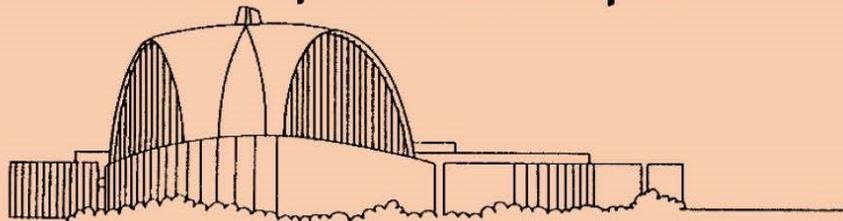


# the sephardic temple



CONGREGATION EMETH VE'SHALOM

## WEEKLY BULLETIN

775 Branch Boulevard at Halevy Drive • P.O. Box 392, Cedarhurst, NY 11516  
Tel: 516-295-4644 • Fax: 516-295-1941 • Email: admin@thesephardictemple.org

## שבת שלום SHABBAT SHALOM

ב"ה

**DAILY MINYAN SUNDAY - FRIDAY IS HELD VIA ZOOM AT 9:00 AM**  
CONTACT RABBI GOLDEN FOR MORE INFORMATION



### FRIDAY, NOVEMBER 20, 2020

LIGHT CANDLES: 4:15 PM

At this time during COVID-19,  
Friday evening services are not being held



### SATURDAY, NOVEMBER 21, 2020 (5 KISLEV 5781)

PARASHAT TOLEDOT  
פרשת תולדת

SHABBAT SERVICES 9:30 AM  
שחרית, קריאת התורה ומוסף

Shabbat Morning Services will be held in the Sanctuary with social distance restrictions by reservation only.

Kindly refer to the Temple's letter regarding our current reopening policy. Please contact the Temple office by Thursday, November 19 to register: admin@thesephardictemple.org (516-295-4644)

*Happy Thanksgiving*  
Thursday, Nov. 26



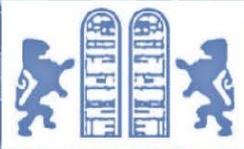
Parashat TOLEDOT... This Torah portion describes the birth and youth of Isaac's twin sons, Esau and Jacob. These two brothers have become the classic example of children caught in a tense rivalry. Their conflict eventually caused Jacob to flee from his homeland for a period of time that exceeded twenty years. All too often, petty differences between siblings lead to unhappiness which can last a lifetime.



### MELDADOS

#### SHABBAT, NOVEMBER 21, 2020

KADOURI SALEM ABRAHAM	HERMAN BARON
SOLOMON LEON MASHIAH	ISAAC KARYO
CAROLYN FRANCO	STELLA ELIAS
VIRGINIA ASHER	MATATIA OVADIA FARASH
RAYMOND MODIANO	SAM EZRATTY
ALBERT FINTZ	JOSEPH A. ALBALA
ROSE HONIG CASSUTO	MORRIS D. MOUCATEL
BLANCHE CHERNOFF	ROSE A. ROSENTHAL
ANNA POSNER	SHELOMO ZION
ALLAN COHEN	BURTON WEISER
HARRY RUBINSTEIN	RAHAMIM BENJAMIN MAYA
ANNA SCHNEIDER	ISAAC DAVID MARCUS
SOLOMON BEHOR CAMHI	IRA COHEN
MENAHM J. BAKER	SOLOMON DAVID NAHOUM
BERNARD ZELANKA	LILY BERAHA
DOROTHY SHAPIRO	ALBERT BERREBBI
HARRIET ANNA SPITALEWITZ	BETTY CALDERON
SOLOMON S. CARASSO	PEARL CANTOR
RACHEL POSTMAN	RACHEL DANIELS
LISA FRANCO	ABRAHAM ELIAS
JOSEPH FRANCO	MORDECAI HAFETZ
JACK GROSS	JEAN HEFFLER
SYLVIA ALEVY	BESS LIEBERMAN
SARAH ASHER CRESCAS	DORA MATALON
NATHAN LESSER	PAULINE MATSIL
RICHARD N. LESSER	JOSEPH MEEZAN
PINCUS SAYAH	JULIA MENACHELSON
HENRI BENAİM	IRVING MICHAELSON
ZECHARIAH I. NEGRIN	CLARE MORON
ZIMBUL COHEN	MORRIS J. PAPPARO
DORA BRODNER	BUENA PESSO
RAYMOND I. HASSON	MAX RUSSO
ESTHER YOUSHAH	REBECCA RUSSO
CLARA CAMHI LUSTIG	SOL SADCARIO
ISAAC PRAVDA	ANNA SAM
MARCIA SHERES	DAVID TOVIM
MATTHEW A. PARDO	ARLENE LEVY VARON



