



IFR NEWS Tishrei /Cheshvan 5777

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Volume 2 Issue 32

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Rabbi Frank Tamburello interviews IFR Rabbis

Rabbi Frank interviewed two of our IFR senior rabbis, Rabbi "Buz" Bogage was ordained 53 years ago, and Rabbi Foster Kawaler 29 years ago, The questions asked:

1. What is your current rabbinic commitment?
2. How have you seen the rabbinate change over the course of your career?
3. Are these changes positive, negative or a mix of both? Explain.
4. What are the most important challenges facing rabbis today?
5. Synagogue attendance is down significantly.
Is there anything specific that rabbis can do to change this trend and/or what have you done that has helped reverse the downward slide?

6. In years past rabbis who trained in alternative programs have been derided as "matchbook rabbis, "gypsy rabbis," etc.

Do you see a change in attitude toward rabbis who receive s'meicha from non mainstream seminaries?

Is there greater acceptance? Why or why not?

7. What advice do you have for anyone considering a rabbinic career?



IFR

Mission Statement



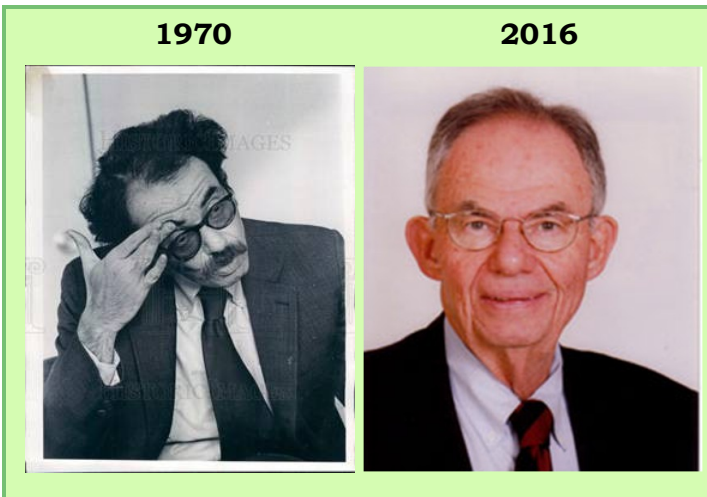
The IFR is a professional organization of rabbis united by a commitment to Jewish tradition and a desire to facilitate the Jewish spiritual growth and life cycle needs of all.

IFR provides a progressive, pluralistic forum, linking member rabbis in a spirit of friendship and a sense of community.

IFR provides support for members in their professional endeavors and offers continuing education.

IFR encourages professional relationships with rabbis and other rabbinic organizations.

IFR RABBI PROFILE: 53 years -Rabbi Lewis “Buz” Bogage



Rabbi Bogage brings over 53 years of experience to the IFR his rabbinate has taken him all over the world where he has continually explored different ways of reaching Jews.

Rabbi Bogage was born and raised in New England and graduated from Clark University in Worcester, Massachusetts. He studied at Columbia University while serving as Rabbi the Central Synagogue of New York City. He continued graduate studies at the university of Denver while serving as Rabbi of Temple Micah.

Rabbi Bogage received his graduate degrees from the Hebrew University in Jerusalem and was ordained a Rabbi and received his Doctorate from the Hebrew Union College in Cincinnati, Ohio.

Rabbi Bogage has visited communities all over the world including Africa, Iran, India and Europe. He served the Jewish Community in India and also helped to organize Jewish communities in the Far East.

Rabbi Bogage served as Rabbi and Professor of Modern Jewish Philosophy and Religious Thought at University of South Florida and DePauw University in central Indiana.

He is semi-retired (still works!) and lives in Denver where he loves being in the outdoors, hiking, biking canoeing and fishing.

Rabbi Buz Bogage was interviewed at his home in Denver, by Rabbi Frank for the IFR NEWS....

1. What is your current rabbinic commitment?

Rabbi Buzz was ordained by Hebrew Union College in 1963. He continues to be rabbinically active, just having completed a series of services at Temple Emmanuel in Lowell, MA. Buzz has a deep and profound belief in liberal Judaism.

2.How have you seen the rabbinate change over the course of your career?

The rabbinate has changes in many ways: the ordination of women, rabbis need to be familiar with modern synagogue music trends, the use of electronic devices has changed the rabbinate in rapid and revolutionary ways. The rabbinate has become more corporate and the tradition of ex-oratory scholarship is gone.

3. Are these changes positive, negative or a mix of both? Explain.

57% of American Jews are unaffiliated or "dancing with Chabad." It is hard to know where the professional rabbinate will go. Chabad is very strong. He believes that the external manifestation of Islam is strongly affecting Jewish outward manifestation as well.

