



the Omer



T E M P L E B E T H A B R A H A M

Volume 41, Number 6

March 2022, Adar I/II 5782



Photo by Pablo Heimplatz on Unsplash

Freedom

GENERAL INFORMATION:

All phone numbers use (510) prefix unless noted.

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Monday & Thursday Morning Minyan
Sanctuary, 8:00 a.m.

Friday Afternoon
Gan Shabbat, 12:40 p.m.

Friday Evening (Kabbalat Shabbat)
Sanctuary and YouTube, 6:15 p.m.

Candle Lighting Times (Friday)

March 4	5:48pm
March 11	5:55pm
March 18	7:01pm
March 25	7:08pm

Shabbat Morning

Sanctuary and YouTube, 9:30 a.m.

Torah Portions (Saturday)

March 5	Parashat Pekudei 6:49pm Havdalah
March 12	Shabbat Zachor Parashat Vayikra 6:56pm Havdalah
March 19	Parashat Tzav 8:03pm Havdalah
March 26	Shabbat Parah Shabbat Mevarchim Chodesh Nisan Parashat Shmini 8:09pm Havdalah

Family Rock n' Roll Purim Service
Wednesday, March 16, 6:15pm

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The Omer is going bi-monthly!

You'll still be getting to read and see the wonderful things going on in our TBA community six times a year.

We are always looking for help and contributions, whether it be first-person articles, poems, art, photos and anything that aligns with our theme of positive, Jewish community.

We are also always in need of copy editors.

The Omer is run by volunteer editors and TBA members Lisa Fernandez and Rachel Dornhelm and assembled visually by graphic designer Alden F. Cohen.

WE WOULD LOVE TO SEE MORE COMMUNITY MEMBERS JOIN OUR TINY STAFF.

Please email Omer@tbaoakland.org if you'd like to help out and contribute.



WEEKLY TEXT STUDY with Rabbi Bloom

Wednesdays at 9am
Contact rabbibloom@tbaoakland.org
for the location

THE OMER

We accept member submissions. Deadline for articles and letters is the seventh of the month preceding publication.

Editors in Chief	Lisa Fernandez & Rachel Dornhelm	Copy Editor	Jenny Rooney
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Cover	Pablo Heimplatz		



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Freedom To Be a Jew

On Passover we will read “Avadim Hayinu,” we were slaves, referring, of course, to our servitude in Egypt. But the Jewish people have also been slaves to many other things in the almost 2000 years we were exiled from the land of Israel. We were slaves to Kings and nobles, evil dictators and even simple peasants. In so many places we were not allowed to practice Judaism in public, or even at all.

When Israel became a nation once again in 1948 we finally had a place we could call our own. Israel was and is a place where we could practice our Judaism openly and freely. Israel was and is a place that adhered to the Jewish calendar, so people had the time to celebrate Jewish holidays. Israel was and is a place where Shabbat feels like Shabbat. Israel was and is a place where the streets are named after rabbinic sages and Biblical prophets. Israel was and is a place where the lashon kodosh, the holy language of the Jewish people, is also the language of the street, albeit with many modifications, for better and for worse.

As I write this article, I am about to leave for two weeks in Israel. Israel is probably the place where I feel most free. I will be studying Talmud, visiting friends, experiencing the fullness of Shabbat, and certainly eating all kinds of yummy Kosher food. And I won't look or feel like an outsider doing any of it.

Israel is a real nation, though, and not just a fantasy of our minds. It has real problems, many of the same ones we have in the United States and many different ones as well, from perpetual war to poverty to governmental stalemates, and so many more. But even with all these issues, it is still, in at least one sense, the place Moses and the Israelites wandering the wilderness dreamt of. It is still a place where Jews can experience the most freedom, the freedom to be Jewish without fear or hesitation.

I hope many of you will experience Israel with me in June of 2023, when we are planning our next congregational trip there for all ages. Much of the staff will also be joining us. There will be more information to follow. In the meantime, enjoy a few pictures from the last congregational trip.

Am Yisrael and Eretz Yisrael chai!

L'shalom,

Rabbi Mark Bloom



**Purim
Rock n' Roll
March 16th
6:15pm**



Jews and the Civil War

By David Goodwin



Pesach celebrates freedom from slavery and oppression, which, for someone like me who is interested in American history, brings to mind our country's Civil War—a conflict that started as a war about states' rights and concluded as a war to end slavery. The Civil War is connected with Pesach not just because it was a war about freedom but also because Robert E. Lee's surrender of his Confederate army to Ulysses S. Grant at Appomattox Courthouse, which effectively ended the war, took place on the late afternoon of April 9, 1865, just before the first night of Pesach began. When the news of the surrender spread, Jews across the country gave thanks for the end of slavery and the restoration of peace. (The nationwide celebration turned into mourning with the assassination of Abraham Lincoln five days later, on the fifth night of Pesach, exactly 157 years before we begin our first night Seder this year, 2022/5782.)

