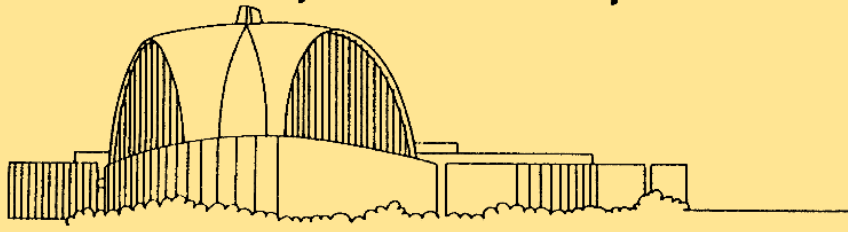


# the sephardic temple



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](mailto:admin@thesephardictemple.org)



## שבת שלום SHABBAT SHALOM

ב"ה

DAILY MINYAN: MONDAY-FRIDAY...8:00 AM, SUNDAY...9:00 AM

**FRIDAY, DECEMBER 16, 2022**

*Friday Night Light!*  
Dinner reservations by Dec. 12

**LIGHT CANDLES: 4:11 PM**

**SERVICES 4:15 PM**  
**מנחה וערבית**



**SATURDAY, DECEMBER 17, 2022**  
**(23 KISLEV 5783)**

**PARASHAT VAYESHEV**  
**פרשת וישב**

**SHABBAT MEVARCHIM TEVET**  
**שבת מברכים חודש טבת**

**\*Rosh Hodesh Tevet will occur on:**  
Saturday, Dec. 24 and Sunday, Dec. 25



**SHABBAT SERVICES 8:45 AM**  
**שחרית, קריאת התורה ומוסף**

**HAVDALAH AFTER: 5:03 PM**



Parashat **VAYESHEV**... introduces Joseph as a major character in the story of the Jewish people. Although Jacob had thirteen children

including Joseph, our Torah portion opens with the words, "These are the generations of Jacob: Joseph, being seventeen years old...". The other children are not mentioned. It has been explained that Joseph was singled out as the "generations" of Jacob because his career had a crucial effect on the future of the Jewish people. Like patriarchs and matriarchs before him, Joseph is yet another example of how one person can have a profound influence upon the destiny of others.



**Happy**  
**Hanukkah!**



**MELDADOS**

**SHABBAT, DECEMBER 17, 2022**

**SHELOSHIM**  
**SANDRA D. KLEIN**

VICTOR ROMANO  
ZAFIRA ROMANO  
ROSE GREEN  
CHARLOTTE ELIAS  
BEN METRANO  
BENI C. ELIAS  
BENJAMIN A. BARUCH  
ANNA SPIVAK  
MICHAEL ISAAC NEGRIN  
DORA TABOH  
NISSIM COHEN  
MIRIAM YONATI  
ISAAC J. RUSSO  
ISAAC (IKE) PARDO  
PEARL TUCKER  
BERNIE WOLFF  
LEONARD BAROCAS  
LAWRENCE LEDERMAN  
JEAN QUENTZEL  
STELLA SCHULMAN  
ANNE BROOKMEYER  
MORRIS SHARABY  
HY (CHAIM) KIDARY  
MARILYN AVERBUCH  
EDITH (EDIE) COHEN  
EDWARD BAUMAN  
MYRON SOLNET  
MICHAEL STAHL  
DAVID JOSEPH NAHMIA  
HARRY CITRON  
DANIEL KLEINSTEIN  
REBECCA ANNE WENSLEY  
MORRIS BOHOR KAMHI  
JULIUS KAMHI  
ELIYA KAMHI  
CHARLES WEISS  
PRISCILLA SAUNDERS  
ALBERT AMIEL  
SOPHIE ELIAS  
YAFFA MUTSHNIK  
IDA FINKELMAN  
ESTHER ABRAHAM ELIAS  
SHAUL COHEN  
SOLOMON D. CANDIOTTI  
AZRIEL RAFAEL MATALON  
SIMON A. CRESPI

