

**MAY 2024**

KEHILLAT MA'ARAV'S  
MONTHLY NEWSLETTER

*My*

**KM**  
**VOICE**

**JOIN US ON A  
SOLIDARITY TRIP  
TO ISRAEL!**

**MAZEL TOV:**  
**SACHER FAMILY**  
**STROM FAMILY**

**LET'S EAT:**  
**DATE AND WALNUT RUGELACH**  
**WITH TAHINI GLAZE**



## HAPPY BIRTHDAY *YOM HULEDET SAMEACH!*

Susan Bronstein	Brad Manning
Sam Daghighian	Kathie Rose
Dan DeHovitz	Phil Rose
Peter Gardner	Shelley Rose
Connie Goldberg	Suzanne Schweitzer
Mark Goldberg	Ellen Shapiro
Larry Israel	Tammy Steinsapir
Andrea Jussim	Cookie Valente
Noah Jussim	Linda Zwang-Weissman
Joel Krischer	
Charles Louy	

## HAPPY ANNIVERSARY *MAZEL TOV!*

Mathew & Svetlana Averbukh	40th anniversary
Daniel Brinkenhoff & Elda Lazaro	5th anniversary
Israel & Yehudit Coutin	43rd anniversary
Robert Ditchey & Nathalie Hoffman	37th anniversary
Lew & Eileen Goldberg	61st anniversary
Joanne & Paul Klein	20th anniversary
Joel & Sharon Krischer	51st anniversary
Richard & Cathy Krop	32nd anniversary
Alan & Manja Lenkin	24th anniversary
Stan & Rhonda Rubin	54th anniversary
Michael Sela & Valerie Steele	30th anniversary
Michael Sopher & Debra Vilinsky	40th anniversary
Lloyd Wagner & Simone Matzer	31st anniversary



# Mazel Tov!

To **Michael and Jessica Sacher**, on the birth of their grandson, **Joel Howard Stein**, born on Thursday, April 11. Joel is the son of their daughter, **Eyelle**, and her husband, **Zachary Stein**.

To **Holly and Joel Strom**, on the birth of their grandson, **Jacob Asher Short**, born on Sunday, April 28. Jacob is the son of their daughter, **Natalie** and her husband, **Michael Short**. He is also the great-grandson of **Shirley Strom**, great nephew of **Elaine & Howard Behnken**, and little brother of **Benjamin Short**.



KEHILLAT MA'ARAV'S SOLIDARITY TRIP TO ISRAEL

"Bearing Witness: Resilience and Solidarity"

June 16-24, 2024

Led by Rabbi Michael Gotlieb

Tour Educator: David Eisenstadt

Land Costs per person based on double occupancy:

\$3,890 (10 participants) \$3,685 (15 participants) \$3,415 (20 participants) \$1,350 (single supplement)

We'll be staying at the Carlton Hotel, Tel Aviv and The Inbal Hotel in Jerusalem.

To view itinerary and to register visit see the KM weekly.

For any questions about the trip please contact Orit Klaus [orit@igt.co.il](mailto:orit@igt.co.il)

LET'S EAT!

# Date and Walnut Rugelach with Tahini Glaze

**Makes: 36 cookies**

**Prep and cook time: 6hr 25 mins.**

## INGREDIENTS:

Dough:

2 cups (about 8 1/2 ounces) all-purpose flour,  
plus more for work surface and hands

1/2 teaspoon fine sea salt

1/2 teaspoon ground cardamom

1/2 teaspoon ground cinnamon

1 (8 ounce) pkg. cream cheese, softened

1 cup (8 ounces) unsalted butter, softened

Date and Walnut Filling

2 cups walnuts, toasted (about 7 ounces)

2 cups pitted dried dates (about 22 dates)

1/2 cup granulated sugar

1 tablespoon ground cinnamon

1 tablespoon ground cardamom

1 tablespoon grated lemon zest (from 1 lemon)

1/4 cup date syrup (see Note)

Additional Ingredients

6 tablespoons date syrup, divided (see Note)

1 large egg, beaten

3 tablespoons granulated sugar, divided

Tahini Glaze

2 tablespoons tahini (ground sesame seeds)

2 tablespoons boiling water, plus more as needed

1 tablespoon fresh lemon juice (from 1 lemon), plus more as needed

1 1/2 cups (about 6 ounces) powdered sugar, sifted and divided

## **DIRECTIONS:**

### **Prepare the Dough:**

Whisk together flour, salt, cardamom, and cinnamon in a medium bowl; set aside. Beat cream cheese and butter with a stand mixer fitted with a paddle attachment on high speed until smooth, about 1 minute, stopping to scrape down sides of bowl as needed. Reduce mixer speed to low; add one-third flour mixture. Beat on low speed until flour mixture is incorporated, about 20 seconds. Repeat process twice with remaining flour mixture, stopping to scrape down sides of bowl as needed. Increase mixer speed to medium-high, and beat until Dough is as smooth as possible, about 1 minute. If necessary, knead Dough in bowl until it comes together.

