

ETZ CHAIM SEPHARDIC CONGREGATION

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NEWSLETTER

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Happy New Year 2010

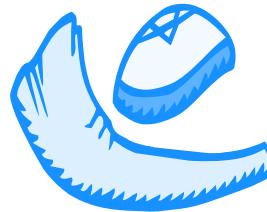
A VIEW FROM THE STREET

By W. Levy

We had our bi-monthly board meeting on Tuesday, October 20th with about 20+ in attendance including two new “boarders” – Gadi Boukai and Mark Sigman. It turned out to be one of our more extended meetings, due to some lengthy discussion on a couple of “hot” topics. Unfortunately we ended up in our standard operating “mode” (means: tabling for a later, further discussion). We have got to stop doing that and start doing something decisive. That’s what boards do. I think a lot of hesitancy centers around funding concerns. Maybe when our Endowment fund gets to a more comfortable number, we can then get more aggressive. We’ll see.

Our minutes from the last board meeting were approved as usual. Treasurer Tavel “kicked around” some numbers that from my perspective sounded o.k. In my simple view if the income exceeds expenses, then we’re in the “black”, so I’m not nervous.

“Carnes” did likewise with the cemetery fund. The perpetual care fund is doing what perpetual funds are supposed to do, that is, earn enough to cover expenses without touching the principal, even I know that’s close to “perfect”. The gate at the Bluff road entrance



is still in “limbo” with a solution in sight, just don’t know when or how that gets “funded”.

Leon Mordoh reported on the Federation doing something about clean up at a semi-abandoned southside cemetery. Good use of federation funds.

Gadi Boukai has taken on JCRC and will report on their programs and progress.

We had two new membership “apps” – Naomi Kraus and Robert Sacks – both approved. Welcome back in Naomi’s case and welcome Bob (Doreen’s brother).

Sisterhood is probably in a “holding” pattern right now as far as “administration” is concerned but very “functioning” nonetheless, especially with our honoree dinner now “activated”. Still some Sabbath Oneg concerns, Betty is working as hard as she can, but needs volunteers. Hopefully some of our new young women will heed the call and step up, as there truly is a “changing of the guard” movement looming on both sides of the aisle. Just hasn’t quite found it’s identity yet; just like my throat. I’m still “coping” (means: a lot of hot water and a lot of honey wasted). Oh well, maybe all of those doctors were right, just wearing out. As we get older that diagnosis begins to sound more and more familiar.

I think when we realized that we had reached Meyer's bedtime, we quietly and quickly adjourned.

I am impressed - Jeff Sondhelm has been "pushing" for regular Friday evening services and managed to get it "off the ground". I'm told that last Friday, December 4th, he had "collared" about 26 "volunteers/attendees. A pretty impressive start. Looks to me like we ought to be able to put a regular Friday minyon together. Starts early (sundown) and lasts about an hour. It could get a little tough when "they" try to expand the Friday "gathering" and start talking to the ladies about food, then it could get "testy". You never know. I will attend as often as I can and keep all of you in the loop.

We had our annual pre-honoree-dinner "Bake-o-rama" on Sunday, December 6th. A team of highly motivated but lowly skilled volunteer "bakers". We assembled at 8:30 a.m. and "topped off" the 20th loaf at around 4:00. p.m. Some of that may have had to do with our conflict with the Colts game, but we managed to maintain our focus and "done the job". The bakers were me, Haim, Alan, and Scott Nahmias. Thank you guys. Lindsey Cohen pitched in as a part-time "braider", thank you as well. Hopefully it will taste as good as it looks. If it doesn't, just be polite and don't complain, we did all we could for the money. It was fun.

Before I write a single word about the "dinner", I have got to acknowledge this Solooki duo that was on the scene from 9:00 in the morning, when I first got there until "dinner is served" time, in the kitchen, on their feet, never a complaint, just doing whatever needed to be done - my candidate for "joint heroes of the year" - Haim and Betty Solooki. Thank you just doesn't quite seem to get it, but it will have to do until I find something better. Don't get me wrong there were a lot of others that worked plenty hard and it would not have happened without them as well, but naming all of them would take all of the rest of my

"allotted time" - you all know who you are, we owe you all, big time. The food was absolutely perfect, tasty and plentiful. Could not have been better. The decorations were festive and tasteful. This synagogue is truly blessed with creative, talented and "very willing to help" people. Thank you all. Attendance, don't ask - wall to wall. Like I am always inclined to say, if you missed it, shame on you - it was memorable.

