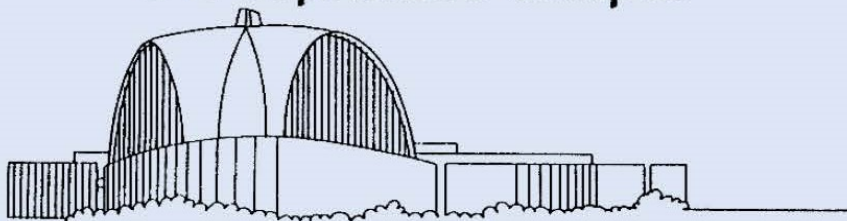


# the sephardic temple



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

ב"ה



## שבת שלום SHABBAT SHALOM

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

### FRIDAY, AUGUST 27, 2021

LIGHT CANDLES: 7:16 PM

SHIR HASHIRIM: 6:45 PM

שיר השירים

SERVICES 7:00 PM

מנחה וערבית



IN THE  
CHAPEL

### SATURDAY, AUGUST 28, 2021

(20 ELUL 5781)

PARASHAT KI TAVO

פרשת כי תבוא

\*NOTE NEW  
START TIME\*

SHABBAT SERVICES 8:45 AM

שחרית, קריאת התורה, ומוסף

Shabbat Morning Services will be held in the Sanctuary as outlined in our updated COVID-19 Policy:  
[www.sephardictemplecedarhurst.org/covid-19](http://www.sephardictemplecedarhurst.org/covid-19)

Please contact the Temple office with your reservations to help us plan ahead.



Parashat KI TAVO... contains a lengthy list of blessings and curses. In this passage, Moses reminds the children of Israel that the fate of the nation is indeed directed by the cumulative choices of individuals. Nevertheless, the horrendous curses detailed in the parashah are meted out only to the community; Heavenly punishment for an individual's transgressions is not described here. Elsewhere the Torah affirms that each individual is punished by G-d - by methods known only to the inscrutable Master of the Universe - for his or her own sin, not the wrong actions of others.



## MELDADOS

SHABBAT, AUGUST 28, 2021

SHELOSHIM

MILDRED RUSSO  
MARISA TRACHTENBERG  
AARON PESSO

BERNARD FINTZ  
BELLA CASSUTO  
LEON A. ALCOSSER  
ROBERT ESFORMES  
CHARLES PESSO  
HERMAN SCHULMAN  
ALLEGRA YAMALI  
YAAKOV SHIRAZI  
HARRY CORRIEL  
ROSE R. HALL  
JULIE GUINI  
CARL MANIS  
BUENA BAROUCH  
SHLOMO BUDGAZAD  
MORTY GINDI  
ESTHER CALDERON  
ISAAC SAYEGH  
HILDA HAZAN  
M. ABE KAYE  
LILLIAN ELIAS  
LOUIS H. ELIAS  
ELAINE QUENTZEL  
MENACHEM HAMIAS  
ANNA ELIAS  
HARRIETT MARCUS SELTZER  
ELI J. BARUCH  
ANNA ALCOSSER  
YOSEF NAGAR  
SALLY SHEINKER  
YETTA LERNER  
NELSON CALDERON  
DAISY GATTEGNO  
RUBIN GARTENLAUB  
SOLOMON DAVIS  
HYMAN MATZA  
MAX VARON

SYLVIA ZACHARIA MESSING  
SARAH ELHAI  
LUNA I. MANDEL  
MOISES SHALOM RODRIQUEZ  
IRA LIEBOWITZ  
ABRAHAM ISAAC MIZRAHI  
ABRAHAM E. MIZRAHI  
ABRAHAM JACOB ELIE  
JACK MODECK  
SAMMY D. BARZILAI  
DAVID A. ABRAVANEL  
REGINA JOSEPH PASSO  
MOLLIE KAPLAN  
FANNIE A. ASSAEL  
SALLY MOSS  
SARAH HATTEM  
ABRAHAM ATTIAS  
SADIE WACHS  
FRANK RAINER  
ALBERT LEVY  
PAULINE ABBREVAYA  
ESMERALDA PINTO  
MORRIS MEVORAH  
SHLOMO BEN ELIAHOU MAIZEL  
MARCO HATTEM  
ISAAC HANAN  
HENRY ZEISEL  
SALLY ZACHARIA  
LUCY SAYAS  
ESTHER MORDOCHAY  
DORA HABIB  
MURRAY WASSERSPRING  
HARRY PARDO  
BECKIE ZACHARIA  
SAM TOLEDO  
NATHAN ESBIA



