

Jewish Observer of Central New York

A publication of the Jewish Federation of Central New York

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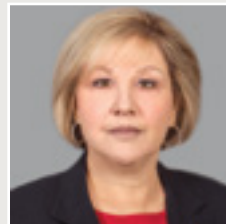
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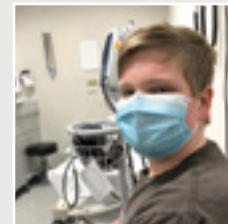


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The Jewish Community Foundation of Central New York, Inc.

From the Editor



Barbara Davis

In Talmud Sotah 11b, Rav Avira taught: "In the merit of the righteous women that were in that generation, the Jewish people were redeemed from Egypt." This is high praise for our foremothers and appropriate for this issue of the Jewish Observer, which celebrates both Passover and Jewish Women's History Month.

Yet the role of women in Judaism has long been the subject of debate, framed by the perspectives of those involved. The laudatory words of *Eshet Chayil*, or Woman of Valor, from the Book of Proverbs, are meant to be recited by Jewish husbands to their wives every week. The strength and fortitude of the *eshet chayil* is considered exemplary and admirable.

A woman of valor, who can find? Her worth is far above jewels. The heart of her husband trusts in her, and nothing shall be lack.

She renders him good and not evil all the days of her life. She opens her hand to the needy, and extends her hand to the poor.

She is robed in strength and dignity, and cheerfully faces whatever may come.

She opens her mouth with wisdom.

Her tongue is guided by kindness.

She tends to the affairs of her household, and eats not the bread of idleness.

Her children come forward and bless her.

Her husband too, and he praises her.

Yet the patriarchal nature of rabbinic Judaism limited women to the domestic realm for hundreds of years. Education of Jewish girls was restricted to information needed for prescribed domestic duties; the study of religious texts was forbidden. Men operated in the public sphere and women in the private sphere of the home and family. Isaac di Lattes, a 14th century rabbi wrote, "Just as man fulfills his role to the highest degree by devoting himself to study [of Torah], searching after wisdom and probing into the causes of all phenomena, so it is the glory and the grandeur of woman to remain in the home to give guidance to her children and to prepare food for the household."

There are many examples of women of valor who played leading roles in Jewish history beyond the domestic, including Sarah, Miriam, Devorah, Hannah, Abigail, Huldah, Esther and Bruriah. And in the modern era, the impact and importance of Jewish women is even more significant. One has only to think of Golda Meir, Emma Lazarus, Hannah Senesh, Hannah Solomon, Henrietta Szold and innumerable women in the 20th and 21st centuries who broke ground, glass ceilings and records in ever-increasing numbers.

As we celebrate Jewish American Women's History Month, in conjunction with Women's History Month, we are also cognizant of another historic first: the election of the first woman to the vice-presidency of the United States, the election of the first woman of color to that office and the elevation of the first Jewish spouse to the role of "second husband" of a woman known to her step-children as "Mamele."

It is therefore with great pride that the March issue of the Jewish Observer celebrates and recognizes some of the women in our own community who not only have broken barriers but who continue to work for equity, justice and good in our society in so many realms. As we look forward to the day when we can celebrate Passover together again, in person and in safety, and when all the people of our country can enjoy the blessings of freedom from hunger, prejudice, disease, poverty and oppression, we give thanks for all those who lead us with wisdom, kindness and valor. *Chag pesach sameach* – have a happy Passover!

D'var Torah Heroines in Egypt and Today



By Rabbi Yehoshua Zehavi

This month is Jewish Women's History month. It is also the month we will celebrate Passover. The connection between women's leadership and Passover has always been strong. In the Talmud, Rav Avira declares, "It was through the merit of the righteous women of that generation that Israel was redeemed from Egypt." (Sotah 11b) He tells a story of the commitment of the Hebrew women to care for their families and continue bringing children into the world, despite Pharaoh's cruel decrees. According to this tale and others like it, our mothers in particular kept the faith throughout the long years of slavery and oppression.

Of course, we need not look to the Talmud or to Midrash for women's heroism. Though Moses our Teacher is singled out as God's messenger, his birth, survival, and success were assured by a series of courageous women: the midwives who defied Pharaoh, Moses' mother who shrewdly protected him, his sister who watched over his basket floating on the Nile, the princess who drew him from the waters and adopted him as her own, and later his wife Tziporah, whose quick instincts and bold deeds averted divine punishment during their journey back to Egypt. The survival of Israel in general, and of our leader Moses in particular, was possible only through the actions each of these women took to oppose injustice and affirm life, even at great personal risk.

In the end, none of these women were given center stage. Instead, Moses and his brother Aaron became the heroes who received the greatest and most sustained recognition in the Torah's narrative. It would be reasonable to decry this as an example of the patriarchy of the times. However, it is also worth considering whether the heroines of Exodus model a type of leadership quite distinct from that of Moses.

Many of us imagine leaders to be charismatic and forceful, people who push forward action from start to finish and who therefore deserve an outsized portion of the public's attention. To a great extent, Moses fits that description while the women of Exodus do not. They received far less attention, but, more importantly, they did not execute linear processes to completion. Instead, they each rose to the occasion in a moment that demanded courage. Without thanks or acclaim, they took risks to preserve human life, though they could not assure the outcome on their own. They simply took the next step, leaving it to others to carry the work forward. Thus, baby Moses was passed off from his mother to his sister to his adoptive mother and back to his birth mother. By each playing a more modest role, these women formed a circle of heroines that together made redemption possible.

Our society still celebrates the kind of figures who take the lion's share of the attention and the credit for work that is actually performed by the many. This month, as we raise up the tradition of Jewish women's leadership, we might consider the importance of highlighting a different model of leadership, one that prioritizes collaboration, camaraderie, and humility. In doing so, we may uncover unexpected heroines of our past and, most of all, make space for new and different leaders to guide us into our future.

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From the Federation President/CEO

Michael Balanoff

Dayenu It Would Have Been Enough



As we approach our second Passover in the midst of a pandemic, the horror of the plagues has become increasingly real. Just as we remove ten drops of wine to diminish our joy at the seder, our joy in everything we do in 2021 is tempered by an awareness of who and what we have lost to the coronavirus. Close to two million people have died worldwide and millions more have been sickened. While the scientific work that has been done to develop a vaccine is truly miraculous, we cannot yet rejoice. We must temper our joy with sorrow and sadness as the death toll in the United States reaches the half million mark.

Federation's Super Sunday campaign for Jewish life in Central New York was conducted in the shadow of COVID-19. The balloons and posters, kids and callers that used to fill the auditorium of the JCC in a hubbub of activity were only fond memories this year. Our Campaign Chair, Debbie Rosenbaum, Super Sunday Super Women Anick Sinclair and Phyllis Zames and the wonderful Campaign Cabinet were able to produce an amazing Zoom replacement filled with Super Heroes of all kinds who reached out to donors with enthusiasm, appreciation and talent. And our donors responded. When we tallied up the results of

our efforts at the end of January, we had raised over half a million dollars. This was an incredible achievement, made possible thanks to super heroic efforts by so many.

Passover is a time of gratitude. Passover's signature song, *Dayenu*, expresses our appreciation of all that has been done for us. This year, we say *Dayenu* with even greater emphasis. We thank all those who donated, especially those who increased their gifts. We thank our corporate sponsors. We thank those who made Super Hero Super Sunday a unique and fun experience, all the kids who put on masks and took photos, all those who nominated their personal Super Heroes, all the adults who put on costumes and added spirit and fun to a challenging task.

We are grateful this year that there are so many who are in the front-lines of the fight against the coronavirus. We are grateful for those who donate funds, food and clothing for those who do not have enough. We are grateful for those who fight for justice for all the members of our society, remembering that we Jews were once slaves in Egypt and know what it is to suffer under the yoke of oppression.

But most of all, we are thankful that we have a Jewish community in Central New York, a community that is connected and caring. We may not always agree with one another, we don't all worship at the same synagogue, we may define ourselves differently as Jews – but in our very diversity, there is strength. Our community has stood strong for many decades. It is changing now, but change can be a positive force, bringing new energy and synergy. We see young people and young families moving here. We see new businesses starting up and new technologies altering everything from the way we earn to the way we learn.

Who would have thought that so many 80- and 90-year-olds would be connecting to everyone from their rabbis and doctors to their children and grandchildren on tablets? Who would have thought that people who moved away to warmer climes to escape our snow and cold would be joining us for services on Shabbat and holidays through the miracle of streaming? It would have been enough just to survive the pandemic, *dayenu*, but instead, this year, we have found additional blessings.

The Jewish Federation Is Being "Social"

At a time when socializing is almost impossible and we don't feel as connected as we used to, social media provides a COVID-friendly, finger-on-the-pulse method of staying in touch. One of the ways Federation works to build a strong Jewish future in the community is through engagement.

"Social media is another platform for Federation to connect with our supporters and our community and to further our reach, as well as our mission," says Michael Balanoff, Federation's President/CEO. "Our goal, as a community umbrella organization, is to understand the needs of our community, to identify opportunities for positive interaction with the members of Jewish Central New York and to tell our story. Federation's Strategic Planning Committee, co-chaired by Leah Goldberg and Anick Sinclair, has made enhancing the Federation's social media presence a priority. Thanks to their efforts, Federation has a more robust presence on both Facebook and Instagram and is working to align social media with its goals and target audiences."

"We are very excited to launch Federation's presence on social media," adds Sinclair. "It will complement the JO in highlighting the important work that is achieved by the extraordinary agencies



that the Federation supports across the local Jewish community."

Most nonprofits have a Facebook page or a Twitter account. But social media in the nonprofit world is about more than getting "likes." It is a modern and effective way for organizations to reach a wide audience, particularly young people, to tell their story and engage supporters. Community members can stay involved and follow the Federation on Facebook and Instagram for the latest

communications about events and the sharing of news, successes and challenges. Both platforms will post often with special features including holidays and elaboration of the Federation's theme for 2021, *Because of You*, which will showcase the multitude of agencies and programs that are funded by the Federation. Throwback pictures of Federation events and activities from its century-old history will also be included.

Follow Federation on Facebook at <https://www.facebook.com/jewishfederationcny.org>. For Instagram, go to <https://www.instagram.com/jewishfederationofcny/>. Federation also communicates monthly through the *Jewish Observer* and weekly via *Constant Contact*. To receive the JO by mail and *Constant Contact* by email, go to <https://jewishfederationcny.org/contact-us/>.



Each month, the *Observer* will highlight the agencies and organizations that are supported by Federation's donors through their gifts to the annual campaign. We begin the alphabet with the *Ahavath Achim Mikvah* and *Beit Tikvah* Group Residence.

Ahavath Achim Mikvah: The mikvah is a bath used for the purpose of ritual immersion to achieve ritual purity. It is used regularly by many members of our community and is an essential part of the procedure for conversion to Judaism.

Beit Tikvah Group Residence: The group home for young women with developmental disabilities is run by Menorah Park and Jewish Family Service and is located in DeWitt.



Jews Around the World

The Jewish Observer is pleased to bring readers a page of stories about Israel and the global Jewish community. For those who wish more information than can be provided on this page, links to articles that provide greater depth are included where possible.



