

Temple Beth Sholom News


Vol. 3, No. 8 | April 2025



Rabbi David Grossman

Rabbi Joshua Grossman

President Patrick Guiney

Candle		Lighting
4/04 6:55 pm		4/18 7:11 pm
4/11 7:03 pm		4/25 7:19 pm

From the Rabbi's Office

In the weeks that lead up to the middle of the Hebrew month of Nisan and the great festival of Pesach, we find it can be a perfect time for reflection. Over these coming weeks, and especially during the holiday itself, we will hear the word FREEDOM used so frequently. We are told to keep in mind that during the observance of Pesach the freedom we commemorate is that of our ancestors' deliverance from Egyptian slavery. As we do each and every year, we'll mark our birth as a free people, while at the also observing the religious significance of the holiday.

For thousands of years Jews worldwide have gathered with family and friends for the first nights of Pesach with the same goal. This is our time to retell the story of our people and of Moses and our liberation from bondage. We consider our other festivals; on Sukkot we relive our days of living in portable, temporary structures in the wilderness, and on Shavuot we celebrate the giving of our Torah. So, what makes Pesach so special as we recreate our departure from Egypt?

Pesach brings with it many iconic ideas, events and items. Is it the matzah, the bread of affliction which we will eat in place of all forms of Chametz for the (long) eight days of celebration. Or maybe the Yizkor service, offered on the final day of the holiday, providing us a chance to connect with our lost loved ones. Perhaps it is the holiday's connection to springtime and renewal, which is always a welcome feeling after a long, cold winter. Each of these examples are wonderfully important, BUT none are as powerful as the Passover Seder.

Our instruction manual for the Seder, the Haggadah, gives us a step-by-step outline as to how we are meant to engage the youngest generation in our shared past. The objective of both nights of the Passover Seder is to embolden our children to not only ask and learn about our history, but to encourage their participation in the rituals of the nights. For both our children and elders, there is a levity, a joyousness, and a casual element to many of our Seders.

For us adults, the Seder can be meaningful as well. Not only because of the four cups of wine, or the delicious meal, but in some of the basic ideas of the festival. We are told that in each generation we must reclaim our freedom, and in each generation we must regard ourselves as having been *personally* freed from Egypt. Like no other holiday, Pesach connects us directly to our greatest leaders, Moses and

Miriam and Aaron, along with each of the generations of Jewish suffering and redemption before our own. Together we gain healing and warmth from our circle of friends and family during our gathering for each Seder.

On Sunday April 13th we will exercise our invaluable freedom to its fullest with our Beth Sholom community Seder. We hope that you and your families will join your friends in our shul for food and song and the retelling of God's greatest gift to we Jews, our freedom.

During these days leading up Pesach, it's all too easy to be caught up in the preparations, the cooking, and the planning. We all might benefit from a step back to recognize the joy of the season and the luxuries of our freedoms all too easily taken for granted.

Wishing everyone a blessed spring season, a Chag Sameach, and a Zissen Pesach.

B'Shalom, Rabbis David & Joshua

From the President

TBS is busy, busy, busy the next few months!

Please sign up as early as possible to attend the wonderful Second Night **Passover** Dinner during April/Nissan. (Read on within these pages for more information). We will also be celebrating **Lag B'Omer** at Wampatuck State Park in May/Iyar, we have a pending Sunday Sports Breakfast (TBA), and a chance to attend the Jewish Heritage night at Fenway Park at the Red Sox /Mets game. During June/Sivan is **Shavuot**. We are looking for YOU to provide a 10-minute or so presentation on a Jewish topic of your choice. (Let Rabbi Joshua or myself know that you will be giving a presentation. Even if you don't give a presentation, it is good to attend and be together to learn, celebrate spiritual renewal, and commemorate the giving of the Torah to Moses). Shavuot means "weeks" and we will be counting the Omer from Passover to Shavuot. Like growing wheat, the Kabbalist tradition calls this a period of inner growth, a chance to work on yourself through reflection and personal development. Each week of the Omer also represents "chesed", or different weekly periods of loving kindness. Lastly, there will be multiple Friday night and Saturday morning Shabbat services each month we can participate in. (Check your weekly email for times and dates).

See you there!!!

Patrick Guiney, President

Inside – enjoy a few 'tried and true' recipes for Pesach! The menu for the week can be both wonderful and at times, trying. Enjoy some recipes shared by fellow congregants!

