

### Upcoming services and events

**Wednesday, May 2, noon:** Nosh and Drosh at CAS \* Please bring your vegetarian bag lunch and treat yourself to some deep conversation about ways to enhance our self awareness and reflection on who we are right now through a lens of the Jewish Mussar tradition of character examination and improvement. It is really a gift to ourselves that we often don't take the time to give ourselves.

**Saturday, May 5:** Havdalah Bar Mitzvah service of Isaac Scribner at the Apple Tree Inn. All are kindly welcomed to attend the service. Time TBD

**Sunday, May 6: 9:00am – 12:30pm:**

Super Sunday: Berkshire Jewish Federation.

*Two convenient phone-a-thon locations. Food, fun and training provided!*

Jewish Federation of the Berkshires, 196 South Street, Pittsfield, 9 am-12:30pm

Mahaiwe Performing Arts Center, Admin Office, 244 Main St. Suite #3, Great Barrington, 9 am- 12:30 pm

Follow up phone-a-thons also need volunteers!

Tues, May 15, 3-5 pm or 6:30- 8 pm at Federation

Wed, May 23, 3-5 pm or 6:30-8 pm at Hevreh

Thus, May 31, 3-5 pm or 6:30-8 pm at Federation

RSVP: 413-442-4360, ext 10 or online at jewishberkshires.org

**May 10 at 7:00 pm:** Daniel Elihu Kramer, Artistic Director of the Chester Theatre Company, will discuss "Using Theatre to Extend Community and Deepen Empathy."

**Friday, May 11, 5:30pm:** Erev Shabbat Service

### Articles/Information

- **CAS Annual Passover Seder**
- **Chester Theatre Company's Daniel Elihu Kramer at CAS on May 10th**
- **Call for Artists**
- **Milchidika with Marty: "JUST A SCHMEAR PLEASE"**
- **CAS Book Group**
- **May Yahrzeits**
- **May Donations**
- **Super Sunday**
- **2018 Shabbat Across the Berkshires**

### CAS Annual Passover Seder

On Saturday, March 21st, the CAS hosted our annual second night Community Passover Seder at the Apple Tree Inn in Lenox. Joining members of the congregation were a variety of guests from the community providing a full house of participants.

Our spiritual leader, Barbara Cohen, conducted the seder using the "Night of Questions" haggadah, with our usual array of songs, questions, discussion and blessings. In addition, we were all treated to an outstanding dinner, prepared by the staff at the Apple Tree. Below are some photographs from this always joyous event.



Photographs by Steve Moritz and Arthur Hillman

## Chester Theatre Company's Daniel Elihu Kramer at CAS on May 10th



Daniel Elihu Kramer of the Chester Theatre Company will give the first talk in the CAS Thursday Evening Lecture Series. The presentation, titled "Using Theatre to Extend Community and Deepen Empathy," will be held at 7:00 p.m. on May 10th at the synagogue.

"At Chester Theatre Company, we produce contemporary plays that inspire audience engagement and thoughtful, productive conversations, and that create and extend community. Every play opens us up both to difference and to shared humanity: coming to know the stranger, coming to love the stranger, seeking a world where strangers are embraced."

"You shall love the stranger, for you were strangers in the land of Egypt." —Deuteronomy 10

Daniel Elihu Kramer became Producing Artistic Director of Chester Theatre Company in the fall of 2015, after four years as Associate Artistic Director, and produced his first season in 2016. At CTC, he has directed shows such as Every Brilliant Thing, Sister Play, The Turn of the Screw, Tryst, The Amish Project, and Blink. In 2011, CTC produced his play Pride@Prejudice, and in 2016 CTC premiered his play My Jane. (CTC's production of Pride@Prejudice transferred to Capital Rep in 2012.) He works nationally as a theatre director and playwright, and as a film director. He is chair of the theatre department and a member of the film studies program at Smith College.