Now on to the "main event" Rakhel Farahan. She was a perfect choice, her family knew it all along, now we know it as well. We gave her plaque to prove it, they each gave her joy and an occasional "stumble". A gracious Persian lady with a flair for "doing and giving"; us and them, tirelessly and unselfishly. Rakhel "wear it in good health". - Con salud. Our musical tribute, an Ode to Rakhel, was well intended, but poorly delivered from my side, Al's still got it. My voice is not only "over the hill" it is in "extremus terminus" Still can't fault the effort. Rakhel we truly do love you!! - Con alegriyas. With joy.

Our annual general membership meeting was "called to order" on Sunday, December 20th. I counted 30+ concerned "attendees". I'm not sure how to read the "numbers", but obviously our membership is "content" - whatever that means. Two "items" stick in my mind as "high-lights" however - the introduction of Aviva and Soshi as co-presidents of the sisterhood and their obvious dedication and energy to the "task". Then there was the dramatic re-characterization of the Mikvah status by Dr. Larry Greenbaum from the "shopping-cart" back to the "wish list", not a "happy camper" right now. . I guess there was a third highlight, that was Rakhel, still "aglow" from the "dinner". The rest seemed to have a certain "sameness", so I stopped my note taking and the meeting was ultimately adjourned.

I think we're about to go to press so I will see you "around" - Con Salud - W. Levy

Sisterhood News....

It seems hard to believe that it's already 2010. Time flies when you're having fun, and fun we had at our annual Etz Chaim Chanukah dinner! **To Rakhel Farahan, our honoree, thank you for all you're done for us over the years.** Your dedication and hard work set a high standard. It makes us all want to be better, work harder and give more to Etz Chaim in whatever way we can!

To all those who helped make our dinner such a success, THANK YOU from the bottom of our hearts. Not only is the food fantastic, but it brings back warm memories of those who made these delicious foods for us in the past.

Whenever we review our list of helpers, it's astonishing to think of how many people rise to the occasion. If we've left anyone off our list on accident, please forgive us:

Dorothy Abraham, Rose Alt, Gadi Boukai, Anne Calderon, Alan Cohen, Ricky and Jack Cohen, David & Vicka Farahan, Karel Farahan, Shawn Johnson, Parisa Keisari, Bill & Faye Levy, Cassia Margolis, Cecile Nahmias, Doreen Nahmias, Scott Nahmias, Lee & Al Passo, Barb Profeta, Becky Profeta, Sadelle Ray, Shoshi Roland, Joyce Rose, Mike Rose, Bella Serrat, Mark Sigman, Ana Solooki, Betty & Haim Solooki, Julie Sondhelm, Farzaneh Tehrani

As the year comes to a close, we also want to thank Robbie Ettinger and every member of the outgoing Etz Chaim Deborah Sisterhood Board. Robbie, your generosity to the kitchen, Deborah Sisterhood and Etz Chaim synagogue does not go unnoticed. It's inspiring to see, even when slowed down by illnesses, how you were all willing to give it your best. Thank you to each and every one of you, and for those who are still in recovery,

we hope you are feeling better soon. Refuah Shlema!

Our new Etz Chaim Deborah Sisterhood Board of Directors includes:

Co-Presidents: Shoshi Roland & Aviva Tavel
Vice President: Carol Cohen
Recording Secretary: Joyce Rose-Weinberger
Corresponding Secretary: Barb Profeta
Treasurer/Membership: Betty Solooki
Social Committee: Irit Boukai
Program Committee: Debbie Mallah
Synagogue Chair: Anne Calderon
Bake Sale Chairs: Rakhel Farahan & Shawn Johnson
Immediate Past President: Robbie Ettinger
Thank you all for committing your time and energy to our board. We have an exciting year ahead of us!

Warm Regards,
Your new Sisterhood Co-Presidents,

Shoshi Roland & Aviva Tavel

Sisterhood handles all of our social function needs and is always looking for volunteers (men too !) to assist with our events throughout the year. If you want to help contact the office at 251-6220 or speak with any member of Sisterhood for further information.

Sponsoring a Shabbat Oneg is a wonderful way to honor a family member. Anyo's or other special events are great ways to celebrate Shabbatif you wish to learn more about sponsoring an Oneg please contact Sisterhood at 251-6220.

President's Corner.....

