

# THE JEWISH STAR

Independent and original reporting from the Orthodox communities of Long Island

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### OPINION

## Answering your political questions, but asking others

BY MICHAEL FRAGIN

Politics is a cyclical business. Five short years ago, in 2004, Karl Rove spoke of a realignment in American politics in which he envisioned Republicans winning a permanent majority. Within one election cycle, in 2006, the GOP was swept from the majority in both houses of Congress and then from the White House in 2008, coupled with a loss of even more House and Senate seats.

The nation realigned in four years, but not in the way that Rove had predicted.

The polls had hardly closed last week when the conventional wisdom was pointing to the 2009 off-year elections as the harbinger of a GOP resurgence and the rejection of President Obama.

Let's not get ahead of ourselves.

Yes, Tuesday did provide some big and much-needed wins for the Republicans. Talk of Virginia as a purple state ceased as the Republicans swept all the statewide offices by convincing margins. In New Jersey, a race that was supposed to be too close to call was, in the end, not even close. Even after a significant downward slide in the polls Chris Christie is the new governor, pretty much because he's not Jon Corzine, who is deeply

unpopular. Interestingly, Corzine ran after President Obama while Democrat Creigh Deeds in Virginia ran away from the president. Virginia was probably more of a referendum on the Obama administration than New Jersey, however. The Garden State suffers from deep, structural fiscal problems that even a former CEO of Goldman Sachs couldn't tackle.

In New York, where Republicans of late have veered close to political oblivion, GOP wins in county races may point to political progress. Republicans lost the State Senate last year and now hold just two congressional seats, down from three

See POLITICAL, Page 6

Michael Fragin is a Village of Lawrence Trustee and former political columnist for The Jewish Star.

## German diplomat promises action on Nazi in Queens

*Rambam and Shalhevet students picket consulate and war criminal's home*

BY MAYER FERTIG



Photo by Eli Lockerman

Andreas Zimmer, head of the German consulate's legal department, promised Rambam Mesivta students he would bring up Jakiw Palij's case with his superiors in Berlin.

Rambam and Shalhevet students drew reactions from a German official and, apparently, from a known Nazi war criminal whose U.S. citizenship has been revoked. The students held a pair of demonstrations on Monday marking the 71st anniversary of Kristallnacht.

Jakiw Palij obtained his U.S. citizenship by concealing his Nazi past, the Justice Department has found. A judge who presided over the case found Palij trained at the SS-run Trawniki Training Camp and that on November 3 and 4, 1943, he helped slaughter Trawniki's entire inmate population of some 6,000 Jewish civilians.

Palij is not a German citizen and Germany has refused to accept or try him, something that Rabbi Zev Friedman, dean of the Rambam and Shalhevet schools, finds unacceptable.

"Germany has a moral obligation to put Palij on trial. His uniform was a German uniform. His gun was a German gun. The bullets were German bullets. The orders were German. They can't duck their obligation because he's a Polish citizen."

Rambam students demonstrated on Monday afternoon outside the Manhattan building that houses Germany's consulate and mission to the United Nations. After an unscheduled private meeting with Rabbi Friedman and New York City Councilman

See DIPLOMAT, Page 3

## Thanksgiving is not just for Americans

BY NAOMI NACHMAN

Even though I may sound Australian with my heavy "Aussie" accent, I am definitely American in my heart. My favorite time of the year is the American holiday of Thanksgiving. I came to the US 18 years ago on Thanksgiving and I met my husband one year later, also on Thanksgiving - so I always consider it a time of celebration. Even though some Orthodox people don't "celebrate" this holiday, I look at it as an opportunity to thank Hashem for letting us live in this great country, where we can practice our religion in public and where we don't have to hide,



Naomi Nachman

as did so many previous generations.

Every November, entering a season when I am invited to offer cooking classes at various shuls and schools around the tri-state area, I begin thinking about what to make. They'll usually want something with fall vegetables, turkey, and a fabulous side and, of course, a sensational dessert. I love to come up with new ideas every year to enhance my classes.

You can also do a lot with table settings. I make pumpkin-shaped cookies and decorate them with orange icing, and pipe names on them for place card settings. At Amazing Savings or Party City I pick up matching paper plates and cups. After all that cooking, I can't wash up too - so it's a little present to myself to use fancy and elegant disposables.

If possible, prepare in advance. I never leave my cooking until Thursday morning. My family is home that day and we like to do something as a family.

I write my menu and shopping list on Monday, do the shopping on Tuesday and cook on Wednesday. All that I leave for Thursday is re-heating. Just don't over-dry your turkey.

I can't write about Thanksgiving without mentioning my mother, Miriam Stein of Sydney, Australia, who makes the best turkey. Even though Thanksgiving is not a holiday in

See THANKSGIVING, Page 14



Photo courtesy Reuven Schwartz

Children playing instruments after dinner in Yemen.

## Far from Yemen

*Yemenite Jews struggle to find a new home in Monsey*

BY MICHAEL ORBACH

Zohar Qafni rubbed his forehead, which bears scars from rocks thrown at him by Muslims in Yemen.

"We are grateful to America that saved us from Arabs," he said in Arabic as several of his children played around a car in rural Monsey, NY. The boys were dark skinned with long curling sideburns, which Jews from Yemen call simonim (signs). Qafni earned a living in Yemen making shoes by hand. He said he hopes to continue practicing his trade in America.

Shukri Karni, who sheared sheep in Yemen, said he came because three of his ten children were already living in Monsey.

"Nobody forced me to come," he said, while watching two of his children play in the grass with a piece of plastic. They made faces at their father until he growled at them. Karni still has a house in Yemen that he hopes to sell within the next few months; in Monsey, he spends most of his time learning with the rabbi of the Yemenite shul located in the basement of a small house.

"I want my children to be See YEMEN, Page 10

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### Shabbat

Candlelighting: 4:20 p.m. ■ Shabbat ends 5:21 p.m.  
Torah reading: Parshat Chayei Sarah

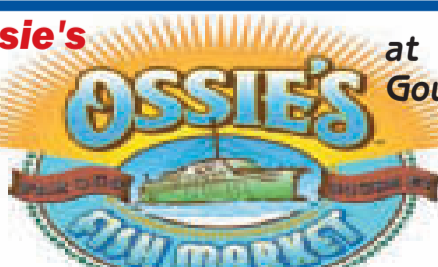
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- Wedding of Rachel Farber (Woodmere, NY) & Jordan Amrani (Milwaukee, WI) — Nov. 8, 2009
- Wedding of Yechiel Ebstein (Monsey, NY) & Dassi Feuer (Cleveland, OH) — Nov 5, 2009'



Yonatan Michael Billet



Rachel Farber & Jordan Amrani

### Engagements

- Engagement of Yaakov Tischler (Massachusetts) & Hadass Czitron (Israel) — Nov. 7, 2009
- Mendi Seidenfeld (Montreal, Canada) & Malky Sternhell (Brooklyn, NY) — Nov. 7, 2009
- Engagement of Tzipora Tendler (Monsey, NY) & Zev Shub (South Africa/Toronto) — Nov. 3, 2009

### Bris

- Bris of Yonatan Michael, son of Chana and Rabbi Avi Billet of Hollywood, FL — Nov. 8, 2009.

### Births

- Birth of a boy to Yanky and Shevi (Schondorf) Samet

(Jerusalem, Israel) — Nov. 7, 2009

■ Birth of Chava Eliana to Avi and Atara (Engel) Bessin (Toronto, Canada) — Nov. 4, 2009

To view entire galleries, please visit [www.onlysimchas.com](http://www.onlysimchas.com)

## New York Mets tell liberals to take a walk

BY MICHAEL ORBACH

Die-hard New York Mets fans have one thing to be

proud of this year: the Mets' new ballpark will be the site of the Hebron Fund annual dinner, despite protests by a number of liberal organizations.

Eleven organizations including Jews Against the Occupation-NYC and the American-Arab Anti-Discrimination Committee called for the cancellation of the dinner, which will go on as planned at the Caesar's Club at Citi Field on November 21.

"The New York Mets will be facilitating activities that directly violate international law and the Obama

administration's call for a freeze in settlement construction, and that actively promote racial discrimination, and the ethnic cleansing of Palestinians from their homes in Hebron," the groups claimed in a letter to the Mets organization.

New York-based Hebron Fund is a not-for-profit charity that raises fund for Jewish residents who live in Hebron. They currently number under 600 and are surrounded by 130,000 Arabs, noted Shlomo Z. Mostovsky, president of the National Council of Young Israel. He praised the move by the otherwise beleaguered baseball franchise.

"Without engaging in a political discussion of Middle East policy, it is safe to say that paying tribute to a relatively small Jewish community that has persevered in the wake of great adversity is an innocuous act that should be free of any criticism," Mostovsky wrote in a letter to New York Mets CEO Frank Wilpon, Mets President Saul Katz, and Mets Chief Operating Officer Jeff Wilpon.

He called the dinner a "celebration of human spirit" and said that the National Council of Young Israel "has heard from numerous individuals, many of whom are Mets fans, who have told us how proud they are of their team and its ownership for their public stance relating to the Hebron Fund dinner."

He did not comment about the team's possibilities for next year's season.



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**That's Life**  
Edited by Miriam L. Wallach

*That's Life, edited by Miriam L. Wallach, is on hiatus for several weeks.*

318888

## DIPLOMAT PROMISES ACTION

Continued from Page One

David Weprin, the head of the consulate's legal department, Andreas Zimmer, came downstairs to speak to the students. He promised to bring up Palij's case with superiors in Berlin.

"We got it on video and picture of the guy promising that he's actually going to do something," said Zali Ritholtz, an employee of the school.

"The head of the legal department of the German Consulate met representatives of the

demonstrators including Rabbi Friedman," confirmed Jochen Wolter, a consular press officer.

"They discussed the matter in a very friendly and constructive atmosphere. Both sides acknowledged that respective international and well as legal aspects had to be taken into account as the case relates to a stateless non-German citizen. It was agreed to further clarify the case. We will definitely look into the case and obtain additional information."

"Today was the beginning

of the process," Rabbi Friedman said. "We hope the end will be the deportation and trial and conviction of a Nazi war criminal."

He cited the precedent of a Ukrainian, John Demjanjuk, who recently was deported to Germany for trial after a nearly 20 year legal battle.

"[Palij] exhausted all his legal remedies in the United States. There's no reason he should be here except that no one wants to take him ... because he didn't kill 29 thousand people? He only killed 6 thousand people. He doesn't belong here — take him back," he said, adding, "We promised that we weren't going to go away."

Earlier, Shalhevet 9th and 10th graders demonstrated outside Palij's home at 33-18 89th Street in Jackson Heights, Queens.

"During the course of the rally you could see the shades upstairs moving and you could see two people behind it," Rabbi Friedman said. "Years ago he was a tough guy with a gun. Now he's afraid of students protesting outside his house."

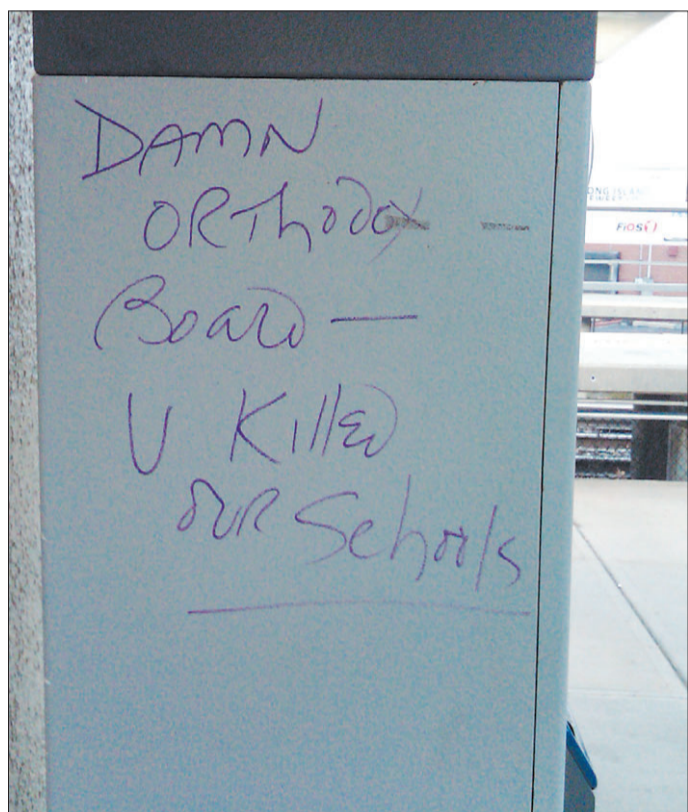


Rambam students demonstrating at the German consulate



Photos by Zali Ritholtz

Students from Shalhevet protesting in Queens. Social activism is part of the curriculum.



### Classy comment

BY THE JEWISH STAR STAFF

Long Island Rail Road commuters at the Lawrence station early Tuesday came face to face with crude social commentary presumably authored by one of their neighbors.

LIRR Police were summoned after words in blue marker were found scrawled on the side of an automated ticket machine on the platform.

The machines are equipped with cameras, raising the possibility that an image of the vandal was recorded.

This is at least the fourth such episode on the rail road this year, including two swastikas discovered in separate incidents — one on a platform, another carved inside a train.

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## Where political correctness leads

### Editorial

A counter-intelligence sting last month brought to the fore simmering complaints that the CIA and FBI single out Jews as likely security risks on account of supposed dual loyalties to Israel.

A scientist, Stewart Nozette, was charged with espionage after an agent posing as an Israeli spy set him up. Israel was not involved in the case in any way.

"There is a faction in the counterintelligence bureaucracies that is ... methodically trying to create the impression that Mossad is under every bed," Steve Rosen told The Jerusalem Post. He and a fellow AIPAC staffer recently were cleared of charges they passed classified information to Israel.

