Independent and original reporting from the Orthodox communities of Long Island

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RUBASHKIN REACTIONS

The younger generation speaks out



BIBLICAL LENTIL SOUP

A review of Susie Fishbein's new cookbook

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IN MY VIEW

Speaking to your children about money

BY ROBIN DAAR, R.N., LCSW

our children have seen you do it many times. You take a plastic card from your wallet and magically get money from the ATM. Or they see you fill your shopping cart, swipe your card and take home your purchases without seeming to spend a penny. What do they know about these

Money is a difficult topic to discuss and we may forget to explain many of the basic concepts to our children. Helping our children understand what money is all about will help them have a healthy relationship with it in the future.



"Helping our children understand what money is all about will help them have a healthy relationship with it in the future."

How you talk to your children about money depends on their ages as well as their individual personalities. The following are guidelines and they need to be tailored to the individual child's developmental

stage. Before you begin, keep these tips in mind.

Approach your discussion with a positive attitude.

Set a tone of confidence, openness and trust. Laughter

always helps. Make a joke.

Make the discussion an equal exchange, not a

lecture.

Ask questions and listen carefully to the answers.

Don't talk down to your child. With older children, don't bring up

old financial disagreements you've had. Make sure your children know they can turn to you for more information.

Ages 2-5
Young children don't grasp the concept of money very well. They beg for See VIEW, Page 5

Robin Daar is a licensed certified social worker and a registered nurse. She is a full time school social worker with a private practice in Woodmere. She currently offers social skill groups for children as well as a free support group for adults struggling with their finances. She can be reached at robdaar@optonline.net.

Inside

Delivering a message of hope



To commemorate the 70th anniversary of Kristallnacht, Shalhevet students heard Holocaust survivor Mrs. Eva Lux Braun speak about her experience during the Shoah. Mrs. Braun told a remarkable story of how she saved the lives of her younger sister and a friend in the concentration camp, a spontaneous action that taught her to never give up hope.

Do cheaper cheese and flour mean cheaper pizza and bagels? Not always.

BY DANIELLA ADLER

Despite the reduced price of raw ingredients from their highs more than a month ago, not all bagel and pizza stores have lowered their prices accordingly.

Responses to the plummeting price of commodities like cheese and flour differ greatly. When asked, some stores flatly refuse to lower their prices, claiming other expenses that justify the increase, while some did lower prices. There is even disagreement over whether and to what extent the prices of raw ingredients affect the kosher market.

Bagel Island in Lawrence didn't drop its

prices, a spokesman said, because suppliers such as Ahava cream cheese and Dependent flour haven't lowered their prices along with the rest of the market.

"It's a sick market," said the Bagel Island representative, who insisted on anonymity. "They've monopolized it."

"I raised my price by a small amount," said David Weiss of Great Neck's Bagel Mentch. "Some bagel stores raised their prices to \$1 or \$1.05, but our bagels are only 85 cents."

He also pointed out that although the price of flour dropped dramatically, it did not come down to the price it was. Therefore, he

See CHEAP PRICES, Page 7

Charity begins at home

New group will help victims of financial crisis

BY YAFFI SPODEK

"Who would have imagined that in the affluent Five Towns, which have given so much money to causes outside the community, we are really now faced with 'aniyei ircha," wondered Rabbi Hershel Billet of the Young Israel of Wood-

Local families are in financial distress due to the economic downturn. Principals of local schools report that significant numbers of parents have lost their jobs and can't pay tuition.

"For the first time ever, some yeshivas are behind in paying salaries to rebbeim,"

warned Dovid Friedman of Lawrence.

He was the co-chair, with Sam Bergman, of a group of lay leaders from Lawrence and Far Rockaway who planned to help unemployed breadwinners. Unbeknownst to them, a parallel effort was underway in Woodmere. The two groups have now pooled their resources into what will be known as the Eliezer Project.

"We realized that for us to proceed on our own would be redundant," said Bergman.

"Our goal was to help people who lost their jobs [to] deal with collateral issues with lack

See CHARITY, Page 5



Lonely Man of Faith

The Life and Legacy of Rabbi Joseph B. Soloveitchik

BY ALAN JAY GERBER

To review a movie documentary of a great rav and poseik is a daunting experience. A reviewer is trained to see the downside as well as the good in a work; however, when the subject itself is a work of pure greatness and ideological perfection, the critic in me has to stand aside in awe. Oh, there are the little technical flaws, since this is after all a human documentary. Nevertheless, the subject matter is a precious history, a biography of a story and life never before presented in such a medi-

Rabbi Joseph Soloveitchik's role in defining not just Modern Orthodoxy, but also all Orthodoxy in America, is the focus of the film. Precious little is held back from the viewer: scenes from an early life in Europe, sharp observations and emotions, longings for a past that will never come back and a future that has

yet to come. And, there are the American experiences, both in Boston, his home base, and New York, the home to his beloved Yeshiva University.

Though the narrative and the scenes move at a fast clip, the viewer does not feel rushed. Every fact and observation is given its due and purpose. Both the pride and the indignities of life are given full play. The Rav's life was not always a charmed one and there are no attempts here to perfume history. His life is presented in full. Sharp among the low moments were the deaths of his parents, a brother and his beloved wife, Tonya, for whom he recited Kaddish for five years, so deep was his grief.

Having been denied the opportunity to deliver a eulogy at the funeral of his dear friend, Rav Aharon Kotler, sitting in the back of the shul during those proceedings, was an indignity to be

See LONELY MAN, Page 6

News in brief

Lawrence school board hopes to avoid tax increase

Governor David Paterson's proposed cuts in state aid to schools would mean a less than \$1 million reduction for the Lawrence School District — "a very manageable number," according to Board President Murray Forman, and one that he hopes would mean no increase in the 2009-2010 tax levy.

In a presentation of his budget goals to the school board last week the superintendent, Dr. John Fitzsimons pledged to keep any increase to, at most, two percent. Forman believes that will not be necessary. "Dramatic" drops in oil and utility prices will help keep school taxes level, he added.

Fitzsimons also plans to relocate all fifth graders to the Lawrence Middle School and close one of four elementary schools, as he proposed last year.

A decision on which elementary school

would be shut down will be made "toward the end of the year, the early part of next year, to allow for maximum planning," For-

The \$17 million capital improvement plan will continue, unaffected by the economic turmoil, said the board president.

Going to shul never killed anyone

Davening with a minyan is good for more than your spiritual health — it can keep you physically healthy, too.

A study published by Yeshiva University's Albert Einstein College of Medicine strongly suggests that regular attendance at religious services can cut your risk of dying by 20 percent.

The findings are based on data compiled as part of the national, long-term study known as the Women's Health Initiative.

See NEWS IN BRIEF, Page 6

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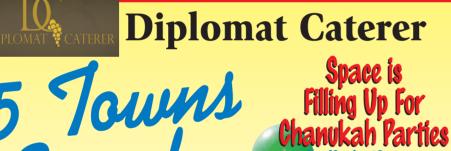
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Dear That's Life,

I must admit there are times I have wondered about the after world — about heaven and, well, about the alternate destination. I just never imagined it was filled with turkeys.

The front page of Newsday this past Sunday brought attention to the shortage of turkeys being donated for Thanksgiving to soup kitchens and food pantries across Long Island. Due to the economic situation, many pantries were suffering serious shortages and they were concerned enough would not be donated to feed the numerous families in the area who depend on these charities for sustenance. Being a lover of Thanksgiving, I called Island Harvest to find out where turkeys can be donated and until when donations were being accepted. I wanted to give them a turkey.

But I also realized that charity begins at home and there were Kosher soup kitchen that were going to need turkeys as well. Coupon in hand, I went to buy myself a turkey and buy a second to donate to a Jewish organization. After I left with my two Empire turkeys, I still wanted to donate another bird to a non-Jewish organization, but was not sure about a small detail: Did the turkey I donated to a non-Kosher soup kitchen have to be kosher?