The world's most beautiful face. Israeli model Yael Shelbia has been awarded the top spot on the annual TC Candler magazine's "100 Most Beautiful Faces of the Year" list. Shelbia is also the first Israeli to appear on the cover of a magazine published in the United Arab Emirates. The Sabbath-observant, IDF soldier will appear in February's issue of Dubai-based fashion and lifestyle magazine *L'Official Arabia*. <https://worldisraelnews.com/israeli-model-yael-shelbia-hopes-to-extend-peace-in-the-middle-east-after-her-uae-magazine-cover-shoot/>

Israel is #1 for Women Entrepreneurs. Israel is the best country for women entrepreneurs worldwide, according to the Mastercard Index of Women Entrepreneurs (MIWE) for 2020. Israel tops the charts for the first time, advancing from fourth place in 2019. Israel plans to double the number of female entrepreneurs by 2022.

<https://www.calcalistech.com/ctech/articles/0,7340,L-3875511,00.html>

First female IAF Bureau Chief. For the first

time, a female officer will serve as bureau chief to the Israel Air Force. Maj. N., currently deputy commander of the 119th Air Force Squadron, is the first female officer to serve in the role, for which only the corps' top officers are selected. <https://www.israelhayom.com/2020/12/08/in-first-iaf-chief-names-female-officer-as-bureau-chief/>

First female head of Intelligence. In another first for Israeli women, deputy commander of the IDF's 9900th Unit, Lt. Col. R., has been appointed head of the Military Intelligence unit monitoring Iran, becoming the first woman to hold the position. <https://www.israelhayom.com/2021/01/03/in-first-female-officer-to-head-intelligence-efforts-against-iran/>

\$1 million raised for social app. 21-year-old Israeli May Piamenta has raised \$1 million for her social startup Vee. The platform connects companies and organizations interested in mobilizing their staff for the sake of the community with volunteer activities and allows all activities to be managed remotely – vital during a pandemic. <https://unitedwithisrael.org/21-year-old-israeli-raises-1-million-for-social-volunteering-app/>

20,000 made Aliyah despite pandemic. Some 20,000 *olim* (new immigrants) arrived in Israel during 2020. They came from 70 different

countries despite the COVID-19 pandemic. Over half of the new citizens emigrated from the former Soviet Union, 2,550 from the US and 2,220 from France. <https://www.jpost.com/israel-news/culture/20000-olim-from-70-countries-moved-to-israel-this-year-despite-pandemic-653508>

Ethiopian immigrants. As part of Operation Rock of Israel, another flight has brought 219 Ethiopian immigrants to the Jewish State, uniting many of them with family members who had previously made *aliyah*. <https://www.jns.org/second-flight-from-ethiopia-arrives-in-israel-carrying-219-new-immigrants/>

Top of their class. A study by Stanford University identifies the top 2% of researchers in various disciplines worldwide. It includes 333 researchers from Tel Aviv University, with 74 of them in the top 0.5%. <https://www.jewishpress.com/news/israel/12-israeli-researchers-from-tel-aviv-u-among-top-50-in-their-fields-in-the-world/2020/12/24/>

Treatment may cure genetic deafness. One in 400 children are born with a genetic mutation that causes hearing loss. Tel Aviv University scientists have developed a harmless synthetic virus that replaces defective genes with healthy genes. It may prevent deafness when injected into the inner ear hair cells soon after birth. <https://unitedwithisrael.org/israelis-develop-gene-therapy-to-restore-hearing-in-children/>

Haredi women complete tech training. 81 religious Jewish women completed the first two-year *Adva* program that trains women for tech development jobs. The virtual graduation event was attended by Israeli tech executives, who recruited the graduates for Apple, Facebook, Check Point, XM Cyber and others. <https://www.calcalistech.com/ctech/articles/0,7340,L-3884536,00.html>

Ethiopian woman is top advocate for Israel. Ethiopian Israeli Ashager Araro is one of Jewish News Syndicate's top 40 global advocates for Israel. Born on the roadside on the way to Israel, she became a top IDF paratrooper, graduate of IDC Herzilya and ambassador at Stand With Us. <https://www.heyalma.com/this-israeli-ethiopian-activist-should-be-on-your-radar/>

Bringing life to Africa during a pandemic. In 2020 and despite COVID-19, Israeli NGO Innovation: Africa brought water and light to over 200 villages across Africa. They used Israeli technologies to bring solar energy, clean water, healthcare and food security to millions of the world's most vulnerable people. <https://www.innoafrica.org/>

Going up. Approval has been given to begin construction of the Ramat Gan Diamond Exchange in a suburb of Tel Aviv. The new tower is set to become Israel's tallest building at 120 floors and 1710 feet, surpassing the Sarna Tower which is 781 feet tall, with 61 floors. <https://unitedwithisrael.org/watch-this-tower-is-about-to-become-israels-tallest-building/>

Growing coral in the lab. Ben Gurion University scientists are growing coral nurseries five times faster than natural coral production. These are then transplanted into the Red Sea and become floating coral islands. BGU is also partnering with scientists in the Florida Keys to grow coral tissue resilient to rising ocean temperatures. <https://lifewp.bgu.ac.il/wp/nadavsh/>

The Abrahamic family. The Arab delegation from the UAE and Bahrain visited historical and cultural sites in Israel. It was chaperoned by a new Israeli organization called *Sharaka* (Arabic for "cooperation" or "partnership"). <https://www.jns.org/bahraini-and-emirati-activists-in-israel-express-feeling-like-family-returning-home/>

Celebrating a Centenarian

by Sonali McIntyre

As the saying goes, *ad me-ah ve'esrim* – until a hundred and twenty. We have all heard the blessing, but how many people have we met that are living up to that blessing? Meet Rosalind Bodow, a beloved wife, mother, sister, aunt and friend who recently earned an elite title – centenarian. In December 2020, Ros – as she is affectionately called – turned 100 years old.



What is her secret to longevity and good health? "I have found the connections to my family to be the most important factor to my longevity," she said. Ros began dating her great love, Chuck at age 16 and was married four years later. They were married for over 50 years until Chuck's passing in 1992. They had three children and their family has grown with three grandchildren and six great-grandchildren.

Ros quickly bonded with Chuck's family and played a significant role in the lives of her niece and nephews following the death of their mother at a young age. Taking care of them in all the ways a mother does, "Tante Ros" made sure the Bodow children were well-dressed and well-fed. She even taught her nephew Warren how to dance so he could take a girl to his school's homecoming dance. During this time, Ros also organized Warren's bar mitzvah celebration.

Coming through in times of crisis was just one of Ros' ways to create and maintain the deep connections to her family. Following her brother Fred's heart attack, Ros and Chuck drove her niece Cory to college so she would not miss orientation. A few years later, after Fred had died, Ros and Chuck came through again, this time hosting Cory's wedding reception in their backyard, creating a beautiful and special day for the bride and groom.

The connections that Ros has made are strong and plentiful. While the family wanted to celebrate her 100th birthday with a big party, the pandemic dashed those hopes. Instead, Ros' daughter Andrea Knoller and granddaughter Amy Bodow reached out to family and friends far and wide to create a beautiful digital tribute. In over 50 entries and 200 pages, people wrote messages, shared memories and photos and celebrated a lifetime of love, which was then compiled into a book.

One particular entry spoke to Ros'

advice on longevity. Amy Bodow wrote, "I think the most important thing I learned from you during the course of my life is how important family is and how to keep those familial bonds strong. Even when distance has separated us, it hasn't dimmed the bond I feel for you and our extended family, and this is because of your example."

Rosalind Bodow is truly the matriarch for generations of her family. Over the years, she has hosted many family members in her home – for weeks, month, and even years as they experienced transitions in their lives, leaving them with feelings of love and memories of fondness. She has passed her love on to the younger generations through her actions, her lessons and her love. Over the years, Ros has knit and crocheted blankets, sweaters, hats and more for literally hundreds of family and friends. Each would include a label that read "Made with Love by Ros," giving a tangible piece of her affection to those around her.

L'dor v'dor – from generation to generation – Ros has played a substantial role in shaping the lives of her siblings, children, grandchildren, nieces, nephews and beyond. The values and traditions of love and family have been passed down, and will continue to be passed down for generations to come.

The Temple Adath Yeshurun community is delighted to send Ros the very best wishes and blessings for her 100th birthday. As the saying goes – Until a hundred and twenty!

An End of an Era for Judaic Craftsmanship

by Joanne Villegas

After 40 years of creating beautiful pieces of work that have touched the lives of so many in Jewish communities around the world, artist and craftsman Gary Rosenthal is retiring. Gary has been welding metals since the early 1970s, combining brass, steel and copper with brilliant fused glass. The collection has contemporary style deeply rooted in tradition.

"There's something special about personally owning or gifting someone a Rosenthal piece that's been handcrafted and is truly unique since no two pieces are exactly alike," says Yolanda Febles Congregation Beth Shalom-Chevra Shas Sisterhood member and gift shop website designer. "It's so special and high quality that I can easily see a Rosenthal piece becoming a family treasure and something that's passed down. I love his artistic mission of creating something so beautiful that you want to display it, even when it's not being used."

Work from the Rosenthal collection has been presented to presidents from Carter to the Obamas and celebrities far and wide. His work has been featured in galleries, private collections and museum shops including the Corning Museum of Glass, American Craft Museum, The Jewish Museum and the John F. Kennedy Center for Performing Arts.

Rosenthal's work is impressive but even more impressive is his dedication to *tikkun olam*. Rosenthal is a true mensch. His philanthropic efforts include employing people with autism and

immigrants from Russia and El Salvador. He has worked with inner city youth, breast cancer patients, Hurricane Katrina victims and families that lost children in the massacre at Marjory Stoneman Douglas High School in Parkland, FL. Following his retirement, he plans to focus on the Glass Ribbon Project, an initiative to support cancer patients by creating glass strength stones to give families, as a physical and symbolic connection of support, love and healing. As he explains, "I always wanted to do good. The parts of my business that are successful subsidize the social work ventures. I want my art to engage others in doing good."

"I met Gary over 30 years ago at a craft fair. His work was so amazing. I started collecting it immediately," says Linda Herman, CBS-CS gift shop buyer. "His work has touched so many people. We've been carrying his work at the store for about 20 years now."

Rosenthal has brought function and beauty into so many Jewish homes and businesses. Knowing that he's retiring and his work will no longer be available is hard to hear, so the CBS-CS gift shop wants to give the Syracuse Jewish community a special opportunity to own or gift a Rosenthal piece before his doors close to the public. Some pieces are currently in stock and available for immediate purchase at the gift shop but his entire collection is featured on CBS-CS gift shop's new website for pre-sale through March 15th. CBS-CS launched the site just before Hanukkah in November. The items from the pre-sale will take a few weeks to ship since they will be made to order. To help offset costs, the gift shop is offering a 10% discount on all custom online purchases. **To see Gary Rosenthal's work and line of custom-made products, including his Passover collection, visit www.cbcs.org/shop.**

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Jewish Cook of the Month



Rita Tessler Kanter



Rita Tessler Kanter lives in Manlius with her husband Allan. She is the mother and mother-in-law of five and Bubbie to 14 grandchildren.

Rita learned to cook from her mother and from the women at Temple Adath Yeshurun Sisterhood. "As we cooked for the antique and art shows, I learned to organize and cook in quantity. Cookbooks are always around my house, and I read them like novels," she says.