Pesach is almost here but it's not too late to take part!!

RSVP for the Seder at this [LINK](#) by April 2nd



All are Welcome!

Community PASSOVER SEDER
Tuesday, April 13 6:00 pm

Join your Temple Beth Sholom community in celebrating a Family Friendly Second Seder led by Rabbi David & Rabbi Joshua Grossman

Retell the story, Enjoy the music, Drink the 4 cups,
Partake of a Kosher for Passover dinner
prepared by Zayde's (with Vegan option)

Adults - \$40 Children 12 y.o. and under - free
RSVP by April 2nd at <http://www.tbshull.org/second-seder-rsvp.html>
(or call the Temple Office)

Please consider sponsoring - help to defray the cost of this program
Gold - \$144 (includes 2 dinners)
Silver - \$72 (includes 1 dinner)

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Passover Greetings - 5785

Wish your Temple Beth Sholom community

“Chag Sameach Pesach”

Click on the [LINK](#)

to take part

The cost is a Chai donation of \$18

THANK YOU

(Deadline April 7th)



שטר הרשאה למכירת חמץ תשע"ט

Document of Authorization for the Sale of Chametz 5785

Note: If possible, all chametz – food not acceptable during Pesah (Passover), or materials containing such unacceptable food – should be destroyed or given away before the holiday begins. Should this be impossible, the hametz may be stored in such a way that we are sure not to use it during the holiday and its actual ownership is transferred to a non-Jew. Please sign the form below.

KNOW ALL PEOPLE BY THESE PRESENTS: That I, the undersigned do hereby make and appoint Joshua L. Grossman my true and lawful representative to act in my place and stead, for me and in my name and in my behalf, to sell all hametz owned and possessed by me, knowingly or unknowingly, as stated in the Torah and defined by the sages of Israel (e.g., hametz; hashash hametz –suspect hametz; and all kinds of ta'aromet chametz – chametz mixtures); also, chametz that tends to harden and to adhere to the surface of pans, pots, or other cooking or eating utensils, of whatsoever nature - but not the pans, pots, or other cooking and eating utensils themselves - and to lease all places wherein the aforementioned hametz owned or possessed by me may be found, especially in the premises located at the address below.

Joshua L. Grossman has the full authority and power to sell said chametz and to lease said place or places where in said chametz may be found, upon terms and conditions as discretion dictates. Joshua L. Grossman has the full power and authority to assign or appoint a substitute or substitutes to act in my behalf with all the same powers and authority that I have invested in the rabbi and I do hereby ratify and confirm all that Joshua L. Grossman or a substitute lawfully does or causes to be done by virtue of these presents.

And to this hereby affix my signature on this _____ of _____ in the year 2025

Name and Signature: _____

Address _____

Location(s) of chametz: _____

Instructions for accessing chametz: _____

It is customary to include a contribution to our community's *Maot Chitim* (wheat money). *Maot Chitim* is an ancient custom in which Jews provide funds to other Jews in need for the purchase of Passover food.

Inspired by the passage from the Haggadah, "*All who are hungry, let them enter and eat; all who are in need, let them come celebrate Pesach*"

I enclose \$ _____ for the *Maot Chitim* (*checks may be made out to Rabbi's Discretionary Fund*).

Please complete this form and return no later than April 11, 2025

APRIL SERVICES

Friday, Apr 4, 7:00 pm
 Saturday, Apr 5, 9:30 am
 Friday, Apr 11, 7:00 pm
 Sunday, Apr 13, 9:30 am *Pesach Day 1*
 Friday, Apr 18, 7:00 pm
 Sunday, Apr 20, 9:30 am *Pesach Day 8 Yizkor*
 Friday, Apr 25, 7:00 pm

**Key Passover Dates/Times**

Search for Hametz on 4/10 (evening)
 STOP eating hametz on 4/11 (11:40 am)
 BURN hametz on 4/11 by 11:50 AM
 RECITE the nullification on 4/12,(Shabbat) by 11:50 am
 FIRST SEDER 4/12
 Community SECOND SEDER 4/13 6:00 pm
 Eating hametz can resume 4/20 after 8:00 pm

Mazal Tov

To the Mullenhof family on the naming of baby Sloane
 To Bev Park on Elyse Park Ettingers recent journey to Auschwitz and on her grandson's gap year in Israel

Social Action

The Hull Beautification Committee is holding an all weekend all town clean up. The Social Action Committee is hoping to have members of the Temple help us on **Sunday, April 27th clean up** the grounds of the Temple, including the parking lot and Temple Israel. The Hull Beautification Committee is excited to have Temple Beth Shalom participate in this event. They will give us specific garbage bags for us to use and the DPW will pick them up. They said if we take a picture of our event, they will use it for the Hull Times (free publicity for TBS). Please show up on April 27th to help support this event.

