

# ETZ CHAIM SEPHARDIC CONGREGATION

B"H

## NEWSLETTER

6939 Hoover Road Indianapolis, IN 46260 317-251-6220 www.etzchaimindy.org

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# Happy Chanukah



## *The Story of Chanukah*

By Itamar Cohen

Every year between the end of November and the end of December, Jewish people around the world celebrate the holiday of Chanukah, the Festival of Lights. Chanukah begins on the 25th day of the Hebrew month of Kislev, but the starting date on the western calendar varies from year to year. The holiday celebrates the events which took

## A VIEW FROM THE STREET -

W. Levy

STOP ME IF YOU HEARD THIS BEFORE, but on Saturday morning September 8th, Etz hosted another "very special" Bar Mitzvah. Of course every Bar/Bat Mitzvah is memorable, is unique, is joyous, is emotional and every Bar/Bat Mitzvah is special. This time the "man" was Ian Skjodt and the turnout was exactly what I had expected, SRO. Indulge me on this – but sometimes you have to re-define "done with class" because I was there and what I saw was definitely super first-class all the way, by anybody's definition. I will spare you the mundane detail, suffice to say that there was not a thing that wasn't considered and covered. Our "jewel" shone. What never ceases to impress me is the good feeling, the warmth, and the emotion. The "extended family" came together from all over to share in the "moment". No lack of tears here. Proud father Paul struggled with getting through his "speech". In fact Cindy had to step in and read the last couple of paragraphs for him. She managed to get through her statement o.k. as did Ian. Between Ian, Paul and

Cindy, the handkerchief got a work-out. Cindy made a point of the long time Simon family connection with Etz Chaim. No strangers here. I appreciated and noted the fact that Ian took the time and made the effort to learn the Ladino chant Beri Sheme which he lead responsively when we took out the torah. Some work left to do on the tune. I will work with him on that. He also carried the Torah and did a very fine job of reading his torah portion. He is an impressive, soft spoken young "man" who brings "much to the table", his parents are justifiably proud, as well they should be. Con alegriyes Ian. Mazeltov.

As an unintended and unsolicited corollary to the "event", Etz Chaim was the beneficiary of many "generous" donations made in honor of Ian. Those are always needed, welcomed and appreciated. Thank you.

True to his word, Mike Alboher managed to have 12 new stained glass windows "up and running" (means: installed) in the social tower before the high holidays. They are another one of those beautiful touches to our Kahal. Go by there at night some time when the lights are on in the social hall – the sight is magnificent. Kind of like "finishing touches". I'm told that 10 of the 12 are "owned", which means we are down to 2 unsold and available. The windows are on the south and west side of the tower. The north side is probably the least

“viewable” and that is where the light source will remain, unless and until we generate enough demand to warrant going ahead with the 6 remaining spots. We can always make light. Money on the other hand, seems to be a little harder to come by. We’ll see how all of this plays out; I will keep you posted. .

We kicked off the “holiday season” with well attended Rosh Hashana services. I suspect that our first day was, as usual the best attended. Unfortunately when it came time to auction off the “honors”, our resident auctioneer Al Mordoh, was off to Florida attending to “other matters”. I was “pressed into service”. For some reason it just doesn’t come off quite as well when the “man” is not here and the “net” is generally lower. I’m not sure everyone really appreciates and understands the value of these “aliyot”. When I was a youngster I recall when our fathers “did this”; the numbers weren’t very high but the bidding was definitely more spirited. We’ll see if the Yom Kippur “spirit” moves more of our attendees to get involved in the “bidding fray” (means: off their wallets and on their feet). I can’t think of a more deserving recipient – ETZ. Just as an aside; it is always nice to see the sisterhood moving forward, organizing the kids “sitting” programs for the holidays. On a lesser scale, probably should have a similar program in place for Saturdays as well. Gives the kids something positive to experience on the holidays and on the Sabbath and the parents time and the freedom to participate in the services without concern about their progeny. More importantly is the fact that the sisterhood doesn’t just talk about things that need to be done - friends they do it. I must be very close to being their biggest “fan”. Never stop, ladies!!

