?
Put me in your purse, I am everything you need, let me rouge your cheeks and dry your eyes, a body needs to be held and crushed in memory.

This wallet flooding the moment -- a woman with famine in her eyes, pushing all her living onto me.

A restlessness for life you found only in books, living other's lives between the lines my father could not take away.

Now everything stops for a while, I open the cracked leather and smell you, I've been to Paris, wish you were here.

Born in Brooklyn, CAS member Lee Schwartz is a native New Yorker. She graduated with advanced degrees from NYU and has never left Greenwich Village. She studied with Sharon Olds and Frida Kahlo is another mentor. Lee is two-time winner of the Allen Ginsberg, Paterson Literary Prize and served as Artist in Residence at the 92nd St Y in NYC. She has work in TRANS BODIES, TRANS SELVES, Oxford University Press, Writing Fire, Green Fire Press.and many Journals. Her recently released book of poems, GENDER ARTIST, is available through Amazon.com.

Distillations Exhibition



YOU'RE INVITED!

OPENING RECEPTION FRIDAY OCTOBER 1ST 5-8PM
THE LICHTENSTEIN CENTER FOR THE ARTS
28 Renne Avenue off of Fenn Street Pittsfield, MA 01201

Cooking with Alison

The ninth cooking demonstration from our own Alison Adams-Weinberg's kitchen is Briam. We have installed the video on the CAS website along with Alison's other cooking videos. Please check it out! The printed recipe is below.





Briam (slow roasted vegetables in olive oil)

Ingredients

- 1/2 lb Yukon gold potatoes, peeled and slice 1/4 inch thick
- 1/3 cup extra virgin olive oil, divided
- 4 cloves garlic, 2 minced and 2 sliced
- 3/4 tsp table salt divided (I use kosher salt)
- 1 small onion sliced, divided
- 1/2 tsp black pepper, divided
- 1/2 tsp dried oregano, divided
- 1 small green pepper, stemmed, seeded and cut in 2-inch strips
- 1 small yellow squash or zucchini sliced 1/4 inch thick
- 2 medium tomatoes cored and sliced 1/4 inch thick
- 2 tbsp chopped parsley for garnish

Directions

- 1. Preheat oven to 400 degrees. Adjust oven shelf to middle of oven.
- 2. Place sliced potatoes, 1/6 cup of extra virgin olive oil (approximately 2.5 tbsp oil), minced garlic and 1/4 tsp salt in a small casserole. (approximately 7" x 4"). Toss to combine, spread into even layer. Scatter 1/2 of the onion slices over potatoes. Sprinkle with 1/4 tsp black pepper and 1/4 tsp oregano.
- 3. Scatter green pepper over surface, followed by remaining onion, sliced garlic, 1/8 tsp pepper and 1/4 tsp oregano.
 - Arrange squash in single layer over green pepper. Top with tomato slices, overlapping pieces so they cover the top (should be snug).
 - Pour remaining olive oil over tomatoes. Sprinkle with 1/4 tsp salt and 1/8 tsp pepper.
- 4. Cover loosely with aluminum foil, leaving sides open. Bake for 30 minutes. Remove foil and continue baking until potatoes can be easily pierced with tip of paring knife (approximately 40 min).
 - Let cool for 20 minutes. Scatter chopped parsley over top and serve.

September Yahrzeits

"Much of our experience of divine goodness, grace and love has come to us through those whose lives have touched our own."

	Hebrew Date	Date this Year
Aranka Gellert	Elul 24 5740	9/1
Sam Linder	Tishrei 01 5759	9/7
Masato Mitsuda	Tishrei 01 5768	9/7
Diana Fisher Berkowitz	Tishrei 03 5778	9/9
Matilda Radin	Tishrei 03 5754	9/9
Bruce Budnick	Tishrei 04 5777	9/10
Esther B. Cutler	Tishrei 10 5773	9/16
Anna Schwartz	Tishre 10 5723	9/16
Seymour Isserson	Tishrei 18 5747	9/24
Mark Cohen	Tishrei 20 5778	9/26
James Mitsuda	Tishrei 22 5769	9/28
Sidney Yurmark	Tishrei 23 5728	9/29
William Pozefsky	Tishrei 23 5707	9/29

September Donations

In loving memory of our parents and in support of the community we treasure Lisa and Eric Chamberlain

In loving memory of Harry Winston Lisa and Eric Chamberlain

In loving memory of Don Barron Lisa and Eric Chamberlain

In loving memory of Freke Q. Vuijst Daniel and Samara Klein

In loving memory of Masato MitsudaArthur and Louise Hillman

In appreciation of the Creative Arts Workshops Michele Waldman

Rabbi's Discretionary Fund Ruth Barron and Jeff Ommundsen General donations
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William and Sandra Flannery
Arthur and Louise Hillman
Harold Rudin
Donald and Arlene Shapiro

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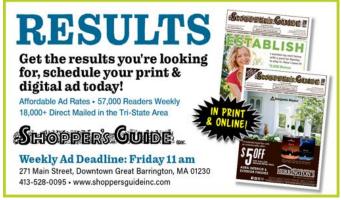






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