RACHEL ABRAHAM LEVY  
ESTHER BECKER  
JUDAH M. BAROCAS  
MURRAY P. RABENO  
JACK PESSO  
LEON EGOZI  
SAMUEL A. BEHAR  
ESTHER LEAH PARDO  
SAFIRA A. ROMANO  
MARGARET GROSS  
ANNA I. ELIMELECH  
BENJAMIN ISAAC DASSA  
SAMUEL MALLA  
BLANCHE FRIEDMAN  
ZELDA R. DEBENSAL  
DAVID ZACHARIA  
JENNIE VENTURA  
LUNA HAIME  
ABRAHAM SAM  
BELLE ORIEL  
ESTHER JETTE  
MOLLIE GORDON  
MARY YOHAI  
RAPHAEL SOLOMON  
MARY NAHMIA  
MARY HASSON  
SOLOMON COHEN  
ISAAC CATAREVAS  
SARA RABENO PARDO  
BARUCH COHEN  
EVELYN SUTTA  
ANNE SUGARMAN  
BELLA LEVY  
SALLY KAUFMAN  
SIMHA DEMAYO  
SOLOMON BEHAR  
JOYA ALEVY  
MILDRED MOSES  
BENJAMIN LEVY  
SOPHIE LEREA  
BEHOR MORRIS KAMHI  
MORRIS HOULLIF  
ALBERT GELLER  
JOSEPH FEREZY  
STERULA COLCHAMIRO  
RAE BECKER  
RABBI ISAAC ALCALAY

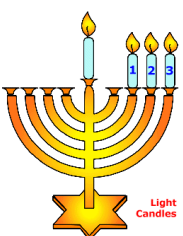
## 2022 HANUKKAH CANDLE LIGHTING



Sun., Dec. 18



Mon., Dec. 19



Tues., Dec. 20



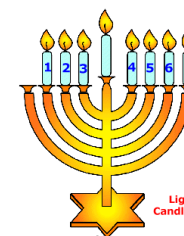
Wed., Dec. 21



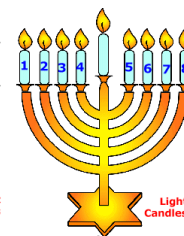
Thurs., Dec. 22



Fri., Dec. 23



Sat., Dec. 24



Sun., Dec. 25

# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN • DECEMBER 17, 2022

*Hanukkah Alegre  
Happy Hanukkah!*



HANUKKAH 5783 – 2022  
First Candle: Sunday, December 18  
Eighth Candle: Sunday, December 25



The Sephardic Temple Sisterhood and Men's Club  
wish you and your family a happy and healthy Hanukkah!

## REFUAH SHELEMAH

רפואה שלמה

CELA YANNI

*Wishing you a speedy and complete recovery*

## MOVIE NIGHT

Hanukkah, Wed., December 21 at 6:30pm

### SOMEONE TO RUN WITH



Pizza • Latkes  
Jelly donuts • Popcorn  
\$18 per person



RSVP to the Temple office by Dec 20

## SAVE THE DATE!

*Tu Bishvat Seder & Dinner*

*Sunday, February 5*



*Details to follow*



Save the date!



Friday, March 3, 2023

## Ladino Phrase of the Week

די חנוכה קריסי איל דיאה, קריסי איל פ'ריאו

*De Hanuka krese el dia, krese el frio*

From Hanukkah onwards the day grows, the cold grows



# HAPPY HANUKKAH

## חנכה שמח

### Lighting the Menorah

Hanukkah is a joyous festival. It is marked by the lighting of candles in the home, beginning with one candle on the first night, and add one on each following night of the holiday.

The center candle acts as the **Shammash** - which means 'one who serves'. Since we are forbidden to make use of the Hanukkah lights, the light from the Shammash provides the legal fiction whereby we may read, etc. in the proximity of the Hanukkah lamp.

So that everyone knows Hanukkah is here, we place the candles near a window facing the street. The lighting ceremony is accompanied by blessings and followed by song.