"Chances are, you won't get [security] clearance," if you have relatives in Israel, speak Hebrew, or practice Orthodox Judaism, the Anti-Defamation League's Abe Foxman maintained in the same report.

We point this out not to claim that it is impossible for a Jew to, in fact, have

dual loyalties and become a spy (see Pollard, Jonathan), but to note that, as remote as the possibility might be, the federal government takes it seriously, to the point of going far overboard in its precautions. No political correctness is evident. Instead, the government has been deprived of the services of highly qualified individuals who happen to be Jewish.

Contrast this with the politically correct, if not criminally negligent myopia that apparently inflicted military personnel up and down the chain of command who knew Major Nidal Malik Hasan before his Jihadist rampage at Fort Hood last week. 13 people were murdered.

Hasan is a native-born American citizen of Palestinian descent who received his medical training in the military.

Reporting from various sources has found that the Army psychiatrist once left fellow medical personnel wonder-

ing if he would one day snap in precisely the way he did; that he has had recent contact with Al Qaeda and with a former Virginia imam, now in Yemen, who calls for violence and terrorism against the West; and other items of information that should have been red flags, if not brightly colored fireworks, to anyone not blinded by a desire to not offend delicate Muslim sensibilities.

Being of the Muslim faith should not preclude service in the military or the government. Automatically assuming dual loyalty, or worse, homicidal intent is as unfair to Americans of the Muslim faith as the aforementioned FBI and CIA suspicions are to Orthodox Jews. As unfair as it was to intern every person of Japanese extraction on US soil during World War II.

But that doesn't mean — it shouldn't mean, it *can't* mean — that everyone gets a free pass. The military, the FBI and the CIA must finally take seriously the possibility that there are others in the ranks — perhaps many others — who pose the same threat as Hasan.

### Letters

#### A fresh start

To the Editor:

Our community voted to start fresh last Tuesday night. I can not thank the homeowners and working families of the 7th District enough for their overwhelming vote of confidence. I am humbled that our campaign's message of new ideas and workable solutions to move our community and Nassau forward resonated so well.

I'm also glad that our campaign for positive change motivated so many people to pull the lever for me on Election Day. Thank you

for your support. I want you to know that I plan on following through with the plans and ideas I've raised over the past several months.

On Day One, I hope to vote to repeal the unfair and regressive Home Heating and Energy tax. I'm also committed to attracting businesses to Nassau County and rebuilding our local downtowns as well. Our commercial tax base needs to grow and I will help make sensible policies to allow that to happen.

My message to those of you who voted for my opponent, as well as the newspapers that endorsed him, is that I will work hard to win your support. I pledge

to put people and our neighborhoods over politics. Nassau must have a responsible government that works for all the people. I give you my word that I will work every day to give us just that.

I also am looking forward to rolling up my sleeves in Mineola to start fixing the broken annual property reassessment system that has hit us too hard for too long. I want to protect you, our neighbors, and our pocketbooks.

Join me. Let's work together to accomplish what's needed to get done for a long time. Also, please feel free to contact me anytime. E-mail me at howard@howardkopel.com or call me at (516) 204-7260. This information is tempo-

rarily pending the opening of my official office in January, and I will circulate permanent contact information as it is available. I look forward to being our community advocate who gets results.

HOWARD J. KOPEL  
*Legislator-Elect, District 7*

#### Facts from Beit Shemesh

To the Editor:

Regarding two stories in the Nov 6, 2009 edition of The Jewish Star.

I have been extremely disappointed with Mayor Abutbul.

Instead of bringing unity in our city as he promised he has done the exact opposite.

In your article ("Beit Shemesh mayor in Five Towns") the mayor is quoted as saying that the Orot School will be built for the Dati Leumi community, but on Monday an e-mail went out from the Vaad Horim (parent's association) that said they've been told now that the school will be going to charedim. If this is indeed the case then the mayor is either a liar or inept. If it is not true, it just shows how much the mayor has damaged the relationships between the various religious groups in Beit Shemesh and has brought a whole new level of tension to the city.

In your second story relating to Beit Shemesh ("Toldos Avrohom Yitzchok Rebbe draws blog spotlight to Lawrence"), I would like to point out the following: I live a few blocks away from people associated with the rebbe hosted in Lawrence last weekend. They have hung up signs telling women how they have to dress, have sprayed graffiti on the sidewalks, thrown eggs at teenage girls who were just walking by and have sent threatening letters to people because they were able to see their across-the-street-neighbors watching television in their homes. So, to put it mildly, I don't think it was at all appropriate for the Five Towns community to be hosting a leader

See LETTERS, Page 13

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## FROM THE OTHER SIDE OF THE BENCH

# Put me on the welcoming committee

The following conversation did not take place although I wish it had. It is not meant to disparage any one particular individual. It is not meant to discredit the efforts of wonderful people who open their homes and hearts to various guests from outside of our community. Nor do I mean to imply that recent visitors to the Five Towns were anything other than lovers of all Jews. To do so would be patently wrong as I do not know how to read people's hearts.



David Seidemann

on the welcoming committee. It's good for the rabbi, it's good for me. I have daughters and sons of marriageable age, you know.

So having your name on every welcoming committee for every rabbi, every yeshiva and every institution helps you in shidduchim, I ask? Of course, he responds.

Don't you want your name associated with every dignitary that comes to town?

Not really, I respond. Not unless I really know who the rabbi is, where the yeshiva or the institution is, or what the cause is all about. Not unless I know at least a little bit about their philosophy, what they teach their followers, their attitude towards women, towards Israel, etc.

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Rather, after a weekend when the community hosted different types of Jews, I am simply using this opportunity to make a point I wish to impart to my children.

It's 10:30 p.m. on a Wednesday night and my phone rings.

Hello? Mr. Seidemann? Hi, Max Feibisch here. How are you this evening? Fine, thank you, and you? Great, thanks. Mr. Seidemann, may I call you David? Sure. May I call you Max? Of course.

Before I begin, he says, I just want you to know that I read your articles every week and they are very good. My wife thinks you're a genius. Tell her I think she's a genius too, I say. (I have now evened the playing field so that if he asks me for a favor I will feel free to ask him for one in return.)

I say to him, I recognize your name as well. How is it that your name is so familiar to me? Oh I'm in the paper every week also, he replies. Really, I say, what's the name of your column? I don't have a column. I'm on the welcoming committee. Which welcoming committee? I ask. Oh it doesn't matter. Every week, I'm on a different welcoming committee. Whichever Rebbe, yeshiva, or institution is coming to town, I'm on the welcoming committee.

What exactly does that mean? Not much. Make a few calls like this one. It's just good to have one's name

You would investigate all that before you would be on the welcoming committee? Yes, I respond. And I would hope you would as well. After all, didn't you say you have sons and daughters of marriageable age? And isn't who you associate with important to you?

Well let me ask you this, says Max. If you had your choice of hosting a big rebbe on one hand or an Israeli soldier on the other hand, who would you host? I'd have them both, I answered. Well, what if the rabbi said, "It's me or the soldier." What would you say then? I would host the soldier, I replied. And what if the soldier said, "It's me or the rabbi," he asked. I'd have the rabbi, I answered.

Actually, I would spend as much time as necessary with the rabbi convincing him to embrace the soldier and as much time as necessary with the soldier convincing him to embrace the rabbi. It is inconceivable to me that after a little bit of time together, that each would not embrace the other.

Max continues. But if for some reason you could only have one

See WELCOMING, Page 9

# GREAT THANKSGIVING DINNERS

START WITH ALL NATURAL, READY TO SERVE

## MANISCHEWITZ BROTH.



For over 120 years, Manischewitz has been a trusted brand providing

natural spices and vegetables and slow cooked them in small batches to guarantee a superior product. All

world's most recognized and respected kosher certifying organization.

The result is an all natural line of broths that delivers exceptional flavor as the base for soups or as a key ingredient in your favorite recipes, including brisket, turkey, rice and gravy.

families with delicious, premium kosher soups and many other specialty foods including matzo, macaroons, Tam Tam® crackers, noodles and gefilte fish. When we decided to introduce a line of all natural, ready to serve broths, we started with a treasured family recipe and used only the finest



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Manischewitz broths are produced under the supervision of the U, the

We wanted our chicken and beef broths to set a new standard, so we started with real kosher chicken and beef, all

For your added convenience, these delicious broths are packed in easy open cans and re-sealable, easy pour cartons, and are available in Chicken, Beef and Reduced Sodium Chicken varieties.



New All Natural Manischewitz Broths -- **made like homemade to taste like homemade.**



Manufacturer's Coupon | Expires 1/15/10 | Not Subject To Doubling

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### THE DECEMBER TO REMEMBER SALES EVENT

**The all-new 2010 HS250h**  
Auto, MSRP: \$36,220  
**\$399\*** Lease per mo. 36 mos.  
\$399.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$1,900.....Down Payment  
\*\$2,999.....Due at signing  
With very good (730) credit score.  
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**All-new 2010 IS250**  
Auto, 6-Cyl, Leather, MSRP: \$36,560  
**\$349\*** Lease per mo. 36 mos.  
\$349.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$2,700.....Down Payment  
\*\$3,749.....Due at signing  
With very good (730) credit score.  
Tax, tags & DMV fees additional.

**All-new 2010 ES350**  
Auto, 6-Cyl, Leather, Sunroof, All Power, CD, MSRP: \$36,730  
**\$389\*** Lease per mo. 36 mos.  
\$389.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$2,700.....Down Payment  
\*\$3,789.....Due at signing  
With very good (730) credit score.  
Tax, tags & DMV fees additional.

**The all-new 2010 RX350**  
Automatic, MSRP: \$41,307  
**\$469\*** Lease per mo. 36 mos.  
\$469.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$2,475.....Down Payment  
\*\$3,644.....Due at signing  
With very good (730) credit score.  
Tax, tags & DMV fees additional.

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**0.9%** Financing available for up to 36 months to qualified buyers with excellent credit (750+ fico) on 2009 IS250 & ES350 with no down payment.

**2009 ES350**  
Automatic, 6 Cyl, Leather, Sunroof, All Power, CD, MSRP: **\$37,920\***

**2009 GS350**  
Automatic, MSRP: \$49,955  
**\$559\*** Lease per mo. 36 mos.  
\$559.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$2,999.....Down Payment  
\*\$4,258.....Due at signing  
With very good (730) credit score.  
Tax, tags & DMV fees additional.

**2009 LS460**  
AWD Automatic, MSRP: \$72,405  
**\$869\*** Lease per mo. 36 mos.  
\$869.....First Month Payment  
\$700.....Bank Fee  
**\$0**.....Security Deposit  
\$2,850.....Down Payment  
\*\$4,419.....Due at signing  
With very good (730) credit score.  
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**IS250**  
\*'06 IS250 AWD starting at **\$25,998\***  
56k mi., Stock# U4677P  
\*'06 IS250 Auto, Flint Mica, Nav, 28k mi.  
\*'07 IS250 Auto, Black Sapphire, 24k mi.  
\*'08 IS250 Auto, White, 14k mi.

**LS430/460**  
\*'06 LS430 Navigation starting at **\$34,998\***  
23k mi., Stock# U4734P  
\*'07 LS460L Auto, Platinum, Navigation, 28k mi.  
\*'07 LS460 Auto, Smokey Granite, CERTIFIED, 44k mi.  
\*'08 LS460 Auto, Obsidian Black, Nav, 39k mi.

**ES300/350**  
\*'05 ES330 CERTIFIED starting at **\$18,988\***  
56k mi., Stock# U4531A  
\*'04 ES330 Auto, Alabaster, CERTIFIED, 42k mi.  
\*'06 ES330 Auto, Cashmere, CERTIFIED, 18k mi.  
\*'07 ES350 Auto, Moonshell Mica, Nav, CERTIFIED, 24k mi.  
\*'08 ES350 Auto, Starfire Pearl, 14k mi.  
\*'09 ES350 Auto, Obsidian Black, 5k mi.

**RX330/350**  
\*'02 RX300 AWD starting at **\$16,988\***  
62k mi., Stock# U4810T  
\*'04 RX330 Auto, CERTIFIED, 62k mi.  
\*'05 RX330 Auto, Thundercloud, Navigation, 28k mi.  
\*'07 RX350 Auto, White, Nav, 35k mi.  
\*'07 RX350 Auto, Savannah Gold, Nav, CERTIFIED, 17k mi.  
\*'09 RX350 Auto, Millennium Silver, CERTIFIED, 15k mi.

**GS300/350**  
\*'06 GS300 AWD starting at **\$25,988\***  
47k mi., Stock# U4838P  
\*'06 GS300 Auto, Obsidian Black, CERTIFIED, 16k mi.  
\*'07 GS350 Auto, Smokey Granite, Nav, CERTIFIED, 29k mi.  
\*'07 GS350 Auto, Black, Nav, CERTIFIED, 13k mi.

**GX470**  
69k mi., Stock# U4745T  
\*'03 GX470 **\$21,988\***  
\*'04 GX470 Auto, Gold, CERTIFIED, 58k mi.  
\*'05 GX470 Auto, Blizzard Pearl, Nav, 52k mi.  
\*'06 GX470 Auto, Blizzard Pearl, Nav, CERTIFIED, 26k mi.  
\*'07 GX470 Auto, Blue, Nav, CERTIFIED, 36k mi.

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\*'07 RX400H Auto, Silver, Nav, 45k mi.  
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\*Tax, tags & DMV fees additional. Lease specials subject to Lexus Financial Service with very good credit (730 credit score). Lessee responsible for maintenance, repairs, excess wear, tear 25 cents per mile over 10k miles/year. Purchase option available. Total payments: HS250h-\$14,364; IS250-\$12,564; ES350-\$14,004; RX350-\$16,884; GS350-\$20,124; LS460-\$31,284. Pictures for illustration purposes only. Offer expires December 31, 2009.

