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B'NAI TORAH

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Religious School Coordinator

Barbara Jacobs

Volunteer Spotlight

In our continuing tradition of acknowledging the important and generous contributions of our volunteers, we take a moment to highlight Barb Jacobs. Barb has served as our Religious School Coordinator since 2012, and a member of the Board of Trustees since 2011. She does a wonderful job in both roles.

Barb's background is fascinating. Having grown up in Brooklyn, she worked in the Museum of Natural History in New York City for many years as well as the gift shops she owned with her husband in Queens and on Cape Cod. Barb volunteers at the Denver Museum of Nature and Science, following her passion for history and especially Egyptology. If you have an opportunity, ask her about her trip last year to Egypt where she was able to see first-hand the amazing sites she'd only read about for so many years. She also enjoys photography, has two daughters and four grandchildren, and maintains a home in Cape Cod where she spends her summers.

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Congregation-Bnai-Torah



....Volunteer Spotlight continued

Despite being 2,000 miles away at the start of the semester, Barb has everything already prepared. By the end of summer, parents have already received a letter introducing her and providing the school calendar for the year. She coordinates to ensure we have teachers who are ready, willing and able to engage our students in their Jewish education, and on Sunday mornings you'll find her at the door checking in students as they arrive. She's usually the last one out at the end of the day.

Barb is a cherished member of the CBT family and her tireless efforts are truly appreciated. The congregation as a whole could not operate without our multitude of wonderful volunteers. We are ever appreciative of your kindness and contributions, and we thank you.

Oneg Hosts are needed for the following dates:

February 24 7:00

March 10 7:30

March 24 7:00

April 28 7:00

May 12 7:30

May 26 7:00

If you are new to our congregation and are reluctant to sign up, let me assure you that you will have all the help and support you need. I have simple, written guidelines and am available by phone or email to answer any questions beforehand. I always come early to assist if needed. If more than one person volunteers for the same date, that's good. Perhaps if we signed up in pairs it would be more fun, and, for sure, easier.

Oneg is an important part of our Shabbat Service. It gives us a time to socialize and get to know each other. What better way to do this than over food?

Please call or email me and let me know what date you would like.

Joann Freedman Oneg Coordinator 303 431 1059

gabbyrjr@msn.com



Healthy Latke Making

On December 11th, everyone was invited to join in making latkes for Hanukah...



Photos courtesy of Michael Penka

CBT is Green

We strive to be green and environmentally-conscious wherever and whenever possible. We have taken several initiatives to reduce waste including e-Communications, re-usable cups and plates and/or compostables for our onegs, and recycling. We thank **Hazon** for their grant and generous support in helping us meet our environmental goals.



Religious School Happenings

November 13th was the first session of our revived kindergarten class. Our youngest and their parents were on hand to welcome back Stacey Jessen to oversee this adorable group. Stacey made the parents feel comfortable leaving their children in her care and the children happily participated in the activities she prepared.

we're excited to once again have enough little ones to make this class a success.

Congregation B'nai Torah
3990 W. 74th Avenue
Westminster, Co 80030
(303) 552-0498
Rabbi Anat Moskowitz
(719) 351-0647
moskobain@comcast.net

Personal Appointments may be scheduled on an individual basis
To contribute to the post, please email
amy_gartin@hotmail.com



Birthdays

January

Amy Gartin 1/9
Avi Kaplan 1/17
Elissa Roselyn 1/23
Jo Shander 1/25
Dee-Ann Failing 1/26
Jim Kingen 1/30

February

Stefan Brodsky 2/6
Dan Martin 2/8
Benjamin Jacobi 2/10
Scott Raynes 2/12
Lu Schwartz 2/15
Asher Fowler 2/15
Kian Fowler 2/18
Josh Fowler 2/19
Alice Schneider 2/19
Rachel Osborn 2/19
Sarah Levison 2/24
Jason Schroeder 2/24

Anniversaries

Stef & Greg Schroeder 1/8
Ginny & Greg Hall 2/5
Dan & Jennifer Martin 2/11
Luke & Bev Duddridge 2/14

Yahrzeits

Irving Moss 1/1
King A. Harrison 1/2
Joseph Neyman 1/9
Simone Lotter 1/12
Jim Kennedy 1/14
Louis Sarah Goodman Schwartz 1/19
Gabe Marin 1/21
Clive Jacobs 1/22
Arvian Habeggar 1/27
Fanny Litvin 1/28
Lillian Solomon
Carole Hall 2/1
William Marin 2/3
Dorothy Milstein 2/6
Frank Sherman 2/11
B. Allan Day 2/25
Jerome Farkas
Frances Cabot
Jerome Cabot



Cooking Corner

Tu B'Shevat Salad~found at ToriAvey.com

Salad Ingredients

- 1 head butter lettuce, torn into pieces
- 1 ripe pear
- 1 sweet apple (Gala, Honeycrisp, and Pink Lady work well)
- 1/3 cup golden raisins
- 1/3 cup sliced toasted almonds
- 1/3 cup pomegranate seeds
- Edible flowers for garnish (optional)

Pomegranate Dressing Ingredients

- 1/4 cup pomegranate juice
- 2 1/2 tbsp mayonnaise
- 2 tbsp lemon juice
- 1 tbsp sugar
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 cup extra virgin olive oil

To Make Salad

- Place the torn butter lettuce in a salad bowl
- Chop the pear and apple into small chunks; keep the skin on, do not peel
- Add fruit chunks along with raisins to salad bowl, toss together
- Divide salad between plates, sprinkle each plate with toasted almonds and pomegranate seeds

To Make Dressing

- In a blender, combine pomegranate juice, mayonnaise, lemon juice, sugar, salt, and black pepper. Blend for a few seconds to mix.
- Open the pouring spout on the top of your blender and turn blender on to medium. Drizzle the extra virgin olive oil very slowly through the pouring spout into the dressing. It should take 60 seconds or longer to drizzle the entire quarter cup of oil.
- Drizzle about 1 tablespoon of dressing over each portion of salad before serving



Congregation B’Nai Torah gratefully acknowledges that much of our support comes in the form of donations from our members and visitors. We have included the below donation form in the B’Nai Torah Post to simplify the donation process. Thank you for your generosity.

I would like to make the following donation to Congregation B’Nai Torah:

The contribution amount _____

In memory of _____

In honor of _____
anniversary • birth • graduation • appreciation • birthday • marriage • bar or bat mitzvah

My name _____

My address _____

My phone number _____

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Please contact Amy Gartin for details at
amy_gartin@hotmail.com

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