



Congregation Beth Mordecai

224 High Street, Perth Amboy NJ 08861

Office - 732-442-1373

Rabbi - 732-442-2431

February 2014

OfficeBethMordecai@gmail.com

SERVICES

Please see
page 5 for
events and
service times.

Officers of Beth Mordecai

President
-Norman Silverstein

Vice-President
-Alan Roy

Treasurer
-Matt Richter

Secretary
-Scott Gursky

Executive Director
-Elliot Rubin

Like Us
On
Facebook

Save the Date

Please mark your calendars for a

“Homecoming Weekend”

March 14th - 16th, 2014

***Schmooze ! Eat ! Reconnect !
Reminisce ! Celebrate Purim !***

We are in the process of planning a glorious weekend celebration and reunion **for all** those who have called or call Beth Mordecai their home.

We urge you to join us and be a part of what will be a very memorable weekend.

If you are in contact with anyone whom you think might be interested in attending, please forward his/her/their contact information to

homecomingbethmordecai@yahoo.com

or Cheryl August 215 West 92nd Street, NY, NY 10025:

Preparing for Homecoming: Sharing the Stories of Our Unique Torah



I recently learned of a new, fascinating piece of technology – a television that allows you to watch two programs simultaneously. This new \$9,000 TV from Samsung uses the technology of 3D glasses (with embedded earpieces) to allow couples to watch two different shows on the same television. One of the advertisements for this “multi-view” function touts this feature as allowing the user to “experience viewing pleasure,” perhaps because “multi-view” ends all debate over who controls what to watch on TV. Yet, as one couple found out, the experience of sitting on the same couch to watch two different shows controlled by separate headgear could be a “lonely” experience. The space on the couch between them got bigger and the conversations about their “stories” on TV became sparser. Though there may be times when this multi-view experience can be a positive and

helpful tool (and I admit that I am attracted to its unique technology), I think this television is a cautionary tale on how we can feel all alone even when it seems that we’re doing something together.

I mentioned in one of my previous journal entries how the Talmud teaches us that “Torah can only be acquired in a community,” which, I believe, is because “[Torah] becomes something more, something larger, when we open ourselves to hearing the interpretations of other lovers of Torah.” In other words, the stories from the Torah, like stories on TV, are more interesting and more meaningful when we share them together. We may disagree on which stories to “watch,” and we may disagree on the interpretations of what those stories mean, but it’s all a part of the fun of having a shared experience.

Yet, we don’t have to always be in the same room to share each other’s Torah. The irony of the multi-view TV is that it uses technology to turn a shared moment into a solitary one, even though technology is a great tool for turning solitary moments into social ones. Whether it’s through my online parashah class, our interactions over Facebook, reading and discussing my journal entries or these bulletins, there are many ways in which we can use technology to *deepen* our shared engagement around Torah despite our physical distances.

Yet, there is still nothing like a shared experience in the physical realm to be able to share our unique Torah with one another. That is why the **Beth Mordecai Homecoming Weekend on March 14-16** is so critical. It’s a chance to bring together a worldwide Beth Mordecai community, with whom we usually only interact through virtual means, into a shared social space to realize that we have some great “unique Torah” to share with one another. Whether that Torah contains the stories of learning from Beth Mordecai’s illustrious clergy, like Rabbi Barry Dov Schwartz and Rabbi Melinda Zalma who will both be attending, or it contains the stories of Jewish life in Perth Amboy from the past *and* in the present, or it contains stories that reflect the multiplicity of views on the meaning of being affiliated with Beth Mordecai, sharing that unique Torah can make us feel like we are a part of something larger than ourselves. It will remind us that no matter where we live, no matter how close or how far away we are geographically from one another, we will never be “lonely” when we acquire Torah together at Beth Mordecai.

13 Inspiring IDF Stories from 2013



<http://www.idfblog.com/2013/12/29/13-inspiring-idf-stories-from-2013/>

Beth Mordecai is pleased to announce that we have a new “Caring Committee” that will do out reach to those who cannot get out, are ill at home, or in the hospital and would like some help, or an ear to speak to.

Please call the committee chairperson if you would like to contact us.

Sherry Weber at 908-756-7854.

What Is and Isn't Wrong with Prayer



<http://www.algemeiner.com/2014/01/19/what-is-and-isnt-wrong-with-prayer/>

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Brendan J. Flynn Mgr.