Ask for: Sheila, Sales & Leasing Consultant, 866-696-4927 x149

# JOIN US

## Open House and Israel Fair for Undergraduate Women

Sunday, November 15, 2009  
Open House 9:15 a.m. – 2 p.m.  
Israel Fair 2 – 4 p.m.

Geraldine Schottenstein Cultural Center  
239 East 34th Street  
New York City

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# ON THE Calendar

For a complete listing of upcoming community events, including items that didn't make it into the print edition, go to [www.thejewishstar.com](http://www.thejewishstar.com).

with a question & answer session.

**Cedarhurst** - The JCC of the Greater Five Towns offers "Kids Corner," a program for special needs children, on Sundays, from 12:15 p.m. to 1:30 p.m. A light lunch is provided. For further information please call 516-569-6733, ext. 205.

**Bayswater** - The Agudah of Bayswater will be hosting Rabbi David Heber -- Rav of Kehilas Ahavas Yisroel in Baltimore, MD, noted lecturer, author of Sefer Shaarei Zmanim and Kashrus Administrator for the Star-K - on Shabbos Parshas Chayei Sarah, November 13th-14th. He will be speaking at the Oneg Shabbos (for men and women) at 8:15 p.m. on the topic of "Strengthening Our Bein Adam Lachaveiro-- The Road to Family and Communal Success." Following Shachris, Rabbi Heber will deliver a lecture for women at 11:00 a.m. entitled, "The Role of the Jewish Woman -- Bringing Kedushas Shabbos into our Home" and he will speak on motzei shabbos at 7:30 p.m. on "The Kashrus of Medicines"

**Hewlett** - The Young Israel of Hewlett Parenting Series in conjunction with Congregation Sons of Israel Ganoni Pre-Schools proud to present "Happy Parents Happy Kids: How to Manage Your Children When They Misbehave." The workshop will teach different parenting methods to reduce a child's disruptive behaviors. The four weekly sessions will be 90 minutes each and will take place at the Young Israel of Hewlett and Congregation Sons of Israel, beginning November 9th. Cost for the 4 session workshop is \$150 per person, \$200 per couple. For more information contact Harriet Gefen at [hagefencsoi@aol.com](mailto:hagefencsoi@aol.com) or 516-374-0655.

**Cedarhurst**- The JCC of the Greater Five Towns - 207 Grove Avenue- will be having "Dinner with Friends and Entertainment" with Irwin Pfeffer, lecturer and humorist. For singles 55+. Tuesday, November 17th at 7:00 p.m. \$18 per person, reservations necessary, call Lisa Stern at (516)-569-6733 for reservations and more information.

**Cedarhurst** - The JCC of the Greater Five Towns is hosting a "Thanksgiving Bash," for its Traumatic Brain Injury (TBI) members and their families on Wednesday, November 18, 2009, from 7:00 to 9:00 p.m. For further information please call 516-569-6733, ext. 21

**Great Neck** - The North Shore Hebrew Academy Elementary and High Schools, in conjunction with the greater Great Neck Jewish Community, will celebrate the completion of 12 new Sifrei Torah on Sunday, November 22, 2009. The celebration is the culmination of the Sam Aharonoff Shivtei Torah Campaign and all proceeds will go to the Sam Aharonoff Memorial Scholarship Fund. The gathering and procession will take place in two locations at 9:30 am; one at the corner of Middle Neck Road and Old Mill Road and the second at Polo Road, between William and Florence Street. In case of rain, there will be no procession. The official program will take place at 10:30 am at the Great Neck Synagogue, 26 Old Mill Road (followed by entertainment, dancing and light fare). For more information, contact Arnie Flatow at 516.487.8687, ext. 2, or email [aflatow@nsha.org](mailto:aflatow@nsha.org).

### ONGOING EVENTS

**Far Rockaway** - Rabbi Eytan Feiner's Machshavah Shiur in Sifrei Maharal on Chumash and Mo'adim

for men and women has resumed. Tuesday evenings from 8:15 p.m. to 9:15 p.m. at Congregation Kneseth Israel, 728 Empire Ave., Far Rockaway. For more information call (718) 327-0500 or [www.whiteshul.com](http://www.whiteshul.com).

**Stony Brook**- Sexual abuse and abduction prevention educational workshops- Parents for Megan's Law and The Crime Victims Center is now offering age appropriate sexual abuse and abduction prevention educational workshops for children, teens and adults. We'll come to your school or community organization. We've educated over 50,000 Long Island children and parents in public and private schools and in community organization! Call our Helpline for more information or to schedule a workshop today (631)-689-2672

**Cedarhurst** - The Beis Medrash of Cedarhurst holds a Flexible Morning Learning Program Mon. to Thurs. from 10:30 a.m. until 12:45 p.m. There are shiurim and chavrusas in Chumash, Gemara, Halacha and Chovos Halevavos. Learners may come and go as they please. The Beis Medrash of Cedarhurst is located at 504 W. Broadway (off the corner of W. Broadway and Cedarhurst Ave.) Contact Rabbi Moshe Kaufman at (718) 471-2780 [moshehkaufman@gmail.com](mailto:moshehkaufman@gmail.com).

**Cedarhurst** - The JCC of the Greater Five Towns is offering a

social day program called "Remember When." This program is especially designed for memory enhancement and socialization. The cost includes a full range of therapeutic activities, morning beverage, dessert, and a kosher lunch. Round-trip door to door handicapped accessible transportation is available on a limited basis. Registration is limited to first come first serve basis to ensure maximum benefits to each participant. The program runs on a summer schedule and meets at Sons of Israel in Woodmere, For further information call the JCC at 569-6733.

**Cedarhurst** - The JCC of the Greater Five Towns hosts a Cards and Friendship group from 1-3 PM. Come alone or bring a friend for a fun afternoon at the JCC. Enjoy meeting new people, good conversation and challenging games. Call for fall schedule. For further information, please call Lisa Stern at 569-6733 x209.

**Woodmere** - The JCC of the Greater Five Towns hosts the Come Alive Program at Sons of Israel in Woodmere. This program provides an opportunity for home bound older adults to participate in social, recreational & intellectual activities. Kosher lunch will be provided and door-to-door transportation is available on a limited basis. Call for fall schedule. For further information, please call Mary Sheffiled x219 or Linda Balch x211 at 569-6733.

## POLITICAL QUESTIONS

*Continued from Page One*

teen a decade ago; the party has recently been known for fighting itself instead of winning elections. This year, while a Democrat won a special congressional election in the North Country, the GOP gained the Nassau County Legislature as well as the legislatures in Dutchess, Ulster and Orange counties in the Hudson Valley. The GOP also scored victories in Monroe, Erie and Onondaga counties.

### Some lessons from 2009

In times of economic stress voters care about taxes, taxes, and taxes, in that order. Republicans throughout the northeast have agonized over whether to nominate candidates who are conservative on social issues for fear of not being able to attract Democrats and independent voters. Rob Astorino, solidly pro-life, won the Westchester county executive race decisively over three-term incumbent Andy Spano by hammering away at high suburban taxes. Here in the Five Towns, Howard Kopel bludgeoned incumbent Jeff Toback with at least a dozen direct mail pieces holding Toback responsible for tax increases. In both cases the challenger won by at least a ten-point margin.

### Sometimes name recognition isn't everything

At press time, Tom Suozzi, with his outsize personality and swollen campaign war chest, was leading his largely unknown Republican challenger, Ed Mangano, by 237 votes out of 245,000 cast. Approximately 8,000 paper ballots remain to be counted and political insiders are saying that there may be a substantial enough enrollment edge in those ballots to tip the race to the Republican. Even worse for Suozzi is that had he not engineered the run of Steven Hansen, a Nassau County employee, on the Conservative line, he would have lost the race on election night by almost 10,000 votes.

### Voters who are angry and resentful are more likely to go the polls.

Right now it is Republicans and many independents who are upset with the direction the country is taking. Couple that trend with the fact that many voters who were engaged in 2008 largely because of Barack Obama's charisma are not coming to the polls anymore, and Democrats have a reason to worry.

### Suburban voters continue to be the key to electoral success in statewide races.

This has led to a tide of Democratic victories in populous counties around major cities. Over the past decade we have seen a Democrat enrollment surge in once solidly red Nassau, Suffolk, Westchester, and Rockland. The current recession has hit the suburban voter hard while the tax burden shows no sign of easing. This mixture is toxic for the party in power unless they can offer relief.

### Some questions for 2010

■ Are all incumbents vulnerable or just the party in power, during a time of ten percent unemployment?

■ With polls showing that most voters are concerned with record deficit spending, will House Speaker Nancy Pelosi and Senator Majority Leader Harry Reid (who faces a very angry Nevada electorate next year) continue to overreach on health-care and social entitlements?

■ With Albany more dysfunctional than ever, and the state's financial predicament more severe, will anyone be able to right the ship or will our elected officials continue to make things worse?

■ Will newly empowered and emboldened Republicans make real efforts to reform government that most voters view as broken and inefficient?

■ And when will David Paterson figure out what everyone else seems to know?

One thing is for sure. The results of the 2009 elections are sure to make 2010 more interesting.

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GRAND HYATT NEW YORK

RECEPTION 6:00 PM | DINNER 7:15 PM



Dinner



LIFETIME ACHIEVEMENT AWARD

**Nachman & Esther Goodman**



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CAMP SIMCHA MEDICAL ACHIEVEMENT AWARD

**Carolyn Fein Levy, MD**



CHAI APPRECIATION AWARD

**Esther Schwartz**



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**Craig & Pamela Goldman River Retreat**



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# The Jerusalem Post Crossword Puzzle

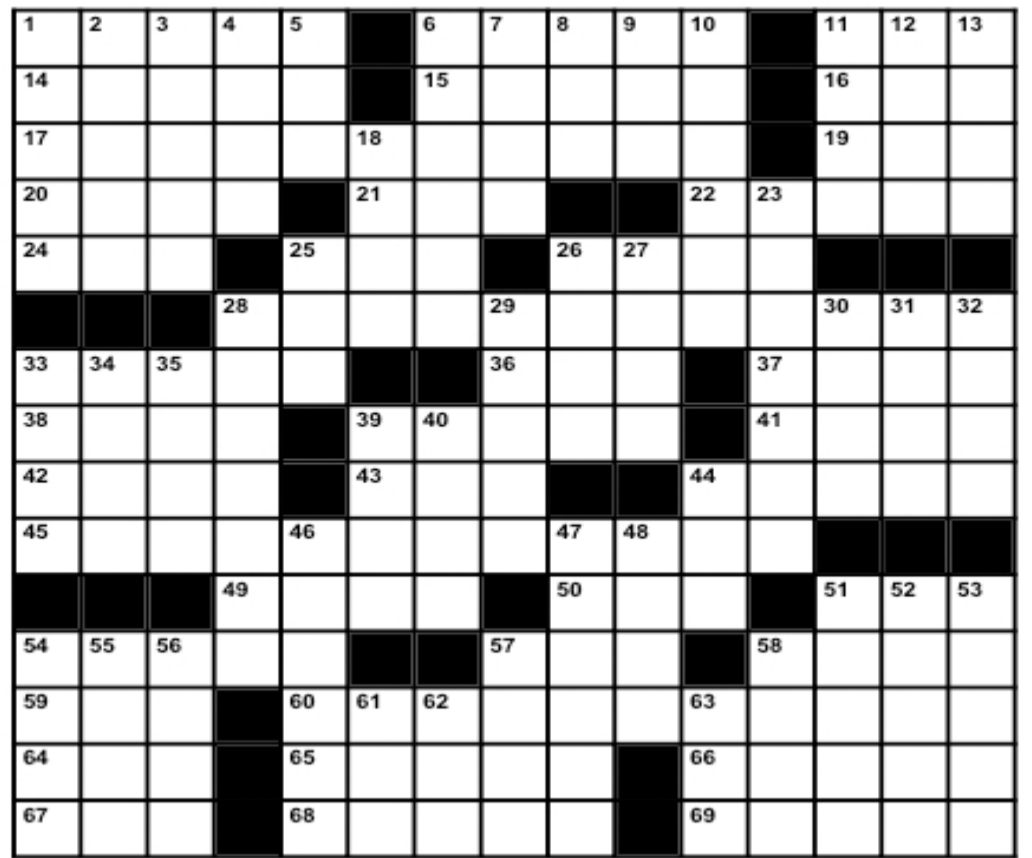
BY MATT GAFFNEY

## Across

- 1 \_\_\_ and Sons" (Lloyd Webber song)
- 6 Jeweler's measurement
- 11 Jerusalem's Biblical \_\_\_
- 14 Texas tourist trap
- 15 Drenched
- 16 Business for a shtetl Jew, sometimes
- 17 1976 Mel Brooks movie with Marcel Marceau
- 19 Latkes necessity
- 20 Where to place the kugel
- 21 Slippery fish
- 22 Fanny Brice or Lenny Bruce
- 24 State where AZA started
- 25 Carter adviser Eizenstat
- 26 Clay baker
- 28 1968 Mel Brooks movie later to become a Tony-winning show
- 33 Like a bad matzah ball
- 36 "The Good, the Bad, and the Ugly" actor Wallach
- 37 Read Torah
- 38 Freud's comment to a patient

- 39 With 45-Across, 1974 Mel Brooks movie in black and white
- 41 "Cogito \_\_\_"
- 42 Gouda rival
- 43 Grandfather at the bris
- 44 Stuart Markowitz's show
- 45 See 39-Across
- 49 Overcooked latke?
- 50 613, e.g.
- 51 Tisha B'av substance
- 54 "The Diary of Anne Frank" and "Art"
- 57 "\_\_\_ too!" (taunt)
- 58 Manhattan's is 22.7 square miles
- 59 Golem
- 60 1977 Mel Brooks movie spoofing Alfred Hitchcock
- 64 She played Kitty in "Exodus"
- 65 Meat or potato
- 66 Basketball's Grunfeld
- 67 Purim mo., usually
- 68 Computer org.
- 69 Braun and Seacrest

- 2 Like Bernard Madoff
- 3 Joshua's colleague
- 4 Thunderclap, in some plays
- 5 "\_\_\_ Voyage!" ("N'siah Tovah!")
- 6 Started to be discussed
- 7 Fleeing the IDF, e.g.
- 8 "Shalom \_\_\_"
- 9 "\_\_\_ see it..."
- 10 Enemy of chicken soup
- 11 "Poalei \_\_\_" (workers' group)
- 12 "The Sarah Silverman Show will be \_\_\_ 5 minutes!"
- 13 Just
- 18 Head, to Henri Bergson
- 23 Tameh
- 25 Unlike Bette Midler
- 26 Cologne, Germans say
- 27 "That makes sense."
- 28 "\_\_\_ Milonakis Show"
- 29 Signs on to go back to Gaza, e.g.
- 30 Arthur James, first \_\_\_ of Balfour
- 31 Sir Isaiah Berlin's birthplace
- 32 Rare Tel Aviv sight
- 33 Tick off
- 34 Macintosh \_\_\_
- 35 \_\_\_ world record
- 39 Jeuland of "Being Jewish in France"
- 40 Sound never heard at a kosher slaughterhouse
- 44 "Yid \_\_\_" (yarmulke)
- 46 Stuffed intestines



## Down

- 1 \_\_\_ Aronson Inc.