For Rita, "cooking is a creative endeavor especially while keeping a kosher and gluten-free kitchen. We love to eat, and if we want ethnic foods, I must learn to make them myself. My favorite dish is the last really good one I made or the last one a grandchild requested."

Her cooking secret is "to be prepared. Something will always happen before a holiday or shabbat: prep, cook ahead, freeze, plan ahead."

Asked to share a favorite recipe, Rita said, "My teiglach recipe is the one I am most proud of. After seven attempts, I was able to rework it so it is now gluten-free and is enjoyed by all at our *Rosh Hashanah* table and year-round (but not *Pesach!*).

Gluten-Free Teiglach Recipe

4 eggs
2 t sugar
2 T canola oil
2 cups Authentic Foods Multi-Blend Gluten Free Flour, spoon measured
1 t xanthan gum
1/2 t ginger
1/3 cup raisins
1/4 cup chopped walnuts
Syrup:
Boil slowly 2 lbs. honey, 2 cups sugar, 2 t ginger

Beat eggs, oil, sugar, ginger, flour and xanthan gum to form a soft dough. Add in raisins and nuts. Divide into four parts. Roll each into a smooth log 12-15 inches long. Cut into 3/4-inch pieces and form into small balls. Carefully drop into boiling syrup, cover and cook on low to maintain a slow boil. Do not uncover for 30 minutes. Peek in to see if they are light brown and sound hollow. Test to see if they are crisp and dry on the inside. If not, cover and continue to cook. Shake pan occasionally. Turn off heat and add 1/2 cup boiling water and 2 t ginger. Pour into jars while still warm. Do not cover until cold.

Federation Presents: Solomonov Passover Cooking Class

Over 8,000 people joined chef Michael Solomonov's demonstration for Chanukah and many more are eagerly awaiting his Passover program. Chef will demonstrate the preparation of *Mina* with Ground Beef, Cardamom and Coffee. He explains, "*Mina* is the Ladino word for pie. This Passover dish, common throughout the Sephardic world, is almost too good to be true. Once the matzo is soaked and baked, it magically transforms into something more like traditional pastry than unleavened bread. *Mina* has great vegetarian potential and can be filled with anything from eggplant to spinach and cheese to potatoes. The *mina* is topped with the fruit-and-nut condiment so crucial to the Passover table: *charoset*. Cardamom is used to flavor coffee and in sweets throughout the Middle East, but the cardamom-coffee combination works perfectly in savory recipes like this one. The cardamom is super piney and fragrant, with a sweetness that balances the roasty, bitter coffee and the rich, salty meat."

The program will air at 8 pm on March 16 and will be available for six days after. The link for the event is: www.vimeo.com/showcase/passovercooking and the password is ZAHAV (case sensitive). Recipes may be obtained from bdavis@jewishfederationcny.org; there will be one other dish in addition to the *mina* and *charoset*.



Passover Recipes

Leah Goldberg's Passover Granola

2 1/2 C Matzo Farfel (if using GF matzo, just break into small pieces)
1 cup slivered almonds
1 cup walnut pieces
1/4 cup margarine
1/4 cup honey
1/4 cup brown sugar
1/2 t cinnamon
1/2 cup raisins
1/2 cup dried fruit bits

Preheat oven to 300 degrees. On a baking sheet, spread out the farfel, almonds and walnuts. Bake for 15 minutes, stirring once halfway through the baking time. Remove from oven and transfer to bowl. In a saucepan over medium heat, combine margarine, honey, brown sugar and cinnamon. Simmer until sugar dissolved. Pour over farfel-nut mixture and mix well. On a baking sheet, spread out coated farfel mixture. Bake for 15 minutes. Remove from oven, transfer to a bowl and add raisins and dried fruit. Mix well. Transfer granola back to baking sheet and let cool.

Ellen Weinstein's Knaidlach Surprise

Matzah ball mixture

4 eggs
1/2 cup cold seltzer
1 cup matzah meal
1/3 cup oil
1 t salt
dash of pepper

Beat eggs; add water, oil, salt and pepper. Mix well, then add matzah meal. Mix thoroughly. Form into balls (size of large walnut) and refrigerate at least one hour or overnight.

Meat Filling

1/2 lb. ground beef
1 egg
Dash of salt/pepper
2 T oil

Mix ground beef with egg, salt and pepper. Shape into tiny meatballs (size of grape). Sauté in oil until cooked through. Let cool; stuff one meatball into center of each matzah ball. Bring water to boil in large pot, add stuffed matzah balls and boil uncovered for 20 minutes.

Sue Kurn's Passover Pineapple Apple Kugel

1 stick margarine
1 cup sugar (feel free to reduce this amount)
2 large cans crushed pineapple, drained
8 eggs
3 cups matzah farfel
4 apples, peeled, cored and thinly sliced
Topping: 1/2 cup brown sugar and 1 - 2 tsp. cinnamon

Melt margarine. Add sugar. Beat eggs one at a time into margarine-sugar mixture. Soak farfel in warm water for 3 minutes; drain. Add farfel, pineapple and apples to egg mixture; mix well. This will reheat well. Pour into greased 9x13 baking dish. Sprinkle with topping. Bake at 350 degrees for 45-60 minutes or until firm. Serves 10-12 (more if there are several side dishes).

Arlene Yozawitz's Vegetable Farfel Kugel

4 cups matzah farfel
2 cans chicken soup
1 cup celery, chopped
1 lb. mushrooms, sliced
3 eggs
3/4 cup oil
2 T parsley (optional)
1/2 t ginger (optional)
1/4 t pepper
1/4 t salt
1 large onion, diced

Soak farfel in soup. Sauté celery, onion and mushrooms in 1/4 cup oil. Add 1/2 cup oil, 3 beaten eggs, and sautéed veggies to farfel. Pour into greased 13 X 9 pan. Bake at 375 degrees for 50-60 minutes until brown.

Shaynah Demari's Chocolate Toffee Matzo

1/2 lb. matzos (4 to 5 pieces)
1/2 cup butter
1 cup brown sugar
8 ounces chocolate chips

Line a cookie sheet with foil and lay matzo on pan. Melt brown sugar with butter in saucepan; boil until mixture coats a spoon. Brush matzo with brown sugar mixture. Bake in 350-degree oven for 3-4 minutes (watch closely-it burns easily!!!) until it starts to bubble. Cover with chocolate chips and put back in the oven until the chips start to melt. Spread the chocolate to cover the matzo. Freeze until hard, then break into pieces. Option: sprinkle chopped nuts on top.

Ruth Stein's Lemon Sauce

3 eggs
1 1/2 lemons and rind
1 1/2 cups water or orange juice
1 cup sugar
2 T potato starch

Separate eggs. Mix egg yolks and sugar. Add juice and rind of lemon. Dilute starch with cold water, add to egg and sugar mixture. Cook in double boiler over medium heat stirring constantly until thick. Fold in beaten egg whites. Chill several hours before serving on Passover pound cake; top with strawberries.

Rosie's Kitchen



The Glasser family recently moved to Central New York from Brooklyn. Neil Glasser, who is a kosher supervisor, explains: "Our move to Syracuse was not a decision we made lightly. We weighed our options for where we could have a better life for ourselves and our daughter. Syracuse is that place. Life in Syracuse is a big change from the nerve-wrecking atmosphere of Brooklyn. The scenery alone has a calming effect on us. Our daughter's enjoyment of being able to have space outside, and seeing how happy she has been since moving to Syracuse mean the world to us. The neighborhood and the people who are in it have welcomed us with open arms."

"We had been in Syracuse for only a short time when the Syracuse Hebrew Day School offered Rosie a teaching position. This was wonderful news because SHDS is the educational foundation of Central New York's Jewish community and there is no better place for her to be. Since she started working there, I have heard only positive things about how warm the teachers are and how welcoming they all have been. Rosie thoroughly enjoys working with the children and feels that she has landed where she is meant to be professionally. We also cannot wait for Lillian to start kindergarten there next year."

One of the Glassers' other reasons for moving to Syracuse was to help establish a kosher restaurant with a parve takeout menu for Shabbat. They have taken the first step in that direction by introducing "Rosie's Kitchen" which offers challah, dips and cookies. They hope to be expanding their menu and having a permanent location in the near future. "Thank you for letting us join your Syracuse family!"

» Book Review
The Genius of Women: From Overlooked to Changing the World by Janice Kaplan

Reviewed by Bonnie S. Leff

Janice Kaplan's *The Genius of Women: From Overlooked to Changing the World* begins with an examination of what it takes to make "a genius." Kaplan recognizes that genius requires more than ability. A certain measure of celebrity is required for a genius to be recognized as such. When men control the narrative and women cannot receive the recognition to obtain celebrity, it is as if they never existed. Kaplan explores this phenomenon in the fields of painting, music, literature, philosophy, physics and chemistry. I had been thinking that we had "come a long way, baby," but her examples of suppression of women's accomplishments were everywhere and the successes of women were the exception, not the norm. Kaplan points out that, as a culture, 90% of us associate genius with men. By age 6, when told a story about someone who is "very, very smart," children assume that person is a guy. Kaplan is correct, I think, when she explains that this kind of patriarchy is *within us*.

Kaplan eventually comes to recognize that a third ingredient necessary for genius status for women is *fearlessness*. Her examples of fearlessness include women from chemical engineers to master chefs. She writes, "To take the ability and get it noticed requires the kind of strength of conviction that I heard over and over from genius women. If you're fearful...you internalize criticism and let it knock you out, rather than taking the parts that seem useful and ignoring the rest.... These forces may be doubting male colleagues or regressive social structures or the blows that



life and fate strike for reasons unknowable. For genius—for real success in life—you need an attitude that can defy all that."

Kaplan recognizes that there are certain times and places that have been hubs of genius, like Italy during the Renaissance, Silicon Valley in the 1970s and ancient Athens. The #MeToo Movement is currently provoking some change, though it remains to be seen how far reaching and consistent the changes will be. *The Genius of Women* was an enjoyable read, although sobering when it cleared out much of my comfortable denial. It is extremely well-documented and has a large scope. It is inspiring to learn of the successes of so many women geniuses and of their contributions to society. Janice Kaplan will undoubtedly become a standard for liberal education. I would recommend the book to all college students, those entering the job market, as well as people in academia. I am glad that she was a guest speaker at Temple Concord's Goldenberg Author Event last November so that I could learn about this important topic.

Bonnie S. Leff is a semi-retired social worker, committed Jew, ardent feminist, loving family member and loyal friend, in ever-changing order.

I'm Not Really A Waitress: OPI founder to address Lions and Pomegranates

On Sunday, March 14th, members of the Central New York Lions of Judah and Pomegranate Society will join with peers from Federations across the country to hear Suzi Weiss-Fischmann talk about the Jewish values that influenced her business success and how she earned the title as the "First Lady of Nails."

Born in Hungary, the daughter of Holocaust survivors, Suzi was attracted to the beauty world at an early age. She cultivated her instinct for color and style in the garment industry of New York City, where she also attained a degree from Hunter College. Suzi's passion for fashion translated into year after year of on-trend nail lacquer shades, worn by celebrities and consumers alike to accessorize the season's hottest looks.

