



Sukkot 5775 in Hawaii with IFR Rabbi Rita Leonard

I always have believed in the experiential and that that the elements of hands-on learning will be deeply remembered in future time, in the hearts of our people which is dependent and resting within the hearts of our precious children; and thus, for all my years in Hawaii

I have, at the conclusion of Yom Kippur, encouraged families to race home and drive the first stake into the ground for a sukkah. In this photo taken at the home of Reouven, Laura and Julia Barzilai of Kauai, the children of The Kauai Jewish Community are joining me in learning all about our most wonderful holiday of harvest;

I have ever encouraged the making of our own lulav with whatever we feel growing about us is in concert with the plants used traditionally...I ask the "kinderlach" what foliage and fruit in our tropical Gan Eydn appears to them bearing the shape of a heart, an eye, lips, what grows by our waters;...what bears a most beautiful and inspiring scent, etc.; after which we complete the homemade lulav there is plenty of natural material remaining for anyone wishing to to create their own unique lulav to take away with them. In the photo you can see our etrog, this year a meyer lemon bearing a lovely pitum. I integrate a lot of information about ...the natural world, Jewish mysticism and much knowledge of the Hawaiian culture for its rich significance to our lives and the lives of the native Hawaiian and in awareness and respect of them and the land whereupon we dwell for to do do is our Jewish way, the essence of it b'emet!

Happy to talk with you who are interested in doing something of this nature in your own community. And be it known (if you are laughing, thinking 'for her this is easy being in Hawaii') I am up in the north country alot, where temperatures upon occasion drop to 52 degrees below zero and have implemented alternatives to sukkah manifestation given even such an environment (there usually by Sukkot may reach the 20 degree Fahrenheit range. Know that the creative mind awakened is encourages The True & Abiding (our children as One) Light is thus kindled when tended to lovingly. Happiest of years to you who keep it so, Am YisroEil Chai! Aloha no ka oe, RL

Rabbi Rita Leonard is an independent rabbi practicing in the Hawaiian Islands including Hawaii, Big Island, Maui, Lanai, Molokai and Oahu. Rabbi Leonard is also an accomplished musician and has published a number of CDs.

Hawaii High Holy Days 5775 with Rabbi Leonard photograph 2014 by Laura Barzilai, Hawaii

The congregation's Sukkah



Rosh Hashanah at JCK with Rabbi Rita Leonard

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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.

High Holy Days 5775 in NYC **IFR Members Share Their Stories**



High Holy Days 5775
with IFR Rabbi Frank Tamburlello

At the Society of Jewish Science we have not traditionally held services on the second day of Rosh Hashana.

This year, we initiated a special healing program on the second day consisting of a shortened holiday morning service followed by two special healing programs in the sanctuary. The first, by Dr. Mel Rosenthal was on the topic “Radical Forgiveness.” and the second by Shulamit Elson, was on “Healing Through Sound Meditation.”

These new programs were very well received, and were a meaningful segue into the Days of Awe.



High Holy Days 5775
with IFR Rabbi Steve Blane

Sim Shalom (www.simshalom.com), the online synagogue and home to IFR member Rabbi Steve Blane, hosted and sold out live 5775 High Holy Day services in New York’s Chelsea.

As in previous years Rabbi Steve brought together his love of Jazz and traditional High Holy Days melodies

The Holiday musical ensemble comprised of Rabbi Blane on vocals, Jack Glottman on piano, Tal Ronen on bass, Carol Sudhalter on flute and saxophone, and guest guitarist Saul Rubin infused the High Holy Days with a melding of ancient faith and contemporary music. Itai Kris was a featured flautist for the Ne’elah Service.

“The rhythms of jazz and Jewish sacred music share a certain sense of spontaneity – as well as an abiding spiritual quest,” said Rabbi Blane. “That complementary quality lends these services their own singular style and joy.”

To view a recording of the services visit our YouTube channel at:

<https://www.youtube.com/user/rabbistevoblane>



Yom Kippur 5775 in Los Angeles with IFR Rabbi Arthur Rosenberg IFR Members Share Their Stories

This isn't what you asked for. My services were my services and I am not sure I am all that innovative or wonderful. But one thing worth noting. The bulk of my work is in Palliative Care and also end of life.

