

**DECEMBER 2023**

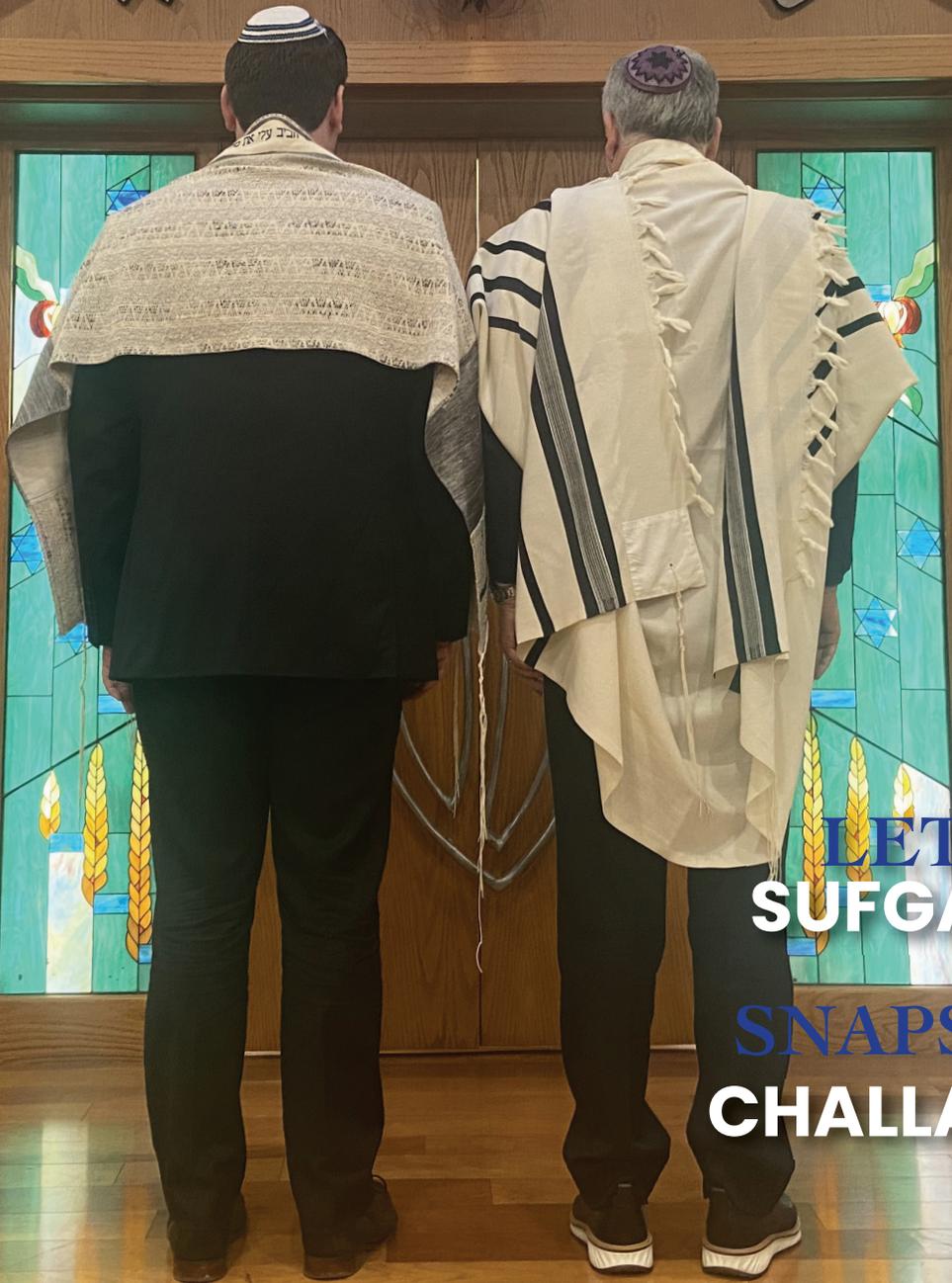
KEHILLAT MA'ARAV'S  
MONTHLY NEWSLETTER

*My*

**KM**  
**VOICE**

**CHANUKAH:  
A HOLIDAY OF  
DEDICATION**

שְׁוִיתִי יְהוּדָה בְּנֹגַד־תְּמִיד



**LET'S EAT:  
SUGGANIYOT**

**SNAPSHOTS:  
CHALLAH BAKE**

## HAPPY BIRTHDAY *YOM HULEDET SAMEACH!*

Miyako Berkin  
Pepe Cancino  
Eileen Cohen  
Sandi Diamant  
Philippe Elmaleh  
Jay Fisher  
Marilyn Freeman  
Marsha Furst  
Liat Glassman  
Jill Gotlieb

Nathalie Hoffman  
Susan Karpel  
Richard Krop  
Leonid Kruglyak  
Shaul Kuba  
Teri Lewis  
Rabbi Michael Menitoff  
Roz Menitoff  
Lily Muller  
Lazaro Pedroza

Robert Schechter  
Eric Steiglitz  
Shirley Strom  
Rachel Tooch  
Stuart Warren  
Jennifer Wolfberg  
Jacob Yadegar  
Naomi Yadegar

## HAPPY ANNIVERSARY *MAZEL TOV!*

Phil & Kathie Rose  
Joel & Holly Strom  
Bill & Orit Lippman  
Mark & Shelley Gould  
Marc & Susan Yuré

26th anniversary  
33rd anniversary  
23rd anniversary  
31st anniversary  
49th anniversary

# Snapshot

## CHALLAH BAKE WITH DANIEL AND SHEIDA - NOVEMBER 9:





**CHALLAH BAKE DURING BAYIT – NOVEMBER 14:**



**LET'S EAT!**

**Enjoy this Chanukah classic!**

# SUFGANIYOT

**Makes: 10 servings**

**Prep Time: 30 minutes**

**Cook Time: 4 hours**

**Total Time: 4 hours 30 minutes**

## INGREDIENTS:

1 packet active dry yeast

3/4 cup lukewarm water or milk divided (use water to make parve)

1/4 cup white granulated sugar divided

1/4 cup canola oil

2 large eggs room temperature

3/4 teaspoon vanilla extract

18 ounces unbleached all purpose flour (500 grams, roughly 3 3/4 cups, plus 1-2 cups more for dusting rolling surfaces)