**On Friday night, the lighting of the menorah precedes the lighting of the Shabbat candles.**

**On Saturday night, the menorah is lit after Havdalah is recited.**

**Before kindling the lights, say these blessings:**

(1) "Blessed are You, O L-rd our G-d, King of the universe, Who has sanctified us by Your commandments, and commanded us to kindle the light of Hanukkah."

ברוך אתה ד' אלהינו מלך העולם אשר קדשנו  
במצותיו וצונו להדליק נר של חנוכה.

Baruch ata Adonai, Eloheynu Melech ha'olam. Asher kideshanu  
be'mitzotav ve'tzivanu le'hadlik ner shel Hanukkah.

(2) Blessed are You, O L-rd our G-d, King of the universe, who wrought miracles for our fathers in days of old, at this season.

ברוך אתה ד' אלהינו מלך העולם, שעשה נסים  
לאבותינו בימים ההם בזמן הזה.

Baruch ata Adonai Eloheynu Melech ha'olam. She'asa nisim  
la'avoteynu ba'yamim hahem bazeman hazeh.

**\*When kindling the Hanukkah lights on the First night recite:**  
Blessed art Thou, L-rd our G-d, Ruler of the universe, that Thou  
hast given us life and sustenance and brought us to this happy  
season.

ברוך אתה ד' אלהינו מלך העולם שהחיינו וקיימנו  
והגיענו לזמן הזה.

Ba-ruch A-tah A-do-nai E-lo-he-nu Me-lech Ha-olam  
she-heche-ya-nu ve-ki-yi-ma-nu ve-higi-a-nu liz-man ha-zeh.

**After the candles are lit, recite the following:**

During all the eight days of Hanukkah, these lights are sacred  
and it is not permitted to make any profane use of them, but we  
are only to look at them, in order that we may give thanks unto  
His name for His miracles, His deliverance and His wonder.



## HANUKKAH CANDLE LIGHTING SCHEDULE

Kislev/Tevet 5783 - December 2022

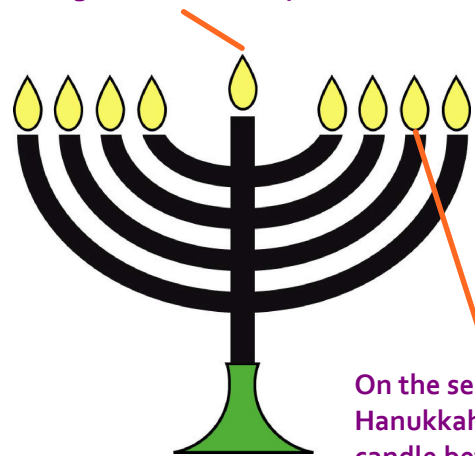
Light candles after sunset  
(except before/after Sabbath - see below)

1st Candle	Sunday Eve	December 18 (after 4:30 pm)
2nd Candle	Monday Eve	December 19 (after 4:30 pm)
3rd Candle	Tuesday Eve	December 20 (after 4:31 pm)
4th Candle	Wednesday Eve	December 21 (after 4:31 pm)
5th Candle	Thursday Eve	December 22 (after 4:32 pm)
6th Candle	Friday Eve	December 23 <b>Light BEFORE Sundown, before lighting Sabbath Candles (in Cedarhurst = 4:14 pm)</b>
7th Candle	Saturday Eve	December 24 <b>Light after Havdalah (Havdalah in Cedarhurst = 5:07 pm)</b>
8th Candle	Sunday Eve	December 25 (after 4:33 pm)

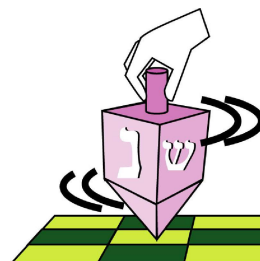
### HANUKKAH MENORAH (HANUKKIYAH)

#### SHAMMASH -

In the Sephardic tradition we light the Shammash first  
with a separate candle or flame, and then proceed to kindle  
the rest of the lights with that separate flame



On the second eve of  
Hanukkah, light this  
candle before lighting  
the candle to its  
right, etc.



