

**Jewish Community Center
of
Long Beach Island
E-Letter**

**March 27, 2015
7 Nisan 5775**



[Contents](#)

[A Message from the Rabbi](#)

[Community Seder](#)

[Sale of Chometz](#)

[Passover Stuff](#)

[Upcoming JCC Activities](#)

[Community Activities](#)

[Shoprite Gift Cards](#)

[Gift Shop](#)

[This Week's Events](#)

[Service Schedule](#)

[Yahrzeits for Next Week](#)

[Minyanim](#)

[Congregation News](#)

[New Torahs](#)

3/27 - 4/3

**Wed.
Mah Jongg
12:30 - 4:00 PM**

SHABBAT SHALOM



SHABBAT

**Candle Lighting Time
Friday
March 27, 2015
6:58 PM
(Southern Ocean
County NJ)**

**PLEASE JOIN US FOR
SERVICES**

[Giving Opportunities](#)

[Kol Hakavod](#)

[JCC Caps & Polo Shirts](#)

[Celebrate a Milestone](#)

[Name Badges](#)

[Documents & Links](#)

A MESSAGE FROM THE RABBI



The Gift of Memories

Pesach, which begins next Friday, April 3, has always been my favorite Holiday. While it tells a relatively simple story of an enslaved people redeemed lovingly by an all powerful God, we have come to observe it by means of a wonderfully complex and layered mechanism of preparation and ritual. This systematic choreography is designed to create meaning and to foment individual and collective memory.

Despite all of its nuanced complexity, at its core, the Passover story is really about remembering. God remembering the Israelites and His Covenant with Abraham, Isaac and Jacob; the enslaved Israelites in Egypt remembering God; and us, today, remembering that we were slaves and that God took us out of Egypt. Indeed when God discussed the very first Passover with Moshe he clearly had in mind that memories would play an important part in future celebration as He said:

This day shall be to you one of remembrance: you shall celebrate it as a festival to the Lord throughout the ages; you shall celebrate it as an institution for all time. (Exodus 12:14).

When we remember, we re-live and when we re-live, it is as if we

SHABBAT HAGADOL
is the Shabbat immediately before Passover. There is a special Haftarah reading on this Shabbat of the book of Malachi.

Friday
March 27, 2015
7:30 PM

Saturday
March 28, 2015
TORAH STUDY
10:00 AM - 12 Noon

Torah Portion:
Tzav
(Leviticus 6:1 - 8:36)
View the complete text
of the parsha here:
[PARSHA](#)

Haftarah:
Malachi 3:4 - 24
Here is the text:
[HAFTORAH](#)

FRIDAY NIGHT SERVICE
APRIL 3 at 6:00 PM



PASSOVER SERVICES
Saturday, April 4
Sunday, April 5
Friday, April 10
Saturday, April 11

were there. Live, remember, re-live....a holy cycle.

In The Book of Passover, Rabbi Benjamin Blech tells us that when we have Seders and experience the Passover rituals:

What we are doing is creating memories. Not in the synagogue, but in our homes. Not with strangers, but with family and friends. Not to listen to a rabbi or cantor, but to be like rabbis and cantors ourselves -to lead a service of our very own, sharing our original insights into the Passover story. Retelling the past in a way that binds us to the future. Making our children the focus of our attention as we listen to them "ask the questions." On the very first Passover, we became a people; how appropriate that every Passover since then we ensure our survival and become reborn through the power of memory.

This year, as we are preparing for Passover and sitting down to partake of our Seders, may we all be cognizant of the notion that we are creating memories for ourselves, and for our children and grandchildren. Memories are God's gift to humankind and the cement that binds each generation to the next.

SHABBAT SHALOM
HAVE A ZISSIN AND MEMORY FILLED PESACH!

RABBI MICHAEL S. JAY



Look for Rabbi Jay's blog to begin soon. It is a wonderful opportunity to have a conversation with the Rabbi on topics of Jewish interest. Details to follow.

COMMUNITY SEDER

(Yizkor recited)
All begin at 9:30 AM

Please help us create a special atmosphere by not using electronic devices (phones, cameras, games etc) in or around the synagogue on Shabbat and Holidays.

Yahrzeits for Next Week

These names will be read at services on March 27, 2015

Henry Kelsen
Bernard Mihtz
*Charles Kasselman
*Benjamin Fruchtman
Charlotte Dzuna
*Cora Korb
Harry Kaplan
*William Poster
*Helen Klein
*Irving Sampson
Cecil Weiner
Gerald Schaer
Ed Davis
Milton Kamler
Robert Dobrow
Jack Moss
Philip Cohen
Jerome Shapiro
Deborah Gottlieb
Samuel Pepose
*Julius Snyder
*Oscar Glickman



COMMUNITY SEDER

lead by Rabbi Michael S.Jay

Saturday, April 4 at 6:00 PM

\$55 for all adults (members and non-

members)

\$20 for children 6 - 12, under 6 no charge

RESERVATIONS WILL BE CLOSED ON MONDAY, MARCH 30

Any questions, call Vivian at 609-492-9412

SALE OF CHOMETZ

The Biblical injunction is that "no leaven shall be seen or found in your possession during Passover."