I called a well respected Rav in the neighborhood to whom I have asked many a personal — and also some weird halachic questions. Was I going to have to buy another kosher turkey just to give it to a nonkosher soup kitchen? "No," he said. I could buy a traif one, but of course, mar'it ayin then became an issue. First I suggested going to a supermarket out of the area where no one would know me, which he said was fine, but then I opted to just ask a non-Jewish co-worker of mine to buy a turkey on her way home and bring it to one of the Island Harvest drop off locations. The next day, however, I couldn't find her and in an effort to just make sure I had gotten it done, I headed to a King Kullen off the beaten path and decided to give it to my baby-sitter, who was going to bring it to the soup kitchen in her area.

As if I was on some kind of covert operation, I walked into the store, scanning the faces of everyone I saw, checking to make sure I did not recognize any of them. With my reusable shopping bags in tow (not the ones from Supersol — I wasn't going to bring those to buy the traif turkey), I headed for the back of the store which I assumed was where the freezer section was. My hunch was right and all the way down some very long aisles, were waiting tons of non-Kosher turkeys — or as I referred to them — contraband.

Very uncomfortably and completely self-consciously, I put two turkeys into my cart, one for the soup kitchen and one for my baby-sitter. I could not get over the selection, the numerous choices in brands, and the prices. For the cost of one kosher turkey, I was going to buy two (larger) traif turkeys.

But then panic came over me and I covered the turkeys with my bright orange shopping bags. What if I ran into somebody? How was I going to explain this one? And would it be believable even though it was the complete truth?

I began to grab things off the shelves, big bulky items like oversized bags of chips, which I did not need, just to cover the birds. My cart began to fill. In a store whose kosher foods section consisted of matza, tam tams, and kosher for Pesach borscht, I knew I was in the clear but I was still pretty ner-

I decided I was pressing my luck and that I needed to get out of the store before I ran into someone, even this far away from home. All of the registers were open (now there's a concept) and there was no line on checkout 8 where Tom (no joke) was working the register. I decided to have the turkeys scanned first so I could quickly put them back in my cart and cover them back up with my bags. The finish line was in sight. I could hear the crowd cheering.

"No problem," said Tom, as I handed him the first turkey. He scanned it and passed it back to me and so I switched it with the next one. But this was too easy, and the second one wouldn't scan. Something was wrong with the barcode and I began to sweat. "Oh, no," I thought, "please don't do it. Please don't do it." But then he did.

Tom picked up the receiver for the overhead store announcements and in a booming voice he cried, "Can someone do a price check for a King Kullen fresh turkey in register

With a beet red face I thought, "So this is what it must be like."

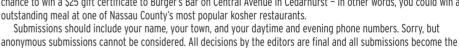
P.S. Just imagine, by the way, when one of them rolled out of the trunk of my car. It doesn't get any better than this.

Dear Readers,

I've received a good amount of feedback from people who are enjoying my little game. While I am happy to hear that, I still wish you'd share your findings with the rest of us. It'll be more fun if we can all play along. So in an effort to include as many people as possible, we're extending the game for another week. Please submit your "most embarrassing song" in your music collection to letters@thejewishstar.com and don't be afraid to share — I also have 'Copacabana' by Barry Manilow on my iTunes. If I can admit that, you shouldn't be embarrassed to admit anything. Happy playing!

MLW

If something happened to you "that could only happen around here," you've got to share! Was it funny? Outrageous? Hopefully, it wasn't too painful. No matter what, if you type it up and sent it to letters@thejewishstar.com you'll have a chance to win a \$25 gift certificate to Burger's Bar on Central Avenue in Cedarhurst - in other words, you could win an



In case you were wondering, Burgers Bar is under the supervision of the Vaad Hakashrus of the Five Towns and Far Rockaway, and plays music you can find on MLW's iPod.



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Ariana Sufian & Samuel David

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- Engagement of Ariana Sufian (Paramus, NJ) & Samuel David (Merrick, LI) - Nov. 24, 2008
- Engagement of Chaim Shomer (Toronto, Canada) & Malki Kitchner (Miami Beach, FL)
- Engagement of Elianna Kohn (Hillcrest, NY) &



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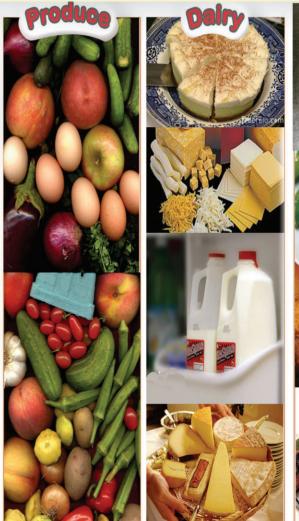
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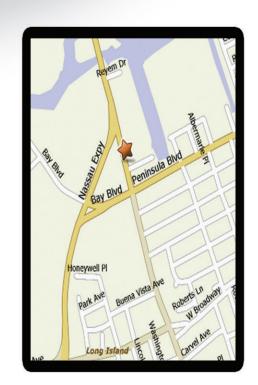
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OPINION

Lonely man of faith

nown to his many talmidim simply as 'The Ray," Rabbi Yosef Ber Soloveitchik was among

the few most famous personalities of the observant Jewish world of the 20th century.

Many students had the opportunity to interact with Rav Soloveitchik during his decades at Yeshiva University, but younger people who may have attended YU or even MTA after failing health forced the Rav to withdraw from teaching missed out on those opportunities, or even of the chance to catch a glimpse of him in a hallway.

Many of those younger people suffer gaps in their knowledge of just who the Rav was and what made him a standout in the yeshiva world in which he was raised and in the world of Modern Orthodoxy he would

Editorial

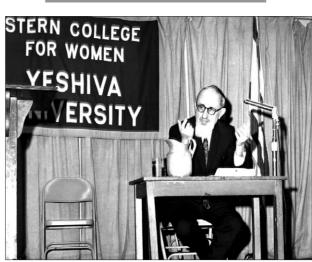


Photo courtesy Yeshiva University

later define.

To truly understand the Rav is unlikely, at best — after all, a man who could write an essay such as his "Lonely Man of Faith" may well have been

unknowable. Still, a dedicated student of his writings, which have been published at a steady pace in the nearly 15 years since his death, can hope to gain a measure of insight.

For the rest of us, a new documentary is a highly unusual but very effective way to learn a great deal about the

"Lonely Man of Faith: The Life and Legacy of Rabbi Joseph B. Soloveitchik," by Ethan Isenberg and Second Look Productions, screened last week in Woodmere, and will be

shown again next month in Great Neck. Here at our offices, the film was viewed late Monday and we found we couldn't turn away to get back to work.

FROM THE OTHER SIDE OF THE BENCH Managing our time

Time elapsed is not always time measured. In the criminal justice system one can be sentenced for multiple crimes to either consecutive terms of confinement or concurrent terms

In football, 60 minutes of play on the clock translates to at least three hours of airtime.

In Jewish law, "miktzas hayom k'kulo," part of the day is considered as the whole day, and so the last day of shiva requires the mourners to observe one hour or so of mourning instead of the com-

One can unfortunately have his money taken away, and his

David Seidemann

but how we spend our time is more in our control than one would imagine. I once heard an inmate say that "I can do my time or my time can do me." Though it was difficult, he chose to be the master of his time, and his period

of incarceration was seen as an opportunity and not merely as a sequestration.

It is human nature to choose a course of action that yields results. Scores of sociatal problems are created by the demand for "instant results" — instant gratification. That quest often propels man down a path of self destruction.

Even those that can resist the path of instant gratification often shy away from matters that they believe won't make that much of a difference anyway. That, my friends, is a huge mistake. The noble, those that are really in touch with "purpose," perform every meaningful act that comes their way regardless of its apparent shelf life. They understand that the results of a short lived action have ramifications that transcend time.

So let me share with you a story of two such people who understand proper mindset. I heard this story from a health care provider who tended to one of the heroines of what you are about to

The couple were both in their fifties. The bride-to-be survived her husband who succumbed to illness. Her future groom was previously divorced. While they were dating, she disclosed to him that she had cancer and had but a few months to live. It did not matter. Marriage was an affirmation of the kernels of love that would ultimately burst forth like a bag of your favorite popcorn teeming over the top as the couple would continue to live together. He was estranged from his children of his prior marriage due to the scars that remained from that bitter

The wedding was actually postponed due to a spate of rumors and innuendos that didn't bother the bride-to-be, but that the husband wanted to quell before the wedding took place. This noble woman, who was fighting cancer, took it upon herself through all modes of communication to reunite her future husband and his children. She didn't have to. She could have focused on herself, but



she saw it as her mission to create a peace she wouldn't live long enough to enjoy.

