##### Congregation B’nai Shalom

##### Spring 5776/2016

##### Calendar/Newsletter

Our Friday services are weekly at 7 PM.

Regular Saturday AM services begin weekly at 9 AM.

We have abbreviated services on most

Hebrew School Sunday mornings at 9:30 AM.

Please join us!

Wednesday, March 16, **CBS Board Meeting**, 7 PM.

Friday, March 18 -– Sunday, March 20, **Reb Jordan’s Weekend!**

Friday, March 18 – **Shabbat Services** at 7 PM

Saturday, March 19 – **Shabbat Services** at 9 AM, followed by Kiddush luncheon and the second **adult education class** on Death and Mourning.

Sunday, March 20 – **Megillah Reading and Purim Carnival** for all ages! 9:30 AM

* Everyone, please help out with the fun by **dressing up** in costume with at least a funky hat or mask
* Kids, please bring a **new basket with a piece of fruit and a unisex toy** not more than $5 for your Mishloah Manot exchange.
* Adults, please bring a **new mug with a kosher food item and some small gift** tucked inside for your Purim Mug exchange.
* We will add a **handmade hamentasch** to each basket/mug that morning, thanks to our hardworking kids and super Sunday morning baking volunteers!
* About 11 AM, we’ll enjoy a **light Purim luncheon** (yes, Challah French Toast Casserole!)

**To contact Reb Jordan in advance for a pastoral appointment, please e-mail him at** **jordan.schuster@hebrewcollege.edu****.**

Friday, April 1, **Hebrew School Dinner and Shabbat,** 6:30 PM

First, a **Shabbat Lasagna Dinner** together and then services led by our smart Hebrew School students! (And of course, there will be plain pasta and butter for the more adventurous palates amongst us!) What could be better? The oneg will be sponsored by our Hebrew School families, and will feature brownies and ice cream!

Free for Hebrew School families. A suggested donation of $8 per person for the rest of us. RSVP by Thursday, March 31 to susandstern@gmail.com.

 Sunday, April 3, **Italian Jews on Film Lecture,** 7 PM

Come join **Dr. Balma of the UCONN Judaic Studies Center** as he gives a free talk over dessert and coffee. You are welcome to invite friends! Please do try to attend so Dr. Balma knows how much we appreciate his long trek to get to us. Please let Sue know you are coming by Wednesday, March 30 so we can plan, at susandstern@gmail.com.

Thursday, April 7, **RSVP date for Community Seder** – see below.

Wednesday, April 13, **Sisterhood Meeting**, 7 PM

Our 7 PM business meeting will be followed by a “**Fashion Forward”** talk by Carol of Coco’s Cottage. We will have no fashion worries for the seders this year! Our hostesses will be Gail and Cheryl B.

Let us know you will attend by Wednesday, April 6 at susandstern@gmail.com

Friday, April 15 – Sunday, April 17, **Reb Jordan’s Weekend!**

Friday, April 15 – **Shabbat Services** 7 PM

Saturday, April 16 – **Shabbat Services** 9 AM, followed by Kiddush luncheon and our third **adult education class** on Death and Mourning.

Sunday, April 17 – Reb Jordan will lead our **Model Seder** for Hebrew School at 9:30 AM-ish, as soon as we make the haroset!

Wednesday, April 20, **CBS Board Meeting**, 7 PM

Friday, April 22, **Community Seder**, 6 PM (Doors open at 5:30 PM)

**Send your check to Congregation B’nai Shalom, PO Box 46, Putnam CT 06260 ATTN: Seder, absolutely no later than Thursday, April 7** so we can reserve our food on time and do our planning. Please include the names of who is coming, if you would like to be seated with certain people, if you need a vegetarian entrée, and if you have any food allergies.

$36 per Adult

$8 per Child

3 and under is free!

**Did you join our congregation since last Passover**, either as full or associate members? Then please, please join us as our guests for this community seder! Simply write Guests, with your names, on your note and mail it in -- without a check -- by the RSVP deadline. Welcome, and thank you!

Dr. Steve Schimmel will lead us using our “30 Minute Seder” haggadahs, with a little heartfelt embellishment.

This is the first seder. If you need an invitation to a second seder, please let Sue know so we can direct you to an eager hostess in our welcoming community. The more the merrier!

(Sunday, April 24, No Hebrew School – Happy Passover!)

Sunday, May 1, **Last Day of Hebrew School – Cosmic Bowling and Pizza!**

11 AM to 1 PM at Mohegan Bowl, 51 Thompson Rd., Dudley, MA. **Bring $7 per bowler, child or adult.** Pizza and soda will be provided! A sign-up sheet will be at our Model Seder on April 17.

Wednesday, May 11, **Sisterhood Meeting,** 7 PM

After a short business meeting, we’ll discuss The Survivors Among Us, written by Rachel’s aunt, who survived the Holocaust. **Men are invited to join us for this discussion at 7:45 PM.** Hostesses for the evening will be Peggy and Cheryl K-C. **The book is now available at our gift shop for the discounted price of $10, thanks to Rachel!**

Wednesday, May 18, **CBS Board Meeting,** 7 PM

Friday, May 20, **Reb Jordan’s Weekend Begins!**

More details will be forthcoming . . .

Sunday, May 22, **Tentative Date for Film Festival**

Stay tuned for more information on **dinner and film**!

Sunday, June 5, **Annual Meeting and Elections,** 10 AM

Attendance by members in good standing is needed in order to conduct business. If you can’t attend, **please give a proxy** to a Board member.

A **light breakfast** will be served, courtesy of your synagogue Board.

Wednesday, June 8, **Sisterhood Potluck and Elections,** 6:30 PM

At Paula S.’s house. Thank you, Paula! RSVP by Wednesday, June 1.

* Our fall newsletter will be published sometime in August. Contact Sue at susandstern@gmail.com with any news. We love to hear your triumphs!
* Contact Shelly Hendler with Yarzheit updates at shellyjowagner@yahoo.com.
* Visit our website at [www.congregationbnaishalom.org](http://www.congregationbnaishalom.org).

## *Real Simple* Passover Rhubarb Crumble

1. 2 pounds rhubarb, cut into 1-inch pieces
2. 1 cup granulated sugar
3. ¼ cup potato starch
4. 1 cup ground almonds or almond flour
5. 1 cup sliced almonds
6. 1 cup packed light brown sugar
7. 8 tablespoons (1 stick) unsalted butter or margarine, melted
8. Vanilla ice cream, for serving (optional)

## Directions

1. Heat the oven to 375° F. Stir together the rhubarb, granulated sugar, and potato starch in a large bowl, then transfer to a 9- by 13-inch baking dish. Combine the ground almonds, sliced almonds, and brown sugar in a medium bowl, then stir in the butter and mix well. Sprinkle the almond mixture evenly over the rhubarb. Bake until the topping is golden-brown, about 30 minutes. Let cool for 20 minutes before serving. Serve with ice cream, if desired.