As predicted when Al Mordoh came back the numbers went up. On Yom Kippur the aliyah auction picked up “dollar momentum” with more participation and bigger bids. I will point out however that he did have his “shill” (brother Leon) in the audience who was always there when needed. I will also point out that brother Leon does not need much prodding, he is always ready to “step-up”; and does. Whatever works. It was duly noted also that Itamar too, showed some flashes of auction brilliance. We’re not apt to press him into co-auctioneer to often. The services are clearly his forte’. Went all day, never missed a beat including the Shofar. I don’t know where that “reserve” comes from after fasting all of that time, to come up with enough air to sound the Shofar. I have trouble deep breathing by that time. Maybe it has something to do with youth. Not important. The services were very well attended, (polite pause) at times. Between 9:00 and 1:00 and between 5:00 and 8:22 full house. Between 1:00 and 4:00 we were checking to make sure we still had a minyan, I suspect there were a lot of “naps”

fitted into that time frame. I would list the holidays to this point as – “wins”. It does seem like we just manage to get through one holiday and we’re making ready for the next (means: book shuffle). Tis’ the season.

I will fill you in on the Succah festivities when I next step up to the computer. I know there are “safety” issues with the boards that are in place. Prez Alan has a “plan B” that could be in place within days, but most certainly by next year. When I drove by it looked like there was still some uncertainty about the “final look” for this year. I will know more when I get there on Saturday, which I will share with you. The best is surely yet to come. Stay tuned. P.S. The look was “Spartan” (means: a table, some chairs and a “bamboo-thing”). We’ve had more festive looks in the past. I will see about lending a hand for next year.

There was a very nice article in the IBJ featuring our member/builder/supervisor/donor Sid Eskenazi. Very insightful. Good photos, too. Not much that we didn’t already know, but certainly a deserving acknowledgment of the success that Sid has enjoyed, through his toil. No inheritance here. Started from scratch. Worth a read. Congratulations Sid.

Saturday morning, September 29<sup>th</sup> we had a small group of visitors from Butler University. Students in a class called Religions Of The World. I welcomed them and referred to them as the ones with the “dazed” look. Not much English that morning. Hopefully it was a learning experience. At least the Oneg was impressive, although I did not see a lot of “takers” of our famous eggs (huevos haminados), I think the color may have thrown them off – their loss.

Our bi-monthly board meeting was “done” on Tuesday, October 9<sup>th</sup>. Around 20 plus attendees, including Haim Solooki who was in the area for a little short term re-connecting with family and friends (Betty had already headed back – she’s the full time “nona”) The usual preliminary “stuff” – minutes, treasurer (still showing a profit for the year to date), cemetery (Kelly street gate to be restored).

The building fund is targeted to be “paid-down” when the next wave of “serious” payments arrive.

The proposed Mikvah project seems to have picked up some momentum when motivated and prominent support started surfacing, in addition to frontrunner spokesperson Larry Greenbaum. In fact Mike mentioned the fact that the construction bid numbers were being put together to see what the actual costs would be, “if it should come to pass”. A lot of orthodox “minutiae” comes into play when you are the “owner/operator of one of those. Stay tuned.

Anne Calderon reported on behalf of the sisterhood. She noted the Succah party that had 15 to 20 kids attending, the success of the bake sale, likewise the kids car wash, the upcoming honoree dinner on December

9<sup>th</sup>, the Skojdt Bar Mitzvah, and the upcoming Jacob Tehrani Bar Mitzvah on October 20<sup>th</sup>. Just a simple succession of all “good-stuff”. No surprises here and no surprise as to our honoree this year – (blare of trumpets) Jack A. Cohen (Carnes), a long overdue and well deserved honor. Jeff couldn’t resist another “dig” at trying to force a 2<sup>nd</sup> yearly bake sale. He met with the same success that I’ve always enjoyed on that subject – “don’t hold your breath”. There was also some general discussion about how ETZ has really “come of age” in the view of the general Jewish community of Indianapolis, who have attended “events” and experienced our “jewel” for the first time. Very positive. I am confident that our founding parents and grandparents are duly proud of the progress. You can almost hear the “fizitis bueno” (you’ve done well). Amen!

Our JCRC “rep” Bella reported on a couple of JCRC events that she attended. She does pay attention and she does take notes. That is a functioning organization.

