

2014-2015 Board of Trustees and Officers

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Update from the Board of Trustees

The Board is always looking to increase engagement across our community. This is one of our focuses for 2016. Our recent 'Lunch and Learn with the Rabbi' was a great success, and we'd like to continue to add programming that encourages members to join in the fun. To this end, we hope to hold an open Board meeting in February and encourage members to join us for two hours as we discuss topics that serve the congregation as a whole. Understanding how we operate, as a congregation and a business, fosters a greater appreciation and sense of community. We hope you'll join us, and will remind you in the coming weeks.

We have started to put our appreciation in writing in our newsletter, as we acknowledge members of our community who selflessly volunteer their time and talents to the benefit of us all. So many people make CBT possible, and it's important to recognize their continued contributions. To all of you, we thank you. We hope you know who you are, and apologize if we haven't said it lately.

We will continue to communicate each newsletter and offer a glimpse into the behind-the-scenes actions that make CBT possible.

Sincerely,

Your Board of Trustees

Visit us online at www.bnai-torah-colorado.org
Like us on facebook at www.facebook.com/pages/
Congregation-Bnai-Torah



Volunteer Spotlight

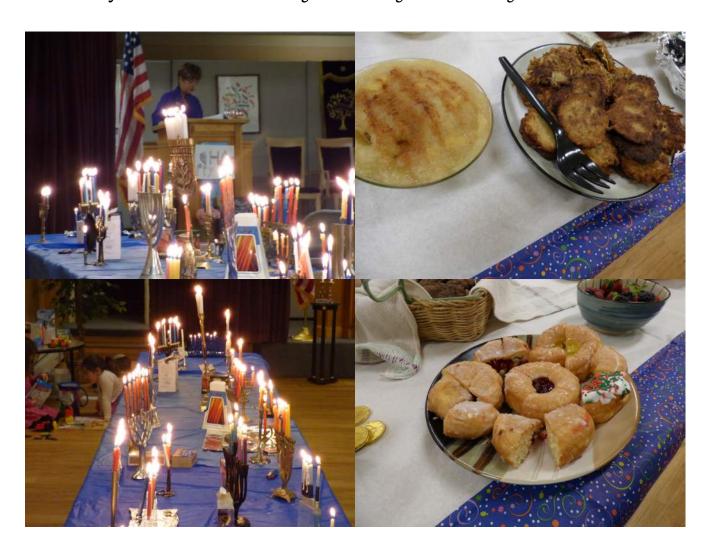
As you all know, CBT is a volunteer-driven institution. Throughout the years of our existence, we have had many volunteers who have made unquantifiable impacts upon our institution. One such person whom we would like to acknowledge is Sharie Habegger.

For the past few years, she has served as our co-Treasurer and bookkeeper. Truthfully, it is very difficult to find the right words that express just how important she is to our community. She devotes hundreds of hours every year to ensure that our congregation runs smoothly. She donates her accounting and organizational skills, acting in a behind-the-scenes manner, never seeking recognition. She loves our community, and it shows through her dedication and professionalism. She is compassionate, eloquent and sensitive, and CBT is extremely fortunate to have her.

The Board of Trustees, and the congregation as a whole, could not function without her selfless contributions. To Sharie, a huge thank you and note of appreciation for who you are. You mean the world to us.



Thank you to all those who joined us for a beautiful Hanukah service!



B'Nai Torah Mitzvah Committee

The Mitzvah Committee is here for CBT's members in times of need. Contact Elissa at 303-666-0853 or eroselyn@mindspring.com if you or another member you know is in need of help (such as a health crisis) or if you are interested in being called when a need arises.



Latke Love

by Paula Emeson

New restaurant Latke Love opened in Littleton on December 2, 2015.

Latke Love has reopened in Littleton. The restaurant is owned by Dina Shander, her brother, Steve Shander and his wife Tina. Dina and Steve are the children of our own member Jo Shander. (And Jo does help out at the restaurant from time to time.)

Latke Love is a one of a kind potato eatery that first started selling them at local farmer markers and then at a deli in Park Hill. This deli closed in 2014 unfortunately. Now Latke Love is back and worth trying!

While Latke Love has a range of different potato pancakes, most people order the classic style with applesauce to take home and serve as part of the family feast. The recipe comes from the grandmother of Tina Shander, a first generation German-American who grew up eating the traditional potato pancakes. The pancakes are thick and puffy, with a texture like mashed potatoes on the inside, but crispy on the outside.

In addition to the classic latkes with applesauce, there's "The Manhattan" served with wild-caught smoked salmon, dill cream, shaved red onions and capers, and the "Oy Vey Caliente," which comes with spicy vegetarian or pork green chili, cheddar cheese and a fried egg.

Their new restaurant, about 1,200 square feet, seats 26 on the inside, and there's also a patio that seats 40. It is at 699 West Littleton Blvd. 303-995-9708. Open 8 a.m. to 3 p.m. Tues thru Sun (closed on Monday). Make plans to stop on in.



ROOTS AND FRUITS: A TU B'SHAVT EXPERIENCE

Join us for a dynamic event celebrating Tu B'Shvat, the New Year of the Trees! Taste a new exotic fruit, sip on some "fruit of the vine", and get active and interactive as we learn about and celebrate the Jewish Earth Day.

