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THE SHOFAR

Shalom Aleikhem

Monthly News for the Synagogue of the Hills



New Year, Many Changes.

Yom Kippur Oct. 3-4

NGK"

(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 Y (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

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The Rabbi's Corner

Calendar for Services and Events

August

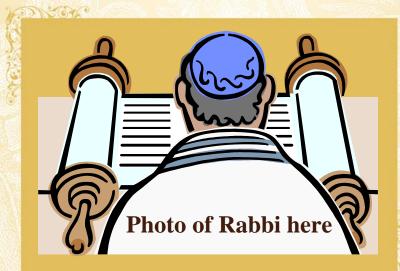
Shabbat Service

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.

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What's going on...

...in our world.

World news relevant to our community.

Jewish Family Service

...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."



Mitzvah & Mazel Tov

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

(Good deeds and Congratulations)



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___

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

Yahrzeits " "to remember is to keep alive"

(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.

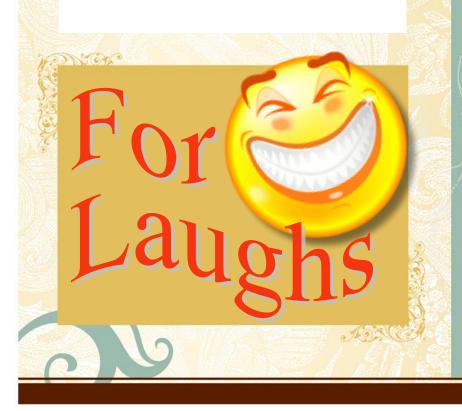
"Where you headed?" asks Schwartz. "Town."

"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



Want to share a recipe in the newsletter?

From allrecipes.com

Recipes

Jewish Apple

Cake 1

Email us.

INGREDIENTS:

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

DIRECTIONS:

 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.
- Bake at 350 degrees F (175 degrees C) for 70 to 90 minutes. Printed from Allrecipes.com 7/24/2014