

OCTOBER 2023

KEHILLAT MA'ARAV'S
MONTHLY NEWSLETTER

My

**KM
VOICE**

**OUR KM
SUKKAH IS UP!**

**LET'S EAT:
"ETROG" LEMON
SANDWICH
COOKIES**

**SNAPSHOTS:
BAYIT IN SESSION**



HAPPY BIRTHDAY *YOM HULEDET SAMEACH!*

Svetlana Averbukh
Rabbi Haim Dov Beliak
Beverly Bienstock
Mitch Blake
Michel Bron
Celeste Erdley
Karla Gardner
Elliot Goldberg
Ann Harris
Paul Hoffman
Andrew Hurwitz
Area Kramarsky
Evan Krantz

Elda Lazaro
Jonathan Moses
Laurie Samson
Shaina Shapiro
Patricia Solomon
Sharon Steiglitz
Joni Trempala
Lloyd Wagner
Roselynn Wolfberg
Randy Ziegler
Lou Zucker
Julia Weinberg Zwitman

HAPPY ANNIVERSARY *MAZEL TOV!*

Avraham & Anat Shemesh
Mark Hirschberg & Brenda Ligorsky
Jonathan & Fran Cohen
Michael & Roz Menitoff
Brian & Eileen Cohen
Brian & Lori Papernik
Robert & Tamara Bernstein
Michael & Darcy Savoy
Andrew & Tally Lippman
Pete & Masha Savitz Keys

22nd anniversary
24th anniversary
38th anniversary
43rd anniversary
27th anniversary
30th anniversary
26th anniversary
33rd anniversary
23rd anniversary
3rd anniversary



THANK YOU TO OUR SUKKAH BUILDING TEAM!

LtoR: Alex Popper, Alan Sperling, Mark Goldberg, Carlos McGruder, Sandy Rosenblatt, Lou Zucker, and Richard Krop (*not pictured*).

Snapshots! **BAYIT IN SESSION!** First 2 weeks of classes





LET'S EAT!

"ETROG" LEMON SANDWICH COOKIES

Celebrate Sukkot with these sparkly, buttery shortbread cookies flavored with lemon zest sandwiched with a creamy lemon frosting.

Source: jewishboston.com

Lemon Shortbread

Ingredients

113 grams unsalted butter, soft at room temperature

40 grams powdered sugar

½ teaspoon table salt

1 lemon

150 grams all-purpose flour

Directions

In a medium-sized bowl, combine 113 grams butter, 40 grams powdered sugar and ½ teaspoon table salt with a spoon or rubber spatula.

Mix the ingredients together until they are smooth and creamy.

Zest the entire lemon over the butter mixture.

Cut open the lemon and squeeze all of the juice into a separate, small bowl.

Add 1½ teaspoon of lemon juice to the butter mixture. Reserve the remaining lemon juice—you'll use it in the glaze and frosting!

Stir to combine the juice and zest with the butter mixture.

Add 150 grams of flour to the mixture and stir until the flour disappears and a soft dough forms.

Lay a sheet of parchment paper (approximately 18×13") on your counter.

Place the dough on top of the parchment sheet.

Place another sheet of parchment paper on top and press down gently.

Using a rolling pin, roll the cookie dough out between the parchment sheets until it reaches the very edges of the parchment. The dough will be thin—about 1/16" thick.

Lay the parchment-wrapped dough flat in the refrigerator and chill for at least 2 hours. Dough can be stored in the fridge for up to two days.

After the dough has chilled, preheat your oven to 350 degrees.

Line two baking sheets with parchment paper.

When the oven has preheated, remove the dough from the refrigerator.

Cut out the dough with cookie cutters and place 12 raw cookies on each lined baking sheets. Place the cookies fairly close together—they will not spread.

Bake the cookies for 8-10 minutes, rotating the pans halfway through the baking time. Fully-baked cookies will be matte and light yellow, without any browning. If the cookies puff up in places, gently pat the bubbles down while the cookies are still warm.

Let cookies cool on the baking sheets for 10+ minutes before transferring them to a cooling rack. Handle them with care! The cookies will be very tender.

While the first round of cookies bake, reroll the remaining cookie dough. After rerolling the cookie dough, place the dough back in the refrigerator for at least 10 minutes to cool back down.