Our food drive for Wellspring is well underway. As we do our spring cleaning for Passover, consider donating any food, cleaning projects and hygiene products. There is a bin for donations at the back door of the Temple. Donations will take place until the start of Passover, April 12th.

If you have any ideas for the Social Action Committee and/or would like to get involved, please email Fran Barth at franbarth@comcast.net.

Fran Barth, Chair, Social Action Committee

Programming

On Thursday, March 13, we held a lively and spirited Purim Celebration: silly skits had the crowd laughing in between reading the Megillah and noshing on appetizers. Our service was enhanced by the musical talents of Cantor Robbie Solomon who joined our Rabbis, David and Joshua Grossman, in leading services. Many people wore creative costumes, kids dabbled in some Purim related artwork and we all enjoyed a lovely, kosher Prime rib Dinner catered by our very own Diane Grossman. A special thank you to Diane Grossman, Linda Pitler, David Grossman, Joshua Grossman, Robbie Solomon, Alan Colman, Richie Albert, Harriet Andler, Patrick Guiney and Cassie Hauber for all their help in putting this event together!



Monday, March 24 TBS Reads met to discuss the book *The Flying Camel: Essays on Identity by Women of North African and Middle Eastern Jewish Heritage* by Loolwa Khazzoom

Our next book will be ***Kantika* by Elizabeth Graver**, a fictionalized, multigenerational saga inspired by the author's grandmother's story, blending fact and fiction to explore the Sephardic Jewish experience following the family's journey from Istanbul to Barcelona, Havana, and ultimately New York, exploring themes of displacement, cultural preservation, and women's strength. Elizabeth Graver will be here in Hull, thanks to the Hull Public Library, **SUNDAY, JUNE 8 2:00—4:00 PM Nantasket Beach Resort 45 Hull Shore Dr, Hull, MA, 02045**. *This program is sponsored by the Mass Book Awards Speakers Bureau and is presented in collaboration with the Massachusetts Center for the Book. You can register for the event at the [Hull Public Library](http://HullPublicLibrary.com) website.*

In April:

Sunday, April 13, 6:00 pm Second Night Community Seder
 Wednesday, April 23 6:45 pm, Yom HaShoah
 Sunday, April 27 10:00 am Marta Castelo from Stanestky Memorial Chapel will facilitate a discussion about Jewish customs, preparations and choices when faced with End of Life issues.

In May:

Thursday, May 1, Yom HaAtzmaut
 Friday May 16, Lag B'Omer@ Wompatuck State Park
 Sunday, May 18 10 AM Annual Sports Breakfast
 Monday, May 19 6:45PM Jewish Heritage Night at Fenway Park: [Red Sox v Mets Call the office for tickets \$44.50 Grand Stand].

Karen Augenstern, Chair, Programming Committee

House Committee

House committee has been meeting monthly and a number of initiatives are underway. We have engaged the cleaning services of Aleta Sordello's team on a periodic schedule. The crew does a lovely job and is extremely efficient. We are seeking an 'ad hoc' arrangement with a handyman to tackle small maintenance jobs around the synagogue. We do have a few names, but if you know of a reliable skilled person, please contact the Temple office!

The front entrance/portico appears to have weather damage to the brick façade as well as one of the supporting beams. We've received bids for the work and are in the process of assessing them. Thank you to Jonathan Millen for erecting an interim support strut.

New chairs have been ordered for the sanctuary. Delivery is anticipated mid-May.

Thanks to Steve Greenberg for maintaining the yahrzeit lights in the chapel! And thanks as well to Chris Yaris and his team from the Grass Guy for keeping our exterior lawn looking good!



Jewish Culture and Conversation

Join Rabbi Joshua on Wednesdays at 6:45 pm (in person or on zoom)

April 2nd, April 9th

April 23rd – Yom HaShoah

April 30th – Yom HaZikaron/Yom HaAtzmaut



Listen, Learn, and share your thoughts!



For a full list of on-line programs or to register for any of the above, click this [LINK](#)
Contact Karen at tbshullprogramming@gmail.com to register for the Members Only Programs through OCCSP.

