

BEIT CHAVERIM

Jewish Community of Greater Zion

September 2024

Welcome All!

IN PERSON
SHABBAT
SERVICE
2ND FRIDAY
OF EACH MONTH
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

BEITCHAVRIMUTAH.ORG

Upcoming Events:

Friday, September 13, 7:00pm - In person Shabbat service.
Oneg to follow. Good Shepherd Presbyterian Church.
Educational building, rear

Friday, Sep 23, 10:00am -Breakfast with the Rabbi
George's Corner 2 W St. George Blvd., St. George
RSVP: Ellen Nathan secretary@beitchaverimutah.org

Thursday, October 3, 11:00am - Rosh Hashanah service.
Kiddish lunch to follow. The Escape at Brio Clubhouse
*Register: www.beitchaverimutah.org

Sunday, October 6 - 11:00am Tashlich
Fire Lake Park, Ivins

Saturday, October 11, 7:00 pm - Kol Nidrei service.
*Register: www.beitchaverimutah.org

Sunday, October 12, 4:00 pm - Yom Kippur service
Break-the-Fast follows. The Escape at Brio Clubhouse
*Register: www.beitchaverimutah.org

Sunday, October 20 - Sukkot service & celebration
location & details to come

*registration details on page 3

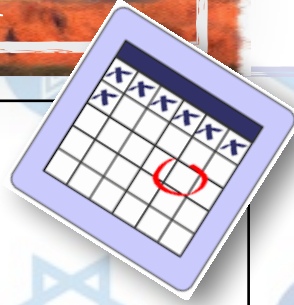
August programming brought *Rabbi/Cantor Sam Cohen* back to lead the August 9th in-person service, while Rabbi Ainbinder was on vacation. There were 33+ in attendance and a few on Zoom. Lots of singing from all in the room!

The following morning was our very first *Brunch & Learn*, with 14 in attendance. It was 2 hours of 'rapping with Rabbi Sam'.

Christina Schwarz: 'I loved hearing Rabbi Sam's story. One of the ways we seek contemplation of God is through learning, and Rabbi Sam led us on a thoughtful discussion on several topics.'

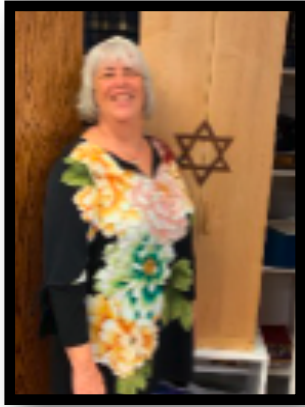
Deborah Abner: 'The brunch was wonderful! It was so nice that the environment was welcoming to everyone and that all questions were received with respect and consideration. A beautiful group of people, can't wait to do it again!'

Stay tuned for more exciting programming!



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From the desk of: Rabbi Helene Ainbinder

The lazy days of summer are coming to an end, and the Jewish people look forward to celebrating the Fall season and the High Holidays and festivals.

While on my Summer vacation traveling with my husband and some Jewish friends, all of us looked for Jewish places throughout Spain, France, and Italy. We found the Jewish communities and people interesting and profound. There was an amazing old synagogue in Spain that dated back before the Spanish Inquisition.

The cruise had Persian, Modern Orthodox, Israeli, and secular Jews. I even led an abridged Friday Shabbat service.

As the Summertime is coming to an end, there comes the sensation of return; to school or work, and for the Jewish people the focusing on G-d, High Holidays, hearing the Shofar blasts, and the Festival of Sukkot.

My ICL class: Israel - Ancient to Modern Times will be held on Tuesdays 10am -10:50 am in the Snow Building, room 125. It is near the Eccles on the Utah Tech University campus.

If you have questions for the Rabbi, kindly send them to me (rabbi@beitchaverimutah.org) and I will answer them in the weekly drash. There are no silly questions. The Jewish people love to question and learn!

HIGH HOLY DAYS INFORMATION

Ready or not, here they come. Rosh Hashanah and Yom Kippur are just around the corner, closely followed by Sukkot. We invite everyone to join our Beit Chaverim family both in prayer and celebration of the holidays.

We are very pleased to announce that a local member of the *Southwest Symphony* and *Tuacahn orchestra*, *Jay Nygaard*, has agreed to learn and blow the shofar for our Rosh Hashanah service. In addition, we are elated to have *Peter Romney*, principal cellist for the *Southwest Symphony*, returning to play his moving rendition of Kol Nidrei for the onset of the Day of Atonement.

Rosh Hashanah service will be followed by a delicious Yom Tov (holiday) meal. Our Kiddush meal will be provided by *Katering Koncepts* together with traditional holiday family sides and desserts provided by members.

Register for all High Holiday events, at www.beitchaverimutah.org

Click on “Calendar and Events” then click on “Show” and select “Holidays”. Register for each holiday *separately* by **September 20th**.

Rosh Hashanah Meal donation: \$18 for members \$36 for non-members

When registering, payment can be made with a credit card or check. If you do not have internet access send your check to: PO Box 380012 Ivins, 84738

Rosh Hashanah and Yom Kippur services will be held at:
The Escape at Brio, 230 West Clubhouse Drive, Washington, UT.
(Enter through the west door only by the small parking lot on the left side of the building).