She co-founded OPI and became its brand ambassador. She felt that there were not enough color choices for nails on the market and made her mark on the beauty industry when she created the first thirty OPI nail lacquers. For 35 years, she set trends for the nail industry, igniting the dark nail revolution with the deep purple Lincoln Park After Dark, adding real diamond dust to nail lacquer and mainstream nail art with Shatter by OPI. Suzi created thousands of iconic OPI shades, including You Don't Know Jacques!, Russian Navy, Bubble Bath and Cajun Shrimp. *I'm Not Really a Waitress*, one of her best-known colors, has been heralded as the perfect shade of red by women across the globe and is the title of her book. In 2010, OPI was sold to Coty, Inc. for close to \$1 billion. Suzi says the title reflects her belief



that "women can be anybody...If they have the passion and they really want something, they can do it."

Weiss-Fischmann places a strong emphasis on philanthropic contributions through the Fischmann Family Foundation, which focuses on education and provides scholarships and financial aid at various institutions. "I strongly believe that education is one the most important things we can provide our children. No one can take away from you what you learn, and with education comes so many other opportunities," Suzi explains.

The Jewish Federation of Central New York has two women's giving societies, the Lions of Judah and the Pomegranate Society, who will receive special invitations to hear Weiss-Fischmann's talk. Lions of Judah set an exemplary standard of leadership and giving with an annual family commitment of \$5,000 or more to the Federation campaign. The Pomegranate Society recognizes women who support the Federation with an annual donation of \$1,800 or more. Being part of the Pomegranate Society is a declaration of personal commitment to honor the Jewish values of tzedaka, justice and gemilut hasadim, acts of lovingkindness.

For information about becoming a Lion of Judah or a member of the Pomegranate Society and to receive an invitation to hear this dynamic speaker, contact Colleen Baker at cbaker@jewishfederationcny.org.

Law and Order: Jewish Women Fight for Equality and Justice Locally

When Judge Minna Buck sought permission to take the bar exam shortly after the birth of her daughter in the 1950s, the judge told her, "Your place is at home with your husband and your child." And that ended that.

But not forever. Two decades later, Minna again applied to take the bar exam and this time, she not only took and passed it, but began a legal career that lasted for decades. She practiced before the U.S. District Court, served as deputy director of the Crusade for Opportunity in Syracuse, was a consultant to the Office of Economic Opportunity in Washington, D.C., became executive director of Onondaga Neighborhood Legal Services, assistant corporation counsel for the city of Syracuse and an assistant visiting professor at Syracuse University. Her daughter became an attorney; her second daughter is a bank loan officer and her son is a forest ranger. Minna went on to serve as legislative counsel to the New York State Assembly and was the first person to serve as counsel to the Onondaga County Legislature.

Judge Rosemary S. Pooler is a circuit judge of the U.S. Court of Appeals for the Second Circuit. She was in private practice and held various public offices before and after serving as Executive Director of the New York State Consumer Protection Board, where she earned a reputation as a champion of consumers' rights. After an unsuccessful campaign for Congress, she decided to run for judicial office. There was opposition to her based on her gender. An article in the *Syracuse Herald Journal* noted that some people thought that "the bench was no place for a woman." Voters thought differently, however, and Rosemary became a justice of the New York Supreme Court, holding this position until becoming a district judge and then circuit judge.

When Judge Kate Rosenthal opened her Syracuse criminal defense practice in 1983, there were no women handling homicide cases. "And most of the judges didn't think there was anything wrong with that," she says. "The bench was all male, they were all about as old as our fathers, and they couldn't imagine why we would want to do that kind of work." Kate saw things differently and spent two decades doing criminal defense work, including homicides and a death-penalty defense. Then she became one of the first female judges on the Syracuse City Court, where she served for twenty years before retiring when her term was up.

Judge Ava Shapero Raphael was the first woman elected as Surrogate's Court Judge of Onondaga County. She never imagined



Judge Minna Buck Judge Rosemary S. Pooler Judge Kate Rosenthal



Judge Ava Shapero Raphael Chief Susan Case DeMari

having a legal career, let alone becoming a judge. "It was the 1960s, and that meant becoming a teacher rather than going into law." She earned a master's degree in special education and taught in California and Syracuse. But her desire to go into law never disappeared, and when the youngest of her three children entered kindergarten, she went to SU law school. She began her career as a law clerk in Onondaga County Surrogate's Court, entered private practice and later became chief clerk of the Surrogate's Court. She then decided to run for surrogate judge. Gender again became an issue. "Regardless of party affiliation, it was very difficult in those days to overcome the 'old boys' club," Ava recalls. "I wasn't nominated by either the Republicans or the Democrats. The party bosses told me in no uncertain terms that I 'better not even consider running.' The 'ole boy' candidate was already picked. It was only the encouragement of a women's group to which I belonged that gave me the motivation to run for office. My WAD (Women

with Advanced Degrees) group said 'better go for it,' and I did. A group of both Republican and Democrat women lawyers passed petitions to get me on the ballot and then formed a grassroots effort going door to door to get me elected." After two years on the bench as Surrogate Judge, Ava was appointed Acting Supreme Court Justice, serving until 2017. She was recently honored by Access to Justice for her work in creating a do-it-yourself program for unrepresented litigants that simplifies small estate matters.

When Susan Case DeMari was appointed chief deputy of the Civil Department of the Onondaga County Sheriff's Office, she became the first female department chief in the history of the department, which dates back to 1794. Reflecting on her position, Susan says, "Being in a leadership position that historically has always been filled by men, it is my hope that women will follow my lead and strive to pursue positions of rank in law enforcement, not only because they can, but because they are strong, able and qualified to do so."

Two Decades of Service Safeguarding Our Community

Susan Case DeMari was not only the first woman but also the first Jewish chief deputy of the Onondaga County Sheriff's Department, but her work on behalf of the Syracuse Jewish community has been ongoing for twenty years. The Jewish Federation of Central New York has been ahead of the curve in addressing security issues, thanks to Susan. She became the Community Security Liaison in 2000, long before the nation realized how necessary it was to be proactive in safeguarding our Jewish institutions. She worked assiduously, first as a volunteer and then as a Federation professional, to create partnerships between community houses of worship and Jewish organizations and federal, state and local law enforcement agencies to assure a safer and more secure Jewish Central New York.

"We have been able to establish lines of communication, protocols and training sessions that are effective," says DeMari. "Everyone now stands fully behind the goal of making the community a safer place in which to worship and be Jewish." She has emphasized the establishment of a coordinated and unified approach to critical safety and security needs, embracing a culture of security awareness, preparedness and disaster response. Working with the national Secure Community Network, proactive and reactive protocols have been established. Susan is the point-person who works with law enforcement on behalf of the Jewish community, and she has developed the ability to be in contact with law enforcement partners 24/7.

"Because Jews have increasingly become the targets of extremism and violence," noted Federation President/CEO Michael Balanoff, "we are compelled to think strategically about security. The leadership of Jewish Central New York has taken a proactive stance with respect to awareness, preparedness and resiliency. Susan DeMari's work has been invaluable in this regard." Neil Rosenbaum, Federation board chair, commented, "We are fortunate that the community has come together for a mission of such critical importance and has a professional of the caliber of Susan DeMari working on our behalf."

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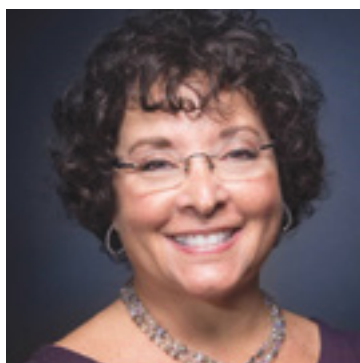
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Jewish Women in Leadership - Why I Do What I Do



Marci Erlebacher

Executive Director,

Sam Pomeranz Jewish Community Center

I once read that Jews were a people of stories. We tell them and use them as learning tools. This is not different with my story. I am not a Syracuse native, but an import. I met my husband Mark in Miami, but he had a dream of moving back to Syracuse to start a medical practice. To me, Syracuse was The Big City. I grew up in the foothills of the Catskills. While many people

think of this region as being Jewish -- it is not. It swelled with Jews in the summer months with hotels and bungalow colonies catering to New York City Jews.

I was the only Jew in my class my entire life, so of course I served as class treasurer, because everyone knows about Jews and money. I was asked questions like, "Where do Jews keep their horns?" I never knew what a Jewish community was all about and never experienced a Jewish Community Center. Growing up in the Catskills, I felt starved for a Jewish community to identify with.

Moving to Syracuse, I was overwhelmed with what a Jewish community could be, with multiple synagogues and Jewish institutions. I would think how easy it was to be a Jew in a place like this. I was excited to start my life in Syracuse and to raise a family in this wonderful vibrant community.

But that is not what launched me into my Jewish life. Thirty-four years ago, with an 11-month-old in the backseat of my car, I had a near-fatal car accident. During my rehabilitation, I had a lot of time to think. One nagging thought that wouldn't go away was: if I had died in that car accident, what would my obituary look like?

priorities for their children's education. They were clearly defined and immutable and, aside from our health and safety, nothing was more important, even if it meant paying tuition in addition to their school taxes.

In 2018, after retiring from a nearly 40-year career in public education, I was asked to take the leadership role at SHDS. From a religious standpoint, I did not feel qualified for the job. In the 1960s, Reform families did not typically pursue a *bas mitzvah* for their daughters. My formal Jewish education ended with my confirmation. My treasured three years in NFTY strengthened my connection to Judaism but more socially than academically. I quit "Beginning Adult Hebrew" in my 40s because it was too difficult, but I wanted to help SHDS if I could, so I agreed.

Now, starting my third year at the Syracuse Hebrew Day School, I do not think there is a more ardent champion for our gem of a school. SHDS is a distinctive educational environment where Jewish and non-Jewish children flourish. I marvel at our young students learning not only the general education curricula but Jewish studies and Hebrew, too. When a six-year-old reads a book in Hebrew and translates it into English, I am truly amazed at what this school teaches. Learning about the history of our people,

How would people remember me? What mark would I have left on my community? Why did God save me from dying in that car accident? And since He did, what would be my purpose? I had months to ponder these questions. It was as if I had a chance to be reborn, to redefine who I would be.

When my rehab was completed, I launched myself into communal life. I had been an active lay leader of the JCC for three decades. In 2001, I became the executive director. Despite the hundreds of challenges that I face daily as a Jewish professional, I would not trade one day of this experience. I found my Judaism through my work. I learned many facets of my religion and what it truly means to be a part of a Jewish community. I learned all of this by giving back, by being of service."

how to analyze and question what is taught, how to argue intelligently, how to challenge and not accept things on blind faith—those are Jewish teachings. Making thoughtful choices about how to operationalize those Jewish teachings and our values is what defines us, and is what guides the educators at SHDS. It is how we honor those who went before us and made sacrifices so that we can live Jewish lives today.

I believe that parents should be able to choose alternatives, as my parents did, if the public schools do not provide what their families need. Now that I fully appreciate SHDS's vital role in our community, I believe that if every family in our Jewish community knew what their children could learn at SHDS, they would choose it for their education, and that it is my Jewish obligation as a school leader to support families making that choice."