A sigh of relief – 4 new membership apps. I had some concerns. Whew!! Our new membership group: Rachel (Nahmias) Albert, Becky (Babs) Zoll, Amnon & Gwenn Elyath, and Gal & Ronen Sarig. Welcome

Alan passed around a very nice note that he had gotten from Ben Ari Boukai who recently returned from a trip to Israel, courtesy of the SKIP program, in which we are participants (means: gladly and willingly pay some portion of the costs) .

Along those lines Etz hosted a BBYO event for 38 of their membership. In the basement watching a Colts game on our “adult-sized” TV. There was food soft-drinks and chips. The neat news was that they all pitched in afterwards and put the basement back into pre-event condition. Do not sell our kids short, they are accountable and considerate. Come back anytime. That’s what facilities are about – use ‘em. . Time to turn this in. See you at the dinner. Con alegriyas – W. Levy

### ***The Story of Chanukah Cont.***

Long, long ago in a galaxy far, far away  
*WHOOPS! Wrong story! :-)*

Long ago in the land of Judea there was a Syrian king, Antiochus. The king ordered the Jewish people to reject their G-d, their religion, their customs and their beliefs and to worship the Greek gods. There were some who did as they were told, but many refused. One who refused was Judah Maccabee

Judah and his four brothers formed an army and chose as their name the word "Maccabee", which means hammer. After three years of fighting, the Maccabees were finally successful in driving the Syrians out of Israel and reclaimed the Temple in Jerusalem. The Mac-

cabees wanted to clean the building and to remove the hated Greek symbols and statues. On the 25th day of the month of Kislev, the job was finished and the temple was rededicated

When Judah and his followers finished cleaning the temple, they wanted to light the eternal light, known as the *N'er Tamid*, which is present in every Jewish house of worship. Once lit, the oil lamp should never be extinguished

Only a tiny jug of oil was found with only enough for a single day. The oil lamp was filled and lit. Then a miracle occurred as the tiny amount of oil stayed lit not for one day, but for eight days

Jews celebrate Chanukah to mark the victory over the Syrians and the rededication of the Jerusalem Temple. The Festival of the Lights, Chanukah, lasts for eight days to commemorate the miracle of the oil. The word Chanukah means "rededication"

In America, families celebrate Chanukah at home. They give and receive gifts, decorate the house, entertain friends and family, eat special foods, and light the holiday menorah.

### **Sisterhood News**

**By Aviva Tavel**

This High Holiday season we kicked into high gear. Michele Boukai worked countless hours behind the scenes to ensure our children had quality programming during services. (A testament to everyone’s hard work came when I wanted to go home to rest and my kids refused to leave!) For anyone who doesn’t know Michele well, rest assured that she keeps valuable and detailed information about every program she helps coordinate. These notes enabled us to improve on last year’s programming. Thank you Michele and thank you to all the teachers and their assistants!

Of course, Anne and her Kitchen committee are never far off, providing delicious treats for us whenever possible. Thank you for all your delicacies!

For Sukkoth, Irit Boukai and her committee helped organize a fun-filled evening for the kids. There were all sorts of arts and crafts topped off by a kidelicious dinner of hot dogs and fries!

Our upcoming months will be filled with planning and preparation toward our annual Chanukah dinner. For any and all of you interested in volunteering, please contact Anne Calderon or Parisa Keisari. Irit Boukai will also be coordinating a children’s Hanukah program. Keep an eye out for upcoming information!

A Refuah Shlema to both Dee Calderon and Shelly Farahan. We are all thinking of you and praying for a speedy recovery.

## **COOKING WITH DOE -** **by Dolores Schankerman**

I recently received as a gift a gorgeous cookbook entitled *Aromas of Aleppo, The Legendary Cuisine of Syrian Jews*. I have a large collection of cookbooks but this one is far and away the best. The photographs of the food are incredible and the recipes are simple and delicious. I'd like to share a few with you.

