

# York County Jewish Community News



L to R: Teens on Broadway; "Kibbutzing" on the front steps; Pre-schoolers celebrating Tu b'Shevat; Synagogue President Arnold Shapiro



## Sue Horowitz will Perform at Congregation Etz Chaim Thursday, May 24, 7:30 pm

*"An Evening of Contemporary Jewish Music"*  
~with Special Guest Rabbi Larry Karol

by Beth Strassler

Come hear the hottest tunes in contemporary Jewish Folk Music at the Congregation Etz Chaim Bet Cafe (Jewish Coffee House). Sip coffee and nibble desserts as Sue Horowitz and Rabbi Larry Karol take you on a tour of "who from where is singing what" on the Jewish music scene.

Sue is a talented Jewish singer and songwriter who lives in York, Maine. She writes, often in partnership with Rabbi Lev Baesh, highly singable songs in English & Hebrew. Her new CD, *Eleven Doors Open*, was produced in Boston by the very talented Josh Nel-

son. It features one of the many facets of her talent—new, engaging tunes for Jewish favorites.

After I first heard her CD, I found myself singing some of the tunes. It was as if I had heard them before, even though they are Sue's unique compositions. Sue believes this is because she uses the musical progressions and style of American folk music, which, of course, I grew up on.

Rabbi Larry Karol is a talented songwriter and performer with a unique Jewish perspective which he blends with his musical talents and spirituality in his original songs. Jewish music has been a part of his life since he first heard his parents sing in their Temple Choir as a child in Kansas City, Missouri. He has released two CD recordings: "Two are Better Than One", produced by the well known Rick Recht, and "A New Beginning", produced by Scott Leader.

After serving 22 years at Temple Beth Sholom in Topeka, Kansas, Rabbi Karol recently came east to be the rabbi of Temple Israel in Dover.

At our Bet Cafe, Sue & Larry will sing some of their original songs, but also take you "beyond Debbie Friedman" to discover the tunes of some of today's other talented Jewish songwriters from across the United States.

*Sponsored by Congregation Etz Chaim's Adult Education Committee.*

### English Translation For Hinei Mah Tov

*"Behold how good, how pleasant for people to dwell together in unity."*  
--- Traditional translation.

*"As we travel along the path of our lives, it's the people we meet, who can change us. If we are willing to see, truly open our eyes, we'll find a song within that binds us.....together."*  
--- Lyrics by Sue Horowitz & Lev Baesh

**LIBRARIAN'S CORNER**

*by Maureen King*

*Book Review*

**Wedding Song: Memoirs of an Iranian Jewish Woman** by Farideh Goldin. Brandeis University Press, 2003.

**Last Days In Babylon: The History of a Family, the Story of a Nation** by Marina Benjamin. Free Press (Simon and Schuster), 2006.

*Wedding Song* is a compelling memoir about the author's life in Iran before the Islamic revolution and her 1976 escape to America.

*Last Days in Babylon* is an historical account of the author's grandmother's life in Baghdad, her subsequent escape from Iraq in 1950, and the author's remarkable trip to Baghdad in 2004 to seek the remains of her grandmother's once-vibrant Jewish community.

These are two remarkable books about Jewish women growing up in Arab countries, their pursuit of independence in their countries' closed cultures, and their ultimate escapes to open societies. Both are available at the Samuel Osher Memorial Library

Although the books cover a century of history, the cultural customs and religious practices are not markedly different. Life in Iran for Farideh in the 1960's was very similar to life in Grandmother Regina's Iraq (1930's and 40's): Amenities were few; reading was frowned upon, especially for women; and daily life was filled with manual labor. Both women, although born nearly 50 years apart, were expected to obey their fathers, to marry husbands chosen by their families, and to marry very young.

Regina managed to hold out until she was 23, probably due to her

family's high position in society, although her husband-to-be was nearly 30 years older. Regina's mother had been married at 12!