As a chaplain I work with people of all religions. "If you are Jewish; Great we have the beginnings of a similar language spiritually. If you are not, I am a chaplain and I will meet you where you are."

I have a patient who came to me two years ago, single mother with stage 4 BRCA (the worst level of breast cancer). She had to have a breast removed, chemo and radiation twice to have any hope of living, no less surviving over time.

When I first met her she was very angry, understandably so, and referred to God as "that pin-head." I said I am a rabbi but we have a Presbyterian Pastor who is also a chaplain if she were more comfortable with a christian chaplain. She said, in a big voice: NO I WANT A RABBI BECAUSE YOU PEOPLE ARGUE AND FIGHT TO UNDERSTAND.

I laughed but it came from the depths of her alienation and pain and fear and disappointment in God. She was born a Catholic and became Christian Science and having cancer was against their theology...sickness exists in the mind. So she was alienated from her faith. She was divorced raising a teenage girl alone.

Slowly over time I gave her books to read...Ariel's "What do Jews Believe", Rabbi Schulweiss' "For those who can't believe." The Red Tent. As a Driven Leaf. And we would talk about where she is in life and what she was hoping for.

We would argue about God and goodness and faith. And inch by inch over the next 18 months she slowly got out of her funk to where something positive could exist in her mind and heart for maybe five minutes. And then she said: I love this, I want to be

Jewish. I feel Jewish. I relate to the struggle and I relate to the searching and I want to go to temple. So my wife and I took her and her daughter...sat with them, sang with them. Last year they attended their first High Holy Days. This year they attended their second.

Last week she graduated from the Introduction to Judaism, 18 week course. She is considering converting. I never once said she should do this. I never once told her she was not okay the way she was.

I just placed the feast in front of her and she ate it all up. Spiritual hunger. And this year her spiritual hunger was quenched by fasting on Yom Kippur. Her last tests are that she is cancer free at this time.

We have three more years before that is really a fact, but we celebrate what we can because as Jews, joy always trumps sadness. Light always overcomes darkness.

Rabbi Arthur Rosenberg serves as the the Rabbi/Chaplain at the Motion Picture and Television Fund in Woodland Hills, California, where he conducts services, counsels residents/patients and their families a certified chaplain, and is actively involved in Palliative Care.



The light is ever shining, and the only thing that is necessary for us diligently to see to, is that we permit neither this thing nor that to come between us and the light. "With Thee is the fountain of life; in Thy light shall we see light."

- Ralph Waldo Trine

Remember that you are only a vessel, and that your thought and your word are worlds that spread out: the world of the word - that is, the Divine

Presence which, when it is uttered, desires something from the world of thought. And when you have drawn the light of God into your thought and word, pray that something of the abundance and blessing from the world of thought may pour over the world of the word.

Then you too will receive what you need.

- Martin Buber, **Ten Rungs**

High Holy Days 5775 in Juneau Alaska with IFR Rabbi Barbara Aiello IFR Members Share Their Stories

Torah in a Tree House

Rabbi Barbara's Alaska Adventure

They call themselves the "Frozen Chosen," Alaskan Jews who make their home in the cold north country and who have carved a vibrant Jewish community out of mountains and glaciers, oceans and forests in our 49th state. For one month, beginning with Rosh HaShanah and concluding with Simchat Torah, I had the opportunity to serve these hardy Alaskan Jews as visiting rabbi for Congregation Sukkat Shalom, in Juneau.



Like most folks who prepare for a long journey to parts unknown, I used the internet to learn more about what would become my Alaska adventure. I googled photos and videos, articles and slide shows to see what Alaska would be like. Once I arrived I realized that the computer could not do justice to the magnificent natural beauty that was mine to enjoy each day for 31 days. And Juneau's unique synagogue was at the top of the list.

Synagogue Sukkat Shalom was founded as a chavurah many years ago but it wasn't until 2005 that the congregation was able to purchase its own building – an unusual structure built on the trestle rails of what was once the railroad track for an active gold mine. Imagine the setting – a long, narrow building ten times as long as it is wide, secured on trestle rails high above a deep gorge. A congregant's architect daughter and her students designed the sacred space to conform to the natural beauty of the area. The result is breathtaking. Synagogue Sukkat Shalom, surrounded by glass on three sides, literally wraps the congregants in a panorama of majestic pine trees, mountains and sea. Imagine reading about the creation of the world at the very moment that you are immersed in nature's beauty!

