

MESSAGE FROM THE RABBI

Dear friends,

What a week last week was. On Friday, June 26 the Supreme Court of the United States handed down an historic 5-4 decision in Obergefell v. Hodges in favor of marriage equality. Writing for the majority, Justice Anthony Kennedy, an appointee of former President Ronald Reagan wrote:

> "The nature of injustice is that we may not always see it in our own times. The generations that wrote and ratified the Bill of Rights and the Fourteenth Amendment did not presume to know the extent of freedom in all of its dimensions, and so they entrusted to future generations a charter protecting the right of all persons to enjoy liberty as we learn its meaning. When new insight reveals discord between the Constitution's central protections and a received legal stricture, a claim to liberty must be addressed."

If the underlying values and assumptions of Justice Kennedy's position sound familiar to you, that should come as no surprise. With very little editing, they also explain the philosophy of Reform Judaism. As Reform Jews, we accord our history and our traditions great *kavod* – respect and honor. We study our sacred texts, we turn them over and over, we seek to extract meaning from them and we try to figure out – as Jews have always done – what they might have originally meant and how to apply them to our own lives. What we do not do however is accord them the status of immutability. Neither do we claim to know with complete certainty what God's intentions were – or are – for us and for

humanity. We believe that the Torah, our foundational text, is a divine-human creation, written by human beings inspired by their encounters with God, as they understood them. Contrary to what some believe, our Reform philosophy is **not** "Anything goes." Neither are we fundamentalists, a viewpoint once succinctly summed up by a bumper sticker that proclaimed, "God said it, I believe it and that settles it!" We believe in a carefully evolving tradition that is constantly challenged by the traditions of the past and the demands of the present. To live within such ambiguity is both deeply demanding and deeply humbling.

Just last month, Sha'arey Ha-Yam became a proud member of the Union for Reform Judaism (URJ), the 900+ organization of North American Reform congregations. Our Movement is a dynamic one, engaged with the world, speaking out, taking positions and advocating in practically every arena of human endeavor. On Friday, Rabbi Jonah Pesner, director of the URJ's Religious Action Center issued this statement:

> "Today the Supreme Court affirmed what has been clear for a long time: same-sex couples deserve the same rights as oppositesex couples. This historic ruling by the Supreme Court will ensure that the relationships of same-sex couples are recognized no matter where they live. It grants them the same rights, benefits and responsibilities that their straight married counterparts have long enjoyed. Today's ruling, however, is about more than just state recognition and marriage benefits; it is about affirming the inherent dignity of same-sex couples and affirming that all people, regardless of whom they love,

deserve the full protection of our Constitution. For all of these reasons, the URJ, CCAR and WRJ were pleased to join amici briefs to the Court urging the result that has been realized today."

"The Reform Jewish Movement has long understood that LGBT people are, like all human beings, created b'tzelem Elohim, in the Divine image (Genesis 1:27)... Although today's ruling is truly a cause for celebration, there is still much more to be done to ensure full LGBT equality. No federal law explicitly prohibits discrimination based on sexual orientation and gender identity. Many same-sex couples who can now legally wed in their state still have to hide their marriage at work since without prohibitions on employment discrimination based on sexual orientation or gender identity, simply putting a wedding photo on their office desk could legally result in their being fired... In the wake of today's historic ruling by the Supreme Court, Congress must act quickly to ensure that all LGBT people are afforded the same non-discrimination protections as other marginalized groups. For today, however, we celebrate this remarkable milestone for LGBT Americans and in the ongoing struggle for civil rights for all."

And Rabbi Marla J. Feldman, Director of the Women for Reform Judaism (WRJ) said:

"I confess to being a bit jaded after 30+ years as a public policy activist (40+ years if you want to count my high school and college activism during the early era of the fight for Soviet Jewry). Over the years I've come to learn that you 'win some, lose some.' When we win, victory can be fleeting and there will be others who will try to chip away at our success–think reproductive rights and health care reform. When we lose, there will always be future opportunities for progress and we need to take a long term approach–think about the ongoing fight against poverty and environmental standards; there have been many victories along the way and we are surely better off than in the past, even though there will always be more work to be done.

