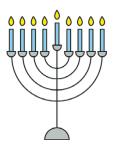
Chanukah Party



Saturday, December 16Gabe room at JHMR



Newsletter for the Jackson Hole Jewish Community • DECEMBER 2006

Letter from the Presidents

Here in our winter wonderland it's not hard to believe that Chanukah is nearly upon us. In the valley we have established a beautiful tradition of gathering together to light menorahs, eat latkes and share a special evening with family and friends. Our party will be held on Saturday, Dec. 16 at 6 p.m. in the Gabe Room in the Bridger Building at the Jackson Hole Mountain Resort. It is potluck, however, we also challenge all latke makers to cook up their favorite recipes.

Our annual meeting is scheduled for Thursday, Dec. 21 at 6:30 p.m. Jessica Rutzick has graciously agreed to open her home to us. We encourage you to join us to elect new board members, discuss the state of the congregation and eat, what else, Chinese food.

December is also a time of charitable gifting before the secular year's-end. A few months ago, many members of the Chaverim participated in Old Bills Fun Run. As we walked or jogged we were struck by what a wonderful concept this event was. We were part of the larger community, yet we

were able to support and contribute to our own priorities. This event made us think about our own Jewish community and our own Jewish agendas. Some of us seek greater spiritual presence, we want to educate our children, we want our political voices heard, or we desire and seek a social venue with other Jews. And like Old Bills, we realize the importance of the vibrancy and diversity of our Chaverim. We've all heard the old advice to identify one thing and do it well. While we like to think we do everything well, we also have to realize that we need to spread ourselves a bit thin if we want to meet the many needs of our community. And, while we don't have a Mr. and Mrs. Old Bill, we do have each other. So please look around you, realize how blessed we are, and help us realize our vision for continuing to build and grow together. We cannot do it without you. We wish you a very happy new year filled with good health and success.

> B'Shalom Dava Zucker and Lisa Finkelstein, Co-Presidents

Directors 2006

Lisa Finkelstein Co-President
Dava Zucker Co-President
Susan Foster, Treasurer
Stephan Abrams
Brent Blue
Mary Grossman
Merle Lundy
Karin McQuillan
Scott Stachel
Linda Wiener
Al Zuckerman
Carol Mann, ex officio
Rose Novak, ex officio
Larry Thal, ex officio
Phyllis Turtle, ex officio

Pet of the Month



DeeDee Witsen's dog, Yophie email your pet pic to: info@jhjewishcommunity.org

JEWISH FOOD AND CULTURE

CALENDAR

December 6: Board Meeting.

5:15 p.m. downstairs conference room 480 S. Cache St.

December 13: Lighting of the Hospice memorial trees. 7p.m. at St. Johns Medical center lobby. Light up a life.

December 15 – 23: Happy Chanukah. Celebrate the Festival of Lights!

December 16: Potluck Chanukah

Party will be held in the Gabbe Room (above JH Sports at the JH Mountain Resort) at 6:00 p.m. Please bring latkes and your menorah. Contact Phyllis Turtle (739-3093) if you are planning on bringing latkes, so we can make sure that we have enough for everyone. If your last name begins with A-G please bring a side dish, H-M please bring a main course, N-S please bring a salad, T-Z please bring a desert. Cost: \$10 per adult and \$5 per child.

December 21: Annual Membership Meeting. 6:30 p.m. at the home of
Jessica Rutzick. All are urged to
attend. Please contact the office for
directions 734-1999.

December 21 & 28: Winter Break.No Bet Sefer Classes.

January 3: Board Meeting. 5:15 p.m. downstairs conference room 480 S. Cache St.

January 12: Bat Mitzvah of Sarina Scott. Evening service conducted by Carl Levenson and Chazzan Judd Grossman. 6:00 p.m. St. John's Episcopal Church.

January 13: Torah Study with Carl Levenson, Location and time TBA.

January 20: Singles and Mingles Bowling Night. 8 – 11 p.m. at the Elk's Lodge.

Latkes Without Your Mother's Guilt



(This recipe serves 4)
Ingredients

- 1 1/2 pounds sweet potatoes, peeled
- 1 small onion

1/4 cup matzah meal, or unbleached white flour

1/2 teaspoon baking powder

1/3 cup egg substitute, or 3 egg whites

2 tablespoons finely chopped parsley

1/2 teaspoon cinnamon

1/4 teaspoon freshly grated nutmeg salt and pepper

spray oil or 2 tablespoons olive oil

Cooking Instructions

- 1. Place a couple of non-stick baking sheets in the oven and preheat to 450°F.
- 2. Peel the potatoes and onion and coarsely grate in a food processor fitted with a shredding disk or on a box grater. Grab handfuls of the grated vegetables and squeeze tightly between your fingers to wring out as much liquid as possible.
- 3. Transfer the grated vegetables to a mixing bowl and stir in the matzah meal, baking powder, egg substitute, parsley, cinnamon, nutmeg, and plenty of salt and pepper. (The latkes should be highly seasoned.)
- 4. Spray the hot baking sheets with oil (or drizzle the oil on it and spread with a wooden spoon) Spoon small mounds of potato mixture onto the baking sheet to form 2-1/2 inch pancakes, leaving 1 inch between each latke.
- 5. Bake-fry the latkes in the oven until golden brown, 6 to 8 minutes per side, turning once with a spatula. (When you turn the latkes, try to flip them onto spots on the baking sheet that still have oil.)
- 6. Transfer to plates or a platter and serve at once with sour cream and/or applesauce.