Jillian Juni

Executive Director, Syracuse Hillel

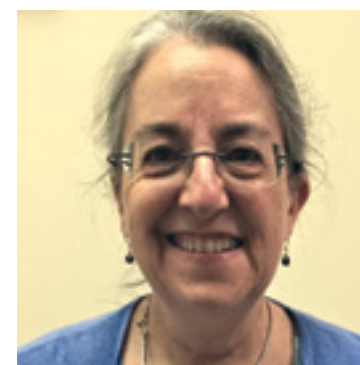
I love Hillel, and I love New York. I grew up in the suburbs of New York City, with a strong Jewish background my entire life. I went to URJ Eisner Camp, was a regular at my home synagogue and was involved in NFTY. All this set the foundation for me to grow at Rutgers Hillel. I learned that there are many ways to be Jewish, tried many of them and realized that I could create a beautiful and evolving Jewish life for myself. The staff at Hillel welcomed me, mentored me, and lifted me up as a valued leader. I met the love of my life at Hillel.

When given the opportunity to work for Santa Barbara Hillel, I took it. I thought it would be a great place to build my professional skills, but it turned out to be so much more. Hillel is a movement made up of professionals, students and lay leaders who all strive to create positive campus climate and experiences for Jewish students on campus. It is a movement of dedicated individuals, inspiring the Jewish future. Hillel invests in its people. My colleagues became my friends and my family.

When considering moving back from California to New York, I hoped to stay in Hillel. When someone first suggested that Syracuse would be a great fit for me, I laughed, assuming that the snow and upstate feel would be too big an adjustment. The more I researched, however, the more I was hooked.

I am proud to be Syracuse Hillel's Executive Director. Hillel is often called a "Jewish home away from home." For me, Hillel is much more than that. Our staff has the privilege of guiding students as they make the journey from their Jewish home to their next Jewish home. Students have an opportunity to do and experience new things in a community that is different from the community where they grew up. With roots planted in the ground, their trees grow at Hillel and when they graduate, leaves sprout and flowers blossom. Hillel is a preparation point which helps mold young adults into adults, enabling them to be active participants in the Jewish communities that welcome them.

I do this work because it is important and personal. I get to advocate on behalf of Jewish students, create welcoming environments for exploration and development and engage with young minds who simultaneously challenge and embrace ancient tradition. The work is dynamic and energizing and I am so grateful to be part of it.



Judith Huober

Director, Syracuse Jewish Family Service

The pain which I've experienced as an often-non-conforming individual in the rub and flow of Jewish community has informed my life and work, and my growth within Jewish communal service has fostered meaning and purpose. My Jewish life and career are built around the often constructive but undeniably stressful tension – in Judaism as well as more generally – between the individual and the community.

I grew up, before divorce became common, as the daughter of a divorced woman whose culturally Jewish (but not observant) and fractious family cared for her and us three kids even when there seemed to be no place for us in

the Boston Jewish community, which was typically oblivious to our atypical circumstances, sometimes unfeeling and often cruel. My Jewish education was weak and my relationships with other Jewish kids were strained by our financial and familial differences. What little I was called on to do Jewishly seemed dreary and a matter of social obligation.

Leaving for college, I identified Jewishly but was not easy in my identity, and definitely not easy with the tension between my individuality and communal ways. To my surprise, once there, I gravitated to a group of Jewish friends who assumed that their Jewish experience and identity were theirs to make. Together with them, I discovered that attending services were responsible for organizing and carrying out, performing social and religious *mitzvot* we had to choose, arrange and account for, studying history and tradition and making its relevance our own responsibility was a Judaism that offered me something, instead of just making demands.

Threshing out my Jewish identity as

an individual within the greater community became a lifelong pursuit for me, albeit one that I carried out idiosyncratically: getting bachelor's and master's degrees in German (and making the story of the Holocaust my own), marrying a non-Jew and partnering to raise three Jewishly-identified children, studying and learning Jewishly, participating in a wonderful *havurah*, serving on my temple's committees and board and teaching in the religious school and building an almost 25-year career in professional Jewish communal service.

I love Syracuse Jewish Family Service, my agency home for the past 10 years. With deep awareness of acting to save a universe with each soul we assist, and helping each soul adhere to and draw strength from the framework of communally-determined *derech eretz*, we maintain sensitivity and dedication to individuals who struggle with personal dignity, identity and needs in the context of larger groups. I have never felt so Jewish or so privileged as an individual as when I advocate for and work with individuals, family groups and organizations to heal and become more fully both themselves and aspects of a greater whole.

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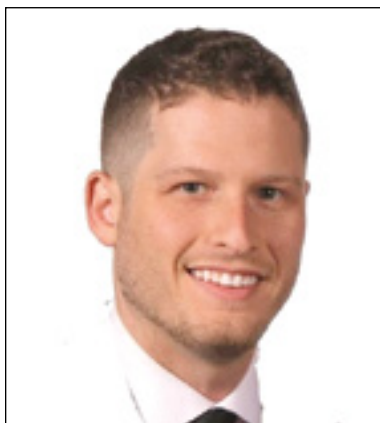


Not All HEROES Wear Capes

Federation's Super Hero Super Sunday featured a variety of masked, caped and fanciful super heroes, but as our emcee Arel Moodie frequently reminded viewers and participants, not all heroic deeds are done by fictional characters. The *JO* is pleased to share with readers news of some wonderful young people who grew up in our community and who are now doing amazingly heroic work in other parts of the country.

Jackie Martin is a staff photojournalist with the Associated Press. Born in Syracuse, Jackie attended the Syracuse Hebrew Day School, the Epstein School and graduated with honors in 2001 from the Rochester Institute of Technology. For the AP in Washington, D.C. she covers a diverse range of topics from the President and Congress to the National Spelling Bee. Her work has been honored with awards from the White House News Photographers Association, and the National Press Photographers Association. Jackie is the acting director of Women Photojournalists of Washington (WPOW, a non-profit that educates the public about the work of female photojournalists. People don't generally associate a photojournalist's role with danger, but the insurrection at the capital demonstrated that there are times when bearing witness to events can be very risky, especially as in this case, when people are inflamed not just against the government but against the media." Although Jackie was never in danger, she has taken an active role in providing emergency protective gear for her photojournalist colleagues.

Dr. Daniel Blatt, a Pediatric Infectious Diseases physician at Norton Children's Hospital in Louisville, Kentucky is working to find effective treatments for a new type of illness, called Long-COVID, that affects children who received a confirmed or suspected diagnosis of COVID-19 and who suffer fatigue, body ache, headache and loss of smell and taste for months afterward. "It was very easy to see there was an uptick in children who had these symptoms," says Dr. Blatt. Dr. Blatt, a Central New York native and graduate of the Syracuse Hebrew Day School and the Epstein School, notes that health professionals don't have a lot of experience with this syndrome, but his new clinic is working to change that, providing pediatric infectious disease professionals to work one-on-one with patients. "We have people who have as much experience as anyone dealing with COVID," he notes. "That should give some solace that, if your child is sick, we will help take care of them."



Dr. Daniel Blatt

Owen Reckess is 12 years old. He is participating in a Pfizer/BioNTech clinical trial at Upstate Medical University evaluating the safety and performance of a potential vaccine against COVID-19. The randomized, placebo-controlled and observer-blind study is being conducted by Upstate's Institute for Global Health and Translational Science. The testing of adolescents ages 12



Jackie Martin



Owen Reckess

to 15 is designed to ensure an effective vaccine for children to prevent them from getting sick and spreading the virus to more vulnerable populations.

Some of the participants in the study receive a vaccine and others get a placebo. "I decided to do the Pfizer Covid-19 Youth trial for a couple of reasons," said Owen, who had to make a two-year commitment to the study. "I have heard a lot about vaccine trials being held before and how revolutionary those vaccines have become. I wanted to become part of history, and have a say in the most important thing (COVID-19)

that has happened this year and last. I knew that they needed kids ages 12-15 to do the trial and since I am healthy and fit all of their criteria, I jumped right on."

Volunteers are required to provide blood samples up to two years after receiving the vaccine/placebo and might be seen up to ten times during the study period. The two-year time frame for the study allows researchers to assess the safety and long-term immune response. For seven days after receiving the placebo/study vaccine, participants must complete a daily e-diary recording any specific reactions.

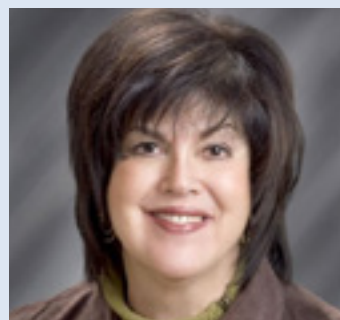
Owen added another important factor in his decision to participate in the trial. "My Jewish ancestry influenced me a lot in making this decision. My great-grandma, Sarah Tuller, who passed away last year, was a Holocaust survivor. She would have loved that I was doing this and that I was helping further along science."

Errata

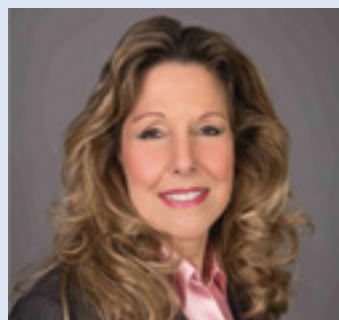
The photos of Cheryl Schotz and Barbara Miller were left out of last month's story about Jewish realtors. The real estate story was sponsored by RAV Properties. The *Jewish Observer* regrets the errors.

Cheryl Schotz, a leader in the Jewish philanthropic community, is also a leader in the real estate community. She is a relocation specialist, helping people new to the area get acclimated and find services. The new Jewish client who moves to the area is especially fortunate if Cheryl is their realtor because she is very knowledgeable about what the area has to offer. She serves on the boards of the Federation, the Jewish Community Foundation and Menorah Park. If she doesn't know the answer to a question, "I will do the research to find out where they can connect." Cheryl is also a new construction specialist, buyer/broker specialist and first homeowner specialist at Howard Hanna. "I love helping clients find their dream home and introducing them to the wonderful opportunities afforded us in this area." She loves meeting new people and never gets bored. "Every deal is different," she says, "and I adore negotiating."

For Arquette Realtors' Barbara Miller, nothing is



Cheryl Schotz,



Barbara Miller

more satisfying "than knowing my clients are happy, and that I have helped them successfully reach their goals." She has a quarter-century of experience in the purchase and sale of residential real estate in the eastern suburbs of Syracuse. Barbara is particularly interested in architecture and old historic homes and loves "to showcase the beauty and history of these homes." Over the years, she has helped numerous Jewish families through the process of buying and selling a home. Her appreciation of tikkun olam, "the need to be responsible for the welfare of my community," has influenced her in one specific way: "Finding group homes for special needs children has been a very gratifying experience for me, and I hope to continue to be involved in this special and meaningful goal."

» Community Businesses

The *Jewish Observer* is proud to feature businesses owned by members of our community. This column is generously sponsored by RAV Properties.

Dalton's American Decorative Arts

Dalton's American Decorative Arts is located at 1931 James Street in a nicely-decorated but unprepossessing building on a not-well-traveled portion of James Street in the Eastwood neighborhood of Syracuse. You are not likely to be walking past it any time soon. Should you stumble upon it by accident, a most unlikely occurrence, you might be quite taken with the beautiful furniture pieces you see through the windows. Should you be tempted to enter with the thought of making a purchase, be aware: this is not your average antique shop or furniture store. "I just sold a piece for \$2,200 this morning to a customer in California," says David Rudd, Dalton's founder and CEO, "and a customer in Wellesley, Massachusetts just called about this \$4,500 table."



