



CBT Nu'z



Tishrei-Heshvan 5770, October 2009 * Congregation B'nai Torah, Olympia, Washington, U.S.A.

*October President's Message:
5770: The Year Ahead!*

Rosh Hashanah/Yom Kippur

On behalf of the entire congregation I would like to express our appreciation to Rabbi Bob Maslan, and others who assisted in the conducting of our High Holy Day services. They were inspirational, reflective of the Kavanah that we've striven to establish at CBT, and a tribute to everything that our "little Shul in the woods" has endeavored to provide over the years. While our numbers are small, the commitment of our members is strong and vibrant. I sincerely want to again wish everyone a sweet, happy, and healthy new year.

5770: What is on the Horizon for CBT

In recent weeks I have been approached by several of the members regarding suggestions for program offerings; changes in the Shabbat Kal services; and thoughts about how we can grow our membership. With regard to program offerings, it has been suggested that we reestablish a series of Saturday evening movie and game nights. We are also looking at the possibility of asking Rabbi Maslan to conduct a number of educational sessions during the year. One thought was that we could schedule 4 movie nights during the year, and of course tied into a food "event". Additionally, it was suggested that we have 2 game nights, during which members could engage in games of chance and schmooze. These thoughts will be brought before the Board for their consideration.

With respect to the Shabbat Kal service, held on the 4th Shabbat of the month, it was recommended that we go back to having a "learners" minyan on that Shabbat, directed at teaching willing members how to conduct portions of the service. While we are fortunate in being able to retain Rabbi Maslan for one weekend a month, there is an ongoing need to have other congregants fill in when he or Len Albert are unavailable.

Membership growth is a continuing concern for our little congregation. It is a subject that is constantly before us and one that we've not been able to adequately address. While we have much to offer, we've not been successful in enticing many new members. I welcome anyone's thoughts on this subject.

Drashim (Plural for Drash)

On a final note, there have been discussions at the Ritual Committee meeting that we should broaden the opportunity for members to contribute a Drash during the Shabbat services. During this month, we will try to recruit members to share their thoughts regarding either the parshat or haftarah for the week or any other subject relating to Jewish observance, philosophy, or practice. Interested members should contact me.

Stan Finkelstein
President

OLYMPIA SISTERHOOD

Sisterhood will meet on Tuesday, October 6, 7:30 PM at the home of Beth Dubey, Address: 624 Carlyon Ave. SE, Olympia, WA 98501. Please RSVP directly to Beth at bethdubey@msn.com or 360-352-5508. As we begin our Jewish New Year we also renew our Sisterhood memberships (\$18/year) so if you have not yet renewed, please do so at this time. Sisterhood memberships help us contribute Jewish reference books to those who become bat mitzvah and bar mitzvah throughout the year. We have designated October for collecting toiletries and basic household supplies to donate to a local charitable organization so please bring what you can. If you know of someone who would like to be added to the Sisterhood e-mail list, contact Donna Albert, DonnaLen@aol.com. Look forward to seeing you soon!

TEA & TSORAS

This is the new location for October (it used to be for November). Hope to see you there. Our meeting time will remain 6:00 pm. First coming up is next Tuesday.

October 13

Mercato

111 Market St NE, Olympia
360-528-3663

Let me know if you have any questions or comments.

Sue Cordas, slcordas@yahoo.com, 360-456-7367

D O N A T I O N S

Marjie and Stan Finkelstein made a contribution to the CBT Building Fund in honor of the birth of Shara Eva Perrin Coltoff, Granddaughter of Dr. Larry and Sharon Perrin

A donation was made to CBT from Beth Dubey in honor of the birth of Shara Eve Perrin Coltoff.

Larry and Sharon Perrin made a donation to CBT in honor of the birth of Shara Eve Perrin Coltoff.

Donna and Len Albert made a donation in memory of Len's father, William Albert.

Donations are always needed. Checks should be made out and mailed to:

**Congregation B'nai Torah
CBT Treasurer, P.O. Box 11432
Olympia, WA 98508-1432**

Current funds include:

Adult Education Fund, Building Fund, Kiddush Fund, Loan Fund,
Megillah Esther Fund, Memorial Book Fund, Morris Belling Leadership Fund,
Newsletter Fund, Prayer Book Fund, Youth Education

If you make a donation please let the editors at CBTnuz@live.know
so that we can make sure you are acknowledged promptly.

