



BEIT CHAVERIM

Jewish Community of Greater Zion

January 2024!



Welcome All!

IN PERSON
SHABBAT
SERVICE 2ND
FRIDAY
OF EACH MONTH
AT 7:00PM
GOOD SHEPHERD
PRESBYTERIAN
CHURCH
611 N 2450 E.
ST. GEORGE.
(EDUCATIONAL BLDG. IN
REAR)

ZOOM SHABBAT
SERVICES ALL OTHER
FRIDAYS @7:00PM.
LINK WILL BE SENT A
FEW DAYS BEFORE
EACH SERVICE.

SAVE THE DATE

HAPPY 2024!!

Monday, Jan 8, 10:00 am – Breakfast With The Rabbi. George's Corner. [RSVP arneen@infowest.com](mailto:arneen@infowest.com)

Friday, Jan. 12, 7:00 pm – In person Shabbat service. Good Shepherd Presbyterian Church, educational bldg., rear

Sunday, March 24, 12:00 pm – Purim lunch and Megillah reading. Home of Rabbi Helene and Michael Ainbinder. [RSVP arneen@infowest.com](mailto:arneen@infowest.com)

Tuesday, April 23, 5:00 – Congregation Passover Seder, 2nd night seder.

“From The Desk of Rabbi Helene” is on hiatus this month as Rabbi Helene is on a well-deserved vacation. We look forward to her February column I have been without a computer for several weeks, so this newsletter has been a challenge. I apologize now for errors and omissions.

Ellen Margles

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SPOTLIGHT

We will start off the year 2024 with our Spotlight on Riki and Becki Kline.



Riki was born in LA but raised mostly in LV. “My Jewish upbringing was greatly influenced by my grandmothers who made sure I attended a Jewish day school as well as a Zionist youth camp in CA.” His paternal grandmother’s home followed orthodox traditions while his maternal grandmother was not at all religious although her home was very much Jewish with Yiddish often spoken. Although Riki’s family attended a conservative temple in LV, “our home atmosphere was very reformed.” Riki was Bar Mitzvah at his grandfather’s orthodox synagogue in LA.

After high school graduation, Riki went to Israel, living on a Kibbutz (Maagan Michael) for two years. While there, he met Hanna. They married in 1962; returning to the USA shortly after. They had two children, son Michael and daughter Avital who together gave them seven grandchildren, four of whom live in Israel.

Riki’s paternal grandparents immigrated from Ukraine in the early 1900s. “My paternal grandmother was a personal friend of Golda Meir, having met her while involved in the Labor Zionist movement in the US before making Aliyah to Israel in 1956. My maternal grandmother was from Belarus and my maternal grandfather from Russia.”

Riki graduated from the University of Nevada, Reno in 1967 with a BS in Electrical Engineering with Distinction. His first job was with RCA in PA. In 1969 Riki took a position at Israel Aircraft Industries in Ashdod, Israel. He later advanced to the position of Director of Quality Assurance for several IAI facilities. Riki was a member of the town councils in Gan Yavne and Naale and was instrumental in the founding of Naale together with 24 families in 1987. The hilltop Samaria community grew from just rocks and boulders to its current population of 1000. Riki also received recognition as the outstanding local Youth Center leader in Israel. After taking early retirement, he contacted a friend who owned Wilson Electronics in St. George. In 2004, he and Hanna moved to SG where he began a new engineering job. At 70 Riki again retired because “there were other things in life that I wanted to do while I still could.”

“My late wife, Hanna and I sought a Jewish atmosphere, so in 2004 we joined what was to later become Beit Chaverim. At that time, the congregation was very small, meeting in members’ homes. Hanna passed in 2007 and was buried in Israel.”

Several years later Riki met Becki. They married in 2016. “Becki was born into a Christian family” in Ft. Worth, Tx and has lived in Cedar City for almost 50 years. She has two daughters. “She enjoys attending Jewish events, feeling comfortable in the presence of Jews who she always finds to be personable and interesting.” Becki has worked in tourism since 1982. She was director of Sales and Marketing for the lodges at Bryce, Zion and Grand Canyon North Rim. “Today, she mostly works for the Iron County Tourism Bureau” and is also a member of the Freedom Dancers Cedar City Dance Troupe, mostly performing at local senior facilities.