"But today, I simply cannot contain my emotion. The Supreme Court's landmark ruling this morning confirming a constitutional right to same sex marriage is the latest and most significant expansion of civil rights that I have witnessed in my lifetime. I was a child when the civil rights and voting rights acts were passed and when Loving v. Virginia declared state bans on interracial marriage unconstitutional. So this ruling reflects my generation's victory, and it is sweet indeed. The future of America is a little brighter today than it was yesterday, and the American dream a little bigger. My tears reflect renewed pride in my country and its judicial leaders, along with my faith, my community, and my values. Tomorrow there will be other battles to take up, but for today this jaded activist will celebrate!"

Before the Supreme Court's decision was announced on Friday, the early news of the day was very grim - three terrorist attacks in Tunisia, France and Kuwait. Many innocent people lost their lives, and we were reminded that the calls for intolerance, hatred and violence remain an ongoing threat to decent, peace-loving people everywhere. Once the marriage equality decision was handed down, I marveled that the terrorism news seemed to vanish from the airwaves. Certainly, absent the court's ruling, those events would have been front and center all day. But then it occurred to me that – in a world so often filled with pain - how much we all need to allow ourselves even just one day to rejoice, to feel hope and pride expectation and optimism, and in so doing to strengthen ourselves for the work that still needs to be done. The Psalmist captured the feeling so beautifully - "Zeh ha-yom asah Adonai, nagilah v'nism'chah bo!" "This is the day which God has made. Let us rejoice and be glad in it!" (Psalm 118).

Indeed. And then – *Kadimah!* Onward! Have a wonderful month.

Rabbi Kim S. Geringer

President's Message

Another beautiful month is upon us already! I wish a happy July to all of you, and happy birthday to the U.S. A.

I was thinking on my way to work, as I usually do, that hope (tikvah), is a contagious and powerful feeling. Hope can literally change lives or save lives. Conversely a lack of hope changes lives too. Israel, the Jewish home, once thought to be impossible, has been thriving for 70 years as a direct result of hope, with a national anthem of Ha-Tikvah (The Hope). We are a small community, yet a community that has survived and even thrived for more than 10 years! Perhaps it's because of our diversity, perhaps it's because of our similarities, or perhaps it's because of our hope and resulting perseverance. Like an inner city child, a single mother, or yes, even Israel, what we believe about ourselves and our abilities can makes us or break us. My hope over these next couple of years is that we keep moving forward. That more people get to see what a wonderful congregation we are, and that we continue to grow and persevere. I'd also like to see more young people in our Hebrew school studying for their bar/bat mitzvah, and bringing all of our wonderful tradition into adulthood with them. I'm not asking for too much right?

So there is some good news to share this month. Our temple is now officially a member of the Union for Reform Judaism (URJ), and we are already listed on their website. We were unanimously voted in on June 7th at their annual meeting. In becoming a member there will be quite a few things available to us such as camp for our children, and being able to be a part of the larger Reform Jewish community which can help in fundraising and membership. There will be more details in the upcoming weeks regarding our membership in the URJ.

Also, our biggest fundraiser of the year, the Art Auction, is coming up on August 29th. I don't know how many of you are aware of how much work is involved with this, but it is a tremendous amount for a small band of individuals who do this for our temple. From making all of the arrangements, attending the meetings, doing the publicity, to unloading all of the artwork, setting up and cleaning up! It's A LOT of work for few hands, and you know what they say, "many hands make light work". That being said, I ask all of you to not only bring a friend, a neighbor, or a colleague to this event, but also, if you can spare any time helping out on the day of the auction, please see Cyndy.

I hope everyone enjoys their July.

Shalom, Wendi Higgins

Membership

As we are in our new fiscal year, membership dues invoices will be emailed to those of you that have email addresses. For those without, we will have the invoices in the US mail. Dues have remained the same as last year, \$325.00 per person.

We are reaching out to our community in various ways to expand our membership. Please assist us in bringing a guest to our services...a relative, grandchild, neighbor or friend. Our services are spiritually enlightening and we do have the best Onegs!!

TEMPLE COMMITTEES

High Holidays

It is not too early to think about the High Holidays.....

As we did last year, we will once again ask you to fill out the attached form with your preference as to how you would like participate in the holiday services.