By the time the wedding was rescheduled, she only had two weeks to live. Why on earth would a man marry a woman for two weeks? What was the point? What purpose would it serve?

Her mission was to renew the bonds between her husband-to-be and his children from his prior marriage. His mission was to engage in an act that made a statement, that honored this woman and let all that knew her know that marriage to her, for only a brief amount of time, was meaningful and worthwhile. The honor that

he brought to her and the love she rekindled between her husband

and his children will be everlasting. As I write this article, he is in the middle of shloshim, the 30 day mourning period. He will mourn her during the shloshim for twice the amount of time that they were actually married. And while some might think it bizarre, most of us, I hope, will be inspired.

It always makes a difference, no matter how long it lasts. It always makes a difference whether or not we are here to see the

Every gesture of outreach, every hug, kiss, smile, wink and nod of encouragement makes a difference. Only we can choose whether we manage our time or whether our time manages us.

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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IN MY VIEW

Speaking to your children about money

Continued from Page One

things they want with no understanding of the value. As they approach school age start teaching them financial basics. Go to the store with them and give them a dollar to buy a snack that costs less. They can earn a little money for a purchase by doing a chore.

Ages 6-10

As kids start elementary school they can start working with more financial concepts. Children start learning how to count money and make change in math class.

Begin to teach the value of money. Take them to the store and point out how much things cost. Translate the value by showing it in bills and coins. Show them what else you can buy for that same amount.

Start giving allowance. The amount you give your child will reflect your family values and pocketbooks. Have your child put aside a percentage for charity and

Help your child to start saving for something inexpensive that they can obtain in a few weeks. This teaches them short term goal setting. As your child gets older they can save for something larger. You might want to motivate them by offering to match

Open a savings account for your child. Regular deposits are a key to savings success. Don't discourage withdrawals. This may discourage regular deposits.

Teach them how to make choices. Compare prices between generic and brand name items. Designate a certain amount of money for friends' birthday presents and let them shop within that limit. Offer to pay a certain

amount for sneakers, clothing and other items. Tell them if they find a cheaper brand they can keep the difference.

Ages 11-15

Middle school and high school students can start learning to budget. Ask them to list the things their allowance will cover. Negotiate an allowance based on what you want them to pay for and what you will pay for. Put everything in writing to avoid disagreement.

Encourage them to baby sit or take small part-time jobs. Talk to them about small businesses and help them start what they are interested in.

Ages 16-18

This is the age to really let your children test their money management skills. They can make mistakes and learn from them while you are still around.

Help your child open up a checking account and teach them how to use it. Many teens think that as long as they still have checks in their check books, they have money in their accounts. Teach them how balance the account.

Explain to your child how to use the ATM card to make withdrawals and purchases. Teach them about online banking and show them how their ATM transactions and checks come right out of the account.

Educate your child about credit cards and the cost of credit. At the first opportunity at a restaurant or a store, explain the difference between using the ATM and the credit card.

> Ages 19 and Older College and Israel pre

sent a whole new set of challenges. If your child is spending your money, agree on how much money will be provided each month. Hopefully the budgeting lessons you have been teaching will allow your child to manage with

the given amount. For your child's own money, again, make sure they understand how long it is supposed to last. If they are using a credit card, make sure they understand the concepts of finance charges, timely payment, and the importance of a good credit rating.

Advice for Any Age

Avoid catastrophic scenarios. Think before saying "if your father loses his job we will lose this house." You can let your child know what is happening in your home, but speak to them on a level they can comprehend. Be reassuring because whatever fear you exhibit, your child will exaggerate.

Present a unified front. Some couples argue about money all the time. Always keep your disagreements civil in front of the kids whether you are married or divorced.

Avoid rewarding behavior with money. It is much better for your child to develop a desire and the skills to succeed than to bribe him with cash to raise his grades.

Stop the guilty spending. Whatever the reason, we often spend in an attempt to make our children happier.

Talk through the tough times. If times are tough in your home, be proactive. Speak to your children so they can understand and don't keep spending to protect them. They will find out eventually and your bills will be out of control, so nobody

CHARITY BEGINS AT HOME

Continued from Page One

of employment, mortgage refinancing, foreclosure issues, tuition challenges and social matters within the family," said Friedman."After speaking to professionals in the field, they told me that the focus should be jobs, jobs, jobs and that there are more out there than we can imagine."

That was the beginning of the short-lived Project LIFT Livelihood Initiative for the Five Towns.

Both men are now on the eight-member steering committee of the expanded group that is to establish a board of directors incorporating members of both efforts.

The Eliezer Project started by David Pollack of Woodmere in memory of his late father — has been in formation within the Young Israel of Woodmere for close to a year, and was conceived even before the current financial crisis. It is loosely modeled on Project Ezra, an organization in Teaneck, NJ.

"It started before the economic downturn, but obviously with the recent situation in our economy, we have stepped up our efforts and broadened our scope," Pollack explained.

The Eliezer Project intends to "help individuals and families in employment efforts, credit counseling, budget management, asset re-allocation, and assist them as necessary with the psychological consequences of a new economic reality," Pollack said.

The Eliezer Project began operating about a month ago out of an office on Central Avenue. Jerry Mann, a onetime executive director of HAFTR, now leads a staff of three, and plans to recruit professionals in various fields to volunteer their time as advisors to the organization's clients.

"The long term goal is to get these people back on their feet and be functional families and act and behave as they did in the past," Mann told The Jewish Star. "If necessary, we try to give them some money also to keep them going until they find a job."

People in need of assistance are required to fill out an application and submit three references, one personal and two business-related. Once accepted as clients, they meet with Ellen Aronovitz, the employment director, and with Esthy Hersch, the financial manager, to discuss options and services that would be most useful to them.

"I am here to help them in any way I can to find employment, with career counseling, writing and revising resumes, and contacting employers," explained Aronovitz, a retired

teacher who previously worked as an executive recruiter. "We put the call out to people in the community who have contacts in different firms, law, insurance, accounting, etc., and ask them for mentoring and networking help."

As part of a larger network of employment resources a web site for The Eliezer Project will soon go live to help job seekers view available posi-

A major component of the project's networking efforts are a close collaboration with groups that already operate job placement programs.

"A number of national Jewish organizations such as the Orthodox Union, Agudath Israel and the National Council of Young Israel have programs in terms of job identification and job search processes, interview arranging and the like," said Moshe Bane, senior vice president of the OU. "Our goal is to make these national resources more accessible to residents of the community."

It seems as though Project Eliezer isn't gearing up a moment too soon.

Mann described how he recently advocated to a local school on a client's behalf to make sure that his children are able to stay in yeshiva, and to ensure that he will be able to keep his house until he finds a new job.

"This was a man, a husband, who lost his job working for a major company with a nice salary, through the years had problems with saving, and now his family is in dire financial straits," he explained. "We will try to work with him and refer him to lawyers and accountants who can work with him to get him back on the derech."

Moshe Tyberg, director of Agudath Israel's Professional Career Services, is watching from the inside as unemployment statistics rise.

"The number of people looking for work has gone up dramatically," he said. "The ratio of people to jobs used to be 5 to 1, but now it's more like 30 to 1 — that for every job available, there are 30 people who want it."

While he has entry levels positions and controller jobs available, Tyberg said, "a lot of middle management positions have disappeared... Baruch Hashem, we do place people, but frankly I don't have the remedy for this situation."

A diverse group of local rabbis — including Rabbi Hershel Billet, Rabbi Kenneth Hain, Rabbi Yaakov Reisman, Rabbi Moshe Teitelbaum and Rabbi Dovid Weinberger — are behind the Eliezer Project, having attended the various meetings. They and other community rabbonim are being relied upon to refer clients, and to get the word out that help is available to those who need it.

"We expect that rabbis will address the issue and present the availability of help in the community," Bergman said.

