



## CALENDAR

All services are held at the Unitarian Church unless otherwise noted – see articles on page 3 for more information about services

### Services / Programs for next 2 months

#### High Holy Day Services—details pg 3-4:

9/29/19 – 6:00 pm Potluck, 7:15 services  
9/30/19 – Sunrise Services @ 6:30 am – breakfast to follow; services @ 10:00, lunch to follow, Tashlich @ 2:30 at Railroad Bridge Park

10/8/19 – 4:30 Pre-fast Dinner - Cafe Garden

10/8/19 – Kol Nidre – 7:00 pm

10/9/19 – Service @ 10:00, Torah Study @ 2:00, Service @ 3:30 pm on – dairy potluck at conclusion

**Sukkot – 10/19/19** – 2:00pm decorate, 3:00 pm service, followed by a potluck, Suzanne DeBey's Home led by Susan Stombaugh

**Future Planned Services** – check [website](#) or [Facebook page](#) for updates

**Adult Education – 11/10/19 - 10:30 am** - History of Jews in Clallam and the region – Sunday brunch followed by Program at Jody & Gary's home

**Hanukkah Party (tentative) – 12-28-19 4:00 pm** – Potluck – bring menorahs, candles, and fun. Singing, gambling, eating.

**Passover Seder (tentative) – 4-11-20**

**Shavuot – (tentative) – 5/30/20**

**2019-20 Board Meetings** - 7:15 pm – online or at UU Church or Online Meeting – Note: We are always willing to say Kaddish with you or for you at these meetings: 9/16, 10/21, 11/18, 12/16, 1/20, 2/17, 3/16 4/20, 5/18, 6/15, 7/20, 8/17

**5780 Holidays:** Rosh Hashanah – 9/29-30, Kol Nidre – 10/8, Yom Kippur – 10/9, Sukkot– 10/13-20, Hanukah – 12/22-12/30, Tu B'Shevat – 2/10, Purim – 3/10, Passover – 4/9-4/16, Yom Hashoah – 4/21, Yom Ha'atzma'ut – 4/29, Lag B'Omer 5/12, Shavuot – 5/29-30, Tishab'Av – 7/30

**5781 Holidays:** Rosh Hashanah–9/18-9/19, Kol Nidre–9/27, Yom Kippur–9/28, Sukkot – 10/2-10/10/20, Hanukah – 12/10 – 12/17

Visit our website: [www.obsh.org](http://www.obsh.org)

Join our Facebook Page –  
[facebook.com/COBS.ORG](https://www.facebook.com/COBS.ORG)

**Food Drive Reminder:** Each year at the high holidays we collect food for the Food Banks in Sequim and Port Angeles, as well as checks. Please make checks out to COBS, and we will split the funds between the Food Banks.

## New York-Style Bagel Recipe, *October 12, 2009*



From: <http://www.sophisticatedgourmet.com/2009/10/new-york-style-bagel-recipe/>

This is the story of an amazing New York-Style Bagel Recipe. But it doesn't just start there. It began with food blogger's block (writer's block, but for food bloggers)... The most frustrating thing for any food blogger. Many of us will not admit that we sometimes get it, but I find no problem with admitting that I occasionally get food blogger's block.

Why? Well, because I am far from perfect and showing small imperfections makes me normal. Doesn't it make us all normal?

Well, I am not \*that\* normal. Why? Because some of my friends and dearest family members call me the "crazy baker" because I occasionally have these moments where I try to bake anything and everything known to man.

Okay... Exaggerating a bit... But I seriously do bake a bit too much... This past weekend, I decided that I was going to use all of the baking energy that I built up over the past couple of weeks to create some edible masterpieces to share with you all.

The first edible masterpiece (I love how I call bagels edible masterpieces...) that I decided to share (out of the billion things that I baked) is an awesome bagel recipe that I adapted from a cookbook that I recently "borrowed" from my aunt, [Ultimate Bread](#). Please notice that I put the word borrowed in quotations. I'll elaborate... At first, the book was to be borrowed, but by the likes of it- she's not getting it back for a long, long, long... Long time.

This bagel recipe is not only one of the best bagel recipes that I've tried, but it doesn't require a rocket scientist (sorry rocket scientists reading this... I like the saying!) to make the recipe. The bagels are awesome fresh out of the oven, but when they're toasted... Oh, my! Can we just say that you'll be making this bagel recipe time and time again?