Daniel holds an MFA in Directing from Yale School of Drama and a BA from Haverford College, and is a member of the Society for Stage Directors and Choreographers (SDC) and the Dramatists Guild. He was a Founding Artistic Director of Salt Lake Shakespeare, Associate Artistic Director of Spiral Stage, and assistant to the Artistic Director of Circle Repertory Theatre



The first play of Chester's five-play season will be Bar Mitzvah Boy, an American premiere sponsored by CAS members, Karen and Chuck Schader. People who attend Daniel's talk at CAS will be able to buy discounted tickets for the first week's performances.

#### **Bar Mitzvah Boy** (American Premiere)

Written by Mark Leiren-Young

June 21 - July 1

Joey is in a hurry to "become a man," but he'd prefer not to skip his weekly poker game for Friday night services to do it. While this late-in-life Bar Mitzvah (and successful divorce attorney) is finding his spiritual way, the rabbi guiding him is losing hers. The 2017 Jewish Playwriting Prize winner is being directed by Guy Ben-Aharon, director of 2016's hit production, Oh God. Berkshire favorite Tara Franklin (Sister Play) returns to play Rabbi Michael, and Boston veteran actor Will LeBowwill make his CTC debut as Joey.

The rest of the Chester Theatre season includes Disgraced (July 5-15), White Rabbit, Red Rabbit (a special midseason event, July 19-21), Mary's Wedding (July 26-August 5), and The Aliens (August 9-19).

Please join us for this exciting event. Wine and cheese will be served. There is no admission charge for this talk, but donations to support CAS lectures and events are welcome.

## Call for Artists

Call for Artists: An opportunity to show your art at CAS.

We are an audience of people who believe in our creative voices and we sing together.

Year-round rotating solo visual art exhibits are being offered to all members. Works by each participant will be displayed upstairs at CAS for approximately six weeks, culminating in a group show scheduled for May 2019.

THESE WORKS OF ART ARE FROM PREVIOUS CAS EXHIBITS



Diana Felber



Lee Rogers



Barbara Barron



Karen Chase



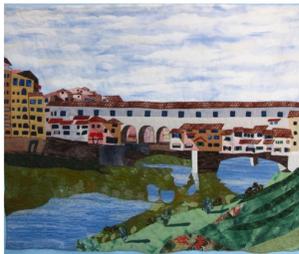
Joan Burkhard



Nancy Maurice Rogers



Michael Sukoff



Sandra Flannery



Paul Solovay



Molly Pomerance



Paul Graubard



Arthur Hillman



Ilene Spiewak



Roselle Chartock



Dan Burkhard

Please contact me directly if you'd like to become part of our ongoing exhibitions.  
I need someone to volunteer to show their work in May. I will make arrangements to meet you at CAS and to assist you with the installation.

Shalom,  
Ilene Spiewak  
[ilenespiewak@gmail.com](mailto:ilenespiewak@gmail.com)

413-232-8552

## Milchidika with Marty: "JUST A SCHMEAR PLEASE"

If you walk into the deli and say, "I'll have an everything bagel with lox and a schmear" how thick is the schmear? Having done extensive research and field testing at "Barrington Bagel" in Great Barrington; "Too Jays" in Florida, and "Ben's" on Long Island, I conclude that there is no definitive measurement for a "schmear." It ranges from a light brushing to a layer a half-inch thick depending on the mood of the deli counter man.

The "schmear" of course is the cream cheese. And how did we get this combination of bagel, cream cheese and lox? The bagel seems to have originated in Poland and came to America with the early immigrants living on the east side of New York. The cream cheese seems to be an American invention and somehow seems to be connected to the city of Philadelphia.

Did the Jewish immigrant from the lower east side of Manhattan travel all the way to Philadelphia just to put cream cheese on their bagel?

Did our founding fathers, while creating and writing our Constitution, in Philadelphia in 1787 also make a little cream cheese on the side?

No, cream cheese was invented by a dairy farmer in upstate New York in 1870 who came up with a cheese made from milk and cream and he called it cream cheese. He peddled it in New York City and it sold reasonably well, until a marketing genius decided to name it after a region noted for its dairy farms and good food. The huckster packed it in silver foil, and he called it "Philadelphia Cream Cheese."