Although it was not easy in earlier days for people to rid their entire household and properties of leaven products, it is somewhat more difficult today. We now buy things in bigger packages, can preserve them longer and tend to keep them for longer periods of time.

IN ORDER NOT to be compelled to dispose of all leaven products in our possession, we have legal provisions for the sale of our chametz. We invite every member of the Congregation to appoint Rabbi Jay to represent them for this transaction. The Rabbi will then "sell" everyone's chametz to non-Jew for the duration of Passover. After the holiday, the Rabbi will symbolically buy it back.

TO SELL YOUR CHOMETZ TO RABBI JAY, SEE THIS FORM: [CHOMETZ](#)

* Yahrzeit Plaque

MINYANIM

Harris Weisel, will be coordinating minyanim for those who are sitting shiva or observing a yahrzeit. Please contact the office if you would be interested in being notified if a minyan is needed and will attend when possible. 609-492-4090 or click on this link for [EMAIL](#)

CONGREGATION NEWS

SHARE YOUR NEWS

CONTACT:
rvalen1963@aol.com



CARING COMMITTEE

This committee acts as a support system for congregation members facing illness and other

PASSOVER STUFF

"And you should tell your children for in every generation one is obligated to view himself as though he came out of Egypt."

There are so many web sites that support the celebration of Passover with suggestions for preparing for the holiday and recipes. Here are a few we would like to share with you.

PREPARING FOR PASSOVER

- See this comprehensive check list: [PASSOVER CHECKLIST](#)
- Here is a list of foods that do not need the special Kosher for Passover certificate: [FOODS](#)

RECIPES

Chocolate Toffee Matzoh



- 5 matzos
- 1 stick (4 oz) butter
- 1 cup packed brown sugar
- 2 cups chocolate chips
- 1/2 cup chopped, salted nuts (I recommend almonds, peanuts walnuts, or cashews)

Start by preheating your oven to 350° F and lining a rimmed baking sheet with foil or parchment paper. Spray the baking sheet with nonstick cooking spray to make the toffee easy to remove later. Arrange the matzos on the bottom of the pan so that they cover the entire area. You'll probably have to break or cut a few to get them to fit, and you might have a little left over. Nibbles for the chef!

Combine the butter and the brown sugar in a small saucepan. If you're using unsalted matzos and unsalted nuts, you'll want to add a pinch of salt to the pan as well-about 1/2 tsp should do. Place the pan over medium heat, and stir while the butter melts

personal situations that need to be addressed. Please contact Chairperson, Joy Kern, if you are in need of assistance or if you know of a JCC member that needs our help.
609- 978-3669

NEW TORAHS



We are very excited to announce the plans to acquire two new Torahs for our synagogue. Our Holy Ark was designed to hold 5 Torahs and these last two acquisitions will complete the set. Our three existing Torahs are being cleaned and refurbished thanks to the generosity of two of our families.

The JCC is undertaking a fundraising effort so that the new Torahs can be obtained without adversely affecting the already approved budget for 2015. Our membership and our friends are asked to support the JCC in one of the great Mitzvahs, helping to bring Torahs here. There

and the sugar dissolves. Continue to cook the sugar, stirring frequently, until it starts to boil. Once it's at a full boil, cook it for 1 minute, stirring constantly.

After one minute, take the pan off the heat and pour the sugar syrup all over the matzos in the pan. Try to drizzle it so it's evenly spread over the pan. Take a knife or a spatula and gently move the toffee around so it's covering most of the matzos. Work quickly so it's still hot and liquid. It will spread in the oven, so don't worry if you miss a few spots.

Place the tray of toffee-covered matzo in the 350° oven and bake it for 5-7 minutes, until the toffee is bubbling all over. Let the toffee rest for just one minute after you pull it out of the oven. Use your trusty spatula or knife to spread the melted chocolate chips all over the toffee, so that every inch is covered. Now is a good time to mention that you can use any type of chips or chocolate you like: white chocolate? Peanut butter? Butterscotch?

Sprinkle the top of the wet chocolate with your chopped nuts. I'm using peanuts, but any toasted, salted nut will do. Press them gently into the top of the chocolate so they adhere. Refrigerate the tray of matzo toffee until the chocolate is cool and set, about 30 minutes.