Dalton's is the home of high-end, museum-quality, incredibly beautiful antique furnishings and decorations. Pieces carry discrete price tags in the thousands with some affordable pieces as well. A visitor exclaimed at the beauty of a revolving desk by Charles Rohlf, which was listed at \$98,000. "This should be in a museum!" "Most of his pieces are," replied David, who is extremely knowledgeable about the history of the items Dalton's sells and the historical period in which they were created. Having fallen in love with their first piece of Stickley furniture many years ago, David and Debbie Goldwein, husband and wife, now offer both beginning and experienced collectors carefully-selected original-condition furniture, pottery, photography, art and metalwork. Their clients are not only local. Most are from around the country and benefit from David's unique combination of experience, knowledge of forms, discerning judgment and the finest selection available.

Dalton's specializes in works from the American Arts and Crafts Movement that ran from the 1890's to approximately 1920. Gustav Stickley, L&J Stickley, Roycroft, Limbert, Rohlf and other producers of mission oak furniture are the focus of this unique shop since its founding four decades ago. David and Debbie display at shows in major cities, loading up a big truck and staging their displays with precision and aesthetic appeal. Nothing is jumbled or hodgepodge at Dalton's. Their well-photographed inventory can also be seen on their website www.daltons.com.

David Rudd and Debbie Goldwein had separate careers, but when their private collecting grew into the opening of this unique gallery in 1981, their careers began to merge. They now share equally the responsibilities of operating the gallery. David has been a private consultant to several major east coast auction houses, is a regular contributor to *American Bungalow* magazine, is past president of the Central New York Arts and Crafts Society and currently serves as president of the board of the Gustav Stickley House Foundation. Debbie previously served on the board of the Stickley Museum at Craftsman Farms in New Jersey. As CFO of Dalton's, she ensures the stable operation of the gallery on a daily basis and contributes to Dalton's position as one of the most trusted and experienced sources for Arts and Crafts objects in America.

Smith Housewares and Restaurant Supply

The aroma encompasses you the minute you set foot in the store. For a coffee lover, it's like heaven. Hyman Smith Coffee is a division of Smith Housewares and Restaurant Supply, a 127-year-old 5th generation family business that recently moved from a nineteenth century building on Townsend Street to 3140 Erie Boulevard East. Its owner, John Kuppermann, is the great-grandson of Smith's founder, Hyman Smith, who began the business selling kitchenware from a horse-drawn cart between Syracuse and Utica back in 1894. John's great-great-grandfather and great-grandfather then moved the company to a storefront in their home on Grape Street and eventually to the Townsend Street building, where it thrived since 1946.

If you like to cook and have a limited budget, watch out! Smith Restaurant Supply has everything – and we do mean everything – that you could possibly want to cook with, all of the finest quality, reasonably priced, in every imaginable size and all begging to be taken home to your kitchen where you could create the most amazing dishes. Approximately 18,000 items in inventory are contained in its public showroom.

Smith's is a versatile company with many departments. They carry small appliances, cookware and bakeware, home brewing and bar supplies, pizza & pasta-making supplies, glassware & dinnerware, cutlery, cake decorating supplies along with cake boxes and cupcake containers in a wide variety of supplies, and much more. There is also has a unique vintage section named Smitty's Curiosities where you can find Onondaga Pottery, Syracuse China, Fiestaware, Pfaltzgraff, crystal among other finds.

And then there's the coffee. John Kuppermann is a passionate enthusiast about well-crafted coffee and has over thirty years of experience



in the field. "Our family business isn't just a coffee experience," he says, "It is a cultural experience. In a world of diluted coffee and trendy lattes, Hyman Smith Coffee has been providing CNY with freshly roasted coffees from all over the world for 36 years. We offer exquisite flavors with our specialty coffees, coffee brewing and preparation supplies, and accessories." The company has become one of the premier individual and commercial suppliers of coffee throughout Syracuse and the surrounding 50-mile radius. "Our family business isn't just a coffee experience," says Kuppermann, "it is a cultural 'Signature Coffee Blends that Invigorate the Senses Experience.'"

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From your friends at the
Jewish Observer
of Central New York

Passover in Other Times and Places

Passover is one of Judaism's most important and significant holidays, filled with customs and traditions that vary from country to country, family to family. In the 21st century, it is easy to forget how difficult and even dangerous it once was for Jews to celebrate Passover. During the Spanish Inquisition, for example, those who secretly "celebrate the festival of unleavened bread, beginning by eating lettuce, celery or other bitter herbs on those days," if discovered, were arrested, tortured and often put to death. Today few Jews face this kind of risk when preparing for their seders, but when the *JO* asked some of the members of our community about the Passovers of their countries of origin, we got a stark and sober reminder that we can never really take freedom for granted.



Tamara David was born in Rumania. She left when she was eight years old. "I did not know I was Jewish," she recalls. "There were no customs. My great-grandparents were religious, but war and communism had no connection to religion. I have no memories of any holiday. We never had a seder until I made it. I wanted my child to have memories and roots." She started to learn about Judaism when she got married and worked in a day school in Montreal. When her daughter was born, "I wanted customs and traditions. My in-laws celebrated with us. My only old family custom is my mother-in-law's sweet meat dish for *Rosh Hashanah*." **Joe David**, Tamara's husband, was also born in Rumania. His memories are, if anything, even harsher. His Passover tradition was to eat whatever his mother was able to find. "You lined up and hoped there was something to buy."

Orit Antosh grew up in Ramat Chen in Israel and came to the United States in 1989. She learned to cook from her Grandma Miriam Neiman, who was a Holocaust survivor. She and Orit's Grandpa Nathaniel came to Israel after the Holocaust from Hungary. They came with nothing and opened a breakfast and lunch restaurant in Tel Aviv at which David Ben Gurion loved to eat. For Passover, Orit enjoys making *charoset* according to a variety of ethnic recipes from around the world. "It brings a great sense of traditions, variety of ingredients, aroma and a sense of belonging," she explains. Orit shares some of her recipes (translated from Hebrew) with *JO* readers in memory of her grandparents and suggests that "a great way to serve the *charoset* is by making small balls and rolling them in crushed pistachios, crushed peanuts or coconut flakes and putting them on endive."



Lucy Kleiner grew up in Ukraine. Here is her story, in her own words: "Growing up in the former Soviet Union, I knew very little about Passover. I was born in the city of Lviv in Ukraine, where lived people of different ethnicities and faiths: Ukrainian, Russian, Polish, Jewish, Armenian and others. The population of Lviv in the early fifties of the previous century was around half a million. There was a Catholic cathedral in the downtown, a few Eastern Orthodox churches and one synagogue (which was closed later). However, none of the religions had many followers, especially among younger people. Grandma attended the synagogue once a year, for Yom Kippur. My parents worked, and their jobs would be in danger if they were seen at the synagogue. The legal government holidays were the New Year, the International Women's Day (March 8), the Day of Workers' Solidarity (May 1), and the Day of October Socialist Revolution (November 7). Religious holidays were not officially celebrated and practically prohibited.



"All that I remember from my childhood about Passover is a tribute to my grandmother Klara, the only one of my four grandparents who had survived the Second World War. I knew that Passover is a holiday of spring and rebirth and it happens around Easter. It was not in the calendar and you would not hear about it in the news. The same was true about Easter. But the older generation knew the dates. On Easter, our old neighbor, Galina, would bake a round *babka* (egg bread with raisins) and take it to the church. Grandma would get together with Jewish women at somebody's house to pray and would manage to get matzos. Matzos were baked at a friend's house. One day, Grandma took me to a little matzo bakery in her friends' basement. I do not think it was a legal enterprise because I was told to be quiet about it.

"I saw a short moving conveyer belt with a thin layer of dough on it and some device, resembling a sewing machine, making small holes in the dough. In our apartment, matzos would be kept in a white cotton pillowcase and placed on top of a square ceramic gas heater that heated my, my sister's and Grandma's common bedroom. Chicken soup with *mandlen* was usually cooked for Passover and, of course, homemade gefilte fish. The gefilte fish was made from carp. Grandma would trust me to chop the fish flesh with a special round knife with a wooden handle. She also baked a delicious honey cake, allowing me to mix the dough.

"My husband, I and our two-year old son emigrated to the United States in 1979. With happiness, we started to attend a synagogue and gained some knowledge about the Jewish holidays and our religion. My parents, sister, and Grandma joined me in Syracuse in 1981. It was a happy reunion. Grandma was too frail to attend services. She dreamed to live to attend my sons' bar mitzvah ceremonies but was terminally ill in the hospital at that time. The last wish she conveyed to me was to be buried in a Jewish cemetery. Grandma passed away in 1991 and was laid to rest at the Beth Sholom cemetery. I continue to visit her and share with her my joys and sorrows."

- Lebanese Charoset**
- 3 apples, grated
 - 3/4 cup hazelnuts
 - 1/2 cup pecans
 - 1 t cinnamon
 - 1/4 cup marsala wine
 - 2 T honey
 - 10 dried figs
 - 1/4 cup maraschino or candied cherries
- Grind all ingredients in a food processor until a uniform puree is obtained. Add grated apples and store the mixture in a jar in the refrigerator.
- Yemenite Charoset**
- 30 dates without seeds, finely chopped
 - 10 dried figs, finely chopped
 - 3/4 cup mix nuts, chopped
 - 1/2 cup almonds, chopped
 - 3 T sesame seeds
 - 1/2 t ground ginger
 - 1 t cinnamon
 - 1/2 t ground cardamom
 - 1/2 cup sweet red wine
- Mix all ingredients well except the wine. Then add wine gradually until a uniform mixture is obtained.

Continued »

Passover in Other Times and Places



Anick Sinclair's father, Rony Sabah, was a diplomat with the European Union, and Anick grew up in various African countries depending on his postings. Now retired in London, Anick's father helped her remember some of the customs of their Passovers: "Our family hails from Egypt. We were asked to leave in the aftermath of the Suez war in 1956. Both my parents came from Sephardi background. Passover has strong traditions and customs, some of which were observed prior to the festival. In the month preceding Passover, the kosher butcher would isolate the animals and fowl earmarked for slaughter. These animals would not be fed any food prohibited during the festival. In the weeks preceding the seder, the women of the family – aunts and grandmother – would gather in our kitchen to clean the rice. They would sit round the table, each wearing a clean apron. A heap of rice would be tipped in the middle of the table. The ladies would remove, by hand, any impurities such as small stone, rice

husk, etc. These impurities would be dropped in the apron stretched between the knees. (It should be noted that rice is not one of the grains prohibited during Passover. There are five such grains namely wheat, barley, spelt, rye and oats. *Ashkenazim* do not eat rice because in eastern Europe rice was transported with wheat, and in order to avoid running the risk of inadvertently eating wheat, rice was banned.)