October Yahrzeits

25 Tishrei ~ October 13: Elsie Sahanow, mother of Sharon Perrin

27 Tishrei ~ October 15: Karen Wilson - mother of Penny Wilson

3 Heshvan ~ October 21: Larry Ferges, nephew of Dan Roselle

11 Heshvan ~ October 29: Solomon Wisenberg, Father of Dorothy Levinson

October CBT Birthdays and Anniversaries

October 13: Brigitte Ellen

October 19: Ronda Larson

October 28: Scott Gibson

Kosher Notes

Hevre, I received a call from Seth, the manager at the Albertsons on Pacific, right before Shabbat. He gave me an update on their kosher frozen section.

It will be restored, although not quite as big as it was before. He plans to put some sort of green tape on the shelves where the frozen foods are (in aisle 22) to identify the section. The one exception to this is that the Kineret frozen challot will be where the other frozen bread products are, near the pie crusts.

He also informed me that they are planning to add Bartenura "*Moscato D'Asti*" as a regular line item in their sparkling wine section.

He also told me he would try to get me a copy of their buying guides for kosher wines and for the vendor who stocks the kosher frozen foods. Once I get these, orders of items that are in these catalogs will be simple. We cannot, however, make special requests to have things from the Mercer Island store sent down - they don't have any process for that available.

I will keep you apprised as these things developed. At the same time, if this works, I would encourage you to shop there and buy some of these products, in order to keep this selection available to all.

Shavua tov and
Shannah Tovah Umetukah
Rabbi Jaron Matlow
Olympia, WA

Note: Rabbi Matlow has created a Yahoo Group for the shul. Anyone who did not receive an invite to the group is invited to contact him to join the group, he writes.

Travel Notes:
From Cong. Tifereth Israel of Glen Cove, NY

Shalom Chevra....

Next February 10-21 our congregation will be travelling to Israel for a ten day trip over Presidents Day week.

We are expecting about 20-25 members to go on this trip, but we have capacity for 36.

This would be an ideal trip for anyone living in a smaller community who would like to visit Israel with a very friendly and welcoming group.

Please have anyone in your congregation who you think would be interested contact me at this email, and we will do our utmost to accommodate.

Cost is \$3,550 and the trip includes all major sites, along with an opportunity to work in a Jerusalem soup kitchen, pick vegetables for the poor, meet with Israeli troops on the front lines, and interact with Israelis of a variety of backgrounds.

The trip is also open to AJRnicks.

You can access the itinerary by clicking
<http://www.ctionline.org/10israeltrip.doc>

Please note that our listed carrier is now El Al and not Austrian Air. Our departure on February 10, 2010 will be at 11:50 pm and not 5:55 pm.

Hopefully, the additional room we have on this trip will enable someone to fulfil the Mitzvah of visiting Eretz Yisrael...

Shabbat shalom, v'kol tuv,

Irwin Huberman

INTERFAITH OFFERS "A Tasteful Auction"

Please come and enjoy yummy desserts, and other tasteful pleasures at a silent auction on Saturday, October 10, 7-9 p.m. at First Christian Church, downtown Olympia at 7th & Franklin. Food, music and fellowship. Proceeds support homeless services and other programs of Interfaith Works. Info at interfaith-works.org



SUKKOT

Rabbi Avrohom Gordimer

Rabbinic Coordinator with OU Kashruth

The haftarah of the second day of [Sukkos](#) details the dedication of the Beis Ha-Mikdash (the Temple) by Shlomo Ha-Melech. The haftarah narrates the final preparations for sanctifying the Beis Ha-Mikdash, explaining that the Aron Ha-Kodesh (Holy Ark) was brought by the Kohanim into the Kodosh Ha-Kodoshim (Holy of Holies), after which Hashem's cloud filled the chamber, indicating that the Shechinah (Divine Presence) now dwelled therein. Thereafter, Shlomo explained the original conception and history of the planning of the Beis Ha-Mikdash.