He believes those Jews between the ages of 35 -55 are, in a Jewish sense, developmentally immature. He believes that for many years American Jews identified strongly with Israel, but they do not anymore.

Now, we are a position to influence Israel, but we are afraid to express our opinions. The is too much "religious" influence in Israel.

**IFR Rabbi Profile: 53 years
Rabbi Lewis "Buz" Bogage**



4. What are the most important challenges facing rabbis today?

Rabbis need elocution lessons. They need to know how to project their voices, and not be afraid to interpret the greatest religious tradition in the world.

Rabbi Gelberman knew how to interpret our tradition for everyday needs.

5. Synagogue attendance is down significantly. Is there anything specific that rabbis can do to change this trend and/or what have you done that has helped reverse the downward slide?

Rabbis need to adjust our level of presentation of faith to appeal to those we want to influence.

We need to speak out against ridiculous extravagance of bar/bat mitzvah events, and we need to stimulate a sense of "mindfulness" in our people.

We need to insist on more civility and manners. When that occurs we see a slowly growing change. We need to develop a unity of mind, soul, and spirit into mindfulness.

6. In years past rabbis who trained in alternative programs have been derided as "matchbook rabbis, "gypsy rabbis," etc. Do you see a change in attitude toward rabbis who receive s'meicha from non mainstream seminaries?

Is there greater acceptance? Why or why not?

Those who were unconventionally ordained are doing just as well or better in presenting our sacred traditions.

Respect, in general for all rabbis, is down, but for unconventionally ordained rabbis there is a new

respect. We are all one, it depends upon how we stimulate the soul.

7. What advice do you have for anyone considering a rabbinic career?

Future rabbis should try to be connected to the people they seek to serve, and that they learn the quality of mindfulness



Rabbi Buz Bogage Keynote Speaker 2006 IFR Conference



IFR News Editors

Rabbi Barbara Aiello

Rabbi Frank Tamburello

Design/Layout: shosh

IFR RABBI PROFILES 29 years Rabbi Foster Kawaler

Rabbi Foster Kawaler began his professional experience in 1971 in the United States Air Force, he worked in financial management and command and control systems, after receiving his smicha as a rabbi in 1987, he served as an Auxiliary Chaplain in the U.S. Air Force.

Rabbi Kawaler retired as a Major from the USAF in 1994 to become the rabbi and spiritual leader of Congregation Agudat Achim in Shreveport, LA. Rabbi Kawaler's educational background includes BS, MBA in Accounting - New York Institute of Technology-Old Westbury 1966 - 1984 Rav B'Yisraeli Ordination in 1987 Yoreh Yoreh Ordination Rabbinic S'meicha Tifereth Yisrael Yeshiva 1994 MA in Counseling - Louisiana Tech University 2000

In addition Rabbi Kawaler has served on boards and been heavily involved with several associations. Rabbi Kawaler was the winner of the UJC Rabbinic Award in 2001.

Board member - NW Louisiana Suicide Prevention Coalition. Activities and Societies: American Assn of Suicidology, American Counseling Association. Board of Directors - Samaritan Counseling Center Activities and Societies: Jewish Educators Assembly. Rabbinic Assn of Greater Dallas. Union for Traditional Judaism. Police Chaplain with the Shreveport PD 2005 - 2013.

1994 Agudat Achim (first civilian pulpit)



Rabbi Kawaler contributes the weekly *Shtickel Torah* to the IFR list serve. Retired since 2014, Rabbi Kawaler and his wife reside in Naples, Florida enjoy-



Rabbi Foster Kawaler and Actor Richard Dreyfuss

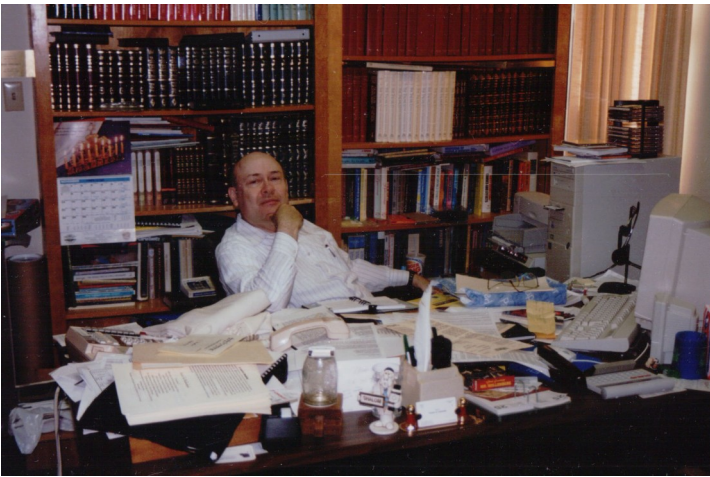


Actor Leonard Nimoy z"l and Rabbi Foster Kawaler



Executive producer, Jeff Chernov on the set of "Battle Los Angeles" with Rabbi Foster Kawaler

IFR RABBI PROFILE 29 years Rabbi Foster Kawaler



Rabbi Kawaler in his study

1. What is your current rabbinic commitment?

Ordained in 1987 - received yoreh-yoreh in 1994. Rabbi Kawaler is retired now and working with Chabad by teaching Hebrew school kids.