As a special holiday treat we will be using our new holiday prayer books which are the same as used by the rabbi.

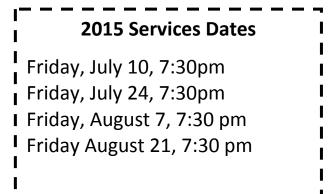
We ask that you fill out the form included with the newsletter and return the form no later than August 1st (sooner if possible). It is important that you complete all of the items on the form as we will not be able to honor requests left on voicemail this year. The Ritual Committee will then work with the Rabbi to assign the necessary parts and readings.

PLEASE mail it to the address listed at the Bottom of the form. If you have any questions related to completion of the form, please contact Allan (732-642-9207).

WE THANK YOU FOR YOUR UNDERSTANDING AND LOOK FORWARD TO RECEIVING YOUR FORMS.

The Ritual committee.

Temple Committees	Chair/Members			
	Philip Altland			
Choir	Cyndy Friedland, Wendi Higgins, Pat			
Chon	Barndt-Higgins, Madelyn Dunn, Robert			
	Dunn, Syble Bleiweis, Rena Kreisler			
Finance	<u>Treasurer, Robert Dunn</u>			
	Financial Secretary, Cyndy Friedland			
	President, Wendi Higgins			
Fundraising	<u>Dayna Otto</u>			
	Pat Barndt-Higgins, Syble Bleiweis,			
	Madelyn Dunn, Cyndy Friedland,			
	Wendi Higgins, Joan Silverman, Ruth			
	Schlyen			
Greeters	Hope Gardiner, Rhona Levy, Myles			
	Levy, Edna Schaffler			
Hospital Visits	Jack Crespy			
Membership	Cyndy Friedland			
	Syble Bleiweis, Joan Silverman			
Music	Philip Altland			
Newsletter	Helen Cocuzza			
Oneg & Dinners	Madelyn Dunn			
	Pat Barndt-Higgins, Wendi Higgins,			
	Filomina Jonas			
Religious School	Cyndy Friedland			
Ritual	<u>Allan Levy</u>			
Ritudi	Philip Altland, Charles Flum			
Tributes & Get Well	Syble Bleiweis			
	Joan Silverman, Arlene Armstrong			
Yahrzeits	Pat Barndt-Higgins			





Yahrzeits

בראבא יתגדל

JULY 1 JULY 7 JULY 7	Rose Lewis Gtross Glady Cohen Bernice Jachter	(Mother of Samuel Lewis) (Mother of Phil Cohen) (Our condolences to her family on her passing)
JULY 9	Sarah Halpert	(Mother of Marlene Feldhuhn)
JULY 16	Nathan Sales	(Father of Maralyn Riciardi)
JULY 19	Dorothy Heinelman	(Mother of Syble Bleiweis)
JULY 30	Danny Alkon	(Father of Sharon Alkon)
JULY 31	Brian Jacobs	(Brother of Helen Cocuzza)

May the memories of our loved ones be a blessing.



Our good wishes for an easy and speedy recovery and return to continued good health. To: Rabbi Kim Geringer From: The Congregation

Wishing you a speedy, easy recovery and return to ongoing good health. Our thoughts and prayers are with you. To: Rabbi Kim Geringer From: Dolly and Mike Weiss Cyndy Friedland Pat Barndt-Higgins and Wendi Higgins Syble and Ernie Bleiweis



July 4 Rachel MillerJuly 24 Sharon KaplanJuly 24 Alex Majewski

Fundraisers We need your s	upport!!!
Art Auction - August 29 th , 8 PM (preview 7 PM) at the beautiful Perry's Lake Club House, Manahawkin. Tickets are \$10.00 in advance or \$15.00 at the door. Coffee and dessert wil	
 Rosh Hashana Honey Fundraiser – We are once again selling jars of honey for Rosh Has \$10.00 per jar (includes shipping). Honey must be ordered by <u>JULY 24</u>. Contact Madelyn justmemad@aol.com). Order forms will be available at Shabbat Services. 	
 Amazon Smile - When shopping at <u>www.SMILE.Amazon.com</u> you can designate REFORM of BARNEGAT (there are no additional fees, the congregation makes a percentage). 	JEWISH COMMUNITY
 ShopRite Cards are always sold at services, but can be purchased anytime by contactin or Syble (609.978.4240) 	g Dayna (609.709.9410)
 Tribute Cards can be sent to anyone for any reason with a minimum donation of \$5. Con (609.978.4240) 	tact Syble

Kibbitz Corner

Editor's message.....I hope you all enjoy this new section. It's a place to share opinions on current topics; share Holiday and Shabbat recipes; provide book reviews and/or movie and theatre reviews; share gardening tips; or anything else on your mind.

