

Shalom Aleikhem

THE SHOFAR

Monthly News for the Synagogue of the Hills



New Year, Many Changes.

(Overview of the past year, the garden planting, Barb's new job, who's left-moved or gone on extended vacation-the building changes, as well as information on the coming month.)

The High Holidays ~ Rosh Hashana and Yom Kippur

Rosh Hashana- Sept 24-26

Yom Kippur Oct. 3-4

(Information for services and any events for the High Holidays)



שנה טובה ומתוקה

"Everyone can look inside his or her soul and decide what he or she can do to make a world at peace, to end this fighting that goes on every day around the world." –Ruth Gruber

Synagogue of the Hills
417 North 40th Street
Rapid City, SD 57702

(605) 348-0805

bhshul1@gmail.com
www.synagogueofthehills.org

The Rabbi's Corner

Calendar for Services and Events

August

Shabbat Service

Community Event



September

Shabbat Service

Community Event

Greetings from Rabbi Sara Eiser

(Introduction / Bio for Rabbi)

*** Unless noted otherwise Shabbat services will be held on the first and third Friday of the month, at 7:30.



What's going on...

...in our world.

World news relevant to our community.



...in our community

Excerpt from a thank you letter from Jewish Family Service for the Synagogue's donation to the food pantry:

"Jewish Family Service of Colorado would like to thank you for your contribution of 197 pounds of food for the Harry and Jeanette Weinberg Food Pantry's Passover program... With the help of supporters like you, we are able to offer meaningful services that bring hope to those in need."



Interested in starting a social group?
Give us the details and we can share
the news with all our members.
(web address here?)

Mitzvah & Mazel Tov

(Good deeds and Congratulations)

Member Profile



Meet (synagogue member)

(information about member)

Gift Shop

Autographed copies of "Jewish Pioneers of the Black Hills Gold Rush" written by our talented member, Ann Stanton, are on sale for \$21.20, which includes tax. Part of your purchase is tzedakah - \$5.00 from each copy will go to the Synagogue. You are welcome to shop anytime you are in the building. Please remember to add 6% sales tax to your total (there is a tax chart on the wall in the gift shop). Payments may be left in the black payment box on the desk. Thank you!

SHABBAT "Nosh-Lucks" and Onegs

**Please mark your calendars and plan to attend a dairy-style
"nosh-luck"
on the __ Friday of the month, at 6:00 p.m.**

For the Onegs The Colonial House has a treat ready that has been arranged by Stan Adelstein. This is available any Friday. The challah order is available to be purchased after noon every Friday. If you want to help out by picking these items up and setting up in our synagogue kitchen, then by all means, please do so. You may use this convenience anytime you wish, but it would be helpful to let _____ know ahead of time if you'll be bringing your own challah. Another option that is always welcome is bringing an oneg that you have prepared or purchased yourself.

*If you have something special to celebrate, commemorate, or just want to bring something for the joy of it, the oneg sign-up sheet is on the bulletin board, or you can call or email _____ by Wednesday noon of the week for which you wish to volunteer.
THANK YOU!*

September Oneg and "Nosh-luck" Schedule

Sept. x - Oneg available

Sept. x - "Nosh-luck"

Sept. x - Oneg available

Sept. x - Oneg available

**A SIGN-UP SHEET IS ON THE
BULLETIN BOARD, OR
YOU MAY SEND AN EMAIL to the
office OR
CALL _____ to
VOLUNTEER, THANK YOU!!**



TREE OF LIFE DONATIONS

You may purchase a leaf in honor of, or in memory of a loved one or special occasion. Leaves cost \$100.00, each. Please provide the wording you would like inscribed on the leaf (29 characters and 4 lines maximum).

Please send acknowledgment to _____

All donations are tax deductible; please consult your tax expert for details.

Your continued support of Synagogue of the Hills is greatly appreciated!

I would like to make the following donation to Synagogue of the Hills:

My Name _____

In memory of _____ In honor of _____

anniversary ~ birth ~ graduation ~ appreciation ~ birthday ~ marriage ~ bar or bat mitzvah

Donation amount _____

Please make check payable to: Synagogue of the Hills and mail to 417 N 40th St, Rapid City, SD 57702

The following is a list of funds to which the donations can be made; Please circle your choice.

Building Fund ~ General Fund ~ High Holy Days Flower Fund ~ Oneg Fund ~

Endowment Fund ~ Tzedakah Fund ~ Other _____

Yahrzeits

“to remember is to keep alive”

The following yahrzeits will be observed:
Attendance at services is encouraged so Kaddish may be recited.

(Names for yahrzeit anniversaries)

(Names for yahrzeit anniversaries)

Death is merely moving from one home to another. The wise man will spend his main efforts in trying to make his future home the more beautiful one.”

-Rabbi Menachem Mendel Morgenstern of Tomashov (the Kotzker Rebbe)



Schwartz, an elderly man, is resting peacefully on the porch of his small hotel outside Boca when he sees a cloud of dust up the road. He walks out to see who could be approaching: It is a southern farmer with a wagon.

"Good afternoon," says Schwartz.

"Afternoon," says the farmer.

"Where you headed?" asks Schwartz.

"Town."

"What do you have in the wagon?"

"Manure."

"Manure, eh? What do you do with it?"

"I spread it over the fruit."

"Well," says Bernstein, "you should come over here for lunch someday. We use sour cream.

"The most remarkable thing about my mother is that for thirty years she served the family nothing but leftovers. The original meal has never been found."

-Calvin Trillin



Recipes

Jewish Apple Cake 1



From allrecipes.com

**Want to share a recipe
in the newsletter?**

Email us.

INGREDIENTS:

3 cups all-purpose flour	1/4 cup orange juice
1/2 teaspoon salt	2 teaspoons vanilla extract
2 1/2 teaspoons baking powder	3 apples - peeled, cored and sliced
2 cups white sugar	2 teaspoons ground cinnamon
1 cup vegetable oil	5 teaspoons white sugar
4 eggs, beaten	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan. Combine the ground cinnamon and 5 teaspoons of the sugar together and set aside.

DIRECTIONS: (continued)

2. In a large mixing bowl, combine the flour, salt, baking powder and 2 cups of the sugar. Stir in the vegetable oil, beaten eggs, orange juice and vanilla. Mix well.
3. Pour 1/2 of the batter into the prepared pan. Top with 1/2 of the sliced apples and sprinkle with 1/2 of the cinnamon sugar mixture. Pour the remaining batter over the top and layer the remaining sliced apples and cinnamon sugar.
4. Bake at 350 degrees F (175 degrees C) for 70 to 90 minutes.

Printed from Allrecipes.com 7/24/2014