"We are also working on getting a contact person in every shul in the community for people to drop off resumes in a discreet manner, and have one Shabbos where every rabbi in every shul speaks about the project," Friedman

Funding for the initiative is expected to come through solicitation of private donors. It is thought that this might require a conscious redirection of some available tzedakah funds — monies that until now have steadily flowed out of the community to meet needs else-

"The support from the community has been overwhelmingly positive," said Pollack. "Members of the community have indicated their willingness to help and their acknowledgment that we are confronted with this type of unprecedented program and have to look inward to help our community."

"The beauty of the program is that it's not just people in my office helping out," Mann observed. "We have volunteers from the community who are lawvers, accountants, and other specialists who are helping either pro bono or at a low fee, to help make referrals to our clientele. It's by community for community, neighbor helping neighbor."

"There are people out here in the greater community who are going through a very difficult time and facing serious changes in their lives," Rabbi Billet said. "We don't know when the economic down cycle is going to turn around."

"There are a lot of very capable, talented lay volunteers who are skilled professionals and want to do the right thing in a sophisticated, dignified way," he added. Those not involved in a handson way "can direct our giving to support an organization which will try to give support in a dignified way to members of our own community.'

The Eliezer Project is located at 466 Central Avenue, on the second floor. To apply for services or to volunteer your professional assistance, please call

To contact the staff via e-mail: Executive Director Jerry Mann: jerry@eliezerproject.

Employment Director Ellen Aronovitz: ellen@eliezerpro-

-Financial Manager Esthy Hersch: esthy@eliezerproject. org.

Supernuts Opens Great Neck Location



Photos courtesy of Supernuts

Supernuts is now open at a Great Neck location, 697 Middle Neck Road.

Supernuts, well known in Brooklyn for importing the best-tasting nuts from around the world, has chosen Great Neck as the site of its second location. "Now you can get the best tasting nuts on Long Island," said owner David Moshe.

The new Supernuts store is open for business at 697 Middle Neck Road in Great Neck. In the new 1500 square foot store, customers can get the same great tasting roasted nuts, seeds, and dried fruits that they have come to expect from Supernuts' flagship store in Brooklyn.

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roasting stores in Israel, cooks them to that perfect roasted taste. A see-thru oven window inside the store allows customers to see how the nuts and seeds winter day.

There are dozens of different types of nuts available including cashews, almonds and peanuts; watermelon and sunflower seeds; and thirty different types of dried fruit from around the world including guava, mangoes and strawberries.

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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.wordpress.com.

Cedarhurst - Kehillas Bais Yehudah Tzvi (The Red Shul) will resume a weekly late night seder each Thursday night in the shul at 395 Oakland Avenue, running until Pesach. The seder will begin at 10:30 p.m. and conclude at 11:30 p.m., followed immediately by Maariv. Learning will be b'chavrusa or solo, and chulent will be served. For more information or for assistance with chavrusas, please email Eli Moskowitz at moskow@ dpw.com.

Oceanside - The Friedberg JCC invites you to an evening of Laughter, Latkes & a Special Film Screening of "Making Trouble" on Monday, Dec. 1 at 7:30 p.m. "Making Trouble" tells the story of six of the greatest female comic performers of the last century including Molly Picon, Fanny Brice, Sophie Tucker, Joan Rivers, Gilda Radner, and Wendy Wasserstein. The cost is \$8 and advance reservations are recommended. Light refreshments will be served. The JCC is located at 15 Neil Court in Oceanside. For more information, call (516) 766-4341, ext. 114 or email mlevi@friedbergjcc.org

Oceanside - The Friedberg JCC is hosting an event, "The Road to Health: Starting Children on the Nutrition Superhighway on Monday, Dec. 1, from 7 to 8:30 p.m., as part of their Parenting Resource Network. Come learn tricks to make food fun for young children, avoid the increasing trend toward childhood obesity, get kid-friendly recipes and help children develop healthy eating habits. The free event will be held at the JCC, 15 Neil Court. For more information, please call (516) 240-6018.

Cedarhurst - Rabbi Dr. Jacob J. Schacter will be speaking on "Judaism and Islam: Cooperation and Confrontation" at the closing session of the Five Towns Jewish Council Adult Education Program on Tuesday Dec. 2 at 7:30 p.m. at the Sephardic Temple. For more information, please call Eli Hirmes at (516) 295-0359.

Taking action

On Monday, Dec. 1 at 7 p.m. Legislator Jeff Toback and New York City Councilman Jim Sanders will host a meeting at the White Shul, 728 Empire Road in Far Rockaway, to discuss a strategy for the removal of the Platinum Club billboard. For further information, please contact Legislator Toback at (516) 571-6207.

Oceanside - The Friedberg JCC is launching a monthly support group on Wednesday, Dec. 3 at 8 p.m. to discuss the conflict between caring for your parents and caring for your children. The group is free, and will continue to meet the first Wednesday of every month at 8 p.m. The Friedberg JCC is located at 15 Neil Court in Oceanside. For more information

Cedarhurst - The JCC of the Greater Five Towns Care Giver Support Group will meet Thursday, Dec. 4 from 7-9 p.m. at the JCC, 207 Grove Avenue in Cedarhurst. For more information, please call (516) 569-6733.

or to register, please call Roberta

at (516) 742-2050.

Cedarhurst - Join Kehillas Bais Yehudah Tzvi of Cedarhurst Youth Department on its annual trip to see the New York Islanders take the ice on Motza'ei Shabbat, Dec. 6 at 7 p.m. against the Atlanta Thrashers at Nassau Coliseum. Tickets cost \$40. The shul has reserved a block of 110 seats which will be distributed on a first come (pay), first served basis. To order tickets, contact Yehudah Kunstler at treasurer @kbyt.org.

Elmont - The Elmont Jewish Center is hosting Margie Kraus, director of Special Victims Bureau of Queens, on Monday, Dec. 8, at 8 p.m. Kraus will speak about "The Special Victims Bureau: TV or Real Life," to raise awareness of the Bureau's procedures and responsibilities. The program is free and open to all. The Elmont Jewish Center is located at 500 Elmont Road. For more information, please call (516) 488-1616.

West Hempstead - A book and music sale will be held on Friday, Dec. 12 from 10 a.m. to 2:30 p.m., Saturday evening, December 13, from 7 p.m. until 11 p.m. and Sunday, December 14 from 10 a.m. to 4 p.m. at the Jewish Community Center of West Hempstead, 711 Dogwood Avenue. Donations of books, LPs, and 45 rpm records are needed. For more information, please call the synagogue office at (516) 481-7448 or e-mail edleah@aol.com.

Woodmere - The Young Israel of Woodmere will host Rabbi Dr. Aharon Lichtenstein as a scholar in residence for Shabbat Parshat Vayishlach, Dec. 12-13. Rav Lichtenstein will deliver a Friday night talk, a shabbat morning drasha and a shiur between mincha and maariv at the shul. 859 Peninsula Boulevard. There will also be a community dinner held Friday night. For more information, please call (516) 295-0950.

Manhattan - The Park East Synagogue is holding a pre-Chanukah concert on Motza'ei Shabbat Dec. 13 at 8 p.m., to benefit the scholarship fund of the Arthur Schneier Park East Day School. The concert will feature Cantors Yitzchak Meir Helfgot, Moshe Haschel, Maestro Matthew Lazar and pianist Daniel Gildar. Tickets cost between \$50 and \$100. Separate seating available. The synagogue is located at 163 E. 67th

Street in New York City. For more information, please call (212) 737-6900 or e-mail info@pesyn.org.

Merrick - The IDF Musical Ensemble will perform at the Merrick Jewish

Centre on Tuesday, Dec. 16 at 7:30 PM. MJC is located at 225 Fox Blvd. For ticket information, please contact the MJC office at (516) 379-8650.

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NEWS IN BRIEF

Continued from Page One

Study participants were women ages 50-79 from numerous religious denominations.

For more information go to www.thejewishstar.wordpress.

Seeking pardon for Pollard

President Bush pardoned 14 people on Monday. In the remaining days of his presidency an effort has begun to convince Mr. Bush to also commute Jonathan Pollard's life sentence to time served and set him free. The former Navy analyst who passed classified information to Israel has expressed remorse for his crime. He is in his 24th year in federal prison and is in declining health.

