
the Shofar



Etz Chayim Conservative Synagogue's Monthly Newsletter

AUGUST, 2022

AV/ELUL, 5782

For information on joining
virtual services and events, please see our website:
<http://www.etzchayim-hsv.org>

A SPECIAL THANKS

To Shirley Roberts for having the Ted Roberts Family Memorial Fund pay for the food for the Sunday morning congregation brunches when Rabbi Listfield is in Huntsville.

Thanks to Shirley Roberts for the purchase and installation of bushes along the north side of the synagogue building.

And thanks to Donna Lyonnais for making the beautiful new brochure welcoming new people to the synagogue.

EC BOOK CLUB

The Illustrious Synagogue Book Club will tackle as its next review, the book "To Repair a Broken World," by D. Hacohen. It is the story of Henrietta Szold told with details never revealed before. We will be meeting September 8, at 11:30; there is time for you to obtain and read the book. So, sit down in front of your computer and

order the book and don't be the only kid on your block without one.

Max

SISTERHOOD

Greetings,

It is so nice to be back in the synagogue. Our Sisterhood has not been idle during Covid, but it was wonderful to be able to have our Lunch Bunch alive and well. We had a great turnout at El Vaquero Mexican Restaurant. Good food, great company and good conversation. Who could ask for anything more? We have already planned our next Lunch Bunch, thanks to Donna Lyonnais. See the announcement she created (in this publication) for all the details. As usual, all members of the Sisterhood and women members of the synagogue are welcome to join us. Sorry guys, you're going to have to make your

own plans. It's sort of in the name (Sisterhood).

I would like to thank all of the people who've participated in our New Year Book. This is our only large fundraiser, and all of the funds collected go directly toward supporting Etz Chayim, Shabbat Rabbi Luncheons, Holiday celebrations throughout the year, refurbishment projects and Synagogue needs in general.

I also offer a grateful "Thank You" to the many people who made very generous donations in addition to their entries in the booklet. They are listed in the Donations below. We truly appreciate your support.

One of the upcoming events Sisterhood will support, along with other Jewish organizations in our area, is the annual Challah Bake. I will be there representing Sisterhood, and as this event is open to everyone (not only the women), I hope many of you will be there, too. As soon as I get more details about this fun event, I will let you know.

Sandra Wiederecht

DONATIONS

General Fund

From: Nancy Peschel & Robert Eaton
To: The Paddock Family - In Memory of Jeff Paddock

From: Martin Freeman
In Honor of Bill Goldberg and the other Synagogue Lay Leaders.

From: Linda & Fred Kolchin
In Memory of Leslie Parker Listfield

From: Arlene White

From: Bob & Karen Feigenblatt

From: Millie & Max Rosenthal

From: Diana & Howard Polin
In Honor of the in-person High Holiday services and Rabbi Listfield.

From: Karen Hirsch

From: Natha & Scott Hancock

Rabbi Fund

From: Linda & Fred Kolchin

From: B.J. & Bill Brigadier

Sacks Family Memorial Fund

From: Linda & Fred Kolchin
In Memory of Joe Sacks

From: B.J. & Bill Brigadier
In Memory of Joe, Harriett & Randy

Rabbi Discretionary Fund

From: Ron Goldberg

From: Linda & Fred Kolchin

Memorial Plaque

From: Lynne Edmondson
In Memory of Pearl Betty Engle Levine

Sisterhood

From: Abraham & Farimah Asher

From: Barry & Eva Berman

From: Manya Fuerst

From: Bill & Dorothy Goldberg

From: Michael & Clare Grisham

From: Jules & Judy Gutin

From: Scott & Natha Hancock

From: Dale & Rosalind Howard

From: Linda Kamisher

From: Laura King

From: Fred & Linda Kolchin

From: Joe & Jennifer Roberts

From: Alan & Susan Sacks

From: From: Deborah & Ronnie Sketo

From: Arlene Polin White

From: Robert & Helen Sainker Woodham

Outdoor Lighting Fund

In memory of Gertrude & Perry Schlein
from their daughters Natha Hancock &
Robin Slomka and their families.

AUGUST ONEG LIST

Aug 05 Lapidus
Aug 12 Brigadier
Aug 19 Freeman
Aug 26 Lyonnais
Sep 02 Hirsch/Jackson



Sisterhood Luncheon
Monday, August 22
Time: 12:30pm
Location:
Logan's Roadhouse
4249 Balmoral Dr. SW
Huntsville, Alabama



Please RSVP no later than August 12th to: Donna Lyonnais
Telephone: 803-508-1803 (leave msg. or text)
Email: donnamayo1950@gmail.com

The Sisterhood hopes you can make it for a great time of
fellowship and good food!

UPCOMING EVENTS

- Aug 06 Tisha B'Av Joint Services EC-TBS, 8 PM at EC. 24 hour Fast
Is observed on the 10th day of Av because we do not observe the fast day on Shabbat.
- Aug 07 Tisha B'Av
- Aug 12 Tu B'Av
- Aug 14 First Day of NACHaS Religious School, 10 AM, at TBS (See the links below).
- Aug 15 Meeting at EC, 7 PM, the Huntsville Jewish Community Anti-Semitism Committee
- Aug 21 Annual High Holiday Grounds & Building Clean-Up, 8 AM at EC, Refreshments for Volunteers
- Aug 22 Sisterhood Lunch Bunch at Logan's Roadhouse on Balmoral, 12:30 PM

NACHaS INFORMATION

Get to know more about the Jewish Sunday school by using the link below:

<http://northalabamajewishschool.com>

Registration form is available here:

<http://northalabamajewishschool.com/registration/>

BIRTHDAYS

Aug 01 Scott Hancock
Aug 02 Joey Yalowitz
Aug 05 Amy Gavzy
Aug 06 Nathan Shepard
Aug 08 Richard Berry
Aug 18 Deb Benko
Aug 20 Andrea Rosenthal
Aug 23 Lauren Goodman
Aug 25 Michael Zelickson
Aug 28 Manya Fuerst
Aug 29 Daniel Weiderecht
Aug 30 Sarah Shepard

ANNIVERSARIES

Aug 09 Michal & Gary Hall
Aug 12 Linda Kolchin & Frederick Kolchin
Aug 16 Kelley & Jeffrey Zelickson
Aug 29 Sue & Joe Paddock

YAHREZEITS**

Aug 03 06 Av Harold Isadore Yalowitz
Aug 07 10 Av Sadie Kopkin*
Aug 11 14 Av Bernard Roberts
Aug 13 16 Av Beatrice Goldner*
Aug 14 17 Av Fannie Feldman*

Aug 14 17 Av Rabbi Bernard M. Honan
Aug 15 18 Av Gilbert A. Greenbaum
Aug 25 28 Av Sarah Fink
Aug 25 28 Av Morris Martin Singer
Aug 26 29 Av Dolores D'Acosta Hein
Aug 30 03 Elul Belle D'Acosta*
Sep 01 05 Elul Adolph Goldstein*
Sep 02 06 Elul Caryl Hollenberg
Sep 02 06 Elul Grete Goldstein*
Sep 02 06 Elul Milton Levitt
Sep 02 06 Elul Roland Jordan Krantz

****Light Memorial candle sunset of previous evening**

CHICKEN FEET

By Ted Roberts, (1930-2020), the *Scribbler on the Roof*



Well, what goes around comes around, they say; and Ecclesiastes, one of the less humorous books in our bible, puts it more sedately, “there’s nothing new under the sun”. And as usual, the Book of Books – the Grandfather of all Books – is correct. I’m sure the Ecclesiastical comment is referring to barbecued chicken feet, which I encountered last week in a trendy Chinese eatery. Ding How II, Huntsville’s finest.

My only supertime exception from barbecue. As I enjoyed a bowl of these babies at Ding How II a vision of my old Bubbe’s face appeared on the table top. The closest she ever came to Chinese food was a glass of hot tea in her kitchen. BUT she was boiling up chicken feet in her soup years and years ago when the

menu in the three or four Chinese restaurants in America could be printed on a fortune cookie note. “Chop Suey” it said. And on weekends they added “Chow Mein.”

How true it is that today’s craze was yesterday’s bore. My grandmother served chicken feet in her soup (why waste?) and artfully convinced me and my little brother that it – not the breast – was the real delicacy. (I think she worked part time at the used car lot.)

Then as I matured into a sophisticated consumer of Chicken Rochenbeau, Chicken Marengo, Chicken Diablo, and Chicken Breast Nintendo, I forgot that chickens had feet. Forty years of chicken breasts prepared with all imaginable sauces obliterated the memory of my grandmother’s tasty delicacy. With a mouth full of chicken breasts Cacciatore, who could remember that the creator had fashioned plump pulkis and feet to carry those breasts around?

Now forty years later, Oriental chefs are dishing out marinated, pickled chicken feet. Nothing has changed. It’s the same foot. Same color, same shape – maybe a little fatter thanks to DNA research. And guess why it’s on the menu? To reward the “us,” Jewish customers who have subsidized the Oriental food business for years. Jews have long used Chinese food to commemorate major events. “It’s Joey’s bar mitzvah, let’s go have Chinese.” Or “Well, Bennie’s gone, but he didn’t suffer, let’s stop at the Chinaman.” Or “Listen, TOMORROW we declare Chapter 11 – TODAY let’s order in some Chinese.”

Picture a meeting in the kitchen of a four-star Chinese restaurant. The owner and the chef sit across a chopping block from each other. The atmosphere is heavy with the smell of ginger, soy sauce, sherry, and scientific inquiry like when Edison turned to his assistant and stated; “You know, it would be great if we had electricity so when you got up at night to relieve yourself you wouldn’t fall into the fireplace”. The owner speaks. “We need to have a new fancy, shmancy dish that’ll thank our Jewish customers for paying \$12.95 for a half ounce of meat and 20 cents worth of Chinese cabbage.”

“You mean like when we gave ‘em Kreplach and called it Won Ton?”

“Yeah, but something new.”

“Like General Pao Kae Chung’s Mandarin Chicken – which was a stewed hen in chicken schmaltz with a touch of sesame and soy sauce?”

“Like when our Oriental brothers, the Japanese, came up with pickled herring and rice; and called it Sushi?”

“Exactly.”

The chef looked down to think, then looked up with inspiration flashing in his brown, almond eyes. “I got it,” he calmly declared. “What’s the magic word in the Jewish heart – Bubbe (Grandmother) – that’s what. And what did Bubbe do all day besides talk to the kids on the phone?”

“I dunno,” said the boss as he picked at an overstuffed egg roll.”

“I’ll tell you what she did. Just like my mama in Shanghai she worried about feeding her family with a handful of copper coins. And that meant turning fish heads into ginger spiced delicacies that made you think you were sitting at the emperor’s banquet table. The Bubbe did the same magic with chicken feet. But soy, sherry, and ginger root weren’t in her pantry.”

I’m fairly confident that’s what happened and that’s why really creative, Oriental pleasure palaces offer up Chicken Feet Dim Sum.

So, I’m one of the few Caucasian customers who orders the chicken feet. The Oriental proprietor and his waiters smile profusely – delighted to find an eater who appreciates this exotic, Far Eastern cuisine. Bubbe wouldn’t believe it.