### **MEHALALLAT**

Assorted Vegetables Pickled in Brine

Brine:

3 cups spring or filtered water  
1 cup white or apple cider vinegar  
¼ cup kosher salt  
¼ tsp. Crushed red pepper

For pink pickles (use 1 gallon glass jar)

1 large head green cabbage, cut into eight chunks, or 1 cauliflower, cut into small florets, or 2 pounds turnips, trimmed and sliced in thirds, ¼-inch width (about 6

turnips, use one 2-quart container  
2 to 3 beet slices for color

For green pickles (use 1 gallon glass jar)

2 pounds green bell peppers, seeded and cut into 1-inch vertical strips (about 6 peppers), or 2 pounds whole Kirby cucumbers (about 6 Kirby cucumbers, use one 2-quart container)

6 garlic cloves, halved

1 carrot, chopped in ¼ inch diagonals

1 rib celery, chopped in ½-inch diagonals

1. Combine all brine ingredients in a lidded glass jar. Brine recipe is for a 1-quart container. Double the recipe for a 2-quart container. Triple brine recipe if using a gallon container.

Fill wide-mouthed glass jars with ingredients for green or pink pickles. Pour the brine in, completely covering the vegetables. Close the jar tightly. Glass-topped jars with rubber seals are excellent. For other jars, place a square of aluminum foil over wax paper on the mouth of the jar and secure with a rubber band. Then top it with the lid. Leave the pickles in a dark place for at least 24 hours, then refrigerate. For a crisper batch of pickles, leave them out only 1 day before refrigerating. They should be ready to eat after 4 to 6 days. The pickles will keep for 2 – 3 weeks in the refrigerator.

## **President's Corner**

**By Alan J. Cohen**

There are many challenges in leading a Jewish congregation, some are easier to handle than others but it is an experience that I have had the pleasure of doing for the last two years (as well as other opportunities in the past) Whether it is time serving on the Board of Directors, or simply working with the many volunteers (for many of the events we have) within the Congregation I always arrive at the same conclusion. It is time well spent, knowing that what we (the Board) do is serving the best interests of our members and our community. We have our General Meeting on Sunday, December 2nd at 5:00 PM (after the Colts game), I encourage everyone to attend to learn the State of the Kahal and more importantly to vote for the next group of Officers to represent Etz Chaim. If you have an interest in serving on the Board of Directors, or seeking any office, please let me know and I can pass it on to our Committee who is working on the upcoming Slate of Officers. We are a diverse congregation, and we have many members who work hard every day in our behalf, if you want to be more active please contact me at 513-3056 or at [president@etzchaimindy.org](mailto:president@etzchaimindy.org).

We have had many Bar and Bat Mitzvah's over the years, **and every one** is a special and memorable event. To see our young men and women on this special day, with their extended families and friends in attendance, is priceless. Mazel Tov to Ian Skjodt and Jacob Tehrani, our newest members of the Minyan Club, their weekends were truly special events for their families as well as everyone who had the pleasure to attend. Our Building Fund is continuing to make dents into our mortgage, and all funds collected are immediately placed against the outstanding balance. **Thank you to those who have continued to make their annual pledge payments**, we are working hard to eliminate this obligation and your donations are greatly appreciated. We will continue to raise funds for both the building and our endowment so thank you for your generosity and support.

**FASSOULIEH**

## Great Northern Beans Stewed in Tomato Sauce

2 garlic cloves, chopped (about 1 tsp.)  
 1 onion, chopped (about ½ cup)  
 2 tbs. vegetable oil  
 1 pound flanken or beef chuck in 2-inch cubes, or 3 beef marrow bones  
 1 cup dried Great Northern beans, soaked overnight or for 6 to 8 hours and drained, or 2 ½ cups canned Great Northern beans, drained  
 2 tbs. tomato paste  
 ½ tsp. Ground cinnamon  
 ¾ tsp. Kosher salt  
 ½ tsp. White pepper (optional)

1. In a medium saucepan, sauté the garlic and onion in the vegetable oil over medium heat for 4 to 6 minutes, or until the onions are translucent. Add the meat to the saucepan and brown for about 2 minutes.
2. Add 2 quarts water to the saucepan. Reduce the heat to low and simmer, uncovered, for 1 hour, or until the meat is tender. Skim off any foam that rises to the top. Add the beans, tomato paste, cinnamon, salt and white pepper, if using. Raise the heat to medium high and bring to a boil. Reduce the heat to low and simmer, covered, for 2 hours. Cook longer if a thicker consistency is desired. You can also finish this dish in a preheated 350 degree oven for the final 30 minutes.