Repeat the cutting and baking steps with the rerolled cookie dough until all the dough has been baked.

Make the glaze while the cookies cool completely.

Lemon Glaze

Ingredients

60 grams powdered sugar

1 tablespoon + ½ teaspoon lemon juice

½ cup yellow sprinkles or yellow sparkling sugar

Directions

Combine 60 grams powdered sugar with 1 tablespoon + ½ teaspoon lemon juice in a small bowl.

Stir until well combined and smooth.

Divide the baked cookies in two equal sections: One half will be the glazed tops and the other half will be left unglazed as the bottoms.

Place the sprinkles or sugar in a small, shallow dish wide enough to fit a cookie.

Gently dip the top of one cookie into the glaze. Lift up out of the glaze and run your finger or a small spatula over the cookie to leave only a very thin layer of glaze on the cookie.

Immediately press the glazed cookie into the dish of sugar, pressing very gently to adhere the sugar to the glaze.

Lift the cookie up and set it aside.

Repeat with the remaining cookie "tops."

Let the glazed cookies dry for at least 1 hour.

Make the frosting while the cookies dry!

Lemon Frosting

Ingredients

113 grams unsalted butter, soft at room temperature

100 grams powdered sugar

2 teaspoons lemon juice

¼ teaspoon lemon extract (optional)

Pinch of table salt

A drop of yellow food coloring (optional)

Directions

In the bowl of a stand mixer or a medium-sized bowl, combine 113 grams butter and 100 grams powdered sugar.

Using a stand mixer or handheld electric mixer, mix on low speed to combine the butter and powdered sugar.

Turn the speed to high and beat for 2 minutes, until the mixture is creamy and getting pale.

Add 2 teaspoons lemon juice, ¼ teaspoon lemon extract, a pinch of salt, and yellow food coloring to the mixture and mix for 1 minute to combine.

Cover and set aside until you're ready to assemble.

"Etrog" Lemon Sandwich Cookies

Makes 15 sandwich cookies

Ingredients

Dried, glazed cookies, Lemon frosting

Directions

Flip the cookie "bottoms" over so the baked bottom faces up.

Transfer the lemon frosting to a piping bag. If you don't have piping bags, transfer the frosting to a plastic sandwich bag

Cut the tip off the piping/sandwich bag. You want the opening to be about the size of a pea. If you're unsure, cut a smaller opening to start with and trim from there!

Pipe buttercream onto the bottom cookie in an oval shape.

Top with a cookie "top" and press down very lightly to seal the cookies together.

Repeat with the remaining cookies.





October 7

Rabbi Morris Baker, father of Manny Baker
Boris Gusse, grandfather of Sara Barnard
Jerome Bono, brother-in-law of Valerie Zim Bono
Robert Grody, father of Wayne Grody
Samuel Klein, father of Mimi Klein
Rachel Somekh, mother of Carmella Pardo
Charlotte Hoffman, mother of Gail Rosenfeld
Leonard Solomon, husband of Patricia Solomon
Anne Kline, grandmother of Sharon Steiglitz
Faye Flate, mother of Norma Stein
Eva Zwang, mother of Linda Zwang-Weissman

October 14

Mayim Reissman, sister of Alan Bernstein
Andrew Richter, cousin of Eileen Cohen
Jacques Elmaleh, father of Philippe Elmaleh
Goldie Kafka, mother of Sidne Erdosi
Mildred Eve Sharon, mother of Barbara Goldstone
Shirley Heller, remembered by the KM congregation
Everett Thiele, step-father of Area Kramarsky
Alex Landsberry, husband of Frances Landsberry
Rose Lippman, grandmother of Bill Lippman, Tamara Bernstein, and Andrew Lippman
Benjamin Wolfsdorf, father of Lily Muller and grandfather of Paul Muller
Selma Gordon, cousin of Lori Papernik
Irv Rosenfeld, husband of Gail Rosenfeld
Alan Ace Tamaroff, brother of Tammy Steinsapir
Robert Gerson Turner, father of Barbara Turner
Daniel Zwitman, husband of Julia Weinberg Zwitman

