



Congregation Ahavath Sholom

The Creative Spirit Dwells Here

THE CAS NEWSLETTER November 2021

Upcoming services and events

Wednesday, November 3 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Friday, November 5 at 5:00 PM: Shabbat Evening Candle Lighting via Zoom

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

Saturday, November 13 at 10:00 AM: Shabbat Morning Services [in-person at the synagogue]

Monday, November 15 at 5:30 PM: CAS Monthly Board Meeting via Zoom

Wednesday, November 17 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Sunday, November 21 at 10:00 AM: Study Session with Rabbi Barbara Cohen

Monday, November 22 at 7:00 PM: Photography Workshop

Wednesday, November 24 at 10:00 AM: Coffee Time with Rabbi Barbara Cohen via Zoom

Monday, November 29 at 12:00 PM: Memoir Writing Workshop

This month's newsletter features:

- The Salon
- American Portraiture Today Exhibitor: Ilene Spiewak
- Milchidika with Marty: *Just a schmear, please*
- November Creative Arts Workshops
- Cooking with Alison: *Hazelnut, Fennel Apple Salad*
- November Yahrzeits
- November Donations
- CAS Advertisers and Sponsors

The Salon

On Wednesday evening, October 20th, the Creative Arts team sponsored an online Salon, a wonderful hour of poetry, fiction and nonfiction readings and literary talk. Introduced by Barbara Janoff, the program featured readings by CAS members Susan Solovay, Stephanie Sloane, Carol Killian, Caroline Forsman and Keren Weiner.



If you missed this event or would like to see and hear it again, a video of the evening is now on our website. Just click the link on the CAS homepage!

American Portraiture Today Exhibitor: Ilene Spiewak

The Smithsonian's National Portrait Gallery has announced the finalists in the sixth triennial Outwin Boochever Portrait Competition. Their work will be presented in "The Outwin 2022: American Portraiture Today," a major exhibition premiering at the National Portrait Gallery from April 30, 2022, through Feb. 26, 2023, before traveling to other cities in the United States. **CAS member Ilene Spiewak was one of the 42 finalists in the competition!**



Every three years, artists living and working in the United States are invited to submit one of their recent portraits to a panel of experts chosen by the museum. The 42 finalists in this year's edition were selected from more than 2,700 entries. The first-prize winner, to be announced in the spring, will receive a cash award of \$25,000 and a commission to create a portrait of a living person for the museum's permanent collection.

The Outwin Boochever Portrait Competition encourages artists living and working across the United States, Puerto Rico, Guam, the Commonwealth of the Northern Mariana Islands, American Samoa and the U.S. Virgin Islands to submit work that challenges traditional definitions of portraiture.

This year's competition received entries in a variety of media, including painting, photography, assemblage, sculpture, performance and time-based media. The winning artworks not only reflect the evolving democratization of portraiture but also underscore the genre's ability to tell once-hidden stories. Finalists represent 14 states, Washington, D.C., and Puerto Rico. Seven artists have been shortlisted for prizes. The winners and allotted prize amounts will be announced at the press preview April 29, 2022. Previous first-prize winners have been David Lenz (2006), Dave Woody (2009), Bo Gehring (2013), Amy Sherald (2016) and Hugo Crosthwaite (2019).

"The Outwin Boochever Portrait Competition was founded to support the next wave of contemporary portraiture in the United States," said Kim Sajet, director of the National Portrait Gallery. "The diversity of this edition's entries, from geographic origin to subject matter and media, reflects both the multifaceted story of the United States today and the unique perspectives and lenses through which contemporary artists see that story. Produced in the past three years, it is no surprise that the art provides a powerful affirmation of the human experience focused on the pain of the COVID-19 pandemic, demands for social justice, personal isolation, familial ties, community support, love and loss."

Guest jurors for this competition are Kathleen Ash-Milby, curator of Native American art, Portland Art Museum, Oregon; Catherine Opie, artist, professor of photography and chair of the art department at the University of California, Los Angeles; Ebony G. Patterson, artist, Chicago and Kingston, Jamaica; and John Yau, poet, critic and professor of critical studies, Mason Gross School of the Arts, Rutgers University, New Jersey. Members of the jury from the National Portrait Gallery include Taína Caragol, curator of painting and sculpture and Latinx art and history; Leslie Ureña, curator of photographs; and Dorothy Moss, curator of painting and sculpture and coordinating curator for the Smithsonian American Women's History Initiative.

Caragol is the director of the 2022 Outwin Boochever Portrait Competition and is co-curating the exhibition "The Outwin 2022: American Portraiture Today" with Ureña.

The Outwin Boochever Portrait Competition is made possible by the Virginia Outwin Boochever Portrait Competition Endowment, established by Virginia Outwin Boochever and continued by her children.