Once it's set, take the tray from the refrigerator and peel off the foil or parchment baking. Break the matzo toffee into small pieces using your hands, or you can cut it into small squares with a large knife. Store your Passover matzo toffee in an airtight container at room temperature. If it's very warm where you live, the chocolate might start to get soft, so refrigerate the toffee if the chocolate seems to be getting sticky.

For the recipe with photos of each step see [TOFFEE](#)

Spinach Potato Nest Bites

Serves: 6

Ingredients

- 4 large Yukon Gold Potatoes
- 1 tsp salt
- ¼ - ½ tsp pepper



will be additional information in the April Bulletin but if you are ready to help...

Thank you. Harold Farin
Chair Torah Project

SEE THIS FORM FOR
DETAILS ON HOW YOU CAN
BE A PART OF THIS
SPECIAL PROJECT:

[TORAH](#)

GIVING OPPORTUNITIES

YAHARZEIT PLAQUES

Space is available for memorial plaques on the yahrzeit boards in the Sanctuary. Here is the order form: [PLAQUES](#)

TREE OF LIFE (located in the Social Hall)

You can purchase a leaf in honor of an occasion or in memory of a loved one.

Here is the Tree of Life Form: [TREE](#)

- 2½ tsp garlic powder
- 2½ tsp onion powder
- 4 tsp vegetable oil
- Cooking Spray
- 4 cups of frozen spinach thawed (yields 2 cups cooked)
- 4 tbs extra virgin olive oil
- 4 large eggs

Instructions

1. Preheat oven at 400F
2. Grate the potatoes, add ½ tsp of salt, mix well and let them sit in a colander with a bowl under it for 20 minutes.
3. In a large skillet, sauté spinach in olive oil. Season with 2 tsp garlic powder, 2 tsp onion powder and ½ tsp salt. Cook until most of the water had evaporated, 6-8 minutes. Set aside.
4. Squeeze as much water out of the grated potatoes as you can. Season with ½ tsp garlic powder, ½ tsp. onion powder, ½ tsp pepper. Add 4 tsp vegetable oil and mix well.
5. Generously spray a 12 muffin tin pan with cooking spray.
6. Arrange grated potatoes into each muffin cup, pressing against the bottom and up the sides.
7. Bake in the oven for 15 minutes or until they start to brown slightly . Remove from the oven and set aside.
8. In a medium size bowl, beat eggs, add a pinch of salt and spinach and mix until well combined.
9. Evenly spoon spinach in each potato nest.
10. Bake for 10 minutes or until egg is cooked.
11. Remove from the oven and let them cool slightly.
12. Carefully unmold each potato nest using a butter knife around the edges of the nest.
13. Makes 12 potato nests
14. ENJOY!! From May I Have That Recipe.

Notes

IT IS IMPORTANT TO USE YUKON FOLD POTATOES, TO GET THE BEST AND CRISPIEST NESTS. THEY ARE THE BEST WHEN MADE AND EATEN FRESH, BUT IF YOU NEED TO MAKE THEM AHEAD RE-HEAT THEM IN A 350F OVEN FOR ABOUT 8 MINUTES.

SEE THIS AND OTHER RECIPES FROM "MAY I HAVE THAT RECIPE": **NESTS**

PAVERS (in front of the Front Entrance)
Here is the Paver Form: [PAVERS](#)

PLANT A TREE (Crepe Myrtles along the Boulevard)
Call the office if you are interested in underwriting the cost of this landscaping.

Contact the JCC office if you have any questions about your donation. 609-492-4090

KOL HAKAVOD CAMPAIGN

Please consider being a part of this campaign to supplement the clergy and facility needs of our congregation. This is a separate, voluntary commitment and is additional to our low annual dues obligation. [HERE IS THE LINK TO BRING UP THE DONATION FORM KOL HAKAVOD](#)

JCC CAPS & POLO SHIRTS FOR SALE

UPCOMING JCC ACTIVITIES



MAH JONGG

Wednesdays 12:30 - 4:00 PM

MAY 8 - ANNUAL INTERFAITH SERVICE

MAY 31 - JERUSALEM: CITY OF JOY AND SORROW program

COMMUNITY ACTIVITIES



SUPER SUNDAY VOLUNTEERS NEEDED

I hope that we are well represented on Sunday, March 29th for SUPER SUNDAY. We need people to help Kyle Doctor (Kyle is a graduate of our Religious School) plant the Community Garden as well as help the JFNA pack the Senior Citizen Emergency Boxes created through Super Storm Sandy funds. We will be given 40 boxes. Keep in mind that 20 boxes are for us to distribute to our members and friends and 20 boxes we giving to St. Francis to distribute on behalf of Federation and the JCC.