1 teaspoon salt

1 tablespoon vodka, brandy, ouzo, or arak

1 1/4 cup fruit jelly or jam (10 ounces, 280 grams) - if using a berry jam, double the amount and strain of seeds and pulp before using (directions below)

3 pints oil with high smoke point for frying (48 fluid ounces) - avocado or grapeseed work well

1/2 cup powdered sugar for dusting

RECIPE CREDIT: [www.toriavey.com](http://www.toriavey.com)

## DIRECTIONS:

1. Pour active dry yeast into a small mixing bowl with 1/4 cup of the lukewarm water or milk and 1 tbsp of the sugar, whisk together to dissolve the yeast and sugar. Wait 10 minutes. The yeast should activate during this time, making it look expanded and foamy. If it doesn't, your yeast may have expired — make sure you work with fresh yeast before proceeding, or the dough won't rise.

2. If yeast is foamy, whisk in the remaining 1/2 cup of lukewarm water or milk, remaining 3 tbsp granulated sugar, 1/4 cup canola oil, 2 large eggs, and 3/4 tsp vanilla extract. Set aside.

3. Fit your stand mixer with the dough hook attachment.

4. In the bowl of your stand mixer, sift together 18 ounces of flour and 1 tsp salt so they are well mixed.

5. Pour in the wet ingredients (yeast mixture). Set stand mixer to low speed and mix the wet ingredients together with the dry for 10 full minutes, until a very sticky dough forms. The dough will come together, but will stick to the bottom of the mixing bowl. If the dough seems dry, add a little more water, a tablespoon at a time, until the texture becomes sticky. Alternatively, if the dough seems too wet, add a little more flour.