## Last Week's Answers

C	H	A	S	M	N	A	T	A	N	B	I	T	
D	A	N	K	E	E	X	I	L	E	I	D	A	
E	L	A	I	N	E	B	E	N	E	S	L	E	S
T	T	U	T	U	P	T	B	O	A	T			
T	A	M	E	S	L	A	S	H	A	X	L	E	
I	S	A	A	C	A	B	E	S	R	I			
R	O	D	M	A	N	R	E	S	T	B	R	R	
O	N	A	J	U	D	A	I	C	A	L	E	E	
L	E	B	U	T	A	H	I	N	D	U	C	E	
O	W	N	M	A	S	D	R	E	A	D			
C	L	U	E	T	E	M	P	E	A	S	P	S	
L	I	T	T	L	E	E	R	I	C				
A	N	Y	I	R	A	G	E	R	S	H	W	I	N
N	E	O	A	S	K	E	D	A	M	I	N	O	
G	N	U	M	E	A	L	S	Y	A	N	K	S	

- 47 Oral and Written
- 48 First forest
- 51 Milieu
- 52 "\_\_\_ his ways"
- 53 Yale's Judaica professor Christine

- 54 "The New Colossus," e.g.
- 55 It's spewed
- 56 In galut, perhaps
- 57 Hollywood Chinaman's comment
- 58 Word in the Jerusalem Post's "For Rent" ads
- 61 \_\_\_ and outs
- 62 Freedom fighters
- 63 Generation-\_\_\_

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(1 to r, front) Jorge Baez, M.D., and Benjamin Uh, M.D.  
(second row) Anthony Petrizzo, D.O.; Jay Eneman, M.D.;  
Pericles Hadjiyane, M.D., (third row) Rebecca Fishman, D.O.

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# Overtime windfall for Lawrence administrator

BY MICHAEL ORBACH  
Exclusive to The Jewish Star

The Village of Lawrence is investigating how a former village administrator managed to earn close to \$200,000 in the last year, much of it in overtime, according to a board trustee.

Dan Herron, a twenty-eight year employee of the village, was appointed acting village administrator last November at a salary of \$117,000. According to

www.seethroughny.net, a website that monitors government salaries through overtime work, he actually earned \$193,771.96, a figure which ranks him as the seventh-highest paid employee in Nassau County, excluding police and fire.

On September 27th the Lawrence Board of Trustees passed a unanimous resolution that transferred Herron to the village's building department. According to the minutes of a

meeting two days earlier, the board also convened in executive session and adopted a policy prohibiting overtime for village employees without the prior approval of the mayor, except in a case of emergency.

The previous two administrators did not receive overtime, according to a board member who did not want to be named since board policy is not to comment about personnel matters.

Herron earned more than

government employees with similar responsibilities. Salvatore Evola, the village clerk treasurer of Cedarhurst, earned \$110,050 according to the most recent numbers available on www.seethroughny.com; John Giordano, the village administrator of Lynbrook, earned \$142,751.39.

Herron told The Jewish Star the extra pay was due to overtime and said that his hours had been correctly signed off by

his superiors. The switch to the buildings department was for "personal reasons," he said.

Lawrence Mayor Simon Felder defended Herron's compensation as village administrator.

"People are making all kinds of salaries. If it's in the range of what a person was able to earn, I think it's okay. The salaries in general in Nassau [are] rather high; I think the same can be said for the police

forces. But I'm really not an expert in that. I've heard it said that the salaries of Nassau, in general, of people working in government are rather... I don't know the exact number, but I think that included some overtime if I'm not mistaken."

Edward Klar, a village trustee, declined to comment, adding only that he was "very pleased to welcome Dave Smollett," the new village administrator.

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OPINION

Just doing the right thing



Michael J. Salamon

Early one Shabbos not that many years ago, a car accident took place just outside a shul. The 300-family congregation had just started services when they heard the loud boom of a car and truck colliding. Several shul members ran outside to see if they could help. The rabbi of the congregation waited a few minutes and he too walked out for a moment to see if he could be of assistance. Fortunately, no one was seriously injured. The truck could be driven and after the police took their report, the truck driver drove off. The car on the other hand, was destroyed. The rabbi asked the man who had been driving it if he needed any help and invited him inside the shul. The driver accepted, seeking a warm, comfortable place to calm down following the accident and wait for whatever help would be coming. Once inside the rabbi asked the man if he was Jewish. He was. The rabbi then asked if he would like to say Birkat Hagomel, the Blessing of Thanks for surviving a dangerous situation. The driver agreed and did so. What was surprising to people who were not members of the shul was not that the rabbi would welcome someone into the congregation — the rabbi was known for his warmth, friendship and genuine caring for others — but that he would do so on a Shabbat. Several weeks after the incident a member of the community, somewhat perplexed by what had transpired, asked the rabbi about his decision, to which he responded simply, "It is the right thing to do."

The punch line for the story is not that the driver of the car, as a sign of gratitude, made a large donation, nor that he himself became religious, moved and joined the shul, or that he decided to send his children to a yeshiva. As far as I know, none of those things happened. The moral of

the story is the austere fact that the rabbi did the right thing. He did not shun the man, ignore him or demand a specific behavior of him. He provided him some cordiality and the man felt calmer: a small but important attempt to make the world a nicer place.

I wonder lately where this "pay it forward" approach to life has gone. Some believe that we are all narcissists and as narcissists we believe in our own selfish infallibility. According to Doctors Jean Twenge and Keith Campbell, one of the common pitfalls of current society is that we have allowed ourselves to become so insistent that our way is the only correct one that we license ourselves to impose our demands on others. As they point out in their text "The Narcissism Epidemic," we live in an "Age of entitlement." This sense of privilege is so pervasive, not limited at all to individuals or certain ethnic or religious groups, that some truly believe they have the right to impose their beliefs, even private religious beliefs, on other people. Not everyone acts this way — most people do not — but those who do, attempt to impose their unique views on others by placing a tremendous burden on them. Whether it be demanding from others how one should dress through the use of "chastity squads," to sanctioning or even rioting against those who report child abuse to the proper authorities, the question of whether a parking lot should be opened on Shabbat, even to threatening boycotts if a Zionist rabbi is elected in Jerusalem — these have no longer become topics for discussion but of intimidation. I personally would like to see less, or even no, traffic on Shabbat in Jerusalem, but I find it distasteful to employ rioting as a means to accomplish it. I do not mind, and even encourage, if people choose to dress modestly but as Rabbi

Yehuda Henkin shows in his book "Understanding Tzniut," rules for modesty are subject to differing interpretations in various communities. Randomly imposing dress codes is simply rude and destructive. The most competent rabbi should be selected for a position, not as a result of blackmail, and abuse must be dealt with properly.

**"The problem is where and how to draw the line between a small-minded worldview, determined to impose a rigid singular position — while absolutely demanding tolerance and understanding for all."**

It is not an easy task to teach someone with a hyper-inflated sense of superiority how to value others or even concede to another's opinion. Psychotherapeutic treatments for narcissism acknowledge an individual's egotistic sense of self-importance, while limiting any acknowledgement of their own grandiosity. This approach is thought to help the person to begin to see the world from a perspective beyond their own. Socially, however, this is significantly more difficult, because acknowledgement on any level becomes viewed as public acceptance. The more reinforcement given publicly, the more justified the movement begins to feel. Herein lays both the problem as well as the solution.

The recent visit by the Toldos Avrohom Yitzchok and Toldos Aharon rebbeim forces us to confront this issue very directly. We are, in a very real sense, required to help our brethren and co-religionists, but to what degree and

for what intent? What is the right thing to do when it comes to situations in which we have major disagreements?

There are two aspects to this issue that must be acknowledged. The first is that at least some positions taken by people we disagree with are reasonable and perhaps even accurate. For example, it would be better if Shabbat were observed more properly. The other side, though, is that we cannot allow ourselves to be intimidated. The real problem is where and how to draw the line between a small-minded worldview determined to impose a rigid singular position, on the one hand — while simultaneously but absolutely demanding tolerance and understanding for all on the other.

From a psychological perspective the best way to deal with this issue is to marginalize only the self-important stone throwers and not generalize their ideology of aggressiveness to all who may look like them. Violence tends to act as a negative reinforcer and we do not want to encourage violence. If a child is repeatedly hit by a parent we find that the child's behavior only worsens. The child has learned that this is an effective way to get a reaction, albeit a negative one. Ignoring also does not work. What does work is ignoring minor issues while, at the same time, broadly opening channels for communication that are predicated on understanding and developing respect toward one another. Ben Zoma said, "Who is wise? Someone who learns from every person." With this as our guide we will find it easier to simply find the right thing to do.

Dr. Salamon is the founder and director of the Adult Developmental Center in Hewlett, NY. He is the author most recently of "The Shidduch Crisis: Causes and Cures" (Urim Publications) and "Every Pot Has a Cover: A Proven Guide to Finding, Keeping and Enhancing the Ideal Relationship" (Rowman & Littlefield).

WELCOMING COMMITTEE

Continued from Page Five

guest, wouldn't it be better to expose your children to the big rabbi? I'm not so sure, I answer.

Why's that? Max asks. Simple, I say. My children already know how much we respect and admire rabbis and acknowledge their contributions to our people. But my children might not know how thankful we need to be to the soldiers who risk their lives for Israel. And even if my children are aware of the sacrifices our young soldiers make, I think it would be so important for those young soldiers to know just how much we worry about them, cry for them, and pray for them.

So, to regroup Max, if I really want to educate my children properly, if I really wanted to help them with shidduchim, I would have at my Shabbos table individuals who are open to embracing others who might not be their cup of tea, or who might be a bit different. I would have had my Shabbos table individuals who need to know just how special they are to us. I would have at my Shabbos table not just rabbis from afar but people from my own neighborhood

who need a pick me up or a Shabbos meal, a single father or mother, a person down on their luck, a person with financial difficulty. I would feed their ego and not mine. You see, sometimes when you host a dignitary you feel important, but it's better to have a guest at your table and make the guest feel important.

I would have at my table the most diverse crowd I could assemble so that my children will learn the lesson of inclusivity. That, my dear new friend Max, is the welcoming committee that I want to be on. I would ask the rabbi to bless the soldier but I would not have to ask that soldier to defend Israel for all Jews. Because one thing I know for sure: While not every Jew embraces the state of Israel as presently constituted, every soldier who fights for the land of Israel does so for every Jew, of every stripe, of every belief, in every and any corner of this world.

There is no such thing as an Israeli soldier saying, "I will fight this battle only for Jews who are just like me." Such a notion is absurd. So while we sit here in America or in Israel or in any other part of the world

and condition our support for Israel and support for her soldiers on certain philosophical and/or religious principles, no such line of demarcation exists in the mind of a young Israeli man or woman who leaves his home to defend our country, without any assurance that he or she will return.

And I know this for a fact because I spoke to an Israeli army officer this past Shabbos who is visiting our community. I asked him why he came to America and he told me to let American Jewry know that he and his brothers and sisters are fighting for all of us. And he carried this message over the last two weeks to communities far and wide, Orthodox, Conservative, Reform, and unaffiliated. To them there is no difference. He is part of a group of people that risks their lives for all of us. In his eyes we are all one unified camp, one nation, one people. What a powerful lesson.

Next time the soldiers come to town put my name on the welcoming committee.

David Seidemann is a partner with the law firm of Seidemann & Mermelstein. He can be reached at (718) 692-1013 and at ds@lawofficesm.com.

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# FAR FROM YEMEN

Continued from Page One

Yemenite and study Torah," he explained.

Both Qafni and Karni were brought out of Yemen three months ago during a covert operation carried out by the State Department, first revealed two weeks ago in the Wall Street Journal. 60 Yemenite Jews were resettled and 100 more may be expected, the Journal reported. The operation followed a rise in Islamic fundamentalism in Yemen and mounting harassment of the Jewish population; in 2007 the Houthi, a Shiite religious group, threatened the Jewish population of the town of Saana. In December of 2008, a retired Air Force pilot shot and killed Rabbi Moshe Nahari, a well-known community leader.