It was an honor and a joy for me to serve the Sukkat Shalom congregation and I enjoyed leading services and teaching the children in the after-school program as well. I learned that Alaska kids, living as they do in the rugged mountain country at the top of the world, are strong and confident. Putting up the sukkah was no problem for these eight, nine and ten year olds who worked outside in the pouring rain to get the job done. In a climate where rainy days are the norm for most of the year, Juneau Jews echo the sentiment of most residents when they say, "If you don't put on your boots and slicker and get outdoors, you'll never get out at all!"

After having spent one month in Juneau, I understood how "Sukkat Shalom" is the perfect name for this Alaskan synagogue. "Sukkat Shalom" means "shelter of peace," and indeed I felt sheltered by the love and caring

of this marvelous congregation. It was the "meshpucha" feeling times ten as members of the congregation opened their homes to us, guided us on the trail to the Mendenhall Glacier, made certain we saw giant whales swimming in the Pacific Ocean and, on our last day in Juneau, our hosts pushed us out the door just in time to see a towering mother bear, nearly seven feet tall, frolicking with her cub beside a mountain stream.

It was at that stream, called Gold Creek, where we tossed away our sins during the Tashlich service. As October rains poured down, the rugged Juneau Jews carried on as though the sun was shining. Dressed in orange, yellow and neon green slickers, "wader" boots and hoods, nearly 50 hearty congregants linked arms to sing "Hi ne ma tov," How good and pleasant it is, here in Alaska, when we not only "sit together," but walk together, hike together, trek and schlep together as brothers and sisters at the top of the world.

Fun Facts About Alaska Jews

- The first Jews came to Alaska from San Francisco in 1898.
- Ernest Gruening, Alaska's first governor and the first senator, was Jewish.
- Alaska is 5,000 miles from New York City. There are 6,000 Jews in the entire state, concentrated in three major cities – Anchorage, Fairbanks and Juneau
- Four of Alaska's mountains are named after Jews.
- You'll find a Star of David window in Alaska's most famous Christian church.
- Alaska Airlines helped airlift Yemeni Jews to Israel
- Wyatt Earp and his Jewish common law wife of 46 years, was Josephine Markus from Brooklyn- they ran a bar in Nome, Alaska (see below)



Rabbi Barbara Aiello lives and works in Italy as rabbi of Synagoga Ner Tamid del Sud. During the year she also serves several small and/or isolated congregations. This year in addition to High Holy Day services in Juneau, Alaska, Rabbi Barbara serves as Rabbinical Advisor to Congregation Ner Tamid in Bradenton, FL and visiting rabbi at Kobernick House, Jewish retirement community in Sarasota, FL.

Succot 5775 with Rabbi David Degani in Boca Raton, Florida

IFR Members Share Their Stories



Morris arrives early to start building the sukkah

Palm fronds become the roof of the sukkah



Time to decorate walls of sukkah



Sukkah builders hard at work! Rabbi Degani in light-blue t-shirt.



The finished Sukkah!

Rabbi David Degani is the spiritual leader of Shirat Shalom established in 1998 as an alternative to the traditional synagogue model. Shirat Shalom focuses on a return to the spiritual roots and values of "Judaism of the Heart." The Congregation has a school.

Ravenous Ravens



Rabbi Frank Tamburello's column featuring
Jewish holiday Eats and Treats

Easy Potato Kugel

Servings: 8

- 3 eggs
- 3 cups Shredded Hash Browns
- 1/2 cup matzo cake meal
- 1 1/2 teaspoons salt
- 1 teaspoon fresh ground black pepper
- 1 small onion, finely chopped
- 1/4 cup vegetable oil

Directions:

- 1 Preheat oven to 350 degrees.
- 2 Grease a 1 1/2-quart baking dish with the oil.
- 3 In a mixing bowl, beat the eggs well before stirring in the rest of the ingredients in the order given.
- 4 Pour into prepared pan.
- 5 Bake 1 hour.
- 6 Let set about 10 minutes before serving. Stir occasionally. Serve hot or at room temperature.