This is a terrific way to get without giving money only your time on a Sunday morning starting at 10 until 4 at the Federation Building on 1235A Rt 70, Lakewood, NJ.

Please call me at 609-709-3160 so I can let the Federation know



Our JCC caps are here in both Carolina blue and navy. You

can pick them up at the office during office hours or at any of our upcoming events. They are \$15 each and we think they will be big sellers. So get yours while the supply lasts and wear them proudly! THE SUPPLY IS RUNNING LOW - ONLY A FEW NAVY ARE LEFT.



We have had a lot of interest in the JCC collared polo shirts. They are a royal blue with the JCC of LBI logo and "The Place to Be" embroidered on the left front. We are waiting until the Spring to take orders and payment and hope to have sample sizes in the office. The shirts are \$25.00 each.

CELEBRATE A MILESTONE AT

who will be attending.

Lynn Berkowitz

READ THE LATEST ISSUE OF THE JEWISH JOURNAL ON
LINE: [JOURNAL](#)

*See page 6 for a picture of our Religious School getting ready to
bake Hamentashan*

SHOPRITE GIFT CARDS

Shoprite gift cards are now available for pick up at the following
three sites.

Use them to buy your groceries and the JCC of LBI will receive a
portion the purchase. **USE THESE FOR YOUR PASSOVER
SHOPPING!!!!!!**

Spray Beach

JCC Office

Pick up during office hours

609-492-4090

Barnegat

Call Jeri Riffle

609-290-9135

Harvey Cedars

Call Rona Stein

609-494-7399

GIFT SHOP

THE JCC OF LBI



Celebrate a special occasion
at the JCC of LBI. A
wedding, baby naming,
renewal of vows can have
special
meaning our beautiful
sanctuary which seats 124
people (can be opened to
more seating).

Your reception, special
birthday or anniversary
party can be accommodated
in the large social hall which
has a capacity for table
seating for 200 and can be
set up auditorium style for
280 persons. In addition
there is a kosher restaurant-
sized kitchen, two
classrooms and a library.

Here is the link to
view/download the following
forms and information: [JCC
RENTAL](#)

- Rental Application
- Rental Payment
Schedule
- Rental Contract
- JCC Rules &
Regulations
- List of Facility Fees

Come visit the JCC gift shop or go to [GIFT SHOP](#) and then call the JCC office 609-492-4090 for help in placing your order.

JCC INFORMATION

THE OFFICE IS LOCATED AT
2411 Long Beach Boulevard (24th Street)
Spray Beach, NJ 08008

ENTER THE BUILDING DURING OFFICE HOURS
THROUGH THE FRONT DOOR.

Mailing Address:

2411 Long Beach Blvd.
Spray Beach, NJ 08008

Telephone: 609-492-4090

FAX: 609-492-7550

email: jccoflbi@gmail.com

web site: www.jccoflbi.org

OFFICE HOURS:

MONDAY 9:00 AM - 1:30 PM

TUESDAY 9:00 AM - 1:30 PM

WEDNESDAY 9:00 AM - 1:30 PM

- List of Honoraria for Rabbi of the JCC of LBI

For further information, please contact: Director of Events Chairperson Sherry Fruchterman: 908-377-7314

NAME BADGES

If you did not order a name tag, we will be putting in another order. Here is the link for the form to order your name tag: [BADGES](#)

DOCUMENTS AND LINKS

[JUST CLICK AND YOU'RE THERE!!!](#)

[FEB - APRIL BULLETIN: BULLETIN](#)

[WEB SITE: JCC WEB SITE](#)

[PAVERS PAVERS](#)

[TREE OF LIFE TREE](#)

[SISTERHOOD GIFT SHOP CATALOG GIFT](#)

[JEWISH JOURNAL: JOURNAL](#)

THURSDAY 9:00 AM - 1:30 PM

FRIDAY - 9:00 AM - 1:30 PM

Office Staff:

Leslie Dinkfelt

Jeri Riffle

Marcie Deutsch



Leslie, Marcie & Jeri

CONTACT INFORMATION:

Rabbi Michael S. Jay

mjayrab@gmail.com

Don Pripstein, JCC President

djrip@gmail.com

Yahrzeit Plaque Form:
[Plaque](#)

Kol Hakavod Donation
Form
[Kol Hakavod](#)

Torah Project Form
[Torah](#)

Sisterhood Dues
[Dues](#)

Jeri Riffle, JCC VP

jriff5@aol.com

VIEW THE FEB - APRIL BULLETIN

with this link

[BULLETIN](#)

E-mail Editor: Rose Valentine rvalen1963@aol.com

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https://www.facebook.com/pages/Jewish-Community-Center-of-Long-Beach-Island/345647489300?ref=br_tf

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