At this point, you're saying- "WHAT?! Can't I just buy them?... Way easier than going through all the trouble!"

New Yorkers and People who would rather buy your bagels– sure, we have our awesome bagel shops. And it seems stupid to make something that takes more effort than walking down the block to our local bagel shop. But seriously... This bagel recipe is so worth making.

Why? Well, because when you make something on your own, don't you feel a sense of accomplishment after you create an edible masterpiece? I know I do... Also, this may give some competition to your local bagel shop... The recipe's that good!

This bagel recipe is so good that you'll be bowing down to the bagel god after you take a nice bite out of one of these freshly made bagels. Also, is there even a bagel god? Don't even answer that... Nowadays, I wouldn't be surprised if there was one!

So, if you're one of those people on the West-Coast who orders 12 bagels from New York and pays \$7.50 a bagel... Save your money!

This bagel recipe is a same-day recipe and doesn't require two days of dedication. You hear that impatient bakers? ONE DAY bagels! Continued on Page 2

## **Still Seeking a Newsletter Volunteer – HELP!!**

After 22 years of editing the newsletter I need to cut back and hand over this task to someone else. As you will have noticed, our communication has become more sporadic – never good for the health of an organization.

What does it take? A computer, the internet for researching articles and recipes, attending online board meetings, and 4- 6 newsletters a year. A new volunteer can even redesign the current newsletter and change things around.

I have a “How To” document to share, and am willing to maintain the email list and email and mail Shofars once they are done if a volunteer prefers.

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**New Board Members needed** – We are happy to announce a few new volunteers to the board. Linda Skolnik has joined our ranks. And Sharon Litwin has agreed to serve as the Membership guru. But we are always looking for new board members and volunteers. Many hands make the work much smaller. And truly, it is not that much work. Please consider joining the board. Most meetings are via GoTo Meeting, and most of the work done is planning for services / programs.

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**Research and Present any Jewish topic of your choice:** We are looking for volunteers to give Adult Education Talks – please thinking about possible topics and volunteer!

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**Host a gathering in your home:** We are also looking for people willing to host these events either as a Sunday potluck brunch or Friday Shabbat potluck dinner in your home. Again. Let a board member know if you are willing.

**Rabbi Meir Bergeron will again be our Student Rabbi this year** – We welcome Rabbi Meir and his husband, Jon back to our small community to bring meaningful services, discussions, and beautiful singing.

### **2019-2020 Board**

|             |                                                                                                                                                                            |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| President:  | Rich Sherman ♦452-5020 ♦ <a href="mailto:rsherman@nwinet.com">rsherman@nwinet.com</a>                                                                                      |
| VPresident: | Bruce Schleicher ♦ 457-1115 ♦ <a href="mailto:woodchuck61@aol.com">woodchuck61@aol.com</a>                                                                                 |
| Treasurer:  | Gary Kriedberg ♦360.460.4191♦ <a href="mailto:baxter@wavecable.com">baxter@wavecable.com</a>                                                                               |
| Secretary:  | Shared                                                                                                                                                                     |
| Ritual:     | Suzanne DeBey ♦452-2471 ♦ <a href="mailto:debeyfam@olympus.net">debeyfam@olympus.net</a>                                                                                   |
| Membership: | Sharon Litwin ♦818.383.0971♦ <a href="mailto:sharonbonl@aol.com">sharonbonl@aol.com</a>                                                                                    |
| Newsletter  | Jody Moss ♦360.460.4199♦ <a href="mailto:jodymoss@wavecable.com">jodymoss@wavecable.com</a>                                                                                |
| URJ Rep     | Phyllis Darling ♦477-0710 ♦ <a href="mailto:phyllisd@olypen.com">phyllisd@olypen.com</a>                                                                                   |
| At Large:   | Sally & John Albiso ♦928-1073 ♦ <a href="mailto:juannsal@g.com">juannsal@g.com</a><br>Vickie Brewer♦670-5450♦ <a href="mailto:vlbrewer210@msn.com">vlbrewer210@msn.com</a> |
| Sunshine    | Contact Susan Molin directly if in need at 681-8474                                                                                                                        |

**It's our Annual Membership Drive Time:** We thrive or not based on our membership dues. If you value access to a Jewish community in our neck of the woods, please consider paying dues, or making a donation. We have members who pay dues or make a donation monthly throughout the year. And if you are willing to make an electronic payment from your bank then it becomes very simple and easy. Just list the account number as dues from and your name. If you want to set up a monthly payment, dues would be \$39/month for a family and \$24/month for a single, but truly, any amount is welcome.