OK, you can spread cream cheese on white bread, but how did it gravitate to the bagel? And who added the lox? Who added the red onion, capers and tomato? Now as to a little history on the origin of the bagel. There are all sorts of legends and theories as to its beginning.

The legend that sounded reasonable was that in 1863 the king of Poland had just saved the Austrian people from an onslaught of Turkish invaders. The king was a great horseman, and a Viennese baker wanted to pay tribute to the king, so he fashioned some yeast dough into a circle to resemble a horse stirrup (or beugal in Austria). And, so it began. The bagel is traditionally shaped by hand into the form of a ring from yeasted wheat dough, then is boiled for a short time in water and then baked. The finished bagel is sometimes coated with poppy or sesame seeds, or has salt sprinkled on its surface. For a purist like me, blueberries, chocolate chips, cranberry orange, belong in muffins, not in bagels. Garlic is OK.

In the 1880's thousands of European Jews immigrated to the United States and brought with them a desire for bagels. A union for bagel bakers was soon formed in New York City with 300 bakers. Only the sons of bakers could be apprenticed to learn the secrets of bagel baking. It was easier for a Jew to get into medical school than to get into the bagel bakers' union.

Bagel baking required know how and was back breaking labor. Men were paid by the piece and usually worked in a team of four. Two made the bagels, one baked, and a "kettleman" oversaw the boiling of the bagels. The men earned nineteen cents a box and each box contained sixty-four bagels. It was not unusual for a team to make a hundred boxes a night.

The accountant in me, calculated that would be \$19 a night, split four ways or \$4.75 for each man. And, if they worked five nights that would be approximately \$24 per week, which was probably a pretty good wage for those days.

Now to the lox. To an unsophisticate like me, lox is lox. I didn't realize that you could become a lox connoisseur. Lox comes from the German word "lachs" or the Yiddish word "laks" both of which mean salmon. Before there was lox, there was herring. It was only when the Jews emigrated to the United States and salmon was relatively cheaper and easier to come by than herring that lox became a favorite.

What I have discovered, is that there are three categories of lox; namely, Nova, Gravlox and Belly lox, each of which is produced by a different process. There is a method called "Cold Smoking" where the raw salmon is first coated with salt brine and sugar and then placed in a smoker where the burning wood and smoke are somewhere else and blown over the salmon from afar over a long period of time. Nova is cold smoked salmon from where? You guessed it. Theoretically, Nova Scotia. Belly Lox is made only from the belly portion of the salmon. Typically, the belly of the fish is the richest, fattiest and most succulent portion. It is generally saltier than its non-belly counterpart. Lastly, Gravlox is cured, but not smoked salmon. It is cured with some salt, a ton of dill, lemon and alcohol (often Vodka, and sometimes Gin) and traditionally buried in the ground, "Grav" as in grave in the ground. Nowadays, it's common to just put a heavy weight on it instead of burying it.

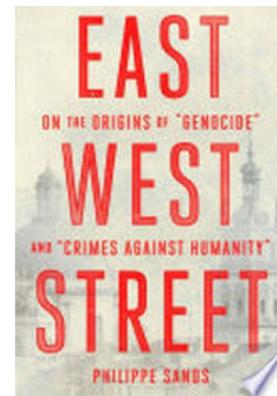
Somewhere there must be a bagel and lox joke or thought to finish the story. And here it is:

According to Jimmy Fallon: Republicans are more likely to have a doughnut for breakfast, while Democrats prefer to eat bagels or croissants, while independents are that annoying friend who spends 15 minutes looking at the breakfast menu.

## CAS Book Group

There is no book group in May, so the next group is June 3rd.

The CAS Book Group will meet on Sunday, June 3rd at 10:15 a.m. to discuss *East West Street* by Phillippe Sands. Richard Richter will lead the discussion. *East West Street* looks at the personal and intellectual evolution of the two men who simultaneously originated the ideas of "genocide" and "crimes against humanity," both of whom, not knowing the other, studied at the same university with the same professors, in Lvov. It is also a spellbinding family memoir, as the author traces the mysterious story of his grandfather, as he maneuvered through Europe in the face of Nazi atrocities.