Milchidika with Marty: Just a schmear, please

[Note: This article originally appeared in the May 2018 issue of the CAS Newsletter]

If you walk into the deli and say, "I'll have an everything bagel with lox and a schmear" how thick is the schmear? Having done extensive research and field testing at "Barrington Bagel" in Great Barrington; "Too Jays" in Florida, and "Ben's" on Long Island, I conclude that there is no definitive measurement for a "schmear." It ranges from a light brushing to a layer a half-inch thick depending on the mood of the deli counter man.

The "schmear" of course is the cream cheese. And how did we get this combination of bagel, cream cheese and lox? The bagel seems to have originated in Poland and came to America with the early immigrants living on the east side of New York. The cream cheese seems to be an American invention and somehow seems to be connected to the city of Philadelphia.

Did the Jewish immigrant from the lower east side of Manhattan travel all the way to Philadelphia just to put cream cheese on their bagel?

Did our founding fathers, while creating and writing our Constitution, in Philadelphia in 1787 also make a little cream cheese on the side?

No, cream cheese was invented by a dairy farmer in upstate New York in 1870 who came up with a cheese made from milk and cream and he called it cream cheese. He peddled it in New York City and it sold reasonably well, until a marketing genius decided to name it after a region noted for its dairy farms and good food. The huckster packed it in silver foil, and he called it "Philadelphia Cream Cheese."

OK, you can spread cream cheese on white bread, but how did it gravitate to the bagel? And who added the lox? Who added the red onion, capers and tomato? Now as to a little history on the origin of the bagel. There are all sorts of legends and theories as to its beginning.

The legend that sounded reasonable was that in 1863 the king of Poland had just saved the Austrian people from an onslaught of Turkish invaders. The king was a great horseman, and a Viennese baker wanted to pay tribute to the king, so he fashioned some yeast dough into a circle to resemble a horse stirrup (or beugal in Austria). And, so it began. The bagel is traditionally shaped by hand into the form of a ring from yeasted wheat dough, then is boiled for a short time in water and then baked. The finished bagel is sometimes coated with poppy or sesame seeds, or has salt sprinkled on its surface. For a purist like me, blue berries, chocolate chips, cranberry orange, belong in muffins, not in bagels. Garlic is OK.

In the 1880's thousands of European Jews immigrated to the United States and brought with them a desire for bagels. A union for bagel bakers was soon formed in New York City with 300 bakers. Only the sons of bakers could be apprenticed to learn the secrets of bagel baking. It was easier for a Jew to get into medical school than to get into the bagel bakers' union.

Bagel baking required know how and was back breaking labor. Men were paid by the piece and usually worked in a team of four. Two made the bagels, one baked, and a "kettleman" oversaw the boiling of the bagels. The men earned nineteen cents a box and each box contained sixty-four bagels. It was not unusual for a team to make a hundred boxes a night.

The accountant in me, calculated that would be \$19 a night, split four ways or \$4.75 for each man. And, if they worked five nights that would be approximately \$24 per week, which was probably a pretty good wage for those days.

Now to the lox. To an unsophisticate like me, lox is lox. I didn't realize that you could become a lox connoisseur. Lox comes from the German word "lachs" or the Yiddish word "laks" both of which mean salmon. Before there was lox, there was herring. It was only when the Jews emigrated to the United States and salmon was relatively cheaper and easier to come by than herring that lox became a favorite.

What I have discovered, is that there are three categories of lox; namely, Nova, Gravlax and Belly lox, each of which is produced by a different process. There is a method called "Cold Smoking" where the raw salmon is first coated with salt brine and sugar and then placed in a smoker where the burning wood and smoke are somewhere else and blown over the salmon from afar over a long period of time. Nova is cold smoked salmon from where? You guessed it. Theoretically, Nova Scotia. Belly Lox is made only from the belly portion of the salmon. Typically, the belly of the fish is the richest, fattiest and most succulent portion. It is generally saltier than its non-belly counterpart. Lastly, Gravlax is cured, but not smoked salmon. It is cured with some salt, a ton of dill, lemon and alcohol (often Vodka, and sometimes Gin) and

traditionally buried in the ground, "Grav" as in grave in the ground. Nowadays, it's common to just put a heavy weight on it instead of burying it.

Somewhere there must be a bagel and lox joke or thought to finish the story. And here it is:

According to Jimmy Fallon: Republicans are more likely to have a doughnut for breakfast, while Democrats prefer to eat bagels or croissants, while independents are that annoying friend who spends 15 minutes looking at the breakfast menu.

November Creative Arts Workshops

The next photography workshop, to be held on November 22nd at 7:00 p.m. via Zoom, will ask each participant to submit a selection of their photographs to show and discuss. The subject and content of the work is up to each individual to determine. RSVP and send photographs to arthurhillman54@gmail.com. Note that each photography workshop is a stand-alone session.