Farideh's parents began looking for her husband when she was 16, while her mother had been married at 13. She managed to resist their efforts and escaped to America, leaving her parents distraught. She met her husband-to-be at Old Dominion University. In the end, her entire immediate family fled Iran with some destined to live in Israel, while others went to America.

Her father's mother, the "wife of a great rabbi", headed Farideh's family. A large extended family was always present in her home and made both her life and her mother's life nearly unbearable. Although women had no power outside their home, the mother-in-law ran the family. No decision was made without her approval.

Regina's mother-in-law came from another level of society. They attended social clubs and had both Jewish and Arab friends. When Regina's husband died, Regina had money and learned to invest and run her husband's business. It was she who decided the family would leave Iraq, although her initial efforts were thwarted by Iraqi law that only allowed men, the heads of the households, to obtain travel permits for children. She persevered and eventually made it to India, with the unmarried children. She then made her way to England, where Ms. Benjamin was born and brought up.

Both books are fascinating, revealing, compassionate accounts of what these Jewish women cherished and endured as they grew up in Iran and Iraq. I won't spoil the excitement and tension of Ms. Benjamin's trip to Baghdad in 2004—you'll have to read that for yourself.

*See you at the library!*

**Board of Directors  
at Congregation Etz Chaim**

- Marc Feldman*
- Alan Fink*
- Maureen King*
- Cynthia Kurtz*
- Tobie & Jon Nathanson*
- Arnold & Barbara Shapiro*
- Jack Schraeter*
- Beth & David Strassler*

**Newsletter Contributors**

**JENNIE ARANOVITCH**



Curator of the exhibit "A Century of Jewish Life in Biddeford -Saco,

Jennie's roots run deep in the local community.



**MAUREEN KING**

Maureen is librarian for the Samuel Osher Memorial Library & baker extraordinaire.

**JONATHAN SHERMAN**



Jonathan is in his third year in the Teen Class & will be confirmed on May 10.

**KATHARINE FELDMAN**



Katharine is in her first year of the Teen Class & enjoyed her first annual Teen Class trip to NYC in March.

**KATIE CAMPISI**



Katie joined the Teen Class this year & was the photographer on the NYC trip.

**Beth Strassler, Editor**

mail@etzchaimme.org

## HISTORICAL REFLECTIONS

*by Jennie Aranovitch*

Since the conclusion of the Saco Museum exhibit on local Jewish history, several people have asked me what my next big project is. While nothing comparable to the magnitude of curating the museum exhibit, several smaller endeavors related to Jewish history of the area have kept me busy since November.

First, I have worked for the past five months on compiling a comprehensive scrapbook about the exhibit, which will be permanently housed in the congregation's Samuel Osher Memorial Library.

The scrapbook contains everything I could gather together that is pertinent to any and all phases of the exhibit—from initial community mailings about the concept, to snapshots taken at the opening reception; from newspaper clippings about the upcoming event, to the pages of written comments made by museum visitors; from a photo of Synagogue President Arnold Shapiro setting up the Torah table that was front and center in the gallery, to a small section of artifacts that were collected for the exhibit but never used.

The book also contains a great deal of displayed material from the exhibit. Each of the six sections of the exhibit is represented with: a reproduction of its text board(s); a few of the materials (some original, some reproduction) that were used in the section; the captions of all of the materials that were on display; and a snapshot series depicting what the section of the exhibit looked like when it was “up” in the museum.

Memorabilia from the congregation's 100<sup>th</sup> anniversary Open House is also included in the book, with an original program and photographs from the event, including one of Governor Baldacci's address in the sanctuary.

The scrapbook is extremely thorough, and provides a “second chance” for those who missed the exhibit or a fun re-visit for those who attended.

It is my sincere hope that congregation members will stop by the library to peruse the scrapbook. It is a useful resource for learning more about the history of our Jewish community. You may even spot yourself or your friends in the photos from the Opening Reception.

But I also took on the task of this compilation so that years from now, future generations may learn about the roots of Congregation Etz Chaim and will not struggle to put all of the pieces together as I did.