"This grass roots campaign gives people the opportunity to participate in a respectful and coordinated effort intended to help enable Jonathan Pollard to go home to Israel to his family," said Pollard's rabbi, Pesach Lerner, the executive vice president of the National Council of Young Israel. He communicates with Pollard regularly and visits him in prison.

For more information visit www.freepollardnow.com.

Talent search extended for Chabad telethon

Do you sing or juggle? How about turkey-calling? The deadline for the Chabads' Got Talent contest has been extended until Monday, Dec. 1, and these are the final few days to mail in audition tapes for a slot on the Chabad Telethon. It will be broadcast on Channel 55 on Sunday, Dec. 14 from 7-11 p.m.

Steve Simcha Bill is the show's musical director and talent coordinator. The response so far has been "overwhelming," he said Monday on "JM in the AM with Nachum Segal" (91.1 FM / www.jmintheam.org). There are eight slots to fill amid the professional entertainers who usually dominate the stage.

Hopefuls, so far, include "people singing in English, people singing in Hebrew, one sang an Avraham Fried tune, one even sang a Sinatra tune," he said. Quite a few of the hopefuls were "excellent," he added.

To be considered for Chabad's Got Talent send a picture, bio, and audition piece (audio/video/etc.) with a self addressed, stamped envelope to: Chabads' Got Talent c/o Chanukah Telethon P.O. Box 1579 Mineola, NY 11501.

LONELY MAN OF FAITH

Continued from Page One

rivaled only years later with a discourteous and rude obituary essay in The Jewish Observer. These actions will serve forever as a black mark upon American Jewish history.

This was the life of a great man, who lived it with a legacy in the American rabbinate that lives among us here on Long Island to this day in the learning and teachings of his students, Rabbi Hershel Billet, Rabbi Kenneth Hain, Rabbi Basil Herring, Rabbi Gilbert Klaperman, Rabbi Yitzchok Goodman, and honorary Five Towners Rabbi Herschel Shechter and Rabbi Mordechai Willig. No one can take that legacy away from the Rav, ever.

Kudos to director Ethan Isenberg, executive producer Marilyn Ness, writer Mike Dewitt, director of photography David Ford, editor Don Bernier and narrators Tova Feldshuh and Theodore Bikel.

The Young Israel of Woodmere hosted the first Long Island screening, co-sponsored by Cong. Bais Tefilah, Cong. Beth Sholom, Ohr Torah and the YI of North Woodmere.

If you missed it, catch the Dec. 18 screening at Great Neck Synagogue, 26 Old Mill Road, cosponsored by Young Israel of Great Neck.

The Five Towns Jewish Council Invites you to hear



Rabbi Dr. Jacob J. Schacter

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Rabbi Dr. Schacter is a University Professor of Jewish History and Jewish Thought and Senior Scholar at the Center for Jewish Future at Yeshiva University. He holds a Ph.D in Eastern Languages from Harvard University.

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Younger generation sees Rubashkin case in black and white

BY MICHAEL ORBACH

Three days after Sholom Rubashkin, the former CEO of Agriprocessors, was denied bail by the federal court, and two months after Iowa's attorney general charged the company's slaughterhouse in Iowa with thousands of child labor law violations, Zehava Zelasco, 23, waxed philosophical about the case in the Young Israel of Woodmere.

"I totally think it was a chilul Hashem," she said. "If it's a kosher company, you can't ignore such issues.'

"It's disgraceful," said a 29year-old trader at Goldman Sachs as he left the White Shul. "It has been difficult trying to explain to people at work that this in no way reflects Jewish law. On the contrary, it violated multiple ethical and legal directives established by Halacha."

In the coffee room of Yeshiva Shor Yoshuv around Mincha time, Moshe Ament, 24, wondered about the inci-

"Frum Jews are a bit too sensitive," he said, "If a company is doing something wrong, the government has to act like they'd act with any other company, like McDonald's or Walmart."

Another student admitted that he hadn't heard much about the story, though he heard "the shechitah was pretty good" at Rubashkin.

In an empty Columbia Hillel, Eric Bressman, 21, spoke about his disdain while absentmindedly typing on his laptop.

"What took place is disgusting and a terrible chillul Hashem," he commented. "While it is important for us to provide for the kosher community's needs, our responsibility to respond to this terrible injustice undoubtedly comes first."

Yigal Gross, 24, a Semicha candidate at Yeshiva University, and a second year student at Cornell Law, vented by e-mail.

of the "In terms Rubashkins and their personal guilt, I think it's important to follow American and Jewish principles of 'guilty until proven innocent," he said. "There is a difference between an indictment and a conviction. And. although the media have been quick to declare them guilty, I think that the legal jury is still out and, we should reserve our judgment as well.'

These were some of the sentiments expressed to The Jewish Star on the Rubashkin scandal; most were castigating and disdainful of the official Orthodox response. Some were angry and others disappointed by the lack of action. While the elders of the Jewish community struggle for a unified response, a younger Jewish voice has already made up its mind.

At the forefront of the response has been Uri L'Tzedek. Founded 15 months ago by several Semicha students from Yeshivat Chovevei Torah, Uri L'Tzedek is a grassroots organization aims to



strengthen the Jewish ideals of social justice through education and action. The name of the organization translates to "Awaken to Justice."

"Social justice is founded in Judaism," said Rabbi Avi Weiss, the lead professional of Uri L'Tzedek, which is geared toward Modern Orthodoxy.

"We found that there was a space specifically inside the Modern Orthodox community," Weiss explained. "There wasn't one organization speaking a Modern Orthodox language, composed of Modern Orthodox individuals, who understood the cultural needs of the Modern Orthodox community."

The organization reached national prominence when it began an online petition against Rubashkin on May 12, a day after the federal raid at Agriprocessors. According to Rabbi Weiss, Uri L'Tzedek had been examining Agri's labor practices when newspapers broke the story. The petition called for a boycott against Rubashkin unless compliance officers were hired and some accountability measures were set up. The petition garnered some 2,000 signatures from around the world including some from prominent Jewish leaders.

The ban went into effect in the middle of June after a meeting with Agriprocessors that the co-founder of Uri L'Tzedek, Shmuly Yanklowitz, described to The Forward weekly newspaper as "acrimonious.'

"There definitely was a sense of an older generation of business people speaking with younger activists; there was definitely an attempt to quiet voice," Yanklowitz explained to The Jewish Star.

The ban was rescinded in August when Agriprocessors named compliance officer.

Some critics accused the organization of backing down before any other actual steps

were taken but Rabbi Weiss defended the action. "There's always this tension about asking the world and how we can actually affect society," he said.

Yanklowitz sees this as a larger trend of young Jewish activism that ties into the mission of Uri L'Tzedek.

"I think that one of the things we see happening in the Orthodox community - the last generation really had to worry about survival: Do we have hechshers, do we have a strong day school system, will Israel survive, and, how are we funding our basic agencies? I think the younger generation has a very new Jewish mission. There's a sense of going beyond our parochial needs and going beyond just survival and asking why we exist as Jews, what does it mean to be a Jew in America, and what is our moral responsibility in America."

Others inside the Orthodox establishment, like Rabbi Avi Shafran, Director of Public Affairs of Agudath Israel, questioned the ban's effectiveness.

"Any ban on any product will, to most knowledgeable kosher consumers, only have the gravity of those issuing the ban," Shafran asserted via email. "Thus, I don't think most such consumers have considered it, or will consider it, a factor in their purchasing habits."

Uri L'Tzedek's planned initiative is a hechsher for kosher restaurants, called the Tav Hayosher, certifying that restaurants observe fair

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Members of the old guard and the new are set to meet at Yeshiva University on Dec. 9 at a panel titled "The Kosher Quandary: Ethics and Kashrut." The panel, the first of its kind, will feature representatives of the Orthodox Union, Agudath Israel, the Rabbinical Council of America, as well as Uri L'Tzedek.

Gilah Kletenik, a student at Stern College for Women and the co-organizer, explained the rationale for the panel: "We're familiar with the scandal and see different responses in the Orthodox community. As students we don't feel like we know enough and we don't know what the Torah and Halacha have to say. As Orthodox Jews we turn to our leaders for guidance."

