



# Congregation Ahavath Sholom

The Creative Spirit Dwells Here

## THE CAS NEWSLETTER

## December 2021

### Upcoming services and events

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

**Friday, December 3 at 5:00 PM:** Friday Evening Hanukkah/Shabbat Celebration via Zoom

**Wednesday, December 8 at 10:00 AM:** Coffee Time with Rabbi Barbara Cohen via Zoom

**Monday, December 13 at 5:30 PM:** Monthly CAS Board Meeting

**Wednesday, December 15 at 10:00 AM:** Coffee Time with Rabbi Barbara Cohen via Zoom

**Saturday, December 18 at 10:00 AM:** Shabbat Morning Service (TBD)

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

**Wednesday, December 29 at 10:00 AM:** Coffee Time with Rabbi Barbara Cohen via Zoom

### This month's newsletter features:

- Chanukah Candle Lighting
- *A Perfect Storm* presented in Monterey
- *Gender Artist* wins award
- Jewish Museum Virtual Tour
- Milchidika with Marty: *I hate turnips more than I hate broccoli*
- December Creative Arts Workshops
- December Yahrzeits
- December Donations
- CAS Advertisers and Sponsors

## Chanukah Candle Lighting

**Sunday, November 28<sup>th</sup> at the synagogue – lighting the first Chanukah candle**



**Friday, December 3<sup>rd</sup> at 5:00 PM - Friday Evening Hanukkah/Shabbat Celebration via Zoom**

## ***A Perfect Storm* presented in Monterey**

A reading of “A Perfect Storm”, a poem/play written by CAS member Stephanie Sloane, took place on November 20th and 21st at the Monterey Community Center. Stephanie played one of the two characters, along with Kim Bradley, who played a ghost. CAS member Linda Josephs directed the performance. Brian Budak did projections, music and filming, and Maggie Barkin was the stage manager. The play deals with loss and transitions, including the move from city to country, as the pandemic upends the world. The event was sponsored by the Monterey Cultural Council, the Massachusetts Cultural Council, and the Monterey Community Center.

***A PERFECT STORM***  
written by Stephanie Sloane

Two performances FREE at the Monterey Community Center 468 Main Road

**Saturday, November 20th 2PM**  
**or Sunday, November 21st at 2PM**

Performed by  
*Kim Bradley &  
Stephanie Sloane*  
directed by  
*Linda Josephs*  
Music & Projections by  
*Brian Budak*  
*Maggie Barkin*  
Stage Manager



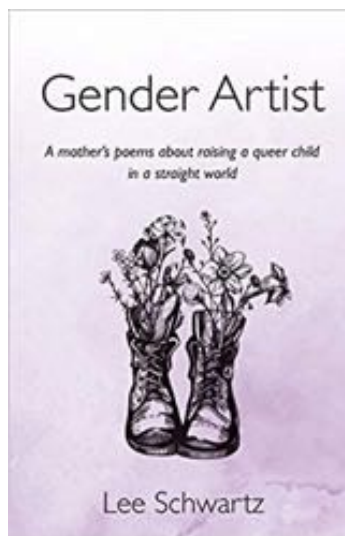
sponsored by the Monterey Cultural Council  
the Massachusetts Cultural Council and the  
Monterey Community Center.

MC Mass Cultural Council

Guests will be limited to 20 people, vaccinated and masked, & must pre-register for either performance at [calendar@ccmonterey.org](mailto:calendar@ccmonterey.org) or by calling (413) 528-3600

## ***Gender Artist* wins award**

Green Fire Press author and CAS member Lee Schwartz has won the 2021 Independent Publishers of New England award for best poetry book.



Born in Brooklyn, Lee Schwartz is a lifelong New Yorker. She graduated with advanced degrees from New York University and never left Greenwich Village, inspired by the surroundings and writers who lived there. She studied with Sharon Olds; Frida Kahlo is another mentor. Her work has been published in the anthologies *Trans Bodies, Trans Selves* (Oxford University Press) and *Writing Fire* (Green Fire Press) as well as in many journals. Lee Schwartz is two-time winner of the Allen Ginsberg Paterson Literary Prize and has served as Artist-in-Residence at the 92nd Street Y in New York City. (from the amazon.com website)

## Jewish Museum Virtual Tour

Congregation Ahavath Sholom has arranged a virtual tour of ***Afterlives: Recovering the Lost Stories of Looted Art***, the special exhibit currently on view at The Jewish Museum in New York city. This exhibition traces the fascinating timelines of individual objects as they passed through hands and sites before, during, and after World War II, bringing forward their myriad stories.