There is a family legend, which I have never been able to verify, that my paternal great grandfather Solomon, who came to the U.S. from Russia in the early 1860s, fought in the Union army before moving to Rochester to father 11 children of whom my grandfather was the youngest. If it is true that Solomon was in the Union army, he was not the only Jew to have served: between 8,000-10,000 Jews were in the Union and Confederate armies, a number that was meaningfully higher on a per capita basis than any other religious group. Scholars have been able to identify more than 50 Jews who were Union army officers, including eight generals, and there are many well-known stories about High Holiday services and Pesach celebrations among the troops. Jews who served in the Confederate army were more circumspect about showing their religious beliefs but the best known Jew of the era on either side was Judah Benjamin, who held three positions on the Confederate cabinet, including Attorney General and Secretary of State, and whose picture was on the Confederate two dollar bill. An abolitionist senator from Ohio scathingly described the pro-slavery Benjamin as “an Israelite with Egyptian principles.”

One development of the Civil War was the recognition of Jews as part of the country's mainstream. The first Jew to offer the blessing at a session of Congress took place in 1860, a year before the Civil War began, but the law still provided that military chaplains had to be Christians. Congress rejected an attempt to change the law in 1861 but the following year, Jewish organizations lobbied Congress and Abraham Lincoln threw his weight behind the bill and Congress changed the law to allow Jews to serve as army chaplains.

A very troubling development took place in late 1862, when Ulysses S. Grant, then the general in charge of Union forces in Tennessee, Kentucky, Mississippi, and Alabama, became concerned that smugglers were purchasing cotton from Southern planters for use in Northern factories and Grant concluded (incorrectly, as scholars subsequently determined) that Jewish traders were responsible. Grant issued General Order No. 10 expelling all Jews from the areas under his control. Jews across the country protested the order and one of the Jews who was expelled, Cesar Kaskel of Paducah, Kentucky, went straight to Washington DC and met with Abraham Lincoln, using biblical imagery that Lincoln would have appreciated, telling Lincoln that he had “come unto Father Abraham's bosom, seeking protection.” Other Jews joined Kaskel's protest and Lincoln instructed the general-in-chief Henry Halleck to tell Grant to withdraw General Order No. 10. A surprising development from that exchange is that Grant changed his views on Judaism completely and, when he served as President (from 1869-1877), Grant did more to support Jews, both in America and abroad, than perhaps any other President until very recent times.



Parsley for Pesach

By Susan Simon

Every year when preparing for our Pesach seder, most of us buy parsley to put on the seder plate for karpas. In recent years there have been other things that people have substituted, but for many of us, parsley is the go-to herb that we dip in salt water.

I love parsley – I love to put it in homemade salad dressings and sprinkle it on lots of dishes. But what if this year you did it a little differently? Give this a try.

Take a celery butt ... you don't know about celery butts? When you buy a bunch of celery, you probably cut off the end that connects all the stalks together. Yes, that's a celery butt.

Take that celery butt and put it in a small bowl with water in the bottom. No magic here -maybe an inch or two of water. Ignore it. Leave it alone. Just try not to let it go dry. After a while, you will have leaves growing out of the center of the celery butt, like this. Isn't that cool?

As time goes by you will see more and more leaves shooting out from the center, like this and a bit later, like this:

Isn't that cool? What you will get are celery leaves that you can use for karpas instead of the parsley – and they are free! Sadly, you won't get a whole new celery plant with yummy stalks. But these leaves are great for flavoring sauces and other dishes and are perfect for karpas.

Tell the truth, you know you want to try this!



BEGINNER ADULT HEBREW with Susan Simon

Thursdays, Starting October 14th
at 7:00pm via Zoom

Contact susan@tbaoakland.org

ADULT EDUCATION with Susan Simon

"A Taste of Text Study" Saturdays at 9am

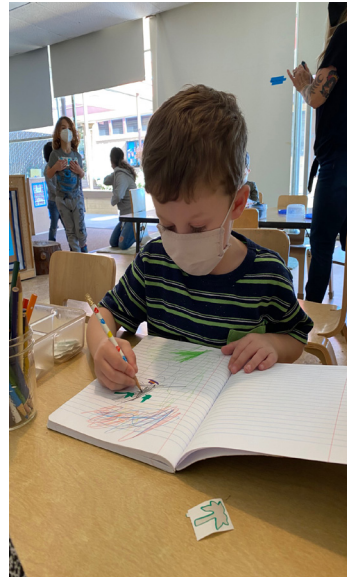
Contact Susan@tbaoakland.org

for the Zoom link

Gan Children are Free to Explore and Create in Their Own Way

By Rachel Fenyves

At Gan Avraham we value the unique divine spark within each child. One way that we honor this is by giving the children the freedom to explore and create in their own way. Art is a great way for children to express themselves and explore materials. The art created by the children is focused on the process rather than the final product. As the child dips the brush in the paint and moves their arm while pressing the brush on the paper they are learning about their body, the process of painting, color, and spatial relationships. There are so many things going on for the child as they figure out how to hold the scissors correctly to successfully cut the paper and then squeeze the glue to attach it to another piece of paper. As children arrange materials to their liking, they are feeling their way through the process and deciding it is complete when they feel content. As adults, we often get caught up in what art should look like and this may hold us back or keep us from being creative. We may worry about what someone else may think of our art. When a child creates something at the Gan, we notice and wonder. “I noticed you used a lot of blue paint.” “I wonder why you chose to use this color.” We engage in a thoughtful conversation with the child about their process rather than say we like or love it. We do not wish for the child to make art that we like. We want the child to have the freedom to create in their way that feels comfortable to them and makes their own heart happy. Next time your child brings home art from school, notice the marks or the materials and wonder with them about their process. They have so many ideas they want to share.



