

BEIT CHAVERIM

Jewish Community of Greater Zion

AUGUST 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
FRIDAYS @7:00PM.
LINK WILL BE SENT A
FEW DAYS BEFORE
EACH SERVICE.
beitchaverimutah.org

Upcoming Events:

Sunday, August 4, 5:30 pm - United Jewish Federation of Utah
SUMMER PARTY in cool Park City! www.shalomutah.org

Friday, August 9, 7:00 pm – In person *Musical Shabbat* service
and Oneg with guest leader, **Cantor/Rabbi Sam Cohen**. Good
Shepherd Presbyterian Church. Educational bldg., rear.

Saturday, August 10, 10:00 am - Brunch & learn with
Cantor Sam Cohen...location to be announced. RSVP:
membership@beitchaverimutah.org

Monday, August 19, 10:00 am – Breakfast With the Rabbi.
Dennys, 1215 S Main. RSVP: secretary@beitchaverimutah.org

RSVP: BRUNCH & LEARN with Cantor/Rabbi Sam Cohen

A reminder to RSVP: membership@beitchaverimutah.org by August 5th for the
special brunch & learn:

Saturday, August 10th. We look forward to this new opportunity for inspiring
conversations and learning with Cantor/Rabbi Sam; light brunch included. The
address will be sent after the RSVP is received. Look forward to seeing you there.

LEGACY DONATION received:

A generous *Legacy Donation* was received from the Michael Davis estate. Please
consider adding a legacy donation in your financial planning. It enables our
congregation to continue for generations to come. 501C 3 non-profit

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From the Desk of Rabbi Ainbinder

As Dr. Seuss wrote, “*Oh the places you’ll go!*” I hope you all have been enjoying your summer - whether you’re relaxing, traveling, or spending quality time with family and friends. My husband Michael and I will be traveling this month. As I prepare for my travels, something I have been reflecting on is that as Jews, we are all part of a larger Jewish Community - whether we’re here in Utah or somewhere else in the world. Judaism is with us wherever we go, just like we share this wonderful sense of belonging with our families and within our community here in St. George. Personally, I find deep value in visiting Jewish places of interest in my travels. Maybe you have made or will make it part of your plans as well, and when we convene again for our September Shabbat, we can share the various meaningful Jewish experiences we enjoyed this summer. *Oh, the things you will learn and share!* I look forward to seeing you in August on Zoom and will see you in September (I wish I could sing that song by The Happenings)!

August 9th & 10th guest leader: Cantor/Rabbi Sam Cohen

The scene is set on the border of Israel. The Jews after 40 years of wandering aimlessly in the desert are about to fulfill the dream of entering the Promised Land.

We begin the fifth book of the Torah the book of *Deverim* (Deuteronomy / meaning repetition). The literal translation of the *Devarim* is Words. In this book, Moses speaks words of Rebuke and encouragement to prepare the Jewish people for their future in the land of Israel. Words are incredibly powerful. The right words at the right time can console a loved one, and encourage and/or motivate people to achievements far beyond their imagination. Words of criticism for its own sake can be utterly destructive. However, criticism for the sake of improvement is almost always transformational. Moses’s message to us today is, that while we need to hear both, it is our responsibility to choose the right words for the right situation. The way one says something or the choice of words one uses will determine the result. Now more than ever we need to be like Moses and speak with one another with love and joy and hopefully, we will all enter the “promised land”.

Shabbat August 9th is just around the corner. We will welcome in the Shabbat and the Shabbat spirit with a traditional service – with song and prayers. Some of the melodies may be new, however, I am sure that you will know many of the melodies. I encourage everyone to sing along as loud as possible 😊. The following day we will have a Brunch and Learn. Please join us for good food and a great discussion. Looking forward to being with you all and once again celebrating Shabbat together.

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Andy Margles

Mr. Foodie

“All the news that’s fit to eat.”

Q: Hey, Mr. Foodie, do we really need another local hamburger joint?

A: Maybe, if it’s from Hawaii!!!

