congregation beth israel

The SCOOP

The Happenings of Congregation Beth Israel

April 2023

One-of-a-Kind, Two-toned Matzah Balls

by Roberta Bouer

With well-oiled hands, I attentively stood beside my father, year after year from the time I was 8 or 9 years old through my mid 30's, right until his very last Pesach in 1998. Watching him create matza meal mixtures, then masterfully roll his one-of-a-kind, two-toned matza balls was a tradition for me and Susie, my younger sister. After all, this was the only time of year we made these fluffy yet filling soup sidekicks. We couldn't wait to help and get our hands into the chilled sticky concoctions and demonstrate our well-honed skills, too.

My dad, along with our Uncle Sid, owned Malverne Kosher Meats & Poultry. Preparing hundreds of tasty, homemade matza balls, along with vats of tsimmes and enormous pots of chicken soup for their devoted customer's holiday orders was part of the Erev Pesach drill. But my dad's two-toned kneidlach variety was extraordinary and made solely for our family and seder guests.

Liberally coating his palms with vegetable oil was one of Dad's tips to a perfectly formed matzah ball sphere. "Watch me. You do it like this" he would say as he rolled the half-dollar sized, darker-colored filling first. Next, he carefully fashioned the traditional matzah ball mixture on the outside smoothing it to a silky orb. Once completed, the uncooked kneidle was nearly the size of a softball. (You should have seen the size it grew to after it simmered in the enamel pot). Truly our favorite part of the process was the taste testing (could you blame us?). After the first batch was skimmed out of the pot to cool, we couldn't wait to break off a piece and pop it in our mouths. My mother, an equally good cook, joined in the opinion pool of whether it needed a little more salt. More times than not, they were perfect just the way they were!

Saul Bouer's two-toned matza balls were unlike any other. Unsuspecting first-time guests would be amazed when they cut into the ample-sized floating ball. And not only did they look special; they tasted out of this world. After one serving, you really didn't have much room for the rest of our elaborate Seder meal, including my mother's outstanding sweet n sour stuffed cabbage. Every once in a while some brave fressers went for seconds. Lord knows where they put it. I just hoped we had leftovers for the next day!

Why did they taste so good? We are sworn to secrecy with our paternal Grandmother's recipe that was the basis for this mouth-watering tradition, but I'll give you just one hint: **Shmaltz!**

The dark center was often mistaken for chopped meat, but there wasn't even a smidge of ground beef in the filling. So what was it? That's the real secret we can't let out of the pot.

Neither my family nor our seder company has had a two-toned matzah ball since my dad died. Sure, we have the expertise to make them. However, we simply choose to honor the missing ingredient which is no secret at all: my dad's love, which he added with abundance to each batch, can never be replicated without him.

A Zissen Pesach to all!

This Charoset Cake Recipe Is the Answer to Your Passover Dessert Blues

THE CORNER

Purim from Yesteryear to Today

by Ellen Zimel

As a child of the '60s, I attended Bell Park Jewish Center in Queens. My only recollections of Purim are the noisy groggers and people dressed in costume.

Fast forward over 50 years later, this year I had the pleasure of attending both the reading of the Megillah (with a few shots of bourbon) and the Purim celebration that followed at CBI's Sanctuary.
It was a night of laughter with audience participation with the improv group.

The majority of attendees were in costume. Fellow member, Sandy Goodman and I won the prize for the most creative costume. We were dressed as "Happy Hour".

But the best part of the holiday was to see our Shul filled with both members and newcomers coming together as a community--and having a great time.

My wish is to have many more such occasions at CBI in the future.

PURIM PICS

The Rabbi Speaks

Dear friends,

Spring is here, and although there are so many things that don't seem like Spring right now—Israel is in turmoil, Ukraine is in upheaval, and school shootings continue in this country—there is something about the season of Spring that always brings us hope.

Spring is all about new growth, the hope of new beginnings, and the budding of blooming flowers. There's nothing to not like about Spring, so even though not everything in life is perfect at the moment, Spring tells us that something good is right around the corner.

This is essentially the message of Passover, that beautiful holiday of redemption and freedom that has to fall out in the Spring. In fact, the entire Jewish calendar is built around the idea of Passover being in the Spring. Can you imagine if Passover was in the dead of winter? Matzah ice cream flavors? Um, I don't think so.

The holiday is built around the idea that there is always a better tomorrow and that we are destined to be free. There is no better season than Spring that exemplifies those feelings.

So as we welcome Spring and Passover this year, let us remember the spiritual message that this time of year brings us, and let us bring that spirit of freedom and growth into our community and the world around us.

