



Congregation Ahavath Sholom

The Creative Spirit Dwells Here

THE CAS NEWSLETTER January 2020

Upcoming services and events

Saturday, January 11, 10:00 am: Shabbat Morning Service led by Rabbi Cohen followed by coffee, tea, sweets and conversation.

Thursday, January 16, 9:00 am to 1:00 pm: People's Pantry at St. James Place, Great Barrington, MA. Generally 2 hour shifts: contact Rabbi Cohen barbaracohen14@gmail.com to participate.

Sunday, January 19, 10:00 am: Study Group at the home of Rabbi Cohen. Bagels and coffee included, so a commitment is needed for planning. Please send a firm RSVP as soon as possible to barbaracohen14@gmail.com. Members free; Non-members \$10 at the door.

Saturday, January 25, 10:00 am: Shabbat Morning Service led by Rabbi Cohen followed by coffee, tea, sweets and conversation.

Sunday, January 26, 10:15 am: CAS Book Group meets. The book for discussion is "Irena's Children – A True Story of Courage" by Tilar Mazzeo. Helen Radin will lead the discussion. Contact Helen for more information at 413-443-1349 or hradin1@gmail.com.

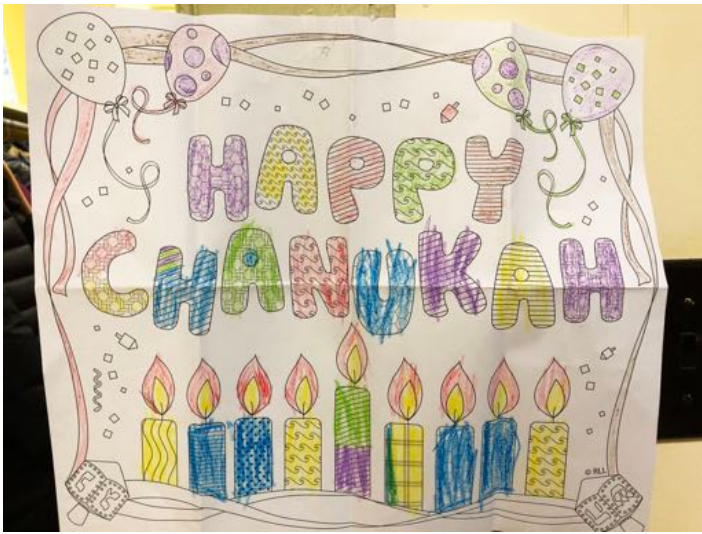
This month's newsletter features:

- Photos from the CAS 2019 Chanukah Party
- Milchidika with Marty: *Why is it called...*
- *Believers – Faith in Human Nature*, a reading project
- CAS Book Group
- January Yahrzeits
- January Donations
- Community Havdalah Concert
- CAS Advertisers and Sponsors

Photos from the CAS 2019 Chanukah Party

The 2019 CAS Hanukkah Party was held on Saturday, December 14th at 5:00 p.m. at our synagogue on North Street. The exhibit, *Presence, Nostalgia and Memory, Part II*, photographs of our ancestors, is seen in the background of many of these photographs.





Milchidika with Marty: *Why is it called...*

An Egg Cream:

When I was a young boy, which seems a very long time ago; if you went into the local candy store; one that had a soda fountain, you could order a delicious soda called an "egg cream." The egg cream consisted of a few squirts of "Fox's U-Bet" chocolate syrup, a splash of milk, and then a spritz of seltzer, which left a frothy topping; but no egg and no cream. It was delicious, and it only cost a nickel.

If you didn't have the 5 cents, you could order a "2 cents plain" which was just a glass of seltzer.

It had been assumed that the egg cream originated among Eastern European Jewish immigrants in New York City, and in those days the egg cream was made with chocolate syrup, real cream, and seltzer to give it some fizz.

One accepted theory is that the word "egg" is a corruption of the German word "echt" meaning genuine or real; and this was therefore a "real cream."

The other theory is that the Yiddish actor Boris Thomashefsky requested a drink that he had in Paris which was called "Chocolat et creme" and with his heavy accent morphed into something like "egg cream."

By the way, a five cent coin is called a "nickel" because that was what it was made of in those earlier days.

I haven't had an egg cream in years. Fox's U-Bet chocolate syrup is still around, and I'm going to try making my own and see how it comes out.

Seltzer:

I have a few friends with the last name of Seltzer. Did someone in their family come up with the idea of injecting water with carbon dioxide to make something which we now drink and call club soda, or sparkling water, or seltzer? I doubt it.

The name probably comes from the fact that there are artesian wells that produce this bubbly water in the German Taunus mountains, in a town with the name of "Selters."

We now buy seltzer in cans and bottles in the supermarket. But I remember that the parents of some of my wealthier friends had something called a "Seltzer Bottle." It was a blue glass bottle with a release valve and a spout for dispensing pressurized soda water and was the center piece on the dining table at all events. The bottles were pre-charged with water and gas. I remember adults having a "scotch" with a spritz of seltzer. The bottles were not thrown away when empty, but returned to the retailer who charged a deposit to make sure that they were indeed returned to him.

Hot Dog:

Wait till you hear where this name originates.