Our TBA book club will meet on Tuesday, March 22, @ 7:30 pm. We will discuss the fiction book, *Apeirogon: A Novel*, by Colum McCann. It was published in 2020 and is 463 pages long. If you would like to attend this meeting, contact Judy Glick.

NEW YORK TIMES BESTSELLER • “A quite extraordinary novel. Colum McCann has found the form and voice to tell the most complex of stories, with an unexpected friendship between two men at its powerfully beating heart.”—Kamila Shamsie, author of *Home Fire*

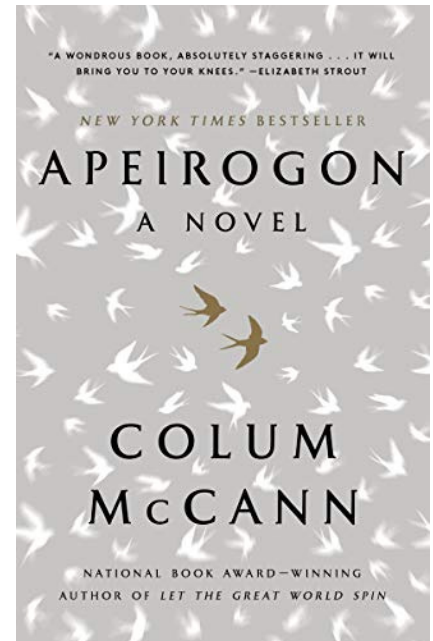
FINALIST FOR THE DUBLIN LITERARY AWARD • LONGLISTED FOR THE BOOKER PRIZE • WINNER OF THE NATIONAL JEWISH BOOK AWARD • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY *The Independent* • The New York Public Library • *Library Journal*

Bassam Aramin is Palestinian. Rami Elhanan is Israeli. They inhabit a world of conflict that colors every aspect of their lives, from the roads they are allowed to drive on to the schools their children attend to the checkpoints, both physical and emotional, they must negotiate.

But their lives, however circumscribed, are upended one after the other: first, Rami’s thirteen-year-old daughter, Smadar, becomes the victim of suicide bombers; a decade later, Bassam’s ten-year-old daughter, Abir, is killed by a rubber bullet. Rami and Bassam had been raised to hate one another. And yet, when they learn of each other’s stories, they recognize the loss that connects them. Together they attempt to use their grief as a weapon for peace—and with their one small act, start to permeate what has for generations seemed an impermeable conflict.

This extraordinary novel is the fruit of a seed planted when the novelist Colum McCann met the real Bassam and Rami on a trip with the non-profit organization Narrative 4. McCann was moved by their willingness to share their stories with the world, by their hope that if they could see themselves in one another, perhaps others could too.

With their blessing, and unprecedented access to their families, lives, and personal recollections, McCann began to craft *Apeirogon*, which uses their real-life stories to begin another—one that crosses centuries and continents, stitching together time, art, history, nature, and politics in a tale both heartbreaking and hopeful. The result is an ambitious novel, crafted out of a universe of fictional and nonfictional material, with these fathers’ moving story at its heart.



The Minyan

Join us for a lively one hour service every Monday and Thursday at 8 am in the sanctuary followed by breakfast in the main courtyard.

MORNING MINYAN

Monday and Thursdays at 8am in the TBA Sanctuary.
No RSVP - just join the group



WTBA Announcements

By Rachel Dornhelm

WTBA would love you to see you. Consider joining us for one of these upcoming events!

Saturday, March 12, WTBA Shabbat -- Please join us for a Saturday morning service hosted and led by the women of TBA. Kiddush to follow.

WTBA Purim event -- Date in March to be decided for this always fun event. More information to come by email.

Saturday, April 30, Walk to Shul -- In keeping with our focus on climate change related issues, WTBA will host a Walk to Shul day. Keep an eye out for more information about meeting places to gather with other congregants that morning. We'll walk to TBA together for that morning's service.

Wednesday, June 15, Red Cross Blood Drive -- After a very successful blood drive this fall (thanks TBA!), the Red Cross will be back for another blood drive in June.

Celebrating the Ramah Galim Medical Committee, including TBA's own Dr. Laura Wildmann

We invite you to join the community of Camp Ramah in Northern California in celebrating the warmth of camp on **Sunday, March 27th, 2022**, at Congregation Kol Emeth in Palo Alto. This event is being held in honor of Janis Sherman Popp and in recognition of the Ramah Galim Medical Committee, including TBA's own Dr. Laura Wildmann! All proceeds will support camp scholarships, giving every Jewish child the opportunity to experience the magic of camp. Event information and registration at ramahgala.org.