**FAWLEH**

## Braised String Beans with Allspice and Garlic

6 garlic cloves, chopped (about 1 tbs.)  
 2 tbs. vegetable oil  
 3 lbs. String beans, end removed  
 1 tsp. Ground allspice  
 1 tsp. Kosher salt  
 ¼ tsp. Ground cinnamon (optional)  
 ½ tsp. White pepper (optional)  
 One 6-oz. Can tomato paste

In a medium saucepan, sauté the garlic in the vegetable oil over medium heat for 2 minutes, or until soft. Add the string beans, allspice, salt, 2 cups water, and, if desired, cinnamon and white pepper. Dollop the tomato paste by heaping tablespoon over the surface of the cooking liquid. Do not stir. By letting the tomato paste remain undistributed, its thick consistency allows for maximum adherence to the string beans as the cooking liquid reduces. Bring to a boil. Reduce the heat to low and simmer, covered, for 30 minutes.

**DJAJ MISHWI**

## Friday Night Roast Chicken with Potatoes

One 3 – 4 lb. chicken  
 3 cups plus 3 tbs. vegetable oil  
 3 garlic cloves, minced (about 1 ½ tsp.)  
 1 tsp. Paprika  
 1 tsp. Kosher salt  
 1 onion  
 3 pounds of potatoes, peeled and cut into 1 ½ inch wedges

1. Preheat the oven to 350 degrees.
2. In a large roaster, coat the bottom of the pan with 1 tbs. of the oil. Rub the entire chicken with 2 tbs. oil, the garlic, paprika and salt.
3. Add the onion to the roaster. Place the roaster into the oven, covered, and roast the chicken for 1 hour.
4. Meanwhile, deep-fry the potatoes, 1 to 1 ½ cups at a time, over medium heat in a deep fryer or medium saucepan filled with the 3 cups vegetable oil. Fry each batch for 4 to 5 minutes or until the potatoes are golden. Drain on paper towels. Add the potatoes to the roaster. Give them a stir in the pan drippings, making sure that they are well coated. Roast the chicken for 1 more hour or until the chicken is golden.

*Looking for a special  
recipe ?*

*Let us know what you  
would like to see in future  
issues*

*Send in your requests to  
president@etzchaimindy.org !*

*Check out our website  
at etzchaimindy.org*

*See our newest addition, complete pic-  
tures of both our Cemeteries .*

**Etz Chaim Sephardic Congregation**

**ANNUAL HONOREE  
DINNER**

Sunday

December 9, 2007 at 6:00 PM

6939 Hoover Road

**HONORING THIS  
YEAR'S  
MAN OF THE YEAR  
Jack A. Cohen**

**Building Fundraiser \$ 25 per person**

**Members Only**

**Traditional Dinner with Reservations REQUIRED**

**Your Check is your Reservation**

**Payable to Deborah Sisterhood**

**Please send to:**

**Anne Calderon  
940 W. 77th N Drive  
Indianapolis, IN 46260  
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**Ruthie Meshulam  
7858 Delbrook Drive  
Indianapolis, IN 46260  
317.872.7776**

