##### Congregation B’nai Shalom

##### Winter 5776/2015-16

##### 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!

Friday, December 4, **Sisterhood Makes Lotsa Latkes!,** 10 AM

Please let Sue know if you can join us.

Sunday, December 6, **Congregation Hanukkah Party!,** 10 AM

Our community party includes mitzvah projects sponsored by Sisterhood, crafts and games for both kids and adults, a sing-along, and a Latke Luncheon at 11 AM. Our gift shop will have Hanukkah items available for purchase.

Hanukkah begins on Sunday evening, December 6!

We wish you a bright, happy & healthy holiday!

Wednesday, December 9, **Sisterhood Dinner Out**, 6:30 PM

RSVP by Friday, December 4 for this pay-for-your-own dinner at the Courthouse Restaurant in Putnam, in great company! After our meal, we’ll head over to the synagogue for holiday desserts, tea, and coffee provided by hostesses Lynn and Sue.

Friday, December 11, **Community Menorah Lighting**, 6:45 PM, followed by Shabbat services at 7 PM

Bring your family menorah and seven candles to kindle the Hanukkah flames in community before services!

(December 13 is the final evening of Hanukkah – but there is still time for one more batch of latkes the next day!)

Wednesday, December 16, **CBS Board Meeting**, 7 PM

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

Reb Jordan will lead Friday services at 7 PM; Saturday services at 9 AM, followed by the third class in our series on prayer; and Sunday morning Hebrew School services at 9:30 AM.

To make a pastoral appointment with Reb Jordan, contact him in advance at

jordan.schuster@hebrewcollege.edu.

Friday, December 25, **Let’s Do Chinese**, at Noon

Bring the whole family for the “traditional” meal out at Eastern Pearl in Webster, MA. Let Sue know how many to expect by Wednesday, December 23, by replying to this post, so we can reserve our table.

Sunday, December 27, **Brunch at Rein’s Deli**, 10 AM

Sisterhood encourages young and old, male and female to join us for brunch at this popular Jewish-style deli in Vernon, CT. RSVP by Wednesday, December 23 so we can give the busy restaurant a heads up, and don’t forget to make plans to stock up on pickles and rye bread to take home with you.

(No Hebrew School on December 27.)

Wednesday, January 13, **Informal Sisterhood Game Night**, 7 PM

Sisterhood members are invited to join Nancy Serwer as she hosts another fun-filled Game Night for us at the synagogue. Bring a game to share if you’d like. Let Sue or Nancy know you will join in the good times by January 6.

(No business meeting, just good times!)

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

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

Friday, January 22, **Sisterhood Chardonnay Shabbat,** with 6 PM Prayer Workshop

Now that we have experienced Reb Jordan’s wonderful classes on prayer, let’s create some simple missives ourselves! Both men and women may arrive at 6 PM to write some prayers or spiritual poetry (aided by our extra easy prompts), over wine, sparkling juice, and a variety of finger foods. After the 7 PM candle lighting, we’ll begin Shabbat by using your prayers (anonymously) in our Sisterhood-led services, which will be followed by an oneg sponsored by Sisterhood. Sisterhood members, please bring a kosher pastry, uncut fruit, or nuts to plate when you arrive that evening for the oneg (and your sense of humor and adventure!)

Tubeshevat begins on Sunday, January 24.

Our students will enjoy fruity snacks today!

(Friday, January 29 Sisterhood Chardonnay Shabbat Snow Date)

Wednesday, February 10, **Informal Sisterhood Movie Night,** 6:30 PM, Janet’s

Movie to be announced. Our hostess with the mostess is Janet McDonald! Please bring a snack to share and RSVP to Sue by February 3.

Saturday, February 13, **Hebrew School Shabbat,** 9 AM

Please join our students as they present a Puppet Show D’var Torah!

Wednesday, January 17, **CBS Board Meeting**, 7 PM

Starting Friday, January 19, **Reb Jordan’s Weekend!**

Details TBA!

(No Hebrew School on Sunday, February 21)

Our spring newsletter will be published toward the end of February. Contact Sue at [susandstern@gmail.com](mailto:susandstern@gmail.com) with any news. We love to hear your triumphs!