October 21

Estelle Gray, mother of Beverly Bienstock
Richard Blake, father of Mitch Blake
Esther Weinberger, sister of Lillian Frisch
Janet Goldberg, mother of George A. Goldberg
Toni Kirschenbaum, mother of Ellis Kirschenbaum and grandmother of Josh Kirschenbaum
George Madaras, grandfather of Area Kramarsky
Brian Gance, nephew of Barbara Levy
Aron David Meltzner, father of Sid Meltzner
Carol Weiner, mother of Leah Mendelsohn
Moishe Ross, father of Richard Ross
Joan Karchem, mother of Debra Silverman
Jack Topal, husband of Linda Topal

October 28

Avraham Stern, father of Yehudit Coutin
Sarah Coffman, cousin of Cindy Roth
Lynda DeHovitz, mother of Kyle, Jacob and Zachary DeHovitz
Isadore Goodman, father of Celeste Erdley and grandfather of Alyssa Ganezer
Edythe Kagan, mother of Marsha Furst
Musya Gelman, mother of Boris Gelman
Morris Meadows, father of Brana Hall
Irving Hartman, father of Pamela Hartman
Rabbi Herman Savitz, father of Masha Savitz Keys
Janina Peters, mother of Joseph Peters
Philip Ellis Sopher, uncle of Michael Sopher
Herbert Koslow, remembered by Judy Spector
Jeanette Wagner, mother of Lloyd Wagner
Hosea Soltz, father-in-law of Michael Wyte

CONTRIBUTIONS & TRIBUTES

GENERAL FUND

A donation by

Charley and Marian Goldsmith for a kiddush sponsorship in memory of Marian's mother, Sylvia Rosenthal

In celebration of

Carmella Pardo's birthday, by Sorel & Esther Lainer

In honor of

High Holiday services on zoom, by Jeffrey & Minda Salberg

High Holiday Services, by Robin Goldfinger

Lori & Brian Papernick, by Gavin & Liane Rosenberg

To the KM staff in appreciation of all the good work, by Gloria and Ellis Kirschenbaum

In memory of

Rubin Eckstein, grandfather of Karen Gottlieb, by Karen Gottlieb

Chris Falone, husband of Kate Flanagan, by Balabusta Catering, Paul & Sue Hoffman, Ellis Kirschenbaum, Leah Mendelsohn, Ellis Rosenblatt, Laurie & Gary Samson, Sandy Sampson, Suzanne Schweitzer

Boris Feldman, father of David Feldman, by David & Alla Feldman

Henriette Glick, mother of Michael Wyte, by Michael Wyte

Boris Gusse, grandfather of Sara Barnard, by Sara Barnard

Goldie Kafka, mother of Sidne Erdosi, by Thomas & Sidne Erdosi

Jacob Karpel, grandfather of Susan Karpel, by Susan Karpel

Samuel Klein, father of Mimi Klein, by Mimi Klein, Leslie Bowman

Paul Laufer, father of Bernard Laufer, by Bernard Laufer

Jerome Maibaum, grandfather of Matthew Maibaum, by Matthew Maibaum

Jeffrey Nagler, brother-in-law of Susan Karpel, by Susan Karpel

Isidore Pardo, father-in-law of Carmella Pardo, by Carmella Pardo

Marie Pardo, mother-in-law of Carmella Pardo, by Carmella Pardo

Rachel Somekh, mother of Carmella Pardo, by Carmella Pardo

Yakov Sharafiyan, father of Sara Sherman, by Sara Sherman

Eva Zwang, mother of Linda Zwang-Weissman, by Linda & Barry Zwang-Weissman

RABBI'S DISCRETIONARY FUND

In memory of

Alex Bernstein, by Stu Bernstein, Martin Bernstein and the Bernstein Family

Chris Falone, husband of Kate Flanagan, by Deedy Oberman

A donation by

Tammy Steinsapir

In appreciation

For inspiring the HHD services, by Gloria & Ellis Kirschenbaum

CANTOR'S DISCRETIONARY FUND

In appreciation

For inspiring the HHD services, by Gloria & Ellis Kirschenbaum

Celebrate Sukkot and Simchat Torah with us!



High Tea

in the KM Sukkah

Sunday, October 1
from 3-5pm



Simchat Torah

Community Celebration

*Live Klezmer music
Dancing with the Torah
Food and drinks*

Saturday, October 7 at 6pm

קהלת מערב
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