2. How have you seen the rabbinate change over the course of your career?

Demise of traditional movements whose central organizations were once strong. People became tired of all the rules.

Now the movements are more "compact." Orthodoxy has now developed its own denominations within itself.

3. Are these changes positive, negative or a mix of both? Explain.

People have more of a choice in what they want to experience as Jews. Many rabbis have their own interests apart from the congregations. Orthodoxy is drifting slowly to the right. The American Jewish community is different from every other country because of our democratic ideals. American Jews have many different ways, opportunities, and options to be Jewish. We have many different expressions of Judaism. In Europe and Israel things are viewed differently.

Confirmation Class 2000 - Across the back row, as who they are today, from left to right, Jonathan Zweig, a Harvard Law graduate working in the Federal court system, Casey Colley, sadly killed in an auto accident in 2013, Beth Zweig, also an attorney, graduate of NYU Law, and working in Boston, Dr. Yoni Platt, specializing in emergency medicine, and me. Front row is Mrs. Elka Goldstein, mother and wife of a very successful entrepreneur in San Diego, Dr. Anne Lachman Marsalla, specializing in pediatrics, and Sarah Gross, founder of Rescue Chocolates and millionairess promoter of vegan food expositions in New York City.

Rabbi Frank interviewed Rabbi Foster Kawaler at his home in Naples, Florida for the IFR news.

Rabbi Forster quoted this anecdote: "A taxi-driver in Israel said to him, I don't go to shul, but the shul I don't go to, has to be orthodox."

L: Family Torah and R: Torah celebrating 100 years @ Agudat Achim



**IFR RABBI PROFILE 29 years
Rabbi Foster Kawaler**

Different congregations want different things from their rabbis.

4. What are the most important challenges facing rabbis today?

Rabbis need to be more into their congregations, and not live isolated in ivory towers. Rabbi Kawaler deliberately looked for a small congregation in Shreveport. Rabbis should be part of congregational life.

5. Synagogue attendance is down significantly. Is there anything specific that rabbis can do to change this trend and/or what have you done that has helped reverse the downward slide?

Employ scholar-in-residence if budget permits. Rabbis should be active in local community activities. Rabbis must stay relevant, interact with the younger families, keep younger outlook on life, use contemporary language, be animated on the Bimah.

Avoid "money driven" sermons. People stay away from those type of shuls. Chabad has no membership dues which can be a model. Pledging whatever one can could be a new way to attract new congregants.

6. In years past rabbis who trained in alternative programs have been derided as "matchbook rabbis, "gypsy rabbis," etc. Do you see a change in attitude toward rabbis who receive s'meicha from non mainstream seminaries?

Is there greater acceptance? Why or why not?

There are more alternate paths to the rabbinate. These alternatively educated rabbis are getting more of a shot.

Decline in level of scholarship. Reform seems to produce more "pastoral" rabbis. Conservative rabbis academically are more proficient, though there is in conservatism a shift toward pastoral rabbis.

7. What advice do you have for anyone considering a rabbinic career?

The pulpit is a tough job, even just creating weekly and holiday services. Rabbis need to be creative, flexible, and education goes into doing it right.

The Congregation is your family in every sense of the word, your life partner needs to understand this. It is the most rewarding job if you want it.

To keep from going crazy, remember you can't be everything to everybody. There is no substitute for being of service to people.



Ravenous Ravens



Rabbi Frank Tamburello's
column featuring Jewish Holiday Eats and
Treats:

FRAN'S MOM'S KUGEL

6 eggs
3/4 cup sugar
1 lb cottage cheese
1/2 lb cream cheese
1/2 pt sour cream
1 stick margarine
3/4 cup fine noodles
1 tsp vanilla

Mix eggs and sugar with beater. Melt margarine. Add vanilla to eggs/sugar combo. Add cottage cheese, cream cheese, sour cream, margarine and uncooked noodles. Mix all together. Pour into greased oblong pan. Bake 1 hour at 350 degrees or until top starts to brown.



