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TOHC MISSION

Our mission is to be a spiritual, educational, and social home for our Jewish community and to enhance the lives of our congregants and community at large. As we embrace our Jewish traditions, we are able to support one another through times of sadness and joy as well as further the Jewish vision of worldwide justice and peace.

Chai Times

TEMPLE OF THE HIGH COUNTRY



President's Message

The High Holidays are past, and most of our part time residents are totally ensconced in their winter locale. One of my Florida friends has said that when it gets too hot in Sarasota, and it is time to turn on the AC, they come back to the mountains. Conversely when it gets too cold here and it is time to turn on the heat, they head back to Sarasota.

I hope many people had a chance to see our Hillel students conduct a Friday evening service while you were here. ASU Hillel actually sponsored a state wide Hillel weekend, November 13th and 14th. We had 65 people for the service, with about 40 students from various universities besides our own Hillel students. It was so great to see so many young people involved in their religion.

These students are our next generation and I am proud of them. It is not because I am their club advisor, but because they are dedicated to their religion, and as several of them have said to me, this is OUR Temple away from home. Once again, as I stated during my presidential speech during the HH, it would be great if some congregants would send in a donation earmarked for these Hillel dinners.

We will be going to our alternating winter schedule for December thru March. On the first and third weeks of the month, we will have services on Friday evenings, and on weeks 2 and 4, they are conducted on Saturday mornings.

Chanukah is here, and we will be fortunate to have Rabbi Roberts here to lead our services and partake in our latka/ potluck dinner. A big thanks to Rabbi Roberts, Erika Siegel and Joanna Weintraub and her daughter Sadye for agreeing to assist with preparing the latkas.

Wherever you might be for Chanukah, Elaine and I wish that you all can experience your own miracle, and health and happiness as 2016 is quickly approaching.

News from the Sisterhood....

By Rosemary Horowitz

Women of a certain age or background did not usually get the chance to actively participate in the religious life of their synagogue. This is not the case in Boone, where we may be as active as we wish. For example, our sisterhood conducted the Shabbat Shuvah service on Friday, September 18th. Some women chose to read a passage in Hebrew by themselves or with others. Some decided to read in English. Whatever the case, the choice was theirs. The voice was theirs. Furthering our celebration of Jewish life, the sisterhood is having a Chanukah party on Sunday, December 6th. We will exchange “dirty dreidel” gifts, eat latkes, sing songs, light menorahs, and who knows what else. And ever mindful of the role of mitzvah in our lives, the sisterhood, under the direction of Erika Siegel, will be preparing and serving Christmas lunch at the Hospitality House on Friday, December 25th. Please join us for any or all of these activities. For more information, contact Rosemary Horowitz at tohcsisterhood@gmail.com.



Potato Latkas

INGREDIENTS

- 1 pound potatoes
- 1/2 cup finely chopped onion
- 1 large egg, lightly beaten
- 1/2 teaspoon salt
- 1/2 to 3/4 cup olive oil

PREPARATION

1. Preheat oven to 250°F.
2. Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.
3. Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt.
4. Heat 1/4 cup oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.

Rabbi's Message.....



Dear Congregants:

Many of you have heard the expression about Jewish Holy Days and how they came to be in existence. "They tried to kill us. We won. Now lets eat!"

In our Jewish humor there is also great wisdom and the way to live a faithful life. Judaism does not shy away that the world is a dangerous place to live. We know first hand, for hundreds of generations, the fear of terrorism from religious fanatics. The Holocaust, the Pogroms of Russia, the Inquisition, the Crusades and the list goes on and on.

I strongly affirm that we live in terrifying times. I know the terror personally. While in rabbinic school in Israel I had to don a gas mask every night during the First Persian Gulf War as missile headed my way. I live only a ¼ of a mile from Ground Zero and personally lived through 9/11 and was deeply involved in the response in NYC.

Judaism offers us much in these difficult times.

First, it reminds us, through the Hanukkah story, that times have always been difficult.