As I wrote in the scrapbook's introduction, I hope that those who plan Etz Chaim's 200<sup>th</sup> anniversary will find this book useful.

Another addition to the library is “Congregation Etz Chaim in the News”—the scrapbook that was on display at the exhibit, which contains Etz Chaim-related articles from area newspapers throughout the years. The articles are arranged chronologically, currently spanning from March 1947 to December 2006.

Updated since September when I first compiled it, the book will be available to community members to enjoy as well as to add to, as future newspaper articles about the congregation are printed. Plenty of 3 hole-punched plastic sleeves are available at the back of the book for this purpose.

The third task that I have undertaken in recent months is to provide historical information about long-standing Biddeford-Saco area Jews to a genealogical and historical database project currently named “Documenting Old Portland Jewry.” The name will soon be changed to reflect the fact that the database contains information on over 130 Maine towns and cities other than Portland and that one need not be “old” to be included.

The project has records on over 15,600 “Jewish Mainers”. This is defined as “anyone who considers him/herself Jewish and who was born, lived, or buried in Maine”.

I would encourage everyone who would like to be remembered as a Jewish Mainer to contact Harris Gleckman at <gleckman@mindspring.com> While I have supplied basic information regarding “older” area families, members of each family could surely do a more thorough job than I. Interested members of more recently “transplanted” families may add their information as well.

Lastly, I was asked to play a small role in the Biddeford Historical Society's “Museum in the Streets” Project, unveiled last fall, by providing historical photos of and information on Congregation Etz Chaim. The project aimed to install permanent plaques throughout downtown Biddeford at sites of historical and cultural import.

Unfortunately, at the November unveiling, I was dismayed to find that Etz Chaim was not among the 30 sites (including churches) that were marked. We had, I learned, not “made the cut.” However, we are in good company, as neither the Greek Orthodox Church nor the site of the Albanian mosque in the Pepperell building—thought to be the first mosque in the entire U.S.—were deemed historically or culturally important enough to be included.

There is talk of expanding the project in the coming year, so I urge people to contact the Biddeford Historical Society (through McArthur Library) to encourage the to be more inclusive in the future.

## Etz Chaim Teens Experience The Big Apple: Jewish Style

### **Katie Campisi** *Amazed by Temple Emmanuel*

The trip to New York City was incredible. We did so many things, from eating knishes, visiting Jewish Museums, seeing a Broadway play to getting yelled at by actor Danny Glover in traffic (more on this below). I don't really have one specific favorite thing about the trip, it all kind of blends together to form one nonstop ride of fun.

The most amazing thing I saw was Temple Emanuel. The ceiling inside their largest sanctuary (they had three!!!) was 130 feet high and the room was twice as long as our own sanctuary. Our guide told us that on the high holidays they have more than 3,000 people at the service, and at regular services they get 200-300 people. It's hard for me to imagine that many Jewish people in one place. A Bar/Bat Mitzvah at Etz Chaim with 250 people packs the place.

I had never been to New York City and to have the experience because of Hebrew School was wicked awesome. It's certainly an adventure I'll never forget.

*Photo L to R: Lauren Pierce, Hannah Pierce, Katie Campisi, Katharine Feldman, Jonathan Sherman, Sbona Workman, Rob Pierce.*



### **Katharine Feldman:** *An Early Riser by Necessity*

4:30 in the morning is a wretched hour to get up, and for the recent teen class trip to New York City, I had to get up at that hour. It wasn't pleasantly delightful, but when I got in the van, it was so much better. My friends were there, awake and cheery, even if it was still dark outside.

We checked into the hotel, with a minor run-in with Danny Glover, the actor. Let's just put it this way: He was trying to parallel park, he created some traffic and "this" led to "that" and he tried to beat up my Dad (Marc) and Rob (more below).... Next! Shopping was

very popular considering there were 5 girls, and 3 guys, including our chaperones.