## FROM THE DESK OF RABBI STEVE GOLDEN

THE SEPHARDIC TEMPLE WEEKLY BULLETIN · NOVEMBER 21, 2020

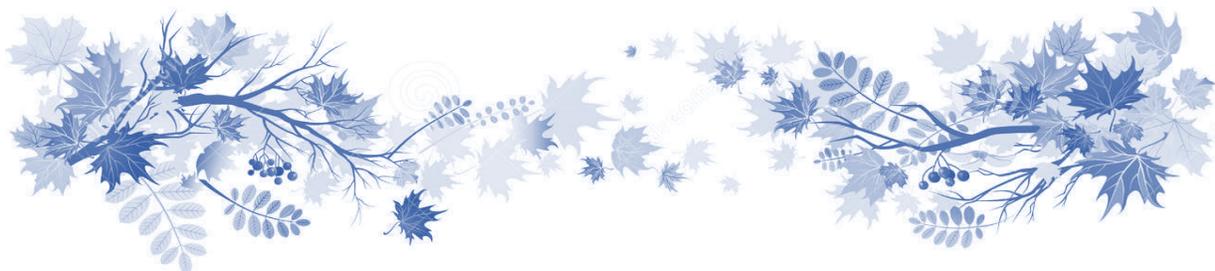
### Thanksgiving Note from Rabbi Golden

It is sometimes heard in Jewish circles that Thanksgiving Day is a "non-Jewish holiday" and should not be observed by religious Jews. This view is historically wrong and morally dubious.

Thanksgiving Day is a national American holiday for all residents of the United States, of all religions. Jews participated in Thanksgiving from the very beginning of the United States' history. This national holiday belongs to Jews as to all other Americans. It is altogether fitting that Jews join fellow Americans in observing a day of Thanksgiving to the Al-mighty for all the blessings G-d has bestowed upon this country. Jews, in particular, have much reason to thank G-d for the opportunities and freedoms granted to us in the United States.

In his famous letter to the Jewish community of Newport in 1790, President Washington wrote: "May the children of the stock of Abraham who dwell in this land continue to merit and enjoy the good will of the other inhabitants--while everyone shall sit in safety under his own vine and fig tree and there shall be none to make him afraid."

These are words, expressive of the American spirit at its best, for which we can be thankful.



# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN . NOVEMBER 21, 2020

## SEPHARDIC TEMPLE SHABBAT MORNING SERVICES

Shabbat Morning Services will be held in the Sanctuary with social distance restrictions by reservation only.

Registration to the Temple office for Shabbat must be received by Thursday.

ת.נ.צ.ב.ה

Condolences on the loss of:  
**Ruth (Routhy) Bahaloul**

**Beloved wife of:**  
The late Max Bahaloul

**Beloved mother of:**  
Oudi Bahaloul  
Rafi Bahaloul  
Harel Bahaloul  
Osnat Blawat

**Beloved sister of:**  
Albert Bahaloul and nine sisters



## Thanksgiving Day

THURSDAY, NOVEMBER 26, 2020



## **SEPHARDIC TEMPLE TEFILLAH CONTINUES!**

Each weekday morning (Sunday-Friday)  
we pray Shahrit at 9:00 am via Zoom.

If you do not have a DeSola Pool prayerbook,  
one can be mailed to you.