Simcha Gross, another coorganizer from Lawrence, concurred, but also added that part of the panel was to get all parties talking: "We feel it's important for Jews to debate face to face in front of everyone so they can be challenged and their opinions can be defined; it makes for a mature, smarter, more conscientious communi-

Whatever the results may be, the Rubashkin incident may have signaled a change of policy inside the Orthodox community, from top-down leadership to bottom-up, and if a true Jewish history is ever written about Rubashkin, it may be the story of a children's crusade.

Miscellaneous For Sale

Help Wanted

CHEAP PRICES

Continued from Page One

reasoned, maintaining the slight price increase is justified.

Nathan Konig of EJ's Too in West Hempstead believes stores that haven't lowered their prices are "outrageous." The price of a pie at EJ's Too was \$14.99, and was raised to \$16 with the rise in flour prices, but the original price has since been restored. This was fairest to the customers, Konig felt, who should not be forced to pay high prices if it can be helped.

"I didn't raise my prices in direct accordance with the rising flour prices," explained Jay Geller, owner of Bagel Boss in Merrick. "I thought that was obnoxious. I raised the price by only five cents. I make special deals on bagels every so often as

Perel Lubel, West Hempstead resident, agreed.

"It's obnoxious. It's a cruel game they're playing with us," she said. "We can't do anything

about it." "Being a kosher establishment costs a lot of money to operate," Geller added. He also noted the high prices of other

products such as cream cheese and tomatoes that have been hit by the downward market and inflation. For this reason a rise in bagel price is necessary.

Nicole of Bagel Delight in Cedarhurst maintains that the fluctuation in the price of flour did not affect the kosher market

"We use different flour," she said. "It's 90 cents a bagel and \$10.80 for a dozen, just as it always was."

The owner of David's Famous Pizza in Cedarhurst disagreed.

"We only use kemach yashan," he explained. "Even though the price of flour went down, because we can only use flour from this year, we are paying higher prices. We cannot lower prices until Pesach."

Other reasons to maintain the higher prices, he suggested, include raising the wages of workers, keeping up with the rent, or offsetting the rising prices of tomatoes and tomato paste that haven't dropped as flour has.

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"Kosher by Design Lightens Up"

Susie Fishbein's newest cookbook

REVIEWED BY MIRIAM L. WALLACH

It's safe to say that no one cook and author has influenced kosher cooking in the last 15 years or so more than Susie Fishbein. Dubbed the "Jewish Martha Stewart," albeit without the felony conviction, Mrs. Fishbein has impacted kosher cooking the way Ms. Stewart has impacted homemaking; both have transformed the way one looks at these household responsibilities as more than chores. In fact, they can be looked at as skills, opportunities and art.

A far cry from the famed purple cookbook of years past whose main ingredients were margarine, pareve milk and onion soup mix, Fishbein has taken kosher cooking one step further in this sixth installment in her Kosher by Design series. "Kosher by Design Lightens Up" attempts to teach the kosher cook a thing or two, not only about cooking better, but about cooking healthier, as well.

In her introduction, Fishbein makes it clear that this should not be mistaken for a "diet book," as her intention is to educate readers in the simple ways they can adjust their culinary habits to make tasty, interesting and healthy food. Fishbein reassures readers that eating well is not only something they can do by starting slowly, but also that "delicious" and "nutritious" can coexist harmoniously on [their] plate." Numerous aspects of the book support this message.

The cover of the book, for instance, with its decadent slice of cheesecake — often the posterchild for high fat food — is the often a pet peeve of cooks ("How ambassador to

this journey in which one learns immediately that this book is about food that we love but that no longer has to be high in fat and high in calories.

While being interviewed on the Nov. 17

edition of "JM in the AM with Nachum Segal" (91.1 FM / www.jmintheam.org), Fishbein talked about the cover, which she said was "the hardest thing to come up with, as you want a cover to represent what's in the book," and so in looking for a food that was going to represent her mission, "cheesecake really hit it."

The recipes are also laid out in an inviting format, each page having colored squares at the top which complement a picture of the highlighted dish on the opposite page. It's attractive and pleasing to the eye, subliminally reinforcing the author's point that everything she is proposing is both doable and enjoyable. The text is clear and uncomplicated, with introductory information provided by the author and by Bonnie Taub-Dix, a Hewlett-based nutritionist who advised Fishbein, explaining the nutritional benefits of each recipe.

Most importantly, every recipe has an accompanying picture — the absence of which is

am I supposed to know what it

looks like if I don't have a picture of it?"). To fans of Fishbein's other cookbooks the photographs are often a highlight. The is disfood played and styled so perfectly, enticing the reader to

try it, almost promising that if the recipe is made, the food will look like that because "you can do it,

That certainly is what Fishbein wants readers to know and believe — that you can eat good, healthy food and it can still be attractive. A chef's expression is that "eating begins with the eyes" food tastes better when it looks good. So abandon your fear of wheat grass and tofu, because healthy food can come in the form of "chicken skewers with ponzu dipping sauce" and "pastrami wrapped stuffed figs." You will actually want to eat it and it won't kill you when you do.

The primer at the start of the book also provides vital information to readers about basic tenets of healthy eating and the bounty of healthy products readily available to consumers. From GMOs to the difference between spelt and faro (who knew?), Fishbein demystifies healthy eating so that even one's trips to the supermarket can be more informed, understanding, as

she puts it, that "healthy eating begins with healthy choices."

While Lightens Up, in her words, is "not about numbers or nutritional analysis," readers could have benefited from certain nutritional data that was not included and would have only underscored the author's overall message. For example, knowing how much fiber is provided by a particular recipe, and what percentage of a person's daily fiber intake that dish accounts for, would have furthered the education of the reader and also supported the book's mission in proving how these foods directly benefit the body.

Fishbein even addressed this aspect of the book in the "JM in the AM" radio interview when she explained that it was not the purpose of the book, saying that "it's an informational 'let's start moving in a better direction' [book] — it's really about being a more 'educated eater." However, readers who are already cooking this way would be interested in learning more and this information could have provided that something "extra" they may be seeking.

Without this data, however, the introductions to each recipe are still sufficient and convincing enough that readers will certainly try them out. And why wouldn't they? Fishbein has few skeptics and a very large fan base. She has proven time and again that not only does she know what she is doing, but that she's also good at it.

Becoming a household name is no easy trick, but "Which Fishbein did you get that recipe from?" is a question often heard when kosher cooks get together. No doubt, Lightens Up will also take its place in numerous kitchen libraries and rightfully so — it does the Fishbein reputation right.

Zucchini Lentil Soup

MAKES 6 SERVINGS

- 3 egg roll wrappers, such as
- the Nasoya brand ■ 1 egg white
- 1 tablespoon water
- 1/4 teaspoon dried dill
- 1/4 teaspoon dried basil
- 1 tablespoon olive oil ■ 1 large sweet onion, such as
- Vidalia, cut into 1/4-inch pieces ■ 4 cloves fresh garlic, coarsely chopped
- 1/2 teaspoon dried sage
- 1/4 teaspoon dried thyme ■ 2 large or 3 medium zucchinis, with skin, cut into 1/4-inch pieces
- 1/4 cup fresh dill, stems trimmed, loosely packed ■ 6 cups chicken or vegetable stock
- 1 cup dried red lentils

Red lentils add an earthy tone to this soup and are one of the fastest cooking legumes. Lentils are even mentoned in the Bible, as Esau traded his birthright to Jacob for "a potage of lentils!" This historic legume is rich in fiber, niacin, potassium, and zinc. Don't overcook the lentils or they will start to come apart.

The spiced egg roll wrappers are a crisp garnish and sub in nicely for crusty bread or soup nuts.

Preheat oven to 425°F. Cover a cookie sheet with parchment paper.

Lay the egg roll wrappers on the prepared cookie sheet. In a small bowl, whisk the egg white and water. Brush each egg roll wrapper very lightly



with the egg white mixture. Sprinkle with dried dill and dried basil. Place into the oven and bake for 5 minutes or until just golden brown. Set aside.

Meanwhile, heat the olive oil in a large soup pot over medium-low heat. Add the onion, garlic, sage, and thyme. Cook until the onion is translucent; do not allow it to brown.

Add the zucchini and dill. Sauté for 4-5 minutes, until zucchini is a little shiny.