The musical, *Les Misérables*, was wonderful. It showed what it must have been like for the poor in France in the early 1800s. It was late when we returned, but seeing the show was definitely worthwhile.

The next day, we were off to see Temple Emanuel. It was amazing! They had 3 different sanctuaries. The smallest was a little bit bigger than our sanctuary. It was incredible. The largest was beautifully and artfully created. It was enormous. The windows were created of beautiful stained glass and there were mosaics all over the walls.

The Museum of Jewish Heritage is a very impressive museum. I really learned a lot there and took away some meaningful messages. It really taught me more than what I would have normally learned about my heritage as a Jew. It shows the importance of our Jewish past and what it means to be Jewish. If this interests you, I really suggest a trip there. You'll take away a lot of things you never knew.

Then, it started to rain, bringing a damper on our day, but we still headed off to the Lower East Side before it was time to go home. We hit traffic in Hartford and we even started betting on when we would get back because we had been in traffic so long. We arrived back late, but everyone was still smiling from what a good time they had.

### **Jonathan Sherman:** *A Big City Person*

I am a big city person, so I loved the New York trip this year. Not only did we see Jewish-related landmarks, but we also got to experience some of the New York atmosphere, such as the great shops around 5th Avenue. We also took a tour of the Lower East Side, where we got a true New York cultural experience all within 3 blocks. We had Chinese dumplings, authentic New York pickles and mega New York knishes.

Our journey started on a cold, early morning at 5:45 am at the Biddeford Park and Ride. For the next 3 hours it would be nothing but sleep, iPods and who's going to win the Basketball national championship.

Next, we arrived at Rein's Deli outside of Hartford, Connecticut. At least half of us ordered & ate dill pickles and "Rein's Famous Challah French Toast". While we drove for the next 2 hours, we discussed what we wanted to see and what our plan was for the day and played a long and unobvious game of "I Spy".

When we arrived in New York, crossing under George Washington Bridge, I could not believe my eyes. It was like entering a whole new exciting world of action, curiosity and, of course, honking.

While driving through the tight streets of New York, traffic was held up by someone getting into a tight parking space. Some guy came over to him and was swearing at him and then ran away. The man comes out of the car and says to Marc, our van driver:

Man: "You, man, do you want to go? We can take it right here, you want to go?" (Translation: "Do you want to fight?")

Marc: "No, but you were backing everyone up"

Meanwhile, Rob, in the passenger seat, is looking at the man yelling at us and notices that he's the actor, Danny Glover.

Man: "Well, I don't care. You want to go? Want to go?"

Man's Agent: "Sir, do you know who you are messing with? This is Danny Glover you're talking to"

Marc (finally): "It wasn't us who said anything. It was another man who ran up the street."

Rob gives a "thumbs up" to confirm.

Danny Glover apologizes and parks his car.

After that we got to our hotel, checked in, put our stuff in the room, and left to walk around the area. We headed down to 5th Avenue and the Trump Tower area there where we spent the afternoon. The girls went to H & M Fashion Store and Saphora, while Marc and I checked out the new Apple store and Niketown. We had dinner at the Stage Deli on Broadway.

After eating a corned beef sandwich about the size of the Empire State Building "literally", we went to the theater district of Times Square where we saw a showing of Les Miserables. The performance was incredible, with great music and very good acting.

We started the next day by touring the magnificent Temple Emmanuel. It felt as though we were walking into the Jewish version of the Sistine Chapel, with beautiful painted stained glass windows and incredible mosaic style patterns on the bimah.



*When you are next visiting the Big Apple, the Teen Class recommends:*

It takes a Downtown knish to satisfy an Uptown craving.