Contact Shelly Hendler with Yarzheit updates at [shellyjowagner@yahoo.com](mailto:shellyjowagner@yahoo.com).

Visit our website at [www.congregationbnaishalom.org](http://www.congregationbnaishalom.org).

For Tubeshevat: All the Seven Species of Israel in one scrumptious muffin!

## Seven Species Muffins

12 standard size muffins

**Kosher Key:** Pareve

Cook Time: 25 Minutes

Total Time: 35 Minutes

### Ingredients

* 3/4 cup golden raisins
* 1/2 cup dried figs
* 1/2 cup dates
* 1 1/4 cup unsweetened almond milk
* 1/4 cup applesauce
* 1 tsp cinnamon
* 1/2 tsp allspice
* 2 eggs
* 1/3 cup light olive oil
* 1/2 cup sugar
* 1/2 cup brown sugar
* 1 1/2 tsp vanilla extract
* 1 1/2 cups all purpose flour (3/4 cup all purpose + 3/4 cup whole wheat flour will work too)
* 1/2 cup barley flour
* 2 tsp baking powder
* 1/2 tsp baking soda
* 1/4 tsp salt
* 3/4 cup pomegranate seeds
* 1/2 cup chopped walnuts
* Nonstick cooking spray or paper muffin tin liners

### Topping Ingredients (optional)

* 2 tbsp turbinado sugar
* 1/4 tsp cinnamon

### You will also need

* Blender or food processor, large mixing bowl, medium mixing bowl, standard muffin tin, ice cream scoop or small ladle, cooling rack
* If your raisins are particularly dry, cover them with water and bring to a boil. As soon as the water boils, turn off the heat and let the raisins sit in the water to plump for 10 minutes. Drain and pat dry with a paper towel.
* Preheat oven to 400 degrees F. If your figs have tough stems on them, remove them and discard.
* Roughly chop dates and figs. Set aside.
* Use a blender or food processor to blend together the following ingredients until very smooth: dates, figs, almond milk, applesauce, cinnamon and allspice.
* It may take a couple of minutes to blend all ingredients to a smooth consistency, depending on the power of your blender. The end result should be similar to the texture of apple butter or smooth fruit preserves. Set mixture aside.
* In a medium mixing bowl, whisk together eggs, light olive oil, sugar, brown sugar, and vanilla extract.
* In a large mixing bowl, sift together flour, barley flour, baking powder, baking soda, and salt.
* Gently mix the pomegranate seeds into the dry mixture, making sure the seeds are well coated with flour.
* Make a well in the middle of the dry ingredients. Pour the fruit mixture from the blender into the well.
* Add the egg mixture to the well.
* Fold the dry ingredients into the wet ingredients until the dry ingredients are just moistened and a lumpy batter forms. Do not overmix - if you do your muffins will turn out heavy and dense.
* Fold raisins and chopped walnuts into the muffin batter with a light-handed stir.
* Prep your muffin pan by spraying a small amount of nonstick cooking spray into the bottom of each muffin tin (not the sides), or use paper muffin cup liners. Divide batter equally into muffin cups, filling each cup to the top and mounding the surface slightly. I've found that it's easiest to do this using an ice cream scoop.
* If you’d like to top the muffins, mix the sugar and cinnamon together in a small bowl using a fork. Sprinkle about a ½ tsp of cinnamon sugar mixture evenly across the surface of each muffin.
* Place muffins in the oven and immediately turn heat down to 375 degrees F. That extra heat blast at the beginning of the baking cycle will help to activate the baking powder and baking soda. Bake for 25-27 minutes until the tops of the muffins are golden brown and a toothpick inserted in the center comes out clean. Let muffins cool for 10 minutes before removing from the tin and cooling on a rack. Do not let the muffins cool completely in the tin, they are quite moist and may stick to the tin if you leave them there too long. Serve warm.

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See the full post:http://toriavey.com/toris-kitchen/2014/01/biblical-recipe-seven-species-muffins/#UwQivFm1kT6vBJwl.99