Thank you!

Rabbi Sarah Shulman

**MISHLOACH MANOT IS COMING!
WATCH YOUR DOORSTEP
SUNDAY, MARCH 13**

Freedom is a must!

By Obi Clark

Freedom is a Must

I grew up

amongst the Black Panther party remnant

Black history month

go Mandela Way visit Huey P bust

Bob Marley wanted us

to hear these songs of freedom because that's all he ever had

a redemption song

So get up and stand up

After crossing in this Exodus

if you're the Lord's redeemed

(Sound the Shofar)

Abraham Avinu shield is our banner

Issac Avinu complied to be sacrificed

Before the knife drops like a hammer

Remember

Faithfulness is Our Standard

(Sound the Shofar)

The best things in life are free

For life is loan from God

Not to be taken for granted

Unhewn stones for sins atone

Shantytowns Sukkah erected homes

Solomon philosopher stones

This Heritage we forever own

See you on the other side

In this modern day Egypt

the 4th of July

The people enjoy fireworks in the sky

A Jew Freedom Day includes

Clouds of pillar by day

And a

Pillar of fire night show

L'Shalom

Recipe for Shabbat: How Shabbat Dinner Came to Be with recipe for Gefilte Fish with Smashed Tomato Topping

By Faith Kramer

In the Torah reading today in Exodus and elsewhere tell us to observe Shabbat and keep it holy. But nowhere does it connect Shabbat with the things I'm really interested in -- chicken soup, gefilte fish, brisket, and challah. So how did we get from Exodus to the dinner table?

My first cookbook, *52 Shabbats: Friday Night Dinners Inspired by a Global Jewish Kitchen*, takes a fresh look at Friday Night Dinner by reimagining Jewish food by combining ingredients, traditions and techniques for modern tastes and big flavor. (See the recipe below for Gefilte Fish with Smashed Tomato Topping adapted from the book.) I also often explore Shabbat dinners and Jewish food history in my columns for the J, Northern California Jewish News Resource and in the Omer.

The earliest mentions of Shabbat talk about ceasing work, even for the beasts of burden, and observing and keeping the day holy. But it wasn't until the destruction of the second temple that reformed Judaism into a prayer-based, rabbinic religion do we see the start of the customs that begin to be recognizable to us as Friday night dinner.

In some cases, it was the rabbis just putting the seal of the approval on what the populace was doing anyway. In other cases it was to steer observance into joy and celebration. It literally became Jewish law to observe Shabbat with three festive meals.

Shabbat kicks off with a big meal that had to include wine and bread as well as meat and fish to be as festive as possible. However it couldn't be a bigger deal than the second Shabbat meal, Saturday lunch, which by Jewish law had to be even more festive. The third meal, a kind of late afternoon snack, was allowed to be parve or dairy. Add to this the Middle Age symbolism of the Shabbat bride and Shabbat queen and the custom of welcoming in guests and you can see how Friday night dinner gained importance.

So how did the American Ashkenazi Friday night dinner menu – gefilte fish, chicken soup, brisket, and challah that I grew up with evolve? (It's important to note that Sephardic, Mizrahi, Italian, Greek, Ethiopian, Indian and other Jewish communities around the world have different Friday Night dinner traditions.)

First the fish. It is one of the two foods specified for the Friday night dinner menu by Jewish law going back to the Talmud. Fish comes first because the Sabbath is a celebration of creation. One reason given for it opening the dinner is that in the Torah's creation account fish were created before the other animals. Another is that since some Jewish communities do not mix fish with meat or chicken, so it needs to be served separately.

Fish are supposed to be a symbol of good fortune, good luck, and joy. Fish are also a symbol of fertility and prosperity, are said to ward off the evil eye, and to be innocent of sin.

Gefilte (which means stuffed) fish started life as ground fish

stuffed into a fish skin during the Middle Ages. Since separating fish bones from flesh was considered work, it had long been a custom to prepare the fish before Shabbat. German Jewish cooks found that using it as a stuffing with added fillers of bread and onions would make the fish go farther.

Eventually, gefilte fish evolved to a poached seasoned ground fish patty often served in a jelled broth. As Eastern European Jews migrated to America at the end of the 19th and start of the 20th centuries they brought their taste for gefilte fish with them. By the mid-20th century manufacturers had figured out how to can and later jar gefilte fish and it became a Jewish convenience food.

Next up is chicken soup. Unlike meat and fish, chicken is not an official requirement for a Shabbat dinner however there is a custom to have soup after the fish as the Talmud says that that a meal without soup is not really a meal. It is probably the most ubiquitous Shabbat dish although what's floating in the soup bowl may vary from country, region, custom and family taste from kreplach, noodles, rice, matzo balls, and more. Also, soup broth is filling and inexpensive so it's a great to serve before bringing out the expensive meat.

Brisket is beef, the hard-working chest muscle of the animal. It needs long and slow cooking to become tender and juicy. It is a cheaper, kosher cut of meat which made it popular. A whole brisket was a celebration food, once most readily available around Hanukkah when cattle were slaughtered to avoid feeding them over the long, cold Eastern European winters.

