

# Tuesday Tidbits

~December 8, 2020~

## UPDATE ON COVID 19 AND OUR TEMPLE

How we have missed being together but this nasty virus has changed life for so many and seems that it will continue to do so.

We are following the State's recommendations to avoid gathering at this critical time so the temple will remain closed for services. We hope you are taking advantage of our Zoom Shabbat services on Friday nights at 6:00. For those that could never make it to the temple for services, this is a great way to join with your temple family to bring in the Sabbath. Don't forget Torah Study Sunday mornings at 10:00.

The Temple Board of Trustees will continue to monitor conditions and keep you informed should there be any changes.

**National Institute of Health Director, Dr. Francis Collins:**

<https://www.npr.org/2020/12/03/942449806/nih-director-tells-churches-to-do-the-altruistic-loving-thing-and-stay-closed>

## FIRST NIGHT OF HANUKKAH CELEBRATION

Thursday, December 10th, 6:00 pm

Join the Zoom link at 5:30 and enjoy festive music before the celebration

Attached is the plan for the evening including  
music lyrics for our singalongs.

Hope you can join the fun!

**Topic: Hanukkah Party**

**Time: Dec 10, 2020 05:30 PM Central Time (US and Canada)**

**Join Zoom Meeting**

<https://us02web.zoom.us/j/83878657744?pwd=ZlhnMFkrK2JyMmluSEILOG5SdIRDUT09>

**Meeting ID: 838 7865 7744**

**Passcode: 082018**

## PAULA QUARLES

Paula had rotator cuff surgery last week and is doing very well. She started physical therapy this week and continues to improve. Sisterhood sent her a yummy meal and we are thrilled that Jack is in town to watch after her. Wishes for a speedy recovery! We know very few things can keep you down for long! Sending our healing thoughts and prayers.



We are sad to announce the passing of Elizabeth Dugard, mother of David Lewis and mother in law to Angela Lewis. A private service will be held Saturday in Tupelo, MS. We send our thoughts and prayers to them and the rest of the family.

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**Donations:**

Doris Cohen in honor of Ruth Applebaum's 90th birthday.

Bob and Geri Stone "In appreciation to Rabbi Jacobs for his comments during the Friday night services, Nov. 27<sup>th</sup> – about our anniversary." to the Rabbi's Discretionary Fund.

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**Zoom Shabbat Service | Friday, December 11, 2020 | 6PM - 7PM**

Join here: <https://us02web.zoom.us/j/89547739615>

Temple Emanu-El Meeting ID: 895 4773 9615

**OR dial-in if you wish only audio:** 312-626-6799

**Zoom Virtual Torah Study | Sunday, December 13, 2020 | 10AM - 11AM**

Join here: <https://us02web.zoom.us/j/87870980013>

Temple Emanu-El Meeting ID: 878 7098 0013

**OR dial-in if you wish only audio:** 312-626-6799

**Here is the link for the Shabbat prayer book:**

<https://www.ccarnet.org/publications/resources-repaginated/>

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**Yahrzeits:**

**Dec 11-12**

Ilse Schoenberger 12 06 1997

Harry Rosen 12 09 1988

Maurice Fields 12 09 1999

## TRADITIONAL LATKE RECIPE

### INGREDIENTS

6–8 large thin-skinned potatoes

3 eggs, beaten well

1 tablespoon salt

½ teaspoon freshly ground pepper

½ cup matzah meal or cracker meal

1 large onion, cut into 8 pieces

Oil for frying

Applesauce (optional)

Sour cream (optional)

### DIRECTIONS

1. Grate the raw potatoes using the large grating disk on a processor or the largest holes on a grater if doing it by hand. Place the grated potato in a colander, rinse with cold water. Set aside to drain.
2. Combine eggs, salt, pepper, and matzah meal or cracker meal in a 3-quart bowl. Mix thoroughly.
3. Change to the cutting blade on your processor. Add the onions to the work bowl. Pulse on and off 5 times. Add 1/4 of the grated potatoes to the onion and pulse on and off to make a coarse paste. Add to the egg mixture and stir to combine.
4. Add the drained potatoes to the bowl and mix thoroughly, using a large spoon or your hands.
5. Heat a large frying pan or large skillet for 20 seconds. Add enough oil to cover the pan to a depth of 1/4 inch and heat for an additional 10 seconds. Drop mounds of potato mixture into the pan. Fry on both sides until golden. Drain the fried latkes on a platter covered with crumpled paper towels. Serve with [applesauce](#) and sour cream.

### Additional Notes

- Grated potatoes turn black when exposed to air. Rinsing the potatoes under running water washes away excess starch, the discoloring culprit.
- Always grate the potatoes separately from the onions so that you don't lose any of the flavorful onion juice when you drain the potatoes.
- The best way to drain fried foods is on a plate covered with crumpled paper towels. Crumpling them yields more surface area for absorption.



## This week's Torah Portion: [Vayeishev](#)

*[Jacob] Settled*

Genesis 37:1–40:23

**Haftarah:** Zechariah 4:1-7

Jacob now settled in the land of his father's sojourning, in the land of Canaan. - Genesis 37:1

### SUMMARY

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- Jacob is shown to favor his son Joseph, whom the other brothers resent. Joseph has dreams of grandeur. (Genesis 37:1-11)
- After Joseph's brothers had gone to tend the flocks in Shechem, Jacob sends Joseph to report on them. The brothers decide against murdering Joseph but instead sell him into slavery. After he is shown Joseph's coat of many colors, which had been dipped in the blood of a kid, Jacob is led to believe that Joseph has been killed by a beast. (Genesis 37:12-35)
- Tamar successively marries two of Judah's sons, each of whom dies. Judah does not permit her levirate marriage to his youngest son. She deceives Judah into impregnating her. (Genesis 38:1-30)
- God is with Joseph in Egypt until the wife of his master, Potiphar, accuses him of rape, whereupon Joseph is imprisoned. (Genesis 39:1-40:23)

**PODCAST ON VAYEISHEV**

**ENGLISH TRANSLATION OF VAYEISHEV**