

The First Hebrew Congregation



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While Michigan's winter is in full swing, your FHC board is looking to summer in anticipation of a safe COVID situation. A full schedule of events is being planned for 2021, with Zoom being used when necessary. The Shul kitchen is being readied by Steve and Barry for some delicious meals and Kiddushes.

People have asked me how South Haven is different since I was a kid. The buildings are different but the biggest change is the smell; McGuire Coffee Company, Jensen's Fishery, MacKenzie's

Bakery and the Real Bakery permeated the downtown air!

History

We will present pictures and bios on the history of each South Haven resort property and from where the operator's family originated. Please email your pictures and stories in the "doc" format to firsthebrewcong@gmail.com so we may copy them. This new display will be in the old classroom.

Our FHC is a permanent place for Jewish history in South Haven and also a place of worship for all forms of Judaism. We have made provisions for Orthodox, Reform, and Egalitarian Conservative worship services to better serve our visitors and friends. This is why FHC encourages everyone to support the uniqueness of our special Shul through the \$300 annual membership per family -- and includes seats for all services.

Purim Party!

February 25th at 8 p.m. we will host a Purim celebration with a Zoom service led by Rabbi Cohen. Details to follow.

Passover

At this time we are not sure whether to host our annual Passover Seder. The board will review the situation next month, keeping in mind everyone's comfort and safety, with

the hope that more individuals will have received the vaccine.

Our Ark

Most of you know that our beautiful ark was built by Harry Leiberman, a craftsman from Bangor. For those of you who don't know the history of this most interesting man, there is a bio and picture of him in the old classroom across from the rabbi's study. Although we don't know the exact history of the ark, it appears the work was funded by the shul's 1928 women's group, either B'nai B'rith or women's auxiliary. On the right and left side of the Ark, there is a Hebrew script, loosely translated means, "This is a gift of the women's organization". In the center of the Ark, above the Eternal Light there is a Hebrew script from Psalm 16:8 "I set the Lord before me always". Next time you are in the sanctuary, check it out.

Condolences

With sadness, we announce the passing of Seymour Padnos. Seymour was a philanthropist and will be remembered as a strong supporter of our FHC and a friend to all our families. May his memory be a blessing to us all.

Enjoy your Purim treat with love from the FHC!

Hamantaschen:

1 cup sugar

2/3 cup oil

3 eggs

1/2 cup frozen orange juice concentrate

4 cups flour

3 tsp baking powder

1 tsp salt

1 egg beaten

2 pounds filling (strawberry jam or apricot jam) may add poppy seeds to mix.

Cream sugar, oil together. Add eggs and juice mix well. Blend with dry ingredients and roll into a ball. Divide into 4 parts. Roll the dough into a sheet 1/8 thick on a floured board. Use a water glass to press/cut circles and then fill circles with 1/2 tablespoon filling. Lift both sides together to form a point in the front and bring the back flap up to create the triangle. Pinch the corners together and wash with the beaten egg. Oven preheated to 350 degrees. 20 minutes bake time. Makes 4 dozen.