Maple Roasted Delicata Squash with Cranberries and Almonds (Dairy or Pareve) *Roasted Delicata Squash with Cranberries, Almonds, and Maple Syrup.*

Dried cranberries stand out like gems against the pale orange flesh of Delicata squash, which takes on an almost custard-like texture when roasted. The presentation is beautiful, and the recipe is so simple -- plus it's easily multiplied if you're cooking for a crowd, making it ideal for Sukkot and Thanksgiving menus.

INGREDIENTS

- 2 Delicata squash (you can also use acorn squash)
- 4 tablespoons ground almonds
- 4 tablespoons dried cranberries
- 4 tablespoons pure maple syrup, preferably Grade B
- 4 teaspoons unsalted butter (dairy) or extra virgin olive oil (pareve), plus extra olive oil for roasting
- Prep Time:** 15 minutes **Cook Time:** 40 minutes
- Total Time:** 55 minutes **Yield:** Serves 2 to 4
- PREPARATION :** 1. Preheat the oven to 400° F. Lightly oil a rimmed baking sheet or roasting pan.

2. Carefully stem the squash and cut in half lengthwise. Scoop out and discard the seeds and any stringy flesh. Brush the squash with olive oil, and place the halves cut side down on the prepared baking sheet. Bake until the squash is tender, about 25 to 30 minutes.
3. Remove the squash from the oven, and use tongs to carefully turn the halves cut side up. (If you don't have kitchen tongs, allow the squash halves cool until they can be comfortably handled, then flip them by hand.) Sprinkle the hollow of each squash half evenly with 1 tablespoon ground almonds, followed by 1 tablespoon of dried cranberries. Drizzle each with 1 tablespoon of pure maple syrup. Dot evenly with 1 teaspoon of butter (if using) or drizzle with 1 teaspoon of olive oil instead.



Ravenous Ravens



**Rabbi Frank Tamburello's column featuring
Jewish holiday Eats and Treats**

Fried Green Tomatoes Channuka Style

Prep Time: 5 Minutes
Cook Time: 15 Minutes
Ready In: 20 Minutes
Servings: 4

"Serve these tomatoes outside with a glass of iced tea one summer night and enjoy the sunset with someone you love."

INGREDIENTS:

4 large green tomatoes
2 eggs
1/2 cup milk
1 cup all-purpose flour
1/2 cup cornmeal
1/2 cup bread crumbs
2 teaspoons coarse kosher salt
1/4 teaspoon ground black pepper
1 quart vegetable oil for frying

DIRECTIONS:

1.

Slice tomatoes 1/2 inch thick. Discard the ends.

2.

Whisk eggs and milk together in a medium-size bowl. Scoop flour onto a plate. Mix cornmeal, bread crumbs and salt and pepper on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.

DIRECTIONS:

3. In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet.

Do not crowd the tomatoes, they should not touch each other. When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels. **Serves 6**



Gelt Fudge

- 3 cups semi-sweet chocolate chips
- 1 can sweetened condensed milk
- 1 teaspoon vanilla



- 1/4 teaspoon salt

Combine chocolate chips and condensed milk in bowl and heat in microwave for 1 minute. Stir until smooth. If

more time is required, continue heating in microwave in increments of 10 seconds. Add vanilla and salt and stir. Spread into a dish lined with waxed paper. Refrigerate for 1/2 hour. Cut fudge into desired shapes and wrap in foil.

Refrigerate fudge until ready to eat.



IFR Rabbis News & Shmooze

IFR DUES 2014-2015

Now is the time to renew your membership in the IFR. Pay VIA PayPal \$122.00

Or send a check for \$118 payable to:
International Federation of Rabbis

Send your check (s) to the IFR President
Rabbi Suzanne H. Carter
5091 Washington Road
Delray Beach, Florida 33484

מזל טוב!

Rabbi Marc Ben-Meir on the publication of his third book.



Rifuah Shelema to:
Rabbi Marvin Pearlman
Rabbi Raphael Pazo

Bruchah Ha'Ba'ah to new IFR member

Rabbi Dr. J. Adele Plotkin



Donations

B'Todah to the following Rabbis who have made donations over and above their membership dues to the IFR:

Donation made by IFR membership to:

Rabbi William Kurry

Rabbi Robert Schreibman

Rabbi Frank Tamburello

Rabbi Jack Silver

2015 IFR Conference



IFR Conference 2013 Duncan Center-Delray Beach FL.