The next memoir writing workshop will take place via Zoom on November 29th at 12:00 noon. Short writing exercises and shared readings. Each session is stand-alone. RSVP please to bjanoff1@gmail.com.

Suggested donation to CAS for each workshop is \$10 to support our Creative Arts Programs

Cooking with Alison



Hazelnut, Fennel and Apple Salad

I got this recipe from Food and Wine

Ingredients

- 3/4 cup hazelnuts, roasted and peeled
- 3/4 tsp kosher salt
- 3 tbsp Champagne vinegar
- 1 1/4 tsp Dijon mustard
- 1 1/2 tsp honey
- 1/8 tsp ground black pepper
- 6 tbsp roasted hazelnut oil
- 1 medium Granny Smith or Macoun apple, sliced thin
- 1 large fennel bulb, sliced very thin
- 1 head of Boston lettuce
- 3/4 cup freshly grated Parmigiano-Reggiano cheese

Directions

1. Preheat oven to 300 degrees F. Line baking sheet with parchment paper. Spread hazelnuts in even layer on baking sheet. Bake 25 minutes (stir once after 15 minutes). Let cool about 5 minutes. Place on kitchen towel and rub off skins. Coarsely chop 1/2 cup and set aside.
2. In saucepan add EVOO, 6 Tbsp. Add 1/4 cup of nuts to oil and heat till they start to brown; do not burn. Remove nuts with slotted spoon and discard nuts.
3. Whisk together vinegar, (I used white grapefruit balsamic in place of champagne vinegar), mustard, honey, salt and pepper. Gradually whisk in hazelnut olive oil.
4. Core a
5. Apple and slice very thin. Place in bowl. Core and slice fennel very thin and add to apples in bowl.
6. Drizzle fennel mixture with 6 tbsp of dressing. Arrange lettuce on platter or on individual plates. Top with fennel mixture, cheese and nuts. You may add more dressing to your liking.

**See the video by clicking the “Cooking with Alison” button
on the CAS website homepage**

November 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
James Orenstein	Cheshvan 26 5779	11/1
Thomas Josephs	Cheshvan 26 5769	11/1
Ludwig Maier	Cheshvan 26 5714	11/1
Arthur Rothstein	Cheshvan 27 5746	11/2
Sam Shapiro	Cheshvan 27 5775	11/2
Anshel Tessler	Cheshvan 28 5721	11/3
Jacob Greenside	Kislev 1 5746	11/5
Frank Rawitz	Kislev 6 5743	11/10
Mildred Hillman	Kislev 7 5753	11/11
Miriam Brecher	Kislev 7 5759	11/11
Faye Paikin	Kislev 7 5742	11/11
Gussie Osterweil	Kislev 8 5735	11/12
Martha Gellert	Kislev 12 5752	11/16
Irving Innerfield	Kislev 12 5737	11/16
Harry Fine	Kislev 12 5748	11/16
Sally Fine	Kislev 12 5756	11/16
Freya Maier	Kislev 16 5764	11/20
Barbara Joslyn	Kislev 18 5754	11/22
Monroe Lefkowitz	Kislev 20 5770	11/24
Hilda Isaacs	Kislev 24 5758	11/28

November Donations

In memory of Mildred Hillman

Arthur and Louise Hillman

In honor of James Kanter and his grandmother, Linda Josephs

Belle G. Fisch

In honor of Keren Weiner

Alex Reczkowski

In appreciation of the Salon event

Arthur and Louise Hillman

In support of the Creative Arts Workshops

Caroline Forsman (Memoir and Photography Workshops)

Arthur Hillman (Memoir Writing Workshop)

Barbara Janoff (Photography Workshop)

Linda Josephs (Memoir Workshop)

General Donations

Rachel Silverstein

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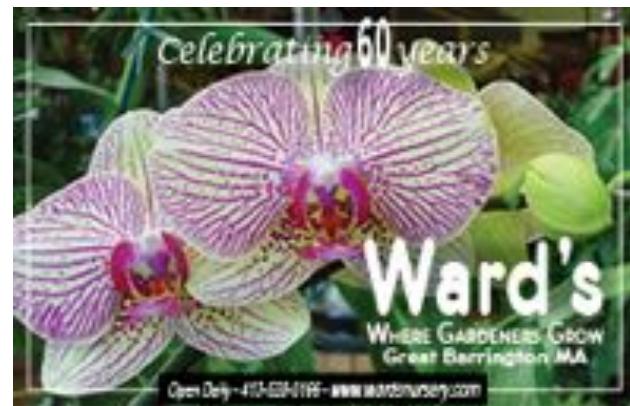


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