Why do we read this haftarah on Sukkos? It is true that the Beis Ha-Mikdash was dedicated as part of a 14-day assembly which ran through Sukkos; so, too, the Beis Ha-Mikdash is referred to as "Sukkas Dovid" - the Sukkah, or Tabernacle, of David. Still, these connections between Sukkos and the haftarah about the dedication of the Beis Ha-Mikdash are rather coincidental. Is there any deeper relationship between Sukkos and the haftarah?

Sukkos is positioned shortly after [Yom Kippur](#), such that after becoming purified on Yom Kippur, we merit entry to the sukkah, which represents a venue of God's glory. The hoshanah of "E'eroch shu'i" depicts this theme, and it is well-established in halachic and aggadic literature. If we view the relationship of Sukkos and Yom Kippur through this perspective, it becomes clear that Sukkos is a yom tov which needs the spiritual preparation of Yom Kippur in order to have full meaning.

Thus, to answer to our question, the relationship of the haftarah to Sukkos is the theme of preparation. The haftarah details the preparations for Hashem's Presence to rest in the Beis Ha-Mikdash, and - similarly - our experience of Sukkos and entry to the sukkah depend on the spiritual preparation of Yom Kippur.

It must be noted that this preparation for Sukkos is not just practical; rather, it is part of the very essence of Sukkos. Just like the Biblically-mandated sequester of the Kohen Gadol before Yom Kippur is an integral part of the purification process (as it purifies the Kohen Gadol, who is the instrument for public purification on Yom Kippur), so, too, is the preparation provided by Yom Kippur essential to Sukkos. Without it, our observance of Sukkos would be incomplete.

There is a second component of spiritual preparation for Sukkos. One must be mentally prepared for the experience of entry to the sukkah, such that he appreciates its holiness and what it represents. (Some poskim hold that an awareness of the symbolism of the sukkah is critical to fulfilling the mitzvah of dwelling in a sukkah). One cannot instantly appreciate being enveloped by holiness. Experiencing kedushah (holiness) is not something that one can do "al regel achas" - on the spot. When an angel spoke to Shimshon's mother to inform her that she would finally have a baby, instructing her as to his special care (as a nazir), Shimshon's mother knew that the speaker was an angel. However, when Manoach, Shimshon's father, met the same angel, he invited the angel to eat and asked the angel his name, as if the angel were a person. The Tanach relates that Manoach was unaware that the visitor was an angel.

One can be in the Presence of God and not even know it. Sukkos teaches us that one must be prepared to encounter the Divine, for without spiritual preparation, a sukkah is a mere hut; with proper preparation, the sukkah becomes a reflection of the Beis Ha-Mikdash, may it be built again soon.

For a full library of divrei Torah, please see TorahHeights.com

Chocolate Babka

from [Gourmet](#), December 2006

Ingredients

For dough: 3/4 cup warm milk (105–115°F); 1/2 cup plus 2 teaspoons sugar; 3 teaspoons active dry yeast (from two 1/4-oz packages); 3 1/4 cups all-purpose flour plus additional for dusting; 2 whole large eggs; 1 large egg yolk; 1 teaspoon pure vanilla extract; 3/4 teaspoon salt; 1 1/4 sticks (10 tablespoons) unsalted butter, cut into pieces and softened

For egg wash: 1 large egg yolk; 1 tablespoon heavy cream or whole milk

For chocolate filling: 5 tablespoons unsalted butter, well softened; 2 (3 1/2- to 4-oz) bars fine-quality bittersweet chocolate (no more than 60% cacao if marked), finely chopped; 1/4 cup sugar

Special equipment: a stand mixer fitted with paddle attachment; 2 (8 3/4- by 4 1/2- by 2 3/4-inch) loaf pans; parchment paper

Preparation

Make dough:

Stir together warm milk and 2 teaspoons sugar in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.) Add 1/2 cup flour to yeast mixture and beat at medium speed until combined. Add whole eggs, yolk, vanilla, salt, and remaining 1/2 cup sugar and beat until combined. Reduce speed to low, then mix in remaining 2 3/4 cups flour, about 1/2 cup at a time. Increase speed to medium, then beat in butter, a few pieces at a time, and continue to beat until dough is shiny and forms strands from paddle to bowl, about 4 minutes. (Dough will be very soft and sticky.) Scrape dough into a lightly oiled bowl and cover bowl with plastic wrap. Let dough rise in a draft-free place at warm room temperature until doubled in bulk, 1 1/2 to 2 hours.