“Becki and I enjoy square dancing and travelling and love living on our 42 acres just of south Cedar City. The quiet here is important for my amateur radio hobby.” Riki plays bass clarinet in the Cedar City Community Band as well as piano and recorder.



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Lets Nosh

Feel free to submit any recipe you would like to share, Jewish or otherwise to me ewmargles@gmail.com. No need to wait, I will keep recipes on file to submit throughout the year.

Our first recipe was submitted by Lisa Bernath, Board member and membership chair. Growing up, my mother started CHOLENT on Friday, cooking it all night in the oven for us to have for Shabbos lunch the next day. Cholent is a slow cooking Sabbath stew that was developed by Ashkenazi Jews in Germany. Being Hungarian, my mother's cholent was very heavy and unhealthy by today's standards (but delicious, especially with kishka!). Lisa's recipe is a healthy one by comparison. A bit of a "potchke", but worth it in the end.

Healthy Chicken Cholent

1 TBS olive oil
chopped
2 lg. onions, chopped fine
½ C barley, washed
1# dried kidney &/or pinto beans (1/2# ea),
rinsed & drained
salt & pepper to taste
4 sm. round marrow bones
3 lg. carrots, peeled & cut 1" chunks
2 lg. tomatoes, peeled, seeded & diced

3 ribs celery with leaves,
2-3# bone-in, skinless chicken thighs
1 TBS sweet or hot Hungarian paprika
6 cloves garlic, unpeeled
10 pitted prunes
4 new or Yukon Gold potatoes, peeled
& quartered
low sodium & fat-free chicken broth to
cover

1. Place chicken in heavy roaster pot or Dutch oven with a tight lid over low heat. Coat bottom & sides with olive oil spray. Add the oil & heat. Add onion & saute' until soft, about 10 min. Mix in the barley.
2. Layer ingredients in the pot in the following order: drained beans sprinkled with salt & pepper, marrow bones, carrots, tomatoes, celery, chicken sprinkled with pepper & paprika, garlic cloves, prunes and potatoes
3. Add chicken broth to cover
4. Bring to a boil, cover, and simmer for 30 min. Meanwhile, heat oven to 225°
5. Shake the pan & place in oven to bake overnight. If you need more liquid, add no more than ½ cup at a time.
6. Before serving, remove cover & raise temp. to 500° & bake until crust forms. Crush the crust down into the beans and juices, then allow a crust to form a second time.

I look forward to trying some of your favorite recipes.

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Come Light the Menorah



On Friday, December 8, at The Escape at Brio, over 50 Beit Chaverim congregants, together with family and guests, lit their menorahs at the start of Shabbat service on the second night of Chanukah. Following the service and after a joyful sharing of Chanukah songs, we enjoyed homemade latkes and desserts prepared by members. We held a Chanukah cookie baking contest. The first and second place winners were Marilyn Kanas and Lisa Bernath, respectively.

We look forward to more holiday celebrations to share together in the upcoming year, 2024. Enjoy the pictures below of the joyous event.



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Come Light the Menorah



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OUT WITH THE OLD (2023), IN WITH THE NEW (2024)



Happy New Year!

2023 saw an increase in new members to Beit Chaverim as we continue to improve our services and holiday gatherings. For the first time this past year, we offered sponsorships as a new membership classification. The year 2024 will see sponsorships expanded from two to three levels: Platinum, Gold, and Silver. Sponsorships helped Beit Chaverim bring elevated holiday celebrations, the wonderful Kol Nidrei musical accompaniment and a special “Musical Shabbat” with Cantor Sam Cohen, followed by an elegant oneg. We were able to purchase additional holiday prayer books to accommodate the increased attendance at High Holy Day services. Mike Satter continues to improve and expand our Beit Chaverim website. We continue to become more digitally relevant with our new Beit Chaverim Facebook page, thanks to our member, Even Sanders. Be sure to take a look and “like” us.