"Others customs were observed at the seder table. The shank-bone is a whole unbroken L-shaped lamb bone. *Haroseth* is made of dates to produce a reddish, ochre-coloured paste which resembles more closely the colour of the earth in Egypt, which our forefathers used to make bricks during their period of slavery. After reciting the *kiddush* and the opening blessings, the *afikoman* is hidden. At this point the remaining whole matza is wrapped in a cloth to look like a bundle. The bundle is then passed in turn to each individual. He/she would be asked to answer two questions: Where do you come from? Egypt. Where are you going to? Jerusalem. This was to emphasize the element of the journey, since as mentioned in the *Haggada* we each individually, in ourselves, must feel as if we actually left Egypt. One minor custom related to eating the eggs. These were eaten after the second seder and primarily reserved for girls of marriageable age as a good omen for future nuptials."

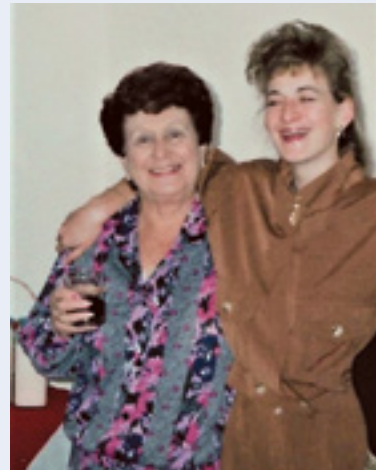
Diane Sacks was born and raised in Johannesburg, South Africa, with a large and loving family. "Although we did not follow kashrut guidelines in our kitchen, we had a traditionally Jewish upbringing. My parents and grandparents, were born in South Africa, except my grandmother on my mom's side, who was born in Poland. Her family was part of the approximately 35,000 Lithuanian Jews who moved to escape pogroms back home.

"Granny Reg brought with her the Ashkenazi food traditions. I have the fondest memories of our family joining for the *chagim*. Granny Reg, the matriarch, would herd us into the kitchen days before to help with the preparation. On Passover, the menus would include the traditional chicken soup and *kneidlach* (matza balls), many different kinds of herring, *p'tcha* (calf's foot jelly), fish dishes, brisket, roast potatoes and homemade desserts. Everything was handmade on Passover because there was no other option. There were none of the *kasher l'Pesach* products manufactured today. In fact, my mom instilled in us the belief that during Passover, we did not have cold drinks (soda), sweets (candy) and certainly no cakes. My mom would buy Liqui-fruit, fresh juices in various flavors. For me, this belief made Passover more meaningful because of the 'sacrifice' that we would make and the dishes that we would only make and eat during this *chag*.

"Apples are used in many dishes during Passover. They are added to sweeten the traditional *haroset* and add sweetness and crunch to various herring dishes as well. Many of the dishes included in the Passover meal included fish: chopped

herring, pickled herring, Danish herring, pineapple herring. Many kilograms of hake were turned into gefilte fish, fried fish, fish cakes (a fried version of gefilte fish) and a dish called mock crayfish (similar to lobster salad).

"I remember my mom roasting



the shank bone and burning the shell of a boiled egg to include on the seder plate. With the meal prepared and the tables set to perfection with all the traditional Passover trimmings, our very large family would sit together as my dad led the seder. Grandparents, parents, siblings, aunts and uncles, cousins and friends enjoyed listening to the story, reciting the four questions and of course searching for the Afikomen. I feel a touch of nostalgia in the pit of my tummy as I remember these family occasions and appreciate the traditions."

JCC Preschoolers Battle the Winter Blues

When the winter weather is bad, one thing that can help lift spirits is to learn something new. That's exactly what the preschoolers in Classroom 8 at the JCC of Syracuse's Jerome and Phyllis Charney Early Childhood Development Program did recently. The class got to explore the fascinating world of oceans and sea creatures through a variety of hands-on and interactive stations. From touching and squeezing slime (non-toxic, of course) to painting pictures of dolphins, the students interacted with underwater worlds in creative ways without ever leaving their classroom.

The JCC's Jerome and Phyllis Charney Early Childhood Development Program is a comprehensive childcare facility and preschool rooted in Judaic teachings and traditions, serving infants six weeks old through pre-K children. Registration is currently open for the 2021-2022 school year. **For more information and to schedule a tour, call 315-445-2040, ext. 120, or visit www.jccsy.org.**



From left, Naomi Rosenberg, Kendall Brescia and Milania Sarno work together to paint in the outline of a dolphin mural.



Gavin Schloss digs deep into comforting sensations of the sand and seashells sensory box.



Olivia Iorio discovers the wet, clammy and calming sensations of blue slime.

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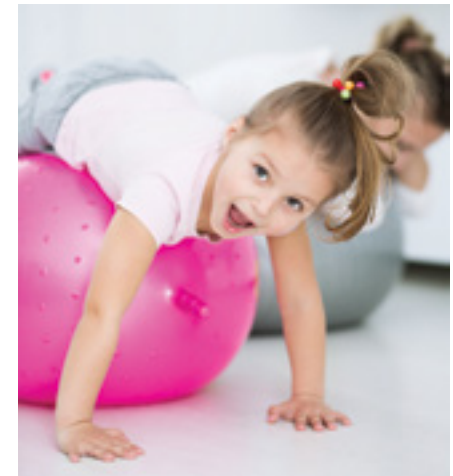
JCC Kids Sports Classes Start Mid-March

As places and activities continue to reopen from the coronavirus pandemic, the Sam Pomeranz Jewish Community Center will soon be offering another round of classes aimed at getting boys and girls physically active.

Weekday gymnastics and other sports classes for kids this spring will be starting up the week of March 22 and run through early-June 2021, at the JCC. The classes are open to the JCC's enrolled early childhood program preschoolers and to local school-age children in the community.

"We continue to offer many great classes for kids of all abilities in a safe and healthy manner," said Sherri Lamanna, JCC director of gymnastics, dance and preschool physical education. "We follow all CDC and New York State health and safety guidelines while making it fun for the children to learn and sharpen their skills."

The preschool classes have been open only to JCC early childhood program preschoolers since the fall due to the coronavirus. Registration is by classroom in order to keep groups of children separate. School-age classes are open



to children from any surrounding school district. All school-age students must undergo a health check before each class, wear a mask and follow strict health and safety guidelines while attending class.

Enrollment for all classes is currently open and will continue through the start of each class. JCC membership is not required for school-age classes, however members receive a discount. **For more information about the JCC's classes for children, contact Sherri Lamanna at 315-445-2040, ext. 126, or slamanna@jccsy.org, or visit www.jccsy.org.**

JCC Staffers Certified to Provide CPR Training

The Sam Pomeranz Jewish Community Center no longer has to rely on outside organizations to bring cardiopulmonary resuscitation (CPR) and other health training classes to its employees.

In January, the JCC's Pamela Ranieri, director of children's programming, and Amy Bisnett, associate director of children's programming, became certified to provide infant, child and adult CPR/AED training as well as first aid training. This will allow the JCC to train its current staff and any new employees more easily going forward.

"I am delighted that we can now train our own staff on a variety of emergency and life-saving techniques," said JCC Executive Director Marci Erlebacher. "This will be very helpful in getting more of our staff certified while also saving time and money. We can also open up our trainings to outside individuals to help serve the community's needs. It's a win-win situation for the JCC, our members, visitors and the community."

In addition, Ranieri and Bisnett are certified to teach a babysitter's class and basic life support CPR/AED. They also successfully completed an extra course allowing them to train JCC summer camp staff in professional rescuer infant, child and adult CPR and first aid. Another JCC staffer, Taylor Roadarmel, head lifeguard, has been certified to provide lifeguard training. She will soon begin training all of the JCC's new and returning lifeguards for this upcoming pool season.

"It's reassuring that we now have so much more control over how and when we can provide such important training to our own staff," said Ranieri. "Even with so many unknowns still out there due to the pandemic, at least we know that our CPR training is covered going into this summer."



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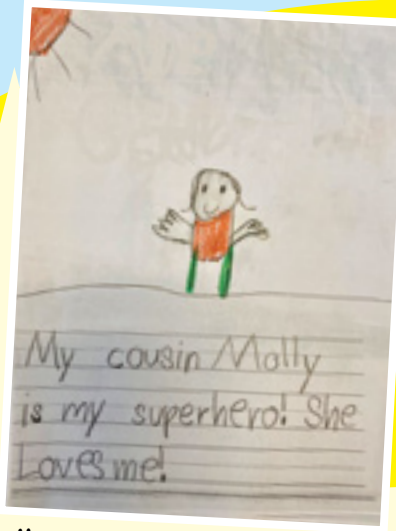
coppenheimer@buffalopree.com

★ First Grade SUPERHEROES ★

Kids value kindness. Asked to nominate their Super Heroes for Super Hero Super Sunday, the students of Ms. Yvonne Fix's first grade at the Syracuse Hebrew Day School did not turn to the world of cartoons and movies. Instead, they drew pictures of those who exemplify compassion and consideration. In a world too often filled with anger, hate and violence, perhaps we all need to listen to the voices of children who echo Rashi's words: "The world exists for the sake of kindness."



My parents are my superheroes! They save lives! They are both doctors. (Eliana)



My cousin Molly is my superhero! She loves me. (Abe)



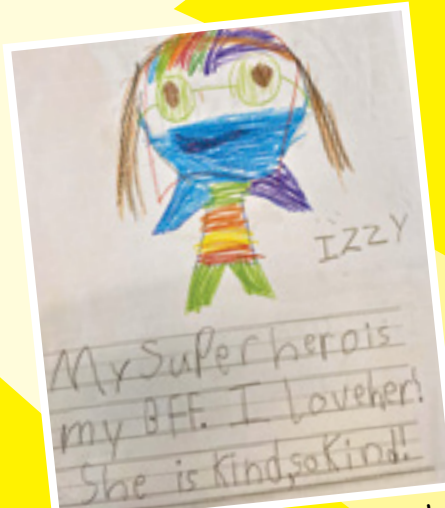
My superheroes are my two best friends Bella and Rose. I love them. (Lyra)



My super hero is my Mom bee cuz she is kind and loveing. (Izzy)



My super hero is my neighbor Miss Anne. She sews Barbie blankets for me. (Violet)



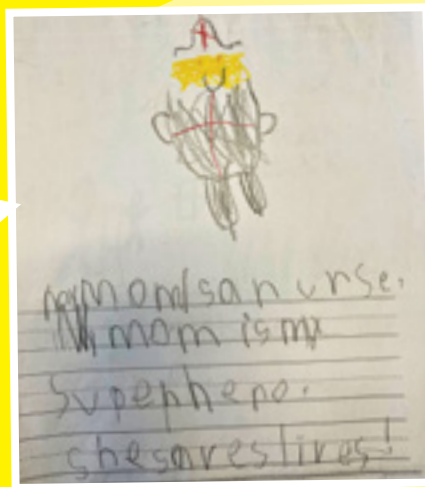
My Super hero is my BFF. I love her! She is kind, so kind. (Danya)



Carlin is my super hero. He makes fun messes for me.