### **NEW YORK-STYLE BAGEL RECIPE**

*Makes: 8 medium-sized bagels/ Total Time: 1hr 45 min*

#### **Ingredients**

2 teaspoons active dry yeast  
1 ½ tablespoons (4 ½ teaspoons) granulated sugar  
1 ¼ cups warm water (you may need ± ¼ cup more, I know I did)  
3 ½ cups bread flour or high gluten flour(will need extra for kneading)  
1 ½ teaspoons salt

#### **Optional Toppings**

Caraway seeds, coarse salt, minced fresh garlic, minced fresh onion, poppy seeds, or sesame seeds. (Everyone in my house prefers plain bagels, but I have no preference, so I just went with the plain, so no one could complain.)

#### **Preparation**

1. In ½ cup /120ml of the warm water, pour in the sugar and yeast. Do not stir. Let it sit for five minutes, and then stir the yeast and sugar mixture, until it all dissolves in the water.
2. Mix the flour and salt in a large bowl. Make a well in the middle and pour in the yeast and sugar mixture.
3. Pour 1/3 cup / 90ml of the remaining warm water into the well. Mix and stir in the rest of the water as needed. Depending on where you live, you may need to add anywhere from a couple tablespoons to about ¼ cup/60ml of water. You want a moist and firm dough after you have mixed it.
4. On a floured countertop, knead the dough for about 10 minutes until it is smooth and elastic. Try working in as much flour as possible to form a firm and stiff dough.
5. Lightly brush a large bowl with oil and turn the dough to coat. Cover the bowl with a damp dish towel. Let rise in a warm place for 1 hour, until the dough has doubled in size. Punch the dough down, and let it rest for another 10 minutes.



**New High Holy Day Machzors** – This year we have our new beautiful High Holy Day Prayer books (Machzors). We are offering members a chance to help support the congregation by donation in multiples of \$18 (any amount you wish) to have your family name or a name in memorium inscribed on a bookplate in the front of a pair of prayerbooks.



**Upcoming Programs**

**Sukkot – 10/19/19:** Come at 2:00 pm with flowers, garden harvests & branches to decorate the Sukkah, followed by a 3:00 pm service and a potluck meal at Suzanne DeBey’s home. Susan Stombaugh leads this **family friendly** event filled with tradition, music, good friends & great food! Bring chairs, blankets and yourselves along with decorations.

**Directions:** 112 Old Black Diamond Road, just off Black Diamond Road. From the East, take 101 to Race, left on Race and right on East Lauridsen. Turn right just before the first bridge at the sign that says Pine Street. Turn left at the stop sign on Pine/Black Diamond. Follow Black Diamond over the bridge across 101 and up the hill. At the first intersection (right turns only) take the 2<sup>nd</sup> or left Y – this is Old Black Diamond. If you miss that turn, the next right is also Old Black Diamond. 452-2471.

**History of the Jews in Clallam County – 11/10/19:** Potluck Brunch followed by this program at Gary and Jody’s home. 73 Bridge Lane, Port Angeles, WA.

**Hanukah Party:** The Hanukah Party is tentatively scheduled for **12/28/19. 3:00 to decorate, 4:00 to begin the party** at the 4 Seasons Ranch Club House; potluck dinner – who is bringing the Latkes! 😊 Bring candles and your menorah for our very special lighting ceremony. 4 Seasons Ranch Club House