Assemble babkas with filling:

Line each loaf pan with 2 pieces of parchment paper (1 lengthwise and 1 crosswise).

Punch down dough with a lightly oiled rubber spatula, then halve dough. Roll out 1 piece of dough on a well-floured surface with a lightly floured rolling pin into an 18- by 10-inch rectangle and arrange with a long side nearest you.

Beat together yolk and cream. Spread 2 1/2 tablespoons softened butter on dough, leaving a 1/2-inch border all around. Brush some of egg wash on long border nearest you.

Sprinkle half of chocolate evenly over buttered dough, then sprinkle with half of sugar (2 tablespoons). Starting with long side farthest from you, roll dough into a snug log, pinching firmly along egg-washed seam to seal. Bring ends of log together to form a ring, pinching to seal. Twist entire ring twice to form a double figure 8 and fit into one of lined loaf pans.

Make another babka with remaining dough, some of egg wash, and remaining butter and chocolate in same manner. Chill remaining egg wash, covered, to use later. Loosely cover pans with buttered plastic wrap (buttered side down) and let babkas rise in a draft-free place at warm room temperature until dough reaches top of pans, 1 to 2 hours. (Alternatively, let dough rise in pans in refrigerator 8 to 12 hours; bring to room temperature, 3 to 4 hours, before baking.)

Put oven rack in middle position and preheat oven to 350°F.

Brush tops of dough with remaining egg wash. Bake until tops are deep golden brown and bottoms sound hollow when tapped (when loaves are removed from pans), about 40 minutes. Transfer loaves to a rack and cool to room temperature.

Cooks' note: Babkas keep, wrapped in plastic wrap and then foil, frozen 3 weeks.

OCTOBER 2009 ~ TISHREI-HESHVAN 5770

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
C	B	T	 <i>Please submit your articles and information to: cbtnuz@live.com</i>	1 7:00 pm Men's Torah Study	2 Erev Sukkot 3pm Shul Cleanup 7:30 pm Evening Service 🕒 5:26 pm	3 Sukkot 9:30 am Service for Sukkot 7:30 pm Evening Service
4 Sukkot 9:30 am service for Sukkot	5 Hol Hamoed Sukkot	6 Hol Hamoed Sukkot 7:30 pm (?) Sisterhood Meeting hosted by Beth Dubey	7 Hol Hamoed Sukkot	8 Hol Hamoed Sukkot 7:00 pm Men's Torah Study	9 Hoshanah Rabba Erev Shemini Atzeret 3pm Shul Cleanup ~~~ 7:30 pm Evening Service 🕒 5:12 pm	10 Shemini Atzeret / Yizkor
11 Simhat Torah	12 Columbus Day	13 Tea & Tsores 6:00 pm. Mercato	14	15 7:00 pm Men's Torah Study	16 3pm Shul Cleanup ~~~ 7:30 pm Evening Service with Rabbi Maslan 🕒 4:59pm	17 Birkat Hahodesh 9:30am Regular Service with Rabbi Maslan w/kosher dairy lunch
18 Rosh Hodesh Heshvan	19 Rosh Hodesh Heshvan	20 CBT NU'Z DEAD-LINE	21	22 7:00 pm Men's Torah Study	23 3pm Shul Cleanup 🕒 4:46 pm	24 10:00 am Shabbat Kal w/Kosher Dairy Lunch
25	26	27	28	29 7:00 pm Men's Torah Study	30 3pm Shul Cleanup 🕒 4:34 pm	31 9:30am Regular Service w/kosher dairy lunch

Nov. Services: Nov. 7th at 9:30 am, Nov. 13th at 7:30 pm Nov. 20th at 7:30 pm Nov. 21st at 9:30 am Nov. 28th at 10:00 am

Congregation B'nai Torah (CBT)

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To be placed on our mailing list or to receive membership information, please contact Carolyn Cubert at (360) 459-3572

If you have Calendar details (or other newsletter info) please email cbtnuz@live.com

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