During World War II, untold numbers of artworks and pieces of cultural property were stolen by Nazi forces. After the war, an estimated one million artworks and 2.5 million books were recovered. Many more were destroyed. This exhibition chronicles the layered stories of the objects that survived, exploring the circumstances of their theft, their post-war rescue, and their afterlives in museums and private collections.

*Afterlives* includes objects looted from Jewish collections during the war, including works by such renowned artists as Pierre Bonnard, Paul Cézanne, Marc Chagall, Gustave Courbet, Paul Klee, Franz Marc, Henri Matisse, Pablo Picasso, and Camille Pissarro. The Jewish Museum has also commissioned four contemporary artists to create new works that address the resonance of the exhibition's themes: Maria Eichhorn, Hadar Gad, Dor Guez, and Lisa Oppenheim.

Treasured pieces of Judaica, including rare examples of Jewish ceremonial objects from destroyed synagogues, will also be on view, as well as rarely seen archival photographs and documents that connect the objects to history. Experience the exhibition [\*Afterlives: Recovering the Lost Stories of Looted Art\*](#) with CAS through a virtual tour led by a Jewish Museum educator. Learn the stories behind the works in the exhibition and enjoy the opportunity to ask questions.

This unique virtual tour takes place on Sunday, January 9, 2022, at 1:00 pm. Registrants will receive a zoom link several days before the event.

**Please note: this is a private tour for our group only, and it is live with a member of the Education Department staff. It is not pre-recorded.**

If you would like to participate in this virtual program, go to the CAS website [www.AhavathSholom.com](http://www.AhavathSholom.com) and click on the [blue bar](#) on the front page to register. The cost for Ahavath Sholom members is \$20; for non-members \$25. You can make payment by clicking on the website's [Donate](#) button. Space is limited, so sign up as soon as possible.



Image credit: Max Pechstein, *Landscape*, 1912. Oil on canvas. Estate of Hugo Simon. © Pechstein Hamburg / Tökendorf / Artists Rights Society (ARS), New York; image provided by CNAC/MNAM, Dist. RMN-Grand Palais / Art Resource, NY; photo by Philippe Migeat.

## Milchidika with Marty:

*[Note: This article originally appeared in the June 2019 issue of the CAS Newsletter]*

### I hate turnips more than I hate broccoli

When I was a little boy, my mother made a concoction which consisted of boiled and mashed turnips, which were tasteless. I think she wanted to show me what life was like for her, when she was a little girl living in Hungary; and that all they had to eat one year were turnips. This, in some way, to make me realize how lucky I was that we didn't eat this at every meal. I supposed that I learned something.; but when she wasn't looking, I would still sneak it into the garbage can.

So, I grew up hating turnips. Wasn't too fond of broccoli either. I don't remember ever seeing turnips on a restaurant menu. Nor do I remember ever having been served turnips at a dinner party.

And so, begins my story.

Years ago, I owned a sailboat and every summer a friend and I would sail from Long Island sound to Martha's Vineyard. The distance by boat is about 200 miles. My sailboat had two masts and was known as a "ketch". When fully rigged, it had three different sails flying. With all those sails, and when the wind was blowing furiously, it would only travel along at a little more than five miles per hour. At that point, the boat would be heeled over, with part of the toe railing under water, the sails spread tight as a drum, and me white knuckled at the steering wheel feeling like Captain Ahab.

Since we mainly depended on wind power, and the wind was sometimes calm, it would take us more than a week to get to Martha's Vineyard. But that was part of the adventure.

Each day as evening approached, we would either anchor out, or pull into a harbor and tie up to a dock. We sometimes walked into the local town for dinner, or if we anchored out in the harbor, would cook dinner on the boat.

But each evening after dinner we made a concoction called a "Fuzzy Navel" which was a combination of peach schnapps and orange juice.

Well, after many summers of sailing, I finally sold the boat, the friend moved away, and all I had left was a bottle of leftover peach schnapps.