5. Lightly brush a large bowl with oil and turn the dough to coat. Cover the bowl with a damp dish towel. Let rise in a warm place for 1 hour, until the dough has doubled in size. Punch the dough down, and let it rest for another 10 minutes.
6. Carefully divide the dough into 8 pieces (I used a scale to be extra precise, but it’s not necessary). Shape each piece into a round. Now, take a dough ball, and press it gently against the countertop (or whatever work surface you’re using) moving your hand and the ball in a circular motion pulling the dough into itself while reducing the pressure on top of the dough slightly until a perfect dough ball forms (as pictured below). Repeat with 7 other dough rounds.
7. Coat a finger in flour, and gently press your finger into the center of each dough ball to form a ring. Stretch the ring to about ½ the diameter of the bagel and place on a lightly oiled cookie sheet. Repeat the same step with the remaining dough.
8. After shaping the dough rounds and placing them on the cookie sheet, cover with a damp kitchen towel and allow to rest for 10 minutes. Meanwhile, preheat your oven to 425°F.
9. Bring a large pot of water to a boil. Reduce the heat. Use a slotted spoon or skimmer to lower the bagels into the water. Boil as many as you are comfortable with boiling. Once the bagels are in, it shouldn’t take too long for them to float to the top (a couple seconds). Let them sit there for 1 minute, and then flip them over to boil for another minute. Extend the boiling times to 2 minutes each, if you’d prefer a chewier bagel (results will give you a more New York Style bagel with this option).
10. If you want to top your bagels with stuff, do so as you take them out of the water, you may use the “optional toppings” (listed above) to top the bagels and if you’re risky like me, make a combination of the toppings to top the bagels with, but before hand, you will need to use an egg wash to get the toppings to stick before putting the bagels into the oven.
11. Once all the bagels have boiled (and have been topped with your choice of toppings), transfer them to a lightly oiled baking sheet.
12. Bake for 20 minutes, until golden brown.
13. Cool on a wire rack (or if you’re impatient like I am, slice one of these babies open, and spread on some softened butter or your favorite cream cheese. Take a bite... Oh babyyy!)

**High Holy Day Schedule – 2019/5780 – Please post as a reminder!**

Sunday, Sept 29, 2019

**Erev Rosh Hashanah**

Set Up - 5:00 pm - come help if you can

Potluck - 6:00 pm

Services - 7:15 pm

Monday, Sept 30, 2019

**Rosh Hashanah**

Sunrise Service at City Pier – 6:30 am (7:11 Sunrise)

Breakfast Following Sunrise Service at Crabhouse

Morning Service - 10:00 am – Led by Rabbi

Bagel & Lox Oneg - 12:00 pm

Clean up – volunteers needed

**RAILROAD BRIDGE IN SEQUIM** Tashlich 2:30 pm at Rail Road Bridge Park – Bring your bread crumbs  
**Directions to Railroad Bridge:** Coming from Port Angeles, get off Hwy 101 at River Road. Turn left toward town. Go around the traffic circle to get onto Washington Road. The first traffic light is Priest St. Turn LEFT onto Priest. Take Priest till it dead ends at Hendrickson. Turn left. Follow the signs to the park. There is a big parking area when you first get into the park. If you bypass that one, you come to a smaller lot closer to the bridge. From Sequim, take Washington to the traffic light at Priest, just before Wal-Mart at Home Depot. Turn RIGHT at the light. Follow the directions as above.

Tuesday, Oct 8, 2019

**Erev Yom Kippur**

Join us at 4:30 pm at Café Garden for a dinner before the fast

Set up - 6:30 pm

Kol Nidre Service - 7:00 pm

Wednesday, Oct 9, 2019

**Yom Kippur**

Morning Service - 10:00 am

Torah Study - 2:00 pm

Afternoon Service – 3:30 pm

Yizkor, Neilah and Havdalah to follow

Break the Fast Dairy Potluck

Clean up - volunteers needed

**Fees for services:** We love sharing our traditions and truly welcome anyone, to attend our High Holy Days Services. However, we ask that **non COBS members** pay a small fee which covers all services and our lunch on Rosh Hashanah. We trust you to help support our Congregation. Send in a check in advance, or bring a check made out to COBS to services.