With warm wishes for a happy and zissen Pesach,
Rabbi Abe

Upcoming Events

Remembering & Resilience

Yom HaShoa Program

Featured Speaker & Holocaust Survivor

Shtetel Music Performace by Dave Levitt Klezmer Trio

Rachel Epstein
Guest Speaker

SUNDAY
APRIL 16, 2023
2 pm

Refreshments Served

Registration required by April 11

For more information
www.cbicg.com

Dave Levitt
& his Klezmer Trio

cbi Presents

congregation beth israel

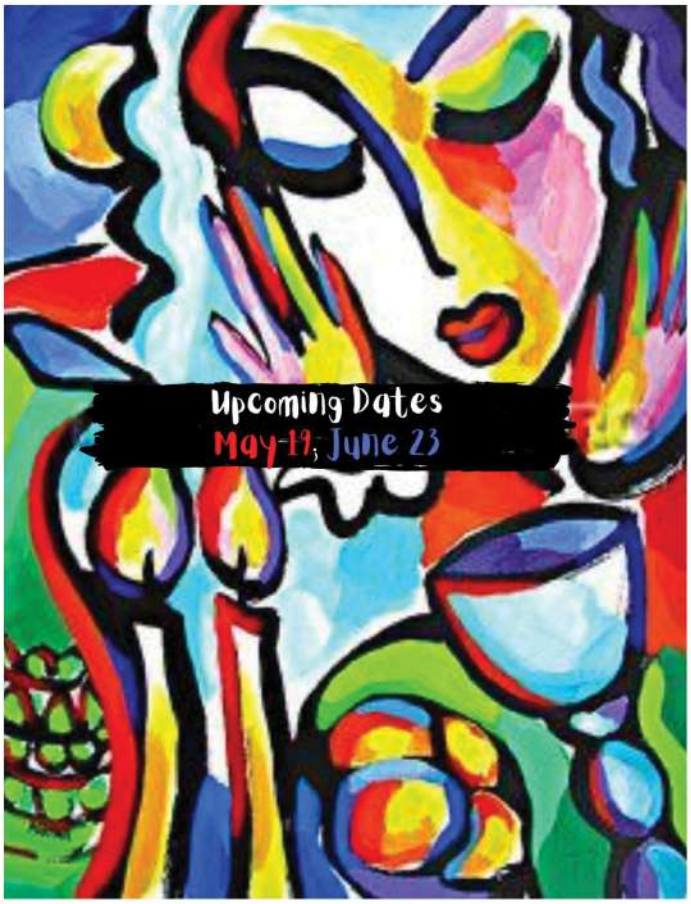
BACK TO JEWISH SCHOOL

WITH RABBI ABE

April 2023

Wednesdays at 8 PM

On Zoom by clicking here



Musical Kabbalat Shabbat @CBI

Join us these Friday nights

April 28

May 19

June 23

@7:30 PM

Oneg to follow services

Registration required by the Tuesday prior on our website homepage

www.cbicg.org

Bring a friend and family

Come on, laugh a little!

Thanks

To **Laura Weill** for her delicious Challah and to **Maritza Garcia** and **Ellen Zimel** for keeping the Kiddushes going while Roberta lapped up some sun in Florida

Healing Nook

Best wishes to **Bernie Drexler and Shari Miljoner for** a full and speedy recovery.

April Yahrzeits

- Lena Soblick 4/2
- Yetta Levine 4/4
- Lawrence Rothschild 4/4
- Bessie Rutzisky 4/6
- Yetta Abo 4/8
- David Lovinger 4/9
- Max Kleine 4/15
- Ethel Cohen 4/18
- Ted Louzin 4/21
- Bernard H. Slosberg 4/21
- Julius Zimel 4/22
- Mark Bass 4/25
- Bessie Jacobs 4/27
- Paul Aniess 4/28

In Memoriam & Yahrzeit Donations

Marsha Mandell (Yahrzeits of my father Isaac Rosenkranz)

Shari Atlas Miljoner (yahrzeit of mother, Norma Atlas)

Kevin Brandes (in memory of Jean Spector)

Sondra Bernstein (yahrzeits of my mother, Ruth Volin ane my husband Marvin Bernstein)

Suellen Agulnick (in memoriam)

Lynn Sevan (yahrzeits of my parents,Dorothy & Morris Goldsmith)

Angela & Abe Sabbas (yahrzeit of mother Eftihia Sabbas)

Alan Mantis (yahrzeit of cousin, Marvin Fricklas)

Ilene & Robert Rothschild (yahrzeit of brother, Lawrence Rothschild)

Eli Soblick (yahrzeit of my mother, Lena Soblick, and my brother, Ira Soblick)

Marianne Baker (yahrzeit of my Bubba, Bessie Rachel Jacobs, the best Challah baker ever)

General Contributions

Sondra Bernstein (Thank you to Linda & Steven Krull. Gail Broder and Marianne Baker for their Purim wishes to me)

Marianne Baker (thanks to the many congregants who sent me Purim wishes)

Maritza Garcia (Purim Fundraiser)

Susan Drexler (for Purim)

Robin Cinnamon(Purim donation)

Alan Mantis (to thank the many people who sent me Purim greetings)

Robin Cinnamon(Purim donation)

Ellen Zimel (thanks to Roberta and her crew for all her hard work for Purim)

Robin Cinnamon(Purim donation)

Sam Seifman (Monty and I had a wonderful time at Purim with Rabbi Abe and the warm and welcoming congregation)

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CONGREGATION BETH ISRAEL

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