Yemen's Jewish community is believed to be one of the oldest in existence; tradition says that Jews settled in Yemen during the time of Solomon. The majority of the Yemenite Jews speak Arabic and biblical Hebrew. While Yemen is not a primitive society, it lags technologically behind the Western world. Most of the Jewish population made their living as tradesmen.

On a warm Sunday afternoon, a gold-colored minivan



Photo by Christina Daly

The inside of the Yemenite shul in Monsey.

sped along Monsey's winding roads making stops to deliver cases of bottled water, canned peanut butter, potatoes and hamentashen to the Yemenite families. Outside one home, two women emerged from the van, covered head to toe in burkhas and headscarves. These newest refugees are being resettled through the work of FECS, the Hebrew Immigrant Aid Society, and the United Jewish Organizations of Williamsburg, an umbrella group based in the Satmar community.

In the words of Reuven Schwartz, an activist who has visited Yemen and spent this past Sunday giving out basketballs to Yemenite children, who filled the streets, "They went from year five to 2009."

While the majority of Yemen's Jewish residents flew to Israel during Operation Magic Carpet in 1949, several thousand remained. Many Jews left in 1991 when they were finally granted the right to travel out of Yemen; only a few hundred were left behind. The Wall Street Journal estimated 350 Jews lived in Yemen before the latest airlift. In a sense, this most recent emigration sounded the death knell of the Yemenite Jewish community in Yemen. Now, the question becomes how to preserve the now-homeless community.

Settling the latest group of refugees in Monsey will be easi-

er than past resettlements, given that a Yemenite community already exists there. However, the vanguard Yemenite group, which arrived piecemeal over several years on student and religious visas obtained by Chasidic organizations, has its own handicaps. By and large its members have not integrated into mainstream Jewish society; few speak English, and most are unable to work due to questionable legal status.

"You can't build a community of new arrivals on a community that doesn't have the proper foundation," said Rabbi Yair Yaish, an attorney from Lawrence and the president of the Yemenite Jewish Federation of America.

"This as an opportunity to basically merge the two communities and build a strong foundation that will help the new arrivals and, concurrently, help those that are already here," he explained, "and hopefully elevate those that fell through the cracks and make sure the new arrivals don't meet the same fate."

"It's an opportunity for the Jewish people to maintain a unadulterated tradition that dates back thousands of years."

Robert Simin, president of the Yemenite Settlement Project, said the latest Jewish influx differs from those that preceded it.

"Soviet Jewry came from relatively western society and a



Photo by Rueven Schwartz

Left behind: the outside of a decoratively gated shul in Yemen.

lot of them were educated. This is a completely different situation; these people don't have any of the cultural background that will translate into 'succeeding' in America. By succeeding, I mean independently raise a family in the tradition that they choose — their own taymani [Yemenite] traditions," Simin said. "If you were to look at it by sheer numbers, it'll require a lot of money."

Simin said that he is working to set up a Yemenite school, with Yemenite teachers.

"The ultimate goal is to create an independent, flourishing taymani community, not just of taymani people but of taymani culture and traditions."

For the moment, it seems that the Yemenites in Monsey are once again strangers in a strange land. At four o'clock in the Yemenite shul, ten men and half-a-dozen children gathered to daven Mincha and Maariv, chanting the prayers aloud in unison. A four-year-old played games while pretending to look through a book on shechitah (ritual slaughter), until his father boxed his ears. After the prayer service, the rabbi of the shul rounded up the children to teach them to read Hebrew. One young Yemenite child lingered behind and seized a reporter's notebook and pen. On a blank piece of paper he drew a triangular house and a road leading up to it: a home of sorts.

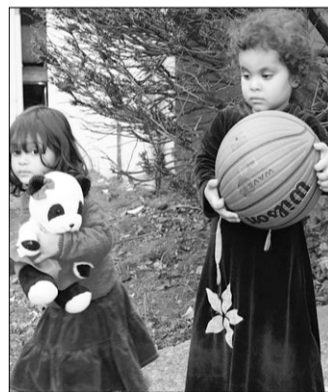


Photo by Christina Daly  
Adapting to American toys has not been too difficult.

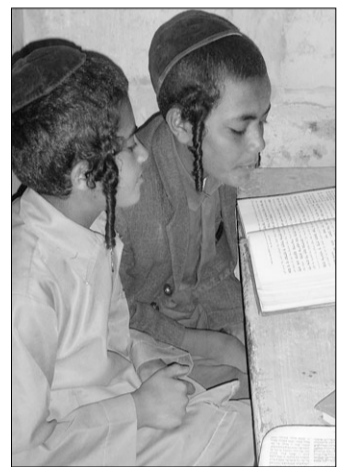


Photo courtesy Rueven Schwartz  
Children learning in a yeshiva in Yemen.

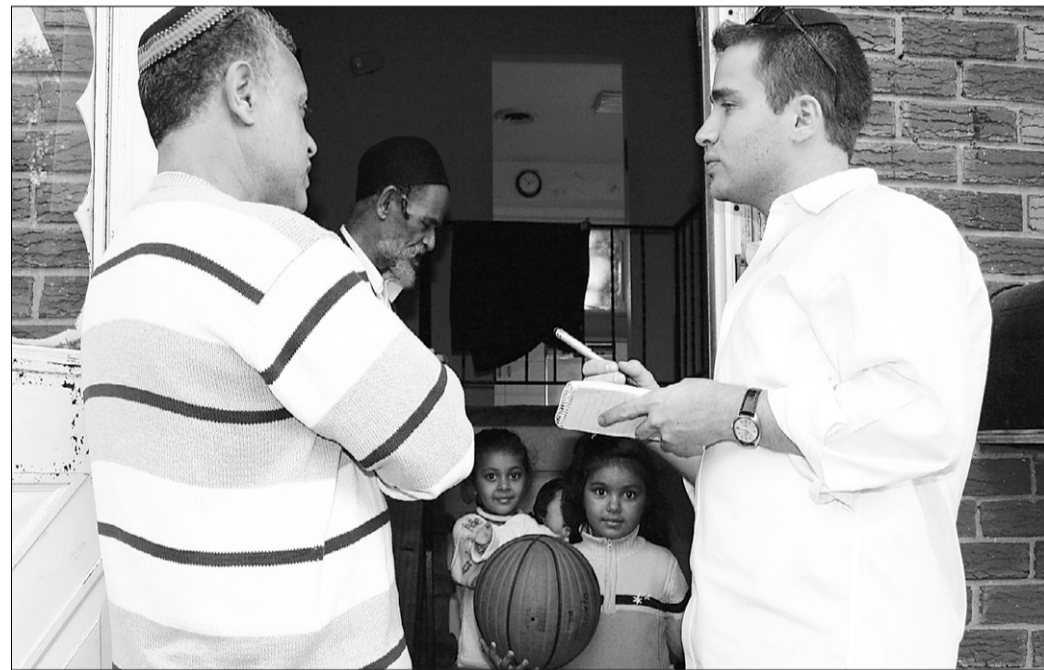


Photo by Christina Daly  
Nissim Nadav translating a conversation between Michael Orbach and Yechi Gihadi, who arrived two months "less four days" (in his words).

# SPORTS

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TEAM	RECORD
Carlos and Gabby's	4-0
Cartridge World	4-0
Lobos	3-1
Jackson Hotel	2-2
Stallions	1-3
Flabbergasters	1-3
BMB	1-3
Vanity Cleaning	0-4

### Late Division

TEAM	RECORD
Jay Rubin DDS	4-0
S. Adelsberg	3-1
Outta Towners	3-1
The Center	2-2
Prestige	2-2
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Not Even Bro	1-3
Band of Brothers	0-4



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OPINION

71 years ago this week

Cartoonists' response to Kristallnacht

"I could scarcely believe that such a thing could occur in a twentieth century civilization," President Franklin Roosevelt declared in the wake of the Nazis' Kristallnacht pogrom, which devastated the German Jewish community seventy-one years ago this week.



Dr. Rafael Medoff

retary marked "File No action FDR." Mindful of polls showing most Americans opposed to more immigration, Roosevelt preferred to follow public opinion rather than lead it. Without his support, the Wagner-Rogers bill was buried in committee.

Ironically, when *Pets Magazine* the following year launched a campaign to have Americans take in pure-bred British puppies so they would not be harmed by German bombing raids, the magazine was flooded with several thousand offers of haven for the dogs.

Most American editorial cartoonists, like most Americans, exhibited little interest in the plight of Germany's Jews.

But there were exceptions. A handful of cartoonists used their platforms not only to express sympathy for the refugees but to call for practical steps to help them.

Six days after Kristallnacht, Paul Cormack, staff cartoonist for the *Christian Science Monitor*, drew a cartoon titled "The Best Answer to Race Persecution." It showed a large hand, labeled "Humanity," handing a document titled "Assistance" to a crowd of Jewish refugees.

In response to Kristallnacht, President Roosevelt recalled the U.S. ambassador from Germany for "consultations," and extended the visitors' visas of the approximately 12,000 German Jewish refugees who were then in the United States. But at the same time, FDR announced that liberalization of America's tight immigration quotas was "not in contemplation."

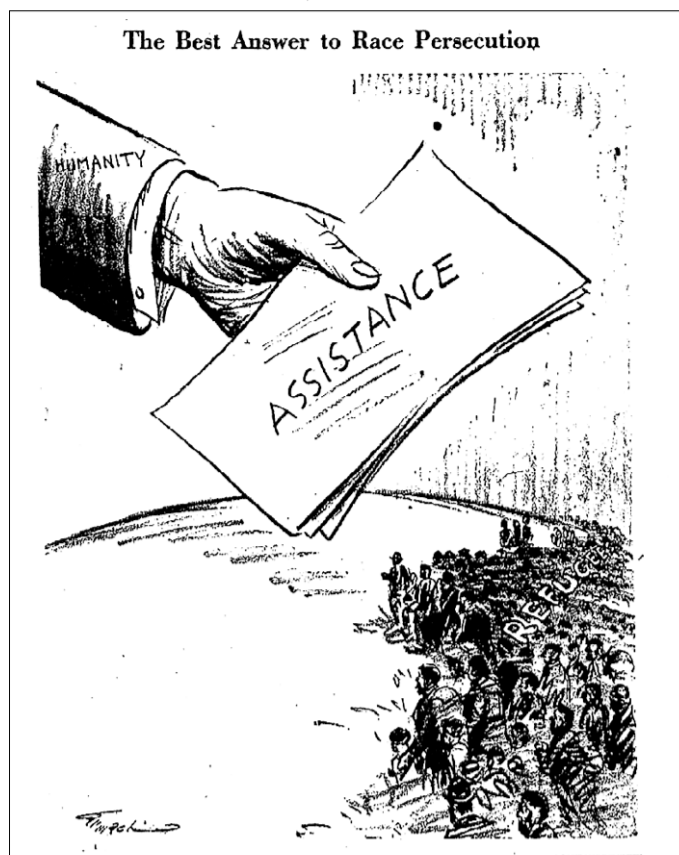
In the wake of Kristallnacht, humanitarian-minded members of Congress introduced legislation to aid German Jewry. The Wagner-Rogers bill proposed the admission of 20,000 German refugee children outside the quotas. Nativist and isolationist groups vociferously opposed the Wagner-Rogers bill.

Typical of the opposition's perspective was a remark by FDR's cousin, Laura Delano Houghteling, who was the wife of the U.S. Commissioner of Immigration: she warned that "20,000 charming children would all too soon grow into 20,000 ugly adults."

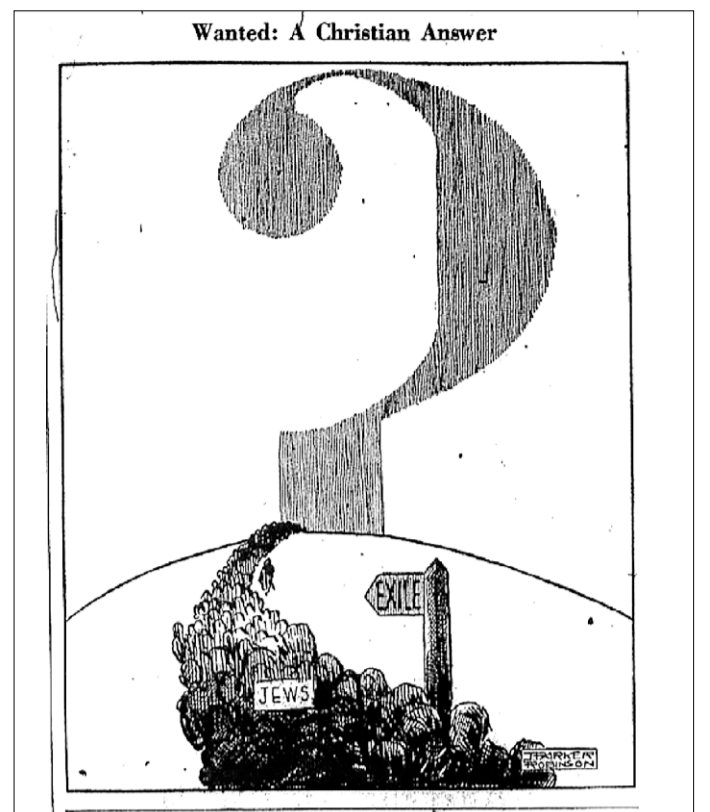
An appeal to FDR by First Lady Eleanor Roosevelt to support Wagner-Rogers fell on deaf ears, and an inquiry by a Congresswoman as to the president's position was returned to his sec-

Five days later, the *Christian Science Monitor* published another editorial cartoon responding to Kristallnacht, this time by J. Parker Robinson. It showed a mass of people, labeled "Jews," marching past a sign pointing to "Exile," with a giant question mark looming over the horizon. He titled the cartoon "Wanted: A Christian Answer." The question was the fate of the Jews; the answer, the cartoonist insisted, was for Christians to accept their moral responsibility for helping the downtrodden.