A Great Miracle  
Happened There

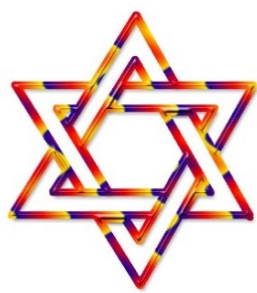


# Hanukkah - The Festival of Lights

Hanukkah, the “Festival of Lights”, starts on the 25th day of the Hebrew calendar month of Kislev and lasts for eight days.



## The Hanukkah Story:



Over 2000 years ago, the Greek-Syrian ruler Antiochus IV tried to force Greek culture upon peoples in his territory. Jews in Judea – now Israel – were forbidden important religious practices as well as study of the Torah. Although vastly outnumbered, some Jews in the region took up arms. Led by Mattathias the Hasmonean, and later his son Judah the Maccabee, the rebel armies became known as the Maccabees.

After three years of fighting, around the year 165 B.C.E., the Maccabees victoriously reclaimed the Temple on Jerusalem’s Mount Moriah. Next, they prepared the Temple for rededication – in Hebrew, Hanukkah means “dedication.” In the Temple they found only enough ritually pure oil to kindle the Temple light for a single day. But miraculously, the light continued to burn for eight days.

## The Menorah:



The lighting of the menorah, known in Hebrew as the *hanukiya*, is the most important Hanukkah tradition. A menorah is a candlestand with nine branches. Eight candles – one for each day of Hanukkah – are usually of the same height, with a taller one, the *shamash* (“servant”), used to light the others. Each evening of Hanukkah, one more candle is lit, with a special blessing.

The menorah symbolizes the miracle of light, as well as marking the eight days of the Hanukkah festival.

## "Ocho Kandelikas" (Eight Little Candles) Hanukkah Song:

Composed by Flory Jagoda, a Jewish-American musician, “Ocho Kandelikas” is sung in Ladino to celebrate the joy of lighting the candles on the menorah. Please find the lyrics below.

<i>Hanukka linda sta aki, ocho kandelas para mi. (x2)</i>	Beautiful Hanukkah is here, eight candles for me. (x2)
<i>O --- Una kandelika, dos kandelikas, trez kandelikas, kuarto kandelikas, sintyu kandelikas, sesh kandelikas, siete kandelikas, ocho kandelas para mi</i>	O --- One little candle, two little candles, three little candles, four little candles, five little candles, six little candles, seven little candles, eight candles for me.
<i>Muchas fiestas vo fazer, kon alegriyas y plazer. (x2)</i>	Lots of parties to have, with happiness and pleasure. (x2)
<i>Los pastelikos vo kumer, kon almendrikas y la myel. (x2)</i>	Little pastries to eat, with little almonds and honey. (x2)





## IN THE KITCHEN FOR HANUKKAH

### *Loukoumades - Greek Doughnuts*

#### *Ingredients:*

**Loukoumades dough** (yields 40-50 pieces)-

- 1 package (¼-ounce) or 2 ¼ teaspoons active dry yeast
- 1 teaspoon sugar
- 2 cups warm water
- 3 to 4 cups all-purpose flour
- Oil for deep frying

#### **Honey topping-**

- Honey (if available, golden Greek honey)
- Confectioners sugar
- Ground nuts or cinnamon (optional)