6. Add 1 tbsp of liquor (vodka, brandy, ouzo or arak) and continue to process on low for 2-3 additional minutes until the dough comes together again (it should look sticky but not overly wet). At first, after adding the liquor, it may seem very wet — don't worry, it should continue to come together after 2-3 minutes and return to a more sticky, doughy texture.

7. Grease a large mixing bowl with a little of the cooking oil, then scoop the sticky dough into the bowl.

8. Cover with a clean slightly damp tea towel and let the dough rise in a warm place for roughly 2 hours until it doubles in size. It may take even longer than 2 hours — go by the size. It should really double in size and look big and poofy.

Lightly flour a baking sheet and set to the side.

9. Flour a flat surface like a cutting board large enough for rolling out the dough. Take the dough out of the bowl, place it on the lightly floured surface, and flour the top of the dough as well. Use a rolling pin to gently roll the dough out into a rough circle about 1/2 inch thick. Proceed carefully, as you can easily roll it too thin. It should be gently stretched. Make sure you use plenty of flour on top and bottom, loosening the dough as you roll to keep it from sticking.

10. Dip your circular cookie cutter in flour lightly, then starting at the outer edge of the dough, cut a circle by pushing down firmly and twisting slightly.

11. As each circle is cut, remove it from the larger dough circle, scoop it up with a small spatula, and place it gently on the prepared floured baking sheet. When the dough has no room for circles left, re-roll it to 1/2 inch thickness and cut circles again, repeating the process until you've cut as many circles as you can from the dough.

12. Lightly dust the tops of the circles with flour. Cover the circles gently with a clean dry tea towel and let them rise for about 45 minutes longer. Lightly dust the tops of the circles with flour. Cover the circles gently with a clean dry tea towel and let them rise for about 45 minutes longer.

13. While sufganiyot are rising, add roughly 1 1/4 cups of strawberry jam to a squeeze bottle. If your jam has chunks of fruit or seeds in it, you will want to run it through a strainer before adding it to the bottle to ensure it squeezes smoothly into the sufganiyot.

14. If straining the jam, you'll need roughly double the amount (2 1/2 cups) to end up with the proper amount of strained jam.

15. In a 5 quart sauté pan or 6 quart pot, heat frying oil to 325 degrees F, using a candy or deep-fry thermometer to measure the heat. Be careful not to let the oil get hotter than this or you run the risk of cooking the outside of the sufganiyot while the inside remains raw. The oil should be bubbling very lightly when the sufganiyot are added.

Using a small spatula or flat knife, transfer the circles one at a time into the hot oil, flipping them gently as you place them in the oil so that the puffy top side is facing downward into the oil. Transfer up to 4 circles at a time into the oil.

16. Let them fry for about 90 seconds, or until golden brown on the bottom. Gently flip them to continue frying on the other side for another 90 seconds (roughly 3 minutes total), until the sufganiyot are nicely browned on both sides. If your oil cools a bit it may take slightly longer.

Using a slotted spoon, transfer cooked sufganiyot to a wire rack or a parchment-lined baking sheet to drain of oil. Continue frying in batches of 4 until all of the sufganiyot are cooked.

17. Wait until the sufganiyot have cooled slightly before starting the filling process — they can still be somewhat warm, but should not be hot. Use a straw to tunnel into each sufganiyot, creating a narrow hollow hole in the top center of the pastry.

18. Use the squeeze bottle to squeeze jam into the center of each sufganiyot, just until the jam slightly overflows the hole in the center.

19. Dust with sugar just prior to serving. Pour powdered sugar into a mesh strainer. Gently dust each sufganiyot with powdered sugar, coating with a nice layer of white sugar. The jam dots in the center will soak up the sugar, leaving you with a pretty dollop of red jam in a couple of minutes.

20. Serve. Sufganiyot are best served fresh; the powdered sugar will soak into the doughnut over time, and it will appear soggy. You can also freeze the sufganiyot; if you do, freeze them after the frying step (before filling). When ready to serve, defrost completely, fill with jelly and dust with powdered sugar before serving.