Meanwhile, in the pages of the *Chicago Daily News*, another cartoonist pleaded for help to Germany's Jews. Staff cartoonist Cecil Jensen drew a group of Jewish refugees on a large rock, surrounded by turbulent ocean waves. They can see, in the distance, a 17th century-style ship, labeled "World



Paul Cormack, in the *Christian Science Monitor* - November 16, 1938



On November 21, 1938, eleven days after the Kristallnacht pogrom, cartoonist J. Parker Robinson, in the *Christian Science Monitor*, pointedly challenged the Christian world to address the plight of Hitler's Jewish victims.

Rescue Efforts." Whether or not the ship will save the refugees is unclear. Jensen titled the cartoon "Mayflower," invoking America's own powerful historical symbol of refugees from religious persecution reaching a safe haven.

Sadly, few Americans heeded the appeals of Paul Cormack, J. Parker Robinson, and Cecil Jensen, despite the horrors of Kristallnacht. When a "Mayflower" ship called the *St. Louis* approached America's shores just a few months later, President Roosevelt turned it away. Expressions of sympathy were not matched by deeds. There were no U.S. economic sanctions against Nazi Germany, no severing of diplomatic relations, no easing of immigration quotas. America's muted reaction to Kristallnacht foreshadowed the terrible silence with which it would greet the Nazis' Final Solution.

Dr. Medoff is director of the David S. Wyman Institute for Holocaust Studies, which focuses on issues related to America's response to the Holocaust - [www.WymanInstitute.org](http://www.WymanInstitute.org)

I'M THINKING

Politics, Palestinian-style

By announcing that he will not run for re-election in the election that he himself called, Palestinian President Mahmoud Abbas, leader of the Fatah movement, is sacrificing his position of power for the good of his people - or so he would have us believe. The implications of Abbas's decision reach further than his Fatah party, further than the Palestinian people, and further than Israel-Palestinian relations.



Micah D. Halpern

Palestinian elections are now scheduled for January 24, 2010. In choosing not to run, Abbas is sending a de facto message to terrorists that it is okay to launch terror attacks against Israel. And he is blaming it all on Israel. Here is what Abbas said recently: "It appears they [Israel] do not want peace, and they don't want to stop settlement, and they don't want the vision of two states, so I don't know what they want."

By not running, Abbas is effectively destroying Fatah - but it is Israel's fault, not his own. There is only one person respected enough and beloved enough and with enough clout with the Palestinian people to win the election. His name is Marwan Barghouti. He is sitting in an Israeli prison serving time for committing acts of terror and Barghouti is not about to get out any time soon.

Unless Abbas recants, which he very well might do, Hamas will sweep the election. Abbas has been an ineffectual leader. The Palestinian economy has not thrived, terror has not come under control, and there has been no movement toward peace with the Israelis. Barghouti, if he were to be in a position of power, would stand firm on the issue of '67 borders. In response to a question I once asked this intellectual in worker's clothing, he told me point blank: "Accepting Israel with the '67 borders was my compromise."

If Hamas wins - and Hamas will win because there is no alternative other than Abbas, extremist Palestinian leadership will be the wave of the future.

Here's the twist. According to the most recent polls, Abbas' approval rating went up when he announced his decision not to stand for election.

Abbas is making this an election not about Palestinian leadership, but about the failure of Israel. He is trying to deflect Hamas' attacks against his presidency. Hamas preaches that Abbas has failed to gain anything from Israel and that Abbas has become an agent of the United States and the Israelis. Hamas calls him the ultimate collaborator. The decision not to run lends Abbas credibility in

the eyes of the Palestinians and bolsters his strength.

He is trying to transform his image from a weakling to a superhero, to the person who - like Arafat - holds the vision of the future and can stand up to world powers to achieve Palestinian goals. Hamas is calling Abbas a loser, a traitor, a turncoat. He is asserting that he has vision and they do not, that all they have are bombs and bullets.

The stakes are high. Only Hamas has nothing to lose. If Abbas recants and wins the election, they have lost nothing. If they win, the West loses, Israel loses, and the Palestinians lose any hope of a real future.

There is a silver lining. If Hamas wins and takes control of all the Palestinian Authority, not just Gaza, the situation with Israel comes into clear focus. It is either black or white for Hamas, there are no grey areas - Hamas does not accept Israel's right to exist. Israel will know how to properly react. The only problem then will be with the United States. The Obama Administration has been keen on meeting with bad boys lately and Hamas definitely fits that bill.

Micah D. Halpern is a columnist and a social and political commentator. Read his latest book *THUGS*. He maintains *The Micah Report* at [www.micahhalpern.com](http://www.micahhalpern.com)



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THE KOSHER BOOKWORM

# Rav Chaim of Volozhin

The beginning of the 19th century witnessed many historical events that were to foreshadow much of the next two centuries. With American independence secure under



Alan Jay Gerber

President Thomas Jefferson and the French revolution morphing into a dictatorship of Napoleonic proportions, the Jewish world was to witness institutional changes

that would redefine our communal existence. First and foremost to change at this point in time, and not noted by most secular Jewish historians, was the educational structure of our yeshivos. In response to a decline in the quality and

quantity of Jewish educational institutions in the latter part of the 18th century, Rav Chaim of Volozhin set into motion the founding of a yeshiva in 1802 that was to revolutionize the very definition of the word "yeshiva." The founding of the Yeshi-

va of Volozhin in Lithuania immediately struck a responsive chord among a large number of young Jewish scholars who flocked to Volozhin, establishing that venue as a center for quality Talmudic learning in that era. Rav Chaim followed in the footsteps of the Vilna Gaon, popularizing the Gaon's method of deep and razor-sharp analysis of the Gemara text and a strict adherence to intellectual integrity.

This method was to set the pace for traditional Jewish education. Thus, Jewish history recognized Rav Chaim as the father of the yeshiva movement, an accolade that is recognized to this day as his rightful legacy and place in Jewish history.

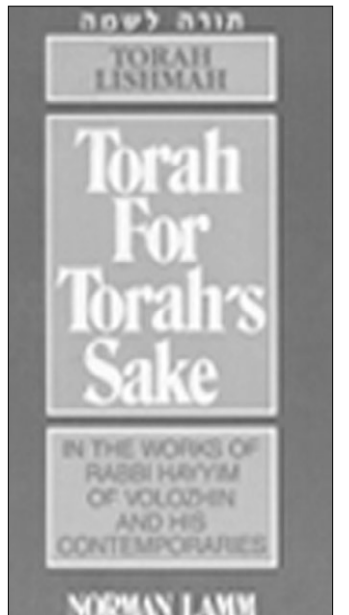
But organizational talent was not to be his sole legacy, which also included his extensive writings and teachings that survive in the literature of our people.

Twenty years ago, then-Yeshiva University president, Rabbi Dr. Norman Lamm authored a study of Rav Chaim's intellectual legacy titled, "Torah Lishmah: Torah For Torah's Sake" [Ktav, 1989]. Within this work can be found a detailed study of Rav Chaim's life's work, a biography with 179 detailed footnotes, and an analysis of Rav Chaim's view of the study of Torah.

This is further expanded upon with a detailed analysis of what defines the concept of Torah Lishmah (for its own sake) and a study of Torah Shelo Lishmah (not for its own sake), as well as a section dealing with scholarship and piety, topics that have a very contemporary ring.

The excursus section goes into the relationships between Rav Chaim and his ideology and the then-growing Chasidic movement.

Furthermore, Rabbi Lamm details the study of Rav Chaim's magnum opus, "Nefesh Hachaim," in terms of both content and its impact upon the Jewish community. Since 1989 no other work has come close to responding to Rabbi Lamm's in highlighting the role that Rav Chaim played in setting what was to prove to be the recognized method of study for mainstream traditional Judaism. The only thing missing was a full and comprehensive English translation of Rav Chaim's works.



With the above review serving as prologue, I am happy to note the recent publication of the first-ever English translation of "Nefesh Hachaim" [Judaica Press, 2009] by Rabbi Avraham Yaakov Finkel. A survivor of Bergen-Belsen, Rabbi Finkel has devoted his life to translating some of the most challenging classics of Jewish scholarship, among them the Ain Yaakov, Avos D'Rebbi Nosson, and the Kuzari.

Rabbi Finkel's translation of Nefesh Hachaim is organized into four parts totaling 88 chapters dealing, in clear and understandable English, with just about every Jewish theological issue. The work answers, in both eloquent and effective terms, some of the most intricate questions of our religious faith.

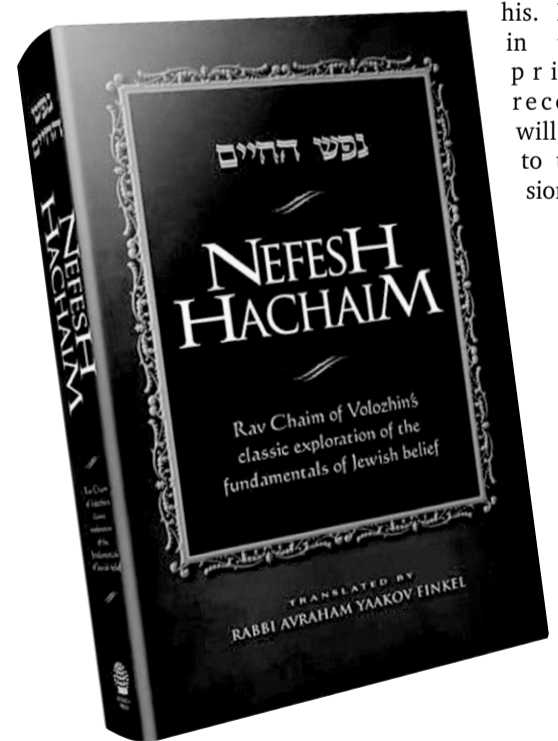
Rabbi Finkel, in his introduction, notes that while this work represents a total translation, there is one omission. "The sections of Nefesh Hachaim dealing with Kabbalistic subjects have been omitted," Rabbi Finkel writes, "as the subject matter is not suitable for translation."

It should be further noted that while this work is fully footnoted and indexed most competently, the omission of any reference to Rabbi Lamm's pioneering work is most unfortunate, and in my opinion, inexcusable in the extreme.

Taken together, both works make for a long overdue recognition of Rav Chaim's legacy, and that would be just fine if that was all we had to consider in this essay.

However, I am compelled to end this piece with the following sharp observation: A recognition by Rabbi Finkel of Rabbi Lamm's work would have given greater intellectual

credibility to his. Hopefully, in the next printing, recognition will be given to this omission.



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# PARSHAT CHAYEI SARA Growing to Love

Take a careful look at Bereishit 24:67. "And Yitzchak brought Rivka to his mother's tent. He took Rivka, she became his wife, and then he loved her, and then he was comforted over the loss of his mother."

In modern parlance, we might say "He dated her, he married her, and then he grew to love her."

Rabbi Samson Raphael Hirsch points out the classic beauty of the ideal Jewish home. "The more she lived as and grew into her role of being his wife, such did his love for her grow." This, Hirsch argues, is the fundamental ingredient to a successful Jewish marriage. (And, yes, it goes both ways!)

A Jewish home is not built on lustful



Rabbi Avi Billet

thoughts and feelings; it is built upon common values and similar approaches to how to live the best Jewish life, sharing an overall gestalt that serves for a harmonious existence.

This intellectual and spiritual connection strengthens love, as the couple gives themselves the chance to get to know one another.

Hirsch emphasizes the marked distinction between pre-marital "love," and the love which comes after the commitment to one another has taken complete effect. It is that commitment which becomes the fuel that drives a person to achieve and to accomplish, and ultimately to make the home a model of respect and caring behavior.

The wedding is not the pinnacle of love. It is the root which allows love to blossom. This is the difference between the Western, romantic notion of love, and love as described in the Torah.

The fact that Yitzchak, a forty-year-old man, is only comforted now, three years after his elderly mother's death, indicates not only the tremendous connection and regard a man can have for his mother, but the tremendous role a wife can play in the life of her husband.

Quoting Onkelos, Ramban explains that the love Yitzchak felt for his wife began because of her righteousness and the straightness of her deeds — things he learned of as they were living together. Could this mean that he loved her because of the things she did? Absolutely.

The Mishnah in Avot (5:16) describes two kinds of love: love which is dependent on something, and love which is dependent on nothing. If love is dependent on something, when that is lost, the love falls apart. The other kind of love never goes away.

The example the Mishnah gives of

the love which can fall apart is Amnon and Tamar, two children of King David who had a very disturbing, one-sided relationship. (Samuel II:13) The other kind of love is modeled by David and his best friend, Yonatan, the son of King Shaul. As best friends who shared a vision of how each other could shine, and how they could both become leaders of Israel, all they ever wanted for each other was the very best.

A husband and wife will often begin their marriage out of love of the first kind: egotistical, what he/she can do for me, to make my life better. This is normal. In the initial stages, love based on deeds is the healthiest type of love. How does one love others just because they are there? Love, in a sense, needs to be earned. A person has to work hard to love and to be loved, to do for someone else, to be worthy of being the recipient of someone else's true (non-lustful) affection.

Love which comes out of infatuation, or a tingly feeling a person gets, is meaningless. It doesn't take long for

that tingly feeling to go away once the excitement becomes routine, unless the love continues to derive strength from other factors. The former and the latter sentiments can best be summarized in this distinction: the difference between "I love you because you are beautiful" and "You are beautiful because I love you."

Yitzchak is the first person in the Torah who expresses love.

