

Chanukah Customs & Practices

When: Chanukah begins on Sunday, December 11th at night. The last candle is lit on Friday night, December 18th and the holiday ends at sunset on Monday, December 19th.

Work: is permitted on Chanukah (except for Shabbat). Women have a custom not to work for the first 30 minutes after the candles are lit.

Food: Holiday meals are not required, but we do have a custom to celebrate with special meals. Some people eat dairy on Chanukah, there is a custom to partake of latkes and jelly donuts. Children have a custom to play dreidel and other games related to Chanukah.

Special Prayers: We add *al hanissim* in Grace after meals and the *amidah*. If one forgets, it need not be repeated. We recite *hallel* and a special Torah reading each morning. On the Shabbat that coincides with Chanukah we read from three Torah scrolls, the first the weekly portion of *Meeketz*, the second for Rosh Chodesh, and the third for Chanukah, and there is a special *Haf-tarah* for Chanukah. Sunday, December 17-18 is also Rosh Chodesh, and we will read from two Torah scrolls.

Candle lighting: We light one oil lamp or candle on the first night, adding an additional candle each night, until we light eight candles on the last night. It is customary to first light a *Shamash*, a helper candle, from which we light the rest. Candles should be large enough, or use sufficient oil, for the lights to remain burning for at least 30 minutes.

Placement: Our custom is to place the *chanukiah* by a window that faces the street. If not placed by the window, it should be placed by the main house door, opposite the mezuzah.

When do we light: Candles should be lit after nightfall (5:15 pm), or as soon thereafter as possible, but no later than dawn. In emergency situations candles may be lit earlier on condition that there is enough oil or large candles to remain lit until at least 5:45 pm. Please consult the rabbi.

How do we light: We place the first candle on the right side of the *chanukiah* as we face it, and add each new candle to its left. We light the *Shamash*, recite the two *b'rachot* (three on the first night) as found in the siddur, and kindle from left to right. The *Shamash* is placed in the *chanukiah* separated from the other candles. It is customary to recite *haneirot halalu* and sing *maoz tzur* following the lighting.

Shabbat and Chanukah: Friday night, December 11th we light six candles (plus the *shamash*). Chanukah candles **must** be lit **before** Shabbat candles, before 4:14 pm. Enough oil or large candles must be used so that they remain lit until at least 5:46 pm. On Saturday night, December 27th we must light after Shabbat ends, no earlier than 5:14 pm. It is customary to recite *havdalah* at home before lighting the Chanukah candles.

Travelers: If you are on the road, you are still required to light Chanukah candles. Please consult the rabbi for details and how you can observe the mitzvah.

Tzedekah boxes

Beth David *Tzedekah* boxes are available for one and all. Please call Meryl Sasnowitz (797-5458) and she will see that you receive one. When your box is ready to be emptied, you can call Meryl or bring it into the shul office. A receipt will be issued for the amount in the box.

Please Note

When making a donation to the synagogue, in honor of or in memory of someone, please keep in mind that a **minimum** donation of \$5.00 **per name** is required if you wish the family to receive notification of the contribution.



HAPPY CHANUKAH



High Holiday Thank You

The following list is from the announcements made by Rabbi Silber on Yom Kippur with additions.

On behalf of Rabbi Adamit and myself, I thank you for the opportunity to serve you and the congregation. We hope that you have found it satisfactory and stimulating. Please do not hesitate to share with us any suggestions or requests that you have, and we will also graciously accept compliments.

Todah Rabbah to:

Moshe Shmaryahu for the beautiful *tefillot*

Aaron Alweis for arranging all the honors, excellent work as *Gabbai*, and expertly finding replacements for planned honors

Dan Gold for making the seating arrangements

Marlene Serkin for the Yizkor announcements

Shirley Lash for all the office work, preparing the documents necessary for the above, babysitting on the High Holidays, and for being as wonderful as she is, always willing to do anything we need, beyond the call of duty

Marcy and Gabi Yonaty for beautifying the shul for Yom Kippur with the lovely flowers, in loving memory of Gabi's grandparents, Chamoel bat Noach and Yitzchak ben Mechael, and Marcy's grandparents, Chanah Riva Brinker-Slutsker who perished in the Shoah, and Rivka bat Mechael

The women of sisterhood for supplying and presenting the kiddushim, children's lunch, break-the-fast, and Yom Tov candles

Cathy Velenchick for providing Yahrzeit candles for the holiday

Paula and Charles Rubin for supplying the kichel for the kiddushim, in

Say Lo to Swine Flu

A White House report from an expert panel suggests that from 30 percent to half the population could catch swine flu during the course of this pandemic and that from 30,000 to 90,000 could die.