## May Yahrzeits

“Much of our experience of divine goodness, grace and love has come to us through those whose lives have touched our own.”  
Kol Haneshamah

Louis Levine Iyyar 17 5733	5/2	Jim Eder Sivan 05 5765	5/19
Alfred Dronge Iyyar 18 5732	5/3	Rebecca Broverman Sivan 08 5678	5/22
Mae Osterweil Iyyar 18 5772	5/3	Sarah Schattman Sivan 09 5664	5/23
Joseph Freund Iyyar 20 5709	5/5	Harry Deykin Sivan 09 5741	5/23
George Slaminsky Iyyar 22 5735	5/7	Joseph Reiss Sivan 10 5737	5/24
Ruby Feldblum Iyyar 23 5709	5/8	Gussie Slaminsky Sivan 11 5681	5/25
Risa Graubard Iyyar 26 5775	5/11	Howard Kanner Sivan 11 5756	5/25
Irene Linder Iyyar 26 5760	5/11	Irene Baron Moskowitz Sivan 12 5775	5/26
Judith Winston Iyyar 26 5761	5/11	Vivian Abrahams Braun Sivan 13 5766	5/27
Rochelle Grosser Iyyar 27 5755	5/12	Anna Bissell Spivey Sivan 14 5726	5/28
Anna Gitta Maskowsky Iyyar 28 5729	5/13	Robert Millimet Sivan 14 5772	5/28
Hilda Krasner Radin Sivan 01 5777	5/15	Regina Levine Sivan 16 5712	5/30
Henriette Waller Sivan 04	5/18	Jack Brown Sivan 16 5732	5/30
Blanche Goodman Sivan 4 5742	5/18		

## May Donations

Charles and Karen Schader

# Super Sunday

## Congregation Ahavath Sholom Volunteers Needed! Sunday, May 6

We will come together with members of the entire Berkshire Jewish Community to raise money for the Jewish Federation's Annual Campaign. Together, we can build, strengthen and care for our Jewish community across the Berkshires, in Israel and around the world.



### MAKE THE CALL

Two convenient phone-a-thon locations.  
Food, fun and training provided!

#### Jewish Federation of the Berkshires

196 South Street, Pittsfield  
9 am-12:30 pm

#### Mahaiwe Performing Arts Center

Administrative Office  
244 Main St. Suite #3, Great Barrington, MA  
9 am- 12:30 pm

#### Follow up phone-a-thons also need volunteers!

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RSVP: 413-442-4360, ext 10  
or online at [jewishberkshires.org](http://jewishberkshires.org)

### ANSWER THE CALL

If your phone rings on Super Sunday, answer it. Your contribution to the Federation's 2018 Annual Campaign -- whatever it is you can give -- will help feed the hungry, comfort the elderly and care for Jews in need here at home, in Israel and around the world. It will also help connect our young people to their Jewish identity, build community and help sustain Jewish life in the Berkshires, today and for future generations.

Congregation Ahavath Sholom is a proud affiliate and beneficiary of the Jewish Federation of the Berkshires



Special thank you to the Mahaiwe Performing Arts Center, Berkshire United Way and Cohen, Kinne, Valicente and Cook

# 2018 Shabbat Across the Berkshires

**Shabbat** **Across** **The Berkshires**

**Shabbat Across the Berkshires – Israeli Style!**

Join with friends from across the Berkshire Jewish Community for a musical, family-friendly Shabbat service, led by rabbis, spiritual leaders and musicians from across the County, followed by a festive oneg and birthday cake to celebrate Israel's 70<sup>th</sup> birthday.

**Friday, June 1 at 6:15 p.m.**

**Hosted by Hevreh of Southern Berkshire and the Berkshire Minyan**  
**270 State Road, Great Barrington, MA**

**Sponsored by:** Jewish Federation of the Berkshires, Berkshire Minyan, Congregation Ahavath Sholom, Congregation Beth Israel, Congregation Knesset Israel, Hevreh of Southern Berkshire, Temple Anshe Amunim, and Berkshire Hills Hadassah