Add the stock. Simmer for 15-20 minutes, or until the zucchini is soft.

Using an immersion blender, right in the pot, purée the soup until creamy. This can also be done in batches in a blender.

Add the lentils. Simmer, stirring occasionally, for 8 min-

Ladle the soup into bowls. Holding a spiced egg roll crisp over the pot to catch the spices that may fall off, break each into uneven shards and stand a few in the center of each bowl.

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PARSHAT TOLDOT In-laws

BY RABBI AVI BILLET

Sometimes a new point we've perhaps never considered becomes apparent and leaves us wondering: save for Rachel and Leah - who were sisters — the Imahot (Four Mothers) never met one another.

Sara died before Rivka was introduced to her son. Rivka died before Yaakov returned home with his family. Surely Rachel never met her daughters-in-law, and we can only speculate as to whether Leah met her sons' wives. There are midrashim that indicate she died relatively young, but the age of her death is not mentioned in the Torah. There is also no indication that she went down to Egypt with the family in Parshat Vayigash.

Who cares?

In 27:46, Rivka says to Yitzchak that she wants Yaakov to find a wife, not from here. It seems her primary reason is to avoid Eisav's wrath, but she hangs her concerns on the not preferred maidens of Canaan. Yitzchak instructs Yaakov to do what he did, namely find a wife from within the family – to marry his cousin.

Examine Rivka's words: "My life is weary from the daughters of Chet. If Yaakov were to marry a daughter of Chet such as these, why would I need to continue living?"

Is she talking about all the girls of the land who she finds unappealing? Or is she talking about specific girls, namely Eisav's wives? Radak suggests this, based on 26:34-35. Eisav married at 40. following in his father's footsteps of marriage age, but he did

not seek guidance from his parents as to how to choose a mate.

Rivka never liked her daughters in law: not when Eisav married them, and not now, perhaps 23 years later, when she sees Yaakov living at home, still unmarried. She knows his biological clock is ticking and that he too will be looking to get married soon.

One of Rashi's suggestions as to the cause of Yitzchak's blindness is the smoke of the idolatry of Eisav's wives. (27:1. Don't worry. He also mentions the angel's tears at "Akeidat Yitzchak.") It was their influence, she feels, that turned her son Eisav further and further astray.

This is not to suggest that the Imahot might not have gotten along with each other had they met. Maybe they would have been the perfect models of a daughter-in-law/motherin-law relationship. Certainly none of the Imahot practiced idolatry in the form that Eisav's wives might have.

What? How could there even be a suggestion of idolatrous practice in any of these holiest of Jews? While Rashi states in 31:19 that Rachel stole her father's "terafim" to distance him from idolatry, Chizkuni and Radak suggest Rachel believed the "terafim" she stole had some magical powers that could either tell Lavan in which direction they had fled or could help him cast a spell against them. This does not mean she worshipped these images, but that she believed they had

In 35:2, Yaakov tells his sons to "remove the strange gods that are in your midst." Again, this does not suggest they were worshipping these images, but they certainly had them in their possession. Most commentaries say they got them from plundering Shechem. But is it not possible they picked them up under the approval of

Grandpa Lavan back in good ol' Padan Aram? Or that they picked them up in Shechem, knowing what they were because they had seen them in Lavan's house?

Since I raised the question about why the M-I-Ls and D-I-Ls never met, I'll try to answer it, even though this entire discussion is pure speculation. Mothers-in-law and daughters-in-law can get along very nicely. They can also have a rocky relationship. Certainly each and every woman needs to "grow into herself" and develop her own style. Sometimes, when "M-I-L" has input, she can stifle "D-I-L" from creating a style, or perhaps "D-I-L" can cause "M-I-L" to become jealous of her youthful exuberance and zesty personality. These are generalizations and extremes, of course, and are not meant to be applied to the Imahot specifically.

When Rivka "replaced" Sara in Yitchak's eyes (24:67), it helped that she did not have to "be" Sara. She could be her own person and need not try to live up to her Mother-In-Law's greatness. The same would apply to Rachel and Leah, living in the shadow of Rivka.

Fathers, however (as the gemara teaches us in Sanhedrin 105b) do not become jealous of their son's success.

Perhaps the separation of these women from mixing inter-generationally allowed each one to develop her own greatness.

May all mothers-in-law and daughters-in-law merit to live long and happy lives in each other's company. May each one continue to develop her style and never feel stifled or jealous, until 120 years. Amen.

Avi Billet welcomes your thoughts and comments at avbillet@gmail.com



Twenty-four hour shopping in Lawrence - beat that, Brooklyn

BY MAYER FERTIG

After waiting several long months for final sign-offs by health and building inspectors, the Five Town's fourth full-service all-kosher supermarket opened its doors last week. Glatt Kosher Kingdom may have seemed a little quiet in its first few days, but by Sunday the calm was shattered. Crowds of shoppers descended on Rockaway Turnpike to try the new store on for size, practically picking the shelves clean.

Glatt Kosher Kingdom has entered into head-to-head competition with three other stores - Gourmet Glatt, Supersol and, particularly, with Brach's, located just a stone's throw away, off Burnside Avenue. Each is popular with its own regular shoppers, sometimes in a very partisan way, and Glatt Kosher Kingdom needed something to set it apart from the very beginning.

Twenty-four hour a day, six day a week shopping is the answer, and while not everyone is inclined to shop for groceries at 1:00 a.m., it works well for Stephen Wallach of Woodmere.

to pick up a few things on his way home from a Hatzalah call.

"It was like being in Brooklyn and being able to eat after a call," he joked. "Instead I can be in the Five Towns and go shop."

The staff was helpful, he reported, and the shelves were stocked, as were the meat and bakery aisles. Challahs were "stacked up," and the prices were competitive for the neigh-

"I will definitely go there again because I'm sure that my wife will send me an e-mail," he said, with an early morning shopping list to work through. "When I finally get around to coming home at 1 or 2 in the morning I'll be able to shop at a kosher supermarket."

A self-described food snob who asked to not be identified in print as a snob of any sort pronounced herself impressed with the selection, in general, and with the high quality of the offerings in the produce department, in particular.

That's no surprise to Eric Haziza, one of the owners of Glatt Kosher Kingdom.

He stopped in early last Friday run by a guy, Summer, from hours before the following Dean and Deluca, which has the most extravagant, most-anything-you-can-think-of produce department in the world. If an executive chef from I-don'tknow-what-hotel walks in and asks for an item, he'll make sure that item is here within 24 hours," Haziza promised.

"We're trying to create an environment – a feeling – that the customer knows he can come to us and tell us what we're doing right and what we're doing wrong - what items are we missing. Service is number one. Shopping should be enjoyable and not just at

On day two a visitor was greeted with a smile by an employee stationed at the door. A few minutes later another employee went out of his way to say hello as the visitor strode past the registers.

"This is how I make the staff understand their job," Haziza said. "Anything you missed? Anything we don't have? How often do you buy it? Should we buy 10 boxes, 20 boxes?"

Remaining open from two "The produce department is hours after Shabbos until two Shabbos is not only about providing late night shopping. In fact, it may not be about the late night shopping at all. Instead, Haziza explains, it's about always making sure the store is clean and fresh and the only way to do it, he said, is to spend the extra money.

"The most important thing for me is that people can walk into a store at 7:00 I the morning, and it's clean, it's fresh, the produce looks amazing, the dairy looks amazing. Believe me, the night shift costs a lot of money. But [otherwise] the 9:00 in the morning shopper is going to find a mess. We don't want that."

The store features a full-service butcher department, a bakery, and a pizza counter. Fresh fish arrives every day and a take-out department will open for business in a week to 10 days, Haziza said.

"What makes us different is the crew. We hired a top notch guy in every department."

"The most important thing is that you come here and you spend an hour, and it's enjoy-

able," he added.

Israel Night
Rambam Mesivta hosted the Nassau County Men's Communal Israel Night Program on Nov. 17. It was attended by close to 450 students and parents from Rambam, HALB, HANC, HAFTR and North Shore. Thirty two Israel Yeshivot participated, representing a wide spectrum of the various options available. Students had the opportunity to attend four different presentations and accumulate detailed information regarding each Yeshiva program. Pictured, Rabbi Michael Olshin of Yeshivat Torat Shraga.