Just about that time a gardening supply company known as "Smith and Hawkins" announced that they were planning to publish a cookbook; and were looking for family recipes that they were going to use in their new cookbook.

Their inducement to get you to submit a recipe was, " If your recipe was accepted, they would give you credit for it; and, in addition, publish a short story about you."

That sounded like something that I could come up with. I knew they would have thousands of recipes for tomatoes, zucchini, corn on the cob, and string beans. But no one would submit a recipe for turnips. Nobody ate turnips anyhow. So, I thought, if I could come up with a recipe for turnips combined with my leftover peach schnapps, I might make it into the cookbook.

This was my recipe, and it was accepted:

#### Turnips Braised with Peach Schnapps and Raspberry Vinegar

The turnips that you need for this recipe are small, the size of tennis balls. Not the very large ungainly turnips!

3 pounds of turnips peeled and sliced in 1/4 "thick rounds  
4 tablespoons of olive oil  
2 medium onions, halved and sliced 1/4" thick  
3 medium bell peppers, stemmed, seeded, and cut into 1/4-inch-wide strips  
3/4 cup of peach schnapps  
3 tablespoons of Raspberry-Lemon infused vinegar  
1/4 teaspoon of salt  
1/4 teaspoon of black pepper

1. Bring a large pot of water to a boil and blanch the turnip slices for 3 minutes. Drain and set aside to drip dry.
2. Heat 2 tablespoons of the oil in a large saute pan. Add the turnips and saute over medium high heat until tender but not collapsing, about six minutes. Transfer to a plate and set aside.
3. Heat the remaining two tablespoons of oil in the same pan. Add the onions and saute over medium high heat until wilted, about six minutes. Stir in the peppers and continue cooking until barely wilted, about six minutes more. Raise the heat to high, add the schnapps and vinegar and cook until the liquid is reduced to a thick syrup, about ten minutes.
4. Return the turnips to the pan and add the salt and pepper. Stir and cook two to three minutes more, until the turnips are heated through. Serve right away.

**ENJOY**

## December Creative Arts Workshops

Both the Memoir Writing Workshop, moderated by Barbara Janoff, and the Photography Workshop, moderated by Arthur Hillman, will continue during December. Check for dates and information in the weekly Constant Contact email.



Photo by Andrew Neel on Unsplash



Photo by Jakob Rosen on Unsplash

## December 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	This year's Date
Sallie Slote	Kislev 27 5752	12/1
Louis Kassler	Tevet 02 5751	12/6
Sylvia Barth	Tevet 02 5759	12/6
Sonya Richter	Tevet 03 5751	12/7
Fannie Radin	Tevet 06 5729	12/10
Gertrude Schrager	Tevet 09 5758	12/13
Burton Elliott	Tevet 09 5774	12/13
Rose London Orenstein	Tevet 23 5731	12/27
Bella Axelrod	Tevet 25 5721	12/29
Robert Scheinmann	Tevet 25 5729	12/29
Hy Radin	Tevet 27 5755	12/31

## December Donations

### In memory of Louis Kassler

Sandra and Bill Flannery

### Year-End Renovation and Repair Fund

Karen and Chuck Schader

### In support of the Creative Arts Workshops

Bruce Frishkoff (Memoir Workshop)

Arthur Hillman (Memoir Writing Workshop)

Susan Solovay (Memoir Writing Workshop)

### General Donations

Stuart Greenberg

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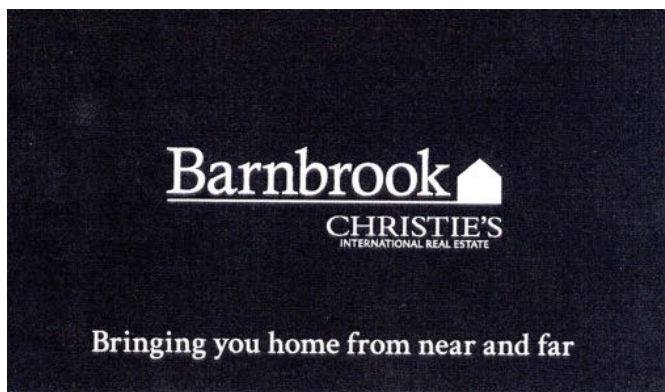
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