If you would like to participate in a minyan,  
please email Rabbi Golden at [shges330@gmail.com](mailto:shges330@gmail.com)

## *Ladino Phrase of the Week*

איל דייו טי די סאלו אי אניוס די וידה

*El Dio te de salu(d) i anyos de vida / G-d should give you health and years of life*

*Courtesy of the Sephardic Jewish Brotherhood of America: [www.sephardicbrotherhood.com](http://www.sephardicbrotherhood.com)*



## *Going to Florida for the Winter?*

**PLEASE NOTIFY YOUR WINTER ADDRESS:**

NAME(S): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

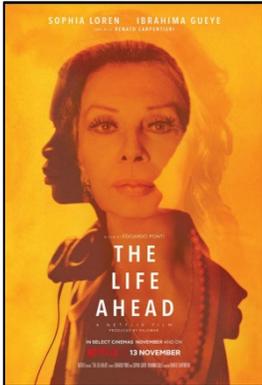
TEL: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

DATE LEAVING: \_\_\_\_\_ DATE RETURNING: \_\_\_\_\_

**RETURN TO:** The Sephardic Temple - P.O. Box 392, Cedarhurst, NY 11516  
Tel: (516-295-4644) - Fax: (516-295-1941) - Email: [admin@thesephardictemple.org](mailto:admin@thesephardictemple.org)

# “At the Movies with Mel”



## **The Life Ahead (2020)**

*Currently on Netflix (subtitled)*



Sophia Loren at 86 years old has returned to the screen in a new film directed by her son, Edoardo Conti. Loren stars as Madam Rosa, a Holocaust survivor, living in a seaside city in Italy. She has a daycare business where she watches youngsters of local prostitutes. When her doctor comes to her asking her to watch a young Senegalese boy, she has to adjust to the difficult child who is a bit of a ruffian.

The film is a remake of an earlier movie, *Madam Rosa*, which starred Simone Signoret. Here, Sophia makes the role her own bringing the tale into the present. The boy, Momo, sells drugs and makes life difficult for poor Madam Rosa. Momo never heard of the Holocaust, but as time goes on, he changes his attitude toward Rosa. The story is filmed on location and the city is a character in the tale. Other important characters are the other children, a trans-gender parent and the doctor.

Performances all around are top-notch. Sophia acts without makeup and will bring a tear to the eye and a lump in the throat.

Take care,  
*Mel Matsil*





## IN THE KITCHEN FOR THANKSGIVING

### *Tahini Mashed Sweet Potatoes with Fried Sage Leaves* (Gluten Free - Dairy Free - Vegan!)



#### ***Hummus meets Thanksgiving –***

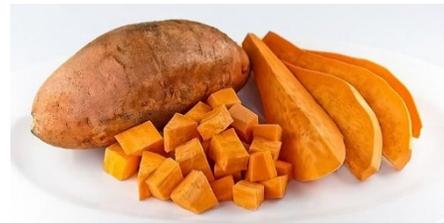
*with a cloud of sweet potatoes whipped with nutty tahini, and bright, lemony sumac. If you can't find sumac, substitute some cumin and lemon zest for another option.*

#### ***Ingredients:***

- 4 cups sweet potatoes, washed, peeled and diced into 1-inch pieces (about 1½ pounds)
- ¼ cup tahini
- ½ cup extra virgin olive oil, plus more for frying
- 2 teaspoons sumac
- Kosher salt and fresh cracked black pepper to taste
- 10 sage leaves
- 2 tablespoons pine nuts (optional)

***Yield: 4 servings, Cook Time: 20 Minutes,  
Prep Time: 15 Minutes***

Potatoes and fried sage can be made up two days ahead of time. Serve warm and garnish right before serving.



#### ***Directions:***

1. Place sweet potatoes in a 2-quart saucepan and cover with water.
2. Bring to a boil over medium high heat. Reduce to a simmer and cook until potatoes are fork tender, about 15 to 20 minutes.
3. Drain sweet potatoes and return to the pot.
4. Add in tahini, olive oil, and sumac and mash with a potato masher or ricer. Season with salt and pepper to taste.
5. To make fried sage leaves, heat ¼ inch oil in a small sauté pan over medium high heat. Set aside a paper towel on a plate for cooling.
6. Fry sage in two batches for about five seconds making sure to coat in oil.
7. Transfer sage to paper towel with a slotted spoon and season with salt immediately. Use to garnish mashed sweet potatoes with pine nuts.

Source: Amy Kritzer. <https://whatjewwannaeat.com/tahini-mashed-sweet-potatoes-fried-sage-leaves/>

*Have a recipe worth sharing? Help us further document our heritage and traditions.*