



Congregation Ahavath Sholom

The Creative Spirit Dwells Here

THE CAS NEWSLETTER

June 2021

Upcoming services and events

Wednesday, June 2 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Friday, June 4 at 5:00 PM: Candle Lighting Service

Sunday, June 6 at 2:00 PM: Creative Arts Workshop: Memoir Writing via Zoom

Wednesday, June 9 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Sunday, June 13 at 2:00 PM: Creative Arts Workshop: Photography

Monday, June 14 at 5:30: CAS Monthly Board Meeting via Zoom

Wednesday, June 16 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Saturday, June 19 at 10:00 AM: Shabbat Morning Service via Zoom

Wednesday, June 23 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Sunday, June 27 at 10:00 AM: Rabbi Cohen's Study Session via Zoom

Monday, June 28 at 5:30 PM: CAS Annual Meeting via Zoom

Wednesday, June 30 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

This month's newsletter features:

- June Study Session and CAS Annual Meeting
- Milchidika with Marty: *Would you trust a CPA who wore an orange suit?*
- June Creative Arts Workshops: Memoir Writing and Photography
- Writers Reading
- *Home Bodies*, a Photographic Portfolio from the CAS Workshop
- "Cooking with Alison"
- June Yahrzeits
- June Donations
- CAS Advertisers and Sponsors

June Study Session and CAS Annual Meeting

There are two dates in June especially worth noting on your calendars. During the last weekend of the month, Rabbi Barbara Cohen will be holding a study session on Sunday, June 27nd at 10:00 a.m. and Congregation Ahavath Sholom's Annual Meeting will take place on Monday, June 28th at 5:30 p.m. Both events will be on Zoom. Look for further information in our upcoming Constant Contact email blasts.

Milchidika with Marty: *Would you trust a CPA who wore an orange suit?*

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

Years ago, when I was working as a CPA; I had to dress the part and wear a suit, starched shirt and tie. And if I were to be at a client's office for a few days, I had to have a different outfit for each day. This was to create a certain image of professionalism.

So, every once in a while, I would ask my wife to help me to pick out a new suit that I could wear at work. Her taste was terrific. There's an old joke "What do you know instantly about a well-dressed man? The answer: His wife is good at picking out his clothes."

We would go shopping at my favorite men's clothing store and she would help me (she really did it all), picking out a new suit, matching shirts and ties. The combinations were always great, but I began to think, "I'm 40-years-old. I'm old enough to buy my own clothes. I don't need my wife along to help me. What am I, a little boy?"

So, the next time, when I felt I needed a new suit, I said "Honey, I need a new suit, but I'm going to pick it out myself." She said, "Are you sure you don't need me?" "Of course not, I'm a big boy. I can pick out my own clothes."

So off I went to my favorite men's store full of confidence in my impeccable taste. I think the salesman saw me coming. He said, "We have the latest styles and fashions just in your size." He took out what looked like a pale orange suit. He assured me that if I bought this suit, I would be in the latest style and be a trend setter. He also happened to have a light green suit complete with a matching vest, which he also assured me was very avant-garde.

Wanting to prove to my wife that I had flawless taste, I bought them both. They needed some alterations and I would have them in a week.

When I got home, my wife asked, "So, what did you buy?" I told her "She'll just have to wait until the alterations are complete and then you'll see that I really have great taste." By the way, for some reason, she wouldn't let me pick out any of the wallpaper for our house.

The next week when I proudly brought home my boxes with my new wonderful selections, I told my wife, "I'm going to try them on and you tell me what you think." I went into the bedroom and put on my new orange suit (it wasn't that bright, really a very light orange) and came out to show off my new purchase. My wife couldn't stop laughing and said "What are you nuts? Who would take advice from a CPA in an orange suit? What else did you buy?"

When I next appeared in my green suit (also not the Jolly Green Giant green, but a very light green) with a matching vest, she couldn't control her laughter.

Well, I wore the orange suit only once and never had the courage to wear the green one. I guess I know now why she wouldn't let me pick the wallpaper for the bedroom.

May Creative Arts Workshops: *Memoir Writing and Photography*

The next memoir writing session will take place on Sunday, June 6th from 2:00-4:00 via Zoom. Short writing exercises and shared readings. Each session is stand-alone. RSVP please to bjanoff1@gmail.com. Suggested donation to CAS is \$10 to support our Creative Arts Programs.



The next photography workshop will focus on portraits and will take place on Sunday, June 13th from 2:00-4:00 via Zoom. Each session is stand-alone. RSVP and send photographs to arthurhillman@gmail.com. Suggested donation to CAS is \$10 to support our Creative Arts Programs.

Barbara Janoff Ph.D. is an associate professor at the Fashion Institute of Technology, State University of New York in Manhattan, where she teaches writing and literature. Her poetry and essays have appeared in a number of journals, including *Communication Arts*, *Women's Work: The Journal of the Columbia College Women's Center* and the *Berkshire Review*.

A photographer and printmaker, Arthur Hillman has been exhibiting his prints for more than fifty years. His work has been presented in over twenty one-person shows and in many national print exhibitions and group exhibits. Arthur taught at the Massachusetts College of Art in Boston before joining the visual arts faculty of Simon's Rock in 1974 and taught there until retiring in 2011. He is Professor Emeritus, *Photography, Printmaking and Design*, Bard College at Simon's Rock. Additional work can be seen online at arthurhillman.net.