Sacred Spaces and Holydays: Forging Israeli Identity (2-part series) – April 6, 17 at 1:00 pm

Zionism Today: Back to the Future (3-part series) – April 8, April 13, April 20 at 3:30 pm

Todah Rabbah – Donations

Thank you to all who have made donations in honor or in memory of loved ones and in doing so support our community.

[CLICK HERE FOR OUR ONLINE REQUEST FORM](#)

<p>In Memory Of</p> <p>Judy Kalish Augie & Karen Augenstern Nancy & Glen Gold</p> <p>Yahrzeit Of</p> <p>My Father Rem Smolyar Diane Zlotnikov</p> <p>Todah Rabbah</p> <p>Karen Augenstern Mary Belgard Jean Connolly Jean Connolly Mary Belgard Steven Greenberg Patrick Guiney</p>	<p>Mazal Tov/Welcome</p> <p>Diane & Vadim Zlotnikov Jean Connolly</p> <p>Mazal Tov</p> <p>The birth of Sloane Capri Fallon Jean Connolly Harriet Andler & Patrick Guiney</p> <p>The birth of Debbie & Jonathan Forman’s grandson Mary & Scott Belgard</p> <p>Fred Tobman’s Birthday Mary & Scott Belgard</p>
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You are cordially invited to become part of the Honor Roll

The Honor Roll board, located in the hallway near the Asnes Chapel, displays name plaques of many wonderful people. The Honor Roll has been in existence for over 60 years. It was created by many of our founding members. New Honor Roll members will be able to view your engraved nameplate when they are affixed to the Honor Roll board. The Honor Roll can also include names of parents and grandparents who are no longer with us. It also can include couples who have lost their spouse. This is a loving way to keep a loved one’s name alive.

ANNUAL HONOR ROLL MEMBERSHIP is available for a donation of \$108.00 and is automatically renewed every year in the spring.

PERMANENT HONOR ROLL MEMBERSHIP is also available for a one-time donation of \$1,800.00.

MULTIPLE HONOR ROLL MEMBERSHIPS are available for those wishing to add additional nameplates in honor of or in memory of loved ones.

TO ENROLL IN THE HONOR ROLL or for more information please email the Temple Office at templebethhull@gmail.com or call the Temple Office at 781-925-0091



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RESOURCES:

To review the Rabbinical Assembly Guide for Passover click on the following link: "[Rabbinical Assembly Pesah Guide](#)" It includes instructions on how to prepare your kitchen and what foods are permitted and prohibited.

For a complete listing of commercially available Kosher for Passover products, click on the following link: "[Kosher for Passover Food Guide](#)"

A FEW RECIPES TO HELP "MIX IT UP" THIS YEAR:

Everyone has favorite recipes for the holiday, whether from Bubbe or Mom. Still the intermediate days can be challenging. Enclosed are some favorites that you can try – simple, tasty, something new!

**LEMON SPONGE PUDDING (Elaine Greenblatt)**

A luscious lemon filling with its own sponge cake topping!

Ingredients

1 c. sugar
 ¼ c. cake meal
 ½ tsp. potato starch
 1/8 tsp. salt
 2 Tbsp. oil or melted shortening
 5 Tbsp. lemon juice
 1 tsp. lemon rind (grated)
 2 eggs separated
 1 c. water

Directions

Combine dry ingredients in a large bowl. Stir in the oil, lemon juice, grated lemon rind.

In a small bowl, beat the egg yolks with water, then add to the dry ingredients and mix well.

In another clean small bowl beat the egg whites at high speed until stiff peaks form. Fold the beaten whites into the cake mixture. Pour batter into a 1 ½ quart casserole or 6 custard cups. Set the casserole or cups into a pan with 1 inch of hot water. Bake in a pre-heated 350 degree oven for 40-50 minutes. Serve warm or cold.

**' SANDY ABEL'S PASSOVER BROWNIES (Mary Belgard)**

SO good you'd never guess they were for pesach!

Ingredients

7 oz bittersweet chocolate (can use chips)
 1/2 c. butter or pareve margarine
 4 eggs
 1 1/3 c. sugar
 1 c. cake meal
 1 c. chopped nuts (optional)
 1/2 tsp salt

Directions

Melt the chocolate with butter, stir together

Beat the sugar and eggs until smooth. Add the melted butter and chocolate and mix. Add the cake meal and beat well. If desired add nuts and mix in by hand.