#### *Directions:*

- 1) To prepare the dough you will need a large bowl, as the dough will rise to more than double its size. Dissolve the yeast, sugar, and 1 cup of warm water (water temperature should be between 105 to 115 degrees). Allow the yeast to bubble for 5 to 10 minutes. (If it does not, either your water was not the correct temperature or your yeast was not fresh. Discard and start again, as the dough will not rise or puff up properly.)
- 2) Stir in 3 cups of flour and the remaining 1 cup of warm water.
- 3) Mix until the dough is a cross between a very thick batter and sticky dough. It will resemble thick oatmeal, and when you tug on the dough, it will resist and pull back. You can add up to 1 more cup of flour to achieve this consistency.
- 4) Cover the bowl with plastic wrap and let it double in size, about 1 to 1 ½ hours. The dough is ready when it has doubled and its craggy bumps resemble the surface of the moon.
- 5) In a saucepan or deep fryer, heat 3 to 4 inches of vegetable oil to about 375 degrees (if you have a thermometer to test the oil temperature, it is helpful). It is important to maintain that temperature to prevent the doughnuts from absorbing the oil.
- 6) Have a bowl of warm water, 2 tablespoons, and a plate with a paper towel ready. Dip the spoons in the warm water. Scoop out some dough onto one spoon and use the second spoon to push it into the hot oil. If the dough does not sizzle and immediately float and become golden brown, your oil is not hot enough.
- 7) Begin dropping the dough into the oil, being careful not to let water from the spoons drip into the pot. Do not overcrowd the pot, it lowers the temperature and the doughnuts will be greasy. The dough should quickly puff up and float to the top. They will become golden brown and many will turn themselves over; nudge those that don't, so all sides become golden. When they are done, remove them with tongs, shake off the excess oil back into the pot and drain on the waiting paper towel.
- 8) Continue drying until all doughnuts are cooked.
- 9) Drizzle honey over the fried dough and have plenty of napkins standing by! You can also sprinkle them with confectioners sugar, roll them in chopped nuts or cinnamon. They are best when eaten right away.



*Loukoumades ("Honey Tokens") – similar to Bumuelos – are traditional Sephardic Hanukkah treats*

Original source of recipe: "Luna Cohen's *Loukoumades*-Greek Doughnuts." Hersch, June Feiss. *Recipes Remembered: A Celebration of Survival, The Remarkable Stories and Authentic Recipes of Holocaust Survivors*. New York: Museum of Jewish Heritage, 2011. 334. Print.



*Have a recipe worth sharing?*



Send in your Jewish cooking recipes, with an emphasis on Sephardic cuisine, to help us further document our heritage and traditions. Recipes can be emailed, faxed, postage mailed, or taken through verbal dictation.

THE SEPHARDIC TEMPLE • 775 Branch Boulevard, Cedarhurst, NY 11516  
Tel: (516-295-4644), Fax: (516-295-1941), Email: [admin@thesephardictemple.org](mailto:admin@thesephardictemple.org)





### *Rice and Pine Nuts (Syrian - Riz Ou Snobar)*

#### *Ingredients:*

- 2 cups uncooked long grain rice
- 4 cups chicken or vegetable broth
- 1/4 cup vegetable oil
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon ground saffron dissolved in 1 tablespoon water (optional)
- 1/2 cup pine nuts (pignolias)

#### *Directions:*

1. In sauce, combine rice, broth, oil, salt, and pepper. Bring to boil and stir with fork.
2. Reduce heat, cover, and simmer 25-30 minutes, or until rice is fluffy.
3. Stir in saffron and mix well.
4. In dry, clean skillet, toast pine nuts until just golden. Stir into rice and serve.



*Small quantities of pine nuts, called "snobar" by Syrian cooks, are frequently added to rice, salads, and meat mixtures.*

Serves 8

### *Spinach Salad (Syrian - Spanakh Salata)*

#### *Ingredients:*

- 2 pounds fresh spinach
- 4 scallions, thinly sliced
- 1/4 cup vegetable oil
- 1/4 cup cider vinegar or lemon juice
- 1/2 teaspoon salt
- Dash of pepper
- 1 teaspoon ground cumin
- 2 tablespoons pine nuts (pignolias)

#### *Directions:*

1. Wash spinach thoroughly. Tear into bite-sized pieces. Drain in colander.
2. Combine spinach and scallions in large bowl.
3. Chill, covered, until serving time.
4. Combine oil, vinegar, salt, pepper, and cumin. Just before serving, pour dressing over spinach and scallions. Toss well.
5. Sprinkle with pine nuts.



*Great paired with the rice recipe above, or enjoyed on its own, this healthy dish is traditionally enjoyed by Syrian Sephardim during Hanukkah.*

Serves 8

**Source:** Angel, Gilda. *Sephardic Holiday Cooking: Recipes and Traditions*. Mount Vernon, NY: 1986.  
*This book was kindly donated by the family of Rose Mayo (OBM) and was a staple in her kitchen*