And he does so with thought, with consideration, and most importantly, with time.

Yitzchak teaches us that the ideal state of love in a marriage begins when people do things for one another. This is love which is dependent upon something.

But as the two sides grow together, and create their home in such a way that they think alike, feel alike, believe alike and have common goals, their love will no longer be dependent upon anything. Their love will last till eternity as they live out their lives as the best of friends.

## Letters

Continued from Page Four

who hasn't spoken out against their intolerable behavior.

I just have to add that I've been living in Beit Shemesh for almost 13 years now and we have been very happy here. Beit Shemesh has always been a warm and accepting community, especially for people who have made aliyah. We love our friends and our neighbors. We love our shuls. Our children are thriving. I really don't want the negative things that are going on now to be the only publicity our city gets. There are many wonderful things happening here — maybe that should be your next Beit Shemesh story.

NA'AVA PASTERNAK  
Beit Shemesh

## Cancel my subscription

To the Editor:

Please cancel my subscription. I know it is free, but I don't want the Jewish Star coming in to my home.

Your editorial vilifying the Toldos Avrohom Yitzchok Rebbe and his followers without knowledge of the facts is the last straw (Is this really a smart thing to do?; Editorial; Nov. 6, 2009). We as a community do not need an increase in sinas chinom, baseless hatred. I am not a chassid of the Toldos Avrohom Yitzchok, but I, as well as many thousands of non-chassidic Jews, including many modern Orthodox Jews, admire his ahavas yisroel. Just go and see the people who visit his beis medrash and how they are welcomed with no agenda.

For quite a while, my teenage children have asked that I cancel the subscription, as your paper is full of loshon hara and sinas chinom. I used to throw it out on receipt, but after being shown your editorial, I would like to cut the cord totally.

If I hear that you have changed direction, I will reconsider.

SHMUEL FOXMAN  
Far Rockaway

## Am I missing something?

To the Editor:

I would like to share how inspirational it was to meet the IDF soldiers who spoke at Shaaray Tefila this past Shabbos. The soldiers shared stories detailing their sacrifices and spoke of their military service in terms of privilege as opposed to obligation. Audience members were free to offer comments or ask questions. The final question was the simplest, yet most profound, of all: how do the soldiers view the Charedi community? A clear sense of anxiety pervaded the overfilled room; the issue hit a nerve with those in attendance.

It was ironic that as we sat mesmerized by the courage and sacrifice of these brave young men, a tish was being held for the Toldos Avrohom Yitzchok Rebbe at Shaaray Tefila. It was no accident that the Rebbe and his chasidim did not attend shalashudos with the soldiers. By all accounts, this Rebbe is staunchly anti-Zionist and anti-Israel. When I asked the soldiers whether there was positive outreach from the Rebbe, they replied in the negative.

Would this Rebbe bless our chayalim to be safe in protecting our beloved State of Israel? I asked this directly to Rabbi Weinberger,

and he could not answer in the positive. Unfortunately, we all know the sad truth: the Rebbe would not. Rabbi Weinberger did say that his quote in the Jewish Star ("I didn't want to do anything to upset the rebbe. I didn't want to bring them down without permission. It's all I need to create a stir with the chassidim and the soldiers in uniform. So I called and I asked.") was in reference to bringing the soldiers down to the tish — though again, I dare say the question should be asked in reverse! The permission should be from those who put their lives on the line to defend this Rebbe and his community, who would otherwise be annihilated in a split second by our enemies.

Contrary to some who say this Rebbe is peaceful, he has not made a single public declaration denouncing the chilulei Hashem committed by his followers — most recently, the violence initiated by the Edah Charedis of which both Toldos Aharon and Toldos Avrohom Yitzchok are members. Members of this sect are known within Bet Shemesh to be among the most serious of those who cause violence. I understand the Rebbe claims that he does not condone violence. If the Rebbe talks, people listen. And when the Rebbe does not talk, they hear that too. There is a big difference between saying that you do not condone something and saying publicly "do not do this." We see how quickly and overtly rabbis sign bans on going to concerts, and prohibiting certain establishments. How often do we see a public condemnation of activity not in line with our derech hatorah?

I wonder what kind of mixed message our community is sending by hosting four brave soldiers who risk their lives to defend a State that houses a Rebbe whose views are contrary to our support of Israel? Would this guest and his followers tolerate our beautiful, halachically observant community were it located in his neighborhood?

Finally, why are we entertaining Rebbes when should we be spending the greatest bulk of any fundraising for local charities? Our neighbors have lost their jobs, schools are losing funds because parents can't pay tuition, and Tomchei Shabbos has seen an unbelievable spike in need. Am I missing something?

GUY TSADIK  
Lawrence

## How dare you?

To the Editor:

As a former congregant of Shaaray Tefila (I was too young to be a member) and a disciple of Rabbi Emanuel Rackman z"l (one was never too young or too old to be a disciple of that revered mentor), I wish to register a strong protest at the invitation issued to a Jewish opponent of the Zionist

movement and the State of Israel.

How dare you compare an invitation to this person with the attendance of four Tzahal soldiers who are our brothers? It is to Chayalei Tzahal that you should be giving honor.

I am the grandfather of three (female) soldiers currently serving in Tzahal and my remaining granddaughters and grandsons will serve in Tzahal, as I did and as their parents did.

What Shaaray Tefila of Lawrence did is a Chilul Hashem. You can sit in Lawrence and be "neutral" about the decades-long struggle of the Religious Zionists against Neturei Karta and Toldos Avraham. The fact is that it is WE who are defending the State of Israel and it is WE who are defending the Jewish people. It's not a hobby with us. It's our hashkafa and we in Israel are performing mitzvot and doing acts of kedusha. It's time for you to join us, not as onlookers but as participants.

JAY A FRIEDMAN  
Ra'anana, Israel

## Invite victims too

To the Editor:

Welcoming the Rebbe is a positive act of Ahavat Yisrael, and sets an example sorely needed by many of the Rebbe's followers who persist in their violence. But even as the Rebbe is welcomed as a guest, he can and should be called to account for the acts of hatred perpetuated by his followers, and called upon to put a stop to them.

It would be interesting to hear the viewpoint of a victim of the Rebbe's thugs. Perhaps one can similarly be welcomed to tell his or her story.

In the interests of dispelling any appearances of improper support of the hooligans whose physical attacks upon fellow Jews created such a chillul Hashem, perhaps Congregation Shaaray Tefila might see fit to avail its facility for such an event.

KENNETH H. RYESKY  
East Northport

## Gluttony not Jewish either

To the Editor:

I found your piece about Kosherfest (You know you had a good time if your stomach hurts; Nov. 6, 2009) to be extremely distasteful. From the headline, to the declaration that "only Christians believe gluttony is a sin," the article misrepresents Judaism as regards to food.

Judaism does not look favorably upon gluttony. The Gemara (Chullin 84a) has a series of injunctions that promote a spirit of moderation. Among these, "A man should not teach his children

to be accustomed to meat and wine." The Rambam (Hilchos De'os 5 and elsewhere) spends considerable time espousing moderation.

The fact that a behavior is not forbidden by law does not make the behavior admirable. To spend a day doing nothing more than eating for the sake of eating (of course, with the proper blessings mumbled!) is anathema to Judaism.

Last summer I found myself in a Poconos camp at dinnertime.

At the conclusion, an ices-eating contest was held, with the boy who finished his ices the fastest earning a second ices. Contests such as this (and the similar hot-dog eating contests at restaurants) are absolutely out of step with the essence of Judaism. "Fressing" may be a Yiddish word, but it is not a Yiddishe concept.

The Satmar Rav, zt"l, said: "A Jew does not eat when he wants to eat; he eats when he has to eat." I am not saying that we need

to go to this extreme, but the Satmar Rav is making the critical point that life is not about physical gratification. We are supposed to use the physical to enable us to better practice Yiddishkeit. And within limits, we are entitled to enjoy the physical. But if food, or any other physical comfort, becomes our sole purpose, we have lost sight of our purpose in this world.

Avi Goldstein  
Far Rockaway

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### TABLES

## Grill Point, Kew Gardens Hills

BY JUDAH S. HARRIS

If you're searching for authentic shwarma and other Israeli and Middle Eastern grilled meats and salads, a quick trip to nearby Queens offers at present about five glatt kosher choices within less than a two-mile radius.

Most of these Israeli restaurants are situated on Main Street, the commercial hub in Kew Gardens Hills, and though establishments of this genre seem to come and go (sometimes over months, not years), one that has had the strongest staying power is at the corner of the busy intersection of Main Street and Jewel Avenue. It's called Grill Point, and it's likely that a significant majority of native Israelis living anywhere in the New York area have heard of it and eaten there (some are regulars and you can spot them instantly). While its current emanation, ownership and name are about five years old, the Main and Jewel location has always been the most popular shwarma

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Photos by Judah S. Harris

The exterior of Grill Point on the corner of Main Street and Jewel Avenue; a newer Five Towns location is now closed.

place for reasons that extend beyond geographical considerations — though the intersection is a key factor — to both the

kitchen and the camaraderie. Grill Point is a “hang out” of sorts, and signs of friendship often spill out onto the sidewalk.

On a recent evening, the restaurant was filled to capacity with groups of diners and others eating solo.

Small bowls of dips and vegetables - cabbage with amba (mango and vinegar), pureed tomatoes with hot peppers, and pickles — arrive at the table as diners take their seats and are given the menu. Especially with the bounty of Middle Eastern salads that either come with the meat entrees, or that can be ordered separately, pita or the larger lafa bread is mandatory (the lafa is baked in the tabun brick-clay oven up front). Whole-wheat pita is available, but

See GRILL POINT, Page 15



A plate of Adana Kabobs, one of Grill Point's signature dishes.

## THANKSGIVING

Continued from Page One

Australia, my mother has always loved to prepare turkey for our family - where it is considered a delicacy and must be specially ordered. She seasons the turkey with salt, black pepper, lots and lots of fresh crushed garlic and

paprika. She takes two green apples, peels and cores them and stuffs them in the inside cavity. Then she pours approximately 2 cups of dry white wine over it. After the turkey is cooked for a few hours, she takes the gravy, pulls out the apples and purees them together.

It makes delicious and robust sweet-and-tart gravy for the turkey.

I love to use root vegetables. These include either tuberous roots or taproots - carrots, turnips, sweet potatoes, potatoes, beets, rutabagas, celery root, just to name a few. They are rich in carbohydrates and have lots of vitamins. Also, they are economical to buy and can

serve a lot of people. One recipe I love to make this time of year is a red lentil soup loaded with sautéed root vegetables and butternut squash, with lots of seasonings.

This soup recipe is a favorite at my Thanksgiving table. I use it in cooking classes often and it always is very well received.

### Red lentil soup

- 1 cup red lentils, sorted and rinsed
- 4 cups water
- Bay leaf
- Salt
- 2 tablespoon olive oil
- 2 onions dices
- 4 cloves mince garlic (I love using the frozen cubes)
- 2-inch piece ginger minced
- 2 teaspoon cumin
- 1 teaspoon curry
- 2 teaspoon coriander
- 2 cups butternut squash cut into 1/2-inch dice
- 1 cup zucchini peeled and cut into 1/2 inch dice
- 1 medium parsnip peeled and cut into 1/2 inch dice
- 2 carrots peeled and cut into 1/2 inch dice
- 1 Tablespoon lemon juice
- 1-1/2 cups vegetable stock (I buy Trader Joe's vegetable stock)
- 1 bunch spinach
- Pinch cayenne pepper

Add lentils, water and bay leaf to a medium saucepan. Cover and boil on a simmer for 20 minutes until lentils are tender. Add 1-tablespoon kosher salt and remove bay leaf and puree lentils with an immersion blender.

Add onions to a skillet and sauté until onions are soft. Add garlic, ginger, cumin, curry coriander and sauté for a few more minutes. Add butternut squash, zucchini, parsnip, carrots, salt, and 1-1/2 cups vegetable stock and simmer for 10 minutes until vegetables are soft.

Stir lemon juice and spinach into pureed lentils then add the sautéed vegetables stir to combine. The heat will wilt the spinach. Add cayenne pepper and salt if necessary.

Enjoy... and remember: Thanksgiving is not only for Americans!

Naomi Nachman is the owner of “The Aussie Gourmet,” which provides fully personalized; strictly kosher meals for Shabbatot, Yom Tovim and special occasions. Naomi gives cooking classes and demonstrations throughout the NY/NJ area and beyond. She is also a guest hostess on the QVC TV network. Visit her at [www.theaussiegourmet.com](http://www.theaussiegourmet.com).




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# New Age hot chocolate

What can be better than a cup of hot cocoa on a cold winter's day? A mug of hot chocolate. And make that the haute kind.

Not to be confused with cocoa powder mixed with milk, real hot chocolate is made by melting solid bars of chocolate, preferably a dark variety containing a high percentage of cacao, with cream and milk.

Over the last 10 years, American's changing perception of hot chocolate has been driven largely by the rise in popularity of premium eating and baking chocolate with high cacao content.

As the market for top-quality dark chocolate has expanded, so had the taste for hot chocolate.

"Americans are traveling more and being exposed to how other cultures drink hot chocolate," says Fred Thompson, author of "Hot Chocolate: Fifty Cups of Heavenly Comfort" (Harvard Common Press, 2006). "They are favoring a less sweet hot chocolate, one with a more intense flavor and thicker texture."

European hot chocolate, for example, is a thick beverage of unadorned melted chocolate. Warm milk, whipped cream or mascarpone cheese is served on the side for those who prefer a creamier finish.

South American hot chocolate, made with melted chocolate and water, is thinner and combined with spicy flavors such as cinnamon and chiles.