The bread we know as challah had two things going for it when it first was adopted by the Jews from their neighbors in Germany in the 15th century. It used refined wheat – white flour – which made it special and different than every day bread and it was braided which made it distinctive. Eventually eggs, oil, and sugar or other sweeteners were added to the recipe. As the bread spread with the Jewish migration to the East it became more and more popular. Early in its history, in some communities, the name for act of taking challah and the name for the bread merged, although some Eastern European communities called the braided breads by other names. Eventually in America, challah became the bread synonymous with Shabbat.



GEFILTE FISH WITH SMASHED TOMATO TOPPING

Makes 12 first-course portions

I grew up with bland gefilte fish out of jars, which I mostly appreciated as a vehicle for horseradish. This baked version is packed with flavors I associate with North African and Sephardic food and comes with a colorful garnish of cooked tomatoes and peppers, but you can just top it with horseradish (or do as I do and use both). I usually serve it as a starter or first course, but you can double the portion size for a main dish. For the best taste, use the freshest fish you can find. For a more Eastern European version, leave out the jalapeño, cumin, and turmeric. If you don't have a food processor, finely grate the onions and carrots and mince the vegetables and fish. This makes a great starter for Passover and other Jewish holidays. For some Jews, certain foods, including cumin, are considered kitniyot, foods that not prohibited by the Torah but are not allowed at Passover. If that's the case for you, simply omit the cumin in this recipe during the holiday.

FOR THE TOMATO TOPPING

2 tablespoons olive oil
 2 cups thinly sliced onions, cut in half
 2 to 3 tablespoons thinly sliced garlic
 1/4 teaspoon salt
 1/8 teaspoon ground black pepper
 1/4 to 1 teaspoon ground cayenne pepper or paprika
 2 cups (1/2-by 1-inch) yellow and/or red bell pepper pieces
 2 cups small cherry or grape tomatoes
 1 tablespoon fresh lemon juice
 1/2 teaspoon sugar, optional

FOR THE GEFILTE FISH

Vegetable oil for the baking pan
 1 medium onion, roughly chopped
 3 large garlic cloves, roughly chopped
 1 large carrot, roughly chopped
 1 medium red bell pepper, quartered
 1 small jalapeño or serrano chile, optional
 1 large celery stalk, roughly chopped
 1/2 cup fresh flat-leaf parsley
 Zest and juice of 1 medium lemon
 2 pounds boneless skinless mild white fish fillets
 1 teaspoon salt
 1 to 2 teaspoons sugar
 1/2 teaspoon ground cumin
 1/2 teaspoon paprika
 1/2 teaspoon dried oregano
 1/2 teaspoon ground turmeric
 1/4 teaspoon ground black pepper
 4 large eggs, beaten

FOR SERVING

2 to 3 cups arugula, watercress, or other greens
 12 olives, for garnish
 12 lemon wedges

TO MAKE THE TOMATO TOPPING

In a large skillet, heat the olive oil over medium heat. Add the onions and sauté until golden, 10 to 12 minutes. Add the garlic and sauté until golden, 1 to 2 minutes. Add the salt, black pepper, 1/4 teaspoon of cayenne (use up to 1 teaspoon if you like it spicier), and the bell peppers and sauté until softened, 10 to 12 minutes. Add the tomatoes and sauté for a few minutes. Using a spatula, crush the tomatoes until they break apart. Continue to sauté until they are very soft, 10 to 15 minutes. Stir in the lemon juice and sauté until the liquid has mostly evaporated. Taste and add more salt, cayenne, lemon juice, and sugar, if desired. Set aside.

TO MAKE THE GEFILTE FISH

Preheat the oven to 350°F. Grease a 9-by-12-inch baking pan with vegetable oil. Combine the onion, garlic, carrot, bell pepper, jalapeño (if using), celery, parsley, lemon zest, and lemon juice in the bowl of a food processor and process, scraping down the sides of the bowl, until finely chopped. Transfer the mixture to a large bowl.

Pat dry the fish and cut it into chunks. Place it in the food processor and process until it forms a coarse paste. You may need to work in batches. Transfer the fish to the bowl with the vegetables.

Add the salt, 1 teaspoon of sugar (use 2 teaspoons of sugar if you prefer it sweeter), cumin, paprika, oregano, turmeric, and black pepper and stir until well mixed. Add the eggs and stir until completely combined. Add the fish mixture to the prepared baking pan, spreading it out and smoothing the top. Bake for 55 to 65 minutes, or until the fish is firm to the touch and beginning to pull away from the sides of the pan.

Let cool to slightly warm or room temperature (liquid on top will be reabsorbed), 30 to 45 minutes. Cut with a knife into 12 ovals or squares, or use a 2- to 3-inch cookie cutter to cut into rounds.

TO SERVE

Place the greens on a large serving platter. Arrange the gefilte fish over the greens and garnish each piece with a spoonful of the tomato topping and an olive with lemon wedges on the side.

MAKE IT IN ADVANCE:

The gefilte fish and sauce can be made up to 3 days ahead and stored separately. Let the fish cool in the baking pan, cover with aluminum foil, and refrigerate.