YONAH SCHIMMEL'S  
THE DOWNTOWN KNISH

BAKED (NOT FRIED)  
SINCE 1910



www.knishery.com

### YONAH SCHIMMEL'S KNISHERY

137 E. Houston Street, near First Avenue

**Yonah Schimmel** was an immigrant rabbi who sold his wares from a Lower East Side pushcart before opening this modest spot in 1910. Not much has changed since then. Still run by his family, the shop turns out soft, handmade knishes that continue to be cooked in the brick oven in the basement. The fresh-baked mounds are transported to the shabbily-nostalgic dining room by dumb waiter.

Noshers can choose from eight savory potato blends, Eastern-European standards kasha and cabbage, New World innovations like mixed-veggie and broccoli and five sweet-cheese mixes like blueberry and apple.

The knish is believed to have been developed by Eastern European Jews, who wrapped yeasty dough around potatoes or kasha as a way of adding interest to these inexpensive staples. While knishes vary with the maker, there are three basic guidelines for what makes a real knish. It's got to be 1) handmade, 2) baked, never fried, and 3) filled with only real, fresh vegetables.

Over the years, the store has achieved celebrity status. An oil painting of the facade hangs in the Museum of the City of New York. Yellowing newspaper and magazine clippings decorate the original store, proving that many famous folk, have sampled the store's specialties.

So how many calories are in a knish? About 300 in a kasha knish. That translates roughly into one health club exercise class or twice around the Central Park Reservoir track.

## Hebrew School News

### Alef Class *by Carly Wittman*



The Alef Class has been focusing on Passover to prepare for the Model Seder, which was held on March 29. We learned all of the Four Questions and several songs including one of the kids' favorites, Dayenu. We decorated pillow and matzah covers and made greeting cards. Many thanks to Julie Campisi for her excellent craft projects all year. And more thanks to Stefanie & Ellie for all their help in class.

We plan to end the year with a focus on Shabbat, learning the candle lighting and wine blessings. We are practicing the Shema and learning about mitzvot, such as tzedakah, which is giving charity.

In Hebrew, the students are excelling in all that they do. The three older students, who are working with me, are learning their vowels and reading. They are able to recognize Hebrew words and associate them with topics that we have discussed.

The five younger students, who are working with Barbara Simensky, are almost finished learning the Alef-Bet. The letters they've learned are reinforced through singing and games.

**Bet/Vet Class** *by David Strassler*  
Reading the prayers for the different items on the seder plate was easy this year because the students have mastered reading Hebrew

fluently. Our work on plays about the Prophets culminated in the Pesach Play presented during the Model Seder.

The Play began with the story of Moses & the Israelites leaving Egypt and ended with the story of their defeating the Amalek tribe with G-d's help. David and Ritch played the important part of keeping Moses' arms raised during the battle. Other parts played:

*Moses: Noah*

*G-d: Tara Levy*

*Narrator: Marcus Goldberg*

*Aaron: Ritch Joy (understudy  
for Thea Hollman)*

*Pharaoh: Sarah Beth Campisi*  
*Egyptian Ministers:*

*Ben Wilson*

*Harrison Milligan*

*Matthew Sherman*



All year, we have been raising tzedakah money. The first half of the year, we raised over \$100 for an orphanage in Israel for children displaced by the Lebanese conflict. By the last class, we will have decided where to donate next.

**Gimmel Class** *by Beth Strassler*  
Students from this class read the lengthiest prayers at the Model Seder. We were all treated to an original play written by James Jelin and performed by James, Sam Workman and Silas Phipps-Costin. The play told the story of the Ten Plagues as if they occurred in the Middle Ages. *Brilliant!*

### Confirmation Service Thursday, May 10th, 5:15

*You are cordially invited  
to Celebrate the Confirmation  
of two of our teens  
Hannah Pierce & Jonathan Sherman  
AND  
the end of our Hebrew School Year  
with a Mincha (afternoon) Service.*

*Cheesecake to follow service...*



### First Torah Repaired

*by David Strassler*

While Beth and I were on vacation in San Antonio, we were expecting a package. We had given instructions for it to be delivered to our neighbors' house (Beth's parents). Well, a package arrived, but it wasn't the size or weight of what was expected. What a surprise when our neighbors peeked inside and found the synagogue's first repaired Torah!