Alan Cohen

A special congratulations to Rakhel Farahan for being our Honoree of the Year. We have many members that are fitting for this recognition and each year we try to bring forward someone who is always there for Etz Chaim, and never looks for the attention or recognition. Many of our members spend countless hours for the benefit of others, and Rakhel is one of those special people. It is always amazing how much you can learn about someone when they are being recognized, many times things you take for granted or simply never knew seem to come out on nights like this one. What impressed me as much as anything was the response from those who took the time to speak, sharing a side of Rakhel and her family we don't always see....a well deserving Honoree and an evening that turned out great. The food was great, not sure how we get the hot peppers so hot, but that is something that is always consistent ! It is always a labor intensive event, from cooking countless hours, to set up and the eventual dinner itself. Thank you Rakhel for everything you do for Etz Chaim.....now get back to work !

We are working on several events for the coming year, and we are fortunate to have Gadi and Michelle Boukai assist us on some of the upcoming Holiday Events. For those who have not attended in the past the **Tu B'Shvat Seder is a great time....this year we will have it on Saturday, January 30th with Services at 6:00 PM and a Seder to follow.** It is a great time for the kids to attend and learn about the Holiday, and as always we have a good turnout. Thank you Gadi and Michelle for chairing this and the other events throughout the year. If you want to help out with planning events feel free to contact Gadi or Michelle.

There is an initiative with IUPUI to study the "**Old Southside of Indianapolis**" and we have been asked to participate. Dr. Susan Hyatt is leading this initiative, and there is an article in the bulletin I encourage you to read. Many of our members grew up in this special neighborhood and the stories that can be shared will be beneficial for everyone to hear. In today's age we take for granted how we live, and commute...but back then everyone grew up within blocks of each other, and learned to grow and be successful, together. It is always a treat to hear about the old days, and we are fortunate to have many members who have razor sharp memories....so stay tuned, it should be a great read soon.

We have set up our website to be able to take Donations and make payments using Visa/Mastercard ,American Express and Discover. We are currently using the Paypal System so if you prefer to make payments in this manner go to the website at www.etzchaimindy.org and look for the Donation symbol. We can also take payments via the mail so if this is a convenience you wish to use it is working and available now at the website.

Save the date, March 21st, 2010 will be a special event with the **IU Borns Jewish Studies Sephardic Initiative Professor's**....more information to be announced soon !

We are always looking for ideas to better serve the Congregation. If you have something you want to share for us to consider please contact me at president@etzchaimindy.org.

Super Bowl 2010

Sunday, February 7th

Pregame Television Festivities start at 4:00

Dinner starts at 5:00 PM

As usual we will have the best of what's left from the Honoree Dinner.....we may even fire up the "Nahmias Grill".....Plenty of Soda, Chips and more.....

THE GAME starts at 6:00

Not sure if we can charge per NFL Rules but we can always accept donations !

See you at the Game.....

ANNOUNCING A NEW ORAL HISTORY PROJECT ABOUT THE SOUTHSIDE:

The Neighborhood of Saturdays: Memories of a Multi-Ethnic Neighborhood in South Indianapolis

Many current residents of Indianapolis do not realize that the neighborhood, just south of where Lucas Oil Stadium now stands, was once one of the most diverse communities in the city. In the early part of the 20th century, the neighborhood provided a welcoming haven for a number of different immigrant groups including both Sephardic and Ashkenazic Jews, along with Italians, Irish, Greeks and other European recent arrivals. In addition, it was also home to a large African American community.

During the Spring semester 2010 (January to May), a group students from IUPUI who are enrolled in a community-based research class will be working under the direction of two professors, Susan Hyatt of the Anthropology Department and Sheila Sues Kennedy from the School of Social and Environmental Affairs, to document the history of this unique community. The students will carry out archival research and will conduct interviews with current and former residents of the community toward the goal of compiling a book about the history of the neighborhood.

Due to time limitations, **this year the students will be focusing primarily on just two of the groups who once lived side-by-side in the “old neighborhood”: the Sephardic Jewish community and the African American community.** The students will be conducting oral history interviews with current and former residents of the neighborhood from both groups and will be scanning old photos and other memorabilia so that we can keep a digital record of the events, institutions and people who were once a part the near Southside when it was in its heyday. All materials will be returned to their owners. In fact, we are hoping to schedule a few “Scan-a-Thons” where we

will bring scanners and laptops to Etz Chaim so that we can scan this material and can then return it to people right away. (In fact, we can also produce CDs for contributors with digital images of your photos and with a recording of the interviews).