## ANNUAL YIZKOR MEMORIAL BOOK



Please return your Yizkor Memorial Book inscription form to the Temple office

All submissions must be received by August 27



# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN · AUGUST 28, 2021

## SEPHARDIC TEMPLE SHABBAT MORNING SERVICES

Shabbat Morning Services will be held in the Sanctuary as outlined in our updated COVID-19 Policy, available on our website: [www.sephardictemplecedarhurst.org/covid-19](http://www.sephardictemplecedarhurst.org/covid-19)

Registration to the Temple office for Shabbat requested by Thursday.

ת.נ.צ.ב.ה

Condolences on the loss of:

**Aaron Pessa**

**Beloved husband of:**

Regina Pessa

**Cherished father of:**

Lena Pessa Ruttner

Jack Pessa

**Treasured brother of:**

Mitchell Pessa

Michael Pessa

Victor Pessa

Dedicated Board Member of the  
Sephardic Jewish Center of Canarsie

### Please note:

**Beginning Shabbat, August 28, morning services will start promptly at 8:45am instead of 9:00am.**

We look forward to welcoming you!

## **KAL NIDRE APPEAL**

Please return your contributions  
to the Temple office

*Mazal Tov to  
Anna & Professor Asher J. Matathias  
on their Wedding Anniversary*



## *Announcing the return of our Birthday and Anniversary Shabbat!*



September Birthdays and Anniversaries will be celebrated during services on **Shabbat, September 4**



Please contact the Temple office to participate.

## *Ladino Phrase of the Week*

*Va con pye ogurli*

Go with a good luck foot

Source: Sephardic Bikur Holim (SBH) Congregation,  
Seattle, Washington.