This is our small Torah from Romania, which is about 90 years old. After repairing the letters and cleaning the parchment, the Sefer Torah is now "bechekat kosher" (kosher). It was used for the first time at the Shabbat AM service on April 7th and introduced with a hearty Shehekiyeinu. We are impressed by how clean and crisp the letters now appear. We intend to send the next Torah out by May.

## Shavu'ot

*And you are to number for yourselves,  
from the morrow of the Sabbath,  
from the day that you bring the elevated  
sheaf, seven Sabbaths-of-days,  
whole (weeks) are they to be;  
until the morrow of the seventh Sabbath  
you are to number—fifty days.  
any kind of servile work you are not to do  
— a law for the ages,  
throughout your settlements,  
into your generations.  
—Leviticus 23: 15-21, (Fox translation)*

Shavu'ot, the Festival of Weeks, is the second of the three major festivals with both historical and agricultural significance. Agriculturally, it commemorates the time when the first fruits were harvested & brought to the Temple. It is known as Hag ha-Bikkurim: *The Festival of the First Fruits*. Historically, it celebrates the giving of the Torah at Mount Sinai, and is also known as Hag Matan Torateinu: *The Festival of the Giving of Our Torah*.

The period from Passover to Shavu'ot is a time of great anticipation. We count each of the days from the second day of Passover to the day before Shavu'ot, 49 days or 7 full weeks, hence the name of the festival. The counting (the Counting of the Omer) reminds us of the connection between Passover and Shavu'ot: Passover freed us physically from bondage, but the giving of the Torah on Shavu'ot redeemed us spiritually from our bondage to idolatry & immorality.

Shavu'ot is also known as Pentecost, because it falls on the 50th day. However, Shavu'ot has no similarity to the Christian holiday of Pentecost, which occurs 50 days after its Spring holiday.

It is noteworthy that the holiday is called the time of the giving of the Torah, rather than the time



of the receiving of the Torah. The sages point out that we are constantly in the process of receiving the Torah, that we receive it every day, but it was first given at this time. Thus the giving makes the holiday significant, not receiving.

Shavu'ot is not tied to a particular calendar date, but to a counting from Passover. Because the length of the months used to be variable, determined by observation, and there are two new moons between Passover and Shavu'ot, Shavu'ot could occur on the 5th or 6th of Sivan. However, now that we have a mathematically determined calendar, and the months between Passover and Shavu'ot do not change length, Shavu'ot is always on the 6th of Sivan.

### Customs of the Holiday

- Work is not permitted.
- The book of Ruth is read.
- To stay up the entire first night of Shavu'ot and study Torah, then pray as early as possible in the morning.
- To eat a dairy meal at least once during Shavu'ot.

There are varying opinions as to why eating a dairy meal is done. Some say it is a reminder of the promise regarding the land of Israel, a land flowing with "milk and honey." Another opinion is that our ancestors had just received the Torah (and the dietary laws therein), and did not have both meat and dairy dishes available.

----Adapted from <www/jewfaq.org>

*Editor's Note: Shavu'ot begins this year at sundown on May 22 & ends at nightfall on May 24.*

### **MAUREEN'S FAVORITE CHEESECAKE**

½ cup (one 4 ounce stick) butter  
1 pound cream cheese  
2 cups (1 pound) ricotta  
4 large eggs  
3 tablespoons corn starch  
3 tablespoons all purpose flour  
1 teaspoon lemon juice  
1 teaspoon vanilla extract  
1 ½ cups granulated sugar  
2 cups (1 pound) plain yogurt

- Preheat oven to 325 degrees.
- Lightly butter a 9 inch spring form pan.
- Melt the butter & allow to cool.
- In a large mixing bowl, beat the cream cheese until soft & fluffy.
- Add ricotta and continue to mix until completely blended.
- Slowly add the remaining ingredients, including the melted butter, and mix thoroughly.
- Pour the mixture into the pan and bake for 1 hour.
- Turn off the oven but leave the cake in the oven with the door closed, for 2 more hours.
- Remove and cool to room temperature.
- Chill and serve.