Faith Kramer writes a food column for the *J.*, the Jewish News of Northern California (<https://www.jweekly.com/author/faith-kramer/>). She is the author of *52 Shabbats: Friday Night Dinners Inspired by a Global Jewish Kitchen* (<https://thecollectivebook.studio/52-shabbats>). Visit her website at www.faith-kramer.com. Contact her at fjkramer@msn.com.

DONATIONS MADE IN JANUARY 2022

Charity is equal in importance to all the other commandments combined.

High Holy Day Appeal General Fund

Alan Gellman & Arlene Zuckerberg

High Holy Day Appeal-Endowment Fund

Alan Gellman & Arlene Zuckerberg

Temple Beth Abraham

General Fund

Leon & Judy Bloomfield

Louis & Lisa Goodman, in memory of Pearl S. Goodman

Evelyn Hertz, in memory of Sylvia Hertz

Matthew Jaffe & Lucia Macias

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Marshall & Lynn Langfeld, in memory of Ely Langfeld

Marshall & Lynn Langfeld, in memory of Martin

Rosenthal & Shirley Frierman

Brad Romans

Sheldon & Barbara Rothblatt, in memory of Michael
Rose's brother, Tom Rose

Sheldon & Barbara Rothblatt, in memory of Sheldon's
brother, Phil Rothblatt

Molly Singer, Thank you for the lovely High Holy Day
services

Celia Somers, in memory of Charles Somers **Prayerbook
Fund**

Sarah Cohen, in memory of Victor Samuel Cohen

Alda Pacheco & Elfer Silva, in memory of Robert T
Lopez & Ariopajilo Silva Mendoza

Burton Polse Kiddush Fund

Sheldon Kahn & Sarah Liron, in honor of my mother,
Maxine Ribakow Miller's 103rd bday

Sheldon Kahn & Sarah Liron,
in honor of Chuck Bernstein
& Joanne Goldstein's
new grandchildren

Betty Ann Polse, in loving
memory of Burton Polse
who is always in my heart

Gary Smith & Coline David, in honor of Cameron's Bar
Mitzvah

David Weiner & Ellen Kaufman, in memory of David
Rosenthal's father, Martin

Burton Polse Kiddush Fund

Andy Campbell & Rachel Dornhelm

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Shahram & Christine Nassi

Jacqueline Palchik

Drew & Kelsi Perttula

Max & Tory Roman

Matt & Alison Schindel

Daniel & Jeannine Sherman

Matthew & Lauren Smith

Jack and Jeanette Jeger

Kitchen Fund

Norman & Jo Budman, in memory of Ruth Carmel
Schussheim Roth

Minyan Fund

Rob Kaufman, in memory of
Allan Green

Yom Ha Shoa Fund

Neil Goteiner & Nadine Joseph, in memory of Theo
Joseph

Rabbi Bloom Discretionary Fund

Joshua & Heidi Bersin, in memory of Richard Bersin

Steven & Penny Harris, in memory of Goldie Brody

Matthew Jaffe & Lucia Macias

Jacqueline Palchik, in honor of the B'nai mitzvah of
Zachary and Sophia Sparks

Rosebud and Ben Silver Library Fund

Jeanette Nemon Fischman, in memory of Norbert Nemon

Leonard Quittman Endowment Fund

Fifi Goodfellow, in memory of Latifa Naggar
Angelina Levy

Leo and Helen Wasserman Educational-Cultural Fund

Marc & Janet Wasserman, in memory of Leo Wasserman

Danielle and Deren Rehr-Davis Teen Fund

Jeanette Nemon Fischman, in memory of Frieda Nemon
<https://docs.google.com/document/d/1CA2lXrZ6ykTtNu>



March Yahrziets

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים

May God comfort you among all the mourners of Zion and Jerusalem

29 ADAR-I**March 1 - 4**

Roy Gonsenhauser
Tom Miller
Judy Berkowitz
Rose Bruder
Cora Coulter
Irving Selig Goldman
Cassel Gulinson
Anna Jacobs
Moses Seligson

2 - 8 ADAR-II**March 5 - 11**

Denise David
Marjorie Kauffman
Celia Kessler
Sydney Sylvia Ross
Mabel Stevens
Mary Berger
Roberta Blasenstein
Annie Finkelstein
Matilda Bloom Holzman
Helen Katzburg
Jules Kohn
Catherine Muth
Louis Rothenberg
Daniel Shuster
Milton Weintraub
Judy Masliyah
Max Pearl
Clara Ramo
Harry David Levine
Bernice Lobel
Harry Simon
Frederick Harland Spector
Abraham Baim

Anna Cohen
Tille Cohen
Harry Janger
Sara Schmulowitz
Arthur Yarman
Louis Adler
Rachel Aelion
Philip Bakar
Charles Bernard Bernstein
Arnold Liss
Henry Ramek
Beatrice Toas
Phyllis Zangwill