Holiday Recipes from Dolly Weiss

ONE BOWL ROSH HASHANA HONEY CAKE

INGREDIENTS

1 cup sugar 4 cups sifted flour $1\frac{1}{2}$ tsp baking powder 1 ¹/₂ tsp baking soda 1 tsp salt 1 tsp cinnamon 1 tsp allspice 1 tsp nutmeg 1 cup honey 1 cup of coffee (cooled) ³/₄ cup oil 1 tsp vanilla 3 eggs $\frac{1}{2}$ cup raisins $\frac{1}{2}$ cup chopped walnuts 2 apples peeled, cored and sliced

INSTRUCTIONS

- 1. Preheat oven to 350°
- 2. Sift all dry ingredients into a large bowl and stir together
- 3. Make a well in the center and add and combine all the liquid ingredients to the dry
- 4. Add and combine the raisins, nuts and apples
- 5. Spray a round tube pan with Pam[©] (or any vegetable spray) and add the combined ingredients evenly in the pan

6. Bake for 45 – 60 minutes until a toothpick or wooden skewer comes out clean

ROSH HASHANA HONEY ROASTED RED POTATOES

INGREDIENTS

1 lb quartered red potatoes 2 TBS diced onions 2 TBS melted butter* 1TBS honey 1 tsp dry mustard** 1 pinch each salt and ground black pepper

INSTRUCTIONS

Preheat oven to 375°. Lightly coat an appropriate size baking dish with non-stick cooking spray. Place potatoes in a single layer in the prepared dish and top with onion. In a small bowl combine melted butter, honey, mustard, salt & pepper and drizzle over potatoes and onion. Bake in the preheated oven for 35 minutes or until the potatoes are tender, stirring halfway through the cooking time.

*If this will be served with a meat meal you can use stick margarine in place of butter

**Dry mustard is available in the spice section and keeps in your pantry for a long time. I use it in dishes like potato, macaroni (and other pasta) salads, cole slaw, etc.

TZIMMES

INGREDIENTS

1 lb. prunes ³/₄ cup dried apricots 3 cups boiling water 2 TBS chicken fat * 2 lbs. brisket, cut in 2 inch pieces ** 2 onions, diced 1 ¹/₂ tsp. salt ¹/₄ tsp. pepper 2 medium sweet potatoes, peeled and quartered ¹/₂ cup honey ¹/₂ tsp. cinnamon

INSTRUCTIONS

- Soak prunes and apricots in boiling water for 30 minutes.
- Using a 5 to 7 quart pot with lid, brown beef and onions in chicken fat. Add salt & pepper. Cover and cook over low heat for 1 hour.

Preheat oven to 350°

- Transfer beef and onions to a baking pan or large casserole pan, leaving out the grease from the pot
- Add un-drained prunes, apricots, sweet potatoes, honey and cinnamon to the beef mixture, cover and bake for 2 hours or until the beef is tender.

OPTIONS

*If no chicken fat is available use oil **You can use any other fatty meat, such as chuck roast, if brisket is unavailable or too expensive Carrots can also be added. You can also add a white potato instead of one of the sweet potatoes.

Holiday Recipes from Helen Cocuzza

<u>BRISKET</u>

INGREDIENTS

1 4-pound brisket (or larger for a big crowd)6 to 8 garlic cloves, crushedSalt and Pepper to tastePaprika to taste2 tablespoons olive or vegetable oil

2 large onions, chopped
6 to 8 carrots, chopped
4 to 5 stalks celery with leaves, chopped
1 cup water, or tomato juice, or tomato sauce*
*for thicker gravy, add a little tomato paste
1 envelope dried onion soup mix

INSTRUCTIONS

- Preheat oven to 325°.
- Rinse meat with water, pat dry.
- Rub meat on all sides with crushed garlic, then sprinkle with salt, pepper, and paprika.
- Heat oil in a heavy-bottomed casserole (dutch oven) and brown the meat on all sides.
- Add onions, carrots, and celery. Cover with water, tomato juice or tomato sauce and sprinkle with dried onion soup.
- Cover and bake in oven 3 hours. Before serving, remove cover and brown ½ hour.