CHRUSCHIK (Fried Polish Pastry)

3 egg yolks (slightly beaten)
1/2 cup sour cream
1/2 tsp vanilla
1 Tbs sugar
1/2 tsp salt
confectioners' sugar
shortening or oil

Sift dry ingredients together on a cloth on the table. Make a well in the center and add egg yolks, sour cream, and vanilla. Blend well. Roll out dough to about 1/8 inch thickness. Cut dough into strips 1" wide by 4" long. Make a 1" slit in the center of each piece of dough and insert one end of the dough into the slit and pull it through a little. Heat oil and deep fry each piece until deep golden brown.

Drain on paper towels to cool.
Sprinkle with confectioners sugar.



Ravenous Ravens



Rabbi Frank Tamburello's
column featuring Jewish Holiday Eats and Treats:

GIUGIULENA (Sicilian Sesame Seed Cookies)

These cookies, made during holidays, are of Middle Eastern origin.



2 sticks margarine
2/3 cups sugar
2 eggs beaten
3 1/2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
sesame seeds
milk

In large bowl cream margarine and sugar. Add eggs and mix well. Sift flour and baking powder. Add to egg mixture. Work with hands.

Add enough milk to hold dough together. Roll out with hands. Roll out small pieces in rope-like fashion, about the size of your little finger. Cut into pieces about 2" long.

In a small bowl add some milk, in another the sesame seeds. Roll the cookie first in milk and then in sesame seeds.

Place on greased cookie sheet and bake at 350 degrees for 10-12 minutes until brown. Cool completely and store in air-tight container.

EGGPLANT DIP

1 firm eggplant, about 1 lb.
1 clove minced garlic
1 Tbs olive oil
2 tsps freshly squeezed lemon juice
salt and pepper to taste
4 oz cream cheese, cut in pieces
2 tsps minced parsley

Preheat oven to 450 degrees. Pierce eggplant in 2 or 3 places. Place on oiled baking sheet. Bake on middle rack 25-35 minutes until fork tender. Cool and remove skin. Scrape flesh into blender. Add garlic, lemon juice, salt, pepper, and olive oil. Blend until combined. Add cream cheese and blend until smooth. Place in serving bowl and sprinkle with parsley.



Continued from page 8



Ravenous Ravens

Bubbie's Brisket

Chef Steven Sharad learned this recipe from his grandmother. It is truly made with love



Serves 8-10

INGREDIENTS

- 1 beef brisket, 6-8 lbs
- 2 tbsp vegetable oil
- 1 pouch Kosher Lipton Onion Soup Mix
- 2 small cans whole berry cranberry sauce
- 3 cups water
- ½ cup red wine (not sweet)
- 3 large onions, rough chopped
- 4 carrots, peeled and rough chopped
- 1 head celery, rough chopped
- salt and pepper to taste

INSTRUCTIONS

preheat oven to 350 degrees.

Mix the water, onion soup mix and whole berry cranberry sauce all together and set aside.

Salt and pepper the brisket and sear in a large roasting pan in a little bit of vegetable oil until golden brown on both sides. Remove from pan and set aside.

Add onions, celery and carrots to the same pan and sauté at a medium-low heat until the vegetables soften (about 10 minutes).

Add the wine and simmer for another 3 to 4 minutes.

Nestle the brisket back in the pan with the vegetables and add the broth and cranberry mixture to cover the brisket.

Cover roasting pan tightly with aluminum foil and braise brisket in a 350 degree oven for about 3 hours. Check to see if the meat is tender by placing a fork in the thickest part of the meat and the fork will come out easy and the meat is tender.

Remove the meat from the pan and reduce the liquid by a third. Puree the liquid and vegetables all together and check for seasoning. Add additional salt and pepper if needed.

Slice the meat against the grain, add the sauce on top and serve with your favorite roasted vegetables.

Note from shosh:

This is my favorite Brisket recipe. Absolutely delicious - and I've been making brisket for over 42 years.

IFR Rabbis News & Shmooze



New IFR members:

Rabbi Dr. Carole Matlen

Rabbi James Bohn



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Rabbi Barbara Aiello

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Rabbi William Kurry
in memory of parents Oscar and
Gwen Kurry z"l



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Send your check (s) to the IFR President- OR

Payments may be made via PAYPAL donation button on our website intfedrabbis.org

IFR News Editors

Rabbi Barbara Aiello

Rabbi Frank Tamburello

Design/Layout: shosh



Rabbi David Degani's Shirat Shalom Congregation and School in Boca Raton, Florida celebrate Succot and Simchat Torah



**Rabbi David Degani's Shirat Shalom Congregation and School
In Boca Raton, FL celebrate Succot and Simchat Torah**