When my grandson was much younger, we went to a baseball game and while seated in the stands, I asked him if he wanted a frankfurter. He looked at me and said, "What's that?" I realized that we were from two different generations and then said, "How about a hot dog?" "Sure."

I probably call that long red skinny thing; either a frankfurter, a frank, a hot dog, and infrequently a weiner.

The word "frankfurter" comes from Frankfurt, Germany, where pork sausages originated since the 13th century. A butcher in Vienna, Austria added beef to the mixture, and it was then called a "weiner."

The frankfurters in those days were served hot and without a bun. You had to keep jiggling it in your hand while biting into it, to avoid burning yourself.

A German immigrant named Feuchtwanger sold hot dogs on the street in St. Louis, Missouri, and provided gloves to his customers so that they could handle the sausage without burning their hands. Losing money when the customers didn't return the gloves, Feuchtwanger's wife suggested serving the sausages in a roll instead. And that's how it began.

There was at times a rumor that some unscrupulous vendors would add a little chopped up dog meat to their concoction, and that's how it got the name "hot dog." I hope that's not true.

Swiss Cheese:

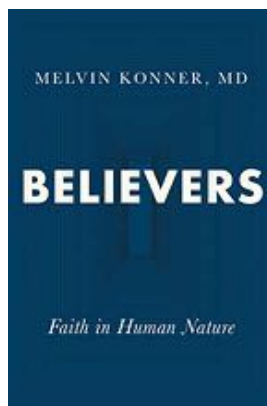
I know that we all realize that "Swiss Cheese" must have originated at some time in the past in Switzerland. In fact it originated in the area around Emmental, Switzerland. Now it's manufactured in the United States, often in Minnesota and Wisconsin.

We know it as the cheese with small holes or "eyes". Swiss cheese without holes is called "blind". In the process of manufacturing the cheese, certain bacteria used in the process release carbon dioxide which slowly forms bubbles that develop the "eyes." It was also thought that in the earlier days when the sanitation in the manufacturing process was not so strict that bits of debris such as "hay" played a roll in creating the eyes in the cheese.

In general, the larger the eyes in the Swiss cheese, the more pronounced its flavor, because a longer fermentation period gives the bacteria more time to act. This poses a problem, however, because cheese with large eyes does not slice well and comes apart in mechanical slicers. As a result, industry regulators have limited the eye size by which Swiss cheese receives the grade A stamp.

Believers – Faith in Human Nature, a reading project

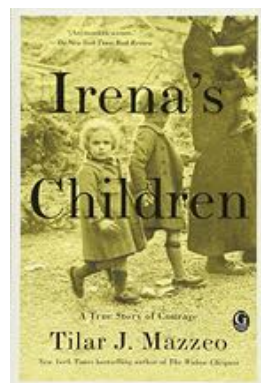
From Rabbi Cohen...Sometimes a subject or a book speaks to the life of an individual (me!) in a way that feels like it calls for a broader discussion. The book "Believers: Faith in Human Nature" by Melvin Konner, MD and anthropologist, is one such subject and book. The author is exploring the basis of faith in the human family, across religious traditions, cultures and across the globe. Born into an orthodox family and an atheist by 17 years old, Dr. Konner evenhandedly explores the question of the organic, social and cultural origins of belief and the use of substances and the way they contribute to spiritual rituals and other-worldly experiences. I'm not done with the book yet and I can't wait to talk with others about it. So...I am asking anyone who would like to join in this stimulating intellectual and spiritual adventure to find a way to read this book and to join in a group discussion that I will facilitate on Sunday, March 15th at 10am at the synagogue (bagels and coffee, of course!). Please mark your calendar now and ask your friends to join you in reading the book and bring them along. RSVPs closer to the date. This is a conversation we should be having!



CAS Book Group

The CAS book group will meet on Sunday, January 26th and then every other month throughout 2020. All sessions start at 10:15. For more information contact Helen Radin (email hradin1@gmail.com)

January's discussion will be on Tilar Mazzeo's book, *Irena's Children*. From the *New York Times* bestselling author of *The Widow Clicquot* comes an extraordinary and gripping account of Irena Sendler—the “female Oskar Schindler”—who took staggering risks to save 2,500 children from death and deportation in Nazi-occupied Poland during World War II. The discussion will be led by Helen Radin.



January Yahrzeits

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

Kol Haneshamah

Fannie Radin	Tevet 06 5729	1/3
Joel Nova	Tevet 06 5744	1/3
Gertrude Schragar	Tevet 09 5758	1/6
Burton Elliott	Tevet 09 5774	1/6
Maurice Millimet	Tevet 20 5730	1/17
Rose London Orenstein	Tevet 23 5731	1/20
John Swigost	Tevet 23 5749	1/20
Bella Axelrod	Tevet 25 5721	1/22
Robert Scheinmann	Tevet 25 5729	1/22
Hy Radin	Tevet 27 5755	1/24
Rabbi Jacob Axelrod	Tevet 28 5746	1/25
Arthur John Rothstein	Tevet 29 5752	1/26
Herbert Budnick	Tevet 29 5774	1/26
David Victor	Shevat 01 5732	1/27
Kenneth Tukul	Shevat 2 5766	1/28
Al Alson	Shevat 3 5777	1/29
Rosemary Edelman	Shevat 4 5773	1/30

January donations

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