Writers Reading: A Call for Submissions

CAS is planning a Zoom reading for late spring/early summer and invites members of the congregation to submit their poems or excerpts from fiction or non-fiction (memoir) writing. We are interested in showcasing our talented members. The Creative Arts Committee will review and choose a selection of proposed pieces and ask those writers to read their creations during a Sunday afternoon program. Each reader will begin with a short introduction to their work, placing their piece in perspective. At the conclusion of the readings an open question and answer session will take place. Any questions the contact person is Barbara Janoff. Her email is bjanoff1@gmail.com



Home Bodies, a photographic portfolio

These photographs were among a group of images that were submitted for discussion and critique during one of the recent Creative Arts Photography Workshops. The topic was "Home Bodies," based on the first photograph below, submitted during a previous workshop by Caroline Forsman.



Photograph by Caroline Forsman



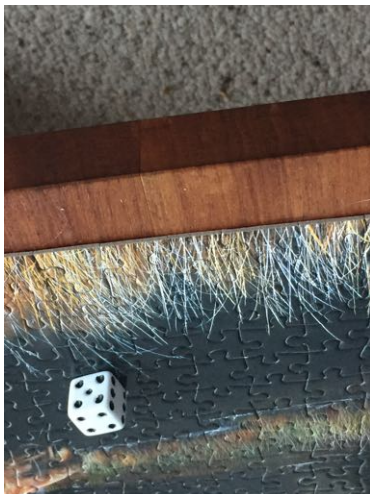
Photograph by Barbara Barron



Photograph by Barbara Janoff



Photograph by Louise Hillman



Photograph by Caroline Forsman



Photograph by Arthur Hillman

Cooking with Alison

The sixth cooking demonstration from our own Alison Adams-Weinberg's kitchen is Basil Cheese Ravioli with Spinach. **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.



Basil Cheese Ravioli with Spinach

Ingredients

- 1 pkg. wonton skins
- 3/4 cup whole milk Ricotta cheese
- 1/2 tsp lemon zest
- 1/8 tsp kosher salt
- 1/8 tsp ground black pepper
- 3 tbsp freshly grated Parmigiano-Reggiano cheese
- 2 tbsp torn fresh basil
- 1 egg slightly beaten
- 4 tsp extra virgin olive oil
- 3 cloves of garlic, sliced thin
- 10 oz fresh spinach, stems discarded, or 3 packages frozen leaf spinach, thawed (10-ounce)
- 2 tsp fresh lemon juice
- 1 Tbsp freshly grated Parmigiano- Reggiano cheese
- 1/8 tsp kosher salt
- 2 Tbsp fresh torn basil

Directions

1. Combine ricotta, 3 tbsp Parmesan, 2 tbsp basil, salt and pepper, lemon zest.
2. Arrange wonton skins on counter or cutting board. Moisten edges of wrappers using a brush with the egg. Place 1 tbsp cheese mixture in center and fold over and press sides to seal.
3. Keep raviolis covered with moist towel.
4. Bring saucepan filled with water to boil. Add salt to water. Cook 3 minutes and drain using slotted spoon or spider.
5. In another frying pan add olive oil; when heated add garlic. Sauté about 1-2 minutes. Add 1/8 tsp salt and spinach. Cook till wilted. Stir in lemon juice. Divide spinach in serving bowls, top with ravioli and sprinkle with remaining Parmesan and basil. Serve

June Donations

In memory of our relatives

Carole and Gerard Clarin

In memory of my recently deceased brother-in-law, Mark Dragul

Barbara Vacarr

In honor of Irene Linder

Tina Linder

Barry Linder MD and Lyesum Linder

Yizkor donation

Ruth Nodiff

In appreciation of the Creative Arts Workshops

Sandra Flannery (Photography Workshop)

Caroline Forsman (Photography and Memoir Workshops)

Louise & Arthur Hillman (Photography and Memoir Workshops)

Carol Killian (Memoir Workshop)

Susan Solovay (Memoir Workshop)

General donations

Phylis Fink

Estelle Miller

Barbara Silverstein

Keren Weiner

June Yahrzeits

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

	Original date	This year's date
Stephen Spiegelman	Sivan 21 5759	6/1
Sara Felber	Sivan 23	6/3
William Bannon	Sivan 23 5764	6/3
David W. Goldman	Sivan 25	6/5
Jason Cohen	Sivan 25 5773	6/5
Maurice Innerfield	Sivan 27 5719	6/7
Jeanette Scheinmann	Sivan 29 5741	6/9
Welles Hotchkiss	Sivan 30 5757	6/10
Jim Secundy	Tammuz 01 5754	6/11
Sade N. Goldstein	Tammuz 02 5757	6/12
Murray Paikin	Tammuz 4 5734	6/14
Isador Felber	Tammuz 12 5766	6/22
Paul Edelman	Tammuz 13 5778	6/23
Donald Victor	Tammuz 14 2776	6/24

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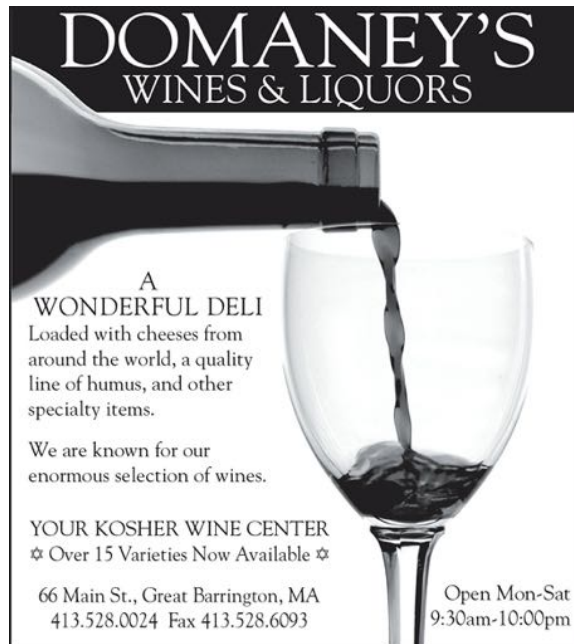
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