**Non-Member High Holy Day Tickets: \$25.00 Single / \$40.00 Family (Payment can later be applied for membership should you decide to become a member) Mail to 73 Bridge Lane Port Angeles, WA 98362 or bring to services**

Please find enclosed my payment for \_\_\_\_ Single \_\_\_\_ Family

Name: \_\_\_\_\_ Phone \_\_\_\_\_

Address: \_\_\_\_\_ Email: \_\_\_\_\_

## OLYMPIC B'NAI SHALOM HAVURAH

### ANNUAL MEMBERSHIP DUES NOTICE – 5779 / 2018-2019

Please complete entire form and return with check made out to COBS,  
Mail to address: Gary Kriedberg, COBS Treasurer; 73 Bridge Lane; Port Angeles, WA 98362

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

May we send your Shofar through email only? \_\_\_\_\_

List Yartzheit's of all family members you'd like to have included in our "Members' News" section:

Name: \_\_\_\_\_ Date of Yartzheit (month/day) \_\_\_\_\_

**Please check one:** (make checks out to COBS and mail to 73 Bridge Lane, Port Angeles, WA, 98362)

**Family Membership:** \$460.00 \_\_\_\_\_ *monthly payments = \$38.33*

**Single Membership:** \$288.00 \_\_\_\_\_ *monthly payments = \$24.00*

**Limited Income:** \$ \_\_\_\_\_ Note: If you cannot afford a full membership, we would still like for you to join us. Any donation you can afford is welcome.

**Newsletter Subscription:** \$15.00 \_\_\_\_\_ You can also support the congregation by sending in a subscription to the newsletter which although mostly online still does have some expenses.

**In addition to my dues, I'd also like to make the following donation(s):**

**Amount \$** \_\_\_\_\_ **For:** \_\_\_\_\_

Options for donations include the following funds: General fund, Scholarship fund, Will Gordon Cultural Fund, Building fund, Tzedakah fund, Sunshine fund, and the Rabbi fund

**ANNUAL DONATIONS:** Living on the Peninsula we do not have access to all the services of a regular synagogue. Neither do we encounter the very high dues, annual building funds, and required purchase of High Holy Day tickets. Still we need dues and donor support to provide services throughout the year. Last year, rather than raise dues we want to encourage regular donations by members. So, we created several support levels. In our first year, we had several donors who sent in regular monthly payments towards the Chaver Level in addition to their dues. We also had 8 other donors who through various donations throughout the year, reached the Chaver level, and one donor who reached the Jubilee Level.

This year, we hope that you will all consider giving a little extra regularly:

**Chaver Level** - Consider annually donating \$250. This comes to just \$21 per month.

**Jubilee Level** - Consider annually donating \$500 or \$42 per month.

**Chai Level** - Consider annually donating \$1,080 or \$90 per month.

☆ COBS Shofar  
P.O. Box 553  
Port Angeles, WA 98362

Directions to services at Unitarian Church: Take Highway 101 east from Port Angeles / west from Sequim to North Barr Road; Turn north on North Barr; 1033 North Barr or 73 Howe Road.

### Chocolate Pomegranate Tart

#### Crust:

- 1 cup margarine, melted
- 6 tbsp. sugar
- 2 tsp. vanilla
- ½ tsp. kosher salt
- 2½ cups flour
- 2 tsp vanilla

Use an 8" × 11" tart pan with a removable bottom. Preheat oven to 350° F. Mix the melted margarine with the sugar. Add vanilla, salt and flour and mix until it reaches cookie dough consistency (mixture will be quite greasy). Gently press the dough into the bottom and up the sides of the tart tin. Prick the dough with a fork and bake at 350° F for 30 minutes. Crust should be golden in color.

#### Ganache:

- 1 cup full-fat coconut milk
- 8 oz. good quality dark chocolate, chopped
- 1 tsp. vanilla extract
- 2 tbsp. sugar

Pour the coconut milk into a small saucepan. Add the chopped dark chocolate and let it sit over a very low flame until chocolate begins to melt. Stir gently until chocolate is fully melted and mixture combines evenly. Add the sugar and stir. Pour the ganache into the baked tart crust. Refrigerate until chocolate is completely set.

#### Pomegranate Syrup and Garnish:

- 2 cups pomegranate juice
- 1/4 cup sugar
- Seeds of 1 pomegranate

In a small saucepan, combine the pomegranate juice and sugar. Bring to a boil. Lower to a gentle simmer and cook until the mixture is syrupy and reduced by at least half. Pour mixture over the chocolate, and top with the pomegranate seeds. Refrigerate until the syrup is set. Then cover and refrigerate until serving.