Our traditional community **Break-the-Fast** meal will be held at the conclusion of the Yom Kippur service. We ask for contributions of a dairy or non-meat dish or dessert to share with the congregation. Beit Chaverim will provide the traditional lox and bagels.

If you are bringing a dish to Rosh Hashanah and/or Break-the-Fast, please **email: events@beitchaverimutah.org by Sept. 20**

SERVICES SCHEDULE

Rosh Hashanah:	Thursday,	October 3	11:00 am	Kiddush meal follows
Kol Nidrei:	Friday,	October 11	7:00 pm	
Yom Kippur/Yizkor:	Saturday,	October 12	4:00 pm	Break-the-Fast follows
Sukkot:	Sunday,	October 20	location & details to come	



SUKKOT

Sukkot is one of the most joyful festivals, meant to bring families, friends and communities together. This holiday commemorates the 40 years that Jews spent in the desert after escaping slavery in Egypt. While in the desert, they lived in temporary huts called Sukkahs. It is traditional to eat (and sleep) in a Sukkah for seven days. To celebrate this joyous festival, we will gather at the Sukkah of our congregant, Marilee Perkal for a delightful potluck lunch on Sunday, October 20th. Come and enjoy together with your Beit Chaverim family.

Please **register** at www.beitchaverimutah.org by October 13th.

You will be contacted with the location and your potluck contribution after registration.



TASHLICH

Tashlich is a symbolic ceremony which translated means, “Casting Our Sins Away”. For Tashlich we gather next to a natural, flowing body of water. We recite a few prayers while “casting” off our sins, represented by breadcrumbs, into the water. By performing Tashlich, each Jew signifies their hope that G-d will overlook our failings during the past year and grant us favor in the year to come.

The ceremony will be held Sunday, October 6th 11:00 am at Fire Lake Park, Ivins. The entrance is just beyond Kayenta entrance off Old 91. This is a wonderful setting for this brief, outdoor tradition.

We hope to see you there. Bring bread, cracker or matzoh to throw.

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President's Message... *Marilyn Kanas*

As we approach the High Holidays I start thinking about my favorite recipes to prepare. Both my mother and her mother were great cooks and bakers. I always make Potato Kugel for Rosh Hashanah, with enough left over to freeze a portion for Kol Nidre dinner.

So.. here is my mother's recipe. I haven't changed a thing, including the part where you render the chicken fat!

INGREDIENTS

6 large potatoes, peeled

3 eggs

3 heaping T. matzah meal
small onion, grated

1 large heaping T. chicken fat (Ask the butcher for chicken fat and then cook with onions to render to a liquid)

Salt and pepper to taste...my mother used to taste the raw potatoes!

*~1 /2 Tbl salt per 6 potatoes)

DIRECTIONS

Grate potatoes in food processor. Add other ingredients and mix. Put in greased 9" square pan and bake at 375 degrees for 1 hour. Internal temperature should be 175°.

Note – if you don't want to render your own chicken fat, you can buy it frozen at the Smith's in Summerlin where the Kosher market is or substitute grape seed oil.

For mini kugels (in cupcake tin) bake 30-40 minutes.

You can use the same recipe to make latkes; fry in hot vegetable oil; drain on heavy paper.

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FUNNY SHTICKS THANKS TO LEE MILLER



I feel bad for parents nowadays... you have to be able to explain the birds & the bees.. the bees & the bees... The birds & the birds... The birds that used to be the bees... The bees that used to be the birds... The birds that look like bees... plus bees that look like birds but still got a stinger! **Oy vey!**

Mr. Foodie's Reviews by Andy Margles



CUBBY'S vs CHUBBY'S

About a year ago, I noticed a sign on the building across from the outlet mall, which formerly housed Apollo Burger, stating "Cubby's Coming Soon". Soon after, while driving on Bluff Street near Smith's, I saw a sign advertising a new restaurant addition, which I thought said "Chubby's". Was my vision failing me, or was it my memory? Turns out, neither. SG now has both a **Cubby's** and a **Chubby's**, both from northern Utah.

Q: So, what's the difference, other than the letter "h"?

A: **Cubby's**, which is normally open for lunch and dinner, is open at 8am on Saturdays and has several breakfast items included on its' menu, including pancakes, eggs and French toast. The rest of the menu consists of 5 burgers, 7 bowls and salads, 4 sandwiches including a featured tri-tip variation, 2 Mexican dishes, plus fries, sides, etc. I tried a burger and Mrs. Foodie got a chicken sandwich. **Chubby's**, which is not open for breakfast, and does not take reservations, has on its' menu 12 burgers, 10 signature sandwiches, 8 chicken sandwiches, fried wings, shrimp and halibut, plus 6 salads, sides shakes and drinks. We again tried a sandwich and a burger.

VERDICT: Although the two places and their menus are quite similar, the food was better at Cubby's than Chubby's. Or was it better at Chubby's than Cubby's? I really can't remember! They're new and both pretty good, if unmemorable, and where you go may depend on where you live, or the time of day.

Contact me, Andy Margles andymargles@gmail.com with comments or suggestions.

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Congregation Bulletin Board



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Debbie & Kevin Ranck

Christina & Herb Schwarz

Mazel Tov

Do you have something to
announce?

email me:

membership@beitchaverimutah.org

Membership

Thinking of joining? Now
is the time! Join now and
be a member through all
of 2025.