9 - 15 ADAR-II**March 12 - 18**

Avram Mendel Goldberg
Sue Kraft
Edythe Schultz
Harry Tessel
William Miller
Susan Moore
Samson Nour-Omid
Ida Puro
Lilly Shoehalter
Nathan Feldman
Jacob Saidian
Mollie Forkos
Eleanor Goldberg
Sara Goldberg
James Jonas
Nathan Polse
Jacob Rubin
Lloyd Silver
Howard Morse Spector
Sheba Widlan Bookin
Becky Chun

Ruth Miriam Cowan
Ernest Harvey Friedman
William Groskopf
Ira Kurtz
Shirley Langfeld
Lawrence Rothstein
Dorothy Sarver
Sidney Jerome Zywtow
Isaac Biederman
Ziesel Friedman
Daniel A. King
Morris Klang
Richard Reinman
Eli Schwartz
Olga Banks
Moses Frankel
Shirley Handloff
Leon Jaffe
Phyllis Kaizer
Isador Margolin
Rachael Rutter

16 - 22 ADAR-II**March 19 - 25**

Helen Goldberg
Harold Usef
J. Leon Bloch
Charles Marcus
Debbie Simon
Dora Spellman
Ida B. Edelson Riskind
Martin Howard Semendoff
Florence Brettler
Harvey Casson
Audrey Cohen
Sarah Riva Goldberg
Louis Schwartz

Natalie Berg
Marlene Mae Seifer
Allen Silver
Abraham Silverman
David Galant
Carol Kirsch

23 - 28 ADAR II**March 26 - 31**

Midred Arenbart Adler
Pauline Belzer
Sue Kantor
Ethel Rose Kapler
Carol Rosenberg
Faye Zaslov
Maria Belina
Morris K. Cohen
Esther Sadie Gold
Albert Hyman
Freda Katz
Sima Kobuzatskaya
Morris Lerman
Horace Joseph Marx
Bernice Ring
David Weinstein
Miriam Goldberg
Esther Morofsky
Saul Pearce
Robert Bostick
Peter Hecht
Jennie Rosenzweig
Herman Zatkin
Joeseoph Kantor
Leo Wood
Sam Frankel
Jack Helfend
Manfred Wildmann

Recent Deaths in Our Community

Harvey Jacobs, Father of Jon (Joy) Jacobs
Jerry Turchin, Husband of Beverly Turchin, Father of Leah (Ben) Bloom
Francisco Martinez, Sr., Father of Frankie Martinez (Jennifer Weinstein)



May their memory be for a blessing

Mazel Tov to:



Niv Dicalo & Shirley Hasson
on the birth of their son, **Landon**
Kiril & Cody Sigel on the birth of their son, **Adiv**

Welcome New Members

Niv Decalo and Shirley Hasson.
Daughter Ilana, newborn son Landon
Paul Carmola and Aliza Weiner

A LEGACY GIFT LASTS FOREVER

Include TBA in your Estate Planning so that your message to your family is loud and clear:

“The existence of Temple Beth Abraham is important to me and for the future of Jews in Oakland.”

Contact TBA’s Executive Director Rayna Arnold for further details

(510) 832-0936 or rayna@tbaokland.org.

You are never too young to plan for the future!

MEMORIAL PLAQUE

Anyone wishing to purchase a memorial plaque, please contact the synagogue office at (510) 832-0936. If you do not know the location of a Memorial Plaque for your loved one, simply find the Memorial Plaque binder located on the back table in the Sanctuary. This book lists all Plaques in alphabetical order by the last name of the deceased and will be updated as new Plaques are hung. Please do not remove the binder from the Sanctuary.

It is a Jewish tradition to give contributions to commemorate life cycle events and other occasions. These tax-deductible donations are greatly appreciated and are a vital financial supplement to support the variety of programs and activities that we offer.

Thanks again for your support! We could not do it without you!

FUND CONTRIBUTION FORM

This contribution of \$ _____ is
(check one) ___ in Memory of ___ in Honor of:
(Name) _____

Acknowledge _____

From: _____

To: _____

Address: _____

Address: _____

Please credit the fund checked below:

- Temple Beth Abraham General Fund
- Leonard Quittman Endowment Fund
- Rabbi Bloom Discretionary Fund
- Bet Sefer Discretionary Fund
- Gan Avraham Discretionary Fund
- Burton Polse Kiddush Fund
- Minyan Fund
- Yom HaShoah Fund
- Jack and Jeanette Jeger Kitchen Fund
- Building Fund/Next Big Thing/Davis Courtyard
- Prayer Book Fund
- Rabbi Ralph DeKoven Camp Ramah Scholarship Fund
- Herman Hertz Israel Scholarship Fund
- Mollie Hertz Interfaith Outreach Fund
- Danielle and Deren Rehr-Davis Teen Fund
- Harold Rubel Memorial Music Fund
- Rosebud and Ben Silver Library Fund
- Pola Silver Teen Holocaust Education Trip Fund
- Sam Silver Playground Fund
- Leo and Helen Wasserman Education/Cultural Fund
- Stevens Landscape and Maintenance Fund