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Ask For Mario Or Judy At The Fish Counter

Ossie's Fish invites the entire Five Towns community to

The Annual Ossie Schonfeld **Memorial Toy Fund** Melaveh Malka Fundraiser

Motzaei Shabbos, December 6, 2008 850 Broadway, Woodmere 8:30 P.M.

This fund distributes thousands of toys to kids who are fighting cancer and other life-threatening diseases, as well as to their siblings and to orphans in Israel.

Please come and support this worthy project.

Details can be picked up at the Ossie's Fish counter at **Gourmet Glatt**

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Seeking "The Smile," Ossie's Toy Fund launches 2008 campaign

BY JEWISH STAR STAFF

Chanukah's coming, which must mean the clowns are packing for Israel

In a few weeks the mostly teenaged medical clowns of Lev Leytzan — nine from the Five Towns will meet up with another 10 who are studying there for the year — will begin a grueling, nearly round-theclock schedule to deliver hundreds of toys for the Ossie Schonfeld Memorial



Courtesy Ossie Schonfeld Memorial Toy Fund All it takes to make a child smile.

Chanukah Toy Fund. The clowns pay their own way and give of their own time to visit hundreds of sick children and their siblings as well as orphans across the length and breadth of Israel. The toys they distribute, however, are actually your gift to those children — if you contribute to the Ossie Schonfeld

On the last day of Chanukah in 2007 Robbie Schonfeld, Ossie's son, received a call from Zvi Weingarten, a social worker in Yerushalayim. It was an urgent request: "Robbie, you got more gifts? Is there any way that you guys can stop at two more families?" It was supposed to be the clowns' day off, and they were exhausted, Robbie knew, but when he asked if they had another two performances left in them, their response was, "Yes, let's go for it!"

The clowns gave it their all. A little boy and his brothers and sisters cheered and sang as the clowns did their spinning, dancing, juggling, jokes, and singing and, of course, the toy distribution. And where he could manage, the boy danced along. His parents joined in, with tears streaming down their faces.

While the clowns were carrying on, Zvi, the social worker, received a call on his cell phone.

"Tell him yourself," he said. "The guy who brings all the toys is standing right next to me." Robbie took the phone and heard a man calling out in Hebrew, "You have no idea what you all have done for my family..." And then, for a full half minute he just sobbed. He gathered himself and continued, "Last night when you came with the clowns and the toys, I was still at work. As soon as you had left, my wife called and all she said was 'come home right now!' and then put down the phone. I feared the worst and rushed home.

"What do I see — all my children smiling, laughing and playing with their new toys. You might think to ask, 'what's the big deal? Isn't that a normal thing on a Chanukah night in your home?' Let me tell you. Since Sara was diagnosed with cancer six months ago, neither she nor any of my children have smiled or laughed. Our home has been like a living death."

"Last night I came home to a normal family, just like it used to be. The kids could not stop laughing and smiling. They told me about the clowns, about the fun, and about the toys they received. For just one night we were normal like everyone else and for this I cannot thank you enough. You all have given us hope."

Yosef "Ossie" Schonfeld, a"h, loved the kids who came into his Borough Park fish store. In his memory the annual toy drive seeks to transform the faces of sick children with radiant smiles, giggles and laughs. The fund has no overhead and every dime goes towards gifts — from dolls to trains, to electronic games.



Courtesy Ossie Schonfeld Memorial Toy Fund

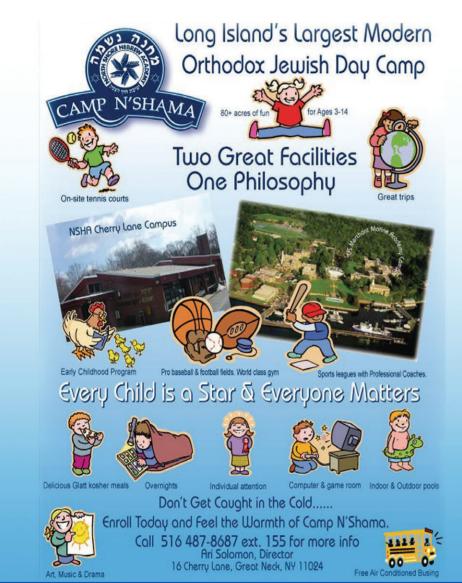
Hundreds of gifts destined for sick children piled up before the 2007 trip to Israel.

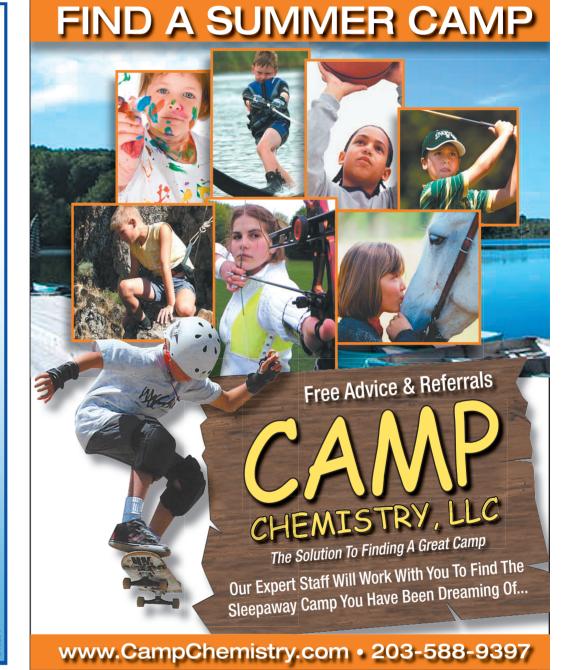
"It's not a one time occasion for them. These gifts, and the warm memories of the funny clowns helping them play as children should keep them smiling for months, if not through the whole year," said Dr. Neal Goldberg, the 'senior' clown in charge of Lev Levtzan. "Remember that a smile of a child can dispel so much gloom."

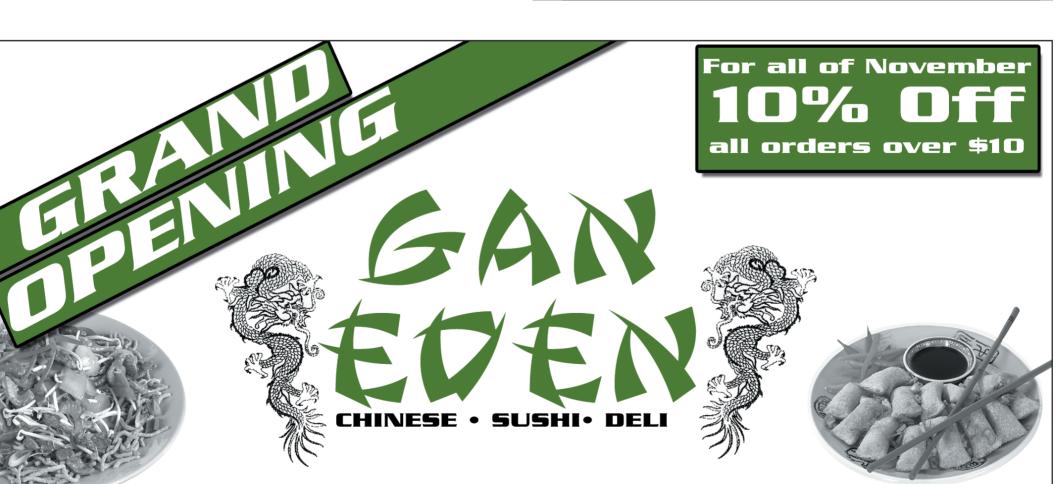
All are cordially invited to an open melava malka on Dec. 6 at 8:30 p.m. at the home of the Schonfelds, 850 Broadway in Woodmere. Please come and enjoy Ossie's famous sushi bar. For more information call (516) 791-2158 or email ossiefish@aol.com. Taxdeductible checks should be made payable to Zeroah Netuya.

The theme of this year's drive is The Smile: "A smile is such a funny thing it wrinkles up your face. You smile at me, I smile at you, and so, one smile makes two." (Sing to the tune of Auld Lang Syne and smile along.)

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