## December 2

Gilda Bram, aunt of Lynn Beliak  
Bernard Cohen, father of Brian Cohen  
Herman Schwartz, grandfather of Eileen Cohen  
Seymour Nemeroff, brother of Eileen Goldberg  
Sarah Kraft, grandmother of Dorita Gotlieb  
Debby Green, stepmother of Area Kramarsky  
Milton Rothenberg, father of Shelley Gould  
Dinah Posternack, mother of Elaine Olken  
Zelda Yudelevicz, mother of Maury Pearl  
Minnie Wolfberg, grandmother of Kathie Rose  
Marie Halfon, mother of Laurie Samson  
Norman Karchem, father of Debra Silverman  
Harry Molberger, father of Cookie Valente  
Yetta Wienshienk, mother of Roselynn Wolfberg

## December 9

Joseph Bronstein, father of Bernie Bronstein  
Esther Cohen, mother of Brian Cohen  
Nicholas Schwartz, father of Eileen Cohen  
Jeanette Gleich, mother of Ann Harris  
Ruth Hoffman, mother of Paul Hoffman  
Bernard Karpel, father of Susan Karpel  
Estelle Karpel, mother of Susan Karpel  
Audrey Klein, mother of Mimi Klein  
Ida Levy, mother of Joseph Levy  
Gertrude Pimstone, mother of Neville Pimstone  
Sam Bernstein, father of Jessica Sacher

## December 16

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Sarah Agata, mother of Deborah Berenbach  
Rose Cohen, grandmother of Beverly Bienstock  
Joan Mass, sister of Judith Blake  
Edith Spector, aunt of Eileen Cohen  
Parviz Ebrahemi, father of Fred Ebrahemi  
Harry Fistell, father of Ira Fistell  
Jack Furst, father of Laurie Furst  
Ruth Green, grandmother of Jamie Green  
Sydney Ducker, father of Gaylen Grody  
Larry Rabb, father of Kathy Rabb  
Hilda W. Hersch, mother of Elsa Jones  
Seymour Kramer, father of Dorine Kramer and Beverly Schwartz, and grandfather of Andrea Jussim

Carole Meltzner, wife of Sid Meltzner  
Zelda Joy Mitchell, mother of Nicholas Mitchell  
Stuart Schweitzer, husband of Suzanne Schweitzer  
Milton Kaplan, brother-in-law of Arthur Stein  
Ann Yuré, mother of Marc Yuré

## December 23

Esther Sack Kass, grandmother of Eileen Cohen  
Gladys Dunn, mother of Joshua Dunn  
Zelma Kramer, mother of Jill Gotlieb  
Enid Karpel-Nagler, sister of Susan Karpel  
Marvin J. Kohn, brother of Stanley Kohn  
Mathilde Margolis, mother of Mayer Margolis  
Sandor Fischl, father of Judy Moadeb  
Lena Albert, grandmother of Susan Greenberg Norman  
Bernard Pimstone, brother of Neville Pimstone  
James Bennett Osterman, brother of Kathie Rose  
Rose Rosenblatt, grandmother of Ellis and Sanford Rosenblatt  
Sheldon Spector, husband of Judith Spector  
Harlen Hurwitz, father of Susan Sperling  
David Stern, uncle of Linda Topal  
Rose Stern, grandmother of Linda Topal

## December 23

Esther Rebekah Gusse, grandmother of Sara Barnard  
Harry Segal, grandfather of Lolly Bennett  
Moiz Mesulam, grandfather of Gina Eptstein  
Fritzi Erdosi, mother of Thomas Erdosi  
Alvin Stover, uncle of Gaylen Grody  
Jeffrey A. Roth, brother-in-law of Marsha Lewin Latiner  
Richard Maibaum, father of Matthew Maibaum  
Robert Kohler Osterman, father of Kathie Rose  
Esther Rosenfeld, mother-in-law of Gail Rosenfeld  
Bernard Samson, father of Gary Samson  
Doris Posner, mother of Judith Shapiro  
Samuel Tamaroff, father of Tammy Steinsapir  
Morris Horwitz, father of Susie Yuré