MARCH 2022			28 ADAR-I – 28 ADAR-II 5782			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 (28 Adar-I)	2 (29 Adar-I)	3 (30-Adar-I)	4 (1 Adar-III)	5 (2 Adar-I)
		4:00pm Bet Sefer	9:00am Weekly Text Study 9:30&11:00am Kindergym 6:00pm 8 th & 9 th grade Tichon & Confirmation 7:30pm Adult Alef Bet Practice 7:30pm Intro to Judaism	Rosh Chodesh Adar-II 8:00am Morning Minyan 9:45&11:15am Kindergym 4:00pm Bet Sefer	Rosh Chodesh Adar-II 9:30&11:00am Kindergym 6:15pm Kabbalat Shabbat \	<u>Shabbat Pekudei</u> 9:00am A Taste of Text Study 9:30am Shabbat Services Childcare available 10:00am T'fillat Y'Idim
					5:48p Candle lighting	6:49p Havdalah (42 min)
6 (3 Adar-II)	7 (4 Adar-II)	8 (5 Adar-II)	9 (6 Adar-II)	10 (7 Adar-II)	11 (8 Adar-II)	12 (9 Adar-II)
	8:00am Morning Minyan	4:00pm Bet Sefer	9:00am Weekly Text Study NO Kindergym 6:00pm 8 th & 9 th grade Tichon & Confirmation 7:30pm Adult Alef Bet Practice 7:30pm Intro to Judaism	8:00am Morning Minyan NO Kindergym 4:00pm Bet Sefer	NO Kindergym 6:15pm Kabbalat Shabbat Bet Sefer Gimmel Share a Shabbat	<u>Shabbat Zachor</u> <u>Parashat Vayikra</u> 9:00am A Taste of Text Study 9:30am WTBA Shabbat 10:00am Shabbat Mishpacha 12:45pm Man Jongg 5:00pm Gan Avraham Havdalah in Pajamas
					5:55p Candle lighting	6:56p Havdalah (42 min)
13 (10 Adar-II)	14 (11 Adar-II)	15 (12 Adar-II)	16 (13 Adar-II)	17 (14 Adar-II)	18 (15 Adar-II)	19 (16 Adar-II)
DAYLIGHT SAVING TIME -AHEAD 1 HR 9:00am Purim Basket Assembly & Delivery 3:00pm TBA & PJ Library Purim Carnival	8:00am Morning Minyan	4:00pm Bet Sefer Purim Carnival	Ta'anit Esther Erev Purim 9:00am Weekly Text Study NO Kindergym NO evening classes 6:15pm Purim Rock n' Roll Family Service	Purim 8:00am Morning Minyan 9:30am Gan Avraham Purim Parade & Play NO Kindergym 4:00pm Bet Sefer	Shushan Purim Gan Closed for Teacher Dev. NO Kindergym 6:15pm Kabbalat Shabbat with Epstein Board Dedication	<u>Parashat Tzav</u> 9:00am A Taste of Text Study 9:30am Shabbat Services with special guest Dr. Rodney Smith, First AME Childcare available 10:00am Junior Congregation
					7:01p Candle lighting	8:03p Havdalah (42 min)
20 (17 Adar-II)	21 (18 Adar-II)	22 (19 Adar-II)	23 (20 Adar-II)	24 (21 Adar-II)	25 (22 Adar-II)	26 (23 Adar-II)
	8:00am Morning Minyan	4:00pm Bet Sefer 7:30pm TBA Board Meeting	9:00am Weekly Text Study 9:30&11:00am Kindergym 6:00pm 8 th & 9 th grade Tichon & Confirmation 7:30pm Intro to Judaism	8:00am Morning Minyan 9:45&11:15am Kindergym 4:00pm Bet Sefer	9:30&11:00am Kindergym 6:15pm Kabbalat Shabbat Bet Sefer Dalet Share a Shabbat	<u>Shabbat Parah</u> <u>Shabbat Mevarchim</u> <u>Chodesh Nisan</u> <u>Parashat Shmini</u> 9:00am A Taste of Text Study 9:30am Gan Avraham Shabbat Childcare available 12:45pm Mah Jongg
					7:08p Candle lighting	8:09p Havdalah (42 min)
27 (24 Adar-II)	28 (25 Adar-II)	29 (26 Adar-II)	30 (27 Adar-II)	31 (28 Adar-II)		
10:00am Save the Bay Restoration Day	8:00am Morning Minyan Sanctuary 9:30am Rosh Chodesh meeting	4:00pm Bet Sefer	9:00am Weekly Text Study 9:30&11:00am Kindergym 6:00pm 8 th & 9 th grade Tichon & Confirmation 7:30pm Intro to Judaism	8:00am Morning Minyan 9:45&11:15am Kindergym 4:00pm Bet Sefer 7:00pm Men's Club Covenant wine tasting		

Temple Beth Abraham
327 MacArthur Boulevard
Oakland, CA 94610

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SAVE THE DATE!
SUNDAY, APRIL 3, 2022
5:00-7:30 PM
TBA COURTYARD

*Savoring the Spring:
Dinner & Fundraiser to Support
the Schools at TBA*

Amazing Auction Items & Sign-Up Parties
Cuisine a la Jing Piser