### **To make for Passover:**

Substitute 3 tablespoons potato starch and 1 7/8 tablespoons matzah cake meal for the cornstarch and flour of the original recipe.

---Submitted by Maureen King



## Kosher Wine Tasting

by D. Kurtz,

Wine is everywhere blooming, but the bloom is nowhere opening faster and to greater widths than in the flower of Kosher wine. I like to think that our most recent tasting on March 25th demonstrated this.

Twenty years ago, Manishevitz was the rule, the exception, and most everything in between. A more vinous beverage could be made by dissolving grape jelly in vodka. Ten years ago, Kosher wine indicated mevushal wine, barely at the level of varietal-wines, and made primarily in bulk by producers like Baron Herzog.

Even at our first tasting just last year, Kosher wines were exceptionally limited – more than three quarters of our wines came from winemaking houses which bought their grapes from various producers in order to mass-bottle their own generic blends.

This year was different, and that is due more than anything else to the great advances in Kosher wines. We had red Burgundy from a bottler just south of Beaune. We had single-vineyard wines from the Golan, the Judean foothills, the Italian lowlands, and the French Midi. We had wines in all sorts of styles: light or heavy, dry or sweet, still or sparkling, natural or fortified. We had easy-

drinking wine, international-class wine, and we even had a wine made from organic grapes. We had, in essence, every sort of kosher wine available to the non-Kosher world.

Still next year, let's make sure to have at least one bottle of Concord Grape Manishevitz. It's good to remember our roots, after all - however painful they may be.

### Hebrew Anyone?

Would you like to learn to read (more) Hebrew? We will offer an Adult Class this summer, if there is enough interest. Please call Sandra at 247-6108.

### Hebrew School Anyone?

We are planning for next year. Would someone in your family like to begin to attend Hebrew School? Will the students in your family be continuing next year? Please make sure you check in with Beth or David before May 24.

### Teaching Anyone?

Would you like to teach either of the above classes which meet once a week? Hebrew School teaching involves an option of Hebrew or Cultural/Jewish Values or both. Please call Beth or David.

Blue tee shirts (\$15) and lapel pins (\$5) with our 100th anniversary logo are available for purchase. To order, call Beth at 967-5833.

### Mailing List Changes

If your address has changed, OR if you know someone who would like to be on the mailing list, please send the information to <maureen@etzchaimme.org>

### Community Events

**April 21: Shabbat AM Service**

**April 27: Shabbat Potluck & Talent Show, 6 pm**

**May 5 & 19: Shabbat Service**

**May 10: Mincha & Confirmation Service: 5:15 pm**

**May 24: Teachers' Workshop with Sue Horowitz 4-5:30 pm**

**May 24: "Bet Cafe" 7:30 pm Sue Horowitz & Rabbi Larry Karol**

**June 2 & 16: Shabbat Service**

### Synagogue Contacts

**Please mail Membership dues to**  
PO Box 905 Kennebunk, ME 04043

**Memorial Plaques, Prayerbooks, Etz Chaim books of Torah**

Arnold Shapiro 284-4523

**Hebrew School/Services**

Beth & David Strassler 967-5833.

**Sunday School**

Jeff & Adrienne Levy 284-9002

**Library Donations: Beth**

**Any question or comment**  
mail@etzchaimme.org

Holidays/Events: Fall 2007

**Rosh Hashanah: eve of Sept 12**  
all day Sept 13 & 14 (Thursday & Friday)

**Yom Kippur: eve of Sept 21**  
all day September 22 (Saturday)

**Community Break Fast**

After Services on September 22

**Sukkot: Thurs, September 27**  
**Hebrew School begins Sept 27**

**Chanukah begins eve of Dec 4**

**York County Community**  
**Chanukah Party: December 9**