Sadly, we lost a few of our members. Long time member, Michael Davis, passed in 2023. Michael generously left a legacy gift which he allocated for use in our future home. The building committee continues to move forward in finding “a home of our own.” On a bright note, we welcomed our first baby to the congregation, “It’s a boy!”



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The Board of Directors, together with a few other congregants met with the director and key personnel from United Jewish Federation of Utah at Lisa Bernath's home. They brought with them their newly hired security advisor to help us plan for the future and deal with the present need for the heightened security level required for today's unfortunate rise in antisemitism. To follow their recommendations, as well as that of the FBI, armed security is present at our publicized events. The security committee will continue to be in touch with key security personnel and do what is necessary to keep us all safe.

What does 2024 have in store for Beit Chaverim? The following are changes occurring in the Board of Directors. Mike Satter is stepping down as Board President but remains on the Board. Marilyn Kanas was elected as new Board President and Lisa Bernath as VP. Together they will lead us in continued growth and expansion. Marv Marcus becomes our new Treasurer as Linda Reinherz had to step down from the Board. We thank her for all her work as Treasurer these past two years. Ellen Nathan continues as Secretary and I retain my Board position as well. Kim Blackman and I will continue to bring you the Beit Chaverim newsletter with some new columns planned.

The Board is in the process of obtaining and learning to use new software programs to help us in better record keeping, membership and finance communications. The Board is currently in the process of taking brief phone surveys with our congregants to help direct us as we plan for our future. Beit Chaverim will be purchasing new, more contemporary siddurs for Shabbat services in 2024, replacing our outdated 1975 version.

Rabbi Helene Ainbinder and the Beit Chaverim Board wish everyone a healthy and happy 2024 together with our wish for peace for Israel. We hope you will help to spread the word to your Jewish friends and neighbors about our warm and welcoming congregation. Now, more than ever, Jews need to be together and support our Jewish organizations.

B'shalom

The Board of Directors

Rabbi Helene Ainbinder

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NEW SIDDIRS FOR 2024

Beit Chaverim has been using The Gates of Repentance Shabbat siddurs since the early 2000's. It was the standard reform siddur during the 70's, 80's and 90's. Beit Chaverim purchased or received via donation used copies of this siddur from varying sources over the course of several years. Like many books, there were changes made to the siddurs over the years which led to our copies not all being the same.

Thanks to donations to our Book Fund and General Fund, we will be able to purchase new, more contemporary siddurs. The new Shabbat siddurs are titled, "Mishkan T'filah". They are from the same collection as our recent, new holiday prayer books to which we have had much positive feedback. The Mishkan T'filah has the same format with transliterations present with the Hebrew. We will be introducing the new siddurs at our Shabbat services in the upcoming months. Beit Chaverim is able to purchase enough siddurs to provide for the average number of attendees at Shabbat in-person services. Members who attend by Zoom should order their own copies to use at home. You can order the siddur from ccarpres.org. There are several different versions; we will be using "Mishkan T'filah: Shabbat, transliterated. It lists at \$39 + tax & shipping (about \$10). For local members who would like their own copy, you can email our secretary, [Ellen Nathan Arneen@infowest.com](mailto:EllenNathanArneen@infowest.com) to place your order. When ordering in bulk, the shipping is usually less. The order will be placed in the next couple of weeks, so let her know ASAP. Ellen will let you know the total once it ships so that you can send her a check to: Beit Chaverim Jewish Community of Greater Zion, PO Box 380012, Ivins, UT 84738.

As with the holiday machzors, we expect a bit of a learning curve as we adjust to this long awaited for new siddur. We look forward to seeing you at Shabbat services, whether in-person or on Zoom.