Our goal is to use this material to produce a community history of the Southside, tentatively entitled, The Neighborhood of Saturdays. The title refers both to the holiness of the Jewish Sabbath and also to the fact that the African American residents of the neighborhood have held a neighborhood reunion in the local “Babe Denny” park on the First Saturday in August for the last 34 years. We are working on raising funds so that the book can be distributed free of charge to everyone who participates in this undertaking.

Since the grand opening of Lucas Oil Stadium in August 2008, and the awarding of the 2012 Superbowl to Indianapolis, plans are underway for extensive redevelopment of this neighborhood which will most likely result in the destruction the few remaining original buildings. According to an article in a recent issue of the Indianapolis Business Journal (September 19), plans to build hotels and restaurants in that area are temporarily on hold, awaiting the economic recovery. **It is even more important that we capture this neighborhood history as vividly as possible and as soon as possible! We hope many of the members of Etz Chaim Sephardic Congregation, who have ties to the old neighborhood, will be willing to participate in this project. If you live out of town, please feel free to contact me if you would like to be a part of this exciting venture.**

Many thanks for your interest and participation!

Professor Susan Hyatt
Telephone: (317) 278-4548
Email: suhyatt@iupui.edu

GREAT RECIPE'S FROM THE Spanish Hamburgers PAST

Nona's Bread (Honoree Dinner Special !)

Mix together 3 packs of rapid rise yeast - 1 1/2
Cups warm water

Add 1/2 Tablespoon of sugar
1/3 Tablespoon of salt
3 Tablespoons of oil

Put 5# of flour, 2 Tablespoons of salt in a
large bowl.
Make a well in the center.
Add yeast mixture and cover with flour mix-
ture.
Cover and let stand for 30 minutes.
Talk with Bill Levy about new ideas !

Add 4 beaten eggs. Add 3 1/2 cups of warm
water a little at a time.
Mix with fork
Knead well (use bench flour to keep dough
from sticking to counter top). Knead for 10
minutes - time it.

Divide dough into 4 parts.
Grease 4 bowls (Pam is ok). Put each part in
one bowl.
Put oil (or spray Pam) on top of dough to keep
it soft.
Cover and let raise 1 1/2 hours or until dou-
bled.
Punch down, and raise again for 1 hour.

One bowl at a time, cut into 3 pieces, roll into
tubular form, and braid.
Put into bread pan and let raise for 15 minutes.
Brush with egg wash and sprinkle sesame
seeds.
Bake at 325 degrees for 1 hour and 15 min-
utes.

Makes 4 large loaves.

2-3 pounds of ground beef
2 tsp Oregano
1 tsp Black Pepper
1 TBL Italian Seasoning
3 tsp garlic powder
3 tsp onion powder
1/4 cup bread crumbs

Mix thoroughly. Make into small oval bur-
gers.
Cover bottom of fry pan with olive oil. Pre
heat oil and brown burgers on both sides.

Add a can of tomato sauce (14-15 oz size),
sprinkle with garlic powder, onion powder,
oregano, and Italian seasoning.
Cover and simmer about 30 minutes.
Tastes great with rice or pasta.

Queso Con Tomat

15 oz can of diced tomatoes
1 fresh green pepper
1 fresh red pepper (optional)
1 hot banana pepper (optional)
1 tbs vegetable oil
4 oz can tomato sauce
12 oz cottage cheese
6 oz farmers cheese
feta cheese to taste
6 eggs
salt and pepper to taste

Cook tomatoes with chopped peppers and the
vegetable oil until reduced to about 2 cups.
Grate farmers cheese and feta cheese, mix
with cottage cheese.
Add the six eggs, salt and pepper and mix
thoroughly.
Add tomato sauce and the reduced diced toma-
toes and peppers.

Put in a Pam sprayed baking dish and bake for
1 hour in a pre heated 350 degree oven.

Interested in making a Donation to Etz Chaim?

Sisterhood offers donations for Prayer Books as well as the opportunity to send messages of happiness or condolences. If you have an interest in learning more about Sisterhood options please contact Carol Cohen at 317-334-9810 or mail to PO Box 80004, Indianapolis, IN 46280

If you are interested in making donations to our operating accounts call 251-6220 or email to president@etzchaimindy.org

The Hymen A. Cohen Cemetery Fund
(used for the operations of our Cemeteries)

The Libby Fogle Building Fund
(used towards the Building Fund)

The Leon M. Mordoh Endowment Fund
(used for future endowment activities)

The Mikveh Fund
(used solely for the future Mikvah)

Donate using Visa/MC American Express or Discover at www.etzchaimindy.org

Etz Chaim

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