NJ Lic. No 2958
James J. Flynn Mgr NJ Lic No 4152

**Please Tell
Our
Advertisers You
Saw Their
Ad In
Our Bulletin**

Happy Birthday

February



Benjamin Block*

Shirley Levinson*

Deborah V. Adler*

Claire Bennett*

Susan Trager*

Lori Miskoff*

Dion Roy*

Toby Marcus*

Carol Gale Einhorn*

Marian Kaufman*

Betty Fertik*



*Friday night February 7th.,
6:30 pm
Family Shabbat service
Grandparents, Parents
& Kids Welcome*

**White Out Friday Night
Services at 8 pm
February 21**

**Please RSVP only for
Dinner, \$18@ person
Singing, Dancing &
Prayer, all in one evening.**

**Think of it as Shabbat by
the Sea without water.**

Services and Events

February

Friday, February 7 -- Family Shabbat **6:30 pm**
Friday, February 21 -- White Out Friday Night

March

Saturday, March 1 -- Family Shabbat **11 am**
Friday, March 14 -- Sunday, March 16 -- Reunion Weekend
Sunday, March 16 -- Community Purim Carnival Mar 16

April

Friday, April 4 -- Family Shabbat **6:30 pm**
Saturday, April 12 -- Cantorial Showcase
Tuesday night, April 15 -- BM Communal Seder
Monday, April 21 -- Yizkor

May

Saturday, May 3 -- Family Shabbat **11am**
Saturday, May 31 -- Cantorial Showcase + Scholar



What's on our Facebook page?

(www.facebook.com/CongregationBethMordecai)

KIDZ KORNER

(Sundays, Tuesdays, & Thursdays @ 2 pm)

JEWISH CURRENT

EVENTS UPDATE (Mondays & Wednesdays @ 2 pm)

BLAST FROM THE PAST

(Wednesdays and Thursdays @ 5 pm)

RABBI'S JOURNAL (Daily)

ONLINE PARASHAH

CLASS (Fridays @ 12:30 pm)

PLUS Israeli news, interesting articles, fun videos, communal conversations, advertisements and much, much more!

Our Facebook page: Your daily source to connect with your Jewish Home for the Soul!

IF YOU NEED A RIDE TO SYNAGOGUE FOR SERVICES PLEASE CONTACT OUR OFFICE

Here are some opportunities to donate to Beth Mordecai:

- Rabbi Discretionary Fund
- Programming Fund
- Temple Fund
- Sisterhood Tribute Fund
- Sponsor Shabbat evening Oneg 50.00
- Sponsor Shabbat morning Kiddush 100.00
- Memorial Tablet 300.00
- Memorial Plaque 1200.00

Please use form to mail a donation.

Send to:

Address:

In Honor Of/In Memory Of/Other

Name & address of contributor:

Amount of Gift:

\$ _____

Please indicate to which fund you are donating:

- Friday night Oneg \$50
- Shabbat morning Kiddush \$100
- Programming Fund
- Rabbi's Discretionary Fund
- Sisterhood Tribute Fund
- Temple Fund
- Memorial Tablet \$300
- Memorial Plaque \$1200

Please send this form with a check to:
Congregation Beth Mordecai
224 High Street
Perth Amboy, NJ 08861

To donate on line with Paypal, click below.

<http://bethmordecai.org/donate/>

Friday Candle Lighting Times – February

Feb 7 5:05 pm

Feb 14 5:13 pm

Feb 21 5:25 pm

Feb 28 5:29 pm



Perth Amboy Time

For your zip code times please click link below.
[Hebcal.com](http://www.hebcal.com)

<http://www.hebcal.com/hebcal/?v=1;geo=zip;zip=08861;m=72;vis=on;month=6;year=2013;nh=on;nx=on;s=on;c=on;mf=on;ss=on;tz=-5;dst=usa>

If there is some Nuus that you would like us to know about please send an email to the office.

We want to hear from you.

OfficeBethMordecai@gmail.com

We received this email from Scotland. Does anybody have any information to help him out? If you do please email us or calls us and we will pass it on. Thanks

Good Day from Scotland

I am writing in the hope that you may be able to assist in my research.

My maternal family name was Goldberger and in his memoirs my Grandfather Harry Goldberger from Poland who died in England in 1958 mentions his Uncle Samuel ('who went to America') and his wife and their son (his cousin) Joe, whom I understand to be the Dr Joseph Goldberger of pellagra fame,

I am having difficulty establishing a common link between Harry and Joseph (who should share a grandfather) and wonder if you can help in any way with information on Samuel and Sarah who were members of Beth Mordecai in the early years of the 20th Century. Any information would be greatly appreciated; in particular I am trying to identify Samuel's parents, who according to our family records, should be a man called Abraham and his wife. Unfortunately the dates do not march up! I know Samuel had at least two sons from a previous marriage, Jacob and Max.