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MR FOODIE: "PIZZA, PIZZA"

MAINLY PIZZA & MOUNTAIN MIKE'S

People's preferences in pizza are VERY personal. How else can you explain the popularity of styles that vary from thin, cracker crusts to fold-overs to deep dish? Some diners prefer the purity of a tomato-cheese-basil pie, while others want toppings up the culinary wazoo? I'm not sure, but I do know that we Americans love our pizza! Despite the dizzying number of pizza shops and since the demise of 700 Degree Artisan Pizza, I have not had any local pizza that I really enjoy. But, traveling north on I-15 I found two excellent ones that may well be worth your time and money.

Mainly Pizza, 545 N Main St, Leeds, 435-216-7081

Open Tu-Sun 11:30-8. It's the definition of a mom-and-pop place, with friendly service from the owners in a cozy but plain location. Other than the pizzas and a couple of subs, almost everything else is fried. We only had the pizzas, which were outstanding. I had the Prima Pepperoni, loaded with two types of zesty pepperoni. Mrs. Foodie also enjoyed her healthier version of Mainly's pizza.

VERDICT: Definitely worth the drive for this awesome pizza.

Mountain Mikes's, 88 N 3400 W, Hurricane (in front of Walmart)

Open M-F 11-9, Sat/Sun 11-10. Mike's is a regional chain in the western states, with a half dozen in Utah. On the wall-hung menu were the standard pepperoni, cheese and create-your-own pizzas. In addition, there are ten specialty pizzas, each with 8-10 toppings; choices of crust include regular, thin and gluten-free. In addition, there are a couple of sauces and several sizes available, including a "mini". There is also a salad bar. I ordered a small "Everest"; a meaty, spicy concoction of toppings on a regular crust. As usual, Mrs. Foodie got a "create your own" mini on a thin crust. Although we were there for dinner, there were signs advertising a lunch special of unlimited pizza and salad buffet for \$15.

VERDICT: I loved my pizza! The flavorful toppings literally overflowed the surface of the soft, yet chewy crust. The spicy, curly pepperoni stood out among all the delicious meats and veggies. I have now gone back several times and enjoyed it every time.

Agree? Disagree? Reach me at: Andymargles@gmail.com.

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JEWISH SHTICKS

Lee Miller starts off our new year with a big smile! I welcome those of you with a sense of humor to submit jokes for me to share. ewmargles@gmail.com

Every year, Saul and his wife Ethel Rosenstein went to the State Fair. And every year Saul would say, "Ethel, I'd like to ride in that there airplane." And every year Ethel would reply, "I know, Saul, but that airplane ride costs ten dollars, and ten dollars is ten dollars."

This one year, Saul and Ethel went to the fair and Saul said, "Ethel, I'm 61 years old. If I don't ride that airplane this year, I may never get another chance."

Ethel replied, "Saul, that there airplane ride costs ten dollars, and ten dollars is ten dollars."

The pilot overheard them and said, "Folks, I'll make you a deal. I'll take you both up for a ride. If you can stay quiet for the entire ride and not say one word, I won't charge you, but if you say one word, it's ten dollars." Saul and Ethel agreed, and up they went.

The pilot performed all kinds of twists and turns, rolls and dives, but not a word is heard. He even does a nosedive, pulling up 15 feet above the ground, but still not a word. They land and the pilot turns to Saul, "By golly, I did everything I could think of to get you to yell out, but you didn't."

Saul replied, "Well, I was gonna say something when Ethel fell out...but ten dollars is ten dollars!"

BEIT CHAVERIM

Jewish Community of

Temple Bulletin Board

Mazel Tov

Bret Harrell on her new home



Birthdays

Katharina Schmidler
Hope Grabarnick
Linda Reinherz

HELLO!

New Members!

New Members

Laurie & Paul Nowak
Andres Orellana &
Samantha Bien
LaLonnie Swagger
Debbie & Kevin Ranck

Donations

Book Fund:

Linda & Barry Reinherz in memory of
Michael Davis

Rabbi's Discretionary Fund

Katharina Schmidler

Building Fund:

Michael Davis estate

General Fund:

Roger Talman
Marilyn/Michael Kanas

Anniversaries

Katharina Schmidler
Burk
Carolyn/Evan Bagner