Bake in 9x13 pan in a pre-heated 325 degree oven for approximately 20 minutes. Check for doneness with toothpick. Cool completely before cutting into squares.

**MATZAH MEAL PANCAKES (Fran Barth)****Ingredients**

3 eggs
 1/2 cup matza meal
 1/2 cup milk
 drop of sugar

Directions

Mix all ingredients together well.

Refrigerate for 20-30 minutes until thickens.

Cook in oil on stove. Turn over so each side is browned.

Sprinkle sugar on top before serving.

PESACH MANDEL BREAD (Linda Pitler)**Ingredients**

3/4 c. sugar
 6 tbsp shortening or oil
 1/8 tsp salt
 3 eggs
 1/2 c. matzoh meal
 1/2 c. cake meal
 1/2 c. chocolate chips



Topping: 1 tbsp sugar, 1/4 tsp cinnamon

Directions

Preheat oven to 350 degrees. Beat sugar, shortening or oil and salt; then beat in eggs one at a time. Stir in matzoh meal and cake meal. Fold in choc chips. Sprinkle top with the additional sugar and cinnamon.

Shape into loaf and bake for 20 minutes, remove from oven, let cool a little bit and cut into strips. Turn slices onto side bake again until desired level of crispness is reached – approx. 10 minutes.

NOTE: if the dough feels too sticky, add in a few tsps. of cake meal. The recipe can be doubled.

PASSOVER APPLE KUGEL (Fran Barth)**Ingredients**

3 cups farfel
 3 eggs, well beaten
 1/2 cup sugar
 1/4 cup melted margarine
 1 teaspoon cinnamon
 1-2 apples peeled and chopped

**Directions**

Preheat oven to 350. Moisten farfel in strainer under water just till soft, drain excess water.

Beat eggs, add sugar, cinnamon. Add melted margarine, mix till well blended. Stir in farfel and apples. Place in greased pan, uncovered.

Bake 45 minutes or till brown.

GREEN BEANS WITH GARLIC & LEMON (kitnyot)**Ingredients**

1 ½ lbs green beans trimmed (can use frozen whole)
 2 Tbsp margarine
 2 Tbsp olive oil
 2 Large garlic cloves minced
 1 Tbsp grated lemon peel
 ¼ cup chopped parsley

Directions

Cook beans in large pot of salted, boiling water for 4 minutes – should be crisp not limp. Drain and place beans in a bowl of ice water to halt cooking. Drain well.

Melt margarine with the oil in skillet over medium heat. Add garlic and stir (don't brown you just want garlic to infuse the oil); then add beans until heated through (about 5 minutes). Stir in parsley and lemon peel. Season to taste with salt and pepper. Transfer to serving platter or bowl.

JAMIE GELLERS SMASHED SWEET POTATOES**Ingredients**

3 medium sweet potatoes, scrubbed
 2 Tbsp extra virgin olive oil
 2 Tbsp za'atar
 ½ tsp kosher salt

Directions

Microwave the whole sweet potatoes for 10 mins.

Preheat oven to 450 degrees

Once microwaved, cut potatoes into quarters

On a parchment or foil lined baking sheet, lay out the potatoes and smash the pieces with a potato masher (or a heavy can)

Drizzle each with olive oil, sprinkle with za'atar, bake at 450 for 20-25 minutes til crispy.

Note: substitute cinnamon sugar for za'atar if desired.

SPINACH SOUFFLE - Dairy for Passover (Mary Belgard)

Make ahead, great for breakfast or lunch

Ingredients

6 eggs
 1 pkg frozen chopped spinach
 ½ cup milk
 8 oz sliced fresh mushrooms
 ½ large red onion
 1 cup mozzarella
 4 tbsp matzah cake meal
 salt, pepper, nutmeg to taste

**Directions**

Scramble eggs, add milk, seasonings. Defrost spinach in microwave until tender (not cooked). Squeeze excess water out. Sautee onion & mushroom in olive oil spray + 2 tsp butter until soft.

Add spinach to egg/milk mixture, mix thoroughly. Add most of cheese and mix well (reserve ¼ cup of cheese to top the casserole). Stir in mushrooms & onions; add matzah meal and mix thoroughly.

Pour into well-greased glass 8 x 8" pan. Top with reserved cheese. Bake at 350 for 45 mins (or until top is golden).

When cool, cut into servings; can be served warm or chilled.