Seven Brother’s Burgers, which until recently, was only located in our 50th state, has expanded to Utah. Locally, they are at 1560 Grapevine Crossing Rd., Washington, (just off exit 13 off 15N, right next to Chipotle). The restaurant is open M-Sat, 11-9. The small menu consists of 8 different burgers (including combinations of grilled mushrooms, grilled jalapenos and guacamole, plus several cheeses and sauces), “fries”, 2 salads, drinks, shakes, and 2 desserts. The service is fast casual, and there is both inside and partially shaded outside seating, where dogs are welcome.

Q: OK, enough with all the details! How’s the food? When attempting to devour their signature **Paniolo Burger**, one would have to either unhinge their jaw and eat it alligator/snake style, or do what I did, and take the massive onion ring off the sandwich before eating it. Since this monstrosity also included grilled pineapple, bacon, melted cheese and 2 sauces, it still was huge, even without the onion ring on top. The burger, while incredibly messy to eat, was just delicious! The crispy onion ring, well-seasoned and panko coated, was perfectly fried. Another instant classic was their version of “fries”, which was a cross between potato chips and cottage fries. They were unique, crispy on the outside and soft in the middle, well-seasoned and not to be missed!

VERDICT: Although maybe not worth flying to Hawaii for, **Seven Brother’s Burgers** is more than worth the short drive to Washington for unique, outstanding burgers, onion rings and “fries.” Just make sure to get extra napkins.

reach me at: andymargles@gmail.com



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Food for Thought

JEWISH BISCOTTI *kindly contributed by Lee Miller*

A friend shared her family recipe, that has been verbally passed from generation to generation by her mom's Lithuanian Family ...

Ingredients

3 eggs
1 C sugar
1 C oil (use all oil or part butter)
1/2 C chopped almonds (or less)
1 tsp. almond extract
1 tsp. lemon extract
4 C Flour
2 tsp. baking *powder*
a pinch of baking *soda*
*chocolate chips
*I add chocolate chips to 2 loaves and third plain. (Optional: add raisins or cran raisins to the third)

DIRECTIONS:

Preheat oven to 325 degrees. Line baking sheet with parchment paper. Beat eggs lightly, add sugar, oil/ butter, flavorings & nuts. Add sifted dry ingredients of flour, baking powder and baking soda. (The consistency should look like cookie dough; if not, add little more flour.) Divide dough into 3 parts; if going to add chocolate or raisins have ready to add to single or all loaves. Lightly oil your hands to work dough quickly into 3 loaves. (I use parchment paper to work into what looks like a small rolling pin; try not to handle with hands too much.) Three loaves arranged, bake for approx. 45 minutes (adjust baking time as needed for altitude).

Remove from oven.....Then with large spatula and parchment paper carefully turn loaves over, continue to bake another 5-10 minutes. You can SMELL (tell) when done before the bottom is too brown. Remove, let cool for a few minutes, then carefully cut on DIAGONAL, place on side, if desire, lightly sprinkle combination sugar/cinnamon or cinnamon on top then place back into oven which is NOW TURNED OFF for 5 minutes one side; remove, turn over, sprinkle cinnamon, in oven 5 min. more. Remove, cool, enjoy.

*This last process of twice baked with oven off but hot, is what makes this Jewish Biscotti softer, whereas true Italian biscotti is harder. **ENJOY!***

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Temple Bulletin Board

**HAPPY
BIRTHDAY**

**Jeffrey Soncrant
Claire Heyman**



**HAPPY
ANNIVERSARY**

Alan & Ellen Rosen

**Michael & Marilyn
Kanas**

Donations:

**Lisa Bernath
Ellen & Andy Margles
Marvin Marcus
Liza Ness
Roger Talman
Marilyn & Michael Kanas
Trudi Sackey
Evan & Carolyn Bagner
Hope & Larry Grabarnick
Rabbi Helene Ainbinder**

High Holy Days

They are just around the corner!

OCTOBER 3 - Rosh Hashanah

OCTOBER 6 - Tashlich

OCTOBER 11 - Kol Nidre

OCTOBER 12 - Break Fast

...stay tuned for details...

Beit Chaverim Social Service Committee

In Jewish tradition, being of service to those in need is a 'mitzvah' a good deed, visiting the sick, sending in food for shiva or during an illness, helping to find transportation to services or events, or to a doctors appointment. If we can be of service to you or if you know of someone in need, please contact: Ellen Nathan

secretary@beitchaverimutah.org

Thanks to all who contributed furniture and household items to the Soncrant family.