Roll Dough into a thick log on a well floured surface using floured hands. Cut into 3 equal pieces. Roll each piece into a ball; flatten into a circular disk. Wrap disks separately in plastic wrap, and refrigerate at least 2 hours or up to 24 hours.

### **Prepare the Date And Walnut Filling:**

Process walnuts, dates, sugar, cinnamon, cardamom, and lemon zest in a food processor until nuts and dates are finely chopped but not a paste, 20 to 30 seconds, stopping to scrape down sides of bowl as needed. Add date syrup, and process to combine, 5 to 10 seconds. Transfer to an airtight container, and refrigerate until ready to use.

### **Assemble the rugelach:**

Line 3 baking sheets with parchment paper. Working in 3 batches, remove 1 pastry disk from refrigerator. Place disk on a floured surface, and sprinkle Dough with flour. Roll Dough into an 11-inch round, lifting and moving Dough as you roll to prevent sticking. (It's fine if the round is a little rough around the edges.)

Brush Dough with 2 tablespoons of the date syrup. Using a dough cutter or back of a knife, cut Dough round into 12 equal triangles. Take one-third of Filling out of refrigerator. Spoon 1 tablespoon Filling onto each triangle, spreading and leaving about an 1/8-inch border at ends and edges of triangle. Starting from wide end of each triangle, roll up each piece to the point; place on prepared baking sheet, point side down. Chill rolled cookies until firm, about 30 minutes. Meanwhile, preheat oven to 350°F.

Lightly brush the top of each cookie with beaten egg, and sprinkle cookies evenly with 1 tablespoon of the sugar. Bake in preheated oven until tops are golden and bottoms are browned, 25 to 28 minutes, rotating baking sheet from front to back after 10 minutes of baking. Check cookie bottoms after 20 minutes of baking, and if necessary, place baking sheet on top of another baking sheet to slow browning. Carefully transfer cookies and parchment paper to a wire rack, and let cool completely, about 1 hour. Baked cookies may be stored in an airtight container at room temperature up to 2 days or frozen up to 1 month.

### **Prepare the Tahini Glaze:**

Whisk together tahini, boiling water, lemon juice, and 3/4 cup of the powdered sugar in small bowl. Gradually whisk in remaining 3/4 cup sugar until glaze is very thick. (Glaze should not be runny but still thin enough to be drizzled off the tines of a fork.) Add additional boiling water or powdered sugar, 1 teaspoon at a time, as needed for desired consistency.

Using a fork, drizzle glaze evenly over cooled cookies. Let glaze dry at room temperature, 1 to 2 hours. Store cookies in an airtight container at room temperature for up to 2 days, separating layers with wax paper or parchment paper.



## May 4

Harry Berger, father-in-law of Evelyn Berger  
Sally Berkin, grandmother of Larry Berkin  
Michael Diamant, father-in-law of Sandi Diamant  
Jozef Baruh, grandfather of Gina Epstein  
Lillian Fein, mother-in-law of Lucy Fein  
Michael Nemeroff, nephew of Eileen & Lew Goldberg  
David Kramarsky, uncle of Jonathan Kramarsky  
Beatrice Mikelson, aunt of Michael Menitoff  
Anne Rosenblatt, mother of Ellis Rosenblatt and  
Sandy Rosenblatt  
Marcia Shapiro, mother of Rachael Shapiro  
Max Karchem, grandfather of Debra Silverman  
Nat Karchem, uncle of Debra Silverman  
Ray Zucker, mother of Lou Zucker

## May 11

Raymond Charette, father of Susan Charette  
Jack DeHovitz, grandfather of Dan DeHovitz  
Eunice Dong, mother of Shirley Elmaleh  
Robert Goodman, brother of Celeste Erdley and  
uncle of Alyssa Ganezer  
Eugenie Fisher, mother of Jay Fisher  
Minnie Karpel, grandmother of Susan Karpel  
Gladys Baar Foreman, aunt of Joanne Klein  
Rouhollah Louy, father of Charles Louy  
Jean Mendez, mother of Lori Mendez  
Abram Jay Wolfberg, grandfather of Kathie Rose  
Myrtle Weisman, mother of Sandie Sampson  
Elliot Hurwitz, brother of Susan Sperling  
Lara Long, niece of Shelly Vedres

## May 18

Max Berg, father of Rachel Berg  
Eva Mass, mother of Judy Blake  
Estelle Blake, mother of Mitchell Blake  
Enta Niselevich, mother of Alla Feldman  
William Diener, father of Marilyn Freeman  
Robert Goldstone, husband of Barbara Goldstone  
Daniel Gleich, father of Ann Harris  
Rosella Shirley Cohen, mother of Nathalie Hoffman  
Natasha Kruglyak, mother of Leonid Kruglyak  
Clara Kaplan, mother of Marsha Lewin Latiner  
Patricia Rose, mother of Phil Rose  
Pegge Sperling, mother of Alan Sperling