Many thanks, and condolences

Many Thanks:

- To **EJ Hirschfield** for hosting our November Shabbat service and Oneg.
- To **Carol Mann** for leading our Shabbat service in November.

Condolences:

To **Debbie Peterson** and her family on the recent loss of her loving husband Jim Peterson.

JHJC Wish List

• Help underwrite the cost of the

Chanukah Party: \$1000

Help underwrite a monthly

Shabbat Service: \$1500

· Help underwrite monthly office

expenses: \$1500

Sponsor our monthly

Newsletter: \$100 (per month)

• JHJC personalized

stationary: \$150



Don't forget the annual potluck Chanukah party on Saturday, December 16.

anukkah celebrates the victory of a small band of Jewish patriots over a mighty Syrian army in 165 BCE. When the Maccabees, as these freedom fighters were called, went to rekindle the holy light in their Great Temple, they found only enough oil to burn for a single night. A messenger was dispatched to a distant city to fetch more holy oil, but he was not expected to return for a week.

It was here that the Hanukkah miracle occurred. The oil in the tiny cruet burned for eight straight days and nights, until the messenger returned. To celebrate, Jews light candles in eight branched menorahs and eat foods that are fried in oil.

Hanukkah brings special delight for children, but it's enough to give a cardiologist nightmares. Israelis commemorate Hanukkah by eating soufganyot, airy balls of jelly-filled fried dough similar to American doughnut

holes. Greek Jews enjoy fried pancakes called tiganites and syrup-soaked puffs of fried dough called zvingos. If you're a Jew and you live in America, you're probably licking your lips at the prospect of the traditional Ashkenazi (European Jewish) Hanukkah treat: oniony, deep-fried potato pancakes, better known as latkes.

Aviva Thal and Esther Grossman rang bells for the Salvation Army holiday drive last week.



TID BITS

Annual Membership Meeting

Our Annual Membership meeting will be held on Thursday, December 21 at 6:30 p.m. at the home of Jessica Rutzick. We will vote on new Board Members, discuss the State of the Congregation, and nosh on takeout Chinese. Everyone is urged to attend. Please call or e-mail the office for directions 734-1999 or info@jhjewishcommunity.org.

Remember & Honor Friends and Loved Ones

If you would like to honor or memorialize friends and loved ones, you may do so by donating to the Jackson Hole Jewish Community's:

- 1. General Fund: Ensures the sustainability of the organization
- 2. Children's Fund: Bet Sefer, children's books for our library, toys, art supplies
- 3. Shabbat Enrichment Fund: Spiritual Leadership, venue for Shabbat services, Oneg

Each month a list of the donations will be printed in the Jackson Kol. A letter of acknowledgement will be sent to the recipient as well. A minimum donation of \$18 is requested. Donations should be made out to the Jackson Hole Jewish Community earmarked for the specified fund. If you have any questions or would like further information, please contact Linda Wiener at 733-8578 or the office at 734-1999.

The JHJC Gratefully Acknowledges the Following Donations:

General Fund

To: Merle Lundy

In memory of your beloved father From: Linda and Sandy Wiener To: Jay and Dale Kaplan, In honor

of your anniversary

From: Linda and Sandy Wiener.



JACKSON HOLE
JEWISH
COMMUNITY
P.O. Box 10667
JACKSON, WY 83002

Phone: (307) 734-1999 Fax: Same by arrangement info@JHJewishCommunity.org www.JHJewishCommunity.org

The office is at 480 S. Cache St., Suite 6, Jackson Hole Office hours are by arrangement



The Jackson Hole Jewish Community is committed to creating a diverse Jewish presence that unites us, celebrates our faith and promotes tolerance in the greater Jackson community. We strive to engage all families and individuals in spirituality, education, tzedakah and the joys of Jewish life.

Annual

CHANUKAH PARTY: DECEMBER 16



"Chanukah 'o Chanukah, come light the menorah! Let's have a party; we'll all dance the Horah!" This winter come celebrate Chanukah with the Jackson Hole Jewish Community. Our potluck party will be held December 16 in the Gabe Room above JH Sports at the JH

Mountain Resort at 6:00 p.m. Please bring a dish and your menorah. Contact Phyllis Turtle (739-3093) if you are planning on bringing latkes, so we can make sure that we have enough for everyone. If your last name begins with A-G please bring a side dish, H-M please bring a main course, N-S please bring a salad, T-Z please bring a desert. Cost: \$10 for adults and \$5 for children. If you need directions, please contact the office at 734-1999 or info@jhjewishcommunity.org.