Second, the Hanukkah story **teaches** us that **times do get better, even if it does not feel like at this very moment.** Faith!

Third, Hanukkah reminds us during the shortest and darkest of days of the calendar that we can create light wherever we are – the responsibility is ours communally.

Finally, Hanukkah reminds us that we get through the difficult times of life by coming together with friends, family and those of the larger community. When we come together, we help take the darkness away that confronts each of us and the larger world.

May the Hanukkah story be our guide as we live in 2015 and 2016. I look forward to seeing you in Boone and being able to say over latkes: "They tried to kill us. We won. Now lets eat!"

Rabbi Stephen Roberts

November 20, 2015

RECENT DONATIONS

Donations Made to Honor Someone:

- Judy Prager & Nanci Beyer donated in Honor of Jamie Schaefer's Birthday.
- Morton & Emily Bertisch donated in Honor of being Great Grandparents to Victoria Paige Muchnick & Mason Blake Ramirez.

Donations Made in Memory of Someone:

- Barbara & Joshua Fierer donated in memory of David Gross.
- Dr. Sharon Slutsky donated \$100 in memory of her mother Jewel Fogel.

Thank You to all of our Donors!

Giving a donation to the Temple of the High Country , contributes to the ongoing programs and services that are provided by our Temple. It is also a wonderful way to show someone that you care!

Honor a friend or family member on any occasion, a birthday, anniversary, graduation, birth of a baby, or other special time, by making a donation to the Temple of the High Country in their name. A card will be sent from the Temple stating that the donation was made and will not specify a monetary amount. Please contact the Temple office at 828.266.9777 or Renee@TempleOfTheHighCountry.org for more information.

Now Available....

The Temple has 2 cemetery plots available in the Jewish section of Mount Lawn Cemetery in Boone, NC. They are for sale for \$1000 each (which is below market value). If you are interested in purchasing one of these beautiful plats, please call the Temple office at 828.266.9777.

Upcoming Events

Services:

Friday Dec. 4th at 6pm – Hillel Service & Potluck

Friday Dec. 11th at 6pm – led by Rabbi Roberts and Chanukah Party to follow

Saturday Dec. 12th at 10:30am – led by Rabbi Roberts

Friday Dec. 18th at 7pm

Saturday Dec. 26th at 10:30am

Hillel Service & Potluck:

Friday December 4th at 6pm ASU Hillel Students will lead service, afterwards we will be hosting a Potluck Dinner. Show your support of these amazing students by attending and bringing a non-dairy side dish, salad or dessert to share!

Rabbi Roberts Visiting:

Rabbi Roberts will be leading services Friday December 11th at 6pm and Saturday December 12th at 10:30am.

Chanukah Party:

The Temple of the High Country will be having their Chanukah Service and Party on Friday evening December 11th. The service which will be conducted by Rabbi Roberts starts at 6:00. Dinner to follow.

Rabbi Roberts, Erika Seigel, Joanna & Sadye Weintraub and others, will be in the kitchen making FRESH homemade latkes. How often can you say that your rabbi helped cook your Chanukah dinner? TOHC will provide latkes. Please bring a dairy dish: side dish, appetizer, salad and or dessert to share.

There is a strong need during the winter months for the food bank to help meet needs within our local community. Let's use our celebration to help others. If you are able, please bring a check made out to: Hunger & Health Coalition.

We ask that you RSVP to the Temple either by calling: 828-266-9777 or emailing to renee@templeofthehighcountry.org. We ask that you do this by Wednesday December 9 to assist us in our planning. Also when you RSVP please let Renee know if you could help either with setting up or cleaning up afterwards.

Children's Chanukah Party:

The Children's Sunday School is hosting a Chanukah Party on Sunday December 6th at 3pm. All ages welcome to join us for dreidel games and candle lighting.

Sisterhood:

The December Sisterhood meeting will be held on Sunday December 6th at 1pm and will be a Hanukkah Party!