Throughout the globe, chocolate is unique in that it pairs so well with an infinite number of flavors. From Chinese five-spice to Key limes, the sky is the limit in terms of hot chocolate companions. The drink undergoes an even more indulgent adult-only transformation when paired with brandies and liqueurs.

"Like most Americans, I grew up drinking cocoa, which is a completely different beverage than hot chocolate," says Michael Turback, whose book "Hot Chocolate" (Ten Speed, 2005), showcases new-age combinations including lavender-pistachio, sake-wasabi, and ginger-caramel. "Hot chocolate is not just something to drink after ice skating or in the football stands in the middle of December. It's a great everyday drink."

Turback predicts that as Americans are discovering real hot chocolate for the first time, more couture varieties with exotic flavor profiles will appear on restaurant menus.

If you can't find a kosher restaurant offering haute chocolate drinks, it's simple to create your own. Melt white, milk chocolate, or dark chocolate (look for high percentages of cacao). Add hot water, milk or cream as you determine which additional liquid you like best. Then, add flavorings like extracts, liquors, citrus zest, marshmallows, chopped candy, or spices.

When entertaining on a cold Saturday night or on Chanukah, give your guests a unique experience and set up a dessert buffet in the form of a make-your-own-hot-chocolate bar.

Tish Boyle, cookbook author and editor of Chocolatier Magazine, suggests setting up pitchers of hot chocolate made with different brands of chocolate and varying percentages of cacao, alongside bowls of traditional, like mini marshmallows, and unexpected (think peanut butter) toppings.

"People feel like they are really part of the hot chocolate experience when they create their own," says Boyle.

This recipe, from Michael Turback's "Hot Chocolate" (Ten Speed Press, 2005), hails from the Windy City. Chef Mindy Segal of Hotchocolate in Chicago, combines homemade hot fudge and rich hot chocolate in a voluptuous two-toned drink that is just as pleasing to the eye as it is to the palate.



Felisa Billet

- 3 cups heavy cream
- 1 1/2 cups sugar
- 1/4 cup light corn syrup
- 5 ounces chocolate, chopped
- 1 to 3 teaspoons salt
- 2 tablespoons vanilla extract
- 1/2 cup unsalted butter

heat, heat the cream and sugar, stirring to dissolve. Add corn syrup and chocolate and stir to combine. Bring the mixture to a boil and then lower to a simmer (it is important to stir frequently to avoid scalding).. When the mixture begins to separate, add the vanilla and butter and stir to thoroughly combine. Add salt to taste; it should be slightly salty. Divide the fudge amongst four demitasse cup and refrigerate until set, about 1 hour.

To make hot chocolate, in a saucepan over medium heat, bring the milk, cream, and brown sugar to a boil. Add the chocolates, turn off the heat, and let chocolate steep in the liquid for about 1 minute. Use an immersion blender or whisk to combine.

To serve, pour the hot chocolate into the fudge layered cups. Top with a dollop of whipped cream and serve immediately with a spoon. Makes 4 demitasse servings

**For the Hot Chocolate:**

- 1 1/2 cups whole milk
- 1/2 cup heavy cream
- 2 tablespoons firmly packed light brown sugar
- 2 ounces bitter sweet chocolate (62 percent cacao), chopped
- 6 ounces milk chocolate, chopped

To make the fudge, in a heavy saucepan over medium



## GRILL POINT, QUEENS

Continued from Page Fourteen

not made on the premises.

A plate of Adana Kabobs (\$15.95), three pieces of grilled, minced meat, cooked on metal skewers (spiced but not spicy), arrived with couscous topped with cooked vegetables and a side of Israeli salad. The Israeli salad was fresh, but a bit too much on the crunchy side, since the cucumbers were left unpeeled. Customers are given a plate to take up to the salad bar, and Chumus can be ordered separately. Made from fresh chickpeas and drizzled with olive oil, its consistency is smooth and taste lighter than the commercial variety sold in neighborhood stores.

Other house salads include a number of eggplant varieties: Romanian Eggplant with a slightly smoky flavor, Eggplant in Tomato Sauce, and Babaganoush, with its noticeably sweet taste. Try Turkish Salad for more tang, and Israeli potato salad, which has chopped eggs, carrots and peas, and some parsley (a combination salad can be ordered for \$11.95). Cole slaw, very lightly dressed, pickled turnip and cooked okra are other possibilities.

The ambience at Grill Point



Photos by Judah S. Harris

A busy night at Grill Point.

is semi-decorative, not ornate. Walnut wood tables, stone tile floors, and framed, signed photographs of Israeli scenes provide casual dining, and there are tall chairs up front where customers can buy their own food and sit at the big windows looking out to the street, watching the passersby (who can watch them as well), and slowly sipping tea with nana (mint).

On busy nights, which are most nights, the restaurant is not quiet. It's active with the banter of customers and the sounds of staff, who shout out menu orders to each other, but also take the time to come over to the table to say hello. Yossi, the butcher at Grill Point, a nephew of the owner, and a naturally friendly guy, explains about the meats they prepare



A chickpea platter.

and touts the shwarma. Theirs is different than many of the other shwarma places, he says. They don't buy chicken pieces, rather cut off the chicken legs, remove the meat, and then build the large shwarma spit, adding spices. They also have a turkey and lamb combo and can go through four large vertical shwarma rotisseries in a day.

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SLICE OF LIFE

# Mac and cheese

BY EILEEN GOLTZ

Ah, the rains of fall. The drenching, sometimes bone-numbingly cold weather makes me long to curl up with a nice big dish of my favorite comfort food, macaroni and cheese.

I was actually reminded of how much I love my Mac and cheese when my friend Debbie Burg served her take on this delicious dish to break a fast. I wanted to eat the whole pan myself. Her three-cheese, crunchy topped, slightly spicy rendition was gooey perfection and made me realize that anyone "making do" with the boxed stuff need to step up to the plate and try the real thing.

Macaroni and cheese is not just for kids. It's a wonderful side dish, terrific as a light supper or dinner and perfect anytime you

want to share the love.

Before we go any further, you should know that you can actually use any kind of noodle you want to make your Mac and cheese. You can also use any kind of cheese you want (except, perhaps, Blue cheese, because it's stinky). Mix and match the noodles and cheese to your hearts content; it's all gonna be good.

That said, cheddar is the cheese most commonly used. Some chefs (and I use the term with a bit of hesitation here) use the block processed American cheese but please, if you want a creamer sauce, make a white sauce (flour, butter and milk) and add the cheese to it. Trust me: it's much better and it's better for you than the processed stuff. Most any kind of cheese can be used and combining several different kinds makes for a more

interesting cheese sauce.

The homemade variety of macaroni and cheese usually contains a ton of butter and cream. The answer to the unasked question is yes, you can use the low or no fat varieties, just know that the flavor and melt point of the cheese will be different. Whole wheat or multi-grain macaroni are also nice alternatives. Adding veggies or a dash or two of hot sauce, cayenne pepper or dry mustard will add to the overall gourmet eating experience that is a plate of macaroni and cheese.

## ZIPPITY-DO-DA MAC AND CHEESE (dairy)

- 8 ounces uncooked pasta of choice
- 2 tablespoons butter or margarine
- 1/4 cup chopped onion
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoons minced garlic
- 2 tablespoons flour

- 2 cups plain yogurt or sour cream
- 4 ounces Cheddar cheese cut into 1/2-inch cubes
- 1 cup shredded Pepper Jack or Mexican spiced cheese
- 1/4 cup toasted bread crumbs
- 1/4 cup regular bread crumbs

Preheat oven to 375. Grease a 2 quart casserole dish and sprinkle the bread crumbs over the bottom and sides, set the dish aside. Cook and drain pasta as directed on package and set it aside. In a saucepan melt the butter. Sauté the onion for about a minute then add the mustard, salt, pepper and garlic and cook an additional 5 to 7 minutes, stirring occasionally. Stir in the flour. Cook over a medium heat, stirring constantly, until mixture is bubbly and then remove it from the heat. Stir in the yogurt or sour cream, stirring constantly. Add the cheeses to the mixture and mix just to combine. Pour the mixture into the prepared dish and sprinkle the regular bread crumbs on top. Bake uncovered about 25 minutes or until bubbly.

See SLICE OF LIFE, Page 18



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## SLICE OF LIFE: MAC AND CHEESE

Continued from Page Seventeen

Serves 4. This recipe can be doubled

### NO BAKE MACARONI AND TOMATOES WITH CHEESE (dairy)

- 2 cups milk
- 2 tablespoons cornstarch
- 1 teaspoon horseradish or honey Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon hot pepper sauce
- 1 cup white Cheddar cheese, shredded
- 2 teaspoons grated Parmesan cheese
- 2 cups pasta cooked and drained
- 1 cup coarsely chopped tomatoes
- 1/4 cup sliced green onions

In a saucepan whisk together the milk and cornstarch until blended. Bring the mixture to a boil, stirring often. Stir in the mustard, salt and hot pepper sauce and whisk until blended. Reduce heat and simmer uncovered until thickened. Stir in the cheese and stir constantly until the cheese is melted. Stir in the cooked macaroni, tomatoes and green onions and heat through. Serve immediately. Serves 4. This recipe can be doubled

### SMOKEY MAC (dairy)

This is a takeoff of a Tyler Florence recipe.

- 1 lb large elbow macaroni
- Kosher salt
- 1 quart half and half or milk
- 1 teaspoon thyme
- 1 tablespoon minced garlic
- 1 lb Morning Star Farms sausage crumbles
- 1/4 cup oil
- 1 onion, chopped
- 1 1/4 teaspoon thyme
- 2 tablespoons butter
- 2 to 3 tablespoons flour
- 1 1/2 lb white cheddar, shredded
- 1/4 cup fresh parsley, chopped
- 1/2 teaspoon nutmeg
- black pepper
- 1/2 cup panko breadcrumbs

Cook the pasta according to the directions on the package; be careful not to overcook it. Preheat the oven to 400. Grease a large casserole or 9x13 baking pan and set it aside. In a small saucepan, heat the half and half with thyme and garlic. Just warm the mixture. In a skillet heat the crumbles with the 1/4 cup oil. Add the onion and 1 1/4 teaspoon thyme and cook until the onion is limp. Remove the crumbles/onion mixture from the pan and set it aside. Add the butter to the pan and let it melt, and then whisk in the flour. Cook 1 minute, stirring constantly. Reduce the heat to a



medium to low flame. Strain the half and half mixture and add it to the pan with the flour mixture, whisk until smooth. Add about 2/3's of the cheese and stir until the cheese is melted. In a large bowl, mix together the noodles, sauce, and crumbles/onion mixture. Add the parsley, nutmeg and salt and pepper to taste. Pour into a large baking dish. Toss the remaining cheese with the breadcrumbs and sprinkle it on top of the noodle mixture. Bake for 30 minutes, or until bubbly and golden brown on top.

### MOCK CRAB MACARONI AND CHEESE (dairy)

- 1 box of penne pasta
- 1 sticks of butter
- 2 teaspoons minced garlic
- 1/2 cup of flour
- 1/2 cup of white wine
- 1 can of evaporated milk
- 4 cups of milk
- 1 tablespoon of paprika
- 2 tablespoon of Dijon mustard
- 1/4 teaspoon of cayenne pepper
- 8 oz of cheddar cheese, grated
- 8 oz of Monterey Jack cheese, grated
- Salt and pepper
- 1 lb mock crab meat, shredded
- 2 cups of breadcrumbs

Preheat oven to 350. Cook the pasta according to the directions on the package but it shouldn't be totally cooked; not limp. Drain well. Melt the butter in a saucepan and add the garlic. Sauté for several minutes until it softens and then add the flour. Stir until a smooth paste forms. Continue cooking for a few more minutes. Slowly whisk in the wine and continue mixing until smooth and then add the evaporated milk and regular milk, mixing well again. Continue whisking until the mixture coats the back of a spoon. Add the paprika, Dijon, cayenne, salt, pepper and cheeses and whisk until the cheese is melted. Add the mock crab to the cheese mixture. Mix to coat and then add the pasta. Stir to coat the pasta and then season with salt and pepper. Pour the mixture into a 9x13 ovenproof casserole or similar dish. Sprinkle the top with breadcrumbs and bake about 30 minutes or until golden brown. Serves 8

Modified from The Capital Grille Restaurant recipe

### ROASTED VEGGIE AND MAC CASSEROLE (dairy)

- 3 cups eggplant, peeled and diced about 3/4 pound
- 1 cup red bell pepper, coarsely chopped
- 1 cup yellow bell pepper, coarsely chopped
- 1 cup onion, coarsely chopped
- 1 medium zucchini, quartered lengthwise, and sliced
- 2 teaspoons olive oil
- 4 cloves garlic, minced
- 1/2 cup flour
- 2 3/4 cups milk
- 3/4 cup provolone cheese, shredded
- 3/4 cup parmesan cheese, grated, divided
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 6 cups elbow macaroni, cooked
- dash paprika

Preheat oven to 450. Combine first 8 ingredients in a large shallow roasting pan; toss well. Bake at 450 for 30 minutes or until lightly browned, stirring occasionally. Remove from oven; set aside. Reduce oven temperature to 375.

Place flour in a large saucepan. Gradually add milk, stirring until well blended.

Cook over medium heat 8 minutes or until thick, stirring constantly. Add provolone cheese, 1/2 cup parmesan cheese, salt, pepper; cook 3 minutes or until cheese melts, stirring frequently. Remove from heat; stir in roasted vegetables and macaroni. Spoon mixture into a 3 quart casserole coated with cooking spray. Combine remaining 1/4 cup parmesan cheese and paprika, and sprinkle over macaroni mixture. Bake 375 for 20 minutes or until bubbly. Serves 8

Modified from epicurious.com

\*Actual Photo of Camp Dora Golding Waterslide



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