Izzy is my superhero because she is kind and loving. (Lielle)



My mom is a nurse. My mom is my Superhero. She saves lives! (Reuben)



My parents are my super heroes! They keep me safe. (Grace)

» SHDS Alumni Profiles

Samantha Levy, SHDS '10

Samantha Levy has always had a lot of energy, so it is no surprise to those who know her that she has accomplished so much in her 22 years. She graduated from Johns Hopkins University with a degree in political science and a minor in economics. While an undergraduate, she was a cross country and track and field athlete with the university's cross country national championship team, earning many records and becoming a two-time All-American. She also participated in a range of internships including the Borgen Project, a nonprofit fighting global poverty, where she lobbied and built support for poverty-reduction and education legislation in Congress; Tzav Pius in Jerusalem, where she wrote several successful substantial grant applications and RippleMatch, where as a growth marketing intern, she strategically assessed performance metrics to help design new growth strategies for the company.



Sam then took a position as an intern in the office of the Maryland U.S. Senator Chris Van Hollen, and was asked to stay on as a full-time staff assistant following the internship. She conducted constituent casework on both federal and local issues, advised veterans, immigrants and other constituents on federal case issues and completed wide-ranging project research and management including comprehensive guides for COVID-19 relief and resource assistance.

Currently, Sam is enrolled in Hopkins' School of Advanced International Studies pursuing a dual concentration master's degree in strategic studies and international economics. Her experiences in government

and her passion for the political arena led her to the defense and intelligence field. Sam clearly loves what she is doing. "Getting the opportunity to immerse myself in the wisdom of top officials and strategists has been the culmination of a lifetime of hard work and dreaming," she says.

Sam credits the Day School's "expectation of excellence" with bringing out "my competitive instincts and my drive to succeed. The environment served me well in the years after, not only academically, but personally and professionally." She also notes that "the personal touches of the adults at the day school had long-lasting impacts. I had a serious skiing accident when I was a student and was in a wheelchair for an extended period of time. The ability to come back to school was due wholly to the work of everyone there, and the care that was exhibited is just one example of the way in which the Day School conducts itself and helps to shape its kids for the future."

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IRVING WAGNER

January 7, 2021

Irving Wagner, 97, died January 7, 2021 at St. Joseph's Hospital. Born June 1, 1923 in Lithuania to David and Anna Wagner, he had been a resident of Syracuse since childhood. During his professional career he was a cattle dealer in Adams, NY. Irving was also a licensed real estate broker specializing in farms.

Irving met the love of his life, Louise, while she was a student at Syracuse University. They were married and made Syracuse their home. Irving was a member of Temple Adath Yeshurun.

Irving will forever be remembered for his love of his family, poetry, writing, golf, his wonderful sense of humor and his kindness. He was an adoring husband to his wife Louise of blessed memory. They had been married for 58 years when she died in 2008.

Irving is survived by his children Steven (Julie) Wagner, Randy (Arie) Guthartz and Susan (Michael) Levy; grandchildren Mikkel (Tom), Robyn (Robert), Joshua (Maria), Daniel (Stephanie), Rachel (fiance Mike) and Nicole (Steven); great-grandchildren Andrew, Mackenzie, Lily, Gracie, Olivia, Maya, Justin and Benjamin; and his dear companion Norma Maddy. He was also pre-deceased by his longtime companion Git Radin.

The family gives heartfelt thanks to his compassionate caregiver Joyce for her dedication and care.

Graveside services in Adath Yeshurun Cemetery were for the immediate family only. Contributions in his memory may be made to The American Cancer Society.

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RONALD WEINBERG

January 14, 2021

Ronald Weinberg, known fondly to his friends and family as Ron, Ronnie, Dad and Pop Pop, aged 68, passed away peacefully on January 14, 2021.

He was born in Brooklyn, NY on February 28, 1952 to William 'Bill' and Pearl Weinberg. Pearl was happy that he wasn't a leap year baby.

He met his wife Shelley in high school, and they were inseparable ever since, celebrating 47 years of marriage. He graduated from SUNY Buffalo and pursued his medical studies in Guadalajara, Mexico. He completed medical school in 1977 and returned with Shelley to Brooklyn, where they had their first child, Andrew "Andy," while completing his internal medicine residency at Monmouth Medical Center in New Jersey. They relocated to New Jersey where they had another son, Brian. Ron started his own private practice in Long Branch. He was a beloved internist for 38 years and retired in March 2020.

Ron loved music, historical novels, skiing and relaxing poolside with family and friends.

He was predeceased by his parents Pearl and Bill Weinberg and his brother, Mark Weinberg. He is survived by his wife, Shelley and his two sons Andy (and Carolyn) and Brian (and Craig), and his grandchildren Isabella, Gabriel and Aiden Weinberg.

In accordance with current health guidelines, a private graveside service and burial were held for the family in New Jersey.

In lieu of flowers, please feel free to donate to either the American Heart Association or Monmouth Medical Center.

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SHIRLEY MILLER KAY

January 27, 2021



The last member of a long-time Syracuse family, Shirley Miller Kay, died Wednesday of natural causes. She was 102.

The daughter of Morris Miller, an immigrant from the Russian empire, and Libbie Sebelowitz Miller, a Syracuse native, Shirley Hannah Miller was born in November 1918, a few weeks after the end of WWI. She had three older sisters, Charlotte, Neoma and Thelma, the latter two notably lived to be over 100, and two younger brothers, Raymond and David. Another brother, Charles, died in infancy.

They lived in the Wescott Street neighborhood, with a large extended family throughout Syracuse. Shirley attended Nottingham High School and was energetic, participating in theater, athletics and music and was active at Temple Adath Yeshurun, eventually joining the choir.

In the late 30s, Shirley met a transplant from Brooklyn, Emanuel Kay, a printer and newspaper editor. Manny and Shirley became engaged, but sometime later she broke it off. The beginning of World War II found Shirley Miller working for her father, a furrier on E. Jefferson Street. In March 1943 she decided to apply to join the newly formed U. S. Navy Women's Reserves known as the WAVES. They promised, for the first time, equal pay (and designer uniforms). According to the Herald-Journal, announcing her acceptance as the first woman from Syracuse, she had to have two pairs of oxfords, but had only one ration coupon. The Navy issued a special "No. 17" coupon for her second pair.

After basic training in Iowa, she was offered a chance to train recruits herself and was assigned to the U.S. Navy Training

facility in The Bronx, New York. Hundreds of newly-minted WAVES went through training under Specialist First Class, Shirley Miller. Discharged in late 1945, she ran into Manny in January. He had just arrived home from service in India. They were married in May.

With their two young children, they moved to the Washington, DC area, remaining there until they returned to Syracuse in 1970. During the time away, Shirley went to work at the University of Maryland as the office manager at the Counseling Center. For almost ten years, she was the first face a student in need might encounter.

A new job for Manny sent him to New York City and Shirley made plans to join him. However, Manny became ill and died in 1974. Shirley worked a variety of jobs, finally landing at Menter Real Estate, where she was the office manager for nearly twenty years. Once again, hers was the first face seen upon entering, always smiling and helpful.

In retirement, she was always lively and interested, even into her late 90s. She was active in the Temple Adath sisterhood and volunteered with various organizations. She spent winters in Florida with her sisters, exploring all that world had to offer. She even tried parasailing in the Gulf. Even when it was no longer easy to travel, she played bridge weekly at the Town of Dewitt and was a fixture at senior lunches at the Jewish Community Center, where she also often played Mahjong.

Shirley was extraordinary. She harbored no prejudice or animosity of any sort, treating everyone equally well. She had strongly-held opinions, but was unfailingly respectful and accessible, offering friendship to nearly everyone who wished to know her. Most people did.

Shirley is survived by her sons, Jonathan (Donna) of West Sayville, New York and Jeremy (Jennifer Perkins) of Syracuse and Silver Spring, Maryland, three granddaughters, Marissa, Victoria and Rebecca, numerous beloved nieces and nephews and her dear friend of over 86 years, Ina Menter.

Private services and burial for the immediate family were conducted in Beth El Cemetery. Contributions in Shirley's memory may be sent to Temple Adath Yeshurun Sisterhood, 450 Kimber Rd., Syracuse, NY 13224.

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TOBY NADEL

January 18, 2021



Toby Nadel, 86, passed away on January 18, 2021. Born in Linden, NJ to George and Anna Nadel, he had been a resident of Syracuse since 1956.

Toby was a graduate of the five-year program in architecture from Rensselaer Polytechnic Institute. He was a nationally renowned architect specializing in roofs. He loved his career and enjoyed sharing his adventures on the buildings he designed. He was a member of AIA, The American Institute of Architects. He was an example of excellence.

He was predeceased by his parents, his sister Martha, twin brother Eli and brother David. His family includes his wife Margarete, his children Jay (Phyllis) Nadel and Shari (John) Crouse; Margarete's children Christina (Mark) Rotondo, John (Selina) James and Elizabeth (John) Formoza, ten grandchildren and three great-grandchildren.

The family thanks the staff of the sixth floor at Upstate Community Hospital for the excellent care they provided.

Graveside services in the Fayetteville Cemetery were for the immediate family. Contributions in Toby's memory may be made to your local food bank.

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DAVID ISADORE STERN

January 22, 2021

David Isadore Stern, 66, succumbed to COVID-19 on Friday, January 22, after a short and heroic battle.

He was born November 18th, 1954 in Utica, NY to Marilyn and Jack Stern. He spent his life in Utica amongst friends and family. He went to JF Hughes grade school and graduated from Utica Free Academy. David worked at Tahan Furniture for more than 25 years always exemplifying loyalty, dedication and honesty.

David, aka "The Commish," was also an avid and accomplished golfer and bowler. He was an inductee to the Utica Bowling Hall of Fame. He enjoyed the sport with friends, his brothers and, most of all, his nephews. His devotion to his family was demonstrated by his kindness and willingness to be there when needed, including helping his mother until she passed away at age 84.

He was fortunate to have a group of close and devoted friends who always had his back while he had theirs: Peter Cahill, George and Shelly Kelley, Gary Grabinski, and Al, Bernadette and Jenny Tahan.

David is survived by his many nieces and nephews, as well as his brothers and their spouses: Sam and Roxanne Stern of Sarasota, FL; Howard and Terry Stern of Rochester, NY; and Bob and Kathy Stern of Saratoga Springs, NY. He will be deeply missed by his friends and family.

A private graveside service for the immediate family will be in Beth El cemetery, Whitesboro, with a memorial service to be scheduled in the spring when COVID restrictions allow.

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RENEE GREENHOUSE SUSLOW

February 1, 2021



Renee Greenhouse Suslow, 87, died peacefully Monday at her home. Renee was a life resident of Syracuse. She was born May 10, 1933 to William and Rose Greenhouse.

When her husband Howard passed in November of 2019, they had been married for 61 wonderful years. Renee was a graduate of Sarah Lawrence College. She was a member of Lafayette Country Club and Temple Adath Yeshurun and was a life member of Hadassah.

Renee will forever be remembered for her devotion to her family, especially "her girls," her tenacity, her wit and her daily completion of the New York Times crossword puzzle - in ink. She had a love for music and was a skilled piano player.

She is survived by her daughters and their husbands, Wendy and Marc Rudofker, and Lisa and Michael Wachs; her grandchildren Dr. Eric (Maggie Fitzgerald) Rudofker, Adam Rudofker, Adam Wachs and Danielle (Shelby) Rosenberg; her great-granddaughters Jocelyn Rosenberg and Noa Rudofker.

Private graveside services were in Adath Yeshurun Cemetery. Contributions in her memory may be made to Temple Adath Yeshurun.

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