There will be separate, age-appropriate programming for kids under 13 (kids under 5 need at least one parent/guardian present). The main program will be loved by all ages 13–103!

Sunday, January 24, 3:00 to 5:00 p.m. at the Boulder JCC, 3800 Kalmia Avenue, Boulder, 80301. \$5.00 per person. Doors open at 2:45. You can pay at the door.

Co-sponsored by Beth Ami, B'nai Torah, Boulder Center for Judaism, Boulder JCC, Boulder Jewish Teen Initiative, Congregation B'nai Shalom, Congregation Har HaShem, Hazon, JEWISH Colorado, Judaism Your Way, Nevei Kodesh, and Tuv Ha'aretz interfaith CSA

CBT is in charge of the Snack and Drinks Table. This is not a meal; more like an Oneg. We have (tentatively) a budget of \$350.00.

I will need several volunteers to do a variety of tasks. I volunteered our Congregation for this because I know we have so many people who are good with FOOD!

Planning

Shopping

Cooking

Setting up

Serving

Clean up after the event.

Please call of email me if you would like to help.

Thanks to all of you!

Joann Freedman 303 431 1059 <u>gabbyrjr@msn.com</u>



Cooking Corner

Chicken with Figs & Orange Sauce

12 pieces cut up chicken, about 5 pounds 3/4 cup honey
1 1/2 cup dry white wine
1/4 teaspoon red pepper
12 fresh figs, quartered
1 cup orange juice
Juice of one lemon

- 1. Preheat oven broiler. Place chicken in a single layer in a baking pan, skin side down. Broil chicken 5 minutes, turn and broil until skin begins to blacken, about 5 minutes. Remove from oven. Set oven to bake at 325 degrees.
- 2. In a saucepan, heat honey, wine and pepper over high heat. Bring to a boil, lower heat and simmer, uncovered, 5 minutes. Add figs, orange and lemon juices and simmer, uncovered for 15 minutes until figs begin to fall apart and the sauce is thickened.
- 3. Pour sauce over chicken. Bake, uncovered for one hour.

Makes: 8-12 servings ~ Must make ahead
Active time: 20 minutes ~ Cooking time: 1 hour, 15 minutes
Recipe courtesy of thekosherchannel.com

*Kabbalists in the 16th century began to celebrate the Jewish New Year for trees, Tu B'Shvat, with a seder service modeled after the Passover seder.

They would bless and enjoy fruits native to the Land of Israel and discuss concepts associated with the holiday. Today it is becoming more and more popular today to celebrate Tu B'Shvat with a seder service.

During the seder service itself, the seven species for which the Land of Israel is praised in the Bible (figs, dates, pomegranates, olives, grapes (or raisins), wheat and barley) generally play staring roles along side the four cups of wine. Following the service itself, almost anything seems to go.

~kosherfood.com



kids corner

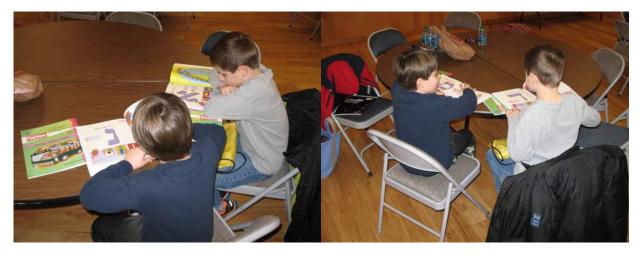
RELIGIOUS SCHOOL

Chance is working with the younger children on the Hebrew alphabet, holiday meanings and some fun crafts - origami mezzuzahs and marshmallow dreidels complete with letters.

Roberta is continuing with teaching the children to start actually reading Hebrew and Robert is working with the B'nai Mitzvah class and getting 2 students ready for Bat Mitzvah's in the Spring.

All the children got to enjoy some of the latkes made by the 'CBT bakers'.

We were happy to see so many families at the Hanukkah service and to see their eyes when the lights went out and the candles were lit.



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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

Tj Dean	1/7
Amy Gartin	1/9
Elissa Roselyn	1/23
Jo Shander	1/25
Dee-Ann Failing	1/26
Stephanie Sytner	1/27
Jim Kingen	1/30

Benjamin Jacobi	2/10
Scott Raynes	2/12
Lu Schwartz	2/15
Asher Fowler	2/15
Carson Sytner	2/17
Kian Fowler	2/18
Josh Fowler	2/19
Alice Schneider	2/19
Maia Sytner	2/22
Sarah Levison	2/24
Jason Schroeder	2/24

Februar



Anniversaries

Stef & Greg Schroeder

1/8



Yahrzeits

Irving Moss 1/1
Joseph Neyman 1/9
Simone Lotter 1/11
Sanford Lotter 1/12
Jim Kennedy 1/14
Louise Sarah Goodman Schwartz 1/19
Clive Jacobs 1/22
Arvian Habeggar 1/27
Fanny Litvin 1/28



William Marin 2/3
Dorothy Milstein 2/6
Frank Sherman 2/11
B. Allan Day 2/25
Pearl Weisfield 2/28
Jerome Farkas
Frances Cabot
Jerome Cabot



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

Please make checks payable to Congregation B'Nai Torah, 3990 W. 74th Avenue, Westminster, CO 80030.