I do hope you can help solve this puzzle!

With kind regards

Steven

**Dr Steven B Kayne
Glasgow, Scotland**

Congregation Beth Mordecai Family:

"It's never too late to come home!"

Remember them?



**Do you remember... *Our beautiful Sanctuary?
*Hebrew school plays? *The warm atmosphere?
*Jewish Perth Amboy?**

**Join family & friends to schmooze & reminisce
at our first...Homecoming Weekend!**

March 14-16, 2014.

to register go to www.BethMordecai.org

In Loving Memory We Remember...



IN MEMORY OF:

Max Saverslak & Rachel Adams
in loving memory of Wallace Adams
Beatrice Saverslak
Irving Saverslak
Paul Sherman
Albert Beckman
Yisha Okner by Barbara Eisner
Max Goldberger
Fay Goldman
Anna Pliskin
Philip Kossowsky
David Goldberg
Nathan Lipman
Frank Gold
Fay Solomon
Dinah Gorelick
Solly Cholom

BY:

Adams, Hannah Rose
Adams, Hannah Rose
Adams, Hannah Rose
Adams, Hannah Rose
Bernhardt, E. Fred & Rhona
Buchbinder, Gail
Eisner, Barbara
Goldberger, William & Marcia
Hannoch, Franklin & Anita
Kopald, Susan
Kossowsky, Joan
Levine & family, Bernard & Gilda
Lipman, Janet
Reibman, Gordon & Elaine
Solomon, Lea
Roy, Alan & Vardi
Roy, Alan & Vardi

**We were just informed of the passing of former & current members:
Mike Seidel z*l
Dr. William Spitz z*l**

Please tell us if you recognize anyone pictured here.

It is an undated photo.

There are some names on the back in pencil that are hard to read. They are...

Dora Goldberger, Elsie Goldberger, Polkowitz,



HOMEMADE ENGLISH MUFFINS

It sounds really crazy, but we use pizza dough.



By [Gabi Moskowitz](#)

PUBLISHED: JANUARY 8, 2014

I stole this idea from Arizmendi, one of my favorite San Francisco bakeries. They make outrageously good pizza dough, which they also use to make bialys, focaccia, and a daily pie. One Sunday morning, I stopped in early to pick up some treats for a brunch I was hosting, and a bag of house-made English muffins caught my eye. “How do you make these?” I asked the cashier, holding them up to her. She leaned in and whispered, “It sounds really crazy, but we use our pizza dough. We just throw them on the grill. They’re amazing.” Never before have I felt so culinarily understood. Yes. Pizza dough. Duh. Oh, how I wished I had thought of that when I was writing my book. But no matter, I’ve done it now. These will kick your egg sandwich or butter and jam into complete overdrive. They are toasty, chewy, and crisp, all at the same time. Note: If you’re going to freeze them (and they freeze really well), be sure to fork-split them first (instructions below).

INGREDIENTS

flour for rolling *Pantry*

1 recipe pizza dough or 1 pound of store-bought pizza dough *\$1.50*

cornmeal, for dusting *optional*

Total cost of ingredients: \$1.50

DIRECTIONS

Sprinkle about 1/4 cup cornmeal on a plate. Set aside.

Lightly flour a clean, dry work surface and place your pizza dough on it.

Roll the pizza dough out into a 9-inch circle, about 3/4-inch thick.

Use a mason jar, biscuit cutter, or water glass to cut out dough circles that are approximately 3 inches in diameter. You should have about 10.

Paint a light coating of water over one side of a dough round.

Lightly dip the water-painted dough round into the cornmeal, if using.

Repeat the dough-painting and dipping process with each dough round.

Arrange the dough circles on a floured or parchment paper-lined baking sheet, cornmeal side-up. Cover loosely with plastic wrap.

Let rise for 20 minutes.

Heat a large, heavy-bottomed pan or griddle (preferably cast-iron) over medium-low heat.

Working in batches, cook the dough rounds, cornmeal side-down, for about 10 minutes (use a spatula to check their bottoms to make sure that they do not burn). They should puff up nicely.

Flip the muffins and cook on the other side, this time for 7-8 minutes. Once they’ve cooked, remove from the pan and let them cool slightly.

To split, poke the muffins gently in the sides with a fork, so they come apart easily. Pull the sides of the English muffin apart. Toast, butter, and enjoy.

Serves 10.