<https://www.sbhseattle.org/resources/ladino/#Proverbs>

# 2021 Kal Nidre Participants



*Mr. & Mrs. Fred Abraham*

*Mr. & Mrs. Michael Azaria*

*Mrs. Alma Baruch*

*Mr. & Mrs. Jack Baruch*

*Mr. & Mrs. Jacques Benatar*

*Mr. & Mrs. Amir Berenblat*

*Mr. & Mrs. Kenny Bergman*

*Ms. Elizabeth Bernstein*

*Mr. & Mrs. Eli Blit*

*Mr. & Mrs. Daniel Breier*

*Mrs. Belle Camhi*

*Mr. & Mrs. Mitchell Cherne*

*Mr. Justin Chernoff*

*Mr. & Mrs. Steve Chernoff*

*Mr. & Mrs. Bob Cohen*

*Mr. & Mrs. Isidore Cohen*

*Mr. & Mrs. Maurice Cohen*

*Mr. Sol Cohen*

*Ms. Roberta Confino*

*Mrs. Marion Crespi*

*Mr. & Mrs. Neil Crespi*

*Mr. & Mrs. Keith Davidson*

*Mrs. Pauline Davis*

*Mr. & Mrs. Adam Edelberg*

*Mr. Alan Elias*

*Mr. & Mrs. Butch Elias*

*Mr. & Mrs. Martin B. Elias*

*Mr. Martin I. Elias*

*Mr. & Mrs. Stanley Elias*

*Mrs. Pearl Esformes*

*Mr. & Mrs. Jeffrey Ezratty*

*Mr. & Mrs. David Futter*

*Mr. & Mrs. Aaron Gindi*

*Mr. & Mrs. Joseph Glasser*

*Mr. & Mrs. Bruce Goldman*

*Mrs. Dorothy Goldsmith*

*Mr. Douglas Goldstein*

*Mrs. Louise Goldstein*

*Mr. & Mrs. Nathan Grama*

*Mr. & Mrs. Tony Grass*

*Mr. & Mrs. Jerry Hattem*

*Mr. & Mrs. Aaron Hazan*

*Mr. & Mrs. Larry Hazan*

*Mr. Louis Hazan*

*Mr. & Mrs. Victor Hazan*

*Mr. & Mrs. Richard Israel*

*Mrs. Claire Levitan*

*Mr. & Mrs. Paul Levy*

*Mr. & Mrs. Uri Madmon*

*Mrs. Ethel Matarasso*

*Mr. Mel Matsil*

*Mr. Arthur Miller*

*Ms. Susan Miller*

*Mr. & Mrs. David Monaco*

*Dr. & Mrs. Edmond Mukamal*

*Mr. & Mrs. Kobi Norman*

*Mr. & Mrs. Alan Oberstein*

*Mrs. Louise Pardo*

*Mr. Jack Rubin*

*Mr. Michael Russo Sawyer*

*Mr. & Mrs. Richard Schwartz*

*Ms. Erica Sharaby*

*Ms. Lauren Sharaby*

*Mr. & Mrs. Robert Sharaby*

*Mr. & Mrs. Mitchell Skolnik*

*Mrs. Amelia Sobel*

*Mr. & Mrs. Ben Stein*

*Mr. & Mrs. Matthew Stoltz*

*Mrs. Carol Susi*

*Mr. & Mrs. Todd Wilson*

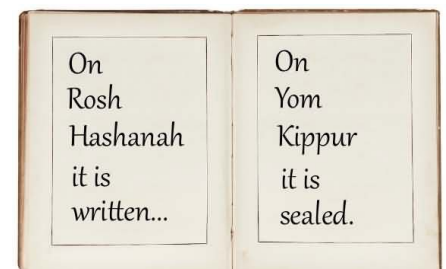
*Mrs. Carole Trachtenberg*

*Mr. Mark Weber*

*Mr. & Mrs. Ari Yemini*

*Mr. & Mrs. Aaron Zacharia*

*\*New Names Listed in Bold*





## IN THE HIGH HOLYDAY KITCHEN

### *Honeyed Carrots and Roasted Chickpeas with Tahini*

#### *Ingredients*

- 2 (15-ounce) cans chickpeas
- 3 Tbsp olive oil, divided
- 1 Tbsp kosher salt, divided
- 1½ tsp freshly ground white pepper, divided
- 1 tsp ground cinnamon, roasted preferred, divided
- 1 tsp ground cumin, roasted preferred, divided
- Pinch of saffron (about 5 to 7 threads)
- ½ cup honey
- ⅓ cup dark brown sugar
- 1 lb carrots (multicolored if desired)
- ¼ cup tahini
- 3 to 5 Tbsp vegetable stock or water, as needed

#### *Directions*

1. Heat the oven to 400°F. Line 2 rimmed baking sheets with parchment paper and set aside.
2. Place the cooked chickpeas in a large strainer and rinse under cold running water until the water runs clear. Remove and discard any chickpea skins. Transfer to a large mixing bowl and add 2 tablespoons of the olive oil, 1 teaspoon salt, 1 teaspoon white pepper, ½ teaspoon cinnamon, ½ teaspoon cumin, and the saffron and mix well until fully coated. Spread the chickpeas on the prepared baking sheet in a single, even layer and bake for 10 minutes.
3. While the chickpeas are baking, trim and peel the carrots and cut them into ½-inch rounds. Place in a mixing bowl with the remaining 1 tablespoon of oil, 2 teaspoons salt, ½ teaspoon white pepper, ½ teaspoon cinnamon, ½ teaspoon cumin, 2 tablespoons of the honey, and the brown sugar and mix to coat well.
4. Spread the carrots on the second baking sheet in a single, even layer. When the chickpeas have baked for about 10 minutes, place the sheet containing the carrots on another rack in the oven (with the chickpeas still baking). Bake the carrots for 10 minutes.
5. Remove the pan from the oven, stir the carrots, spread them out in a single layer again, cover with foil, and bake for about 10 minutes longer, or until the carrots are crisp-tender. Stir the chickpeas while you have the oven open.
6. When the chickpeas have baked for about 30 minutes and the carrots, for about 20 minutes, remove the pans from the oven and, using a slotted spoon, scoop both into a serving bowl and mix gently.
7. In a small bowl, mix together the tahini, the remaining honey, and any accumulated cooking juices from the carrot pan and stir the mixture well. If the sauce seems too thick to drizzle, add the water, a little at a time, and stir to combine, until you reach the consistency that looks right to you.
8. Drizzle the tahini sauce decoratively across the top of the chickpeas and carrots, like a thick icing, in a zigzag pattern, and keep warm until ready to serve.



*This Rosh Hashanah recipe incorporates  
Ashkenazi and Sephardic  
New Year symbolic foods*

Source: Tami Geneles-Weiser, *The Nosh*,  
[myjewishlearning.com](http://myjewishlearning.com)

Source: <https://www.myjewishlearning.com/the-nosh/honeyed-carrots-and-roasted-chickpeas-with-tahini-recipe/>