## May 25

Julius Sallo, grandfather of Rachel Berg  
Betty Bernstein, mother of Alan Bernstein  
Ruth Gerschner, sister of Celeste Erdley and aunt  
of Alyssa Ganezer  
Dorothy Rothenberg, mother of Shelley Gould  
Josephine Ferar, grandmother of Jamie Green  
Hana Krantz, mother of Evan Krantz  
Ida Sabin, mother of Fern Margolis  
Milton Meyers, cousin of Neville Pimstone  
Joan Friedman, sister of Gary Samson  
Sarah Ostrowsky, grandmother of Linda Topal

# CONTRIBUTIONS & TRIBUTES

## GENERAL FUND

### A donation by

Teri Lewis, with gratitude for purchasing chametz

### In celebration of

Karen Gottlieb becoming a bat mitzvah, by Robert Schechter and Elisabeth Klock Schechter, Marisa Stahl, Minda & Jeff Salberg, Marian & Charley Goldsmith, Joanne & Paul Klein, Fernanda Gray & Elliot Goldberg, Bernie & Beverly Bienstock, Judy & Lou Zucker, Gloria & Ellis Kirschenbaum, Carl & Karen Mohr and Rich Ulmer, Laurie Salberg, Linda Topal, Annette Hamilton, Lynn Sarf & Richard Watkins, Frank & Susan Malinowski, Rose Piccirilli, Manny & Judy Baker, Gale Gottlieb & Family, Jeff Toelsin & Sean Reilly, James & Laurel Howat, Diana Volman, Veronica Garcia, Arie Kligier & Sharon Keasling, Ellis Chernoff, Rowie & Jeffrey Wolf, Judith Gassner, Betsy & Bill Bailey, Linda Bhatia

Stan & Ronnie Rubin's grandchildren, by Barbara Goldstone, Bernie & Beverly Bienstock

### In honor of

The birth of Norma & Arthur Stein's grandson, Gabriel Isaac Branda, by Marla Rubin & David Shapendonk

### In memory of

- **LEONARD BORIN,**  
father of Lynda Moses, by Lynda & Donald Moses
- **ALAN FEIN,**  
husband of Lucy Fein, by Barbara Goldstone
- **IDA BRONSTEIN,**  
mother of Bernie Bronstein, by Bernine & Susan Bronstein
- **MORRIS WITTENBERG,**  
father of Marsha Lewin Latiner, by Marsha Lewin Latiner
- **RANDAL JAMES TWAITE,**  
brother of Karla Gardner, by Karla & Peter Gardner
- **NORMAN GOTTLIEB,**  
father of Karen Gottlieb, by Karen Gottlieb
- **MADELEINE BRON,**  
mother of Michel Bron, by Bernie & Beverly Bienstock, Sue & Paul Hoffman, Judy & Manny Baker, Marla Rubin & David Shapendonk, Ellis & Gloria Kirschenbaum, Joel & Sharon Krischer, Charley & Marian Goldsmith

- **LENA MUND,**  
grandmother of Ellis Rosenblatt, by Ellis Rosenblatt

- **ESTHER GLAZER STADTMAUER,**  
friend of Carol Turetsky, by Carol Turetsky

- **LORRAINE LAUFER,**  
by Bernard Laufer

## RABBI'S DISCRETIONARY FUND

### A donation by

Stan & Ronnie Rubin  
Peter & Karla Gardner

### In celebration of

Karen Gottlieb becoming a bat mitzvah, by Lew & Eileen Goldberg

### In honor of

Rabbi Gottlieb, by Prissi Cohen

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WE'RE DOING  
MORE WITH YOUR  
SUPPORT

*Thank you*

\*\*\*\*\* FOR YOUR \*\*\*\*\*

DONATION

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## Upcoming at KM:

### Corrie Remembers

*Giving a voice to the legacy of  
Corrie Ten Boom*

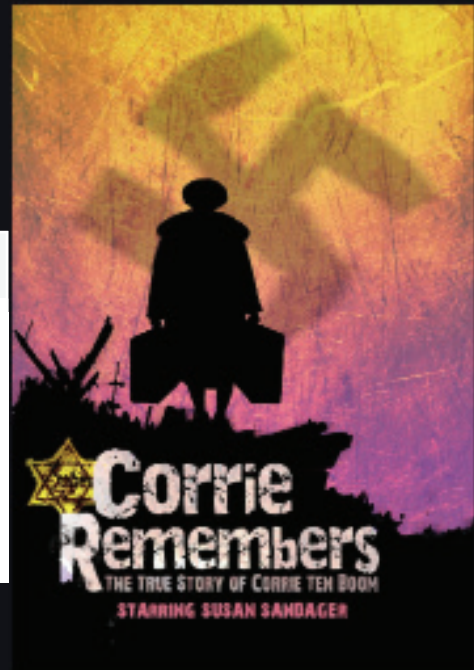
In honor of Yom HaShoah

#### "CORRIE REMEMBERS"

A One-Woman Show

Sunday, May 5

3pm



**For more information and to register, please  
visit our website.**

קהלת מערב  
**KEHILLAT**  
THE WESTSIDE CONGREGATION **MA'ARAV**

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