One thing you can do is to follow this advice: Wash your hands often and long.

Like seasonal flu, swine flu spreads through the coughs and sneezes of people who are sick. Emphasize to children that they should wash with soap and water long enough to finish singing the alphabet song, "Now I know my ABC's..." Also use alcohol-based hand sanitizers.

At our Shul, we always have spoons in our munchies. Yet some people ignore them and grab a handful with their fingers. I know that this is called "finger food," but we can't go by the name alone. Otherwise, we would also call it "junk food."

So, please, help your fellow congregants to stay healthy. Don't dip your hands into the munchies. Use a spoon, even if it's a bit less convenient. Please. *Bevakasha*. After all, swine flu is not a Jewish disease.

For your use and protection, hand sanitizers are strategically located in the social hall and in the sanctuary vestibule.

Chanukah Party

Rabbi Ami and Sarah Lynn Adamit would like to invite the Beth David Synagogue congregation to celebrate Chanukah with us. The Chanukah party will take place at our home, 34 Chestnut St., at 8-10 pm, on Saturday night, December 12, the second night of Chanukah. Please come and celebrate with us!

memory of their son, Steven

Marcy and Gabi Yonaty for supplying the apples for Simchat Torah

Meryl and Harold Sasnowitz for supplying the candy bars for Simchat Torah

The Chevra Kadisha for sponsoring the Shmini Atzeret kiddush

Gabi Yonaty and Charles Manasse for all the fix it things they do in our shul

Gabi Yonaty for supervising the placing of the *schach* on the shul Sukkah

Steve and Dora Feuer for polishing the silver Torah crowns

Dan Gold for checking the *eruv* each week and to Dan and Charles Manasse for the frequent last-minute repairs

Saba Wiesner for arranging for our new beautiful carpet, with more to come, and for overseeing the placement of the safety railings on the roof

Saba Wiesner, along with her husband, Michael, who keep tabs on all the repairs needed to the building and sees to it that the service people hired for these repairs do their work with the least cost to the Shul

Judy Silber for all the time and effort she puts into the monthly Shabbat luncheons

Recipes

After many requests, Susan Hubal submitted the following recipes for the foods she prepared for the Sisterhood Paid-Up dinner.

VEGETARIAN CHOPPED LIVER

2 tsps. Olive oil 1 large onion, chopped

1 (15 oz) can green peas, drained well

1 (14 1/2 oz) can green beans, drained well

1 cup chopped walnuts 1/2 teas salt

dash pepper 2 hard cooked eggs

1 teas browning and seasoning sauce

Heat oil in large nonstick skillet over medium-high heat until hot.

Add onion and sauté until very golden brown; set aside.

Place walnuts in processor bowl and pulse until very smooth; set aside.

Place peas and green beans in the container of a food processor fitted with a knife blade; process until very smooth. Spoon mixture into large bowl.

Add walnut mixture. Season to taste with salt and pepper. Stir in browning seasoning sauce.

Place the sautéed onion in processor bowl; pulse 3 or 4 times. Stir into vegetable mixture.

Mash eggs with a fork and stir into vegetable mixture. Cover and refrigerate until serving. Yield: 6-8 servings. Recipe may be doubled.

DITALINI PASTA SOUP (FROM RONZONI BOX)

1 T olive oil , 2 cloves minced garlic , 4 cups water, 3 beef bullion cubes

1- 14 1/2 oz. can diced tomatoes, undrained

1 tsp. dried basil leaves 1/2 tsp. black pepper

4 oz uncooked macaroni 1- 19 oz can red kidney beans, undrained

1/2 cup each: finely chopped carrot, celery, onion

In large saucepan, on medium heat, heat oil. Add carrots, celery, onions, and garlic. Cook, stirring occasionally, 10 minutes until veggies are tender. Stir in water and bullion, tomatoes with juice, basil and pepper. Heat to boiling. Just before serving: heat to medium high, and stir in pasta.

Cook 10 minutes, stirring to prevent sticking. then add beans.

FRUIT CRISP

3/4 cup quick cooking oatmeal 3/4 cup dark brown sugar

1/3 cup flour 1/2 cup butter

6 cups, or more, cored, peeled, thinly sliced apples (Granny Smith) or peaches. May use cranberries or other berries.

Arrange fruit in baking dish. Combine oatmeal, sugar and flour. Cut in butter. Sprinkle and press this mixture over fruit. Bake at 350 degrees until fruit is soft, 35 minutes to an hour +, if using Granny Smith apples.