The dish is best prepared a day in advance so that the fat is easily skimmed off before the brisket is reheated.

APPLESAUCE

INGREDIENTS

6 pounds of apples*

*you may add some pears or other fruit for variety 3 cinnamon sticks

1-1/2 cups water, or apple cider or apple juice (1/4 cup per pound of apples)

Honey, or brown sugar, or maple syrup to taste (another alternative is $\frac{1}{2}$ cup of Amaretto – if you don't want the alcohol but want the taste, add the Amaretto while you are cooking....use a little extra)

Instructions

Peel and quarter the apples (and other fruit if you are adding any).

- Place in a heavy pot with the cinnamon, water or cider or juice.
- Cover and bring to a boil, then simmer at low heat, stirring occasionally to turn fruit and make sure it doesn't stick to the pot. Cook for about 20 minutes until the apples are soft (may take a little longer if making a large quantity).
- Remove cinnamon sticks.
- Mash apples in cooking pot by hand or place through a food mill and add final seasonings (honey, etc.)

Book review from Rosalie Donadio

JEWS AND WORDS by Amos Oz and Fania Oz-Salzberger

Amos Oz, internationally- known author of more than 20 works of fiction and numerous essays on politics and professor of literatue at Ben-Gurion University, literature, and peace and his daughter, Fania Oz-Salzberger, writer and history professor in the Faculty of Law at the University of Haifa, have collaborated on this series of essays explaining the integral relationship of Jews and words. In an almost conversational format, father and daughter tell the tales behind Judaism's most enduring names, adages, disputes, texts, and quips: connecting Abraham with the Jews of every subsequent generation.

With demonstrated affection (and chutzpah), Oz points out that it was not necessarily the Sabbath that "kept the Jews", but "*What kept the Jews going were the books*" and offers many, many instances of information supporting his contention. Although born in Palestine, Oz is descended from Eastern European Ashkenazim and being fully aware of his past, he writes about his present and even the future. There are pearls of wisdom and information featuring delicious tidbits about the linear history of Jews, their contribution to Western humanism and thought despite an unending history of persecution, torment, torture and murder ... He compares the situation of ethnic immigration in this passage which I found compelling:

"You see, unlike the Irish, the Italians, and other Old World emigrants, soon after we left the old place it ceased to exist, literally wiped off the map. There was no green grass of home to return to, or even to long for. Jewish émigrés who thought they were burning the bridges to the shtetl, looked back in horror to see that the shtetl itself had burned down, and Father and Mother in it. Their lot was worse than Lot's wife's, but they did not turn into stone. Forced into facing the future, the moved on."

And with regard to Yiddish: "Since words have flavors, we can tell you that the flavor of Yiddishkeit is the opposite of the flavor of Judaism, even if the dictionary definitions of these two terms overlap. As lovers of words know well, dictionaries do not tell it all." (Note: My grandfather would have loved Oz' "take" on Yiddishkeit.)

A small book efficiently packed with information presented in a most interesting manner. Almost as though it were an after dinner discussion with obvious affection by both father and daughter.

Rosalie Donadio

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TEMPLE SHA'AREY HA-YAM					
High Holiday Participation Survey/Request					
Yes I would like to participate in the High Holy Day Services.					
O No, I am not interested in participating at this time.					
If interested in participating, please check the items below that interest you.					
ROSH HASHANA					
O ENGLISH READING					
HEBREW READING					
O NON-SPEAKING PART					
YOM KIPPUR					
O ENGLISH READING					
HEBREW READING					
O NON-SPEAKING PART					
Name: Phone:					
Please return this form no later than August 1, 2015 to:					
Allan Levy 20 Cottonwood Drive Barnegat, NJ 08005					
If you have questions regarding the completion of this form, please call Allan at 732-642-9207.					