IFR Conference 2013 Duncan Center-Delray Beach FL.

2015 IFR Conference Registration Form**Dates: Tuesday March 17 2015 - Thursday March 19 2015****Duncan Conference Center-Delray Beach, Florida**

Name: _____

Address: _____

Telephone: _____

Email: _____

Number of persons: _____

Date of Arrival: _____ Date of Departure: _____

Please indicate your preference:

Double Occupancy: _____ Single Room: _____ Commuter: _____

Total Cost: _____ 50% Deposit _____ Balance Due: _____

Signature: _____

Early Registration Prices—After February 1 2015 add \$45.00

- ♦ **Double Occupancy:** \$500.00 per Couple for 2 nights includes six meals and snacks, & facility fee
- ♦ **Single Private Room:** \$345.00 for 2 nights includes six meals and snacks, & facility fee
- ♦ **Commuter:** \$170.00 per person includes six meals and snacks, & facility fee
- * Each room has a private bathroom-includes six meals & snacks & facility fee
- * Early arrival \$75.00 per night (no food)

Balance due and late registration on or before March 1 2015**Location: Duncan Conference Center****15820 South Military Trail, Delray Beach, Florida 33484****Tel: 561-496-4130**

Please print out filled out form and send it along with your deposit or full amount make check payable to " International Federation of Rabbis"

Send directly to:

Rabbi Suzanne H. Carter, IFR President and Conference Chair**5091 Washington Road****Delray Beach, Florida 33484****rabbis@bellsouth.net**



Ginati (My Garden)

Plant-Prune-Eat by shosh

This past year I decided to plant my edible garden in containers on shelves. I've always had a green thumb and have planted many gardens over the years, but this year I set up my backyard *organic kitchen edible container garden* on a large unused backyard patio. I gathered together 28 containers/pots, I had lying around, including a wheel barrow, and a large plastic container which we once used for mixing cement. I purchased 10 large Brazilian coffee bean burlap sacks.

Each pot/container is washed thoroughly. Holes at the bottom of the containers are essential (good drainage) followed by a layer of small stones and very GOOD potting soil. Container gardens have to be watered more often than in-ground plants, especially here in ZONE 10 (South Tropical Florida), where the sun is fierce.

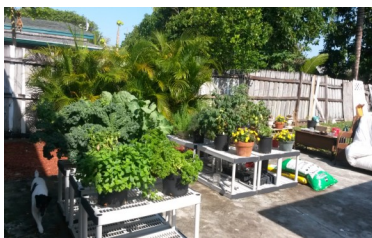
I placed all planted containers on plastic slotted shelving we had from Home Depot. Great for watering, aeration and the shelves may be moved around easily in or out of shady areas. My son, Ari built a raised bed of 2X4's, we filled it with top soil and mulch. We placed 2 wooden pallets onto the mulch then the burlap sacks. (great for planting!) I've planted sweet potato, celery, mint, papaya, kale, bib lettuce, basil, parsley, cilantro, rosemary, thyme, tomatoes, strawberries, green onions, swiss chard and many others from seedlings, cuttings or seeds. I started to save seeds from fruits and vegetables, some sprouted some didn't. Everything is elevated and in some sort of container.



READ no bending !!! Perfect for a senior citizen!

Marigolds next to plants help repel insects. Companion planting-some plants do well with others while some are natural enemies. No GMOs, no pesticides, all organic, planted,

pruned and eaten by me! The results these last 10 months have been awesome, I am eating better, have lost some weight and the garden produce is delicious. Who wants store bought iceberg when you can eat kale, spinach and arugula from a container in your garden?



Started February 23 2014

Rabbi Suzanne Carter "shosh" has served south Florida for over 20 years as a rabbi, police chaplain and wandering Jew.

For the past 18 years she has served as spiritual leader for Hebrew Congregation @ Broken Sound in Boca Raton.

Rabbi shosh is a founding member of the IFR and serves as president, when she isn't gardening.

Yosi the dog inspecting the raised bed and burlap sacks.



Every blade of grass has an angel that bends over it and whispers, "Grow, Grow"- Talmud