## ANYOS – NOV/DEC 2007

Nov. 1	ANNA ROUSSO NAHMIAS	20 Cheshvan	Dec. 1	SAMUEL J. NAHMIAS	21 Kislev
Nov. 1	ALBERT GLAZIER	20 Cheshvan	Dec. 3	RAE MARTIN	23 Kislev
Nov. 3	RIVKAH ESKAYO	22 Cheshvan	Dec. 6	YACKOV PEREZ CAMHI	26 Kislev
Nov. 3	JACK TOLEDANO	22 Cheshvan	Dec. 6	SYLVIA N. SCHWARTZ	26 Kislev
Nov. 3	ESTHER MITCHELL	22 Cheshvan	Dec. 7	HYMAN NAHMIAS	27 Kislev
Nov. 3	LEONARD GLUCK	22 Cheshvan	Dec. 7	JOSEPH S. NAHMIAS	27 Kislev
Nov. 4	GILLIE A. COHEN	23 Cheshvan	Dec. 7	ROSE COHEN NAHMIAS	27 Kislev
Nov. 7	JACK MORRIS	26 Cheshvan	Dec.10	DAVID ABRAHAM	1 Tevet
Nov. 7	LOUIS YOSHA ABRAHAM	26 Cheshvan	Dec.10	ALBERT ALBOHER	1 Tevet
Nov. 7	REGINA MESHULAM	26 Cheshvan	Dec.10	GRACIA ABRAYAYA	1 Tevet
Nov. 8	CLARA CAMHI	27 Cheshvan	Dec.11	ISAAC CRESPIY	2 Tevet
Nov. 9	ESTHER NAHMIAS	28 Cheshvan	Dec.11	LOUIS R. SANDLER	2 Tevet
Nov. 9	DAVID C. COHEN	28 Cheshvan	Dec.13	HERMAN WEINBERG	4 Tevet
Nov. 9	DAVID S. TOLEDO	28 Cheshvan	Dec.14	ISAAC AVISHAY LEVY	5 Tevet
Nov.11	MORRIS ASSAEL	1 Kislev	Dec. 15	VIVIAN GOLOFF	6 Tevet
Nov.11	RABIE GOLIAN	1 Kislev	Dec.16	MIRIAM S. CALDERON	7 Tevet
Nov.12	LEE SARFATY BECKER	2 Kislev	Dec.16	AL LEVY	7 Tevet
Nov.15	FANNIE CALDERON	5 Kislev	Dec.19	ITSCHAK M. ROUSSO	10 Tevet
Nov.16	JERRY KRIENEK	6 Kislev	Dec.19	REBECCA Y. CALDERON	10 Tevet
Nov.20	SENYORA TOLEDO	10 Kislev	Dec.19	LIBBY FOGLE	10 Tevet
Nov.22	GILLY COHEN	12 Kislev	Dec.19	ALBERT SERRAT	10 Tevet
Nov.23	JOE CASSORLA	13 Kislev	Dec.20	RECUA COHEN	11 Tevet
Nov.24	LORA COHEN MORDOH	14 Kislev	Dec.21	BOHOR FARASH	12 Tevet
Nov.25	NAFTALI ESKENAZI	15 Kislev	Dec.23	SHABTAI TOLEDANO	14 Tevet
Nov.27	AL NAHMIAS	17 Kislev	Dec.24	HELENE SIMON	15 Tevet
Nov.27	HERMAN NAHMIAS	17 Kislev	Dec.24	SAMUEL MOSHE COHEN	15 Tevet
Nov.27	SARAH LEAH WEINBERG	17 Kislev	Dec.26	LOUIS PARDO	17 Tevet
Nov.28	JOSEPH MALLAH	18 Kislev	Dec.27	SAMUEL L. MOSS	18 Tevet
Nov.28	MORRIS S. TOLEDO	18 Kislev	Dec.27	JULIUS COHEN	18 Tevet
Nov.28	MYRON KOHLMAN	18 Kislev	Dec.30	ROBERT RAY	21 Tevet
Nov.30	SAM ABRAHAM	20 Kislev	Dec.31	HELEN CASSORLA	22 Tevet

**Etz Chaim Sephardic Congregation**  
**Annual Meeting**  
**Sunday, December 2, 2007**  
**5:00 PM**  
**See the Game in the lower level**  
**Elections for Executive Officers**  
**Annual Review of Finances**  
**Members Only**

## **Interested in making a Donation to Etz Chaim?**

Sisterhood offers donations for Prayer Books as well as the opportunity to send messages of happiness or condolences. If you have an interest in learning more about Sisterhood options please **contact Carol Cohen at 317-334-9810 or mail to PO Box 80004, Indianapolis, IN 46280**

**If you are interested in making donations to our operating accounts call 251-6220 or email to [president@etzchaimindy.org](mailto:president@etzchaimindy.org)**

**The Hymen A. Cohen Cemetery Fund**  
(used **solely** for the operations of our Cemeteries)

**The Libby Fogle Building Fund**  
(used solely towards the Building Fund Obligations)

**The Leon M. Mordoh Endowment Fund**  
(used solely for future endowment activities)

**The Mikveh Fund**  
(used solely for the future Mikvah)

### **Etz Chaim**

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