# CONTRIBUTIONS & TRIBUTES

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### *In honor of*

The birth of Marsha & Laurie Furst's grandson,  
by Gary & Laurie Samson

The birth of Hayes Emmett Night, son of Carly and Orry Night,  
by Allan Night and Marsha & Laurie Furst

### *In Celebration of*

Holly Strom's birthday, by Shirley Strom

### *In memory of*

- **EDWARD BAKER,**  
brother of Manny Baker, by Manny and Judy Baker
- **RABBI MORRIS BAKER,**  
father of Manny Baker, by Manny & Judy Baker
- **YETTA BAKER,**  
mother of Manny Baker, by Manny & Judy Baker
- **BEN BENNETT,**  
husband of Lolly Bennett, by Lolly Bennett
- **JOSEPH BRONSTEIN,**  
father of Bernie Bronstein, by Susan & Bernie Bronstein
- **ANNY CRONHEIM,**  
grandmother of Linda Zwang-Weissman, by Barry & Linda Zwang-Weissman
- **CLARA DAVIDSON,**  
aunt of Judy Baker, by Manny & Judy Baker
- **MORRIS DAVIDSON,**  
uncle of Judy Baker, by Manny & Judy Baker
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- **SELMA GREENBERG,**  
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mother of Susie Karpel, by Susie Karpel
- **TONI KIRSCHENBAUM,**  
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- **BABY KRANZ,**  
daughter of Judy Baker, by Manny & Judy Baker
- **FORREST LATINER,**  
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- **HENRY LATINER,**  
father-in-law of Marsha Lewin Latiner, by Marsha Lewin Latiner

- **HARRY LEPOLD,**  
uncle of Bernard Bienstock, by Bernard & Beverly Bienstock
- **ALEX LOWENTHAL,**  
brother-in-law of Shirley Strom, by Shirley Strom
- **DANIEL MADDEN,**  
nephew to Manny & Judy Baker, by Manny & Judy Baker
- **ALVIN MATZER,**  
father of Simone Matzer, by Lloyd Wagner & Simone Matzer
- **ALVIN MILLS,**  
step-father of Judy Baker, by Manny & Judy Baker
- **BERNARD MARCUS,**  
father of Judy Baker, by Manny & Judy Baker
- **BERTHA MARCUS,**  
step-mother of Judy Baker, by Manny & Judy Baker
- **HARRY MOLBERGER,**  
father of Cookie Valente, by Cookie Valente
- **SCOTT MITCHEL OLKEN,**  
son of Sherwin & Elaine Olken, by Sherwin & Elaine Olken
- **GRUSHA PATERSON-MILLS,**  
mother of Judy, by Manny & Judy Baker
- **NISSAN PARDO,**  
husband of Carmella Pardo, by Carmella Pardo
- **ENID KARPEL-NAGLER,**  
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- **MILTON ROTHENBERG,**  
father of Shelley Gould, by Mark & Shelley Gould
- **ELLA STERN,**  
mother of Yehudit Coutin, by Israel & Yehudit Coutin
- **FRANCES URWITZ,**  
mother of Suzanne Schweitzer, by Suzanne Schweitzer
- **JEANNE WEISS,**  
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- **AKHTAR AFRAMIAN-YADEGAR,**  
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### ***A donation by***

Linda Topal

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Jeff Kravitz & Shelley Rose  
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**Who makes the best latkes? Find  
out at our Chanukah Celebration on  
December 9th!**

# *Chanukah Celebration*

**SATURDAY, DECEMBER 9 AT 5:30PM**

Havdallah - Music - Food - Latke tasting contest  
Bring your chanukiah for candle lighting!



**For more information and to register,  
please visit our website.**

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**KEHILLAT**  
THE WESTSIDE CONGREGATION **MA'ARAV**

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